



THE **VENUE**  
BY RED ROCK EVENTS

# CATERING MENU

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FORMAL EVENTS / DROP OFF / BOXED LUNCHES

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FOOD FROM SCRATCH / 509.795.0981 / [SPOKANEVALLEYEVENTCENTER.COM](http://SPOKANEVALLEYEVENTCENTER.COM)



# DINNER BUFFETS

*All buffet dinners are served with choice of salad, entrée, fresh rolls, butter and coffee service.*

*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 red 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*

32.<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*

38.<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*

29.<sup>95</sup>



# DINNER BUFFETS CONT'D

## 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*

23.<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*

26.<sup>95</sup>

## DESSERTS 4.<sup>95</sup>

### 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

By the dozen

**GARLIC MUSHROOM BRIE TOAST**  
17

**FAJITA HATCH CHILIES**  
*stuffed with Strip Steak or Quinoa and Black Beans covered in a White Queso drizzle*  
19

**JALAPENO POPPERS**  
*stuffed with Bacon & Gouda Cheese*  
19

**ARTICHOKE, SPINACH & PROSCIUTTO FOCACCIA**  
*with a Spicy Honey Drizzle*  
22

**BROCCOLI & GARLIC RICOTTA TOASTS**  
*with a hot honey drizzle*  
22

**BACON WRAPPED SEA SCALLOPS**  
32

**MINI CRAB AND SHRIMP MELTS**  
*on Sourdough Baguette*  
26

**MINI CRAB CAKES**  
*with Orange Butter Glaze*  
28

**CHICKEN SATAY**  
*with Thai Peanut Sauce*  
25

**CHICKEN SATAY**  
*with Teriyaki Sauce*  
25

**BEEF SATAY**  
*with Sweet Plum Sauce*  
26

**VEGETABLE SPRING ROLLS**  
*with Sweet and Sour Sauce*  
25

**MINI BEEF WELLINGTON**  
30

**SAUSAGE AND CHEESE STUFFED MUSHROOMS**  
26

**FETA AND SPINACH STUFFED MUSHROOMS**  
26

**POTSTICKERS**  
*with Soy Lime Dipping Sauce*  
19

## COLD

By the dozen

**AWARD WINNING HONEY PEAR BRUSCHETTA**  
26

**SMOKED SALMON**  
*on a cucumber with herb cream cheese and fresh dill*  
24

**JUMBO SHRIMP SHOOTERS**  
*with cocktail sauce*  
32

**BACON AND BLUE CHEESE**  
*on a cucumber*  
19

**APPLE, BLUE CHEESE, AND HAZELNUT**  
*on an endive*  
22

**TOMATO BASIL CANAPÉ**  
22

**BLACKENED PORK TENDERLOIN**  
*with Cajun Aioli*  
20

**BEEF SIRLOIN**  
*with Pesto Aioli*  
20

**SMOKED SALMON**  
*on Baguette with Cucumber Dill Sauce*  
25

**SEARED AHI TUNA**  
*on Asian Slaw*  
25

**SMOKED DUCK**  
*on Asian Slaw*  
25

**SHRIMP CEVICHE**  
*with Wasabi Aioli*  
26

**CHINESE BBQ PORK**  
*with Dipping Sauces*  
25

**TERIYAKI CHICKEN**  
*with Asian Slaw*  
20

**RICOTTA AND PRESERVE-STUFFED CROISSANTS**  
24

**POLENTA CROSTINI**  
*with Chickpea Pesto*  
22

**WATERMELON, FETA FRESH BASIL BITES**  
18

**ANTIPASTO SKEWERS**  
20



## APPETIZERS CONT'D

### DISPLAY APPETIZERS

*Per person —minimum of 20 guests*

#### VEGETABLE CRUDITÉS

*with Ranch and Onion Sauces*

4.<sup>95</sup>

#### FRESH SEASONAL FRUIT DISPLAY

*with Devonshire Cream*

4.<sup>95</sup>

#### GRILLED & CHILLED VEGETABLE DISPLAY

5.<sup>25</sup>

#### IMPORTED AND DOMESTIC CHEESE

*with assorted crackers and baguette*

6.<sup>50</sup>

#### GRILLED PITA

*with roasted garlic hummus, roasted red pepper hummus, and romesco*

6.<sup>95</sup>

#### CHARCUTERIE DISPLAY

8.<sup>95</sup>

#### CRAB & ARTICHOKE DIP

*served warm with crostini*

6.<sup>95</sup>

#### DELI MEAT & CHEESE DISPLAY

6.<sup>25</sup>

### SPECIALTY DISPLAY APPETIZERS

*By the tray —minimum of 50 guests*

#### WHOLE POACHED SALMON DISPLAY

*with cucumbers, cream cheese, capers and lemon*

MP

#### SMOKED SALMON

*with herb cream cheese, cucumbers and assorted crackers*

200.<sup>00</sup>

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

# HEAVY HORS D'OEUVRES

## 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

with Wasabi and fresh Ginger

#### CHICKEN POT STICKERS

with Soy Lime Dipping Sauce

#### VEGETABLE SPRING ROLLS

with Sweet and Sour Sauces

#### PORK SPRING ROLLS

with Sweet and Sour Sauces

#### CHINESE BBQ PORK

with Dipping Sauces

#### MARINATED SOBA NOODLES

in Soy Lime Ginger Dressing with fresh  
vegetables

#### CHICKEN SATAY

with Thai Peanut Sauce

#### CHICKEN SATAY

with Teriyaki Sauce

#### PORK FRIED RICE

#### JASMINE RICE

18.<sup>95</sup>

## MEDITERRANEAN STATION

Minimum of 50 guests — choose four of the following

### GRILLED PITA

with Hummus, Romesco and Tapenade spreads

### ANTIPASTO PLATTER

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

### CHICKEN KABOBS

with onion, peppers, cherry tomatoes and grilled  
chicken

### BEEF KABOBS

with onion, peppers, cherry tomatoes and grilled  
sirloin steak

### GRILLED AND CHILLED ASPARAGUS

with Balsamic Glaze

### GRILLED AND CHILLED

### ASSORTED VEGETABLES

with Balsamic Glaze

### HOUSE MADE ORZO SALAD

with fresh basil, feta, roasted tomatoes in a  
Lemon Garlic Dressing

### SLICED TOMATO

with fresh mozzarella, fresh basil leaf and  
Balsamic Glaze

15.<sup>95</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

12.<sup>95</sup>

## CARVING STATION

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

### PRIME RIB

with Demi Glaze

14.<sup>95</sup>

### HONEY GLAZED HAM

7.<sup>95</sup>

### CHOICE SIRLOIN

with Au Jus

12.<sup>95</sup>



# SERVED DINNERS

*All entrees come with your choice of herb roasted baby red 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

*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*

37.<sup>95</sup>

### ALASKAN KING SALMON

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

29.<sup>95</sup>

### STUFFED CHICKEN BREAST

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

28.<sup>95</sup>

### BISTRO STEAK

*Grilled bistro steak with Gorgonzola Cream Sauce*

29.<sup>95</sup>

### CRACKLING PORK SHANK

*Pork shank marinated in butter and fresh herbs and spices baked to perfection with a Firecracker Apple Sauce*

26.<sup>95</sup>

### TOP SIRLOIN OSCAR

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

32.<sup>95</sup>

### ORANGE CILANTRO SEA SCALLOPS

*Seasoned and grilled seas scallops served with a tangy orange sauce*

26.<sup>95</sup>

### FILET MIGNON AND MARINATED SHRIMP

*Served with Beef demi and lemon beurre blanc sauce*

39.<sup>95</sup>

## DESSERT COURSE 4.<sup>95</sup>

### 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*

### NEW YORK 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

# BREAKFAST BUFFETS

*All breakfast buffets come with Coffee Service, Hot Tea or Chilled Orange Juice.*

## CONTINENTAL BREAKFAST BUFFET

SEASONAL FRESH FRUIT

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

13.<sup>95</sup>

## A LA CARTE ITEMS

MUFFINS BY THE DOZEN / 15

SCONES BY THE DOZEN / 17

DANISHES BY THE DOZEN / 16

COFFEE BY THE CARAFE  
(1.5 GALLONS/30 CUPS) / 40

JUICES PER LITER / 8.<sup>95</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*

19.<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

17.<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

18.<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

16.<sup>95</sup>

# WE SERVE AWESOME

FOOD FROM SCRATCH / 509.795.0981  
FULL SERVICE CATERING  
SPOKANEVALLEYEVENTCENTER.COM / SPOKANE, WA

# 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 FRITTATA

*Choice of bacon & cheese or vegetarian*

CROISSANTS AND SCONES

*with sweet butter*

CHOCOLATE DIPPED STRAWBERRIES

25.<sup>95</sup>

## CLASSIC BRUNCH

TROPICAL FRUIT SKEWERS

CHEDDAR AU GRATIN POTATOES

FRESH SCONES AND DANISHES

ASSORTED TEA SANDWICHES

*To include 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

28.<sup>95</sup>

# LUNCH BUFFET

*Comes with coffee and tea service.*

## SOUP & SALAD BUFFET

### CHOICE OF SOUP

*New England Clam Chowder, Classic Chicken Noodle, Mushroom and Brie or Tomato Basil Bisque*

### PENNE PASTA SALAD

*with cherry tomatoes, olives, onions, cheeses and herb vinaigrette*

### MIXED GREEN SALAD

*with apples, cranberries, candied walnuts, apple vinaigrette, feta cheese and topped with balsamic glaze*

### SPECIALTY ASSORTED ROLLS

*with sweet butter*

### ASSORTED DESSERT BARS

15.<sup>75</sup>

## 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 & STIR FRY VEGETABLES

### JASMINE RICE

### FORTUNE COOKIES

16.<sup>95</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

17.<sup>95</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

15.<sup>95</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

18.<sup>95</sup>

**WE PRIDE OURSELVES**  
**IN CUSTOMIZING A PERFECT MENU FOR YOUR EVENT**  
**SPOKANEVALLEYEVENTCENTER.COM / SPOKANE VALLEY, 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 red potatoes, creamy garlic mashed potatoes, rice pilaf, or jasmine rice.

## ENTREE

### ARTICHOKE CHICKEN

Seared chicken breast topped with artichoke hearts and smoked bacon cream sauce

18.<sup>95</sup>

### TOP CHOICE SIRLOIN

with Red Wine Demi

24.<sup>95</sup>

### KING SALMON

with Lemon Beurre Blanc

23.<sup>95</sup>

### STUFFED CHICKEN BREAST

with Feta & Spinach Topped with Gorgonzola Tomato Cream Sauce

21.<sup>95</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!

AVENUES  
EVENT CENTER

SPOKANE VALLEY  
—EVENT CENTER—

Northwest  
Museum of  
Arts and  
Culture



Glover Mansion

# 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*

16.<sup>95</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*

18.<sup>95</sup>

#### CLASSIC CHICKEN CAESAR SALAD

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

18.<sup>95</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*

17.<sup>95</sup>

### SOUP CHOICE

*Can be added to any meal \$4.95*

WILD MUSHROOM AND BRIE

NEW ENGLAND CLAM CHOWDER

CLASSIC MINISTRONE

CLASSIC CHICKEN NOODLE

TOMATO BASIL WITH GORGONZOLA

### 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

