

SEAFOOD

GRILLED SWORDFISH STEAK

One-half pound Atlantic Swordfish char-broiled
with your choice of Seasonings

SALMON & BERRIES

Sauteed Boneless Salmon Fillet, finished with
Raspberries and a Northwest Pinot Noir
Red Wine Sauce

GRILLED ATLANTIC SALMON

Served with a Dill Sauce, or Sauce Hollandaise

STUFFED HADDOCK

Tender White Haddock stuffed with a mixture
of Crab and Shrimp, then broiled with Lemon

ROAST MAHI MAHI

Served with a Caribbean Mango and Pineapple Salsa

VEGETARIAN

VEGETABLE LASAGNE

Layers of Pasta, Garden Vegetables and Cheese

PASTA PRIMAVERA

Fresh Vegetables tossed with a Light Garlic
Cream Sauce and Fettucine Noodles

VEGETARIAN KEBAB

Grilled Vegetables and Tofu served on a bed of
Wild Rice and finished with a Creamy Peanut Sauce

PORTABELLO WELLINGTON

Giant Mushroom wrapped "En Croute" with
Mushroom Duxelle, Spinach and Puff Pastry;
baked to a golden brown

Dinner selections include:

Salad, Potato, Vegetable du jour, Rolls and Butter

The banquet items listed are merely suggestions.

*We can custom design your special occasion
with menu items of your choice.*