



Seafood Harvest Buffet

Friday, July 2, 2010

Salishan Clam Chowder
Salad of Exotic Greens with a Selection of Dressings and Accoutrements
Summer Fruit Salad with Fresh Mint and Local Berries
Napa Cabbage Slaw with Sesame and Toasted Almonds
Penne Pasta with Artichoke Hearts, Cured Olives, Gorgonzola Cheese and Dried Tomato Pesto
Paella Salad with Bay Shrimp, Chilled Mussels and Roasted Peppers
Imported and Regional Artesian Meat and Cheeses
Smokehouse Seafood Sampler with Assorted Chutneys and Mustards
Bay Scallop and Shrimp Ceviche with Cilantro and Citrus
Chilled Crab Legs
Chef's Selection of Pacific Oysters
Peel-n- Eat Prawns

Chef Attended Grilled Seafood Station
Chef Carved Potlatch Salmon with Bearnaise Sauce and
Prime Rib of Beef Au Jus with Creamed Horseradish
Linguini with Butter Clams, Bay Scallops, Roasted Garlic and Lemon-Thyme Cream
Beer Battered Halibut with Homemade Tarter Sauce
Grilled Breast of Chicken with Wild Mushroom Sauce
Herb Whipped Yukon Gold Potatoes
Wild Rice Pilaf
Summer Vegetable Medley

Salashans Summer Dessert Table with Assorted Fruit Pies and Tartlets,
Seasonal Berry Cheesecakes, Petit Fours, Triple Chocolate Cake, Mini Cobblers and Mousse Cups
Assortment of Bakery Fresh Artisan Breads

Buffet Service 5-9 pm

Adults	\$32.95
Children 5-12	\$16.95
Children 4 & Under	No Charge

Please Call (541)764-3635 for Reservations