

CARVING TABLE AND STATION IDEAS

RECEPTIONS AND BUFFETS

THE CHEF'S CARVING TABLE *

| | |
|--------------------------------------|------|
| Baron of Beef (serves 100-150) | 450. |
| New York Roast (serves 30-40) | 255. |
| Beef Tenderloin Roast (serves 25-30) | 225. |
| Prime Rib (serves 30) | 210. |

All Beef Carving Stations are served with Rolls, Horseradish, Mustard and Pickled Vegetables

| | |
|--|------|
| Wild Coho Salmon with Mushrooms & Spinach in a Puff Pasty Crust (serves 30) | 180. |
| Honey Glazed Ham with Sour Cream and Green Onion Biscuits (serves 60) | 180. |
| Roasted Turkey with Cranberry Relish, Grain Mustard Mayonnaise and Rolls (serves 30) | 165. |

*There is a \$50 labor charge for carving table

ADDITIONAL FOOD STATIONS

We also specialize in preparing and decorating food stations. Please ask your event planner about enhancing your event with food stations. All food stations are created to suit your event and include all appropriate decorations and condiments.

STATION IDEAS

These stations require a minimum of three stations or to accompany an hors d'oeuvre buffet and are designed for a minimum of 25 guests.

Pasta* - \$7.00 per person

Choose One: Butternut Squash Ravioli, Cheese Tortellini, Chicken Ricotta Cannelloni or Vegetarian Lasagna.
Choose One: Linguini, Fettuccine, Penne, Fusilli, Angel Hair, Orzo or Rigatone.
Choose Two: Marinara, Alfredo, Sun Dried Tomato Basil, Ragu, Curry Coconut Sauce.
Includes Parmesan Cheese, Peppers and Garlic Bread.

Seafood - \$15 per person

Honey Smoked Salmon with Caper Cream Cheese & Crispy Cracker Bread
Steamed Penn Cove Mussels
Marinated Prawn, Dill and Cucumber Salad
Scallop Skewers with Ginger Soy Glaze
Steamed Manila Clams with Fine Herbs and Northwest Ale

Tex Mex - \$12 per person

Chicken Fajitas Served with Flour Tortillas, Tomato Cilantro Sauce, Black Beans, Sour Cream, and Jack Cheese
BBQ Pulled Pork
Ranchero Beans
Southwest Cornbread
Mexican Cheese Fondue with Corn Tortilla Chips
Firehouse Beef Chili

Mashed Potato Martini Bar - \$6 per person

Three Varieties of Mashed Potatoes Served in Martini Glasses with Assorted Toppings:
Sour Cream, Bacon, Green Onions, Cheddar, Blue Cheese, Caramelized Onions, Pesto, Smoked Salmon, Olives, Roasted Red Peppers, etc .

Pacific Rim - \$12 per person

Smoked Salmon Sushi Rolls
Calamari with Garlic Aioli
Satay Chicken Skewers with Thai Peanut Curry Sauce
Grilled Teriyaki Beef and Water Chestnut Skewers
Crispy Chicken and Rice Firecrackers with Sambal Aioli
Vegetable and Rice Noodle Spring Rolls with Miso Aioli
Sweet and Sour Pork with Tropical Fruit

Greek Islands - \$12 per person

Roasted Leg of Lamb with Lemon and Marjoram
Pita Bread, Hummus, Feta, Diced Tomatoes, Kalamata Olives, and Cucumbers
Chicken and Rice Stuffed Grape leaves with Lemon Sauce
Sautéed Calamari with Garlic and Herbs

Bruschetta - \$6 per person

Focaccia and Crispy French Bread with Assorted Toppings:
Hummus, Pesto, Tapanade, Roasted Red Bell Peppers, Tomato & Fresh Mint,
Mushroom Pate, Caponata

Salads - \$9 per person

Caesar Salad with Focaccia Croutons
Grilled Vegetables with Balsamic Reduction
Pasta Primavera Salad with Gorgonzola
Greek Salad: Cucumbers, Tomatoes, Feta, Kalamata Olives, and Lemon Olive Oil Dressing
Tomato, Mozzarella and Basil Salad
Beet and Pear Salad with Walnuts and Apple Cider Vinaigrette

Western - \$11 per person

Barbequed Beef Brisket
Knife and Fork Barbequed Baby Back Ribs
Baked Ranch Beans
Spicy Cabbage Slaw
Cilantro Corn Bread
Flaky Buttermilk Biscuits

Mardi Gras - \$14 per person

Chicken and Shrimp Jambalaya
Grilled Andouille Sausage
Sweet Potato Fritters
Seafood Gumbo
Blackened Catfish

Di Luna's Dessert Buffet- \$11 per person

Di Luna's Selection of 6 different petite desserts

*There is a \$50 labor charge for stations requiring a chef

All prices are subject to 6% sales tax & 18% gratuity.

BUFFET DINNER MENUS

These menus are designed for a minimum of 25 guests.

**You may enhance your buffet with:
Carving or Food Stations,
Di Luna's selection of tray passed hors d'oeuvres \$6. per person or
Di Luna's selection of petite desserts \$7. per person.**

Lilac Menu

Wild Coho Salmon with Lemon Beurre-Blanc Sauce
Herb Roasted Chicken Breast
Wild Rice Pilaf
Grilled Vegetables with Balsamic Reduction
Sweet Potato & Leek Gratin
Pasta Primavera Salad with Gorgonzola
Fresh Spinach with Litehouse Blue Cheese and Candied Walnuts
House Made Breads
Panache Coffee and Fine Teas

\$35 per person

Sunflower Menu

Carved New York Roast with Focaccia, Horseradish,
Mustard and Pickled Vegetables
Idaho Trout Almandine
Vegetarian Lasagna Pinwheels
Roasted Rosemary Potatoes
Grilled Vegetables with Balsamic Reduction
Seasonal Fruit Platter
Caesar Salad with Crispy Croutons
House Made Breads
Panache Coffee and Fine Teas

\$44 per person

Rosemary Menu

Grilled Chicken Breast with Portobello Mushrooms, Garlic, and Dill Pesto
Northwest Seafood Cioppino with Garlic Bread
Horseradish Mashed Potatoes
Sautéed Seasonal Vegetables
Organic Greens with Apples and Spiced Walnuts
Fresh Fruit Salad
House Made Breads
Panache Coffee and Fine Teas

\$36 per person

Calendula Menu

Roasted Top Sirloin with Peppercorn Marsala Sauce
Grilled Wild King Salmon with Huckleberry Sauce
Steamed Penn Cove Mussels with Red Hook Ale and Garlic Herb Broth
Country Style Mashed Potatoes
Bibb Lettuce with Pecans, Dried Cranberries and Cheese with Herb Vinaigrette
Grilled Vegetables with Balsamic Syrup
Minted Ginger Crab Salad
House Made Breads
Panache Coffee and Fine Teas

\$45 per person

All prices are subject to 6% sales tax & 18% gratuity

Themed Menus

These menus are designed for a minimum of 25 guests and are \$34 per person.

Tuscan Supper

Eggplant Bruschetta
Sun-dried Tomato with Pesto Bruschetta
Prosciutto with Melon
Mixed Olives
Marinated Button Mushrooms
Cooked Carrot Salad

Roasted Chicken Breast with Dill/Basil Pesto
Sliced Tomatoes with fresh Mozzarella and Basil Drizzled with Balsamic Vinegar
Grilled Vegetables tossed in vinaigrette
Herbed Focaccia

The Greek Feast

Stuffed Grape leaves
Layers of Filo Pastry filled with Sautéed Spinach, Onions, and feta cheese
Roasted Red Peppers in an Olive Oil and Lemon Marinade
Eggplant Caviar - Roasted Eggplant, tomato, garlic, olive oil and lemon
Marinated Mixed Olives
Hummus & Tzatziki
Grilled Pita Bread

Chicken breast filled with Spinach and Greek Cheese, served with a creamy lemon sauce
Potato Salad with parsley, lemon and olive oil
Traditional Greek Salad of Tomatoes, cucumber, Red Onion and Feta cheese in Vinaigrette
Green Beans in a Tomato and Herb Sauce
Oven Roasted Dill Potatoes

All American Barbeque

Deviled Eggs
Cream Cheese Stuffed Celery
Corn Chips and Salsa Fresca
Barbecued Baked Beans
Three Bean Salad
Creamy Cole Slaw
Country Style Potato Salad

BBQ Sliced Beef Brisket, German-Style Sausage, and Meaty Ribs
Pickled Jalapeno Peppers, Cherry Peppers, Sliced Onions, and Dilled Pickles
Corn Bread

Pacific Northwest

Goat Cheese and Caramelized Onion Tart
Smoked Trout Mousse on Crostini
Crab, Bay Shrimp & Avocado Martini

Baked Wild Salmon with Dill Sauce
Grilled Seasonal Vegetables
Oven Baked New Potatoes
Fresh Spinach Salad with Lighthouse Blue Cheese and Candied Walnuts
Sourdough Bread & Garlic Butter

Include Di Luna's selections of petite desserts add \$4 per person