



NORTH SHORE

BARBEQUE MENU

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

ITALIAN BUFFET

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

GRANDE ITALIAN BUFFET

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



NORTH SHORE

STEAK & SEAFOOD

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

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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



NORTH SHORE

BREAKFAST BUFFETS

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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

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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

APPETIZERS

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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NORTH SHORE

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