

DINNER BUFFET

Served after 4:00 p.m.

Prices are per person, per item

Minimum 20 guests for off-campus delivery

DINNER BUFFET INCLUDES:

Choice of up to two entrées (priced per item), one salad, two side, and rolls and butter or garlic bread sticks. Additional sides \$1.95 per person

SALAD: Caesar, House Mixed Greens, or Spinach. Substitute a specialty salad for \$1.95 per person: Summer Salad, Mediterranean Orzo Salad or Italian Pasta Salad

SIDES: Roasted Vegetables, Honey Glazed Carrots, Lemon Vegetable Medley, Rice Pilaf, Garlic Mashed Potatoes or Roasted Red Potatoes

CHICKEN

CLASSIC CHICKEN DIJON - \$12.45 per person

Breaded boneless breast of chicken with a touch of garlic and Dijon. Topped with Parmesan cheese and baked to a golden brown. Served with a side of Dijon sauce

CHICKEN PICCATA - \$12.45 per person

Boneless breast of chicken served with a lemon caper sauce

MANGO SALSA CHICKEN - \$12.45 per person

Boneless breast of chicken topped with mango peach salsa

ROSEMARY CHICKEN* - \$12.45 per person

Roasted boneless breast of chicken with fresh Northwest herb and cream sauce

RTC CHICKEN MARSALA - \$12.45 per person

Boneless breast of chicken topped with a sweet marsala and mushroom sauce

CHICKEN PARMESAN - \$12.45 per person

Breaded boneless breast of chicken topped with zesty marinara and covered with parmesan cheese

CHICKEN OR BEEF ENCHILADAS - \$12.95 per person

Hand rolled and smothered in traditional sauce and topped with cheese

BEEF and PORK

ESPRESSO ROASTED PORK LOIN - \$13.95 per person

Tender pork rubbed with espresso and slow roasted. Served with a bourbon cream sauce

APPLE GLAZED PORK LOIN - \$13.95 per person

Tender pork baked with a savory apple cider sauce

MONGOLIAN BEEF - \$15.95 per person

Stir fried beef loin and broccoli tossed in a zesty Asian marinade, served with white rice

MEDALLIONS OF BEEF - \$16.95 per person

Thick cut slices of beef served in a mushroom Bordelaise sauce or a Tuscan blend sauce

FLAT IRON STEAK* - \$18.95 per person

Tender steak seasoned with our special Northwest rub

SLOW ROASTED PRIME RIB - \$22.95 per person

Slow roasted prime rib of beef served with au jus and creamy horseradish

SEAFOOD

BAKED LEMON COD* - \$12.45 per person

Tender filet baked to perfection in a lemon-dill sauce

SALMON* - \$18.95 per person

Fresh salmon filet served with your choice of a lemon-dill sauce or a brown sugar glaze, or blackened and topped with mango peach salsa

PASTA

HOUSE-MADE MEAT LASAGNA - \$12.95 per person

Sheets of pasta layered with Italian sausage, ground beef, ricotta, mozzarella and a zesty marinara sauce

HOUSE-MADE VEGETARIAN LASAGNA - \$12.95 per person

Sheets of pasta layered with grilled seasoned vegetables, ricotta, mozzarella, and a garlic cream sauce

PASTA EL FRESCO* - \$13.95 per person

Your choice of fresh smoked salmon tossed with penne pasta in a garlic cream sauce, bowtie pasta tossed with meaty marinara or classic creamy chicken fettuccini

*Gluten free pasta available upon request for \$0.25 per person

VEGETARIAN

NAPOLEON POLENTA - \$12.45 per person

Fresh tomatoes, zucchini and polenta served with a red pepper coulis

STUFFED PEPPERS (VEGAN) - \$12.45 per person

Fresh roasted peppers filled with vegetables and brown rice blend

VEGETABLE PENNE* (VEGAN) - \$12.45 per person

Seasonal vegetables tossed with fresh garlic, olive oil and penne pasta

EGGPLANT PARMESAN - \$13.95 per person

Breaded eggplant topped with zesty marinara, covered in parmesan cheese and baked golden brown

