



Plated Dinners

Roasted Portobello Fettuccine

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
Roasted Vegetable and Portobello Mushroom Fettuccine
with Pesto Cream
Coffee, Tea & Decaf

Stuffed Chicken Breast

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
Oven-Roasted Chicken Breast Stuffed with Mushrooms,
Spinach, and Pancetta Sauce Bearnaise
Steamed Asparagus
Asiago Orzo
Coffee, Tea & Decaf

Pork Chop

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
Maple Brined Pork Chop with Balsamic Onion and Pear
Compote
Ginger Glazed Carrots
Garlic Mashed Potatoes
Coffee, Tea & Decaf

Crab Stuffed Halibut

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
Alaskan Halibut Stuffed with Dungeness Crab, Tillamook
Cheddar, Onions, and Tomatoes with a Chardonnay
Beurre Blanc Sauce
Steamed Asparagus
Asiago Orzo
Coffee, Tea & Decaf

Roasted Wild Alaskan Salmon

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
Alaskan Wild Salmon Roasted with Lemon Basil Cream
Green Bean Almandine
Asiago Orzo
Coffee, Tea & Decaf

Rib Eye Bistecca

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
Charbroiled Ribeye topped with Garlic, Wilted Spinach, Feta
Cheese and Roma Tomatoes
Green Bean Almandine
Garlic Mashed Potatoes
Coffee, Tea & Decaf

Surf and Turf

Crisp Garden Salad with INN's Orange Vinaigrette
Warm Scissor Rolls and Butter
6 oz. Certified Angus Sirloin Steak with Steakhouse Butter
2 Heritage Signature Crab Cakes with Blackberry Red Pepper
Sauce
Green Bean Almandine
Garlic Mashed Potatoes
Coffee, Tea & Decaf

The above items are subject to taxable 18% gratuity and prevailing Washington State Sales Tax



Dinner Buffets

for parties of 30 or more

The Northwestern

Add an Appetizer Course of Vegetable Crudite Basket or Garden with Ranch Dip for a nominal cost.

Choice of two entrees:

Pork Tenderloin

With Balsamic Onion and Pear Compote

Roasted Wild Alaskan King Salmon

Served with a Lemon Basil Cream

Angus Beef Tenderloin

Certified Angus Beef in a Brandy-Mushroom Demi-Glaze

Pesto Chicken

Sweet Bay Shrimp & Artichokes in a Creamy Pesto Artichoke Sauce

Includes the following accompaniments:

Crisp Garden Salad served with choice of two dressings on the side

Warm Scissor Rolls and Butter

Garlic Mashed Potatoes

Wild and White Rice Pilaf

Steamed Vegetable Medley

Chef's Choice Dessert

Coffee, Tea and Decaf

The Luau

Add an Appetizer Course of Seasonal Fresh Fruit Display for a nominal cost.

Choice of two entrees:

Kālua Pork

Traditional Salt-Rubbed Pork, Slow Smoked for Full Flavor

Teriyaki Short Ribs

Beef Short Ribs with Sweet Teriyaki Glaze

Pineapple Chicken

Chicken breast and pineapple in a sweet and tangy sauce

Roasted Sea Bass

Milk Poached Tender White Sea Bass with Ginger Lime Sauce

Includes the following accompaniments:

Tropical Fruit Salad in Honey Lime Glaze with Coconut

Kings Hawaiian Bread and Butter

Coconut Rice

Baby Bok Choy

Pineapple Upside Down Cake

Coffee, Tea and Decaf

The above items are subject to taxable 18% gratuity and prevailing Washington State Sales Tax



Dinner Buffets

for parties of 30 or more

The Harborside

Add an Appetizer Course of Northwest and Imported Cheeses served with Seasonal Fresh Fruit & Gourmet Crackers for a nominal cost.

Choice of two entrees:

Slow Roasted Prime Rib

Chef carved to order, served with Garlic Herb Jus and Fresh Horseradish

Herb Roasted Chicken

Oven Roasted Chicken in Signature Herbs and Spices, with Lemon Basil Cream Sauce

Roasted Wild Alaskan Salmon

Topped with Lobster Shrimp Sauce

Roast White Muscovy Duck Breast

In Balsamic Glaze

Includes the following accompaniments:

Crisp Garden Salad served with choice of two dressings on the side
Warm Scissor Rolls and Butter
Wild and White Rice Pilaf
Garlic Mashed Potatoes
Ginger Glazed Carrots
Chef's Choice Dessert
Coffee, Tea and Decaf

Italian Countryside

Add an Appetizer Course of an Antipasto Platter - An Assortment of Olives, Northwest and Imported Cheeses and Italian Meats for a nominal cost.

Choice of two entrees:

Chef's Famous Lasagna

Curly Edge Lasagna Noodles Layered with Marinara, Italian Sausage And Ricotta, Mozzarella, and Parmesan Cheeses.

Chicken Parmesan

Tender Breaded Chicken Breast with Marinara and Melted Havarti Cheese; Served with Seasoned Penne Pasta.

Farfalle Alfredo

In a Creamy Garlic Sauce with Fresh Grated Parmesan Cheese

Seafood Cacciatore

Prawns, Wild Salmon, Halibut, Roasted Tomatoes and Italian Herbs. Served with Wild and White Rice Pilaf.

Includes the following accompaniments:

Classic Caesar Salad
Warm Garlic Focaccia Bread
Fresh Steamed Vegetable Medley
Tiramisu
Coffee, Tea and Decaf

The above items are subject to taxable 18% gratuity and prevailing Washington State Sales Tax