



B U F F E T S

PLEASE SEE BOTH PAGES

Buffets finish with freshly brewed gourmet coffee, black, green and herbal teas. Buffet service time is two hours.

MOUNT RAINIER

chef-carved, slow-roasted prime rib with au jus and creamed horseradish*
halibut gratin with lemon butter sauce and roasted red pepper coulis
breast of chicken with seasoned breadcrumbs and basil cream sauce
gorgonzola au gratin potatoes • fresh seasonal vegetables
tossed green salad with apples, dried cranberries and candied pecans with poppy seed vinaigrette
marinated mushrooms and artichoke hearts with spinach and feta cheese
sliced tomatoes and fresh mozzarella with sherry shallots and balsamic glaze
tri-color tortellini pasta salad with creamy pesto dressing
fresh fruit and berry display
\$40.95

SMILE WITH THE NILE BUFFET

balsamic garden salad with tomato and cucumber
marinated mushrooms and artichoke hearts with spinach and feta cheese
rotini pasta salad with julienne zucchini, yellow squash, red pepper, onion and olives
fresh fruit and berry display
herb roasted red potatoes and fresh seasonal vegetables
&
choice of two entrées from below
\$32.95

rosemary roasted pork loin with natural pan jus and caramelized apple chutney

•
breaded chicken with dijon cream sauce

•
steamed mahi-mahi with soy butter and cilantro scallion remoulade

•
chicken cordon bleu with herb butter sauce

tri-colored tortellini with bay shrimp with creamy alfredo sauce

•
marinated and roasted sirloin* in burgundy sauce

•
salmon with lemon butter sauce

ADD A CARVING STATION TO YOUR BUFFET

slow roasted prime rib*
au jus and creamed
horseradish
\$8 per person

orange sherry
glaze ham
\$4 per person

herb roasted turkey breast
cranberry sauce
\$4 per person

roasted beef striploin*
au jus and creamed
horseradish
\$6 per person

**Our Friends at the Snohomish Health Department want you to know that consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness, especially if you have certain health conditions.*

BUFFETS

Buffets include freshly brewed gourmet coffee, black, green and herbal teas. Buffet service time is two hours.

HAWAIIAN BBQ MIXED PLATE

\$31.95

teriyaki chicken with pineapple
mahi-mahi with soy butter and gremolata
curry pork cutlet
green salad with tomato, cucumber,
and sesame soy dressing
steamed jasmine rice and broccoli
hawaiian sweet bread rolls
traditional macaroni salad
fresh fruit salad

TASTE OF ITALY

\$27.95

house made three meat and cheese lasagna
breast of chicken with seasoned bread crumbs
and basil cream sauce
tri-colored cheese tortellini alfredo
focaccia bread and butter
caesar salad
caprese salad
italian pasta salad
fresh fruit salad

BAJA BARBEQUE

\$27.95

spiced and espresso-rubbed shredded brisket
grilled dorado with fajita vegetables
black beans, spanish rice, flour tortillas, baja coleslaw,
mexican caesar salad, tri-colored tortilla chips and salsa
and watermelon wedges

MARDI GRAS

\$29.95

andouille sausage and shrimp jambalaya
jamaican jerk chicken with pineapple pepper relish
southern corn-flour catfish with creole aioli
jalapeño cheddar corn muffins
creamy "french quarter" green salad
with tomato and cucumber
"bourbon street" sweet potato salad
cajun coleslaw • fresh fruit salad

COMFORTS OF HOME

\$26.95

meatloaf with brown sugar glaze
mashed potatoes
chicken pot pie with peas and carrots
homemade macaroni and cheese
potato rolls and butter
thousand island garden salad with
tomato and cucumber
creamy coleslaw • fresh fruit salad

SAN JUAN

\$26.95

poached salmon with tarragon butter sauce
herb roasted chicken with pineapple mango salsa
seasonal vegetables • wild rice pilaf
focaccia bread
balsamic garden salad with tomato and cucumber
marinated mushrooms and artichoke hearts with
spinach and feta cheese
rotini pasta salad with julienne zucchini,
yellow squash, red onion, peppers & olives
fresh fruit salad

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