

BUFFET

RAINIER COLLECTION | \$35 PP

TRAY PASS BITES

MAPLE SAUSAGE & RAISIN
roasted turnips, puff pastry

PEAR JAM & CAMEMBERT
GRILLED CHEESE
(vegetarian)

MAIN BUFFET

ORGANIC MIXED GREENS
dried sour cherry, smoked rogue river
blue cheese, amoretli crumble,
fresh herb dressing
(vegetarian, made without gluten containing ingredients)

ROOT VEGETABLE HASH
balsamic & roasted shallot glaze
(vegan, made without gluten containing ingredients)

VELVET WHIPPED POTATOES
chive parsley butter
(vegetarian, made without gluten containing ingredients)

ROASTED CHICKEN BREAST
red wine, thyme &
seasonal mushroom sauce
(made without gluten containing ingredients)

MACRINA ARTISAN BREAD
salted butter
(vegetarian)

CHEF'S CHOICE DESSERT
(vegetarian)

CASCADE COLLECTION | \$48 PP

TRAY PASS BITES

SMOKED BEET & PARSNIP SKEWER
balsamic shallot glaze, crushed pistachio
(vegan, made without gluten containing ingredients)

DEVILED EGG
smoked salmon
(made without gluten containing ingredients)

GRILLED TENDERLOIN SKEWER
green peppercorn horseradish cream
(made without gluten containing ingredients)

MAIN BUFFET

BABY GEM SALAD
dried cherry, hazelnut crunch,
champagne vinaigrette
(vegan, made without gluten containing ingredients)

**CHARRED BROCCOLINI &
CAULIFLOWER**
house made chilli oil, chestnut gremolata
(vegan, made without gluten containing ingredients)

ROASTED RED POTATOES
herb roasted garlic puree
(vegan, made without gluten containing ingredients)

ROASTED CHICKEN BREAST
red wine, thyme &
seasonal mushroom sauce
(made without gluten containing ingredients)

SLOW POACHED SALMON
fennel, orange butter
(made without gluten containing ingredients)

MACRINA ARTISAN BREAD
salted butter
(vegetarian)

CHEF'S CHOICE DESSERT
(vegetarian)