

Lunch 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 Garlic Tomato Soup

Mixed Organic Greens Salad

Shaved Seasonal Vegetables, House Vinaigrette

Classic Caesar Salad

Whole Leaf Romaine, Parmigiano-Reggiano, Dijon Croutons

House-Made Potato Chips

Sandwiches

(Select Three)

Heirloom Tomato and Mozzarella

Pesto, Arugula

Turkey Club Roll

Tomato, Bacon, Lettuce, Avocado, Aioli

Tuna Niçoise

Black Olive, Egg, Arugula, Aioli

Shaved Roast Beef

Pickled Red Onions, Arugula, Horseradish Cream

Artisan Ham

Brie, Spinach, Grain Mustard

Curried Chicken

Feta, Raisins, Celery

Roasted Portobello

Goat Cheese, Spinach, Hazelnut Butter

Salumi

Pickled Peppers, Provolone Cheese, Caramelized Onion Mayonnaise

Dessert

Chef's Selection of Assorted Miniature Desserts

\$46 Per Guest

Buffet II

Soup and Salad

Roasted Vegetable and Farro Pesto Soup

Washington Apple Spinach Salad

Toasted Hazelnuts, Cheddar, Cider Vinaigrette

Lyonnaise Salad

Frisée, Bacon, Endive, Soft Boiled Eggs, Croutons

House-Made Potato Chips

Sandwiches

Make Your Own Sandwich to Include:

Artisan Ham, Turkey, Roast Beef

Lettuce, Tomato, Onion

Local Cheese Selection

Aioli, Mustard

Artisan Sourdough, Wheat Bread

Dessert

Chef's Selection of Assorted Miniature Desserts

\$48 Per Guest

Buffet III

Soup and Salad

Celery Root and Roasted Apple Soup

Spinach and Frisée Salad

Red Grapes, Almonds, Goat Cheese, House Vinaigrette

Entrée

Grilled Chicken Breast

Rosemary Jus, Fig Reduction

Mushroom Risotto

Roasted Mushroom, Parmigiano-Reggiano, Mushroom Jus

Sides

Pole Beans

Roasted Shallots, Toasted Hazelnuts

Dessert

Chef's Selection of Assorted Miniature Desserts

\$54 Per Guest

Buffet IV
Soup and Salad

Locally Foraged Mushroom and Truffle Oil Soup

Orzo Pasta Salad

Goat Cheese, Pine Nuts, Pesto, Arugula

Entrée

Seared Pacific Cod

Parsley Pesto

Grilled Skirt Steak

Chimichurri, Pickled Red Onions

Side

Roasted Garlic Whipped Yukon Potatoes

Roasted Cauliflower

Dessert

Chef's Selection of Assorted Miniature Desserts

\$57 Per Guest

Buffet V
Soup and Salad

Salish Seafood Chowder

Lyonnaise Salad

Frisée, Bacon, Endive, Soft Boiled Eggs, Croutons

Entrée

Roasted Tri-Tip Steak

Caramelized Onion, Red Wine Jus

Organic Grilled King Salmon

Lemon Butter Sauce

Side

Salish Honey Roasted Carrots

Roasted Fingerling Potatoes

Dessert

Chef's Selection of Assorted Miniature Desserts

\$60 Per Guest

Box Lunch

Box lunches selections are available for off-site events.

Please select three sandwiches in advance.

Box lunches include House-Made Potato Chips, Artisan Pasta & Pesto Salad and a Freshly Baked Cookie
Bottled Water or Assorted Soda

Heirloom Tomato and Mozzarella

Pesto, Arugula

Turkey Club Roll

Tomato, Bacon, Lettuce, Avocado, Aioli

Tuna Niçoise

Black Olive, Egg, Arugula, Aioli

Shaved Roast Beef

Pickled Red Onions, Arugula, Horseradish Cream

Artisan Ham

Brie, Spinach, Grain Mustard

Curried Chicken

Feta, Raisins, Celery

Roasted Portobello

Goat Cheese, Spinach, Hazelnut Butter

Salumi

Pickled Peppers, Provolone Cheese, Caramelized Onion Mayonnaise

\$42 Per Guest



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.