

Mad Hatter Buffet Menu

Tier 1

Includes your choice of salad, two sides & one entrée

Tier 2

Includes rolls & butter, choice of salad, two sides & two entrées

Tier 3

Includes rolls & butter, choice of three hors d'oeuvres, one salad, two sides & two entrées

(Menus include choice of chicken & pork. Beef & seafood selection add \$3 per person)

Caesar Salad

House croutons, shredded Parmesan, romaine

Organic Farm Salad

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressed with parmesan vinaigrette

Radicchio Winter Greens Salad

Mustard greens, spinach, with grilled asparagus, toasted almonds, tomatoes, & shaved radish with cranberry vinaigrette

Greek Salad

Romaine hearts, Kalamata olives, cucumbers, fresh sliced tomatoes, feta cheese tossed in lemon oregano vinaigrette

Poppy-seed Summer Salad

Organic spinach salad, with fresh strawberries, caramelized walnuts, & feta dressed with poppy-seed lemon vinaigrette

Honey & thyme glazed roasted
carrots

Sides

Grilled seasonal vegetable medley

Grilled asparagus brushed with garlic butter & lemon zest

Herbed Yukon gold mashed
potatoes

Rice pilaf with roasted red peppers, & cremini mushrooms

Orzo pilaf with chopped basil, grated Parmesan & olive oil served chilled

Creamy Mac & Cheese with aged Tillamook cheddar & smoked Gouda

Entrees

Chicken Marsala

*Tender boneless breast sautéed with mushrooms served in a
Marsala wine cream
sauce*

Lemon Mornay Chicken

*Roasted chicken breast in white wine béchamel cream sauce with aged parmesan and
sharp cheddar topped with parsley*

Roasted Red Pepper Chicken

Red pepper cream sauce with onions & touch of white wine

Roasted Pork Loin

*Served with a peppercorn port wine reduction sauce or seasonal
chutney*

Herb Crusted Flat Iron Or New York Steak

With choice of:

*Whiskey peppercorn sauce with roasted garlic and shallots
or Mushroom demi-glaze*

Bronzed Cajun Salmon

Pan seared to perfection and lightly dusted with Cajun and fresh lemon & dill

