



## BANQUET HORS D'OEUVRE MENU

<b>HOT HORS D'OEUVRES</b> - Minimum Order of 3 Dozen Per Item	Price Per Dozen
Tiger Prawns <i>with garlic, basil and white wine</i>	\$25.00
Coconut Prawns	\$25.00
Italian Sausage Stuffed Mushrooms	\$15.00
Herbed Cream Cheese Stuffed Mushrooms	\$15.00
Crab Mousse Stuffed Mushrooms	\$20.00
Coconut Chicken Skewer	\$18.00
Thai Chicken Satays <i>with spicy peanut sauce</i>	\$18.00
Spring Rolls	\$15.00
Pork Pot Stickers	\$15.00
Mini Chicken Cordon Bleu	\$17.00
Meatballs (Barbeque or Teriyaki Style)	\$12.50

<b>COLD HORS D'OEUVRES</b> - Minimum Order of 3 dozen Per Item	Price Per Dozen
Tiger Prawns <i>with cocktail sauce and lemon</i>	\$25.00
Salmon Mousse on Garlic Crostini	\$15.50
Spinach and Herbs on Garlic Crostini	\$13.50
Grilled Roma Tomatoes & Feta Cheese on Garlic Crostini	\$14.50
Grilled Peppers and Pesto Aioli on Garlic Crostini	\$14.50
Grilled Chicken Tortilla Roll with Chipotle Aioli	\$15.50
California Tortilla Roll <i>with Crab, Avocado, Cucumbers and Wasabi Aioli</i>	\$17.50
Smoked Salmon Tortilla Roll	\$17.50
Asparagus and Cream Cheese Tortilla Roll	\$15.50

<b>PLATTERS</b> - Each platter serves a party of 25	Price Per Platter
Sliced Fresh Fruit Platter	\$60.00
Fresh Vegetable Platter	\$40.00
Grilled Vegetable Platter	\$50.00
Deluxe Cheese Platter	\$85.00
Antipasto Platter	\$85.00
Nova Scotia Smoked Salmon Platter	\$85.00
Cream Cheese and Crab Paté Platter	\$70.00

### **HOT HORS D'OEUVRE PLATTER**

*Served with 8 pieces each of the following:*

- Pork Pot Stickers
  - Mini Chicken Cordon Bleu
  - Teriyaki Chicken Skewers
  - Stuffed Mushrooms with Italian Sausage
- \$35.00

### **COLD HORS D'OEUVRE PLATTER**

*Served with 8 pieces each of the following:*

- Crostini with Grilled Roma Tomatoes and Feta Cheese
  - Smoked Salmon Tortilla Rolls
  - Grilled Chicken Tortilla Rolls
  - Crostini with Crab and Cream Cheese
- \$35.00



# BANQUET DINNER MENU

ALL ENTREES EXCEPT FOR PASTA DISHES COME WITH CHEF'S CHOICE OF ACCOMPANIMENTS. FRESH SEASONAL VEGETABLES ALSO INCLUDED. SOUP OR SALAD IS AN ADDITIONAL \$2.50 PER PERSON.

STEAKS FOR PARTIES OVER 15 MUST ALL BE PREPARED TO THE SAME TEMPERATURE.

**TOP SIRLOIN** ..... \$25.50  
Double R Ranch choice top sirloin prepared with a choice of our famous Black & Blue style with Cajun Seasonings, or Triple-Creamed Cambazola Cheese or Tri-Pepper Encrusted with a Red Pepper Drizzle.

**RIBEYE STEAK** ..... \$28.95  
Double R Ranch natural raised prime rib cut into 12-ounce steaks broiled to perfection and finished with your choice of Cajun seasoning and bleu cheese, or fried shallot rings and horseradish aioli or our perfect combination and blend of in-house seasonings.

**CHIPOTLE CITRUS PORK CHOP** ..... \$20.95  
Heirloom Berkshire pork prime rib cut into thick chops, marinated in our own Honeymoon Wheat Ale and lightly smoked over mesquite wood. Finished on the broiler and brushed with a chipotle citrus glaze.

**STEAM PLANT CHICKEN** ..... \$18.75  
Organic chicken breast stuffed with artichoke hearts, fontina cheese, fresh basil and sun-dried tomatoes. Seasoned with pepper, garlic and kosher salt, brushed with olive oil, baked and laced with a lemon marsala supreme sauce.

**WILD MUSHROOM STRUDEL** ..... \$18.95  
A rotating blend of the Northwest's wild mushrooms marinated in our own Golden Ale and sauteed with shallots, fresh thyme and chives. Combined with chevre cheese then wrapped in phyllo dough and oven-baked. Served on a bed of baby spinach with Palouse lentils and roasted red peppers.

**MAHOGANY DUCK** ..... \$24.95  
Organic raised duck breast marinated in a blend of scotch, soy sauce, orange zest, orange juice, ginger and brown sugar. Lightly smoked in apple wood, finished in the oven then laced with a huckleberry glaze.

**ALASKAN SALMON** ..... \$21.95  
This Northwest favorite can be prepared either baked on a cedar plank and finished with our Honeymoon citrus glaze, or broiled and topped with house-made lemon butter or pan-seared in seasoned masa flour and topped with pineapple salsa and avocado puree.

**ALASKAN HALIBUT** ..... \$26.95  
Our Alaskan halibut can be prepared in one of three ways, all excellent. Please choose either baked with herb cream cheese or encrusted with macadamia nuts and toasted almonds then baked with a coconut cream sauce, or broiled and topped with a lemon parsley butter.

**BASIL CREAM RAVIOLI** ..... \$18.50  
A long-time Steam Plant Grill favorite and vegetarian option. Ricotta ravioli sauteed with fresh basil, shallots, thyme, garlic and cream. Presented over a tomato herb sauce and garnished with Parmesan cheese and fresh chives. Served with a side of garlic bread.

Duets of Steak and a choice of Shrimp Scampi, Crab Claws, Rosemary Tomato Chicken or Wild Alaskan Salmon are available. All duets are Market price. Please see your Event Coordinator for details.

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.  
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



# TRADITIONAL BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED  
MINIMUM OF 25 GUESTS

BUFFET WITH ONE ENTRÉE SELECTION	\$27.00 PER PERSON
BUFFET WITH TWO ENTRÉE SELECTIONS	\$30.00 PER PERSON
BUFFET WITH THREE ENTRÉE SELECTIONS	\$33.00 PER PERSON

## PLEASE CHOOSE FROM THE FOLLOWING ENTREES

TRADITIONAL LASAGNA	HERB ROASTED CHICKEN	VEGETARIAN LASAGNA
ARTICHOKE CHICKEN	SALMON WITH CHAMPAGNE DILL SAUCE	PORTOBELLO PENNE PASTA
LONDON BROIL	ROASTED PORK LOIN WITH SAUCE MADEIRA	BEER STROGANOFF
SMOKED CHICKEN LINGUINI	BAKED PIT HAM WITH GRILLED APPLES AND MAPLE GLAZE	

## INCLUDES

### ACCOMPANIMENTS

ROASTED HERB RED POTATOES

-AND-

ROASTED MIXED SEASONAL VEGETABLES

-AND-

DINNER ROLLS & BUTTER

### HORS D'OEUVRE PLATTERS

ROASTED RED PEPPER AND HERB PATE

-AND-

DELUXE CHEESE PLATTER

-AND-

FRESH VEGETABLE PLATTER

### SALADS

STEAM PLANT SALAD *WITH SELECTION OF DRESSINGS*

-AND-

ANTIPASTO SALAD

-AND-

CAESAR SALAD

### DESSERTS

NEW YORK CHEESECAKE

-AND-

CHOCOLATE MOUSSE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.  
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



# ITALIAN BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED  
MINIMUM OF 25 GUESTS

BUFFET WITH ONE ENTRÉE SELECTION	\$27.00 PER PERSON
BUFFET WITH TWO ENTRÉE SELECTIONS	\$30.00 PER PERSON
BUFFET WITH THREE ENTRÉE SELECTIONS	\$33.00 PER PERSON

## PLEASE CHOOSE FROM THE FOLLOWING ENTREES

SPAGHETTI BOLOGNESE  
TRADITIONAL LASAGNA

CHICKEN FETTUCCINE  
CHICKEN PARMESAN

VEGETARIAN LASAGNA  
EGG PLANT PARMESAN

PROSCIUTTO AND SPINACH STUFFED CHICKEN BREAST

## INCLUDES

### ACCOMPANIMENTS

FETTUCCINE

-AND-

OVEN-ROASTED VEGETABLES

-AND-

GARLIC BREAD

### HORS D'OEUVRE PLATTERS

ITALIAN VEGETABLE PLATTER

-AND-

DELUXE CHEESE PLATTER

### SALADS

ANTIPASTO SALAD

-AND-

CAESAR SALAD

### DESSERTS

TIRAMISU

-AND-

LEMON CHEESECAKE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.  
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



# PRIME RIB OR NEW YORK BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED

MINIMUM OF 25 GUESTS

**BUFFETS SUBJECT TO MARKET PRICES**

**PLEASE CHOOSE FROM THE FOLLOWING ENTREES**

PRIME RIB WITH AU JUS AND ROASTED HORSERADISH

-OR-

NEW YORK STRIP WITH A FRENCH PEPPERCORN DEMI GLACE

## INCLUDES

### ACCOMPANIMENTS

ANNA POTATOES

-AND-

SEASONAL MIXED VEGETABLES

### HORS D'OEUVRE PLATTERS

ROASTED VEGETABLE PLATTER

-AND-

CRAB AND CREAM CHEESE PATE

-AND-

DELUXE CHEESE PLATTER

### SALADS

STEAM PLANT SALAD *WITH SELECTION OF DRESSINGS*

-AND-

HARICOT VERT SALAD

-AND-

CAESAR SALAD

### DESSERTS

DOUBLE CHOCOLATE TORTE CAKE

-AND-

HUCKLEBERRY CHEESECAKE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.

Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



## BANQUET DESSERT MENU

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|--|-----------------|
| <b>DOUBLE CHOCOLATE TORTE</b>  | <b>\$5.95</b>   |
| A serious chocolate dessert made in-house with imported Belgian bittersweet and semi-sweet chocolates. Glazed with even more chocolate and presented with a raspberry sauce, fresh mint and whipped cream. |                 |
| <b>APPLE STRUDEL</b>   | <b>\$5.95</b>   |
| Apples, raisins, walnuts and sweet spices rolled and baked in phyllo-dough. Served with a spiced rum sauce.  |                 |
| <b>ICE CREAM CREPES</b>  | <b>\$5.95</b>   |
| Fresh seasonal fruit folded into premium French vanilla ice cream with a touch of dark rum. Wrapped in hand made crepes and topped with sliced fruit, whipped cream and fresh mint.                        |                 |
| <b>CHEF'S CHOICE DESSERT</b>   | <b>VARIABLE</b> |
| Ask me what is on the menu today!  |                 |