



THE **VENUE**  
BY RED ROCK EVENTS

# CATERING MENU

---

FOOD FROM SCRATCH / 509.459.0000 / REDROCKSPOKANE.COM



# BREAKFAST BUFFETS

*All breakfast buffets come with Coffee Service and Hot Tea*

## CONTINENTAL BREAKFAST BUFFET

SEASONAL FRESH FRUIT

ASSORTED BREAKFAST BREADS,  
SCONES AND MUFFINS  
*served with premium fruit preserves and  
whipped butter*

16.<sup>95</sup>

## A LA CARTE ITEMS

MUFFINS BY THE DOZEN / 18

SCONES BY THE DOZEN / 18

DANISHES BY THE DOZEN / 18

COFFEE BY THE CARAFE  
(1.5 GALLONS/30 CUPS) / 60

JUICES PER GALLON / 35.<sup>00</sup>

## PREMIUM BREAKFAST BUFFET

FRESH SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST BREADS,  
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES  
*and sweet butter*

FRITTATA  
*(Choice of Veggie Frittata & Bacon with  
Cheese)*

ORANGE HONEY GLAZED BLACK  
FOREST HAM

HERB ROASTED FRESH CUT  
BREAKFAST POTATOES

WARM BUTTERMILK, WHITE CHEDDAR  
AND SAGE BISCUITS  
*with house country gravy*

22.<sup>95</sup>

## THE WAKE UP CALL

ASSORTED BREAKFAST BREADS &  
BAGELS  
*served with jam, whipped butter & cream  
cheese*

SEASONAL FRESH FRUIT

FRITTATA  
*(Choice of Veggie Frittata & Bacon with  
Cheese)*

CHOICE OF SMOKED BACON,  
SAUSAGE OR HAM

19.<sup>95</sup>

## DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options



GLUTEN-FREE



VEGETARIAN



VEGAN

# PLATED, SERVED BREAKFAST MENU

*Comes with coffee and tea service.*

## CLASSIC PLATED BREAKFAST

FRESH SLICED FRUIT

ASSORTED BREAKFAST BREADS,  
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES  
*and sweet butter*

HOUSEMADE FRITTATA  
*(Choice of Vegetarian or Ham & Cheese)*

CHOICE OF SLICED BACON OR  
SAUSAGE PATTIES

BABY RED BREAKFAST POTATOES

22.<sup>95</sup>

## VEGETARIAN PLATED BREAKFAST

FRESH SLICED FRUIT

ASSORTED BREAKFAST BREADS  
*with premium fruit preserves and sweet butter*

VEGETABLE FRITTATA WITH CHEDDAR  
CHEESE

FRESH COTTAGE CHEESE

SLICED TOMATOES

BABY RED BREAKFAST POTATOES

20.<sup>95</sup>

# WE SERVE AWESOME

FOOD FROM SCRATCH / 509.795.2030  
FULL SERVICE CATERING  
SPOKANEVALLEYVENUE.COM  
SPOKANE, WA

*\*\*Prices are subject to change without notice*



# DINNER BUFFETS

*All buffet dinners are served with choice of salad, fresh baked rolls, butter and beverage.*

*All entrees come with your choice of fire roasted seasonal vegetables, baked green beans and snap peas, grilled asparagus or rustic root vegetable medley and your choice of herb roasted yukon gold potatoes, creamy garlic mashed potatoes, rice pilaf or mushroom risotto*

## BEEF SIRLOIN & STUFFED CHICKEN BUFFET

### MANDARIN ORANGE SALAD

*with baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppyseed vinaigrette*

### WARM ROLLS & BUTTER

### MUSHROOM RISOTTO

### RUSTIC ROOT VEGETABLE MEDLEY

### BONE IN STUFFED CHICKEN BREAST

*with stuffed with rosemary & blue cheese, topped with a gorgonzola cream sauce*

### SIRLOIN CARVER

*with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish*

40.<sup>95</sup>

## SALMON & PRIME RIB BUFFET

### SPINACH SALAD

*with strawberries, candied almonds, chopped kiwi and roasted red peppers tossed in Strawberry Vinaigrette and topped with feta cheese*

### WARM ROLLS & BUTTER

### GRILLED ASPARAGUS

*with Lemon Butter Sauce*

### TWICE BAKED POTATOES

*with cheddar cheese and chives*

### ALASKAN KING SALMON

*with Grapefruit Lemon Bur Blanc*

### PRIME RIB CARVER

*with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish*

54.<sup>95</sup>

## GRILLED CHICKEN & PACIFIC KING SALMON BUFFET

### CLASSIC CAESAR SALAD

*with house made sourdough croutons, Caesar Dressing and parmesan cheese*

### WARM ROLLS & BUTTER

### BAKED GREEN BEANS

### AND SNAP PEAS

*with Lemon Butter Sauce*

### HERB ROASTED RED POTATOES

### GRILLED CHICKEN BREAST

*with Champagne Garlic Sauce*

### PACIFIC KING SALMON

*with creamy Garlic Lemon Sauvignon Blanc Sauce*

36.<sup>95</sup>





# MORE DINNER BUFFETS

## ITALIAN PASTA BUFFET

### CLASSIC CAESAR SALAD

*with house made sourdough croutons, Caesar Dressing and parmesan cheese*

### GRILLED GARLIC BREAD

### CHOICE OF TWO PASTA

*Penne, Spaghetti, Fettucini, Bowtie, Linguini*

### CHOICE OF TWO SAUCES

*Marinara, Classic Alfredo, Marsala, Pesto Cream Sauce*

### CHOICE OF TWO PROTEINS

*Italian Sausage, Smoked Salmon, Meatballs, Grilled Sliced Chicken Breast*

27.<sup>95</sup>

## STUFFED CHICKEN DINNER BUFFET

### MIXED GREEN SALAD

*with apples, cranberries, candied walnuts and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze*

### WARM ROLLS & BUTTER

### FIRE ROASTED SEASONAL VEGETABLES

### CREAMY GARLIC MASHED POTATOES

### BONE IN STUFFED CHICKEN BREAST

*stuffed with feta and spinach and topped with garlic and Chardonnay Cream Sauce*

34.<sup>95</sup>

## DESSERTS 6.<sup>50</sup> Per person

### BERRY CHEESECAKE PARFAIT

*A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs*

### ESPRESSO CHOCOLATE MOUSSE

*Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean*

### LEMON CHIFFON MOUSSE

*A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream*

### BERRY SHORTCAKE

*Slices of butter shortcake topped with mixed berry compote & whipped cream*

### DOUBLE CHOCOLATE TORTE

*with white chocolate shavings and fresh berries*

### NEW YORK CHEESECAKE

*with raspberry glaze whipped cream and fresh mint*

### TIRAMISU

*with chocolate glaze*

### CHOCOLATE CARAMEL PRALINE CHEESECAKE

### WHITE CHOCOLATE RASPBERRY

*LEMON CREAM CAKE topped with a white chocolate buttercream*

### ROASTED PEAR

*served with a Caramel Sauce*

### PECAN SPICED CAKE

*topped with Vermont Maple buttercream*

### TRES LECHES CARROT CAKE





# APPETIZERS

2 dozen minimum.

## HOT

Price per dozen

### GARLIC MUSHROOM BRIE TOAST

27.<sup>00</sup>

### JALAPENO POPPERS

stuffed with Bacon & Gouda Cheese

25.<sup>00</sup>

### ARTICHOKE, SPINACH & PROSCIUTTO FOCACCIA

with a Spicy Honey Drizzle

27.<sup>00</sup>

### MINI CRAB AND SHRIMP MELTS

on Sourdough Baguette

42.<sup>00</sup>

### MINI CRAB CAKES

with Orange Butter Glaze

42.<sup>00</sup>

## COLD

Price per dozen

### AWARD WINNING HONEY

### PEAR BRUSCHETTA

28.<sup>00</sup>

### SMOKED SALMON

on a cucumber with herb cream cheese and  
fresh dill

27.<sup>00</sup>

### BACON AND BLUE CHEESE

on a cucumber

23.<sup>00</sup>

### CHICKEN SATAY

with Thai Peanut Sauce

25.<sup>00</sup>

### CHICKEN SATAY

with Teriyaki Sauce

25.<sup>00</sup>

### BEEF SATAY

with Sweet Plum Sauce

36.<sup>00</sup>

### VEGETABLE SPRING ROLLS

with Sweet and Sour Sauce

30.<sup>00</sup>

### MINI BEEF WELLINGTON

49.<sup>00</sup>

### CLASSIC DEVILED EGGS

with Candied Pork Belly

32.<sup>00</sup>

### JUMBO COCKTAIL SHRIMP PLATTER MP

### TOMATO BASIL CANAPÉ

26.<sup>00</sup>

### SMOKED SALMON

on Baguette with Cucumber Dill Sauce

27.<sup>00</sup>

### SEARED AHI TUNA

on Asian Slaw

34.<sup>00</sup>

### SAUSAGE AND CHEESE

### STUFFED MUSHROOMS

38.<sup>00</sup>

### FETA AND SPINACH STUFFED

### MUSHROOMS

33.<sup>00</sup>

### POTSTICKERS

with Soy Lime Dipping Sauce

30.<sup>00</sup>

### MAC & CHEESE BITES

21.<sup>00</sup>

### SMOKED DUCK

on Asian Slaw

34.<sup>00</sup>

### SHRIMP CEVICHE

with Wasabi Aioli

30.<sup>00</sup>

### TERIYAKI CHICKEN

with Asian Slaw

29.<sup>00</sup>

### ANTIPASTO SKEWERS

25.<sup>00</sup>

### SALMON MOUSSE

on Crostini

30.<sup>00</sup>

\*\*Prices are subject to change without notice



## MORE APPETIZERS

### DISPLAY APPETIZERS

*Per person - minimum of 25 guests*

**VEGETABLE CRUDITÉS**  
*with Ranch and Onion Sauces*  
7.<sup>00</sup>

**FRESH SEASONAL FRUIT DISPLAY**  
*with Devonshire Cream*  
8.<sup>00</sup>

**GRILLED & CHILLED  
VEGETABLE DISPLAY**  
7.<sup>00</sup>

**IMPORTED AND DOMESTIC CHEESE**  
*with assorted crackers and baguette*  
7.<sup>00</sup>

**GRILLED PITA**  
*with roasted garlic hummus, roasted red pepper  
hummus, and romesco*  
7.<sup>00</sup>

**CHARCUTERIE DISPLAY**  
*with Devonshire Cream*  
9.<sup>00</sup>

**CRAB & ARTICHOKE DIP**  
*served warm with crostini*  
MP

**DELI MEAT & CHEESE DISPLAY**  
12.<sup>00</sup>

**ANTI PASTO DISPLAY**  
8.<sup>00</sup>

### SPECIALTY DISPLAY APPETIZERS

*By the tray —minimum of 25 guests*

**WHOLE POACHED SALMON DISPLAY**  
*with cucumbers, cream cheese, capers  
and lemon*  
MP

**SMOKED SALMON**  
*with herb cream cheese, cucumbers and  
assorted crackers*  
275.<sup>00</sup>



# HEAVY HORS D'OEUVRES

*All prices per person.*

## ASIAN STATION

*Minimum of 50 guests — choose four of the following*

### THAI LETTUCE CHICKEN WRAPS

#### MOOSHU PORK

*in Won Ton Wraps with Hoisen Sauces /  
\*Upgrade to Chef Attended for \$50 to make  
your wraps to order*

#### CALIFORNIA ROLLS

*Wasabi and fresh Ginger*

#### CHICKEN POT STICKERS

*Soy Lime Dipping Sauce*

#### VEGETABLE SPRING ROLLS

*Sweet and Sour Sauces*

#### PORK SPRING ROLLS

*Sweet and Sour Sauces*

#### CHINESE BBQ PORK

*Dipping Sauces*

#### MARINATED SOBA NOODLES

*in Soy Lime Ginger Dressing  
with fresh vegetables*

#### CHICKEN SATAY

*Thai Peanut Sauce*

#### CHICKEN SATAY

*Teriyaki Sauce*

#### PORK FRIED RICE

**28.<sup>00</sup>**

## MEDITERRANEAN STATION

*Minimum of 50 guests — includes all five menu items*

### GRILLED PITA

*Hummus, Romesco and Tapenade spreads*

### ANTIPASTO PLATTER

*assorted meats and cheeses, peppers,  
artichokes, kalamata olives, mini corn, cherry  
tomatoes, black olives and green olives*

### GRILLED AND CHILLED ASSORTED VEGETABLES

*Balsamic Glaze*

### HOUSE MADE ORZO SALAD

*fresh basil, feta and roasted tomatoes in a  
Lemon Garlic Dressing*

### CAPRESE

*fresh mozzarella, fresh basil leaf and  
Balsamic Glaze*

**25.<sup>00</sup>**

## MASHED POTATO STATION

*Minimum of 50 guests — choose six of the following*

### HOUSE MADE CREAMY GARLIC CHEESE MASHED POTATOES

*served in a specialty glass with guest's choice of  
toppings:*

*Cheddar cheese, Sour cream, Salsa, Chives,  
Guacamole, chopped ham, chopped bacon,  
diced tomatoes, Fried onions, Steamed  
vegetables, Sautéed herb mushrooms,  
Caramelized onions and roasted red peppers,  
Demi glaze, Horseradish, Basil pesto,  
Gorgonzola cheese, Feta cheese*

**16.<sup>95</sup>**

## CARVING STATION

*Minimum of 50 guests — All carving station served  
with warm rolls, butter and condiments*

### PRIME RIB

*with Demi Glaze*  
**26.<sup>00</sup>**

### TRI-TIP

**22.<sup>00</sup>**

# VENUE

BY RED ROCK EVENTS



# SERVED DINNERS

*All entrees come with your choice of herb roasted yukon gold potatoes, creamy garlic mashed potatoes, jasmine rice, twice baked potatoes or creamy asiago polenta. And your choice of fire roasted seasonal vegetables, lemon thyme butter green beans and snap peas, or grilled asparagus*

## SALAD COURSE

### MIXED GREEN SALAD

*with apples, cranberries, candied walnuts, and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze*

### SPINACH SALAD FRESH SPINACH

*with strawberries, chopped kiwi, roasted red peppers, and feta cheese, tossed in Strawberry Vinaigrette*

### CLASSIC CAESAR SALAD

*with house made sour dough croutons, and parmesan cheese with Caesar Dressing*

### MANDARIN ORANGE SALAD CHOPPED ROMAINE

*with candied almonds, mandarin oranges and feta cheese tossed in a Sweet Honey Vinaigrette*

### PEAR & BLUE CHEESE SALAD

*with toasted candied walnuts, blue cheese crumbles and strawberries. Tossed with classic vinaigrette and topped with balsamic glaze*

## ENTREE COURSE

### HALIBUT

*Macadamia nut encrusted halibut with Huckleberry Sauce*

MP

### RACK OF LAMB

*Slow roasted lamb marinated in fresh herbs and spices and topped with Mint Demi Glaze*

60.<sup>00</sup>

### ALASKAN KING SALMON

*Fresh salmon marinated in butter and herbs, baked to perfection and topped with Grapefruit, Tangerine Beurre*

46.<sup>00</sup>

### STUFFED CHICKEN BREAST

*Bone in chicken breast stuffed with blue cheese and spinach and topped with Creamy Garlic Sauvignon Blanc Sauce*

39.<sup>00</sup>

### BISTRO STEAK

*Grilled bistro steak with Gorgonzola Cream Sauce*

39.<sup>00</sup>

### TOP SIRLOIN OSCAR

*Grilled top sirloin topped with Dungeness crab meat, asparagus spears and bearnaise sauce*

62.<sup>00</sup>

### FILET MIGNON AND MARINATED SHRIMP

*Served with Beef demi and lemon beurre blanc sauce*

54.<sup>00</sup>

### CHICKEN PICCATA

*Grilled Chicken Breast over linguini noodles, topped with piccata sauce  
\* excludes sides*

29.<sup>00</sup>

## DESSERT COURSE

*included*

### BERRY CHEESECAKE PARFAIT

*A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs*

### ESPRESSO CHOCOLATE MOUSSE

*Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee*

### LEMON CHIFFON MOUSSE

*A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream*

### BERRY SHORTCAKE

*Slices of butter shortcake topped with mixed berry compote & whipped cream*

### STYLE CHEESECAKE

*Creamy, traditional slice with a strawberry drizzle*

### DOUBLE CHOCOLATE TORTE

*with white chocolate shavings and fresh berries*

### NEW YORK CHEESECAKE

*with raspberry glaze whipped cream and fresh mint*

### TIRAMISU

*with chocolate glaze*

### CHOCOLATE CARAMEL PRALINE CHEESECAKE

### WHITE CHOCOLATE RASPBERRY- LEMON CREAM CAKE

*topped with a white chocolate buttercream*

### ROASTED PEAR

*served with a Caramel Sauce*

### PECAN SPICED CAKE

*topped with Vermont Maple buttercream*

### TRES LECHES CARROT CAKE

*\*\*Prices are subject to change without notice*



# BRUNCH MENUS

## SIGNATURE BRUNCH

FRESH SEASONAL FRUIT DISPLAY  
*with whipped cream and chocolate sauce*

ORANGE HONEY GLAZED BLACK  
FOREST HAM  
*with buttermilk and white cheddar sage biscuits*

ITALIAN SAUSAGE

O'BRIEN BREAKFAST POTATOES

GRILLED & CHILLED VEGETABLES

HOUSE MADE FRITATTA  
*Choice of bacon & cheese or vegetarian*

CROISSANTS AND SCONES  
*with sweet butter*

CHOCOLATE DIPPED STRAWBERRIES

28.<sup>00</sup>

## CLASSIC BRUNCH

TROPICAL FRUIT SKEWERS

CHEDDAR AU GRATIN POTATOES

FRESH SCONES AND DANISHES

ASSORTED TEA SANDWICHES  
*includes Chicken Salad on whole wheat,  
Watercress tuna salad on sourdough,  
Cucumber on rye, and Egg Salad on white*

SPINACH AND FETA EGG CUPS

PEPPER BACON AND CHICKEN APPLE  
SAUSAGE

GRILLED & CHILLED VEGETABLES  
WITH BALSAMIC GLAZE

30.<sup>00</sup>



# LUNCH BUFFET

*Comes with coffee and tea service.*

## CHICKEN TERIYAKI

### MANDARIN ORANGE SALAD

*Baby spring greens, mandarin oranges, red onion & candied walnuts. Tossed in our house orange poppyseed vinaigrette*

### SEARED CHICKEN BREAST

*topped with house-made Teriyaki sauce*

### FRESH PINEAPPLE & SIR FRY VEGETABLES

### JASMINE RICE

### FORTUNE COOKIES

25.<sup>00</sup>



## SANDWICH BUFFET

### FRESH SEASONAL FRUIT

### ASSORTED SANDWICHES:

*Roast beef and cheddar with lettuce, tomato and horseradish aioli, on whole wheat bread*

*Turkey and provolone with cranberry aioli, lettuce and tomato, on whole wheat bread*

*Vegetarian sandwich with avocado, cucumbers, sprouts, lettuce and tomato, with pesto herb cream cheese spread on whole wheat bread*

### GARDEN GREEN SALAD

*with assorted dressings*

### FRESHLY BAKED CHOCOLATE CHIP COOKIES AND BROWNIES

22.<sup>00</sup>

## PULLED PORK SANDWICHES

### SPINACH SPRING SALAD

*Fresh spinach salad with fresh strawberries, toasted almonds, chopped kiwi, roasted red peppers & gorgonzola cheese. Tossed in an herb vinaigrette*

### TENDER PORK

*Slow roasted & smothered in smoky BBQ sauce*

### BRIOCHE ROLLS

### TANGY COLESLAW

### ROASTED RED POTATOES

### LEMON BARS

23.<sup>00</sup>

## FAJITA BUFFET

### GUESTS CREATE THEIR OWN FAJITAS

*Grilled, seasoned, sliced steak and chicken, rice and beans, grilled peppers and onions, lettuce and tomato, soft flour tortillas, sour cream and salsa*

### GARDEN SALAD

*with dressings on the side*

### TORTILLA CHIPS AND GUACAMOLE

27.<sup>00</sup>

ADD GUACAMOLE 3.<sup>00</sup> Per person



**WE PRIDE OURSELVES**  
IN CUSTOMIZING A PERFECT MENU FOR YOUR EVENT

SPOKANEVALLEYVENUE.COM / SPOKANE, WA





# PLATED, SERVED LUNCH

*All served lunches are served with choice of salad, entrée, dessert, fresh rolls, butter and coffee service. All entrees come with fire roasted seasonal vegetables and your choice of herb roasted yukon gold potatoes, creamy garlic mashed potatoes, rice pilaf, or jasmine rice.*

## ENTREE

### ARTICHOKE CHICKEN

*Searched chicken breast topped with artichoke hearts and smoked bacon cream sauce*

25.<sup>00</sup>

### TOP CHOICE SIRLOIN

*with Red Wine Demi*

29.<sup>00</sup>

### KING SALMON

*with Lemon Beurre*

29.<sup>00</sup>

### STUFFED CHICKEN BREAST

*with Feta & Spinach Topped with Gorgonzola Tomato Cream Sauce*

25.<sup>00</sup>

## CHOICE OF SALAD

### MIXED GREEN SALAD

*Mixed Green salad with apples, cranberries, candied walnuts and feta cheese, tossed in Apple Vinaigrette and topped with Balsamic Glaze*

### SPINACH SALAD

*Fresh spinach salad with fresh strawberries, toasted almonds, chopped kiwi, roasted red peppers, gorgonzola cheese, tossed in Herb Vinaigrette and topped with Strawberry Glaze*

### CLASSIC CAESAR SALAD

*Fresh chopped romaine with house made sourdough croutons, house made Caesar Dressing and freshly shaved parmesan cheese and garnished with a fresh lemon wedge*

## CHOICE OF DESSERT

### BERRY CHEESECAKE PARFAIT

*A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs*

### ESPRESSO CHOCOLATE MOUSSE

*Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean*

### LEMON CHIFFON MOUSSE

*A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream*

### BERRY SHORTCAKE

*Slices of butter shortcake topped with mixed berry compote & whipped cream*

### CHOCOLATE CHIP COOKIES & BROWNIES

### ASSORTED DESSERT BARS

# DID YOU KNOW?

## WE MANAGE NUMEROUS VENUES ALONG WITH OFFSITE CATERING!

**VENUE**  
BY RED ROCK EVENTS





# PLATED, SERVED LUNCH ENTREE SALADS

All entrée salads come with fresh rolls, butter, choice of dessert & coffee service.  
Soup can be added before salad at additional cost

## ENTREE SALADS

### GRILLED PEAR AND BLEU CHEESE SALAD

Grilled pear atop garden greens with toasted candied almonds, crumbled blue cheese, strawberries, Classic Vinaigrette and garnished with a Balsamic Glaze. Served with toasted baguette

19.<sup>00</sup>

### CLASSIC COBB SALAD

Crisp Romaine, spinach & iceberg lettuce, hickory smoked bacon, crumbled Maytag blue cheese, hard cooked eggs, avocado, diced fresh tomatoes & julienne roasted turkey. Served with traditional buttermilk bleu cheese dressing on the side

22.<sup>00</sup>

### CLASSIC CHICKEN CAESAR SALAD

Crisp Romaine, shaved Parmesan & garlic croutons tossed with our creamy Caesar dressing & topped with grilled chicken breast

22.<sup>00</sup>

### SEARED TUNA SALAD

Seared tuna on a bed of greens with shredded carrots & green onions tossed with a Wasabi Asian dressing topped with jicama apple slaw. (Subject to market pricing & availability Ask your Event Coordinator for details)

MP

### ORCHARD CHICKEN SALAD

Roasted chicken breast, golden raisins, fresh grapes, chopped walnuts & crisp apples tossed with sweet cream dressing & served on a bed of mixed greens

20.<sup>00</sup>

## DESSERTS

Included in salad choice

### BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

### ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean

### LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

### BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

### CHOCOLATE CHIP COOKIES & BROWNIES

### ASSORTED DESSERT BARS



\*\*Prices are subject to change without notice

