

LA CONNER SEAFOOD & PRIME RIB HOUSE

BANQUETS & CATERING

DINNER BUFFETS

\$17.50

Pasta Alfredo, Pasta Marinara with meatballs, grilled chicken breast Caesar Salad, Garlic Bread sticks and rosemary Ciabatta bread with butter, coffee tea and soda

Teriyaki Charbroiled chicken breast with rice pilaf, salad, rolls and butter, fresh steamed vegetable and coffee tea or soda

Honey baked ham with garlic mashed potatoes, salad, rolls and butter, fresh steamed vegetables and coffee, tea or soda

\$20.00

Flank Steak with gorgonzola cream sauce or garlic and red wine marinate, with rice pilaf, garlic mashed potatoes, fresh vegetables, salad bar, rolls and butter and coffee, tea or soft drink

Roman Chicken with prosciutto, pepper and wine, with rice pilaf, garlic mashed potatoes, fresh vegetables, salad bar, rolls and butter and coffee, tea or soft drink

Rosemary pork tenderloin with apricot and apple glaze, with rice pilaf, garlic mashed potatoes, fresh vegetables, salad bar, rolls and butter and coffee, tea or soft drink

\$22.50

Medallions of beef with portabella mushroom demi glace, with caramelized shallot mashed potatoes, fresh vegetables, house salad, fresh fruit salad, rolls and butter and coffee, tea or soft drink

Atlantic Salmon fillet with lemon caper butter, rice pilaf, salad bar and rolls, fresh vegetables and coffee, tea or soft drink

Balsamic Hanger Steak with caramelized shallots mashed potatoes, rice pilaf, house salad, caprese salad, fresh vegetables, rolls and butter and coffee, tea or soft drink

Orange spinach and orzo stuffed chicken with tarragon cream sauce, with garlic mashed potatoes, House Salad, vegetable tortellini salad, fresh vegetables, rolls and butter, coffee, tea or soft drink

\$25.00pp

Oven roasted prime rib with caramelized shallots with rice pilaf, garlic mashed potatoes, fresh vegetables, house salad, caprese salad, rolls and butter and coffee, tea or soft drink

Wild Salmon lightly seasoned and served on a bed of julienne vegetables with lemon beurre blanc sauce with caramelized shallots mashed potatoes, fresh vegetables, herb basmati rice, house salad, caprese salad, rolls and butter and coffee, tea or soft drink

Wild Mushroom and smoked gouda chicken breast with béchamel sauce with camembert and garlic mashed potatoes ,fresh vegetables, spring and toasted pine nut salad, marigold salad, rolls and butter and coffee, tea or soft drink

~Spinach and basil stuffed flank steak- with camembert and garlic mashed potatoes, spring and toasted pine nut salad, marigold salad, fresh vegetables, rolls and butter and coffee, tea or soft drink

Prices do not reflect tax or gratuity

ADD ANY SECOND ENTRÉE SELECTION WITH IN THE SAME PRICE RANGE FOR \$4.00PP

DINNER BUFFETS

(BASED ON 20 GUEST MINIMUM)

Skipper Buffet - \$19.00

two entrees, two sides, salad bar, rolls and butter, coffee tea or soda

Captains Buffet - \$24.00

two main courses, two sides, salad bar, rolls and butter, coffee tea or soda.

Entrées

Succulent Roast Beef- slow roasted and encrusted with garlic and pepper

Atlantic Salmon- seasoned and charbroiled to perfection

Chicken or Shrimp pasta in a cream and garlic sauce with fresh vegetables

Teriyaki Chicken or Oriental Chicken or Herb Charbroiled Parmesan Chicken with marinara and parmesan

Herb crusted Pork Loin with apple glaze

Almond Cod with an orange glaze

Sage Roasted turkey with cranberry chutney

Marinated Beef kabobs Flank Steak with a light Gorgonzola cream sauce

Spicy Portabella stir fry or Portabella en Papillote

Main Course

BQ Ribs

Grilled Halibut with mango salsa

Wild troll caught king salmon seasoned and charbroiled or with orange glaze, or pesto or pecan crust

Coconut Prawns with cider salsa

Sautéed Prawn Scampi

Cornish Game hen with apple pecan stuffing

Sesame crusted Ahi Tuna with wasabi sauce

Seafood pasta Alfredo

Clams and Mussels steamed in garlic and butter

Chicken Cordon Bleu Garlic and

Pepper Crusted Prime Rib

Halibut Macadamia with beurre blanc sauce

Seafood stuffed Halibut baked in a seasoned cream sauce

Above items are an additional \$1.25 pp

Sides

Fresh Steamed Vegetables
Oven Roasted red potatoes
Garlic Mashed Potatoes
Rice Pilaf or White Rice Fettuccine Alfredo
Herb tossed buttered bowties
Pasta Salad or Country Potato Salad
Corn and Pepper
Jo Jo's
Savory Sage Stuffing

Add to your buffet for \$2.00

Caesar salad with bay shrimp
Spinach, candied walnuts and bleu cheese salad Spinach, apple and vinaigrette salad
Assorted Bruchetta appetizer
Prawn medley appetizer
Chef's choice dessert

Desserts - \$3.95

Individual Chocolate mousse served in fluted champagne glasses
New York Cheese Cake
Apple Crisp ala mode
Brownie ala Mode
Custard Tart with fresh fruit
Pavlova (baked meringue with whipped cream and fresh fruit)
Carrot Cake with cream cheese icing

We are happy to customize a menu for you please feel free to ask, we can also accommodate most requests! We are also happy to accommodate your budget too just ask! Catering Services and Served Meals may entail additional travel and labor costs.