



THE EDGEWATER

Seattle Edgewater Buffet

Buffet includes Fresh Rolls, Starbucks House Blend Coffee and Decaffeinated Coffee

3 Butler Passed Hors d' Oeuvres

Pesto Crostini with Tomato and Mozzarella

Miniature Beef Wellington with Shiitake Mushrooms and Madeira Sauce

Spanakopita with Garlic Oregano Cream

Salads

(Choice of 3)

Caprese Salad (In Season) Vine Ripened Tomato, Fresh Mozzarella, Basil Oil and Aged Balsamic Vinegar

Mixed Field Greens with Toasted Almonds, Goat Cheese and a Tangerine-Honey Dressing

Caesar Salad with Romaine Leaves, Shaved Reggiano Cheese, Focaccia Croutons and Eggless Caesar Vinaigrette

Fresh Spinach Leaves with Crumbled Bacon, Blue Cheese, Roasted Pearl Onions, Candied Walnuts, Bosc Pear and Warm Maple Dressing

Antipasto of Prosciutto, Capocollo, Fresh Mozzarella, Aged Provolone

Marinated Olives and Crisp Garden Vegetables with Assorted Dips

Extra Virgin Olive Oil and Aged Balsamic Vinegar

Selection of Imported and Domestic Cheeses

Sliced Baguettes, Cracked Herbe Croccotini and Breads

Entrees

Pepper Crusted Tenderloin

(Chef Attendant Fee of \$100)

Carved to Order with Green Peppercorn Horseradish Crema, Natural Juices and Crispy Rolls

Roasted Salmon

Candied Garlic Butter, Crispy Capers and Chives

Spanish Paella Station

Saffron Rice, Chicken, Clams, Mussels, Chorizo, Shrimp and Garlic Bread

Accompaniments

Fresh Seasonal Vegetables

Whipped Yukon Gold Potatoes and Assortment of Toppings:

Vermont Butter, Scallions, Oregon Cheddar Cheese, Goat Cheese and Crisp Pancetta **Viennese**

Viennese Pastry Table

A Selection of Cakes, Tortes, Caramel Flan, Mini Pastries, Fresh Fruit, Assorted Truffles and Seasonal Fruit with Chocolate Fondue