



Catering Items

LUNCH EXPRESS MENU

Paris Express Sandwiches

(WITH BEVERAGE, DESSERT DU JOUR, NAPKIN, FLATWARE, AND CONDIMENTS)

VEGETARIAN BAGUETTE

A tasty blend of fresh tomatoes with feta cheese, avocado, and fresh basil on a fresh baguette.

\$12

GRILLED CHICKEN SANDWICH

Grilled chicken with tomato & cheese on a fresh French roll

\$15

SMOKED TURKEY CROISSANT

Served with tomato and cheese on a flaky, fresh croissant

\$13

HAM AND CHEESE MINI-SANDWICH

Virginia Ham, gruyere cheese, and fresh pesto on grilled Ciabatta bread

\$13

ROAST BEEF TENDERLOIN SANDWICH

Sliced beef with cabernet sauvignon aioli on a mini-croissant

\$16

CHICKEN APPLE SALAD SANDWICH

Chicken with apples in a honey Dijon mustard vinaigrette on flatbread

\$14

SMOKED SALMON SANDWICH With lemon caper cream cheese on a mini bagel	\$14
GRILLED EGGPLANT SANDWICH With fresh mozzarella cheese on French bread	\$12

Lunchbox Salads

(WITH A FRENCH ROLL AND BEVERAGE)

CHICKEN SALAD WITH APPLES AND ALMONDS Blended together in a creamy dressing atop fresh greens	\$15
TOMATO AND ARTICHOKE SALAD Sprinkled with goat cheese and walnuts, served on fresh greens with a basil vinaigrette	\$14
THAI PEPPER STEAK SALAD Served with bell peppers, Chinese long bean, and tossed with a chili lime vinaigrette	\$17
FILET OF SALMON SALAD Served with fresh tomato and artichoke hearts, drizzled with a cointreau vinaigrette	\$17
GRILLED PRAWN CAESAR SALAD With prawns, home made croutons, and parmesan	\$12
HOUSE SALAD With julienne carrots, Jicama, honey walnuts, and an Asian pesto vinaigrette	\$7
CAESAR SALAD With home made croutons, parmesan, and tomatoes	\$7
GRILLED PEAR AND SPINACH With Belgian endive and spinach, tossed with a raspberry vinaigrette	\$7

HORS D'OEUVRES MENU

Heavy Appetizer

VEGETARIAN BAGUETTE A tasty blend of fresh tomatoes with feta cheese, avocado, and fresh basil on a fresh baguette	\$4.75
GRILLED CHICKEN SANDWICH Grilled chicken with tomato & cheese on a fresh French roll	\$3.25
SMOKED TURKEY CROISSANT Served with tomato and cheese on a flaky, fresh croissant	\$3.75
HAM AND CHEESE MINI-SANDWICH Virginia Ham, gruyere cheese, and fresh pesto on grilled Ciabatta bread	\$3.50
ROAST BEEF TENDERLOIN SANDWICH Sliced beef with cabernet sauvignon aioli on a mini-croissant	\$5.50
CHICKEN APPLE SALAD SANDWICH Chicken with apples in a honey Dijon mustard vinaigrette on flatbread	\$4.00
SMOKED SALMON SANDWICH With lemon caper cream cheese on a mini bagel	\$4.50
GRILLED EGGPLANT SANDWICH With fresh mozzarella cheese on French bread	\$3
CHICKEN SALAD WITH APPLES AND ALMONDS Blended together in a creamy dressing atop fresh greens	\$4.50
TOMATO AND ARTICHOKE SALAD Sprinkled with goat cheese and walnuts, served on fresh greens with a basil vinaigrette	\$4
THAI PEPPER STEAK SALAD Served with bell peppers, Chinese long bean, and tossed with a chili lime vinaigrette	\$7
FILET OF SALMON SALAD Served with fresh tomato and artichoke hearts, drizzled with a cointreau vinaigrette	\$6
GRILLED PRAWN CAESAR SALAD With prawns, home made croutons, and parmesan	\$5
HOUSE SALAD With julienne carrots, Jicama, honey walnuts, and an Asian pesto vinaigrette	\$2.50

CAESAR SALAD With home made croutons, parmesan, and tomatoes	\$2.50
GRILLED PEAR AND SPINACH With Belgian endive and spinach, tossed with a raspberry vinaigrette	\$3
FRESH FRUIT AND CHEESE ASSORTMENT A variety of seasonal fresh fruits and select cheeses	\$3

Hors d'oeuvre Buffet Menu- 30 Guest Minimum

ROAST PRIME RIB

with condiments and fresh rolls

GRILLED SHRIMP AND SCALLOPS

Skewered with fresh pineapple and mango

FETTUCCHINE ALFREDO

Fresh pasta with a rich Alfredo sauce

CRAB MEAT & SHRIMP WONTONS

Fresh Dungeness crab & tender bay shrimp in wonton wrappers with special dipping sauces

DEEP FRIED ARTICHOKE HEARTS

Served with parmesan cheese and parsley

GRILLED SEASONAL VEGETABLE SKEWERS

Fresh, seasonal vegetables grilled until tender, skewered and served with a garlic sauce

LYNN'S BISTRO SHRIMP ROULADE

Fresh bay shrimp in a creamy herb blend rolled inside a roulade of tender egg soufflé

GRILLED BEEF STRIPS

Served with Shitake mushrooms, water chestnuts & a plum sauce

SMOKED SALMON MOUSSE

Served on French bread

SKEWERED LAMB, VEAL, OR CHICKEN

With chunks of eggplant, mango, and pearl onions

BAY SCALLOPS

With couscous salad and tomatoes in a chervil sauce

GRILLED SEASONAL VEGETABLE SKEWERS

Fresh, seasonal vegetables grilled until tender, skewered and served with a garlic sauce

FRESH FRUIT AND CHEESE ASSORTMENT

A variety of seasonal fresh fruits and select cheeses

Hors d'oeuvre Buffet Menu- 25 Guest Minimum

PECAN CHICKEN SALAD

Served with endive or cherry tomatoes

MARINATED SHRIMP

Marinated in fresh herbs and olive oil, served with French bread or cucumber

GRILLED SHITAKE MUSHROOMS

In garlic butter

ELEGANT EGGPLANT CAVIAR

Served with French bread

CHESTNUT ARTICHOKE HEARTS

Pureed and served on baked pastry crusts

AN ASSORTMENT OF BAKED HORS D'OEUVRES

A variety of miniature quiches, pizzas, or tartlets

GRILLED SEASONAL VEGETABLE SKEWERS

Fresh, seasonal vegetables grilled until tender, skewered and served with a garlic sauce

FRESH FRUIT AND CHEESE ASSORTMENT

A variety of seasonal fresh fruits and select cheeses

FRESH FRENCH ROLLS

With creamery butter

Hors d'oeuvre Buffet Menu- under 25 people

PECAN CHICKEN SALAD

Served with endive or cherry tomatoes

MARINATED SHRIMP

Marinated in fresh herbs and olive oil & served with French bread or cucumber

GRILLED SHITAKE MUSHROOMS

In garlic butter

ELEGANT EGGPLANT CAVIAR

Served with French bread

CHESTNUT ARTICHOKE HEARTS

Pureed and served on baked pastry crusts

AN ASSORTMENT OF BAKED HORS D'OEUVRES

A variety of miniature quiches, pizzas, or tartlets

GRILLED SEASONAL VEGETABLE SKEWERS

Fresh, seasonal vegetables grilled until tender, skewered and served with a garlic sauce

FRESH FRUIT AND CHEESE ASSORTMENT

A variety of seasonal fresh fruits and select cheeses

Take Out Hors d'oeuvre Menu- 15 Person Minimum

CHICKEN BOUCHEE

Deep fried chicken mousse balls rolled in pecans

AN ASSORTMENT OF BAKED HORS D'OEUVRES

A variety of miniature quiches, pizzas, or tartlets

FRESH SEASONAL VEGETABLES

A variety of seasonal vegetables with a fresh herb dip

FRESH FRUIT AND CHEESE ASSORTMENT

A variety of seasonal fresh fruits and select cheeses

Take Out Hors d'oeuvre Menu- 20 Person Minimum

GRILLED BEEF STRIPS

Marinated in beer, rosemary, olive oil, and garlic

SMOKED SALMON MOUSSE

Accompanied by slices of French bread

DEEP FRIED ARTICHOKE HEARTS

Served with parmesan cheese and parsley

CURRIED WALNUT CHICKEN SALAD

Served in a Paté aux Choux

FRESH SEASONAL VEGETABLES

A variety of seasonal vegetables with a fresh herb dip

FRESH FRUIT AND CHEESE ASSORTMENT

A variety of seasonal fresh fruits and select cheeses

LUNCH MENU

Salads & Lighter Fare

(EACH LUNCHEON SALAD IS ACCOMPANIED BY YOUR CHOICE OF SOUP DU JOUR OR A PETITE SALADE, A FRESH FRENCH ROLL WITH CREAMERY BUTTER, DESSERT DU JOUR, AND COFFEE, TEA, MILK, OR SOFT-DRINK)

CHICKEN SALAD WITH APPLES & ALMONDS

Tastefully blended together

SPINACH SALAD WITH BAY SCALLOPS

With onion and avocado

SAUTÉED PRAWN SALAD

Served on a bed of mixed greens with basil vinaigrette

TOMATOES & ARTICHOKE WITH GOAT CHEESE AND WALNUTS

Served with fresh greens and a basil vinaigrette

ANGEL HAIR PASTA SALAD WITH SAUTÉED PRAWNS

Combined with sundried tomatoes and a fresh dressing

GRILLED CHICKEN SANDWICH

Served with tomato & cheese on white bread

SMOKED TURKEY CROISSANT SANDWICH

Served with tomato and cheese

FRESH FRUIT AND CHEESE PLATE

A selection of seasonal fresh fruits & an assortment of cheeses

Lunch Entrées

(EACH LUNCHEON SELECTION IS ACCOMPANIED BY YOUR CHOICE OF SOUP DU JOUR OR A PETITE SALADE, FRESH FRENCH ROLL WITH CREAMERY BUTTER, DESSERT DU JOUR, AND COFFEE, TEA, MILK, OR SOFT-DRINK)

BOW TIE PASTA & SUNDRIED TOMATOES

Flavored with fresh garlic and a fine olive oil

PASTA WITH SHRIMP AND SCALLOPS

In a fine cream sauce

FETTUCINI WITH CHICKEN AND MUSHROOMS

In a garlic cream sauce

RED SNAPPER

With tomato, mushroom, and cilantro

CRAB CAKE

Served with a tasty garlic lobster sauce

POACHED SALMON

With a white wine caper butter

LINGUINI WITH A SMOKED SALMON CREAM SAUCE

Northwest alder-smoked salmon in a fine cream sauce

FILET MIGNON WITH ARTICHOKE IN A BRANDY SAUCE

Tender filet mignon with fresh artichokes & a brandy sauce

PASTA PRIMAVERA

A tasty combination of vegetables and pasta in a cream sauce

SAUTÉED CHICKEN WITH MUSHROOMS

With a fresh basil cream sauce

GRILLED CHICKEN WITH A SMOKED BBQ SAUCE

Fresh chicken breast served with a tasty smoked BBQ sauce

DINNER MENU

Haute Cuisine Four Course Dinner

(SOUP OR APPETIZER OF YOUR CHOICE, PETITE SALADE, DINNER ENTRÉE OF YOUR CHOICE, DESSERT DU JOUR)

First Course Selections

(CHOOSE ONE)

LOBSTER BISQUE

DUCK TERRINE

MARINATED PRAWNS

RAVIOLI WITH CRAB MEAT AND WILD MUSHROOMS

Entrée Selections

(CHOOSE ONE)

CRAB CAKE WITH SAUTÉED PRAWNS

With an elegant garlic lobster sauce

SAUTÉED PRAWNS

With a delicate saffron sauce

SALMON FILET WITH WILD MUSHROOMS

Served with a white wine sauce

FILET MIGNON

Served with a Roquefort cheese sauce

VEAL CHOPS

Served with a Beaujolais rosemary sauce

RACK OF LAMB

With shitake mushrooms and a brandied thyme sauce

SAUTÉED DUCK BREAST WITH BRAISED DUCK LET CONFIT

Served with a pink cherry and Riesling wine sauce

BREAST OF PHEASANT

Available seasonally

Bon Vivant Four Course Dinner

(SOUP OR APPETIZER OF YOUR CHOICE, PETITE SALADE, DINNER ENTRÉE OF YOUR CHOICE, DESSERT DU JOUR)

First Course Selections

(CHOOSE ONE)

CLAM CHOWDER

RAVIOLI WITH WILD MUSHROOMS

PATÉ OF CHICKEN LIVERS

Entrée Selections

(CHOOSE ONE)

FRESH, SEASONAL MARKET FISH SELECTION

Selected fresh from local markets

SALMON FILET

Baked and served with a white wine caper lemon sauce

FILET MIGNON

Served with a brandy peppercorn sauce

PAILLARDE OF VEAL

Sautéed with a caper veal glaze

RACK OF LAMB

With shitake mushrooms and a brandied thyme sauce

ROASTED DUCK BREAST

With a pear lemon grass sauce

GRILLED QUAIL

With fresh herbs

Elégant Three Course Dinner

(PETITE SALADE, DINNER ENTRÉE OF YOUR CHOICE, DESSERT DU JOUR)

Entrée Selections

(CHOOSE ONE)

CRAB CAKE

Served with a tasty garlic lobster sauce

SAUTÉED PRAWNS

Served with a fresh mango coulis

SOLE NANTUA

With a lobster cream sauce

PORK TENDERLOIN

Served with delicately seasoned lentils

NEW YORK STEAK

New York steak with a brandied peppercorn sauce

CORNISH GAME HEN

With a tangy kumquat sauce

Sélecte Three Course Dinner

(PETITE SALADE, DINNER ENTRÉE OF YOUR CHOICE, DESSERT DU JOUR)

Entrée Selections

(CHOOSE ONE)

FRESH CHICKEN BREAST

Grilled with horseradish and served with crisp onion rings

BOW TIE PASTA & SUNDRIED TOMATOES

Flavored with fresh garlic and a fine olive oil

PASTA WITH SMOKED SALMON AND CREAM SAUCE

Pasta with Northwest alder smoked salmon in a basil garlic sauce

PASTA WITH BAY SCALLOPS

In a fine cream sauce

RED SNAPPER

With tomato, mushroom, and cilantro

CRÊPE WITH SAUTÉED CHICKEN AND MUSHROOMS

Tender chicken and mushrooms in a tasty Dijon must

CRÊPE WITH SPINACH AND HAM

Extra fine ham, fresh spinach, and cheese

Buffet Dinner Menus- 50 Guest Minimum

Menu I

(SALAD OF MIXED GREENS WITH HERB VINAIGRETTE, GRATIN OF POTATOES, FRESH FRENCH ROLLS WITH CREAMERY BUTTER, BEVERAGES, AND YOUR CHOICE OF ANY FOUR OF THE FOLLOWING ENTRÉES)

FETTUCINI DU JARDIN WITH SUNDRIED TOMATOES

A mouthwatering combination of fresh, seasonal vegetables, sundried tomatoes, and garlic

BAY SCALLOPS

With couscous salad and tomatoes in a chervil sauce

GOLDEN PAELLA

Prepared with either chicken, rabbit, or shellfish, and a golden saffron rice

HALIBUT EN CROUTE

With mushrooms duxelle and julienned vegetables

HERB ROASTED PORK WITH WILD MUSHROOMS

Seasoned with fresh herbs, roasted to perfection, and served with wild mushrooms

ROSEMARY ROAST LEG OF LAMB

Seasoned with fresh rosemary and roasted to perfection

Menu II

(SALAD OF MIXED GREENS WITH HERB VINAIGRETTE, GRATIN OF POTATOES, FRESH FRENCH ROLLS WITH CREAMERY BUTTER, BEVERAGES, AND YOUR CHOICE OF ANY FOUR OF THE FOLLOWING ENTRÉES)

SALMON AND CUCUMBER SALAD

Served with curried broccoli

FETTUCINI WITH SMOKED SALMON CREAM SAUCE

Fettuccini or your choice of pasta with Northwest smoked salmon in a fine cream sauce

PASTA WITH BAY SCALLOPS

Fresh bay scallops and pasta in a fine cream sauce

GOLDEN PAELLA

Prepared with either chicken, rabbit, or shellfish, and a golden saffron rice

GRILLED CORNISH GAME HEN

Accented with a black bean salsa and raspberry vinaigrette

LEMON SHRIMP

Dotted with red bell pepper and fresh dill

GRILLED BABY LAMB CHOPS

Seasoned with rosemary, a fine olive oil, and garlic

DEEP FRIED SEAFOOD PLATTER

With a tasty tomato and onion salsa

LYNN'S BISTRO CRAB CAKES

Tasty sautéed crab cakes served with sweet potatoes

HERBED STEAMED GREEN BEANS WITH ALMONDS

Fresh green beans, lightly steamed, seasoned with fresh herbs, and mixed with almonds

Menu III

(SALAD OF MIXED GREENS WITH HERB VINAIGRETTE, GRATIN OF POTATOES, FRESH FRENCH ROLLS WITH CREAMERY BUTTER, BEVERAGES, AND YOUR CHOICE OF ANY FOUR OF THE FOLLOWING ENTRÉES)

SALMON AND CUCUMBER SALAD

Served with curried broccoli

FETTUCCINI WITH SMOKED SALMON CREAM SAUCE

Fettuccini or your choice of pasta with Northwest smoked salmon in a fine cream sauce

PASTA WITH BAY SCALLOPS

Fresh bay scallops and pasta in a fine cream sauce

GOLDEN PAELLA

Prepared with either chicken, rabbit, or shellfish, and a golden saffron rice

GRILLED CORNISH GAME HEN

Accented with a black bean salsa and raspberry vinaigrette

LEMON SHRIMP

Dotted with red bell pepper and fresh dill

GRILLED BABY LAMB CHOPS

Seasoned with rosemary, a fine olive oil, and garlic

DEEP FRIED SEAFOOD PLATTER

With a tasty tomato and onion salsa

LYNN'S BISTRO CRAB CAKES

Tasty sautéed crab cakes served with sweet potatoes

HERBED STEAMED GREEN BEANS WITH ALMONDS

Fresh green beans, lightly steamed, seasoned with fresh herbs, and mixed with almonds

Menu III

(SALAD OF MIXED GREENS WITH HERB VINAIGRETTE, GRATIN OF POTATOES, FRESH FRENCH ROLLS WITH CREAMERY BUTTER, BEVERAGES, AND YOUR CHOICE OF ANY FOUR OF THE FOLLOWING ENTRÉES)

PASTA PRIMAVERA SALAD

A colorful pasta salad with vegetables flavorfully dressed in a fresh basil vinaigrette

PASTA STRAW AND HAY

A colorful combination of spinach and egg pastas in a flavorful cream sauce

SALMON AND CUCUMBER SALAD

Served with curried broccoli

STUFFED CHICKEN BREASTS

Filled with a pecan and corn stuffing and napped with a flavorful Tarragon white wine sauce

BRAISED SHOULDER OF VEAL

Seasoned with a fine olive oil and fresh fennel

GRILLED CHICKEN LEGS

In a tasty peanut butter mustard sauce served with mustard greens

PAELLA

Prepared with either chicken or shellfish and a golden saffron rice

RED SNAPPER

With tomato, mushroom, and cilantro

Menu IV

(SALAD OF MIXED GREENS WITH HERB VINAIGRETTE, GRATIN OF POTATOES, FRESH FRENCH ROLLS WITH CREAMERY BUTTER, BEVERAGES, AND YOUR CHOICE OF THE FOLLOWING ENTRÉES)

PASTA WITH SUNDRIED TOMATOES & GARLIC

Fresh pasta tossed with tasty sundried tomatoes and garlic

SALMON AND CUCUMBER SALAD

Served with curried broccoli

CHICKEN PAELLA

Tender chunks of chicken in a golden saffron rice

PLUS YOUR CHOICE OF EITHER: RED SNAPPER WITH TOMATO, MUSHROOM, & CILANTRO OR SOLE NANTUA WITH A LOBSTER CREAM SAUCE



Catering Food Items

Finger Foods

VIET SPRING ROLLS

Julienne carrots, shitake mushrooms, jicama, zucchini, fresh mint, and basil
Served with a hot and sour sauce for dipping

CHICKEN DRUMMETTES

In a coconut curry sauce

CRUDITÉS

Fresh cut vegetable platter with a Roquefort dip

EGG ROLLS (PORK OR CHICKEN)

Served with a sweet and sour plum sauce

CALIFORNIA ROLLS

Vegetarian Sushi

SHRIMP WONTON

Served with a sweet and sour plum sauce

FILLO TRIANGLES

Stuffed with spinach and cheese

MINIATURE CRAB CAKES

Served with Chili Lime aioli

CRAB AND ARTICHOKE DIP

Served with Crostini

PRAWNS

Marinated with a Mango Salsa

GRILLED FINGER SANDWICHES

Ham, turkey, and cheese

CHICKEN SATAY

In a Thai Peanut Sauce

GRILLED ASPARAGUS

Wrapped with Prosciutto

BEEF ROULADE

Served with scallions, cilantro, and asparagus

MUSHROOM STRUDEL

With Gruyere cheese

EUROPEAN SMOKED SALMON

Served with Capers and pickled onions and Crustini

MINI FRUIT KEBOBS

On Tied Bamboo Pick

MINI CAPRESE SKEWERS

Mozzarella, Tomato and Basil

SLICED BEEF TENDERLOIN

Served with Cabernet Aioli on Croissant

ENDIVE SPEARS

With Smoked Salmon Mousse or Gorgonzola Mousse with walnuts

BIBB LETTUCE WRAPS

Severed with minced Chicken or Shrimp

DEILED EGGS

Topped with Shrimp Salad

BLUE CHEESE POPOVERS

CRUSTINI

with Foie Gras

or

Goat cheese and Beets Vinaigrette

or

Carmelized onion and Gorgonzola