



## THEME BUFFETS

### STREAMSIDE

BLUE RIBBON TROUT BAKED IN A PARMESAN CRUST, SERVED WITH CAESAR SALAD, MARINATED VEGETABLE SALAD, ROASTED BABY POTATOES, FRESH, STEAMED, SEASONED VEGETABLES WITH FRESH HERBS, CORN BREAD WITH LOCAL WILD HONEY, MIXED BERRY COBBLER & BEVERAGE

\$22.95

### LUIGI'S CAFÉ (25 PERSON MINIMUM)

LASAGNA, RAVIOLI WITH ALFREDO SAUCE, & CHICKEN CACCIATORE, SERVED WITH CAESAR SALAD, ITALIAN VEGETABLE SALAD, ZUCCHINI CON PATATE, ITALIAN BREAD, TIRAMISU & BEVERAGE

\$27.50

### NEAH BAY SALMON BAKE *(NOT AVAILABLE IN THE PAVILION)*

FRESH SOCKEYE OR KING SALMON BAKED OVER A CEDAR PLANK, FRESH CURRIED PENN COVE MUSSEL SALAD, CORN ON THE COB, ROASTED BABY RED POTATOES, BASMATI & WILD RICE PILAF, FRESH VEGETABLE GRATIN, FRESH HONEYED FRUIT SALAD WITH MINT, CASCADE MIXED BERRY COBBLER & BEVERAGE

\$28.25

### THE HARVEST (25 PERSON MINIMUM)

OVEN-ROASTED TURKEY WITH SAGE DRESSING & GIBLET GRAVY, ROASTED GARLIC MASHED POTATOES, CRANBERRY SAUCE, SWEET POTATOES, GREEN BEAN CASSEROLE, FRESH GREEN SALAD, PUMPKIN PIE, FRESH BREAD & BEVERAGE

\$21.25

- PRICES DO NOT INCLUDE 2.5% SUPERVISORY FEE, 13.5% GRATUITY & 2% TAX •
- MINIMUM 25 GUESTS REQUIRED, IF UNDER 25 GUESTS MENU SUBSTITUTIONS MAY BE REQUIRED •