

DINNER BUFFET

Minimum of 40 people

Includes salad of gathered greens and herb vinaigrette, chef's selection of three additional salads, chef's selection potato or rice, fresh seasonal vegetable, rolls and butter, dessert, Gourmet coffee and Tazo teas

PACIFIC RIM CASHEW CHICKEN

Breast of Chicken stir-fried with cashews, bamboo shoots, water chestnuts, spring onion and fresh vegetables

Served with a soy, ginger, garlic, and sesame sauce .

BROOK TROUT DUNDEE HILLS

Fresh Brook Trout stuffed with spinach and toasted Dundee Hazelnuts.

HIGH DESERT BEEF

Tenderloin Tips of Beef with Wild Mushroom Pinot Noir Demi-Glace.

ELLENSBURG LAMB RAGOUT

Tenderloin of Lamb Tips in a rosemary, garlic, mushroom demi-glace served with Pear and Mint Chutney.

Single Entree Selection

\$28.95

HUNTER'S STYLE CHICKEN

Grilled Chicken Breast with sauteed garlic, onion, tomato, mushroom and Pinot Noir demi-glace.

THE HOFBRAU BUFFET

Choose from Smoked Breast of Turkey, Honey-Cured Ham, or Roast Beef carved by the chefs served with Sourdough Rolls and accompaniments.

THE CLASSIC PASTA BUFFET

Choose from either Lasagna Milanese or Fettucini Newport Served also with Rigatoni Woodsman Style and freshly grated Romano Cheese.

HARDWOOD SMOKED PRIME RIB OF BEEF NORTHWEST

Tender Prime Rib, slowly smoke-roasted served with Hood River Apple horseradish.

ROAST PORK LOIN HOOD RIVER

Lean roasted Pork Loin with Cranberry-Apple demi-glace.

NATIVE AMERICAN STYLE CEDAR PLANKED SALMON

Fresh Salmon Filet Roasted on a seasoned cedar plank.

ROAST NEW YORK STRIP SIRLOIN

Entrecote of Beef with caramelized Walla Walla onion demi-glace.

Double Entree Selection

\$36.95

An 18.5% service charge will be added to all food and beverages.