

## Mountain Buffets 2011

Prices are per person and are subject to applicable taxes & gratuities  
(Please note that a premium carvery is considered a substitution, not an addition)

### Whiskey Jack: \$29

Artisan Buns & Whipped Butter  
3 Salads  
1 Carvery  
1 Hot Entrée  
3 Sides  
1 Dessert  
Coffee & Tea

### Steller Jay: \$33

Artisan Buns & Whipped Butter  
4 Salads  
1 Carvery  
2 Hot Entrees  
3 Sides  
2 Desserts  
Coffee & Tea

### Raven: \$37

Artisan Buns & Whipped Butter  
5 Salads  
1 Carvery  
2 Hot Entrees  
3 Sides  
3 Desserts  
Coffee & Tea

### Hawk: \$40

Artisan Buns & Whipped Butter  
6 Salads  
1 Carvery  
3 Hot Entrees  
4 Sides  
3 Desserts  
Coffee & Tea  
Champagne Toast For Your Head Table

### Eagle: \$45

6 Salads  
1 Carvery  
3 Hot Entrées  
4 Sides  
3 Desserts  
Coffee & Tea  
Champagne Toast For Your Head Table  
Charcuterie & Cheese Board  
(Fine sliced deli & smoked meats, house-made pates & terrines,  
local & import cheeses, crackers, pickles, olives, herb jelly)

### **Greens & Composed Salads**

Garden Greens With Seasonal Vegetables  
Classic Caesar Salad  
Spinach & Sliced Strawberry Salad  
Country Coleslaw With Raisins & Sundried Cranberries  
Asian Carrot & Sesame Ginger Slaw  
Greek & Feta  
Tex Mex, Avocado Lime Dressing  
Herbed Pasta & Vegetable  
Spicy Thai Noodle  
Balsamic Tomato, Bocconcini & Basil Caprese  
Mediterranean Orzo  
Fire Roasted Vegetable  
Minted Fruit, Cracked Pepper & Goat Cheese  
Curried Rice & Raisin  
Diced Vegetable Citrus Couscous  
Chickpea & Cucumber In Herb Vinaigrette  
Tossed Dijon Potato & Green Bean Vinaigrette

### **Standard Carvery**

Roast Beef Au Jus  
Orchard Stuffed Pork Loin  
Roasted Turkey Breast & Cranberry Sage Dressing  
Double Smoked Ham, Stone Ground Mustard

### **Premium Carvery**

**(Add \$3 Person)**

Prime Rib Au Jus & Yorkshire Puddings  
House Smoked Maple Pork Loin & Wild Rice Stuffing  
Black Pepper Encrusted New York Strip  
Garlic Rosemary Roast Leg Of Lamb, Triple Berry Relish

### **Hot Entrees**

Pepita Mole Supreme Chicken Breast  
Almond Orange Glazed Supreme Chicken Breast  
Tandoori Butter Supreme Chicken Breast  
Fire Roasted Pork Chops, Apple Chutney  
Sweet & Sour Cabbage Rolls  
Grilled Farmer's Sausage, Sautéed Onions  
Breaded Pork Schnitzel, Hunter Sauce  
Italian Meatballs  
Wild Sockeye Salmon Fillet, Maple Glaze  
Wild Sockeye Salmon Fillet, Strawberry Sauce  
Wild Sockeye Salmon Fillet, Ginger Sake  
West Coast Halibut Fillet, Fresh Pico De Gallo  
West Coast Halibut Fillet, Mango Salsa  
Cajun Blackened Red Snapper, Creole Sauce  
Beef Stroganoff  
Classic Beef Bourguignon  
Chicken & Mushroom Penne Alfredo  
Seafood Penne Rose

### **Hot Vegetarian Entrees**

Spinach Tortellini Alfredo  
Fusilli El Greco  
Cheddar Ravioli Marinara  
Cannelloni Ricotta  
Wild Rice & Mushroom Cabbage Rolls  
Spinach & Sundried Tomato Frittata

### **Hot Side Dishes**

Rosemary Roasted New Potatoes  
Butter Mashed Potato  
Scalloped Potato  
Parisienne Potato  
Croquette Potato  
Wild Rice Pilaf  
Ricotta Barley Risotto  
Sautéed Parmesan Polenta Cakes  
Whipped Nutmeg Sweet Potato  
Spaetzle & Mornay Sauce  
Honey Glazed Carrots  
Stuffed Tomato Provencal  
Green Beans With Almonds  
Asian Fusion Stirfry  
Turned Roasted Root Vegetables  
Grilled Zucchini  
Steamed Seasonal Medley  
Vegetable Casserole Au Gratin

### **Desserts**

Assorted Gourmet Cake Cups  
Berry Shortcake  
New York Cheesecakes  
Oven Fresh Fruit Tarts  
Tiramisu  
Black Forest Cake  
Double Chocolate Brownie  
Dusted Cream Puffs & Petit Fours  
Fresh Sliced Fruit & Honey Yogurt Dip  
Warm Seasonal Orchard Crumble