

LUNCH BUFFET

Served from 11:00 a.m. - 3:00 p.m.

Prices are per person, per item

Minimum 20 guests for off-campus delivery

LUNCH BUFFET INCLUDES:

Choice of up to two entrées (priced per item), one salad, one side, and rolls and butter or garlic bread sticks.

Additional sides \$1.75 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 - \$9.95 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 - \$9.95 per person

Boneless breast of chicken served with a lemon caper sauce

MANGO SALSA CHICKEN - \$9.95 per person

Boneless breast of chicken topped with mango peach salsa

ROSEMARY CHICKEN - \$9.95 per person

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

RTC CHICKEN MARSALA - \$9.95 per person

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

CHICKEN PARMESAN - \$9.95 per person

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

CHICKEN OR BEEF ENCHILADAS - \$10.50 per person

Hand rolled and smothered in traditional sauce and topped with cheese

BEEF and PORK

ESPRESSO ROASTED PORK LOIN - \$10.25 per person

Tender pork rubbed with espresso and slow roasted, served with a bourbon cream sauce

APPLE GLAZED PORK LOIN - \$10.25 per person

Tender pork baked with a savory apple cider sauce

MONGOLIAN BEEF - \$12.95 per person

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

MEDALLIONS OF BEEF - \$13.95 per person

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

FLAT IRON STEAK - \$14.95 per person

Tender steak seasoned with our special Northwest rub

SEAFOOD

BAKED LEMON COD - \$10.25 per person

Tender filet baked to perfection in a lemon-dill sauce

SALMON - \$12.50 per person

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

PASTA

HOUSE-MADE MEAT LASAGNA - \$9.25 per person

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

HOUSE-MADE VEGETARIAN LASAGNA - \$9.25 per person

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

PASTA EL FRESCO* - \$10.95 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

SPECIALTY BUFFET SELECTION

Includes items listed below only - no sides included

POTATO BAR - \$9.95 per person

Large russet potato with all the toppings. Chili, onions, cheddar cheese, sour cream, bacon, salsa and whipped butter. Served with a house salad

TACO BAR - \$9.95 per person

Flour tortillas and corn shells, salsa, sour cream, shredded lettuce, tomatoes, and cheddar cheese. Served with Spanish rice and refried beans. Choice of chicken or beef

SANDWICH BAR - \$9.95 per person

Your choice of premade sandwiches from our box lunch menu. Served with a house salad and your choice of pasta or potato salad

EXECUTIVE SANDWICH BAR - \$10.95 per person

Platters of premium cuts of smoked and cured meats, variety of sliced cheeses, lettuce, tomato, and condiments go into this make yourself sandwich bar. Served with a house salad and choice of pasta or potato salad