

## DINNER BUFFET

### SALAD

*(Choose One)*

#### TMH SALAD

*Smoked Bacon, Tillamook Cheddar. Sweet Poppy Seed Dressing (gf)*

#### BABY GREENS

*Dried Cranberries, Grapefruit Segments, Toasted Pine Nuts, Gorgonzola, Roasted Honey Vinaigrette (gf) (v)*

### HOUSE BREAD

### VEGETABLE

*(Choose One)*

#### GARLIC GREEN BEANS

#### BUTTERED BROCCOLI

#### ROASTED VEGETABLES

#### GRILLED ASPARAGUS (+ \$2)

### STARCH

*(Choose Two)*

#### WOOD ROASTED YUKON GOLD POTATOES

#### WILD MUSHROOM RIGATONI PASTA W/ FRESH HERBS

#### CARAMELIZED ONION MASHED POTATOES

#### RICE PILAF

#### HEIRLOOM POTATO CONFIT

*Roasted Garlic, Sage*

#### PENNE PALOMINO

*Roasted Tomato Cream Sauce, Parmesan*

#### CAVATELLI CARBONARA

*Smoked Bacon, Peas, Garlic*

### MAINS

*(Choose Two)*

#### OVERNIGHT BRAISED BEEF SHORT RIB

#### GRILLED CHICKEN BREAST

*Natural Chicken Sauce*

#### GRILLED CHICKEN BREAST

*Ginger-Soy Glaze, Pineapple, Cashew, Scallion*

#### PARMESAN PANKO CRUSTED CHICKEN BREAST

#### SALMON (+ \$3)

#### PETIT FILET (+ \$5)

## \$25 Per Person

*(Coffee/Soda/Iced Tea Included)*

*All pricing above subject to a 6% sales tax and 20% Gratuity. All menu items and prices are subject to availability and market price adjustment.*

The  
**MEETING**  
House  
EST • 2012