

# BREAKFAST BUFFETS

## CONTINENTAL

Fresh Seasonal Fruit Platter  
Mini Croissants, Muffins, Lemon Poppy Seed Bread, Jelly, Butter  
Juice, Coffee & Tea

**\$10 PER GUEST**

## TRADITIONAL

Scramble Eggs  
Brown Sugar Bacon, Link Sausage  
Biscuits & Country Gravy  
Poppy Seed Au Gratin Potatoes  
Juice, Coffee & Tea

**\$12 PER GUEST**

## SOUTH OF THE BORDER

Scrambled Eggs  
Ancho Chicken, Chorizo Sausage  
Pico de Gallo, Cilantro Salsa, Shredded Cheese  
Borracho Black Beans, Flour Tortillas  
Fruit Platter  
Juice, Coffee & Tea

**\$14 PER GUEST**

## AWARD WINNING BRUNCH

Made to Order Omelets & Crepes  
Carved Roast Beef & Ham, Brown Sugar Bacon, Link Sausage  
Scramble Eggs, Eggs Benedict  
Poppy Seed Au Gratin Potatoes  
Chef's Weekly Selection of Hot Entrees  
Assorted Breakfast Bread Selections  
Poached Prawns with Cocktail Sauce  
Signature Salads, Fresh Fruit Tray  
Assorted Pastry & Dessert Selections

**\$24.99 PER GUEST**

*All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.*



# APPETIZERS

|  | <i>TRAY FOR 25</i> | <i>TRAY FOR 50</i> |
|--|--------------------|--------------------|
| <b>CHINESE BBQ PORK</b>  | 80                 | 150                |
| <b>CRAB &amp; SHRIMP STUFFED MUSHROOMS</b>   | 65                 | 115                |
| <b>ROAST BEEF ASPARAGUS ROLLS</b>  | 55                 | 115                |
| <b>SPANAKOPITA</b>   | 65                 | 120                |
| <b>POT STICKERS</b>  | 65                 | 130                |
| <b>SKEWERS - CHOICE OF BEEF OR CHICKEN</b><br>Jamaican , Kalbi, BBQ or Peanut Sauce                                | 45/40              | 85/75              |
| <b>SHRIMP CANAPES</b>  | 60                 | 115                |
| <b>DEVEILED EGGS</b>   | 40                 | 75                 |
| <b>IMPORTED &amp; DOMESTIC CHEESE</b>  | 70                 | 125                |
| <b>ASSORTED COLD CUTS</b>  | 85                 | 160                |
| <b>VEGETABLE HUMMUS TRAYS</b>  | 55                 | 95                 |
| <b>BRUSCHETTA</b>  | 40                 | 75                 |
| <b>FRESH SEASONAL FRUITS</b>   | 55                 | 95                 |
| <b>ANTIPASTO SALAD</b>   | 75                 | 135                |
| <b>CHILLED PRAWNS ON ICE</b>   | 95                 | 175                |
| <b>MEATBALLS - CHOICE OF SAUCE</b><br>Signature BBQ, Swedish Style or Kalbi  | 60                 | 110                |
| <b>BAKED BRIE</b>  | 65                 | 130                |
| <b>HOT CRAB &amp; ARTICHOKE DIP</b>  | 90                 | 165                |
| <b>CHICKEN WINGS - CHOICE OF SAUCE</b><br>Hot Wing, Kalbi or BBQ   | 50                 | 100                |
| <b>OYSTERS ON THE HALF SHELL OR BAKED CASINO STYLE</b>   | 55                 | 110                |
| <b>CAESAR SALAD</b>  | 70                 | 140                |
| <b>CRAB, SHRIMP, MANGO AVOCADO SHOTS</b>   | 70                 | 140                |
| <b>PACIFIC RIM SMOKED SALMON LETTUCE CUPS</b>  | 165                | 330                |
| <b>SEASONAL GREEN SALAD</b><br>Creamy Tarragon Dressing, Candied Pecans, Blue Cheese and Fresh Fruit/Berry Garnish | 55                 | 110                |

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# APPETIZER BUFFET SELECTIONS

## TRADITIONAL

Cheese Tray

Meatballs

Vegetable Tray

Seasonal Fruit Tray

Chicken Skewers - choice of Kalbi, Rosemary Garlic Marinated or Mongolian BBQ Style

**\$13 PER GUEST**

## INTERNATIONAL

Crab & Artichoke Dip

Spanikopita

Baked Brie

Antipasto Salad

Vegetable, Hummus, Flatbread

**\$17 PER GUEST**

## PACIFIC RIM

Mongolian BBQ Chicken Skewers

Chinese Barbeque Pork

Pot Stickers

Kalbi Beef Skewers

Asian Yakisoba Salad

**\$14 PER GUEST**

## DELI BUFFET

Sliced Ham, Turkey, Roast Beef

Assorted Breads & Condiments

Sliced Cheese Tray

Seasonal Fruit Tray

Choice of Two Sides - Caesar, Broccoli Salad, Curry Chicken Salad, Razor Clam Chowder

**\$15 PER GUEST**

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*Shenanigans*

# EVENT PACKAGES

## HAPPY HOUR #1

Bruschetta  
Vegetable, Hummus, Flatbread  
Spanikopita  
Meatballs Marinara

**\$7 PER GUEST**

## HAPPY HOUR #2

Antipasto Salad  
Jamaican Chicken Skewers  
Prosciutto Wrapped Melons  
Fruit & Cheese Tray

**\$10 PER GUEST**

## HAPPY HOUR #3

Yakisoba Salad  
Pot Stickers  
Kalbi Chicken Skewers  
Chinese BBQ Pork

**\$8 PER GUEST**

## HAPPY HOUR #4

BBQ Wings  
Pulled Pork Sliders  
Deviled Eggs  
Fresh Seasonal Fruit Tray

**\$9 PER GUEST**

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# ALL DAY EVENTS

## ALL DAY EVENT #1

Continental Breakfast  
Lunch Chef's Choice or Dining Room Lunch Menu  
Cookies & Petite Pastries

**\$38 PER GUEST**

## ALL DAY EVENT #2

Traditional Breakfast  
Lunch Chef's Choice or Dining Room Lunch Menu  
Cookies & Petite Pastries

**\$40 PER GUEST**

## ALL DAY EVENT #3

South of the Border Breakfast  
Lunch Chef's Choice or Dining Room Lunch Menu  
Cookies & Petite Pastries

**\$42 PER GUEST**

# CHEF'S SEASONAL 4-COURSE DINNERS

**APPETIZER**

**SOUP OR SALAD**

**ENTREE**

**DESSERT**

Please check with our Sales Coordinator for the season's freshest options.

**\$55 PER GUEST**

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# PLATED OPTIONS

## ENTREE SALADS

**CAESAR SALAD** Choice of Chicken 12 | Salmon 14 | Shrimp 13

**FLANK STEAK SALAD** 16

## LUNCH ENTREES

*Entrées include a tossed house salad with creamy tarragon dressing and potato roll.*

**OVEN ROAST SALMON FILLET** Topped with lemon cream. With chef's rice and fresh seasonal vegetables 16

**POTATO CRUSTED COD** Served with tomato bacon relish, yukon mashed potato, lemon cream 14

**CHOICE OF CHICKEN PREPARATION** Marsala, Whiskey, Dijon or Piccata Style. Accompanied with yukon mashed potato and fresh seasonal vegetables 13

**GRILLED TOP SIRLOIN** Accompanied with yukon mashed potato and fresh seasonal vegetables 18

**SIGNATURE MARINATED LONDON BROIL** Chipotle soy bbq basted, yukon mashed potato & fresh seasonal vegetables 15

**FETTUCCINE PASTA** Choice of Chicken, Prawns or Seasonal Vegetables. Select from garlic fresh herb and olive oil, pomodoro or alfredo 13

**MONTE CRISTO SANDWICH** Honey ham, roasted turkey, Wisconsin cheddar & swiss, griddled and served with raspberry puree 12

## DINNER ENTREES

*Entrées include a tossed house salad with creamy tarragon dressing and potato roll.*

**ROAST SALMON FILLET** Topped with lemon butter sauce. With yukon mashed potato & fresh seasonal vegetables 23

**ALASKA HALIBUT** Baked halibut topped with bacon tomato relish. With yukon mashed potato & fresh seasonal vegetables 34

**CHOICE OF CHICKEN PREPARATION** Dijon Parmesan Crusted, Marsala Demi, Whiskey Mushroom Cream or Lemon Caper Piccata Style. With yukon mashed potato and fresh seasonal vegetables 19

**SIGNATURE MARINATED LONDON BROIL** Chipotle soy bbq basted, yukon mashed potato & fresh seasonal vegetables 18

**GRILLED 8OZ TOP SIRLOIN** Roasted shallot demi-glace, rosemary red potato and fresh seasonal vegetables 25

**FILET MIGNON** Roasted garlic demi-glace, rosemary red potato and fresh seasonal vegetables 6oz 26 | 10oz 36

**NEW YORK STEAK** Roasted garlic demi-glace, rosemary red potato and fresh seasonal vegetable 10oz 28 | 14oz 34

**STEAK & SALMON** Top Sirloin & Salmon fillet, roasted shallot demi-glace, rosemary red potato & fresh seasonal vegetables 30

**FETTUCCINE PASTA** Choice of Chicken, Prawns or Seasonal Vegetables. Select from garlic & fresh herb olive oil, pomodoro or alfredo 20

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# DINNER BUFFET SELECTIONS

## PACIFIC NORTHWEST BUFFET

**\$26 PER GUEST**

Signature Razor Clam Chowder

Seasonal Green Salad creamy tarragon dressing, candied pecans, blue cheese, fresh fruit/berry garnish

Almond Crusted Salmon topped with Washington apples and pinot beurre rouge

Chicken Marsala garlic mushroom demi-glace

Yukon Mashed Potatoes, Fresh Seasonal Vegetables, Potato Rolls & Butter

## TRIPLE PLAY BUFFET

**\$22 PER GUEST**

Tossed Caesar Salad

Smoked Pit Ham. Mustard and Brown Sugar Cured

Roast Turkey Breast with Orange Cranberry Sauce

Herb Crusted Roast Beef with Creamy Horseradish

Stuffing, Whipped Potato, Turkey & Beef Gravy, Cheesy Penne Pasta, Garlic Beans

Potato Rolls & Butter

## BUFFET #1

**\$36 PER GUEST**

Bruschetta with Balsamic Glaze

Rosemary Roasted Potatoes, Fresh Seasonal Vegetables, Potato Rolls & Butter

Choice of Two Salads from selections listed below:

Tossed Seasonal Greens with Creamy Tarragon Dressing

Caesar

Curry Chicken Salad

Broccoli Salad

Fresh Fruit Salad with Basil Simple Syrup

Select Two Items from the following Entrees:

Signature Marinated Chipotle Glazed London Broil

Fettuccine Pasta - choice of chicken, prawns or seasonal vegetables. Select from garlic & fresh herb olive oil, pomodoro or alfredo style

Salmon with Lemon Butter Sauce

Choice of Chicken Preparation - Dijon Parmesan Crusted, Marsala Demi, Whiskey Mushroom Cream or Lemon Caper Piccata Style

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The logo for Shenanigans, featuring the word "Shenanigans" in a stylized, blue, cursive font with a white outline. The letters are intertwined and have a decorative, swirling quality.

# DINNER BUFFET SELECTIONS

## **BUFFET #2**

**\$36 PER GUEST**

Bruschetta with Balsamic Glaze

Yukon Mashed Potatoes, Fresh Seasonal Vegetables, Potato Rolls & Butter

Choice of Two Salads from selections listed below:

Tossed Seasonal Greens with Creamy Tarragon Dressing

Caesar

Curry Chicken Salad

Broccoli Salad

Fresh Fruit Salad with Basil Simple Syrup

Choice of One Carved Entree

Pepper Crusted New York

Roasted Prime Rib

Choice of One House Specialties

Salmon with Lemon Butter Sauce

Fettuccine Pasta - choice of chicken, prawns or seasonal vegetable. Select from garlic & fresh herb olive oil, pomodoro or alfredo style

Choice of Chicken Preparation - Dijon Parmesan Crusted, Marsala Demi, Whiskey Mushroom Cream or Lemon Caper Piccata Style

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# DESSERTS

## A LA CARTE DESSERTS

|                               |      |
|-------------------------------|------|
| New York Style Cheesecake     | 6.99 |
| Olympic Mountain Fruit Sorbet | 2.99 |
| Dryers Ice Cream              | 2.99 |
| Chocolate Cake                | 6.99 |
| Dulce de Leche Cake           | 4.99 |
| Tuxedo Truffle Mousse cake    | 5.99 |
| Tiramisu                      | 4.99 |

## BUFFET STYLE DESSERTS

|                                 |    |
|---------------------------------|----|
| Assorted Cookies                | 25 |
| Chocolate Dipped Cookies        | 32 |
| Fudge Brownies                  | 20 |
| Assorted Dessert Bar Selections | 28 |
| Chocolate Covered Strawberries  | 36 |

PRICED BY THE DOZEN

## SIGNATURE RACK OF DESSERT SHOTS

|                                       |    |
|---------------------------------------|----|
| Creative Seasonal Selections Serves 9 | 20 |
|---------------------------------------|----|

## SIGNATURE PASTRY TABLE

|   |                |
|---|----------------|
| Seasonal Dessert Shot Selection               | 6.99 PER GUEST |
| Dulce de Leche Cake                           |                |
| Tuxedo Truffle Mousse Cake                    |                |
| Tiramisu Cake                                 |                |
| Seasonal Pastry Chef's Dessert Bar Selections |                |

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