



Buffet Luncheons

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

Bangkok Buffet

Tom Kha Gai (Chicken Coconut Soup)
Steamed Jasmine Rice

Spicy Green Mango Salad with Bean Curd and Citrus
Seasonal Greens with Fried Wontons, Sesame Soy Cashew and Bean Sprouts

Sesame Roasted Prawns with Miso, Stir Fried Yakisoba Noodles and Crisp Vegetables
Thai Green Curry with Sweet Potato and Chicken
Mongolian Beef with Peppers and Black Bean Paste

Mango Ginger Cheesecake, Chocolate Orange Torte, and Thai Rice Pudding
Fresh Fruit with Poppy Seed Dressing



Yucatan Peninsula Luncheon Buffet

Authentic Chicken Tortilla Soup
Tortilla Chips with Tomato Salsa and Chili Con Queso
Chipotle Yucatan Rice with Tomatoes, Green Chilies and Cilantro
Corn Muffins with Toasted Cumin Butter

Mixed Young Field Greens, Sliced Cucumbers, Oven Dried Tomato, Sourdough Croutons,
Roasted Corn, Black Beans and Honey-Chipotle Vinaigrette

Carne Asada
Mole Spiced Chicken
Salmon with Blistered Corn Salsa and Corn Crema
Authentic Beef Tamales
Avocado Tomato Relish, Black Beans, Sour Cream, Salsa Verde, Pico de Gallo

Banana Bread Pudding, Caramel Flan and Mango Cheesecake



Buffet Luncheons

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

Tuscan Hillside Buffet

Italian Bread Basket

Vine-Ripened Tomatoes, Fresh Mozzarella and Basil
with Balsamic Vinegar and Extra Virgin Olive Oil
Mixed Greens with Arugula, Cherry Tomato, Shaved Parmigiano
and Balsamic Vinaigrette
Tuscan Bread Salad with Olives, Asparagus, Cherry Tomato,
Fresh Herbs and Garden Peppers

Chicken Milanese with Madeira Sauce
Swordfish Piccata Style with Artichokes and Basil
Spinach and Mushroom Tortellini with 3 Cheeses, Basil and White Truffles
Tuscan Grilled Vegetables with Toasted Fennel and Tuscan Olive Oil

Italian Desserts to include Tiramisu, Cappuccino Cheesecake and Cannoli



Cobb Salad Buffet

Mixed Greens to include Romaine Hearts, Curly Endive and Watercress
Crispy Bacon Bits, Chopped Hardboiled Egg, Avocado Salad, Diced Roma Tomatoes,
Oregon Blue Cheese and Fresh Chives,
Grilled Chicken, Grilled Salmon and Grilled Shrimp
White Balsamic Vinaigrette and Buttermilk Ranch Dressings

Penne Pasta with Pine Nuts, Zucchini, Roasted Red Peppers and Onions
in a Pesto Cream Sauce

Seasonal Cobbler with Lemon Ginger Crumble



Buffet Luncheons

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

The Edges' Sandwich Board

Chef's Inspiration of Vegetarian Soup

Mixed Baby Field Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes,
Feta Cheese and Creamy Ranch Dressing
Vegetable Slaw in Sweet and Sour Citrus Dressing
Pasta Salad
Selection of Whole Seasonal Fruit

Assortment of:

Roasted Sirloin, Smoked Turkey and Virginia Ham
Albacore Tuna Salad and Tarragon Chicken Salad
Tillamook Cheddar, Provolone and Emmenthaler Cheese
Green Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickle Spears,
Dijon, Mayonnaise, Horseradish Cream,
Sourdough, Focaccia, Caraway Rye, Baguette, Bagels and Whole Wheat Breads

Freshly Baked Cookies, Fudge Brownies, and Lemon bars



Backyard Bar-B-Q

Romaine Salad with Tomatoes, Cucumber, Carrots and Creamy Balsamic Vinaigrette
Backyard Grilled Vegetable Display
Summer Watermelon and Whole Fruit Display
Creamy Potato Salad
Southern Style Macaroni Salad
All American Baked Beans

Pulled Barbeque Pork with Soft Buns

Angus Burgers

Beer Boiled Bratwurst

Backyard BBQ Chicken

Condiments to Include: Cheese, Pickles, Lettuce, Tomato, Onion, Mayonnaise, Ketchup,
Mustard, Assorted Buns

Coconut Cream Pie, Key Lime Pie, Banana Cream Pie



Buffet Luncheons

Available for Groups of Twenty or More

Includes Fresh Rolls, Starbucks House Blend Coffee, Decaffeinated Coffee and Tazo Teas

Edgewater Lunch Buffet

Young Mixed Greens with English Cucumbers, Tomato, Red Onions, Croutons, Feta Cheese, Creamy Herb Dressing and Citrus Vinaigrette

Crisp Romaine Leaves with Shaved Reggiano Cheese, Caesar Dressing and Focaccia Croutons

Whipped Yukon Gold Potatoes and Assortment of Toppings:

Vermont Butter, Scallions, Oregon Cheddar Cheese, Goat Cheese and Crisp Pancetta
Fresh Seasonal Vegetables

Antipasto Display

Prosciutto, Capocollo, Fresh Mozzarella, Aged Provolone, Marinated Olives and Crisp Garden Vegetables with Assorted Dips, Extra Virgin Olive Oil and Aged Balsamic Vinegar

Chicken Breast with Apples, Toasted Almonds, Dried Cranberries and Apple Calvados

Roasted Salmon with Candied Garlic Butter, Crispy Capers and Chives

Penne Pasta Tossed with Tomatoes, Asparagus Tips, Wood Roasted Mushrooms, Basil, Garlic and Olive Oil

Chef's Choice of Assorted Cheesecakes

