

## Dinner Buffets

Minimum 25 guests per buffet.

Vegetarian option available with precount.

To enhance your dinner buffet please see the appetizer &/or dessert pages.

### Signature Buffet

#### **Carved-To-Order**

#### **Slow-Roasted Prime Rib**

With au jus & grated horseradish

#### **Stuffed Chicken Marsala**

Chicken stuffed with mushrooms, bread crumbs, & mozzarella, finished with Marsala sauce.

#### **Italian Chop Chop**

Chopped romaine, ceci bean, diced provolone, salami, tomato, black olives, & cilantro in red wine vinaigrette. Sprinkled with Parmesan

#### **Three-Cheese Tortellini**

With creamy pesto & grated Parmesan

#### **Penne**

With tomato al burro & grated Parmesan

#### **Dungeness Crab cakes**

With Old Bay remoulade

#### **Side of Salmon**

Cold-poached with ginger soy glaze

#### **Antipasto platter**

With salami, mortadella, provolone, marinated & grilled vegetables, bread sticks, and sliced baguette

### Chicken Breast & Braised Short Ribs

#### **Roasted Chicken Breast**

Wild mushroom-herb stuffed chicken breast with pan jus & snipped chives

#### **Braised Beef Short Ribs**

Finished with red wine demi-glace

#### **Spinach Salad**

With goat cheese, & roasted julienne beets in garlic-lemon citronette.

#### **Garlic Mashed Potatoes**

Russets with garlic & sour cream

#### **Baby Carrots**

Baby carrots with roasted shallot and parsley butter

#### **Grilled Asparagus**

With balsamic glaze and roasted cherry tomatoes

#### **Artisan Rolls**

### Prime Rib & Northwest Salmon

#### **Slow-Roasted Prime Rib**

With au jus & grated horseradish

#### **Grilled Wild Salmon**

With lemon-dill beurre blanc

#### **Victor's Caesar Four-10**

Classic Caesar tossed with bay shrimp & Dungeness crab, finished with a tomato wedge and Parmesan.

#### **Twice Baked Potatoes**

With bacon, cheddar & sour cream

#### **Roasted Brussels Sprouts**

with bacon and caramelized onion

#### **Artisan Rolls**

### Crab Stuffed Sole & Tenderloin Medallions

#### **Crab Stuffed Sole**

Dungeness crab stuffed sole with Bercy butter glaze, finished with diced ripe mangos

#### **Grilled Tenderloin Medallions**

Finished with roasted shallot brandy demi-glace, and garnished with herb roasted pearl onions

#### **Gorgonzola Salad**

Cut romaine & diced tomato dressed with blue cheese vinaigrette. Sprinkled with crumbled gorgonzola.

#### **Wild Rice**

Fresh herb wild rice with shallots

#### **Grilled Asparagus**

With balsamic glaze and roasted cherry tomatoes

#### **Artisan Rolls**

Customary condiments: Salt & pepper.

Complimentary compostable plates, knives, forks, spoons, & paper napkins. China, flatware, & linen at additional cost.

Full service parties subject to on-site hourly labor (chef \$35/hour, server \$28/hour) plus 20% service charge & state sales tax.

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# À la Carte Buffet, Plated & Family-Style Dinner Options

Minimum 25 of each item.

## **Starter Salads**

### **Classic Caesar**

Romaine, house-made Caesar dressing, rustic croutons, and grated Parmesan

### **Garden** *GF Ve*

Greens, tomato, cucumber, and green onion tossed in balsamic vinaigrette

### **Chopped Romaine** *GF Ve*

Chopped romaine, grapefruit sections, & pinenuts tossed in raspberry vinaigrette

### **Victor's Caesar Four-10**

Classic Caesar tossed with bay shrimp & Dungeness crab, finished with a tomato wedge and Parmesan

### **Italian Chop Chop** *GF*

Chopped romaine, ceci bean, diced provolone, salami, tomato, black olives, & cilantro in red wine vinaigrette  
Sprinkled with Parmesan

### **Bibb Lettuce** *GF*

Bibb lettuce, bay shrimp, chopped hard-cooked egg in lemon-mimosa dressing

### **Gorgonzola** *GF Ve*

Cut romaine & diced tomato dressed with blue cheese vinaigrette. Sprinkled with crumbled gorgonzola

### **Wild & Seasonal Greens** *GF Ve Vg*

Wild & seasonal greens, sliced fruit, & toasted pistachio nuts tossed in balsamic vinaigrette

### **Goat Cheese Spinach** *GF Ve*

Spinach, goat cheese, and roasted julienne beets in garlic-lemon citronette

### **Tropical Spinach** *GF Ve Vg*

Chopped tropical fruit, tender spinach, & shredded coconut tossed in Mandarin-tarragon citronette

## **Seafood Entrees**

### **Grilled Wild Salmon** *GF*

Finished with fresh fruit salsa, OR  
With lemon-dill beurre blanc

### **Albacore Tuna Steak Piccata**

Lightly seasoned and floured then quickly sautéed with lemon juice & chopped parsley

### **Grilled Tilapia** *GF*

With lemon garlic glaze and served with crab salsa

### **Crab-Stuffed Sole**

Dungeness crab stuffed sole with Bercy butter glaze

### **Grilled Mahi Mahi** *GF*

With avocado-corn salsa

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# À la Carte Buffet, Plated & Family-Style Dinner Options

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## **Beef & Lamb Entrees**

### **Slow-Roasted Prime Rib**

With au jus & grated horseradish

### **English Cut Roasted New York Striploin**

Thinly sliced with mushroom demi-glace

### **Grilled Tenderloin Medallions**

Finished with roasted shallot brandy demi-glace, and garnished with herb roasted pearl onions

### **Braised Beef Short Ribs**

Finished with red wine demi-glace

### **Grilled Flank Steak**

Thinly sliced and finished with pesto vinaigrette

### **Roasted Lamb**

Boneless, Zatar-dusted leg of lamb on a bed of tomato-braised kale-spiced Aleppo peppers

## **Chicken Entrees**

### **Chicken Marsala, a Classic Catering Signature**

Chicken breast stuffed with mushrooms, bread crumbs, & mozzarella, and finished with Marsala sauce

### **Spinach-Stuffed Chicken Breast *GF***

Ancho chili-rubbed, spinach stuffed chicken breast with fresh pico de gallo

### **Roasted Chicken Breast *GF***

Wild mushroom-herb stuffed chicken breast with pan jus and snipped chives

### **Pear & Gorgonzola-Stuffed Airline Chicken Breast**

With spiced parsnip and apple cider velouté

### **Chicken Véronique**

Chicken breast stuffed with goat cheese, red grapes, and spinach, then finished with a classic Véronique sauce

### **Agean Chicken**

Airline chicken breast stuffed with feta, sun-dried tomatoes & Kalamata olives, finished with herbed tomato glaze

## **Pork Entrees**

### **Grilled Pork Chop**

With blueberry-bourbon barbecue sauce

### **Roast Pork Loin**

Roast pork loin roulades stuffed with thin-sliced prosciutto, fresh basil and pesto puree  
Carved and finished with creamy Madeira sauce

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# À la Carte Buffet, Plated & Family-Style Dinner Options

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## **Pasta Entrees**

### **Baked Lasagna Roulade** *Ve*

Filled with garlic-herb seasoned ricotta, shredded mozzarella, & grated Parmesan, with creamy béchamel and housemade marinara

### **Three Cheese Tortellini** *Ve*

With creamy pesto sauce & grated Parmesan

### **Penne Amatriciana**

Penne Amatriciano made with tomatoes, pancetta and basil

### **Penne**

With tomato al burro & grated Parmesan

### **Rigatoni Bolognese Poggetti**

With classic rich meat sauce & grated Parmesan

### **Tortellini Romano Rosellini**

Romano cheese stuffed tortellini with prosciutto cream sauce

## **Vegetarian Entrees** \*\*Buffet vegetarian options with precount

### **Roasted Eggplant Parmesan** *Ve* \*\*

Baked with marinara sauce and Parmesan cheese

### **Black Bean & Corn Tamales** *Ve*

On a bed of saffron-cumin rice

### **Rösti Potato Cakes** *Ve* \*\*

With mushroom ragoût and garlic roasted asparagus

### **Grilled Tofu Steaks** *Ve* \*\*

With tomato molasses sauce and crisp onion straws

### **Grilled Vegetables En Croûte** *Ve*

Topped with béchamel and served with grilled asparagus spears

### **Sautéed Black Bean Cakes** *Ve* \*\*

With sliced avocado & tomato, then finished with tomato sauce and served with grilled asparagus spears

### **Grilled Seasonal Vegetables** *Ve* \*\*

Lemon-tahini brushed and served over saffron rice

### **Vegetarian Lasagne Roulade** *Ve*

With oven roasted vegetables and fresh marinara sauce

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# À la Carte Buffet, Plated & Family-Style Dinner Options

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## **Sides**

### **Seasonal Roasted Vegetables** *GF Ve*

Finished with garlic and extra virgin olive oil

### **Grilled Asparagus** *GF Ve*

With balsamic glaze and roasted cherry tomatoes

### **Stir-Fried Vegetables** *Ve*

With garlic pepper sauce

### **Roasted Brussels Sprouts** *GF*

With bacon and caramelized onion

### **Baby Carrots** *GF*

Baby carrots with roasted shallot and parsley butter

### **Sweet Corn Sauté** *GF Ve*

With red bell pepper

### **Green Beans** *Ve*

Green beans and caramelized onions topped with marinated cherry tomatoes

### **Fingerling Potatoes** *GF Ve*

Oven roasted with fresh rosemary, OR

Oven roasted with Parmesan cheese

### **Garlic Mashed Potatoes** *GF Ve*

Russet potatoes mashed with sour cream

### **Califlower Mashed Potatoes** *GF Ve*

Russet potatoes mashed with califlower purée

### **Twice Baked Potatoes** *GF*

With bacon, cheddar & sour cream

### **Au Gratin Potatoes** *GF Ve*

Thinly sliced potatoes baked with onion, Gruyere & cheddar cheeses

### **Potatoes Anna** *GF*

Thinly sliced potatoes baked with chicken broth, sage, & butter

### **Farfalle** *Ve*

Garlic parsley farfalle with Parmesan

### **Jasmine Rice** *Ve*

### **Wild Rice** *Ve*

Fresh herb wild rice with shallots

### **Grilled Polenta** *GF Ve*

Grilled polenta and roasted vegetables topped with tomato tarragon sauce

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