

**LUNCH
BUFFET**

LUNCH BUFFET

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

DENNY STREET | \$58

chopped romaine hearts, spinach, organic mixed greens
parmesan cheese, tomatoes, red onions, radishes, chopped bacon, toasty garlic croutons
avocado herb dressing, honey-thyme vinaigrette, caesar dressing
parilla chicken
adobo tofu
Chef's choice soup du jour

LAKE UNION LOCAL ♦ | \$60

grilled pears, hazelnuts, spinach, blue cheese, red wine vinaigrette
smoky carrots and leeks with Tillamook white cheddar
roasted Yukon gold potatoes
wood roasted salmon with charred lemon aioli
rosemary chicken with onion jam and bourbon jus

PNW COLD CUTS | \$49

Greek style salad
smoked turkey, capicola, mortadella, pastrami
Tillamook cheddar, swiss, provolone cheese
yellow mustard, roasted garlic aioli, everything schmear
assorted rolls and hoagies
lettuce, tomatoes, Walla Walla onions
Italian dressing

LITTLE ITALY | \$56

antipasto salad with herb vinaigrette
caesar salad with garlic dressing and toasted croutons
grilled Sea Wolf bread with kale pesto
grilled artichokes with lemon aioli
linguine and chicken piccata

choose one or add both | \$8 each

- Bolognese Ziti
- Market Vegetable Lasagna

BUILD YOUR OWN LUNCH BUFFET

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from each category

Choose One: \$55 | Choose Two: \$65 | Choose Three: \$75

Salads:

Beet Salad with Ricotta, Mint, and Toasted Walnuts
Grilled Romaine Salad, Croutons, Tomatoes, Pecorino with Caesar Dressing*
Toasted Farro Salad with Pecorino, Slow Roasted Tomatoes, Caramelized Root Vegetables*
Heirloom Tomato with Fresh Mozzarella, Olive Oil, Herbs ♦

Entrees:

Beef Ribeye with Au Jus
Spiced Lamb Empanadas
Grilled Rosemary Chicken Breast with Whole Grain Mustard Sauce
Apricot Porchetta
Cod with Lemon Caper Sauce and Toasted Almonds
Market Vegetable Lasagna with Mozzarella and Three Cheese Fondue
Hunter Style Chicken with Zesty Tomato Sauce and Capers
Bucatini with Bolognese
Wood Roasted Salmon with Charred Lemon Aioli♦*
Gnocchi with Baked Crab, Artichokes, Parmesan

Sides:

Creamy Polenta with Smoky Vegetables and Pecorino
Braised Beans, Pancetta, and Rosemary Crumbs
Carrots with Spice and Yogurt♦
Twice Baked Potato
Roasted Squash with Almonds and Salsa Verde v+
Eggplant with Chimichurri ♦ v+
Baby Potatoes with Parmesan and Rosemary♦
Plancha Sweet Potatoes with Honey♦*
Crushed Potatoes with Truffle Oil♦

Desserts:

Brownies and Blondies
Crème Brûlée with Fresh Berries
Tiramisu Mason Jar

Menu is subject to change. ♦ Gluten Free | * Dairy Free | v+ Vegan

LUNCH PLATED

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STARTERS: CHOOSE ONE

CHOPPED ANTIPASTO SALAD
with olive vinaigrette

KALE CAESAR SALAD ♦*
with caper lemon dressing

MIXED GREENS ♦*
with local honey vinaigrette

MARKET SOUP ♦ (CHOOSE ONE)
mushroom, Potato Leek, Tomato, or Squash

ENHANCED STARTERS | \$8

ARUGULA WITH ROASTED PEARS ♦
mixed baby lettuce, roasted pears, candied nuts, local bleu cheese, dried cranberries, tomatoes, balsamic vinaigrette

PHYLLO WRAPPED RICOTTA
roasted vegetables and oregano oil

BEEF TARTARE*
rye bread, roasted garlic aioli, fried capers

NW CLAM CHOWDER
with cream, herbs, onions, and potatoes

ENTREES: CHOOSE UP TO TWO

GRILLED SALMON ♦ | \$57
risotto cake, caramelized garlic, spinach and brown butter vinaigrette

BUTTER POACHED PRAWNS ♦ | \$56
red chili couscous, slow roasted tomatoes

HERB ROASTED CHICKEN BREAST* | \$55
wild rice, brussel sprout slaw, chimichurri

ROSEMARY ROAST BEEF ♦* | \$56
fingerling potatoes, broccoli rabe, au jus

HERB CRUSTED SALMON | \$55
tomato farro, local mushrooms, arugula pesto

BAKED CRAB GNOCCHI | \$55
artichoke hearts, parmesan, breadcrumbs

BROILED LOCAL COD | \$53
lemon caper sauce, roasted potatoes, squash

FILET MIGNON ♦ | \$70
Malbec demi, Yukon potato puree, garlic spinach

CHILE RUBBED PORK LOIN | \$50
caramelized carrots, smoked maple and quinoa

VEGETABLE TERRINE ♦ v+ | \$47
charred eggplant, spinach, vegan polenta

SLOW COOKED SHORT RIB ♦ | \$57
fontina potato gratin, asparagus, whole grain mustard sauce

SHELLFISH FETTUCCINI | \$52
mussels, clams, white wine, butter, fresh herbs

BRAISED CHICKEN THIGHS ♦* | \$50
tomatoes, capers, garlic quinoa, arugula

LUNCH PLATED continued

DESSERT: *CHOOSE ONE*

CHURROS

hot chocolate, dulce de leche

LEMON OLIVE OIL CAKE

port soaked apricots, figs and dates

CHOCOLATE TORTE

plancha strawberries

RASPBERRY VEGAN SORBET V+

shortbread crumble