

BREAKFAST BUFFETS

CONTINENTAL

Fresh Baked Muffins
Assorted Breads & Pastries
Fresh Fruit Tray
Coffee & Orange Juice

\$12 PER GUEST | MINIMUM OF 20 GUESTS

TRADITIONAL

Assorted Muffins & Pastries
Scrambled Eggs with Cheese
Bacon & Sausage
Hashbrowned Potatoes with Peppers & Onions
Fresh Fruit Tray
Coffee & Orange Juice

\$15 PER GUEST | MINIMUM OF 20 GUESTS

AWARD WINNING BRUNCH

Sliced Baked Ham with Pineapple Glaze
Sausage Links & Bacon
Eggs Benedict
Scrambled Eggs with Cheese
Murphy's Roasted Potatoes with Pepper & Onions
Homemade Biscuits with Sausage Gravy
Choose Two Chef's Entree Selections
(cheese or meat lasagna, chicken alfredo, meatloaf with mashed potatoes, tempura cod with rice, tempura pork with rice and sweet & sour sauce or quiche lorraine with creme fraiche)
Assorted Salads: Choose Two
caesar, yakisoba noodle, potato salad or ambrosia
Fresh Fruit Melon Medley
Assorted Pastries & Desserts
Alder Smoked Salmon with Bagels & Cream Cheese

\$28 PER GUEST | MINIMUM OF 30 GUESTS

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APPETIZERS

	<i>TRAY FOR 25</i>	<i>TRAY FOR 50</i>
CHINESE BARBEQUE PORK	80	150
CRAB CAKES	65	180
CRAB WONTONS	60	115
CHILLED PRAWN COCKTAIL ON ICE	95	175
SEAFOOD STUFFED MUSHROOMS	65	115
GRILLED ROSEMARY PRAWN SKEWERS	95	175
PROSCIUTTO WRAPPED SCALLOPS	120	230
KALBI TERIYAKI CHICKEN SKEWERS	50	95
GINGER TERIYAKI BEEF SKEWERS	50	95
DEVEILED EGGS	40	75
IMPORTED & DOMESTIC CHEESES	70	135
ASSORTED COLD CUTS	85	160
VEGETABLE TRAY WITH DIPS	55	95
EDAMAME HUMMUS WITH VEGGIES & PITA	40	70
FRESH FRUIT TRAY WITH FRUIT DIP	55	95
PORK POTSTICKERS WITH SWEET CHILI SAUCE	40	75
HOT CRAB & ARTICHOKE DIP	90	170
PASTRY WRAPPED BRIE WITH BERRIES	70	135
SIRLOIN WRAPPED ASPARAGUS	45	85
SWEDISH MEATBALLS	60	110
ALDER SMOKED SALMON WITH MINI BAGELS	105	195
CHICKEN DRUMS & WINGS (BBQ, HOT OR TERIYAKI)	60	100
BONELESS CHICKEN STRIPS (BBQ, HOT OR TERIYAKI)	85	160
STEAMED CLAM & MUSSELS	75	150

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APPETIZER BUFFET

APPETIZER BUFFET

BUILD YOUR OWN

SALAD OPTIONS

Select 3: Fresh Fruit Tray, Vegetable Tray with Dips, Asian Yakisoba Salad, Caesar Salad, Potato Salad, Pasta Salad, Edamame Hummus with Veggies & Pita Bread

FINGER FORK FOODS

Select 2: Swedish Meatballs, Pork Potstickers, Crab Wontons, Thai Chicken Skewers, Chicken Drumettes (bbq, hot or teriyaki), Deviled Eggs, Sliced Chinese BBQ Pork with Seeds & Hot Mustard, Assorted Cheese with Crackers, Seafood Stuffed Mushrooms

MEATS & SEAFOOD

Select 1: Steamed Clams & Mussels, Hot Crab & Artichoke Dip with Crostini, Assorted Cold Cuts with Bread & Condiments, Alder Smoked Salmon with Capers, Bagels & Cream Cheese, Chilled Prawn Cocktail on Shaved Ice, Crab & Shrimp Cakes

\$15 PER GUEST MINIMUM OF 20 GUESTS

COCKTAIL BUFFET #1

ASSORTED COLD CUTS

Ham, smoked turkey, roast beef, includes assorted soft rolls and condiments.

CHEESE TRAY

Cheddar, smoked Gouda, Brie, bleu, Swiss.
Served with assorted crackers.

SWEDISH MEATBALLS

VEGETABLE TRAY WITH DIPS

BBQ CHICKEN WINGS

FRESH FRUIT TRAY

BARBEQUE CHICKEN DRUMETTES

\$15 PER GUEST | MINIMUM OF 20 GUESTS

COCKTAIL BUFFET #2

CRAB & ARTICHOKE DIP

Served with garlic parmesan crostini toast

PASTRY WRAPPED BAKED BRIE

Served with berries and crackers

SPICY TERIYAKI CHICKEN WINGS

MEDITERRANEAN PASTA SALAD

PROSCIUTTO WRAPPED MELON

\$17 PER GUEST | MINIMUM OF 20 GUESTS

ASIAN COCKTAIL BUFFET

THAI CHICKEN SKEWERS with peanut dressing

CHINESE BBQ PORK with seeds

PORK POTSTICKERS

GINGER TERIYAKI WINGS

CRAB FILLED WONTONS

ASIAN YAKISOBA SALAD

With yakisoba noodles and chinese vegetables.

Tossed with ginger soy dressing

\$15 PER GUEST | MINIMUM OF 20 GUESTS

DELI BUFFET

ASSORTED COLD CUTS

With Marbled Rye, Sourdough & Wheat Breads

ASSORTED CHEESES With Crackers

FRESH FRUIT TRAY

CAESAR SALAD

POTATO SALAD

CONDIMENT & VEGETABLE TRAY

With olives, pepperocinis, sliced onions, sliced tomatoes, shredded lettuce, celery, carrots and pepper rings

\$15 PER GUEST | MINIMUM OF 20 GUESTS

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LUNCH & CATERING BUFFET

BBQ LUNCH BUFFET

POTATO SALAD OR MIXED GREEN SALAD

ASIAN COLESLAW

PULLED PORK WITH KALBI BBQ SAUCE

SOFT ROLLS

Add **BBQ CHICKEN** for \$5 per guest

\$15 PER GUEST

DELI LUNCH BUFFET

ASSORTED COLD CUTS Ham, Smoked Turkey, Roast Beef. Includes assorted breads and condiments

CHEESE TRAY Cheddar, White Cheddar, Havarti and Swiss. Served with assorted crackers

SEASONAL FRUIT TRAY

CAESAR SALAD

POTATO SALAD

\$15 PER GUEST

CHICKEN LUNCH BUFFET

MIXED GREEN SALAD With Tarragon Vinaigrette

GRILLED CHICKEN Choice of preparation: Whiskey Chicken, Citrus Chicken, Dijon Chicken or Chicken Picatta

CHOICE OF: Mashed Potatoes, Rice Pilaf or Roasted Reds

STEAMED VEGETABLES

\$18 PER GUEST

SOUTHWEST TACO BAR

MIXED GREEN SALAD WITH CILANTRO LIME VINAIGRETTE

SEASONED SHREDDED BEEF, CHICKEN OR PORK

SPANISH STYLE RICE AND REFRIED BEANS

TORTILLA CHIPS WITH A VARIETY OF SALSA & GUACAMOLE

SHREDDED LETTUCE, DICED TOMATOES, OLIVES, SOUR CREAM, FLOUR TORTILLAS & CORN SHELLS

\$18 PER GUEST

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LUNCH & CATERING BUFFET

ITALIAN DINNER BUFFET

CAESAR SALAD

CHICKEN PARMESAN

BAKED 3-CHEESE MEAT LASAGNA

PASTA ALFREDO PRIMAVERA

ITALIAN STYLE VEGETABLE MEDLEY

GARLIC TOAST

\$24 PER GUEST | MINIMUM OF 20 GUESTS

PACIFIC NORTHWEST BUFFET

CLAM CHOWDER

NORTHWEST SALAD

Mixed green salad with pears, candied pecans, bleu cheese and tarragon vinaigrette

ALMOND CRUSTED PACIFIC SALMON

Almond crusted baked salmon served with washington apples and pinot noir beurre rouge

GRILLED CHICKEN WITH WILD MUSHROOM RAGOUT

GARLIC PARMESAN MASHED POTATO ♦ STEAMED SEASONAL VEGETABLE ♦ DINNER ROLLS & BUTTER

\$25 PER GUEST

MEDITERRANEAN BUFFET

ASSORTED MARINATED OLIVES

GREEK SALAD

HALIBUT PROVENCAL

Roasted with garlic, tomatoes, basil and virgin olive oil

GARLIC ROASTED CHICKEN

In lemon thyme broth with artichokes

NEW POTATO AND ZUCCHINI GRATIN

STEAMED SEASONAL VEGETABLES

DINNER ROLLS & BUTTER

\$26 PER GUEST

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DINNER BUFFETS

minimum of 25 guests

DINNER BUFFET #1

APPETIZER Vegetable tray with dips

SALADS ~ SELECT TWO | Tossed Garden Salad, Caesar Salad, Antipasto Salad, Asian Yakisoba Salad, Fruit Tray

CARVED ENTRÉE ~ SELECT ONE | Roast Beef Top Sirloin, Roast Turkey, Pineapple Baked Ham

ENTRÉE ~ SELECT ONE | Salmon with Lemon Caper Sauce, Chicken Dijon, Whiskey Chicken

ACCOMPANIMENTS | Rosemary Roasted Potatoes, Seasonal Vegetable, Dinner Rolls & Butter, Rice Pilaf

\$34 PER GUEST

DINNER BUFFET #2

APPETIZER Vegetable tray with dips

SALADS ~ SELECT THREE | Tossed Garden Salad, Caesar Salad, Antipasto Salad, Asian Yakisoba Salad, Fruit Tray

CARVED ENTRÉE ~ SELECT ONE | Pepper Crusted New York Striploin, Roasted Prime Rib

ENTRÉE ~ SELECT ONE | Salmon with Lemon Caper Sauce, Halibut with Tomato Dill Butter, Chicken Marsala

ACCOMPANIMENTS Garlic Mashed Potatoes, Seasonal Vegetable, Rice Pilaf, Dinner Rolls & Butter

\$39 PER GUEST

BUILD YOUR OWN BUFFET

APPETIZER Vegetable tray with ranch dressing

SALADS ~ SELECT TWO | Tossed Garden Salad, Caesar Salad, Antipasto salad, Asian Yakisoba Salad, Fruit Tray

ENTRÉE SELECTIONS ~ SELECT TWO | Wild Salmon with Lemon Caper Sauce, Whiskey Chicken, Chicken Marsala, Chicken Dijon, Chicken Parmesan, Pork Tenderloin, Baked Meat Lasagna, Teriyaki Tenderloin Tips with Mushrooms, Cashew Stir-fry with choice of Beef, Chicken or Vegetarian, Pasta Primavera

ACCOMPANIMENTS ~ SELECT THREE | Rosemary Roasted Potatoes, Seasonal Steamed Green Beans with Red Onions, Seasonal Steamed Broccoli, Seasonal Summer Squash with Red Onions, Rice Pilaf, Garlic Mashed Potatoes

CARVED MEATS AVAILABLE AT ADDITIONAL PRICE PER PERSON | Pineapple Baked Ham \$5, Roast Beef Top Sirloin \$5, Pepper Crusted New York Strip \$10, Roasted Prime Rib of Beef \$10

\$39 PER GUEST

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PLATED BANQUET LUNCH SELECTIONS

ENTRÉE SALADS

GRILLED CHICKEN CAESAR

Romaine tossed with our classic caesar dressing, croutons and parmesan cheese. Topped with grilled chicken breast 13

GRILLED SALMON SALAD

Herb roasted tomatoes, spiced walnuts and gorgonzola bleu cheese crumbles with a seasonal vinaigrette 16

GRILLED STEAK SALAD

Sliced Top Sirloin on fresh greens with gorgonzola bleu cheese crumbles, red onions, grape tomatoes and warm bacon dressing 16

ENTREES

*Add a **Mixed Green Salad** or **Caesar Salad** to your lunch \$5*

WILD SALMON

Simply grilled with lemon caper butter sauce served with rice and vegetables 16

HALIBUT FISH & CHIPS

Tempura battered halibut, served with caper tartar sauce coleslaw and house cut fries 18

CHICKEN MARSALA

Boneless chicken breast pan-seared with mushrooms in a marsala wine sauce.
Served with mashed potatoes and vegetables 14

TOP SIRLOIN

8oz center-cut steak with a bordelaise sauce, served with mashed potatoes and vegetables 16

PRAWN SCAMPI FETTUCCINE

Prawns on a bed of fettuccine tossed in a garlic white wine sauce with mushrooms, sauteed onions and grape tomatoes 18
*substitute Grilled Chicken in a creamy alfredo sauce 14

MURPHY'S WHISKEY CHICKEN

Boneless chicken breast pan-seared with wild mushrooms in bourbon cream sauce.
Served with mashed potatoes and vegetables 14

SEASONAL VEGETARIAN RAVIOLI

Local, homemade raviolis, stuffed with seasonal vegetables. Served in a brown butter sauce with wilted spinach, onions, grape tomatoes and wild mushrooms 15

POTATO CRUSTED COD

Long-line Alaska True Cod with a tomato-bacon relish, mashed potatoes and vegetables 16

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BANQUET PLATED DINNER SELECTIONS

ENTRÉES

*Entrées include a tossed **Caesar Salad**, **Potato** and **Vegetable** unless otherwise noted*

MURPHY'S WHISKEY CHICKEN

Grilled chicken breast topped with wild mushrooms in a whiskey cream sauce.
With garlic mashed potatoes and steamed vegetables 23

GRILLED TOP SIRLOIN

8oz center-cut steak, char-grilled and topped with shallot glaze.
Accompanied with mashed potatoes and steamed vegetables 26

SEASONAL VEGETARIAN RAVIOLI

Homemade raviolis stuffed with seasonal vegetables. Served in a brown butter sauce with wilted spinach, onions, grape tomatoes and wild mushrooms 19

TOP SIRLOIN & SALMON COMBO

Grilled 6oz top sirloin and salmon fillet served with mashed potatoes and vegetables 32

WILD SALMON

Topped with lemon caper butter sauce. Accompanied with rice pilaf and vegetables 28

GRILLED RIBEYE STEAK

14oz with Murphy's seasoning and au jus. Served with mashed potatoes and vegetables 32

TOP SIRLOIN & PRAWN COMBO

Grilled 6oz seasoned Top Sirloin with grilled white prawns in citrus butter. Served with rice pilaf and vegetables 30

CHICKEN MARSALA

Chicken breast pan-seared with mushrooms in a marsala wine sauce. Served with mashed potatoes and fresh vegetables 30

PRIME RIB DINNER

14oz slow roasted prime rib with fresh grated horseradish and au jus. Served with mashed potatoes and fresh vegetables 35
*minimum pre-order of 15 for banquets and one month's notice to order in

ALASKA HALIBUT

With tomato dill butter, mushrooms, steamed vegetables and mashed potatoes 32

FILET MIGNON

8oz tenderloin grilled with roasted garlic demi-glace, served with mashed potatoes and seasonal vegetables 33

PRAWN SCAMPI FETTUCCINE

Jumbo prawns tossed with grape tomatoes, mushrooms and onions on fettuccine in a garlic white wine butter sauce 22
*Substitute Chicken in a champagne cream sauce for \$20

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DESSERTS

A LA CARTE DESSERTS

- NEW YORK STYLE CHEESECAKE WITH RASPBERRY SAUCE** 5.49
- CARROT CAKE WITH CREAM CHEESE ICING & CARAMEL SAUCE** 5.49
- CHOCOLATE FUDGE CAKE WITH CARAMEL & RASPBERRY SAUCE** 6.99
- MURPHY'S ICE CREAM POTATO** 5.49
- INDIVIDUAL BREAD PUDDING WITH CARAMEL & VANILLA ICE CREAM** 5.49
- DREYER'S ICE CREAM** (Vanilla or Cookies & Cream) 2.99
- DREYER'S RASPBERRY SORBET** 2.99
- HOMEMADE TIRAMISU** (minimum of 20 per party) 5.49
- HOMEMADE KEYLIME PIE** (minimum of 12 slices per party) 5.49 | Additional pies \$6 each

BUFFET STYLE DESSERTS

Priced by the dozen.

- ASSORTED COOKIES** (Chocolate Chip, Sugar and Oatmeal Raisin) **12**
- ASSORTED DESSERT BARS** (Lemon, Raspberry and Five Layer Bars) **24**
- CHOCOLATE DIPPED STRAWBERRIES** (seasonal availability) **30**
- ASSORTED INDIVIDUAL FRUIT CHEESECAKES** **45**
(3 of each per dozen: White Chocolate Raspberry, Strawberry Swirl, Apple Crisp and Peach Cobbler)

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