

Wild Bill's

DINNER MENU

Buffet Entrees

Select two of the following:

TENDER SLOW COOKED BRISKET ~ WITH BBQ SAUCE or APPLE GLAZED
LONDON BROIL WITH MUSHROOM DEMI-GLACE
BLACK BUTTE PORTER BRAISED POT ROAST
ROSEMARY & DIJON ROAST PORK LOIN
CHICKEN BREAST & MUSHROOM MARSALA
CHICKEN BREASTS WITH PEACHES & CRANBERRIES
DIJON SCHNITZEL CHICKEN WITH LEMON, CAPER BUTTER SAUCE
SPANIKOPITA
VEGAN EGGPLANT INVOLTINI
ORANGE & GINGER SEARED SALMON
(If Salmon is selected it is 1 of the 2 choices and an additional \$3.00 Per Guest)

Dinners Served with

GOURMET GREEN SALAD

or

CAESAR SALAD

GRILLED SEASONAL VEGETABLES

or

ORANGE GLAZED CARROTS

Select One:

AU GRATIN POTATOES

ROASTED GARLIC MASHED POTATOES

ROASTED BABY RED POTATOES

HARVEST RICE PILAF

LINGUINE & FRESH TOMATO WITH PESTO ALFREDO SAUCE

GOURMET BREAD SELECTION

Dessert

ASSORTED PETITE DESERTS

*Selection may include Lemon, Peanut Butter Chocolate,
Almond Amaretto, Raspberry Cheesecake & Cream Cheese Brownies*

*(The above menu is \$25 per guest; if a third entrée is desired
\$30 per guest, if Salmon is a selected entrée please
Add \$3 per guest)*

Hors D'oeuvres Menu

(This menu is an add-on to a Dinner Package only,
often served one hour prior to dinner)

2 of the Following Items \$8 per guest, 3 Items \$11.50
(Additional Hors D'oeuvres \$3.50 or Premium \$6.00)

Cold Selections

FRESH CUT FRUIT DISPLAY
NORTHWEST VEGETABLE CRUDITE
SMOKED SALMON MOUSSE ON CROSTINI
CARAMELIZED APPLE & SPICED WALNUT BAKED BRIE
SUNDRIED TOMATO AND SPINACH PESTO TORTA
DOMESTIC CHEESE SELECTION ON GRANITE
BASIL & OLIVE OIL MOZZARELLA SKEWERS
PEPPERONI & PROVOLONE STROMBOLI
SPINACH & ARTICHOKE DIP
DIVINE DEVILED EGGS
THAI SPRING ROLLS
CANAPE DUET

~ Cucumber Rounds with Blue Cheese & Bacon
~ Filo Cups with Gruyere, Tomato, Mushroom & Thyme

Hot Selections

FIVE SPICE CHICKEN WINGS
GRILLED GERMAN BRATWURST
LEBANESE GROUND LAMB KEBOBS
SHRIMP & GREEN CHILI QUESO DIP
CHICKEN SATE WITH PEANUT SAUCE
BARBECUE or MARINARA MEATBALLS
SAUSAGE & GRUYERE STUFFED MUSHROOMS
BABY RED POTATOES WITH RICOTTA & BACON
PETIT CUT QUICHE (HAM & GRUYERE or VEGETARIAN)

Premium Hors D'oeuvres

(If selecting a Premium Hors D'oeuvres that counts as one of your
2 or 3 items and is an Additional \$2.50 per guest)

Premium Cold Selections

COLD APPLEWOOD SMOKED SALMON DISPLAY
BEEF TENDERLOIN & BEARNAISE CROSTINI
FILO TARTLETS WITH CRAB, GINGER & LIME
COCKTAIL PRAWNS

Premium Hot Selections

MINI CORNED BEEF REUBENS
PETIT CHICKEN WELLINGTONS