



# Interactive

## Catering Menu

### PASTA BAR

REQUIRES THE USE OF CHAFERS

\$30 PER GUEST

#### **Protein:**

- Ground Italian Beef
- Herbed Chicken
- Italian Grilled Vegetables

#### **Pasta:** choose 2

- Penne (can be GF)
- Cheese Tortellini
- Fettuccine

#### **Pasta Sauces:** choose 2

- Classic Marinara
- Basil Pesto
- Creamy Alfredo

#### **Caesar Salad**

Romaine, parmesan, rustic croutons,  
Caesar dressing, lemon

#### **Pasta Sides**

- Fresh Garlic Bread
- Grated Parmesan



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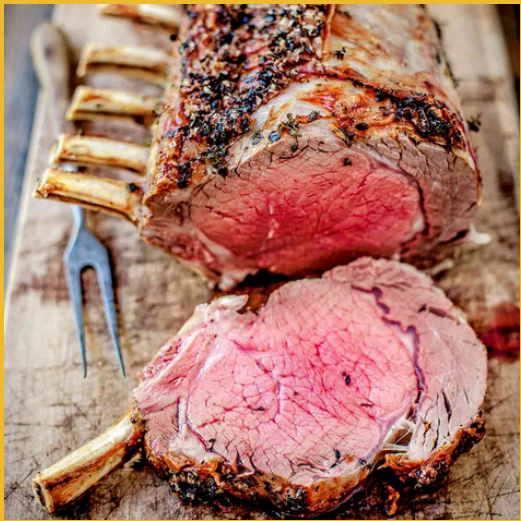
## Catering Menu

### CARVING STATION

\$45/HOUR FOR ON-SITE CHEF  
CHOICE OF 1-2 CUTS



**TOAST & TASTE**  
— CATERING —



#### **Cracked Pepper**

#### **Tenderloin of Beef**

\$24 per guest

Bordelaise sauce

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

\$26 per guest

Horseradish, au jus

#### **Leg of Lamb**

\$22 per guest

Rosemary demi-glaze, mint jelly

#### **Herb-Crusted Pork Tenderloin**

\$18 per guest

Lemon Dijon sauce

#### **Country Smoked Honey Ham**

\$15 per guest

Orange glaze reduction

#### **Whole Roast Turkey**

\$13 per guest

Homemade gravy



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## Catering Menu

### RAW BAR

\$45/HOUR FOR LIVE SHUCKER  
4 HOUR MAX SERVICE



#### **The Cold Water Classic**

\$24 per guest

- Fresh Pacific Northwest oysters
- Live shucker
- Lemon
- Hot sauce
- House-made mignonette
- Service displays and ice



#### **The Olympic Spread**

\$40 per guest

- Fresh Pacific Northwest oysters
- Chilled jumbo shrimp
- Chilled crab legs
- Live shucker
- Lemon
- Hot sauce
- Cocktail sauce
- House-made mignonette
- Service displays and ice





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## Catering Menu

### STREET TACO BAR

\$30.00 PER GUEST



#### Proteins:

- Ground Taco Beef
- Shredded Tinga Chicken
- Refried Beans

#### Sides:

- Spanish Rice
- Corn and Flour Tortillas

#### Mexican Ceasar Salad:

- Romaine, parmesan, crispy tortilla strips, Caesar dressing, lime

#### Taco Toppings:

- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Onion
- Tomato
- Cilantro
- Lime
- Hot Sauce





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## Catering Menu

### SALAD BAR

\$19.00 PER GUEST



#### Proteins

- Grilled Chicken
- Chickpeas
- Add Steak + \$6
- Add Salmon + \$6

#### Greens

- Romaine
- Mixed Greens

#### Toppings

- Shredded Cheddar
- Shredded Parmesan
- Blue Cheese Crumbles
- Sliced Red Onion
- Cherry Tomatoes
- Cucumber Slices
- Shredded Carrot
- Bell Peppers
- House-made Croutons
- Sliced Almonds
- Crispy Onions

#### Dressings

- Ranch
- Balsamic Vinaigrette
- Honey Mustard
- Add Caesar +\$2





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## Catering Menu

### BAKED POTATO BAR

ORIGINAL \$19.00 PER GUEST  
HALF & HALF \$20 PER GUEST  
(ORIGINAL & SWEET POTATO)



**TOAST & TASTE**  
— CATERING —

**Chafers are required for the service  
of baked potatoes**

#### Proteins

- Chopped Bacon
- Texas Chili (no beans)
- Add BBQ Chicken + \$5.00
- Add Buffalo Chicken + \$5.00
- Add Sauteed Mushrooms + \$4.00

#### Toppings

- Shredded Cheddar
- Butter
- Sour Cream
- Chopped Green Onions
- Crispy Fried Onions
- Add Blue Cheese Crumbles + \$1.50
- Add Broccoli Florets + \$1.50
- Add Guacamole + \$1.50

