



NORTH SHORE

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## BARBEQUE MENU

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*Each barbeque selection includes a choice of two salads and two side dishes.*

*Beverages are not included in per-person pricing.*

*Minimum of 24 Guests*

### BURGER BUFFET

*\$15 Per Person*

Includes lettuce, tomato, pickles, onions, cheese arrangement, ketchup, mustard, and mayo.

Chicken or Boca may be substituted upon request.

### BABY BACK RIBS

*\$26 Per Person*

Slow cooked and smothered in house-made barbeque sauce.

*Add Chicken Breast \$5 Per Person*

### QUARTERED BARBEQUE CHICKEN

*\$20 Per Person*

### PULLED PORK SANDWICHES

*\$18 Per Person*

Slow cooked with peppers, onions, garlic, and finished with house-made barbeque sauce.

### SALADS

*Choose Two*

Pasta Salad | Potato Salad | Caesar Salad | Green Salad | Fruit Tray | Cucumber Salad | Cole Slaw

### SIDES

*Choose Two*

Bacon | Baked Beans | Corn on the Cob | Seasonal Vegetable Medley | Corn Bread  
Mac 'N Cheese | French Fries | Buttermilk Biscuits | Sautéed Green Beans

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NORTH SHORE

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## ITALIAN BUFFET

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*Includes fresh focaccia bread, Caesar salad, seasonal vegetables, and dessert.*

*Beverages are not included in per-person pricing.*

*Minimum of 24 Guests*

*\$18 Per Person*

### ENTRÉE

*Choose One*

**Chicken Parmesan** lightly breaded chicken topped with marinara

**Eggplant Parmesan** lightly breaded eggplant topped with marinara

**Baked Ziti** penne pasta topped with meat sauce and cheese blend, baked deep dish style

**Lasagna** layered lasagna noodles with meat sauce and ricotta cheese blend

**Vegetable Lasagna** layered lasagna noodles with seasonal vegetables and béchamel sauce

**Capelin Pomodoro** roma tomatoes, basil and balsamic vinegar over angel hair pasta

**Pasta primavera** seasonal vegetables with chicken volute sauce, over penne pasta

### SAUCE

*Choose One*

**Béchamel** cream sauce with garlic, wine, and parmesan

**Marinara** roma tomatoes, basil, garlic, onions, red wine, and rosemary

**Bolognese** roma tomatoes, basil, onion, garlic, and cream

**Pesto Cream** basil, olive oil, pine nuts, parmesan, and cream

**Pomodoro** roma tomatoes, basil, and balsamic vinegar



NORTH SHORE

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## GRANDE ITALIAN BUFFET

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*Includes fresh focaccia bread, Caesar salad, seasonal vegetables, and dessert.*

*Beverages are not included in per-person pricing.*

*Minimum of 24 Guests*

*\$24 Per Person*

### ENTRÉE

*Choose Two*

**Chicken Parmesan** lightly breaded chicken topped with marinara

**Eggplant Parmesan** lightly breaded eggplant topped with marinara

**Baked Ziti** penne pasta topped with meat sauce and cheese blend, baked deep dish style

**Lasagna** layered lasagna noodles with meat sauce and ricotta cheese blend

**Vegetable Lasagna** layered lasagna noodles with seasonal vegetables and béchamel sauce

**Capelin Pomodoro** roma tomatoes, basil and balsamic vinegar over angel hair pasta

**Pasta primavera** seasonal vegetables with chicken volute sauce, over penne pasta

**Veal Piccata** veal cutlet, lemon, cream, and capers

**Veal Parmesan** lightly breaded veal topped with marinara

**Chicken Capris** grilled chicken with a roasted red pepper and basil sauce

**Calamari Fritti** lightly breaded calamari, fried golden brown

**Tuscan Peppered Beef Tips** beef tips in a pepper and cognac sauce

### SAUCE

*Choose One*

**Béchamel** cream sauce with garlic, wine, and parmesan

**Marinara** roma tomatoes, basil, garlic, onions, red wine, and rosemary

**Bolognese** roma tomatoes, basil, onion, garlic, and cream

**Pesto Cream** basil, olive oil, pine nuts, parmesan, and cream

**Pomodoro** roma tomatoes, basil, and balsamic vinegar

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## STEAK & SEAFOOD

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*Includes a choice of starch, seasonal vegetables, and salad. Dessert available upon request.*

*Beverages are not included in per-person pricing.*

*Minimum of 24 Guests*

### PRIME RIB

*\$28 Per Person*

USDA prime rib, seasoned and cooked to your specification

### 6 OZ TOP SIRLOIN

*\$24 Per Person*

USDA choice cut sirloin, cooked to your specification

### 8 OZ FILLET

*Market Pricing*

Choice halibut, salmon, or rockfish

### CRAB CAKES VOLUTE

*Market Pricing*

Dungeness crab cakes, volute, breaded and pan fried

### SHRIMP OPTIONS

*Market Pricing*

Scampi, bacon wrapped, tempera, or skewered



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## BREAKFAST BUFFETS

*Beverages are not included in per-person pricing.  
Minimum of 24 Guests*

### CONTINENTAL

*\$9 Per Person*

Fresh Fruit | Pastry Assortment | Coffee Services

### MORNING DELIGHTS

*\$14 Per Person*

Scrambled Eggs | Link Sausage | Bacon | French Toast or Biscuits and Gravy | Hash Browns  
Fresh Fruit | Coffee Service | Juice Station

### OMELET STATION

*\$16 Per Person*

Choice of Scrambled Eggs, Bacon, Linked Sausage, Fresh Fruit, Muffins, French Toast, or Biscuits  
and Gravy | Hashbrowns | Customizable Omelet Station | Coffee Service | Juice Station

### HAM CARVING STATION

*\$19 Per Person*

Choice of Scrambled Eggs, Bacon, Linked Sausage, Fresh Fruit, Muffins, French Toast, or Biscuits  
and Gravy | Hashbrowns | Scalloped Potatoes | Ham Carving Station | Coffee Service | Juice Station

### SEAFOOD OMELET STATION

*\$20 Per Person*

Choice of Scrambled Eggs, Bacon, Linked Sausage, Fresh Fruit, Muffins, French Toast, or  
Biscuits and Gravy | Hashbrowns | Customizable Seafood Omelet Station | Parfaits  
Coffee Service | Juice Station

### ADD-ONS

*Priced Per Person*

Eggs Benedict | \$7

Parfaits | \$4

Assorted Quiche | \$6

Mimosa Bar | \$6

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## LUNCHEON MENU

*Beverages are not included in per-person pricing.  
Minimum of 24 Guests*

### HOT DOG BUFFET

*\$8 Per Person*

Nathans hot dogs, chips, and a drink with all condiments

### SANDWICH BAR

*\$15 Per Person*

Assortment of meats, cheeses, lettuce, tomato, breads, Dijon aioli  
Choice of One Salad and One Soup

### BOX LUNCH

*\$16 Per Person*

Your choice of ham, turkey, or roast beef with cheese, lettuce, and tomato on a hoagie roll  
Choice of chips, drink, and cookie  
Fruit or vegetables can be substituted upon request

### PIZZA & PASTA BUFFET

*\$16 Per Person*

Homemade pizza with choice of pasta and sauce

### TACO BAR

*\$20 Per Person*

Seasoned beef or picadillo, choice of taco shells, tomatoes, lettuce, cheese, onions, refried beans,  
cilantro chili rice, home-made salsa, tortilla chips.



NORTH SHORE

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## APPETIZERS

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### CHICKEN SKEWERS

*\$140 Total | 115 Skewers*

Choice of satay, teriyaki, shashlik, Kiev,

### SLIDERS

*\$140 Total | 75 Sliders*

Assortment of Italian sausage, beef, pulled pork,  
and chicken sliders

### BEEF TOPS

*\$150 Total | Serves 40 People*

Breaded and fried, served with aioli

### ANTIPASTO TRAY

*\$140 Total | Serves 40 People*

Grilled vegetables, seasoned tomatoes, cheese  
assortment, and rolled meats

### SALADS

*\$45 Total | 30 Small Servings*

*\$75 Total | 50 Large Servings*

Choose from Caesar, pasta, or Greek salads

### VEGETABLE & FRUIT TRAY

*\$55 Total | 40 Small Servings*

*\$90 Total | 60 Large Servings*

Assortment of seasonal vegetables and fruits

### HUMMUS TRAY

*\$80 Total | Serves 30 People*

House-made hummus in a variety of flavors  
served with flat bread and vegetables

### CHICKEN WINGS

*\$170 Total | Serves 45 People*

Includes buffalo, honey jalapeño, and inferno

### BRUSCHETTA

*\$70 Total | Serves 30 People*

Fresh crostinis, roma tomatoes, basil,  
and parmesan

### BACON WRAPPED SHRIMP

*\$22 Per Dozen*

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## BEVERAGES

*Cocktail service is available as host or no host options.  
Cocktail, wine, and beer are available in our full-service facility.*

### LIQUOR

Well Drinks	\$4.50
Call Brands	Starting at \$6.00
Premium Calls	Starting at \$7.00

### BEER

Draft Domestic Pint	\$3.50
Draft Micro Brew Pint	\$5.00
Canned Domestic	\$3.50
Canned Import	\$4.00
Canned Micro Brew	\$5.00

### WHITE WINE

	Glass	Bottle
House White	\$6.00	
14 Hands Chardonnay	\$6.00	\$20.00
Chateau St. Michelle Riesling	\$7.00	\$22.00
Premium Wines Available	Starting at \$8.00	Starting at \$25.00

### RED WINE

	Glass	Bottle
House Red	\$6.00	
14 Hands Merlot	\$6.00	\$20.00
14 Hands Cabernet	\$7.00	\$22.00

### NON-ALCOHOLIC

Soft Drinks (with refills)	\$2.25
Coffee (with refills)	\$2.00
Juice (orange, apple, grapefruit, cranberry, and tomato)	Starting at \$2.25
Coffee/Tea/Soft Drink Service	\$75.00 per 50 People

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## SELECTIONS

*Custom options may be available upon request.*

### SALADS

Pasta Salad | Potato Salad | Caesar Salad | Green Salad | Fruit Tray | Cucumber Salad | Cole Slaw

### SOUPS

Seasonal Chef's Specials are available, specific requests are accepted based on availability.

### STARCHES

Rice | Baked Potatoes | Mashed Potatoes | Scalloped Potatoes | Pasta

### VEGETABLES

Ask about seasonal vegetable options.

### DESSERTS

*Desserts are priced per person.*

Bailey's Mousse \$3  
Cheesecake \$4  
Chocolate lava cake \$5  
Crème brûlée \$5