



PLATED DINNER

CHICKEN SALTIMBOCCA <i>with Prosciutto, Sage and Mushroom Sauce over Asparagus Risotto</i>	\$26.25 per person
ANCHO CHICKEN <i>with Black Bean Mango Salsa and Spanish Rice</i>	\$23.75 per person
TEXAS-STYLE BBQ CHICKEN BREAST <i>with Butter Baked Red Potatoes</i>	\$23.75 per person
NIÇOISE-STYLE CHICKEN BREAST <i>Citrus Green Beans, Artichokes, Olives, Capers and Sundried Tomatoes with Roasted New Potatoes</i>	\$25.25 per person
CHINESE FIVE SPICE RUBBED SALMON <i>with Mango Relish and Mashed Yams</i>	\$28.75 per person
BLACKENED PACIFIC SALMON <i>with Wild Rice Pilaf and Tomato Saffron Vinaigrette</i>	\$28.75 per person
LEMON-PEPPER SEARED TROUT <i>with Pine Nut Quinoa and Brown Butter</i>	\$28.25 per person
CHILE GRILLED RIBEYE STEAK <i>with Black Bean Whipped Potatoes and an Ancho Chile Mole</i>	\$28.25 per person
PACIFIC RIM PORK LOIN <i>with Chile Chorizo Hash and Scallion Cream</i>	\$25.75 per person
GRILLED TENDERLOIN OF BEEF <i>with Forest Mushroom Sauce and Horseradish Whipped Potatoes</i>	\$29.25 per person
SESAME SEARED TUNA LOIN <i>with Asian Soba Noodles and a Lemongrass Ginger Broth</i>	\$28.25 per person
ROASTED RACK OF LAMB <i>with Rosemary Whipped Yukon Gold Potatoes and Pomegranate Glacé</i>	\$30.25 per person
BEEF SHORT RIBS & KING SALMON <i>with Duchesse Potatoes</i>	\$35.75 per person
BEEF TENDERLOIN & ROCK LOBSTER TAIL <i>with Drawn Butter and Scalloped Yams</i>	Market price

PLATED DINNER

Includes:

- *Choice of house salad or soup*
- *House vegetable*
- *Rolls and butter*
- *Regular or decaffeinated coffee,
ice tea and water*

*\$5 per person for an additional
soup or salad*

\$6 per person for a dessert

\$3 per person for intermezzo

*All prices are subject to a 20%
service charge. Prices are subject
to change. Revised 2/10.*



DINNER BUFFET

BAVARIAN FEAST

RYE AND PUMPERNICKEL BREADS *with Lemon Caper Butter*

MIXED GREENS *with Apples, Walnuts, Goat Cheese*

MUSTARD BALSAMIC VINAIGRETTE

GERMAN POTATO SALAD

HONEY GLAZED ROOT VEGETABLES

CARAWAY DILL AND BEER SAUERKRAUT

Braised with German Sausage

WIENER SCHNITZEL *with a Paprika Cream Sauce*

APPLE STRUDEL *with Vanilla Cream*

\$24.75 per person

WHEN IN ROME

GORGONZOLA STUFFED BAGUETTES

GARDEN VEGETABLE RATATOUILLE STEW

MARINATED TOMATO AND MOZZARELLA SALAD *with*

Fresh Basil, Cracked Pepper, Sea Salt, Oil and Balsamic

RADICCHIO AND SPINACH GREENS *with Roasted*

Garlic Balsamic

CARAMELIZED SHALLOT ORZO *with Scallion*

PORCINI SACHETS *with White Truffle Cream*

CHICKEN MARSALA *with Garlic Green Beans*

TIRAMISU

Lady Fingers in Coffee Liqueur with Mascarpone

\$26.75 per person

SOUTHERN COMFORT

HERB CORN BREAD *with Honey Butter*

AWARD WINNING SMOKING GUN ELK CHILI

BAKED POTATO BAR *with all the Fixings*

BACON AND MAPLE BAKED BEANS

CORN ON THE COB *with Garlic Herb Butter*

SLICED WATERMELON

BBQ VEGGIE KEBABS

DUTCH OVEN CHICKEN QUARTERS *with House BBQ*

HOUSE-SMOKED PORK RIBS

ASSORTED PIES

\$28.75 per person

DINNER BUFFET

*All Served with Portland
Roasters Regular and
Decaffeinated Coffee,
Tea, Iced Tea and Water*

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