Spring Menu

LYNNWOOD
CONVENTION CENTER

Hors d'oeuvres

Kuku Sabzi (Persian Herb Frittata) w/ Yogurt GF V | **$28/dozen**
Salmon Asparagus Garlic Cream Flatbread | $33/dozen
Multi Grain Crostini w/ Fava Bean Hummus DF | **$27/dozen**

Plated Meal

Salad

Arugula Salad w/ Radish, Feta, Olive and Lemon Vinaigrette GF V

Entrees *(choice of:)*

Herbed Lamb Chop | $51/person
Candied Pistachio, Duck Fat Fingerlings, Star Anise Cherry Demi
GF DF

Parmesan Crusted Halibut | $56/person
Purple Potato Pave, Orange Tarragon Buerre Blanc

Blackened Salmon | $49/person
Blackened Salmon, Celiarac Purée, Charred Lemon and Herb Butter

Dessert

Geniose Sponge V
Pistachio Cream, Macerated Strawberries

Buffet $35/person

Smashed Fingerling Potato w/ Shallot and Herb Citronette GF DF V

Arugula Salad w/ Radish, Feta, and Olive GF V

Grilled Asparagus w/ Balsamic Reduction and Orange Zest GF V+

Blue Corn Crusted Salmon, Rhubarb Marmalade and Spring Herb Gremolata GF DF

Roasted Chicken Breast w/ Pea Vine Soubise and Morels GF

Geniose Sponge, Pistachio Cream, Macerated Strawberries V

Seasonal Beverages

Featured Spring Wine: Haden Fig, Pinot Gris $10/glass - $38/bottle
Moscow Mule $9/glass
Fresh Rhubarb Strawberry Lemonade $34/gallon

Above menu items must be ordered for 40 people minimum unless otherwise specified.
A maximum selection of two meat options, plus a vegetarian option per event.
All selections are subject to local tax of 10.4% and a 20% administrative charge. Charges and taxes are subject to change.
Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Menu available: April 1 – June 30, 2018