

High Cedars Banquet Menu

Banquet Breakfast Selections

Menu One - \$9.95 per person

Continental Breakfast, Assorted Fruit, Assortment of Pastries and Breakfast Breads, Coffee, Decaf, Tea and assorted Juices

Menu Two - \$15.95 per person

Assorted Fruit, Sausage and Bacon, Scrambled Eggs, Country Fried Potatoes, Coffee, Decaf, Tea and assorted Juices

Menu Three - \$15.95 per person

Assorted Fruit, Northwest Smoked Salmon Scramble, Country Fried Potatoes, Assortment of Pastries and Breakfast Breads, Coffee, Decaf, Tea and assorted Juices

Menu Four - \$15.95 per person

Assorted Fruit, Minced Ham Scramble, Country Scramble, County Fried Potatoes, Northwest Waffles with warm Syrup, Coffee, Decaf, Tea and assorted Juices

Banquet / Reception Buffet Service

Deli Buffet - \$19.95 per person

Thinly sliced Roast Beef, Ham and Turkey, Sliced Swiss and Cheddar Cheese, Assorted Breads and Rolls, Mayonnaise, Mustard, Horseradish, Tossed Green Salad, Classic Caesar Salad, Fresh Vegetables and Fruit Display

Appetizer Buffet #1 - \$19.95 per person

Sliced Turkey, Ham and Roast Beef, Assorted Rolls, Breads and Crackers, Domestic and Imported Cheeses Garnished with seasonal fruits, Radiatorre Pasta Primavera, Fresh Vegetable and Fruit Display, Classic Caesar Salad with Imported Parmesan Cheese and Herbed Croutons

Appetizer Buffet #2 - \$21.95 per person

King Salmon, Sesame Chicken Drummettes, Meatballs in Barbecue Sauce, Domestic and Imported Cheeses, Onion Roasted Baby Red Potatoes, Tri Colored Cheese Tortellini in Pesto Cream, Fresh Vegetables and Fruit Display

18% gratuity and 9.3% Washington State Sales Tax will be added to all prices.

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Dinner Buffet #1 - \$27.95 per person

Fresh Salmon with Cucumber Dill Sauce, Boneless Breast of Chicken in Lemon Herb Sauce, Rosemary Roasted Baby Red Potatoes, Tossed Romaine Salad with Assorted Dressings, Fresh Vegetables and Fruit Display, Tri Colored Cheese Tortellini in Pesto Cream, Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #2 - \$23.95 per person

Bow Tie Pasta with Smoked Chicken in Creamy Mushroom Garlic Sauce, Rotelle Pasta with Chunky Marinara Sauce, Radiatorre Pasta Primavera, Tri Colored Cheese Tortellini with Fresh Basil, Artichoke and Sun Dried Tomato, Fresh Vegetables and Fruit Display, Classic Caesar Salad w/Imported Parmesan Cheese and Herbed Croutons, Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #3 - \$24.95 per person

King Salmon with Cucumber Dill Sauce, Penne Pasta with Marinara Sauce, Bow Tie Pasta with Smoked Chicken, Mushrooms and Sweet Red Peppers in Garlic Cream Sauce, Traditional Caesar Salad w/Imported Parmesan Cheese and Herbed Croutons, Fresh Vegetables and Fruit Display, Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #4 - \$26.95 per person

Chef Carved Baron of Beef or Black Oak Smoked Ham or Oven Baked Turkey, Classic Caesar Salad w/Imported Parmesan Cheese and Herbed Croutons, Dijon Chicken with Honey Mustard Sauce, Mixed Green Salad with Italian Dressing, Bow Tie Pasta with Smoked Chicken, Mushrooms and Sweet Red Peppers in Garlic Cream Sauce, Domestic and Imported Cheeses Display, Fresh Vegetables and Fruit Display, Assorted Breads, Rolls, Crackers and Soft Bread Sticks

Dinner Buffet #5 - \$28.95 per person

King Salmon with lemon almond sauce, Marinated flank steak, grilled, sliced, Oven roasted red potatoes, Classic Caesar Salad, Greek tomato salad with feta cheese, Fresh vegetable display Fresh fruit display Domestic and imported cheese display, Assorted breads, rolls, crackers and soft bread sticks

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Chef's Carving Stations

*(\$50 for Exhibition Carver)

Roast Baron of Beef with rolls and condiments (serves 100): \$550.00

Roasted Round of Beef with rolls and condiments (serves 50): \$350.00

Roast Prime Rib of Beef with horseradish and Au Jus (serves 20): \$425.00

Roasted New York Strip (serves 35): \$395.00

Pepper Roasted Tenderloin of Beef (serves 20): \$350.00

Honey Glazed Ham (serves 50): \$325.00

Pasta Bar Station

A complement to any event, our Chef prepares the following pastas and sauces. *Note: \$50 Chef charge if less than 50 people

\$11.95 per person

Pastas

Tri colored Tortellini, Bow Tie, Rotelle and Radiatore.

Sauces

Marinara, pesto cream and fresh basil, artichoke and sun-dried tomato.

Buffet Salads \$8.25 per person

Classic Caesar Salad

Crisp romaine, parmesan cheese, herbed croutons tossed in creamy Caesar dressing.

Spinach Salad

Served with bacon, mushrooms, hard-boiled egg and Dijon vinaigrette.

Mixed Green Salad

Mixed green tossed with Italian vinaigrette dressing.

Fresh Fruit Salad

Assorted fresh seasonal fruit cubed and gently tossed

18% gratuity and 9.3% Washington State Sales Tax will be added to all prices.

Dinner Selections

All meals include your choice of fresh salad and choice of accompaniment. Also included with your meal are seasonal vegetables, fresh baked rolls, coffee, decaf coffee, and tea

Salads

High Cedars House Salad

Chopped romaine tossed with Italian vinaigrette

Classic Tossed Caesar Salad

Romaine lettuce tossed with creamy Caesar dressing, garlic croutons, and shredded Parmesan

Chilled Spinach Salad

Served with bacon, hard-boiled egg, and Dijon vinaigrette

Tossed Butter leaf Lettuce

With candied walnuts, crumbled blue cheese, and raspberry vinaigrette

Accompaniments

Wild Rice Pilaf

Garlic Mashed Potatoes

Oven Roasted Rosemary and Sage New Potatoes

Northwest Mushroom Risotto

Baked Potato with Condiments *additional \$2.00 per person charge

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<u>Beef</u>

Roasted Prime Rib of Beef

25.95

Served with horseradish and au jus

Grilled Filet Mignon

27.95

Served with classic Béarnaise sauce

Peppered Marinated Flank Steak

22.95

Choice flank steak marinated with Worcestershire sauce and whole peppercorns. Served thinly sliced

Grilled Top Sirloin 21.95

Served with a zesty steak butter

<u>Pork</u>

Whole Roasted Center cut Pork Loin 21.95

Served thinly sliced with Cajun apple chutney

Seared Pork Chop 21.95

Topped with a creamy Dijon mustard demi-glace

Pasta

Lasagna Bolognese 18.50

Classic lasagna layered with a hearty meat sauce, ricotta cheese, Mozzarella, parmesan, and fresh herbs

Vegetarian Lasagna 18.50

Tender lasagna pasta layered with chef's selection of fresh grilled vegetables, ricotta cheese, mozzarella, parmesan, and fresh herbs

Pasta Primavera 18.50

Chef's selection of fresh vegetables, tossed with fresh herbs, Garlic, olive oil, and fettuccine pasta

Poultry

Herb Roasted Chicken 21.95

Served with rosemary, sage, garlic, and lemon

Chicken Saltimbocca 21.95

Chicken breast wrapped with fresh sage, prosciutto topped with gorgonzola cream sauce

Grilled Chicken Southwestern Style 21.95

Grilled chicken breast topped fresh tomato salsa and sour cream

Roasted Maple Duck 24.95

Served with fresh orange demi-glace

Roasted Game Hen 22.95

Stuffed with wild rice

Seafood

Fillet of Salmon, Grilled or Oven Roasted with Seasonal Butter 24.95

Cod Baked in Parchment 21.95

With julienne vegetables, lemon, and white sauce

Salmon with Lobster Sauce 26.95

Garnished with shrimp, topped with a rich lobster cream reduction

Sautéed Ginger Tiger Prawns 25.25

Sautéed with butter, garlic, tomatoes, and white wine

Vol Au Vent 26.95

Flaky puff pastry shell filled with braised scallops, prawns, clams and mussels in a creamy lobster-tarragon butter sauce

Salmon and Top Sirloin Combination 28.95

5oz top sirloin with a grilled salmon filet

Desserts

New York Style Cheesecake with Strawberry, Chocolate & Caramel Sauces \$4.95

French Chocolate Mousse Cake \$4.95

Caramel Apple Pie \$4.95

Fresh Carrot Cake with Cream Cheese Frosting \$4.95

Buffet Desserts

All desserts below are priced by the dozen, minimum order of three dozen required

Fresh Fruit Bars \$19.75

Assorted Petit Fours \$19.75

Bite size iced and elaborately decorated cakes

Chocolate Dipped Strawberries market price

Miniature Chocolate Éclairs \$18.00

Assorted Fresh Baked Cookies \$18.00

^{*}Above menu does NOT reflect 18% service charge or 9.30% sales tax. All prices subject to change.