

Suggested Menus

All dinners include an allergy free, vegetarian or vegan choice for guests that need one upon request at no additional charge.

All dinners (except pasta bar, salad bar and vegetarian) have one entrée. If you choose to have 2 entrees (see the A la Carte menu) the cost of each entrée will be reduced 40% and portion sizes will be smaller.

Northwest Seafood Paella

- An assortment of homemade rolls and butter
- Salad of mixed organic greens with 2 homemade dressings. Choose: Sun dried tomato vinaigrette, Creamy Gorgonzola or Balsamic vinaigrette
- Seafood Paella: saffron rice with aromatic vegetables and herbs, wild salmon, halibut, prawns, clams, mussels and Andouille sausage. Served topped with green onions, chopped fresh tomatoes and roasted pine nuts.

Salmon Dinner

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad:

- French onion soup with an herb-cheese crouton or
- Salad of mixed organic greens with 2 homemade dressings. Choose: Sun dried tomato vinaigrette, Creamy Gorgonzola or Balsamic vinaigrette
- Barbecued wild salmon with sorrel sauce
- Fresh sautéed seasonal vegetables
- Wild rice-Basmati pilaf

Barbecued Rib eye Steak Dinner

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad

- Spinach salad with bacon, sliced roasted almonds, cucumber, tomato and dried cranberries with a raspberry vinaigrette
- Cream of 4 mushroom soup with Sherry
- Barbecued rib-eye steak with a garlic herb rub, topped with our house herb butter
- Skagit succotash (corn, onions, peppers and onions)
- Garlic mashed potatoes

Middle Eastern Beef Kebabs

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad

- Greek salad (Romaine lettuce, fresh tomato, cucumber, red onion, fresh oregano and feta cheese)
- Moroccan chick pea soup
- Barbecued skewers of beef and vegetables with a lemon, cumin and rosemary marinade and a side of homemade chutney
- Basmati rice pilaf with pine nuts and currants

Stuffed Chicken Breast

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad

- Spinach salad with avocado, grapefruit and candied pecans with a citrus vinaigrette
- Award winning crab corn chowder
- Tender stuffed chicken breast with mushrooms, fresh herbs and Gorgonzola cheese with a roasted red pepper and Sherry cream sauce
- Roasted Skagit yellow potatoes
- Fresh seasonal sautéed vegetables

Barbecued Free Range Chicken

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad:

- Salad of mixed organic greens with 2 homemade dressings. Choose: Sun dried tomato vinaigrette, Creamy Gorgonzola or Balsamic vinaigrette
- Cream of 4 mushroom soup with Sherry
- Barbecued chicken with an orange-ginger soy marinade and toasted sesame seeds
- Roasted fall vegetables with a honey curry glaze

Mixed Grill

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad:

- Caesar salad
- Winter squash soup with ginger
- A mixed grill of lightly marinated meats, seafood, potatoes and vegetables including salmon, prawns, locally made sausages, and beef tenderloin

A Vegetarian Feast (with a little tinkering this menu can be made entirely vegan)

- An assortment of warm homemade rolls and butter

Choose 1 soup or salad:

- Mediterranean chickpea soup
- Greek salad (Romaine lettuce, fresh tomato, cucumber, red onion, fresh oregano and feta cheese)
- Barbecued skewers of tofu and vegetables with a lemon cumin marinade
- Curried mushrooms and vegetables in a coconut based sauce
- Homemade falafel with tzasiki
- Basmati rice pilaf

Pasta Bar

- An assortment of warm homemade rolls and butter
- Caesar salad
- **Potato Gnocchi** in an olive oil and white wine sauce with prosciutto, mushrooms, fresh herbs, pine nuts and parmesan cheese
- **Seafood pasta:** penne pasta with fresh wild salmon, halibut, prawns, clams and mussels with mushrooms and spinach in a saffron Pernod cream sauce.
- **Butternut squash ravioli** topped with Marinara and crumbled Gorgonzola

- **Greek Pasta:** bow tie pasta in a white wine, olive oil, garlic and fresh oregano sauce with Calamata olives, fresh spinach, artichoke hearts and fresh tomatoes topped with Feta cheese

Cold Salad Buffet

- An assortment of warm homemade rolls and butter
- Mixed locally grown organic greens with 2 homemade dressings
- Heirloom tomato salad with fresh basil and a balsamic vinaigrette
- Albacore tuna salad with hard boiled eggs and fresh chives
- Curried couscous salad with currants, red onions and dried apricots
- Asian noodle salad (tofu or chicken)
- Fresh seasonal fruit salad