CELEBRATION DINNER BUFFET

The Celebration Buffet is our most popular buffet perfect for wedding receptions and social dinners. Featuring fresh local flavors while satisfying a broad spectrum of guests—Seafood, Beef, Chicken, Pasta, Vegetarian Items… A very full yet well balanced menu…

Hors D’oeuvres Passed on Trays…

HONEYCOMB CROSTINI
Poached Apples, Brie & Cracked Peppercorns
FOREST MUSHROOMS
Stuffed with Grilled Leeks, Fennel and Chevre
TUNA SPOONS
Seared Ahi, Pineapple Salsa and Wasabi Drizzle

Followed By a Magnificent Buffet Featuring…

ANTIPASTO GARDENIA – (veg)
Grilled, Marinated and Fresh Seasonal Vegetable Display
SALMON ESSENCIA – (gf)
Alder Grilled and Topped with Chopped Tomatoes in Lemon Butter Sauce
PIKE PLACE FRUIT – (veg, gf, vg)
Seasonal Hand-Picked Fresh and Dried Fruits
CAPRESE CHICKEN – (gf)
Fresh Basil, Roma Tomato Sauce and Melted Mozzarella
GARLIC MASHERS – (veg)
Idaho Russets, Roasted Garlic & Sour Cream
NORTHWEST SALAD – (veg, gf, vg)
Spring Mix, Candied Nuts, Seasonal Berries in Balsamic Vinaigrette
WILD MUSHROOM PASTA – (veg)
Roasted Artichokes, White Wine, Garlic & Olive Oil
BEEF STRIP LOIN – (gf)
Herb Crusted in Rosemary & Cracked Pepper
Slow Roasted with Red Wine Demi Glace
HEARTH BREADS
With Sweet Country Butter

The Finishing Touch…

FIDALGO BAY COFFEE/DECAF
with Assorted Tea Selection
CHOCOLATE DIPPED STRAWBERRIES
White & Dark, Double Dipped
BEVERAGE SERVICE
Includes Sodas, Kern’s Juices, Ice and Tubs for Chilling