



# BARBEQUES

BBQ Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

## BUFFET PACKAGES

When the food matters

### CARKEEK PARK

Spinach Caesar Salad, Parmesan, Focaccia Croutons

Arugula, Watermelon, Red Onion, Feta *(gf)*

White Cabbage Slaw with Bell Peppers, Sweet Corn, Cilantro, Brown Sugar Vinaigrette *(gf)*

Swiss Red Skin Potato Salad *(gf)*

Grilled Chicken Breast, Bourbon BBQ Sauce

House-Made Breads & Spreads

\$31

### RAINIER BEACH

Artisan Romaine, Blueberries, Persian Cucumbers, Blue Cheese, Ginger Dressing *(gf)*

Orzo Pasta Salad, Arugula, Cucumbers, Green Peas, Feta, Lemon Olive Oil Vinaigrette

Fruit Salad, Mint, Honey, Yogurt *(gf)*

Roasted New Potatoes, Rosemary, Garlic *(gf, v)*

Grilled Baby Back Ribs, Mustard, Beer BBQ Sauce

Grilled Chimichurri Beef Skirt Steak *(gf)*

House-Made Breads & Spreads

\$35

### GOLDEN GARDENS

Greek Salad, Tomatoes, Cucumbers, Red Onions, Olives, Feta, Lemon Vinaigrette *(gf)*

Organic Greens, Tomatoes, Chickpeas, Tortilla Strips, Honey Cilantro Dressing *(gf)*

Green Bean Salad, Cheese Curds, Pickled Carrots, Radishes *(gf)*

Macaroni Salad, Dried Tomatoes, Basil

Grilled Kahlua Pork in Banana Leaves, Chile Water *(gf)*

Prawn Skewers, Papaya Salsa (4 per person) *(gf)*

House-Made Breads & Spreads

\$37

### DESSERTS

*Priced per Piece*

Peanut Butter Pretzel Brownie - \$3.25

Chocolate Dipped Frozen Banana - (requires a freezer on-site) *(gf, v)* - \$3.25

Pavlova, Lemon Mousse, Local Berries *(gf)* - \$3.75

Northwest Fruit Shortcake, Cardamom Chantilly - \$3.75

Rustic Stone Fruit Pie - \$3.75

Goey Chocolate Chip Cookie - \$3.25

Summer Fruit Crumble, Pecan Streusel *(gf)* - \$3.75

Mojito Iced Tea Floats *(gf, v)* - \$3.25

Ginger Snickerdoodle - \$3.75



# BARBEQUES

## BUFFET ENHANCEMENTS

When the food matters

### SALAD ADDITIONS

*Priced per Person*

- Broccoli Salad, Bean Sprouts, Sesame Seeds, Miso Vinaigrette (*gf, v*)- \$5.25
- Italian Panzanella Bread Salad with Tomatoes, Basil, Mozzarella - \$5.25
- Cabbage, Black Beans, Bell Peppers, Avocado, Apple Cider Vinaigrette (*gf, v*)- \$3.25
- Iceberg Wedge, Crispy Bacon, Blue Cheese Dressing (*gf*)- \$4.25
- Fingerling Potatoes, Zucchini Ribbons, Arugula, Grain Mustard Vinaigrette (*gf, v*)- \$4.25
- Asian Vegetables, Glass Noodles, Tamari Ginger Vinaigrette (*gf, v*)- \$4.25

### SIDE ADDITIONS

*Priced per Person*

- Baked Beans, Molasses, Cola (*gf, v*)- \$3.25
- Grilled Asparagus, Preserved Lemon Aioli (*gf*)- \$4.25
- Grilled Summer Vegetables, Balsamic Glaze (*gf, v*)- \$4.25
- Bacon Wrapped New Potatoes (*gf*)- \$4.25
- Chilled Watermelon Slices (*gf, v*)- \$2.25

### ENTRÉE ADDITIONS

*Priced per Person*

- Grilled Peppercorn Sirloin Steaks\* (*gf*)- \$5.25
- BBQ Beef Brisket, Honey Garlic BBQ Sauce (*gf*)- \$5.25
- Cedar Planked Wild Salmon, Juniper Sea Salt\* (*gf*)- \$6.25
- Teriyaki Grilled Pork Tenderloin, Hoisin BBQ Sauce - \$4.25
- Fajita-Style Chicken Breast, Roasted Peppers, Onions (*gf*)- \$4.25
- Grilled Portobello Mushrooms, Marsala, Rosemary, Garlic (*gf*)- \$4.25
- Angus Beef Burgers, Traditional Condiments - \$6.25
- Beef Hot Dogs, Traditional Condiments - \$4.25
- Homemade Andouille Sausages (*gf*)- \$4.25
- Grilled Maui Short Ribs (*gf*)- \$5.25
- Quinoa & Beet Veggie Burgers (*gf, v*)- \$4.25