



## *Dinner Buffets*

### :: Flat Iron ::

**ARUGULA**  
*with shaved parmesan, lemon & olive oil*

**COLD ROASTED VEGETABLES**  
*with balsamic glaze*

**GRILLED FLAT IRON STEAK**  
*with red wine sauce*

**RUSTIC POTATO HASH**

**GRILLED ASPARAGUS**  
 \$32/per guest

### :: Carved Prime Rib ::

**\$50 CHEF'S CARVING FEE**

**CAESAR SALAD**

**PACIFIC GRILL CHOP SALAD**  
 chicken, salami, serrano ham, fennel,  
 red onion, green olives, cabbage,  
 feta & lemon oregano vinaigrette

**ROSEMARY CRUSTED  
 PRIME RIB**  
 au jus & creamy horseradish sauce

**HORSERADISH MASHED  
 POTATOES**

**CHEF'S CHOICE VEGETABLES**  
 \$40/per guest

### :: Flank Steak ::

**ORGANIC FIELD GREENS**

**PANZANELLA BREAD SALAD**

**LONDON BROIL FLANK STEAK**

**HORSERADISH & MUSTARD**

**BAKED FOUR-CHEESE PENNE**

**GRILLED ASPARAGUS**  
 \$38/per guest

### :: Filet Mignon::

**SNAP PEA SALAD**  
*with preserved lemon vinaigrette*

**FILET MIGNON**  
*with washington cabernet sauce*

**ROASTED HEIRLOOM POTATOES**

**GARLIC GREEN BEANS**  
 \$46/per guest

### :: Luxe Options ::

*add australian lobster tail*  
 MARKET PRICE

**PRAWNS SCAMPI** \$9/per guest

**PRAWNS** *with* **HERB BUTTER** \$8/per guest

**CHICKEN MARSALA** \$4/per guest

**RED WINE CHICKEN** \$4/per guest

**CHICKEN PAILLARD** \$4/per guest

**SALMON** \$6/per guest

**HALIBUT** (seasonal) \$8.<sup>50</sup>/per guest

*contemporary* ELEGANCE. *refined* SERVICE. *perfected* CUISINE.

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