

THE SANDWICH BOARD

Served with *Starbucks Coffee* and dessert.

Light Lunch	11.59
A cup of soup, ranch style pasta salad and a half sandwich made with think whole wheat bread.	
*Garden Wrap	11.79
A spinach tortilla warp with ranch and hummus spreads, layered with cucumbers, tomatoes, pumpkin seeds, marinated red onions, shredded carrots and pepper rings. Served with vegetarian pasta salad.	
Turkey Club Croissant	13.59
A croissant layered with sliced turkey, crispy bacon, lettuce and fresh tomato. Served with apple salad.	
Deli Hoagie	13.59
Hoagie roll layered with sliced turkey and ham, Swiss and cheddar cheese, Dijon mayonnaise, lettuce tomatoes and onions. Served with Chef's choice of salad.	
Campbell's Roast Beef	15.29
Sliced roast beef topped with mild horseradish sauce on a bed of onions, lettuce, bell pepper rings and Monterey Jack Cheese on a sun dried tomato focaccia roll. Served with pasta salad and a fruit garnish.	

LUNCHEON SALADS

Served with *Starbucks Coffee* and dessert.

Chicken Caesar Salad	15.29
Crisp romaine freshly tossed in Campbell's Caesar dressing, Parmesan cheese and garlic croutons. Topped with marinated and charbroiled chicken breast. Served with a roll.	
Spicy Taco Salad	14.59
Shaved lettuce with tomatoes, black olives, onions, whole tender black beans and cheddar cheese. Topped with your choice of chicken or beef. Placed in a taco shell bowl, served with sour cream, chipotle salsa and tortilla chips.	
Efren's Chicken Salad	14.99
Chopped romaine tossed with tomatoes, cucumber, black olives and ranch dressing, topped with a Cajun spiced grilled chicken breast and green onions. Served with a roll.	
Tropical Chicken Salad	15.29
Sliced chicken breast sits atop a salad of romaine and spinach leaves tossed with red onion rings, green pepper, apple wedges, celery and pineapple chunks in an apple bacon vinaigrette, finished with sliced almonds and shredded coconut. Served with a roll.	
Bistecca Peppata Salad	15.59
A beef shoulder tender steak Florentine-style, with a garlic cracked black pepper rub, oven roasted. Sliced and served on top of a spinach salad tossed with mozzarella cubes, red pepper, cherry tomatoes and drizzled with red wine vinaigrette. Served with a roll.	

BREAST OF CHICKEN SELECTIONS

Served with *Starbucks Coffee*, roll, rice pilaf, seasonal vegetable and dessert.

Mediterranean Chicken	15.59
Chicken breast marinated in sun-dried tomatoes, olive oil, garlic and herbs. Charbroiled and topped with roasted red pepper sauce.	
Amaretto Chicken	15.59
A boneless breast of chicken flame broiled and draped with an amaretto cream sauce sprinkled with toasted almond silvers and finished with balsamic glaze.	
Apple Capital Chicken	15.29
A breast of chicken basted in cider and herbs, flame broiled on a bed of caramelized onions and topped with warm apple chutney.	

*A taxable 20% gratuity and 8.1% Washington State sales tax will be added to all food and beverage ordered. All menus subject to one selection and one method of payment. Special dietary requests must be made 72 hours in advance. A guarantee of the number to be served (including vegetarians) is required by noon, 72 hours (3 working days) prior to the function. *Vegetarian option available. Effective January 2010. Prices subject to change without notice.*

ENTRÉES

Served with *Starbucks Coffee* and dessert.

*Quiche	A flaky pie shell filled with egg custard, cheese, black olives, onions, spinach and herbs topped with a slice of tomato. Served with fruit salad and a roll.	13.59
Tilapia Fillet	Herb crusted tilapia brushed with Dijon and topped with a cilantro, citrus and tomato salsa. Served with rice, vegetables and a roll.	14.99
Fresh Northwest Salmon Fillet	Baked with wine and herbs, served with seasonal vegetables, rice, lemon wedge and a roll.	15.29
Campbell's Signature Flank Steak	Flank steak rubbed with our Campbell House BBQ rub, char-broiled, sliced thin and sauced with our house made BBQ sauce. Served on a bed of sautéed onions, accompanied with red skinned mashed potatoes and a roll.	16.59

SPECIAL ADDITIONS

Cup of Soup du Jour	3.59
Campbell's Caesar Salad	3.79

BUFFETS

Served with dessert and beverage. 30 person minimum.

*Gourmet Pizza Buffet	Select two pizzas with three toppings each, with a choice of red or pesto sauce. Choose from the following: pepperoni, ham, sausage, Cajun chicken, bell peppers, onions, mushrooms, olives, pineapple and tomatoes. Includes Caesar salad, Italian pasta salad and garlic cheese bread.	14.59
*Premium Pasta Buffet	Fettuccini and cheese tortellini pastas, with marinara sauce and Parmesan cream sauce. Includes caesar salad, marinated vegetable salad, Parmesan cheese and garlic cheese bread.	14.79
Asian Buffet	Sweet and sour chicken, almond rice with peas, house salad, Asian vegetables, egg rolls with dipping sauce, Pacific island slaw and fortune cookies for dessert.	15.29
*Jumbo Baker Potato Bar	Baked potatoes with choice of minced ham, black olives, green onions, sautéed mushrooms, steamed broccoli, diced tomatoes, bacon bits, shredded cheese and sour cream. Includes tossed green salad and garlic cheese bread.	14.99
Sandwich Buffet	Deli sandwich meat, sliced Swiss, Monterey Jack and cheddar cheeses, assorted breads, lettuce, tomatoes, jalapeño peppers, olives, onions and condiments. Includes fruit salad and Chef's choice of salad.	16.79
	with soup	17.79
Mexican Buffet	Spicy beef, taco shells, chicken enchilada casserole, Spanish rice, Southwestern corn salad, Chef's choice of salad, tortilla chips and spicy salsa. Accompanied with grated cheese, sour cream, tomatoes, onions, olives, jalapeño peppers and lettuce.	17.29
*Guest's Choice Buffet		Choice of One Entrée 16.99
		Choice of Two Entrée 19.99

Our guest choice buffet is served with tossed green salad, Chef's choice of salad, starch, seasonal vegetables, rolls, dessert and beverage.

Choose one or two entrees and one starch from the list below:

Entrée		Starch
Sweet & Sour Chicken	Fried Chicken	Rice Pilaf
Swedish Meatballs	Pecan Crusted Trout with Lemon Glaze	Garlic Mashed Potatoes
* Creamy Vegetable Casserole	Swiss Steak with Onion Gravy	Buttered Parsley Noodles
* Lasagna	Turkey with Gravy and Stuffing	Roasted Red Potatoes
Roasted Chicken Quarters	BBQ Beef Tips	
	Mediterranean Marinated Chicken	

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