



## DINNER

### THREE COURSE PLATED

priced per person

#### STARTERS

- Seasonal Soup** potato leek/roasted pumpkin/seasonal offering | \$9
- Simple Greens** fine herbs, lemon vinaigrette | \$8
- Arugula Salad** spiced pumpkin seeds, goat cheese, agave nectar vinaigrette | \$9
- Spinach Salad** apple-smoked bacon, blue cheese, Dijon vinaigrette, crispy onions | \$10
- Bulgur Tabbouleh** cucumber, mint, feta, olives, citrus zest | \$10
- Autumn Quinoa** pears, feta, chives | \$10
- Truffled Baby Lettuces** endive, radish, herbed bread crumbs, truffle vinaigrette | \$10
- Roasted beets** goat cheese, dates, walnuts, balsamic vinaigrette | \$10
- Crab Cake** avocado salad, gribiche | \$16
- Seared Ahi Tuna Tataki** rare-seared ahi, sesame seeds, jade salad | \$16

#### MAIN ENTREES

- Fall Risotto** wild mushroom & savory herb/butternut squash & sage | \$22
- Quinoa Pilaf** miso glazed roasted vegetables, seasoned vegetable broth | \$22
- Stuffed Pork Chop** lentils, bacon, braised kale, ver jus | \$26
- Roasted Chicken** wintergreens, roasted potatoes, wild mushroom-stone ground mustard sauce | \$28
- Braised Shortribs** burgundian style, roasted herb sweet potatoes, natural butter sauce | \$35
- Pan Roasted Black Cod** kabocha squash, brussel sprout leaves, vanilla infused pickled beets, miso-butter sauce | \$47
- New York Striploin** mashed potatoes, roasted cippolini onions, herbed butter, bordelaise sauce | \$47
- Beef Tenderloin** blue cheese potato gratin spinach, crispy onions, beurre rouge | \$48
- Seared Duck Breast** quince gastrigue, dates, hazelnuts, creamy mascarpone polenta | \$48
- Perfect Lamb** rolled leg of lamb marinated with mint gremolata, seared figs, pomegranate reduction | \$48

For orders on-site, entrée must be preceded by 2 starter courses and highest priced entrée will be charged for all.

Head count must be determined 3 business days prior to event date.

All plated dinners served with fresh baked bread & butter, organic Caffe Vita coffee and assorted organic Mighty Leaf Teas.

All Catering Provided Exclusively by



Food & Beverage are subject to a 16.4% gratuity and a 4.6% taxable administrative fee. All applicable charges will be subject to current Washington State sales taxes. All menus subject to change with Thirty days notice



## DINNER BUFFET

priced per person  
minimum 15 guests

All dinner buffets include 3 salads or sides, entrée selections, fresh baked bread & butter, organic Caffe Vita coffee and assorted organic Mighty Leaf Teas.

**STARTERS & SIDE DISHES** choose one of the following:

- Seasonal Soup** potato leek/roasted pumpkin/seasonal offering
- Simple Greens** fine herbs, lemon vinaigrette
- Arugula Salad** spiced pumpkin seeds, goat cheese, agave nectar vinaigrette
- Spinach Salad** apple-smoked bacon, blue cheese, Dijon vinaigrette, crispy onions
- Classic Caesar Salad** parmesan Caesar dressing, herbed croutons
- Roasted Potato Salad** bacon, frisee, stone-ground mustard
- Chilled Pasta** seasonal preparation
- Quinoa** grapes, mint, toasted pinenuts, feta (add chicken, \$4/per person)
- Roasted Seasonal Vegetables**
- Jasmine Rice**
- Wild Rice Pilaf**
- Roasted Gremolata Potatoes**
- Bistro Signature Mac-n-Cheese** (for this selection, add \$3/per person)

**ENTREES** choose one of the following:

for a two entrée buffet, add \$6 per person to the higher priced entrée

- Fall Risotto** wild mushroom & savory herbs/butternut squash & sage/seasonal option | **\$26**
- Penne** roasted beets, gorgonzola cream, toasted walnuts | **\$26**
- Fusilli** butternut squash, brussel sprout leaves, herbed bread crumbs, crispy sage | **\$26**
- Herbed Pork Loin** cannellini beans, bacon, winter greens, apple gastrique | **\$30**
- Roasted Chicken** braised greens, mushroom-stone ground mustard sauce | **\$32**
- Miso Glazed Salmon** shredded red and green cabbage, carrots | **\$38**
- Marinated Flank Steak** three-peppercorn sauce, crispy leeks | **\$40**
- Braised Shortribs** burgundian-style | **\$45**
- Beef Tenderloin** spinach, bordelaise sauce | **\$47**
- Seared Duck Breast** quince, orange, hazelnuts, natural jus | **\$48**
- Optional Fish** please inquire about seasonal preparation | **Market Price**

### CARVING STATIONS — ADD-ON ENHANCEMENT FOR DINNER BUFFETS

served with seasonal accompaniments

- Pork Loin** — serves 20-25 | **\$180**
- Oven Roasted Turkey** — serves 25-30 | **\$180**
- Honey Glazed Ham** - serves 25-30 | **\$180**
- Herb Roasted Prime Rib**— serves 25-30 | **\$350**

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