

Dinner Buffets

*All buffets include Essential Baking Company Roll, Butter, Starbucks Coffee and a selection of Tazo teas
10 Guest Minimum*

Buffet I

Soup and Salad

Roasted Vegetable and Farro Pesto Soup

Washington Apple and Spinach Salad
Toasted Hazelnuts, Cheddar, Cider Vinaigrette

Orzo Pasta Salad

Goat Cheese, Pine Nuts, Pesto, Arugula

Entrée

Rosemary Roasted Chicken

Mushroom Risotto

Roasted Mushroom, Parmigiano-Reggiano, Mushroom Jus

Side

Pole Beans

Roasted Shallots, Hazelnuts

Dessert

Chef's Selection of Assorted Miniature Desserts

\$79 Per Guest

Buffet II

Soup and Salad

Roasted Garlic Tomato Soup

Classic Caesar Salad

Whole Leaf Romaine, Parmigiano-Reggiano, Croutons

Mixed Organic Greens Salad

Shaved Seasonal Vegetables, House Vinaigrette

Entrée

Oven Roasted Chicken

Lemon, Thyme, Fresh Herbs

Butter Poached Pacific Cod

Side

Roasted Garlic Whipped Yukon Potatoes

Roasted Cauliflower

Desserts

Chef's Selection of Assorted Miniature Desserts

\$88 Per Guest

Buffet III

Soup and Salad

Country White Bean and Arugula Soup

Panzanella Salad

Tomato, Cucumber, Grilled Bread, Whole Leaf Herbs

Spinach and Frisée Salad

Red Grapes, Almonds, Goat Cheese, House Vinaigrette

Entrée

Seared Beef Striploin

Marinated Grilled Onions

Smoked Pork Loin

Stone Fruit Chutney

Side

Charred Broccolini

Preserved Lemon, Chili Flakes

Roasted Garlic Farro Risotto

Dessert

Chef's Selection of Assorted Seasonal Miniature Desserts

\$98 Per Guest

Buffet IV

Soup and Salad

Dungeness Crab Bisque

Lyonnaise Salad

Frisée, Bacon, Endive, Soft Boiled Eggs, Croutons

Classic Caesar Salad

Whole Leaf Romaine, Parmigiano-Reggiano, Croutons

Entrée

Roast Beef Tenderloin

Red Wine Jus

Organic King Salmon

Salish Potlatch Seasoning

Wild Mushroom, Mascarpone Risotto

Side

Roasted Brussels Sprouts

Bourbon Bacon Marmalade

Garlic Rosemary Marble Potatoes

Dessert

Chef's Selection of Assorted Seasonal Miniature Desserts

\$110 Per Guest

A La Carte Dining

All Plated Dinners include Essential Baking Company Roll, Butter, Starbucks Coffee and a selection of Tazo teas

For four course select 2 starters, up to 3 entrees and 1 dessert

For three course select 1 starter, up to 3 entrees and 1 dessert

The culinary team takes great pride in creating customized and seasonal menus to make your private event memorable. Please consider the below menus just a starting point for your Salish Lodge experience.

Starters

Seared Sea Scallops

Roasted Cauliflower, Toasted Almonds, Sherry Reduction

\$18

Roasted Pork Belly

Roasted Baby Gem Lettuce, Charred Onions, Pork Jus

\$16

Arborio Risotto

Sautéed Northwest Mushrooms, Shallots, Shaved Parmigiano-Reggiano

\$14

Seared Tuna

Niçoise Garnish, Green Beans, Potatoes, Egg, Black Olives, Sherry Vinegar

\$18

Potlatch Cured Salmon

Honey Crème Fraîche, Hazelnuts, Brioche Chips

\$17

Brown Butter Roasted Seasonal Squash

House-Made Crème Fraîche

\$14

Tomato Bisque

\$12

Country White Bean and Arugula Soup

\$14

Carrot Ginger Bisque

\$14

Local Foraged Mushroom, Truffle Oil Soup

\$16

Seafood Chowder

\$18

Roasted Vegetable Farro Pesto Soup

\$14

Celery Root and Roasted Apple Soup

\$14

Dungeness Crab Bisque

\$18

Mixed Organic Green Salad

Shaved Seasonal Vegetables, House Vinaigrette

\$14

Salish Caesar

Whole Leaf Romaine, Parmigiano-Reggiano, Croutons

\$16

Panzanella Salad

Heirloom Tomato, Cucumber, Grilled Bread, Whole Leaf Herbs

\$16

Spinach Frisée Salad

Red Grapes, Almonds, Goat Cheese, House Vinaigrette

\$16

Washington Apple Spinach Salad

Toasted Hazelnuts, Cheddar, Cider Vinaigrette

\$16

Lyonnaise Salad

Frisée, Bacon, Endive, Soft Boiled Eggs, Croutons

\$16

Seafood Entrées

Salt & Pepper Seared Salmon

Roasted Fennel, Yukon Potato Hash, Herb Pistou

\$52

Seared Sea Scallops

Sunchoke Purée, Toasted Pearl Pasta, Roasted Mushrooms

\$52

Pacific Cod

Salish Honey Glazed Salsify, Eggplant, Farro Risotto

\$46

Meat/Poultry Entrées

Roasted Chicken Breast

Quinoa Tabbouleh, Red Pepper Reduction

\$48

Braised Short Rib

Farro, Seasonal Squash, Onion Jam

\$54

Local Prime Grilled Beef Striploin

Walla Walla Onions, Marble Potatoes, Grilled Asparagus, Wine Reduction

\$58

Local Prime Beef Tenderloin

Jumbo Asparagus, Peruvian Potatoes, Charred Broccolini

\$65

Anderson Valley Lamb Loin

Mushroom, Seasonal Squash, Risotto

\$58

Pork Tenderloin

Apricot Mostarda, Broccolini, Baby Turnips, Parsnip Mash

\$52

Vegetarian Entrées

Seasonal Risotto

Fall/Winter - Sunchoke Risotto

Roasted Salsify, Toasted Pine Nuts, Crisp Sage

Spring/Summer - English Pea Risotto

Almonds, Pea Vines, Sorrel, Parmigiano-Reggiano

\$38

Local Mushroom Bucatini

Locally Foraged Mushrooms, Kale, Tarragon

\$38

Curried Roasted Cauliflower

Cippolini Onion, Beluga Lentils, Herb Salad

\$38

The highest selected entrée price will be applied to all meals

Desserts

Vanilla Bean Cheesecake

Graham Cracker Crust, Vanilla Whipped Cream, Berry Fluid Gel, Fresh Berries, Oat Streusel

\$16

Personal Pie A La Mode

Seasonal Fruit Filling, Vanilla Ice Cream

\$12

Carrot Cake

Cream Cheese Icing, Caramel Sauce, Whipped Crème Fraîche, Candied Hazelnuts

\$14

Flourless Chocolate Cake (Gluten Free)

Toasted Meringue, Chocolate Sauce, Salish Honey Macerated Strawberries, Salted Chocolate Toffee

\$14

Lemon Meringue Tart

Salish Honey Crème Anglaise, Candied Lemon Zest, Blueberry Compote

\$16

Chocolate Brownie (Vegan)

Cherry Compote, Dark Chocolate Almond Bark, Chocolate Sorbet

\$14

 Look for the Salish bee to guide you to menu items that feature honey from our own hives

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage functions are subject to a mandatory 22% taxable service charge. Of that amount, 12.1% will be pooled and paid to the hotel servers, bussers, banquet attendants, banquet captains and bartenders serving you and your event, and the remaining 9.9% is retained (and not distributed as a tip or gratuity to the hotel's employees) by the hotel.