



2008 Catering Menu

Icicle Village Resort

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May 2008

Icicle Inn

www.icicleinn.com





Catering Information

Menus

Thank you for choosing the Icicle Village Resort and J. J. Hills Restaurant Catering for your functions! Please choose from our favorite menu selections. Our Chef is also happy to work with you to create tailored menus for your event or functions. The food, beverage, and miscellaneous prices quoted are subject to an 18% service charge and applicable Washington State sales tax. All Food and Beverage served in our meeting rooms must be provided by the Icicle Village Resort.

Guarantees

Final menu selections are due 14 business days prior to the event via counter-signed Banquet Event Order. Please notify the catering department of your estimated number of guests at this time. Your guaranteed number of guests, as well as your entrée-split is required three business days prior to your event. Split entrees will be billed at the higher of the two prices. Once received by the catering department, the number will be considered a guarantee and is not subject to reduction. Changes made after cutoff date may be subject to additional charges.


Payment Policies

Social events are to be prepaid prior to the event. All banquet functions should have a valid credit card number on file. The Icicle Village Resort and J. J. Hills Restaurant will only bill clients who have an established direct bill account at the resort. Please request an application if you wish to set up a direct bill account and submit it to the Sales and Catering Office for approval at least four weeks in advance of your event.

*Please check www.icicleinn.com/catering.htm
for menu updates and new menu items.*

*Applicable 8% sales tax and 18% service charge will be added to each listed price.
Prices subject to change. Please see Catering Information for policies.*

May 2008



J.J. Hill's
Restaurant
Breakfast Menus

Breakfast Buffets*

Breakfast buffets include Danish pastries, Muffins, Juices, Seattle's Best® Coffee, Chado Tea.

*Minimum charge for buffets: 30 persons

Health Kick **\$9.95**

Granola and assorted cold Cereals, Bran Muffins, assorted Yogurts, skim Milk.

Scrambled Eggs **\$12.95**

Served with Bacon and Sausage, home-fried Red Potatoes and Fresh-baked Biscuits with Sausage Gravy.

Eggs Benedict **\$13.95**

Poached Eggs and Canadian Bacon on an English Muffin topped with Hollandaise Sauce. Served with home-fried red Potatoes.

Attended Omelet Station **\$7.95** *Available with any of our breakfast buffets.*

Fresh Seasonal Fruit Tray add \$2.00 per person

Served Breakfasts Breakfast Entrees

Scrambled Eggs **\$12.95**

Served with Ham, Sausage, Bacon or German Sausages, home-fried Red Potatoes, Muffins, Fresh Fruit Garnish, Juices, Seattle's Best® Coffee, Chado Tea.

German Farmers Omelet **\$13.95**

Served with German fried Potatoes, assorted Fresh Fruit, Toast with preserves, Juices, Seattle's Best® Coffee, Chado Tea.

Cinnamon Swirl French Toast **\$12.95**

With Raspberry Sauce, Served with Crisp Bacon, Juices, Seattle's Best® Coffee, Chado Tea.

Apple Waffle and Sausages **\$12.95**

Belgian Waffle with Apple Compote, Sausage Links, Juices, Seattle's Best Coffee, Chado Tea.

Eggs Benedict Ancho with Steamed Prawns **\$15.95**

Poached Eggs atop Grilled English Muffin topped with Ancho Chile Hollandaise and Steamed Jumbo Prawns. Accompanied by fried red Potatoes.

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May 2008



Meeting Breaks

Coffee Service

\$2.00/per person

Fresh Brewed Seattle's Best® Coffee, Decaf, and an assortment of Chado Teas.

Milk 'n Cookies

\$4.00/per person

Warm house made Cookie assortment, Chilled 2% and Skim Milk

Fresh Whole Fruit

\$2.25/per person

An assortment of seasonal Fresh Fruits – Apples, Pears, Peaches, Apricots, Cherries, Nectarines
Our valley's best, assortment is based on availability.

Fresh Baked Fruit Bread

\$3.95/per person

An assortment of house made Apple Nut, Banana, Pumpkin, and Berry Breads

South of the Border

\$6.95/per person

Tri color Tortilla Chips, Guacamole, Sour Cream, house Salsa and assorted Soft Drinks.

Afternoon in the Park

\$6.95/ per person

Large Pretzels, Peanuts, Cracker Jacks® and assorted Soft Drinks.

The Chocolate Break

\$8.95/ per person

Fudge Brownies, Chocolate Chip Cookies, Chocolate kisses, bite-sized Fruit with Chocolate Fondue and Chantilly Cream, Seattle's Best® Coffee.

The Winter Warmer

\$3.95/ per person

Hot Apple cider, giant Sugar Cookies & Snickerdoodles.

Spring Break

\$3.95/ per person

Fresh chilled Lemonade with Chocolate Chip Cookies

The Leavenworth Break

\$7.95/ per person

Morning: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Muffins and Danish.

Mid Morning: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas

Afternoon: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Soft Drinks

Icicle Inn Break

\$6.95/ per person

Morning: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Streudel Sticks

Mid-Morning: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas

Afternoon: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, Iced Tea

Health Break

\$9.95/ per person

Morning: Seattle's Best® Coffee, Decaf, Chado Tea assortment, Fresh Seasonal Fruit, Pastries

Mid-Morning: Seattle's Best® Coffee, Decaf, an assortment of Chado Teas

Afternoon: Refresh Coffee, Tree Top Juices, Cookies, Sodas, Fresh Veggies & Ranch Dip

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May 2008



Meeting Enhancements

Enhance your Break:

House Blend Trail Mix	\$2.00 per person
Granola Bars	\$1.50 per person
Assorted Nuts	\$2.00 per person
Full Sized Candy Bar An assortment	\$1.50 per person
Basket of Mini Bagels with Raspberry & Pineapple Cream Cheese Spreads	\$2.50 per person
Popcorn	\$1.25 per person
Bottled Water, Canned Soda and Juice An assortment on ice	\$1.50 per person, per service

Enhance your Meeting:

Upgrade your meeting tables with 8 ½ x 11-inch pads of ruled paper, bowls of hard candies, and a bottle of Water for each setting. \$2.00/ per person.

Enhance your VIP Rooms:

A bottle of J. J. Hills' private label Wine with two memento etched Icicle Village Resort Wine glasses. Please choose from Merlot, Cabernet Sauvignon, Syrah, Cab-Merlot, Chardonnay, Riesling, or Sparkling Wine. \$40

Dinner for 2 Certificate for JJ Hills Restaurant & Wine Bar \$60

Movie passes, Mini Golf and Espresso Beverage of choice for 2 at the Junction Cinema and Activities Center \$40

Welcome Basket for VIP Guests including our Valley's Finest Fruit, Specialty Cheeses, a Bottle of Moet Silver Star Champagne and 2 Memento Etched Icicle Village Resort Glasses. \$125

Applicable 8% sales tax and 18% service charge will be added to each listed price.

Prices subject to change. Please see Catering Information for policies.

May 2008



Lunch

Available 10 am – 3 pm only

3 Course Served Lunches

Served with Tossed Greens with house Vinaigrette, Butterflake Rolls, Chef's choice Dessert, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

German Sausages **\$12.95**

Bratwurst and Bockwurst served with our special Onion and Mustard Sauce, Sauerkraut, Rotkohl (sweet & Sour red cabbage) and German fried Potatoes.

Breast of Chicken Hunter Style **\$13.95**

Boneless Breast of Chicken Breaded and fried, topped with a rich Tomato-Mushroom Sauce. Served with Whipped Potatoes and Fresh seasonal Vegetables.

Bavarian Oven Roasted Chicken **\$12.95**

A quarter of a Washington Chicken floured and seasoned, then Roasted in our ovens. All the flavor without the added fat! Served with Baked Beans and Fresh seasonal Vegetables.

Sole Florentine **\$13.95**

Sole Filet on a bed of sautéed Spinach with Sauce Mornay. Served with Wild Rice Pilaf and Fresh seasonal Vegetables.

Chicken Cordon Bleu Stack **\$12.95**

Chicken Breast broiled then topped with Smoked Ham and melted Ementhaler Swiss Cheese. Served with seasonal Vegetables and Roasted red Potatoes.

Schnitzel CHampignon **\$12.95**

Pork loin Breaded and fried, then topped with sautéed Mushrooms in a rich Demi Glace. Served with Sauerkraut, Rotkohl (sweet & Sour red cabbage) and German fried Potatoes.

Tri Tip Yankee Pot Roast **\$13.95**

Tender Sirloin Seared and Roasted with Red Potatoes, Baby Carrots and Mushrooms. Topped with Rosemary Pan Dripping Reduction.

Chicken Cacciatore **\$12.95**

Washington Chicken pieces marinated then Roasted in our house Marinara. Each plate will have white *and* dark Meat. Served over a bed of steaming Spaghetti with Garlic Baugette.

Veggie Stuffed Bell Pepper **\$12.95**

Fresh Organic Bell Pepper stuffed with Garden Burger, Rice, Tomato & Herbs. Accompanied by seasonal Vegetables and Parsley Potatoes.

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May 2008



Lighter Lunches

These tasty one-plate lunches speed service to help keep your group on schedule.

Available 10 am – 3 pm only

Croissant Sandwich

\$11.95

Choice Corned Beef, Turkey, Ham or Roast Beef and Tillamook Cheddar, Natural Swiss or Provolone. Served with Fresh Fruit garnish, house-made Cookies, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Boule of Black Bean Chili

\$10.95

Our house recipe Black Bean Chili served in a SourDough Boule, garnished with Cheddar and Monterey Jack Cheeses, Sour Cream, and thinly sliced Bermuda Onions and accompanied by house baked Brownies.

JJ's One Plate Steaming Pot Pie

\$12.95

Creamy Chicken Breast or Hearty Beef Tips with Carrots, Onions, Bell Peppers, Mushrooms and Russet chunks topped with Puff Pastry and baked Fresh. Served with Butterflake Rolls, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Roasted Garlic Chicken Calzone

\$13.95

House recipe White Pizza Sauce, Roasted Garlic Chicken Breast, Roasted Bell Peppers and 3 Cheeses baked Fresh in our special Dough pocket. Served with Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Caesar Salad with Chicken or Chilean Shrimp

\$13.95

Seasoned and grilled Chicken Breast or Steamed Chilean Shrimp on top of Fresh Romaine Lettuce Tossed with seasoned Croutons, Parmesan Cheese and our house Creamy Caesar Dressing. Served with Butterflake Rolls, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Chef's Salad

\$13.95

Crisp Greens topped with Smoked Ham, Breast of Turkey, Deli Cheeses, Tomato, Cucumber and hard-boiled Egg. Presented with one of our house made Dressings on the side, and served with Butterflake Rolls, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Cobb Salad

\$14.95

Crisp Greens topped with broiled Chicken Breast, Avocado, Tomato, Bacon Bits, hard-boiled Egg and Bleu Cheese crumbles. Presented with our house Dressing on the side, and served with Butterflake Rolls, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Hot Roast Beef Sandwich

\$12.95

Sliced Lean Roast Beef served open faced atop Sourdough with Whipped Potatoes then smothered in a rich brown Gravy, accompanied by Fresh sautéed Vegetables & Fruit garnish.

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Prices subject to change. Please see Catering Information for policies.

May 2008



Lunch Buffets

Minimum charge: 30 persons. Available 10am – 3pm only

Deli Sandwich Buffet \$13.95

Create your favorite with sliced Deli Turkey Breast, Smoked Ham, Roast Beef and Corned Beef, Tillamook Cheddar, Emmentaler Swiss and Provolone Cheeses, assorted Breads, relishes, Mustard Spread, Green Leaf Lettuce, sliced Tomatoes, red Onions, and Pickles. Served with red Potato Salad and Tossed Greens with house Dressings, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea, and Cookies *or* Brownies for Dessert. **For both Cookies and Brownies add \$.75 per person.**

Chicken Stir Fry \$13.95

Chicken stir-fried with Peppers, Onions, Celery, Bok Choy, cashews, and special seasonings (no MSG) and then Tossed with a teriyaki glaze. Served with Steamed white Rice, oriental Pasta Salad, Tossed Greens with house Dressings, a Fortune Cookie and Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

Baked Potato Bar \$12.95

Baked Idaho Russets with: Cold toppings: Whipped Butter, Sour Cream, Green Onions, sliced Olives, diced Ham, Bacon Bits, and shredded Cheddar and Monterey Jack Cheese blend. Hot toppings: Cheese Sauce, Nacho Sauce, Black Bean Chili, Steamed Broccoli. Accompanied by Tossed Greens with house Dressings, Pasta Salad, Butterflake Rolls, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea, and Cookies *or* Brownies for Dessert. **For both Cookies and Brownies add \$.75 per person.**

Pasta Bar \$12.95

Spinach Fettucine and Linguine Pastas with Italian Sausage Marinara Sauce, Chicken and Mushroom Garlic Cream Sauce, Crisp romaine Salad with Creamy Caesar Dressing, Croutons and Parmesan, Garlic baguettes, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea. Chef's choice Dessert.

Soup n' Salad Bar \$11.95

2 Fresh house made Soups (chef's choice – seasonally appropriate), Butterflake Rolls & Crackers, Tossed Greens with house Dressing, Parmesan, shredded Cheddar, Olives, diced Tomatoes, Green Onions, Broccoli, Cauliflower, Red Potato Salad, Rotini Salad, Marinated Vegetable Salad, Carrot Raisin Salad, chef's choice seasonal Salad, House made Lemon Bars, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea

Quiche Buffet \$12.95

Assorted Fresh house made Quiche slices (chef's choice – seasonally appropriate), Sauteed Vegetables, Tossed Greens with house Dressing, Fresh Vegetable Display, Butterflake Rolls, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and Iced Tea.

The Working Lunch \$11.95

Tray of Assorted Deli Sandwiches, Tossed Greens with House Dressing, Potato Chips, Cookies, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade and Iced Tea.

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Gourmet Box Lunches

Available 10 am – 3 pm only

Deli Sandwich Hoagie

\$9.95

Assorted premium Meat and Cheese combination Deli sandwich with our special whole grain Dijonaise spread served on a Hoagie roll, sliced Tomato and Green Leaf Lettuce, accompanied by Fresh Vegetable sticks, whole Fruit, Cookies and Soda or Juice.

Bagel Sandwich

\$9.95

Deli sliced Turkey Breast layered with Provolone Cheese, Cranberry and Cream Cheese spread on a Fresh Bagel. With Potato Salad, house baked Cookies, and Soda or Juice.

Croissant Sandwich

\$10.95

Pre-determined choice of one Meat (Corned Beef, Turkey, Ham, Roast Beef) and one Cheese (Cheddar, Swiss, Provolone), with mayo, Green Leaf Lettuce, sliced Tomato. Served with Fruit Salad and house-made Brownie, and Soda or Juice.

R. B. Kaiser

\$9.95

Tender Roast Beef, Tillamook Cheddar, sliced Tomato and Bermuda Onions with Iceberg and Mustard Sauce on a Kaiser roll, with Chips, House made Cookies, and Soda or Juice.

Chicken Ranch Wrap

\$9.95

Black Beans, Spanish Rice, grilled Chicken Breast, shredded Lettuce, sliced Green Onion, diced Tomatoes and Creamy Ranch Sauce all rolled in a flour Tortilla and served with Pasta Salad, Fruit, Cookies and Soda or Juice.

Vegetarian Wrap

\$9.95

Black Beans, Spanish Rice, sautéed Bell Pepper and red Onion, shredded Lettuce, sliced Green Onion, diced Tomatoes and Sour Cream all rolled in a whole wheat Tortilla and served with vegetarian Pasta Salad, Fruit, Cookies and Soda or Juice.

Grilled Chicken Fajita Salad

\$12.95

A bed of crisp Greens topped with diced Tomato, sliced Olive, shredded Cheddar and Jack Cheeses, sautéed Bell Peppers and grilled seasoned Chicken Breast. Accompanied by house Salsa, Sour Cream and Guacamole. With Soda or Juice.

Shrimp & Avocado Salad

\$12.95

A bed of crisp Greens topped with fanned California Avocado which is filled with Chilean Shrimp in our special Celery Dressing, garnished with Tomato and crisp Cucumber, accompanied by Butterflake roll and Bottled Water, Soda or Juice.

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Appetizers & Hors 'd Oeuvres Menu

Tier 1 Menu Light Appetizers (4-5 bites per person) Choose 3 items	\$ 6.95
Tier 1 Menu Heavy Appetizers (8-10 bites per person) Choose 6 items	\$11.95
Tier 2 Menu Light Hors'd Oeuvres (4-5 bites per person) Choose 3 items	\$11.95
Tier 2 Menu Heavy Appetizers (8-10 bites per person) Choose 6 items	\$21.95

Tier 1 Appetizers Column

Deviled Eggs
 Meatballs in House Marinara
 Chicken Hot Wings
 Lil' Smokies in House Whiskey BBQ Sauce
 Chicken Strip Bites in Sweet & Sour Sauce
 Sauteed Mushrooms in Savory Demi Sauce
 Pepperoni Pizzelles
 Tortilla Pinwheels
 Mini Quiche An assortment
 Mini Pork Pot Stickers
 Potato Chips with House Onion Dip
 Tortilla Chips with House Salsa
 Fresh Vegetable Display with Ranch Dip
 Roasted Roma Wedges Aioli
 Fresh spinach dip with bread assortment

Tier 2 Hors 'd Oeuvres Column

Deviled Eggs with Chilean Shrimp & Crab
 Crostini with Roma Tomato Basil Tapenade
 Domestic & Imported Cheese Display
 Shrimp Stuffed Phyllo Triangles
 Crab Stuffed Mushrooms
 Iced Jumbo Prawn Display with House Cocktail
 Baked Brie & Lobster Puffs
 Mini Crab Cakes
 Proscuitto Wrapped Melon Slices
 Fresh Seasonal Sliced Fruit Display with Dip
 Wild Mushroom Strudel Slices
 Bacon Wrapped Sea Scallops
 Lobster Salad Canapés
 Roasted Eggplant Rounds with Herbs & Feta
 Sliced Deli Meat Display

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Served Dinners

These dinner specialties are served with seasonal Salad Greens, Butterflake Rolls, chef's choice Dessert, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade.

Chicken

Barbecue Chicken **\$17.95**

Half a Washington Chicken broiled with our house Bourbon Barbecue Sauce with Baked Beans, Fresh seasonal Vegetables and Corn Bread with Whipped Honey-Butter.

Chicken Phyllo **\$19.95**

Boneless Chicken Breast stuffed with a Chicken, Garlic, Cream and Herbs Mousse and then baked in flaky Phyllo pastry. Served on a bed of Sauce Mornay with Fresh seasonal Vegetables and Roasted red Potatoes.

Chicken Marsala **\$19.95**

Boneless Breast of Chicken topped with a rich Marsala Wine and Mushroom Demi-Glace. Served with Fresh seasonal Vegetables and Wild Rice Pilaf.

Chicken Cordon Bleu **\$19.95**

Chicken Breast stuffed with Smoked Ham and Ementhaler Swiss Cheese, then Breaded and Roasted. Served with Sauce Supreme, Roasted Garlic Whipped Potatoes and Fresh seasonal Vegetables.

Beef

Sauerbraten **\$19.95**

Marinated Beef Roast – tender and quite tangy. Enjoy this German favorite with fried red Potatoes, Sauerkraut, Rotkohl.

Veal Oscar **\$21.95**

Enjoy this classic with Asparagus, Crab and Hollandaise.

Beef Wellington **\$23.95**

Tenderloin Steak with Mushroom duxelles and Herbs wrapped in Puff Pastry and finished in the oven. Accompanied by Steamed Vegetables and Parsley Potatoes.

Tenderloin Medallions with Maderia Mushroom Sauce **\$22.95**

Tenderloin slices dredged in seasoned flour and quickly sautéed, served with Mushroom & Maderia reduction Sauce, accompanied by Duchesse Potatoes and seasonal Vegetables.

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Served Dinners, page 2

Seafood

Mahi Mahi Raspberry

\$19.95

Grilled Mahi Mahi Sauced with a Raspberry beurre Blanc on a bed of Wild Rice Pilaf and served with Dilled Baby Carrots.

Baked Pacific Salmon

\$20.95

With Wine, Lemon and Dill. Served with Wild Rice Pilaf, Fresh seasonal Vegetables.

Walnut Encrusted Halibut

\$21.95

Halibut Filet rolled in Herbed Walnut Crust and oven Roasted. Topped with Lemon Buerre Blanc and accompanied by wild Rice and Steamed Vegetables.

Red Snapper in Parchment

\$20.95

Snapper Filet topped with jardinière Vegetables, Wine, Lemon and Herbs, then pocketed in parchment and Roasted. Accompanied by spiced Basmati Rice.

Stuffed Filet of Sole with Lobster Sauce

\$21.95

Sole Filet wrapped around Crab and Chilean Shrimp, then topped with a rich Lobster Sauce. Accompanied by Dilled Baby Carrots and Wild Rice Pilaf

Pork

Stuffed Pork Chops

\$19.95

Large, tender Pork Chops stuffed with a savory Sage Dressing. Topped with caramelized Tomato Demi-Glace and sautéed Mushrooms. Served with Twice-Baked Potatoes and Fresh seasonal Vegetables

Apple stuffed Pork Loin

\$21.95

Tender Pork loin stuffed with Washington Apple and Herbs, oven roasted. Served with Roasted Garlic Whipped Potatoes and a rich Mushroom Demi Glace.

Vegetarian

Broiled Veggie Brochettes

\$17.95

Red & Green Bell Peppers, Red Onion, Zucchini, Button and Crimini Mushrooms, Eggplant and Tomato skewered, drizzled with Olive Oil & Herbs then flame broiled to sweet perfection. Served atop a bed of White & Wild Steamed Rice with Barley & Garbanzos.

Baked Acorn Squash

\$19.95

Stuffed with spicy Red Beans & Rice made with Garden Burger Crumbles, accompanied by Mapled Baby Carrots.

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Dinner Buffets

Minimum charge for buffets; 30 persons

Choose from "Tumwater Buffet", "Cascade buffet", "Pasta Buffet" or "Fajita Fiesta"

"Tumwater Buffet"

With One main dish ~ \$19.95

With 2 ~ \$22.95

With 3 ~ \$25.95

Includes Rolls and Butter, Tossed Greens with Dressing and Condiments, Potato Salad, Fresh chilled Vegetable display with Ranch dip, Rice pilaf, Roasted Baby red Potatoes, sautéed seasonal Vegetables, Washington Apple crisp, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade, and your choice of the following entrees:

Chicken Specialties

- **Lemon Chicken** – Boneless Breast with Wine, Lemon, Mushrooms and Capers.
- **Chicken Malibu** – Boneless Breast topped with Avocado & Provolone.
- **Oven Roasted Chicken** - Seasoned, oven Roasted Chicken, crisp and tasty!

Beef Specialties

- **Beef Burgundy** - Sautéed Steak strips in a rich Wine / Mushroom Demi-Glace.
- **Beef Stroganoff** - Onions & Mushrooms, rich brown Sauce, Sour Cream.
- **London Broil** - Marinated, broiled Flank Steak, tender and tangy.
- **Baron of Beef** - Carved by a uniformed chef.

Seafood Specialties

- **Poached Pacific Salmon** – Oven Poached with Wine, Lemon and Dill.
- **Baked Cod with Shrimp Sauce** - Topped with a Creamy Mushroom Sauce.
- **Seafood Newburg** - With Shrimp, Scallops and Salmon.

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More Dinner Buffets

Minimum charge for buffets: 30 persons

"Cascade Buffet"

With One Entrée \$21.95 With two Entrées \$24.95 With Three Entrées \$27.95

The Cascade Buffets includes Rolls and Butter, Tossed Greens with Dressings and Condiments, Pasta Salad, marinated Vegetable Salad, Fresh Fruit display with dipping Sauces, wild Mushroom Rice, sautéed seasonal Vegetables, Anna Potatoes, House Cheesecake An assortment, Seattle's Best® Coffee, Decaf, an assortment of Chado Teas, Lemonade.

Chicken Specialties

- **Ricotta Chicken** - Stuffed with Sun-Dried Tomatoes, Herbs, Ricotta Cheese, then wrapped in Phyllo and baked.
- **Chicken Ballentine** - Breast of Chicken stuffed with a Mousse of Chicken, Garlic, Herbs and Capers. With Sauce Supreme.
- **Village Chicken** – Breast of Chicken Crusted in Hazelnut Breading with Sauce Frangelico.

Beef Specialties

- **Bleu Cheese Encrusted Strip Loin** - Carved by a uniformed chef.
- **Veal Marsala** – Tender Leg Slices sautéed and topped with a rich Mushroom & Marsala Wine Demi Glace
- **Slow Roasted Prime Rib** - Carved by a uniformed chef.

Seafood Specialties

- **Salmon en Croute** - Pacific Salmon with Mushroom duxelles, Garlic and Herbs baked in a decorated Puff Pastry Shell.
- **Steamed Crab Legs** - Split and ready to eat, with drawn Butter and Lemon.
- **Halibut Provencale** –Garlic, Tomato and Kalamata Olives along with Wine and Herbs provide the Roasting platform and flavoring for this flaky, flavorful fish.

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More Dinner Buffets

Minimum charge for buffets: 30 persons

"Pasta Buffet" \$19.95 per person

Includes Caesar Salad, Fresh Spinach Salad, rotini and Salami Salad, Antipasto platter, Fresh sautéed Vegetables, and Garlic loaves, Lasagna, Chicken Penne in Garlic Cream, and Linguine with clam Sauce, *Seattle's Best Coffee*, an assortment of *Chado Teas*, and chef's choice Dessert.

"Fajita Fiesta" \$18.95 per person

Build your own fajitas!

Includes seasoned Beef and Chicken, Spanish Rice, spicy Black Beans, soft flour Tortillas, shredded iceberg Lettuce, grated Cheddar and Monterey Jack Cheese, sliced Olives, diced Tomatoes, sliced Green Onions, Sour Cream, Guacamole, house Salsa, *Seattle's Best Coffee*, an assortment of *Chado Teas*, and caramelized Flan with Strawberry Sauce and Whipped Cream.

Champagne Brunch \$35 per person \$40 with Champagne Punch

Fried Red Potatoes, Bacon & Sausage, Buttermilk Biscuits with Sausage Gravy, Fresh Fruit Display, Muffin and Scone an assortment, Made to Order Omelet Station, Butterflake Rolls, Fresh Vegetable Crudit  with Ranch dip, Fresh Steamed Vegetables, Wild Rice, Roasted Baby Red Potatoes, Seafood Newburg, Burgundy Beef, Chef's choice an assortment of house Cheesecakes, *Seattle's Best Coffee*, an assortment of *Chado Teas*.

Scampi Station \$15 per person Add to any dinner buffet only

Attended station: We will freshly saut  Jumbo Shrimp with your choice of our large selection of flavorings and ingredients: Wine, Lemon, Lime, Garlic, Shallots, Ancho paste, Fresh Tomato, Mushroom, Chili infused Olive Oil, Green Onions, Chopped Parsley, Worcestershire, Tabasco, Parmesan Romano blend, Fresh Basil & Oregano. Saut ed to order.

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Barbeque Garden Menu

***Minimum charge for BBQ functions: 30 persons**

Barbecues include Lemonade, Iced Tea, Dessert, Rolls or Bread and appropriate Condiments.

Bavarian Barbecue

\$17.95 per person

Bratwurst and Bockwurst, Pork Chops, Sauerkraut, Rotkohl, German fried red Potatoes, Tossed Greens with Dressings and Condiments and German Potato Salad, Streudel.

All American Barbecue

\$15.95 per person

Hamburgers, grilled Chicken Breasts, Hot dogs, Baked Beans, Potato Salad, Tossed Green Salad with Dressings, Condiments and Potato Chips.

Pioneer Barbecue Feast

\$22.95 Per person

Baby back ribs, barbecue Chicken, Corn on the cob, Baked Beans, Potato Salad, and Fresh Fruit, Tossed Greens with Dressings, Condiments, and Apple Cornbread with Honey Butter, Fruit Cobbler.

Asian Adventure

\$21.95 per person

Grilled Mahi-Mahi, Beef satay, Chicken teriyaki, Pork fried Rice, Steamed Rice, Snow Peas with Water chestnuts, Pineapple Fruit Salad, Tossed Greens with Condiments and Dressings, and Coconut Tart with Sabayon.

The Rodeo

\$19.95 per person

Pulled Boneless Pork, Chicken Meat and Beef Brisket slow cooked and tender. Served with Buns, Baked Beans, Cole Slaw, Potato Salad, Tossed Greens with Condiments and Dressings, Fire Roasted Corn, and Fruit Cobbler.

Seafood BBQ

\$28.95 per person

Grilled & Dilled Salmon, Red King Crab Legs with Drawn Butter, Marinated Jumbo Shrimp brochettes, Fresh steamed vegetables, wild rice, steamed vegetables, Cappelini & Chilean Shrimp salad, Fresh Tomato & Herb with Couscous salad, Tossed greens with house dressings, Fresh fruit display, Butterflake rolls with butter, House made cheesecake assortment, Seattle's Best Coffee, Iced Tea, Lemonade.

*** A \$200.00 setup fee for all catered BBQ functions
will be required in advance to hold space.**

Applicable 8% sales tax and 18% service charge will be added to each listed price.

Prices subject to change. Please see Catering Information for policies.

May 2008



Catering Beverages

Party Punches (per gallon)

Champagne Punch	\$35.00
Champagne Mimosa Punch	\$35.00
Fruit Punch (non-alcoholic)	\$25.00
Sangria	\$35.00
Margarita Punch	\$35.00

Wines (per bottle)

House Champagne	\$21.00
House Label White Wines	\$19.00
House Label Red Wines	\$22.00
Sparkling Cider (non alcoholic)	\$10.00
More Wines available on request	

Keg Beer*

Domestic	\$225.00/Keg
Imported	\$275.00/Keg
Domestic Pony Keg	\$150.00/Keg
Imported or Micro Brew Pony Keg	\$200.00/Keg

* A full keg contains approximately 124, 16 oz. portions

* A pony keg contains approximately 62, 16 oz. portions

Milk 2% or nonfat \$10.00/Pitcher

Fruit Juice \$10.00/Pitcher

(Orange, Grapefruit, Tomato, Apple, Pineapple)

Tea, Coffee, Decaf, Iced Tea *

*One gallon serves approx. 22 cups \$15.00/Gallon or \$10/Air pot

*One Air pot serves approximately 14 cups

Assorted Sodas, Juices, House Label Water \$1.75/Can/Bottle

Mineral Water \$2.50/Bottle

Banquet Bar*

Call Brands	\$5.00
Premium Brands	\$5.50
Der Hirschbrau Beer	\$6.00
Oktoberfest Beer	\$4.50
Domestic Beer	\$3.00
House Wine, Red Glass	\$6.00
House Wine, White Glass	\$5.00
Soft Drink	\$1.50

* Banquet Bar pricing includes tax.

Cordials available on request.

\$100.00 Bartender charge per bar waived with \$200.00 or more in liquor receipts per 2 hour serving period, per bar.

Applicable 8% sales tax and 18% service charge will be added to each listed price.

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