

MAJESTIC  
INN & SPA

## Banquet Buffet 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

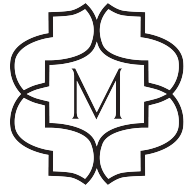
- With Parmesan and Mixed Herbs -  
Veg, GF

#### 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.



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Choose a maximum of two entrées. Highest priced item is charged for both.  
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)

**Seasonal Vegetable Pasta** \$24

- With Pesto, Pomodoro, or Garlic Cream Sauce -

VEG

**Truffle Mac & Cheese** \$24

- With Chicken add \$4, With Crab add \$6 -

VEG

**Roasted Chicken** \$28

- Breast or Thigh, With Herb Jus, Creamy Piccata, Marsala, or Lemon Pepper Sauce -

GF

**Roasted Pork Loin** \$28

- With Demi Glace or Dried Fruit Mostarda -

GF, DF

**Baked Alaskan Cod** \$28

- With Lemon Beurre Blanc or Honey Miso Glaze -

GF

**Salmon Filet** \$34

- With Lemon Beurre Blanc or Honey Miso Glaze -

GF

**Prime Rib** \$39

- With Au Jus & Horseradish Cream -

GF

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 the hotel or event venues.