

BREAKFAST

CONTINENTAL

Assorted Breakfast

Breads & Pastries

Fruit Tray

Juice, Coffee, Tea

\$10 PER GUEST

TRADITIONAL

Assorted Breakfast

Breads & Pastries

Fruit Tray

Scrambled Eggs

Sausage / Bacon

Breakfast Potatoes

Juice, Coffee, Tea

\$14 PER GUEST

AWARD WINNING BRUNCH

Made to Order Omelettes

Beef Roast & Baked Ham

Sausage & Bacon

Eggs Benedict

Scrambled Eggs

CI Potatoes

Chef's Weekly Selection Entrée's

Assorted Breakfast Breads

Steamed Clams

Assorted Salads

Fresh Fruits

Assorted Pastries & Desserts

\$28 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.

Shenanigans

APPETIZERS

	<i>TRAY FOR 25</i>	<i>TRAY FOR 50</i>
CHINESE BARBEQUE PORK	80	150
SPANAKOPITA	65	120
CRAB CAKES	90	180
STUFFED MUSHROOMS	65	115
ROSEMARY PRAWNS	95	175
PROSCIUTTO WRAPPED SCALLOPS	80	150
CRAB WONTONS	60	115
SIRLOIN WRAPPED ASPARAGUS	45	85
POT STICKERS	40	75
JAMAICAN CHICKEN SKEWERS	40	75
TERIYAKI BEEF SKEWERS	45	85
SHRIMP CANAPE'S	35	70
DEVEILED EGGS	40	75
IMPORTED AND DOMESTIC CHEESES	70	125
ASSORTED COLD CUTS	85	160
VEGETABLE TRAY WITH DIPS	55	95
BRUSCHETTA WITH PARMESAN CROSTINI	40	75
FRESH SEASONAL FRUITS	55	95
ANTIPASTO SALAD	75	135
ASIAN YAKISOBA SALAD	65	120
CHILLED PRAWNS ON ICE	95	175
SWEDISH MEATBALLS	60	110
PASTRY WRAPPED BAKED BRIE	65	130
THAI CHICKEN WITH PEANUT SAUCE	60	110
HOT CRAB AND ARTICHOKE DIP	90	165
CHICKEN DRUMETTES (HONEY MUSTARD, BBQ, OR GINGER TERIYAKI)	55	100

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APPETIZER BUFFET

COCKTAIL BUFFET #1

ASSORTED COLD CUTS

Ham, smoked turkey, roast beef, includes assorted breads and condiments.

CHEESE TRAY

Cheddar, smoked Gouda, Brie, bleu, Swiss.
Served with assorted crackers.

SWEDISH MEATBALLS

VEGETABLE TRAY WITH DIPS

SEASONAL FRUIT TRAY

BARBEQUE CHICKEN DRUMETTES

\$15 PER GUEST

COCKTAIL BUFFET #2

CRAB & ARTICHOKE DIP

Served with garlic parmesan french bread crostini.

SPANAKOPITA

Spinach and cheese filled filo wraps.

BAKED BRIE

Brie cheese wheel baked in flaky pastry dough.
Served with berries and crackers.

HONEY MUSTARD CHICKEN DRUMETTES

ANTIPASTO SALAD

Salad with Genoa salami, provolone, sun-dried tomatoes, olives, peperoncini's and penne.

VEGETABLE TRAY WITH DIPS

\$17 PER GUEST

COCKTAIL BUFFET #3

THAI CHICKEN WITH PEANUT SAUCE

CHINESE BARBEQUE PORK

POT STICKER

GINGER TERIYAKI DRUMETTES

CRAB WONTON

Crab and cream cheese filled fried wontons

ASIAN YAKISOBA SALAD

Yakisoba noodles and Chinese vegetables.
Tossed with ginger soy dressing.

\$15 PER GUEST

DELI BUFFET

ASSORTED COLD CUTS

Ham, smoked turkey, roast beef, includes assorted breads and condiments.

CHEESE TRAY

Cheddar, smoked Gouda, Brie, bleu, Swiss.
Served with assorted crackers

SEASONAL FRUIT TRAY

CAESAR SALAD

POTATO SALAD

\$15 PER GUEST

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BUFFET

PACIFIC NORTHWEST BUFFET

CLAM CHOWDER

NORTHWEST SALAD

Baby lettuce salad with pears, candied pecans, bleu cheese and raspberry vinaigrette.

ALMOND CRUSTED PACIFIC SALMON

Almond crusted baked salmon topped with Washington apples and Pinot Noir beurre rouge.

GRILLED CHICKEN WITH WILD MUSHROOM RAGOUT

Grilled chicken breasts topped with sauteed mushrooms, onions and tomatoes.

GARLIC PARMESAN MASHED POTATO ♦ STEAMED SEASONAL VEGETABLE ♦ DINNER ROLLS & BUTTER

\$26 PER GUEST

MEDITERRANEAN BUFFET

MARINATED ASSORTED OLIVES

GREEK SALAD

SNAPPER PROVENCAL

Roasted with garlic, tomatoes, basil and virgin olive oil.

GARLIC ROASTED CHICKEN

In lemon thyme broth with artichokes.

NEW POTATO AND ZUCCHINI GRATIN

FRESH SEASONAL VEGETABLES

DINNER ROLLS AND BUTTER

\$22 PER GUEST

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BUFFET

DINNER BUFFET #1

APPETIZER

Seasonal Bruschetta.

SALADS ~ SELECT TWO

Tossed Garden Salad

Caesar Salad

Antipasto salad

Asian Yakisoba Salad

Fruit Tray

CARVED ENTRÉE ~ SELECT ONE

Roast Beef Top Sirloin

Roast Turkey

Pineapple Baked Ham

ENTRÉE ~ SELECT ONE

Salmon with Lemon Caper Sauce

Chicken Dijon

Whiskey Chicken

ACCOMPANIMENTS

Rosemary Roasted Potatoes

Seasonal Vegetable

Dinner Rolls & Butter

Rice Pilaf

\$32 PER GUEST

DINNER BUFFET #2

APPETIZER

Seasonal Bruschetta.

SALADS ~ SELECT THREE

Tossed Garden Salad

Caesar Salad

Antipasto Salad

Asian Yakisoba Salad

Fruit Tray

CARVED ENTRÉE ~ SELECT ONE

Pepper Crusted New York Striploin

Roasted Prime Rib

ENTRÉE ~ SELECT ONE

Salmon with Lemon Caper Sauce

Halibut with Tomato Salsa Fresca

Whiskey Chicken

ACCOMPANIMENTS

Garlic Mashed Potatoes

Seasonal Vegetable

Rice Pilaf

Dinner Rolls

\$36 PER GUEST

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Shenanigans*

LUNCH SELECTIONS

ENTRÉE SALADS

GRILLED CHICKEN CAESAR

Romaine tossed with our classic Caesar dressing and Parmesan. Topped with grilled chicken. 12

BLACKENED SALMON CAESAR

Blackened Salmon fillet atop Caesar salad with red peppers and sweet yellow corn. 14

STEAK SALAD WITH MIXED BABY GREENS

Grilled flank steak, roasted red peppers, onions, smoked Gouda and tomato vinaigrette. 16

ENTRÉES

Entrées include a tossed house salad with tarragon dressing and sourdough roll.

OVEN ROAST SALMON FILLET

Oven roasted Salmon topped with lemon beurre blanc and capers. Accompanied with rice pilaf and fresh vegetable. 14

ALASKAN HALIBUT

Baked Alaskan halibut topped tomato salsa fresca. Accompanied with rice pilaf and fresh vegetable. 15

CHICKEN DIJON

Parmesan, dijon and panko crusted baked chicken breast.

Accompanied with garlic mashed potatoes and fresh vegetable. 13

WHISKEY CHICKEN

Grilled chicken breast topped with a wild mushroom whiskey cream sauce.

Accompanied with garlic mashed potatoes and fresh vegetable. 13

CHICKEN PICCATA

Served with lemon caper sauce. Accompanied with garlic mashed potatoes and fresh vegetable. 13

GRILLED TOP SIRLOIN

6oz center cut steak, char grilled and served topped with shallot glaze.

Accompanied with roasted rosemary red potatoes and fresh vegetable. 14

SEASONAL PASTA PRIMAVERA

Pasta tossed with chef's selection of fresh seasonal vegetables. 13

MUSHROOM RAVIOLI

Portabella mushroom filled ravioli with sautéed spinach tomatoes, and garlic cream. 15

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DINNER SELECTIONS

ENTRÉES

Entrées include a tossed house salad with tarragon dressing and sourdough roll.

OVEN ROAST SALMON FILLET

Oven roasted salmon topped with lemon beurre blanc and capers. Accompanied with rice pilaf and fresh vegetable. 23

ALASKAN HALIBUT

Baked Alaskan halibut topped with tomato salsa fresca. Accompanied with rice pilaf and fresh vegetable. 24

CHICKEN DIJON

Parmesan, dijon and panko crusted baked chicken breast. Accompanied with garlic mashed potatoes and fresh vegetable. 19

WHISKEY CHICKEN

Grilled chicken breast topped with a wild mushroom whiskey cream sauce.

Accompanied with garlic mashed potatoes and fresh vegetable. 19

CHICKEN PICCATA

Served with lemon caper sauce. Accompanied with garlic mashed potatoes and fresh vegetable. 19

GRILLED TOP SIRLOIN

8oz center-cut steak, char grilled and served topped with shallot glaze.

Accompanied with roasted rosemary red potatoes and fresh vegetable. 25

FILET MIGNON

8oz grilled beef tenderloin topped with shallot glaze.

Accompanied with roasted rosemary red potatoes and fresh vegetable. 36

NEW YORK STEAK

Thick 16oz center-cut New York strip steak. Accompanied with roasted rosemary red potatoes and fresh vegetable. 34

TOP SIRLOIN & SALMON

Grilled 6oz top sirloin and salmon fillet. Accompanied with roasted rosemary red potatoes and fresh vegetable. 30

SEASONAL PASTA PRIMAVERA

Pasta tossed with chef's selection of fresh seasonal vegetables. 17

MUSHROOM RAVIOLI

Portabella mushroom filled ravioli with sauteed spinach tomatoes and garlic cream. 19

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DESSERTS

A LA CARTE DESSERTS

NEW YORK CHEESECAKE 4.99

FRUIT SORBET 2.99

DREYER'S ICE CREAM 2.99

CHOCOLATE CAKE 6.99

TIRAMISU 4.99

SEASONAL CHEF'S SELECTED DESSERT 4.99

BUFFET STYLE DESSERTS

Priced by the dozen.

ASSORTED COOKIES 10

FUDGE BROWNIES 14

ASSORTED DESSERT BARS 20

CHOCOLATE STRAWBERRIES (SEASONAL AVAILABILITY) 24

ASSORTED INDIVIDUAL CHEESECAKES 32

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STEAK & SEAFOOD FOUR COURSE DINNER

FIRST COURSE

SEASONAL BRUSCHETTA

SECOND COURSE

ARUGULA SALAD

Arugula and baby lettuce, smoked Gouda, roasted red peppers, onions and tomato vinaigrette.

THIRD COURSE

NEW YORK STEAK WITH PRAWNS

Grilled 14oz New York Striploin Steak

3 Skewered Garlic Rosemary Prawns

Parmesan Mashed Potatoes

Fresh Seasonal Vegetable

FOURTH COURSE

TIRAMISU

\$55 PER GUEST

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