

Catering Menu



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

DAYTIME EVENTS MENU

CONTINENTAL BREAKFAST BUFFET

SELECTION OF PASTRIES
SLICED FRUIT & BERRY
ASSORTMENT
ORGANIC YOGURT
HOUSE MADE GRANOLA
ORANGE JUICE
ANCHORHEAD COFFEE
MIGHTY LEAF ORGANIC TEAS

\$23 per guest

BREAKFAST ENHANCEMENTS

*Available a la carte or in addition to
the Continental Breakfast*
CHEF'S FRITTATA | \$34 each | serves 12
Farm Fresh Eggs, Vegetables, Cheese & Meats

BAGEL & LOX | \$12 per guest
Cured Salmon, Classic Cream Cheese,
Traditional Accompaniments

HARD BOILED EGGS | \$14 per dozen

HOT BREAKFAST BUFFET

**Please inquire for availability & pricing*

CHEF PREPARED SANDWICH BUFFET

Choice of Three Sandwiches
WAGYU STEAK
Horseradish Aioli, Pickled Red Onion,
Tallegio Chesse
PROSCIUTTO
Egg Dijonnaise, Celery, Watercress
ALBACORE
Smoked Paprika Aioli, Avocado, Lettuce
GRILLED HAM & CHEESE
Pesto, Mozzarella, Smoked Ham
MUSHROOM
Arugula Pesto, Marcona Almond, Chevre

\$41 per guest

HOT ENTRÉE BUFFET

Choice of Three Entrées
MOROCCAN CHICKEN
Saffron, Lemon, Kale, Olive
SOCKEYE SALMON
Labneh, Beluga Lentil, Fennel, Herb Salad
ALBACORE
Tabbouleh, Piquillo, Eggplant Agrodolce
HERB MARINATED BAVETTE STEAK
SEASONAL RISOTTO
KING SALMON +\$6 PER GUEST

\$46 per guest

LUNCH ACCOMPANIMENTS

Choice of Two
WILLY'S GREENS
Fennel, Radish, Pecorino, Fennel
Seed Dressing
CAULIFLOWER
Feta, Mint, Sesame
ASSORTED GOURMET POTATO CHIPS

KALE SALAD
Olive Crumb, Buttermilk Dressing,
Tomato, Cucumber, Preserved Lemon

ANTIPASTI
Local Cured Meats, Cheeses, Olives, Nuts,
Seasonal Garnish, Crackers

**All Lunch Buffets Include Chef's Seasonal Dessert Selection & Anchorhead Coffee Service*