

Pacific Northwest Catering Company LLC



Single Entrée Dinner Buffet Menu

Seafood

Select 1 Entree:

~Grilled Pacific Northwest Salmon with Mango Salsa~

~Smoked Salmon with Bow Tie Pasta in Parmesan Cream Sauce~

~Baked Cod with Lemon Caper Butter Sauce~

~Salmon En Papillote:

*Individual salmon fillets baked in phyllo paper
with julienne vegetables, Italian herbs, and citrus herb butter~*

Elegantly Displayed Buffet Style with:

~Confetti Salad~

*Mixed Greens tossed with Julienne Jicama, Yellow and Red Pepper,
Apple, Shredded Carrot and Honey Citrus Vinaigrette*

~Rolls with Butter~

~Roasted Garlic Whipped Red Potatoes~

*~Sautéed Mélange of Seattle Spring Celebration Vegetables~
Asparagus, Summer Squash, Purple Onion, Portabellas*

www.pacificnorthwestcatering.com

*747 North 135th St. #802, Seattle, WA, 98133
Office 206—367-0619/ Fax 206-367-0716 / Cell 425-478-6179*

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Single Entrée Dinner Buffet Menu

Chicken

Select 1 Entree:

~Chicken Dijonnaise~

Dipped in Dijon and Coated in Japanese Breading

~Cranberry Chicken~

Marinated Breast of Chicken In a Sauce consisting of Whole Cranberry,
Rum, Honey Marjoram & Thyme

~Sautéed Chicken Breast~

With Artichokes & Lemon Caper Sauce

~Lemon Thyme Chicken Breast~

Elegantly Displayed Buffet Style with:

~Pacific Northwest Salad~

Mixed Greens topped with Apples, Toasted Hazelnuts,
Oregon Bleu Cheese and Raspberry Pear Infused Vinaigrette

~Assorted Breads and Rolls with Butter~

~Twice Baked Potatoes with Sour Cream, Chives, and Cheddar Cheese~

~Asparagus Tips, Yellow Squash, Red Onion and Peppers~

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Single Entrée Dinner Buffet Menu

Beef

Select 1 Entree:

~Chili Lime Marinated and Grilled Flank Steak
with Southwestern Chipotle Sauce~

~Grilled Sirloin Steak with Mushroom Sauce~

~ Beef Sirloin Tips Burgundy over Buttered Noodles~

~Ranch Steak topped with Tawny Port-Blue Cheese Butter Sauce~

Elegantly Displayed Buffet Style with:

~Spinach Salad~

Toasted Almonds, Strawberries, and Baby Spinach with Honey Dijon Dressing

~Rolls and Butter~

~Roasted Garlic Whipped Red Potatoes~

~Vegetable Mèlange~

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Single Entrée Dinner Buffet Menu

Pork and Turkey

Select 1 Entree:

~Roasted Pork Tenderloin~
with a Tawny Port Wine Sauce

~Pork Chops with Apple Walnut Stuffing~

~Parmesan Breaded Pork Cutlets~
In Brandy cream Sauce

~Turkey: Traditional Oven Roasted Turkey~

Elegantly Displayed Buffet Style with:

~Sunburst Salad~

Local Greens with Frisee, Orange and Grapefruit Segments,
Black Sesame Seeds and Citrus Vinaigrette

~Rolls with Butter~

~Julienne Seasonal Vegetables~

~Roasted Garlic Yukon Gold Mashed Potatoes~

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