



CATERING MENU

A CUT ABOVE CARVING STATION

\$29.99 PER GUEST

Choice of two of the following meats: Classic oven roasted turkey with gravy, house smoked tenderloin with bordelaise, or Hawaiian glazed ham with a sweet caramelized fruit compote.

Choice of one of the following potatoes: garlic mashed potatoes, or loaded baked potato

Plus features seasonal grilled vegetables, an Arcadian mixed green salad with balsamic & ranch dressings and fresh baked dinner rolls with butter

NORTHWEST BUFFET

\$29.99 PER GUEST

Prime petite steaks served over our house bordelaise

Grilled Atlantic salmon glazed with our sweet and tangy teriyaki sauce

Featuring loaded baked potatoes, hearty vegetable rice pilaf, seasonal grilled vegetables, Arcadian mixed green salad with balsamic & ranch dressings and fresh baked dinner rolls with butter

ISLAND ESCAPE BUFFET

\$24.99 PER GUEST

Fresh caught salmon with a cast iron Cajun sear accompanied by a light lemon buerr blanc

Pan fried chicken legs and thighs in a sweet and tangy pineapple coulis

Featuring creamy coconut rice, seasonal grilled vegetables, Arcadian mixed green salad with balsamic & ranch dressings and fresh baked dinner rolls with butter

GRILLMASTER

\$17.99 PER GUEST

Tender smoked baby back ribs smothered in our house barbecue sauce

Flame grilled barbecue chicken legs and thighs

Grilled all American hamburgers and hotdogs

Potato chips

Choice of one of the following salads: creamy potato salad or our hand shredded coleslaw

TASTE OF ITALY

\$17.99 PER GUEST

Classic spaghetti & meatballs with marinara

Spicy sausage baked ziti

Penne Alfredo with chicken

Cheese manicotti in a rich tomato sauce

Choice of one of the following salads: Arcadian mixed green salad with balsamic & ranch dressings or Caesar salad

Accompanied with roasted garlic and parmesan breadsticks

MEXICAN FIESTA

\$17.99 PER GUEST

Hand rolled chicken enchiladas

Spicy ground beef

Roasted pork carnitas

Authentic style Spanish rice

Refried Beans with Tillamook sharp cheddar cheese

Large bowl of hearts of romaine accompanied by a creamy cilantro dressing

Includes flour and corn tortillas, salsa, guacamole, sour cream, limes, onions and cilantro

PICNIC IN THE PARK

\$15.99 PER GUEST

Flame grilled barbecue chicken legs and thighs

Grilled all American hamburgers and hotdogs

Potato chips

Choice of one of the following salads: creamy potato salad or hand shredded coleslaw

WRAP IT UP LUNCHEON

**\$15.99 PER GUEST
FOR 150 OR FEWER GUESTS**

Spinach tortilla filled with juicy marinated chicken, classic mayo, lettuce, diced tomatoes, diced onion and Swiss cheese

Flavorful sliced beef with caramelized onions, Swiss cheese, classic mayo, lettuce and diced tomatoes wrapped in a flour tortilla

*Make it spicy with our spicy mayo by request only

Includes potato chips, Arcadian mixed green salad with balsamic & ranch dressings

Your choice of house made: pasta salad or creamy potato salad

PIZZA BUFFET

\$13.99 PER GUEST

Variety of fresh baked pizzas made from scratch

Parmesan garlic bread sticks

Arcadian mixed green salad with balsamic & ranch dressings

Add dessert pizzas for \$2 per person

SOUTH OF THE BORDER NACHO BAR

\$13.99 PER GUEST

Chili braised shredded beef and chicken

Warm corn tortilla chips

Create your own nachos or taco salads with refried beans, guacamole, sour cream, jalapeno queso, onions, cilantro, tomatoes, olives, and shredded cabbage

EXTRA SIDE ITEMS

\$2.49 PER GUEST

Garden salad with balsamic & ranch dressings, potato salad, pasta salad, macaroni & cheese, fresh fruit bowl, baked beans, or seasonal vegetables

DESSERT BAR

\$5 PER GUEST

Our fabulous Dessert Bar offers the following delectable temptations: cinnamon sugar donut holes, mini chocolate chip cookie bites, petite brownies, and our trio of sauces for dipping: raspberry, chocolate & caramel.

DELECTABLE DESSERT TRIO

\$6 PER GUEST

These delectable desserts are served in petite portions so you can enjoy them all!

Choose 3 of these 5 desserts:

- Peanut Butter Chocolate Truffle

- Oreo Truffle
- Raspberry Vanilla Bean Mousse
- Chocolate Caramel Mousse
- Key Lime Pie Dessert

CHOCOLATE CHIP COOKIES & BROWNIES

\$1.99 PER GUEST

Order a combination of our delicious fresh baked chocolate chip cookies & brownies, minimum of 20 of either

BREAKFAST OPTIONS:

CONTINENTAL BREAKFAST

\$9.99 PER GUEST

A beautiful display of assorted muffins, pastries, and fruit accompanied by delicious orange juice, cranberry juice and Dawson Taylor premium blend coffee

DELUXE BREAKFAST

\$15.99 PER GUEST

Fluffy scrambled eggs topped with Tillamook sharp cheddar cheese and green onions

Apple wood smoked bacon cooked until crisp

Buttermilk biscuits smothered in our house made sausage and white pepper gravy

Hand battered strawberry cream cheese stuffed French toast dusted with powdered sugar and cinnamon

Seasoned home fries tossed with caramelized onions and peppers

A decadent display of assorted pastries and fruit accompanied by delicious orange juice, cranberry juice and Dawson Taylor premium blend coffee

BREAKFAST BUFFET ADDITIONS

Cream cheese bagels and lox

\$6 PER GUEST

Hand pressed sausage patties

\$2 PER GUEST

Crispy Belgium style waffles with whipped cream and strawberries

\$3 PER GUEST

PLATED LUNCH OPTIONS

\$10.49 PER GUEST

For 10-20 guests, contact your Event Coordinator for an order form to fill out in advance

- Turkey Croissant, Fries & Soda
- Chicken Caesar Wrap, Fries & Soda

- Philly Cheese Steak, Fries & Soda
- Club Sandwich, Fries & Soda
- Cheeseburger, Fries and Soda
- Two Topping Personal Pizza, Side Salad & Soda
- Chicken Caesar Salad, Breadstick & Soda
- Taco Salad & Soda
- Chicken Strips, Fries & Soda
- Finger Steaks, Fries & Soda

CATERING POLICIES

Payment is due in full on or before the day of your event. Groups must pay in one payment to receive group discount. Minimum of 20 guests required for all caterings. 25% deposit required on all catered events when event is booked. Final catering count due seven business days before event. A 25% additional charge will be added to all catered items added after 7 business days before your event. Buffet serving time is 30-60 minutes, depending on menu and size of group, to ensure freshness. All caterings include unlimited fountain Coca Cola products during one hour serving time. Prices do not include 6% Idaho sales tax. Meals ½ price for children 3 & under. An 18% gratuity will be added to the food & beverage portion of all catered events. Ten day cancellation required on all catered events. If you are unable to cancel 10 days prior, you may be responsible for the cost of all food previously ordered or prepared. No to go boxes for catered events. Prices subject to change.