

## Dinner Buffets

*All buffets include artisan bread service, 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

#### Mixed Baby Lettuce

Seasonal Baby Greens, Shaved Vegetables, Honey Cider Vinaigrette

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#### Entrée

**Rosemary Roasted Chicken**

#### Mushroom Risotto

Roasted Mushroom, Parmigiano-Reggiano, Mushroom Jus

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#### Side

**Pan Roasted Broccolini**

Roasted Garlic, Lemon, Toasted Pine Nuts

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#### Dessert

**Chef's Selection of Assorted Miniature Desserts**

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*\$79 Per Guest*

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## 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

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### Entrée

#### Oven Roasted Chicken

Lemon, Thyme, Fresh Herbs

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### Side

**Roasted Garlic Whipped Yukon Potatoes**

**Roasted Cauliflower**

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### Desserts

**Chef's Selection of Assorted Miniature Desserts**

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*\$88 Per Guest*

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## 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

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### Entrée

#### Seared Beef Striploin

Marinated Grilled Onions

#### Smoked Pork Loin

Stone Fruit Chutney

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### Side

#### Charred Broccolini

Preserved Lemon, Chili Flakes

#### Roasted Garlic Farro Risotto

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### Dessert

Chef's Selection of Assorted Seasonal Miniature Desserts

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*\$98 Per Guest*

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## 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

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### Entrée

#### **Roast Beef Tenderloin**

Red Wine Jus

#### **Organic King Salmon**

Salish Potlatch Seasoning

**Wild Mushroom, Mascarpone Risotto**

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### Side

#### **Pan Roasted Broccolini**

Roasted Garlic, Lemon, Toasted Pine Nuts

**Garlic Rosemary Marble Potatoes**

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### Dessert

**Chef's Selection of Assorted Seasonal Miniature Desserts**

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*\$110 Per Guest*

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## A La Carte Dining

*All Plated Dinners include artisan bread service, Starbucks Coffee and a selection of Tazo teas*

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

*For three course select 1 starter, up to 3 entrées 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

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#### Roasted Pork Belly

Pickled Cabbage, Charred Cipollini Onion, Smoked Bacon Demi-Glace

\$16

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#### Potlatch Cured Salmon

Honey Crème Fraîche, Hazelnuts, Brioche Chips

\$17

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#### Brown Butter Roasted Seasonal Squash

House-Made Crème Fraîche

\$14

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#### Tomato Bisque

\$12

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#### Country White Bean and Arugula Soup

\$14

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#### Carrot Ginger Bisque

\$14

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#### Local Foraged Mushroom, Truffle Oil Soup

\$16

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#### Seafood Chowder

\$18

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#### Roasted Vegetable Farro Pesto Soup

\$14

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Dungeness Crab Bisque

\$18

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Mixed Organic Green Salad

Shaved Seasonal Vegetables, House Vinaigrette

\$14

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Salish Caesar

Hearts of Romaine, Parmigiano-Reggiano, Croutons

\$16

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Panzanella Salad

Heirloom Tomato, Cucumber, Grilled Bread, Castelvetrano Olives, Whole Leaf Herbs

\$16

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Spinach Frisée Salad

Red Grapes, Almonds, Goat Cheese, House Vinaigrette

\$16

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Washington Apple Spinach Salad

Toasted Hazelnuts, Cheddar, Cider Vinaigrette

\$16

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Lyonnaise Salad

Frisée, Bacon, Endive, Soft Boiled Eggs, Croutons

\$16

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## Seafood Entrées

Salt and Pepper Seared Salmon  
Roasted Fennel, Yukon Potato Hash, Herb Pistou  
\$52

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Seared Sea Scallops  
Sunchoke Purée, Toasted Pearl Pasta, Roasted Mushrooms  
\$52

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Pacific Cod   
Salish Honey Glazed Salsify, Eggplant, Farro Risotto  
\$46

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## Meat/Poultry Entrées

Roasted Chicken Breast  
Quinoa Tabbouleh, Red Pepper Reduction  
\$48

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Braised Short Rib   
Farro, Salish Honey Candied Baby Carrots, Onion Jam  
\$54

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Local Prime Grilled Beef Striploin  
Walla Walla Onions, Marble Potatoes, Grilled Asparagus, Wine Reduction  
\$58

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Local Prime Beef Tenderloin  
Jumbo Asparagus, Peruvian Potatoes, Charred Broccolini  
\$65

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Anderson Valley Lamb Loin  
Red Chief Lentil, Confit Baby Onion, Garlic Seared Kale  
\$58

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Pork Tenderloin  
Beecher's Cheddar Polenta, Candy Apple Jam, Charred Onion, Green Beans, Shaved Almonds  
\$52

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## 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

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### Local Mushroom Bucatini

Locally Foraged Mushrooms, Kale, Tarragon

\$38

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### Yukon Potato Gnocchi

Confit Pearl Onion, Garlic Zucchini, Seasonal Mushrooms, Parmesan

\$38

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*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

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### Personal Pie a la Mode

Seasonal Fruit Filling, Vanilla Ice Cream

\$12

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### Carrot Cake

Cream Cheese Icing, Caramel Sauce, Candied Hazelnuts

\$14

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### Flourless Chocolate Cake (Gluten Free)

Vanilla Whipped Cream, Chocolate Sauce, Salish Honey Strawberries, Salted Chocolate Toffee

\$14

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### Lemon Meringue Tart

Salish Honey Crème Anglaise, Candied Lemon Zest, Blueberry Compote

\$16

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### Chocolate Brownie (Vegan)

Cherry Compote, Dark Chocolate Almond Bark, Chocolate Sorbet

\$14

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 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.*