

# Summer Menu

## Hors d'oeuvres

\$30/dozen

Achiote Pork Bite, Spicy Mango Purée GF DF

\$33/dozen

Buttermilk Avocado Soup Shooter w/ Crab GF

\$30/dozen

Flatbread w/ Ricotta, Hazelnut, Apricot Compote V

## Lunch Buffet

\$35/person

Buffet options complemented by freshly brewed organic Rainforest Bold coffee, Iced Tea & Mighty Leaf teas. 40 Guest Minimum

Cucumber & Orange Salad w/ Fresh Chiles & Rice Vinegar GF DF V

Grilled Radicchio & Greens, Goat Cheese, Fig, Lavender Vinaigrette GF V

Potato Avocado Terrine GF DF V

Charred Summer Squash & Red Onion, with Garlic & Herbs GF DF V

Broiled Salmon, NW Succotash, Marsala Cream GF

Cilantro Chicken Breast, Cherry Red Wine Reduction GF DF

Sour Cherry Mousse, Chocolate Olive Oil Torte V

## Plated Dinner

Complemented by salad, seasonal vegetables, dessert, Macrina Bakery breads, butter, freshly brewed organic Rainforest Bold coffee & Mighty Leaf teas. 25 Guest Minimum

Grilled Radicchio & Greens, Goat Cheese, Fig, Lavender Vinaigrette GF V

\$45/person

Slow Roasted Short Rib, Jalapeno Cheddar Grits, Blackberry Demi GF

\$40/person

Feta & Collard Green Stuffed Chicken Breast, Corn Pudding, Caramelized Onion & Nectarine Beurre Blanc

\$49/person

Pecan Crusted Salmon, Purple Jasmine Rice, Peach Chutney, Kaffir Lime Coconut Cream GF DF

Sour Cherry Mousse, Chocolate Olive Oil Torte V

## Drinks

\$44/gallon

Hibiscus & Spearmint Iced Tea

\$10 / \$8

Summer Shrub with or without Gin

\$40/bottle

Summer Wine Rose Canoe Ridge

\$49/gallon

Cold-Brew Coffee w/ Whipped Cream, Vanilla & Hazelnut Syrups



LYNNWOOD  
CONVENTION CENTER