

Dinner Buffets
(Minimum of 30 Guests)

The Coos

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Sirloin Roast Au Jus with Creamy Oregon Horseradish Sauce
Breast of Chicken Florentine**

Mashed Yukon Gold Potatoes, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

The Charleston

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Choice of Two Entrees:
Roasted Loin of Pork with Apple Chutney
Breast of Chicken with Caper Butter Sauce
Poached Salmon with Shrimp Sauce**

Roasted Red Potatoes, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

Dinner Buffets
(Minimum of 30 Guests)

The Allegany

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

Carved-To-Order Prime Rib of Beef Au Jus with Creamy Oregon Horseradish

Chicken Inice

**Breast of Chicken wrapped in Proscuitto, sautéed with Finely Sliced Wild Local Mushrooms,
Shallots, and Madeira Wine, and topped with Fresh Mozzarella**

Mashed Yukon Gold Potatoes, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

The Lighthouse

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish
Filet of Salmon with Lime Cilantro Beurre Blanc**

New Potatoes in Parsley Butter, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

Dinner Buffets
(Minimum of 30 Guests)

The Tugman

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

**Jumbo Peel-and-Eat Shrimp served in an Ice Shell with Cocktail Sauce
Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish
Filet of Salmon with Lime Cilantro Beurre Blanc**

New Potatoes in Parsley Butter, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**

The Millicoma

(This Buffet Features a Carving Station and Chef Presentation.)

**Full Salad Bar, featuring Fresh Iceberg and Mesclun Mix with Assorted Toppings and Dressings
Assorted Pasta Salads, as well as Creamy Coleslaw and Crisp Cut Crudités**

Carved-To-Order Prime Rib of Beef Au Jus with Oregon Horseradish

Chicken Inice

**Breast of Chicken wrapped in Proscuitto, sautéed with Finely Sliced Wild Local Mushrooms,
Shallots, and Madeira Wine, and topped with Fresh Mozzarella
Charred Halibut with an Almond Beurre Blanc Sauce**

New Potatoes in Parsley Butter, Fresh Seasonal Vegetables

Freshly Baked Rolls and Butter

A Selection of Homemade Desserts or A Glass of Champagne

**Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea, and Iced Tea**