



High Cedars Banquet Menu

Banquet Breakfast Selections

Menu One - \$6.95 per person

Continental Breakfast
Assorted Fruit
Assortment of Pastries and Breakfast Breads
Coffee, Decaf, Tea and assorted Juices

Menu Three - \$12.95 per person

Assorted Fruit
Northwest Smoked Salmon Scramble
Country Fried Potatoes
Assortment of Pastries and Breakfast Breads
Coffee, Decaf, Tea and assorted Juices

Menu Two - \$12.95 per person

Assorted Fruit
Sausage and Bacon
Scrambled Eggs
Country Fried Potatoes
Coffee, Decaf, Tea and assorted Juices

Menu Four - \$12.95 per person

Assorted Fruit
Minced Ham Scramble
Country Scramble
Country Fried Potatoes
Northwest Waffles with warm Syrup
Coffee, Decaf, Tea and assorted Juices

Banquet / Reception Buffet Service

Deli Buffet - \$15.95 per person

Thinly sliced Roast Beef, Ham and Turkey
Sliced Swiss and Cheddar Cheese
Assorted Breads and Rolls
Mayonnaise, Mustard, Horseradish
Tossed Green Salad
Classic Caesar Salad
Fresh Vegetables and Fruit Display

Appetizer Buffet #1 - \$15.95 per person

Sliced Turkey, Ham and Roast Beef
Assorted Rolls, Breads and Crackers
Domestic and Imported Cheeses Garnished with seasonal fruits
Radiatorre Pasta Primavera
Fresh Vegetable and Fruit Display
Classic Caesar Salad with Imported Parmesan Cheese and Herbed Croutons

Appetizer Buffet #2 - \$17.95 per person

King Salmon
Sesame Chicken Drummettes
Meatballs in Barbecue Sauce
Domestic and Imported Cheeses
Onion Roasted Baby Red Potatoes
Tri Colored Cheese Tortellini in Pesto Cream
Fresh Vegetables and Fruit Display

18% gratuity and 8.8% Washington State Sales Tax will be added to all prices.

Banquet / Reception Buffet Service

Dinner Buffet #1 - \$23.95 per person

Fresh Salmon with Cucumber Dill Sauce
Boneless Breast of Chicken in Lemon Herb Sauce
Rosemary Roasted Baby Red Potatoes
Tossed Romaine Salad with Assorted Dressings
Fresh Vegetables and Fruit Display
Tri Colored Cheese Tortellini in Pesto Cream
Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #2 - \$19.95 per person

Bow Tie Pasta with Smoked Chicken in Creamy Mushroom Garlic Sauce
Rotelle Pasta with Chunky Marinara Sauce
Radiatorre Pasta Primavera
Tri Colored Cheese Tortellini with Fresh Basil, Artichoke and Sun Dried Tomato
Fresh Vegetables and Fruit Display
Classic Caesar Salad w/Imported Parmesan Cheese and Herbed Croutons
Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #3 - \$20.95 per person

King Salmon with Cucumber Dill Sauce
Penne Pasta with Marinara Sauce
Bow Tie Pasta with Smoked Chicken, Mushrooms and Sweet Red Peppers in Garlic Cream Sauce
Traditional Caesar Salad w/Imported Parmesan Cheese and Herbed Croutons
Fresh Vegetables and Fruit Display
Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #4 - \$22.95 per person

Chef Carved Baron of Beef or Black Oak Smoked Ham or Oven Baked Turkey
Classic Caesar Salad w/Imported Parmesan Cheese and Herbed Croutons
Dijon Chicken with Honey Mustard Sauce
Mixed Green Salad with Italian Dressing
Bow Tie Pasta with Smoked Chicken, Mushrooms and Sweet Red Peppers in Garlic Cream Sauce
Domestic and Imported Cheeses Display
Fresh Vegetables and Fruit Display
Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #5 - \$24.95 per person

King Salmon with lemon almond sauce
Marinated flank steak, grilled, sliced
Oven roasted red potatoes
Classic Caesar Salad
Greek tomato salad with feta cheese
Fresh vegetable display
Fresh fruit display
Domestic and imported cheese display
Assorted breads, rolls, crackers and soft bread sticks

18% gratuity and 8.8% Washington State Sales Tax will be added to all prices.

Chef's Carving Stations

(\$50 for Exhibition Carver)

Roast Baron of Beef with rolls and condiments (serves 100)	\$500.00
Roasted Round of Beef with rolls and condiments (serves 50)	\$275.00
Roast Prime Rib of Beef with horseradish and Au Jus (serves 20)	\$350.00
Roasted New York Strip (serves 35)	\$320.00
Pepper Roasted Tenderloin of Beef (serves 20)	\$250.00
Honey Glazed Ham (serves 50)	\$250.00

Pasta Bar Station

\$7.95 per person.

A compliment to any event, our Chef prepares the following pastas and sauces.

Pastas - Tri colored tortellini, bow tie, rotelle and radiatore.

Sauces - Marinara, pesto cream and fresh basil, artichoke and sun-dried tomato.

Note: \$50 Chef charge if less than 50 people

Buffet Salads

\$4.25 per person

Classic Caesar Salad

Crisp romaine, parmesan cheese, herbed croutons tossed in creamy caesar dressing.

Spinach Salad

Served with bacon, mushrooms, hard boiled egg and a dijon vinaigrette.

Mixed Green Salad

Mixed green tossed with an Italian vinaigrette dressing.

Fresh Fruit Salad

Assorted fresh seasonal fruit cubed and gently tossed.

18% gratuity and 8.8% Washington State Sales Tax will be added to all prices.