

**DINNER  
BUFFET**

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# DINNER BUFFET

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dinner buffets are served with your choice of iced tea or lemonade  
freshly brewed Caffè D'Arte regular and decaffeinated coffee, select assorted Art of Tea  
prices listed per person | \$5 additional charge per person for less than 25 guests

## ELLIOT BAY | \$75

pear with arugula, black pepper croutons,  
balsamic vinaigrette  
steamed rice  
sugar snap peas with mint and ricotta  
thyme roasted fingerling potatoes  
braised pot roast with glazed carrots  
slow cooked chicken with tomatoes and peppers

## JACKSON STREET\* | \$75

daikon, carrots, tomato, and red onion with baby  
mixed lettuce and palm sugar dressing  
bok choy, oyster sauce, and Chinese black beans  
roasted and pressed local soy glazed pork belly  
steamed buns

## FROM THE SOUND | \$75

bay shrimp aguachile with avocado and chilies  
Dungeness crab cakes  
smoked toast with crème fraîche and dill  
prawn scampi with white wine and seasonal  
vegetables  
slow cooked salmon with vermouth butter

## BELLTOWN | \$95

spinach with roasted apples, Spanish ham with sherry  
vinaigrette  
grilled asparagus with Basque cheese  
truffle mashed potatoes  
roasted beef tenderloin with roasted jus  
seared halibut with lemon and dill sauce

## SOUTHERN HOSPITALITY | \$80

creamy coleslaw  
okra bean salad with lime and herbs  
collard greens with bacon ends  
fried chicken with white gravy  
smoked baby back ribs with west Seattle BBQ sauce  
jalapeno & cheddar cornbread

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# BUILD YOUR DINNER BUFFET

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prices listed per person | \$5 additional charge per person for less than 25 guests

from each category

Choose One: \$85 | Choose Two: \$95 | Choose Three: \$110

## Salads:

Chopped Antipasto Salad with Herb Vinaigrette ♦  
Grilled Caesar Salad with Garlic Dressing and Toasted Focaccia  
Mixed Greens with Honey Vinaigrette and Shaved Vegetables♦\*

## Entrees:

Grilled Skirt Steak with Chimichurri♦\*  
Roasted Chicken with Whole Grain Mustard Sauce♦  
Blood Sausage and Mushrooms  
Porchetta with Salsa Verde♦  
Pork Chops with Dried Fig-Plum Mostarda♦  
Braised Pork Carnitas with Avocado Salsa♦\*  
Grilled Chorizo with Sweet Peppers♦\*  
Steamed Cod, Spicy Tomato, Caper, Olive Sauce♦\*  
Northwest Salmon with Shaved Fennel♦  
Traditional Prawn Scampi  
Whole Salt Roasted Snapper♦  
Roast Beef Ribeye Truffle Sauce  
Grilled Rosemary Chicken with Chicken Jus♦\*

## Sides:

Carrots with Orange and Pistachio♦  
Winter Squash with Brown Butter♦  
Wood Fired Brussel Sprouts♦ v+  
Eggplant Charred with Olive Oil♦ v+  
Grilled Asparagus with Lemon♦ v+  
Roasted Tomatoes with Black Pepper and Grana♦  
Gnocchi and Seasonal Vegetables and Hazelnuts  
Ravioli with Ricotta, Spinach and Brown Butter  
Grilled Polenta, Charred Onions, and Tomatoes v+  
Twice Baked Potato  
Chapa Roasted Sweet Potato♦  
Fingerling Potatoes, Herbs and Garlic♦

**DINNER  
PLATED**

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# DINNER PLATED

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plated dinners are served with a choice of starter, seasonal vegetables, artisan rolls with butter  
freshly brewed Caffe D'Arte regular and decaffeinated coffee, select assorted Art of Tea, iced tea  
prices listed per person | \$5 additional charge per person for less than 25 guests

## STARTERS: CHOOSE ONE

add second course for \$20 per person

**GRILLED ESCAROLE WITH  
WHITE BEAN◆\***  
lemon truffle vinaigrette

**HAMACHI CRUDO◆\***  
grapefruit, olives, chili oil, roasted lime

**GRILLED ROMAINE CAESAR\***  
with caesar dressing, croutons, tomatoes, pecorino

**ARUGULA WITH SPICED PEARS◆**  
ricotta and caramelized pecans

**HEIRLOOMS CAPRESE**  
ricotta, herbs, and extra virgin olive oil

**SESAME CHICKEN\***  
napa cabbage, peanut dressing, soba noodle

**MARINATED SEAFOOD SALAD◆\***  
spicy tomato jam, fried olives

**ROASTED MUSHROOM BISQUE V+**  
herbs and sherry wine

## ENTREES: CHOICE OF THREE ITEMS

must preselect options for each guest

**GRILLED 10 OZ. NEW YORK  
STRIP◆ | \$86**  
red wine reduction, potato puree, and asparagus

**GRILLED 8 OZ. BEEF  
FILET◆ | \$87**  
roasted red potatoes, rosemary carrots, pinot noir  
sauce

**ROASTED BEEF RIBEYE | \$83**  
charred onions, black truffle butter

**ROASTED PORK LOIN◆ | \$72**  
maple whipped yams, hard cider jus

**ROSEMARY GRILLED PORK  
PORTERHOUSE◆ | \$72**  
potato cake, blue cheese butter

**POACHED CHICKEN◆\* | \$70**  
marble potatoes, spinach, roasted citrus gremolata

**HERBED CHICKEN BREAST◆ | \$70**  
bacon, yam hash, thyme jus

**GRILLED CHICKEN BREAST◆ | \$70**  
creamy risotto, brown butter collard greens,  
mushrooms

**HALIBUT | \$90**  
sweet onion puree, local mushrooms

**MISO GLAZED COD\* | \$78**  
cauliflower, squash

**POACHED SALMON◆ | \$77**  
green chili couscous, pickled cucumbers, dill crema

**PRAWN & SCALLOP  
SKEWERS◆ | \$80**  
green beans, shallots, bacon, sherry butter

**BAKED CRAB GNOCCHI | \$80**  
ricotta, caramelized pecans

**GRILLED TOFU ASADA◆ V+ | \$68**  
ricotta, herbs, and extra virgin olive oil

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# DINNER PLATED continued

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## DUET ENTRÉE PLATES:

**GRILLED 6 OZ. NEW YORK STRIP & GRILLED PRAWNS♦ | \$90**  
potato gratin, scampi butter

**ROASTED CHICKEN BREAST & POACHED SALMON♦ | \$84**  
caramelized onion puree, mushroom sauce

**GRILLED 8 OZ. BEEF FILET & BUTTER POACHED LOBSTER♦ | \$110**  
crisp fingerling potatoes, madeira sauce

## DESSERTS: *CHOOSE ONE*

### CHURROS

hot chocolate, dulce de leche

### LEMON OLIVE OIL CAKE\*

port soaked apricots, figs and dates

### CHOCOLATE TORTE

plancha strawberries

### DULCE DE LECHE CREPE

lbarra chocolate, vanilla gelato

### RASPBERRY VEGAN SORBET V+

shortbread crumble

### CHOCOLATE BREAD PUDDING

bourbon caramel

### VANILLA CRÈME BRÛLÉE

wafer cookie, local berries