



MAJESTIC
INN & SPA

Banquet Plated Menu

Choice of Salad

Wild Washington Salad

- Mixed Baby Greens, Raw Seasonal Vegetables, Almond, Goat Cheese, Cider Vinaigrette -
VEG, GF

Caesar Salad

- Crisp romaine tossed with a house creamy garlic sumac dressing, topped with crispy parmesan crumbles -

Beet Salad

- Roasted beets, gem lettuce, pistachio and seasonal berries with a house vinaigrette -
V, GF

Choice of Vegetable Side

Curry Spiced Cauliflower

- With Golden Raisins and Almond -
GF, V

Seasonal Mixed Vegetables

GF, V

Mushroom Medley

- With Shallots and Thyme -
GF, V

Baby Carrots

- With Brown Butter, Mint, and Sesame -
VEG, GF

Broccolini

- With Lemon, Chile Flake, Parmesan, and Toasted Breadcrumb -
VEG

Choice of Starch Side

Roasted Red Potatoes

- With Shallot & Thyme -
V, GF

Roasted Garlic Mashed Potato

VEG, GF

Basmati Rice Pilaf

- With Mirepoix and Parsley -
V, GF

Truffle Potatoes

- With Parmesan and Mixed Herbs -
Veg, GF

Creamy Cheddar Polenta

VEG, GF

Veg.-Vegetarian V-Vegan GF-Gluten Free DF-Dairy Free

One selection of each side to be chosen.
Selections will be served with all entrées.



MAJESTIC
INN & SPA

Banquet Plated Menu

Select a maximum of two entrées. All guests receive one entrée of their choice.
If offering more than one entrée, final individual count of each selection is due three weeks prior to event.
Selections of salad, sides, and bread & butter is included.
Separate entrées for guests with dietary or allergy limitations may be arranged.
Please communicate this with your Event Coordinator.

Choice of Entrée(s)

Seared Portabella Mushroom \$24

- With Mushroom Gravy -

V, GF

Seasonal Vegetable Pasta \$26

- With Pesto, Pomodoro, or Garlic Cream Sauce -

VEG

Seasonal Vegetable Risotto \$26

- With Parmesan & Pine Nuts -

VEG

Roasted Chicken \$30

- Breast or Thigh, With Herb Jus or Lemon Pepper Seasoning -

GF

Roasted Pork Loin \$30

- With Demi Glace or Dried Fruit Mostarda -

GF, DF

Baked Alaskan Cod \$30

- With Lemon Beurre Blanc or Honey Miso Glaze -

GF

Salmon Filet \$36

- With Lemon Beurre Blanc or Honey Miso Glaze -

GF

Prime Rib \$42

- With Au Jus & Horseradish Cream -

GF

Filet Mignon \$45

- With Demi Glace or Mushroom Marsala Sauce -

GF

Rack of Lamb \$60

- With Demi Glace & Mint Pesto -

GF, DF

Maximum of 100 guests.

Entrée prices are subject to change due to market volatility.

Prices listed are valid for 30 days from date of quote.

20% Service Charge and Current Sales Tax Applicable.

No outside food or beverage permitted in hotel or event venues.