

The Grand Willow Buffet Menu

All Grand Willow Buffet choices include: (unless otherwise arranged)

All waitstaff, busing and cleaning up. Glass Plates or White China, Flatware, Water Glasses, Fully Decorated Buffet Tables, Water Service, Coffee Service and Punch or Iced Tea ALSO included: cake plates and forks (real not disposable) and cake cutting service.

Minimum service \$1500.00

Add to prices sales tax (currently 8.2% in Skagit County) & 16% gratuity.

DINNER BUFFET CHOICES: \$15.94 per person one entree choice and \$17.93 for 2 entree choices.

Dinners include choice of potato or rice (starch choice), choice of vegetable, 2 salads of choice, fresh seasonal fruit platter, and dinner roll or Parmesan pinwheels. Accompaniment choices on following pages.

BEEF:

Slow Roasted Beef: rubbed in garlic and herb seasoning with a mushroom demi glaze.

Brandied Beef Loin in a creamy mushroom glaze: Tender beef loin slow cooked in seasonings and brandy then topped with a sumptuous heavy cream sauce of caramelized onions, mushrooms, garlic and red bell pepper sauteed and mixed to perfection.

Stuffed Beef Roll w/fresh herbs, roasted peppers and goat cheese: Served topped with a Port Wine marinara.

CHICKEN:

Chicken Berbere: Chicken breast rubbed and grilled in an Ethiopian spice blend that includes ajwan seeds, allspice, chili powder, cayenne, cinnamon, cloves, coriander, cumin, fenugreek, nutmeg, and tumeric- and served with a white wine & blood orange reduction.

Champagne Chicken Breast. Tender boneless skinless chicken breasts cooked in sweet onion, garlic, mushrooms, butter and champagne, then served in a heavy cream champagne sauce thick with mushrooms, garlic and onions.

Chicken Marabella : a Mediterranean style marinated chicken breast in wine, garlic, herbs and fruit, then finished off with brown sugar and more wine

Chicken Ras Al Hanout chicken breast rubbed in over 40 Moroccan spices grilled and then cooked in tomato, ginger, garlic & cream.

Lemon Garlic and herb Chicken: Tender boneless skinless chicken breast grilled with seasonings and lemon, then baked to moist perfection in wine and fresh herbs- served topped with preserved lemon and white wine-lemon sauce.

Orange Glazed Chicken Breast with Ginger Butter: Cooked to moist and mouth watering tender in orange and chicken broth, butter, garlic, ginger and brown sugar.

Tandoori Butter Chicken: Chicken cooked in aromatic spices, cream and almonds. Best served with Jasmine rice.

PORK:

Blackened Pork Medallions w/papaya mango chutney: the title explains it all- yum.

Burgundy Pork Loin: Pork loin cooked in fresh herbs garlic and burgundy wine and served in a brown burgundy wine and mushroom gravy.

Orange Glazed Pork Loin: cooked in orange, garlic, butter and ginger then thickened with brown sugar and a dash of exotic cinnamon and nutmeg.

FISH:

Almond Encrusted Raspberry Tilapia: Beautiful firm white fish glazed in a savory garlic & raspberry sauce then encrusted with chopped almonds and baked to perfection. *variation using a ginger, peach glaze instead of raspberry.

Parmesan Lemon and Herb Tilapia: rubbed with seasonings fresh lemon garlic and dill then topped with a creamy parmesan mixture and grilled.

SPECIAL CUISINE:

Italian 4 cheese Sausage Lasagna and/or Vegetarian Lasagna. One of our definite specialties- the meat lasagna includes sweet Italian sausage and pepperoni, The vegetarian version is chock full of yellow squash and eggplant as well as mushrooms and zucchini.

East Meets West Vegetarian Lasagna a new twist on an old favorite East Indian seasonings like ginger, cardamom, coriander and Garam Masala- (we're told it's to die for)

Chicken Fettuccine Alfredo. Can also be prepared vegetarian with broccoli or other vegetables of choice.

Enchiladas (cheese, chicken or beef)

Pollo Verde con Queso (Chicken in a green chili sauce with cheese and corn tortillas).

BUFFET CHOICES: \$20.95 (choose one of any entree above and pair with an entree' choice below)

Prime Rib with Au jus & horseradish, (served via our chef at a carving station)

Baked wild Alaskan Salmon in Lemon & Garlic or salmon prepared to your specifications

Applicable to all buffets:

For groups over 125 the Fresh Fruit Platter is paired with Vegetable Crudites and set up in a separate appetizer buffet- for \$2.pp more you may add 2 additional appetizers from the * items on the Spring Summer buffet menu on the last page to the fruit & vegetable platters already included.

STARCH CHOICES for entrees above:

Roasted seasoned potatoes with fresh herbs and garlic

Garlic Mashed potatoes (super thick and chunky with whole roasted garlic cloves)

Organic brown and Basmati rice

Jasmine rice

VEGETABLE CHOICES :

Sauteed or steamed Mixed Vegetable Medley

Steamed Carrots with Orange Honey & Brown Sugar Glaze

Green Bean Almondine (steamed green beans & slivered almonds)

Southern Sauteed Summer Squash & Zucchini in sweet onion, butter & garlic (when in season)

SALAD CHOICES:

Caesar Salad

Vineyard Green Salad with 2 salad dressing choices

Mediterranean Pasta Salad with Fresh Basil, Sun dried Tomatoes, Garlic, Parmesan Cheese, sunflower seeds marinated in Extra Virgin Olive Oil and a touch of Red Wine Vinegar.

Baked Potato Pesto & Gorgonzola Salad. (to die for)

Orzo Salad, (a wonderful cold salad with feta cheese, cucumbers, tomatoes & onions in a light olive oil & lime dressing.)

Classic Broccoli & bacon salad (with cheese, bacon, raisins & red onion)

Sweet Potato Paradiso- a cold salad with baked Ruby Red Sweet Potatoes, bacon, raisins, dried cranberries, glazed pecans, marinated in a balsamic vinaigrette with fresh ginger and Garam Masala, blue cheese crumbles on the side for those who want an extra zing.

Green Bean Salad with Cilantro and Soy-glazed Almonds.

Cuban Black Bean Salad (black beans, corn, mango & peach tossed with Cuban seasonings, cilantro & lime juice.)

Apple Blue Cheese Salad: Apples marinated in balsamic vinegar and mixed with blue cheese, chopped pecans, bacon and mixed with romaine lettuce.

Curried Couscous salad with bacon: includes garbanzo beans, caramelized onion, diced red bell pepper, carrot and cucumber tossed with a curried white balsamic vinaigrette, then sprinkled with crumbled bacon for a bold flavored salad.

SPRING- SUMMER BUFFET:\$17.93 (plus tax and gratuity as listed first page)

You create the mix- choose 3 items from column A and 4 items from column B to total 7 items:

A:

- *1. Special Sauce (Sweet) Meatballs.
2. Marinated Chicken Skewers (served cold).
3. Hot Artichoke Heart Dip with tostinis
4. Shrimp Tower with Cocktail Sauce.
- *5. Sesame chicken breast nuggets.
- *6. Baked Fromage (cream cheese & brie).
- *7. Smoked Salmon Cheesecake.
8. Chicken Satay. (chicken skewers w/peanut sauce)
- * 9. Hot Feta Cheese Pastries.
10. Sandwich trio- Roast Beef, Ham, Turkey
11. Tortilla pinwheel sandwiches
12. Stuffed mushrooms with apple, pecan, parmesan & bacon (can omit bacon for vegetarian)

B:

- *1. Spinach Parmesan pastry Pinwheels
- *2. Vegetable Platter with dips
3. Fresh Herb Pasta Salad with Parmesan, basil, sun dried tomatoes
4. Mediterranean chilled corn Medley
5. Sweet & Sour 4 Bean Salad
6. Baked Potato, Pesto & Gorgonzola Salad
- *7. Ham & Asparagus rolls.
8. Jalapeño & cheese fritata.
9. Pasta Salad with peas, cheese, mayo.
10. Fresh fruit platter.
- *11. Various cheeses & cracker platter
12. Orzo Salad (with feta cheese, cucumber, yellow & orange peppers, tossed in a light oil & lime dressing)
13. Classic Broccoli & Bacon Salad.
- *14. Blueberry Pesto on Goat Cheese
15. Cuban Black Bean Salad black beans, corn, mango, peach tossed with seasonings, fresh cilantro and lime
16. Curried Couscous salad with bacon.

*Prices and menu items subject to change without notice