

## **Dinner Buffet Catering Menu**

September 2016

Prices and availability subject to change.

### **Contact:**

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## **Classic American Dinner Buffet**

**\$40 per person**

**Slow-Roasted Beef Prime Rib\*** served with creamed horseradish and au jus.

**Roasted Fingerling Potatoes** seasoned with garlic and herbs.

### **Steamed Vegetables**

Lightly seasoned and steamed broccoli, carrots, and cauliflower, drizzled with olive oil.

**Mixed Greens Salad** served with raspberry vinaigrette and Caesar dressings.

**Buttermilk Dinner Rolls** served with butter.

\*\$50 carving fee per carving station may apply.

## **Northwest Salmon Dinner Buffet**

**\$33 per person**

### **Lemon-Dill Wild Salmon**

Baked wild salmon served with lemon-dill aioli.

**Wild Rice Pilaf** with dried cranberries and almonds.

### **Roasted Vegetables**

Roasted zucchini, yellow squash, red bell pepper, orange bell pepper, and red onion, finished with a balsamic vinegar reduction.

**Mixed Greens Salad** served with raspberry vinaigrette and ranch dressings.

**Buttermilk Dinner Rolls** served with butter.

*We will gladly work with you to customize our menus to accommodate your needs. Plated dinner options are also available. See Service Policies for service fees.*

## **Pan-Asian Curry Dinner Buffet**

**\$28 per person**

### **Red Curry Chicken**

Tender pieces of chicken breast, red bell pepper, zucchini, onion, and basil, simmered in red curry sauce.

### **Yellow Vegetarian Curry**

Broccoli, red bell pepper, carrot, and red onion, simmered in yellow coconut curry sauce.

### **Fragrant Jasmine Rice**

### **Mixed Greens Asian Salad**

Spring mixed lettuces, carrot, celery, and green onion, topped with toasted almond slices and served with sesame-lime vinaigrette.

### **Spring Rolls**

Rice noodles, shredded carrot, cucumber, mint, and basil, wrapped in rice paper and served with peanut and sweet chili dipping sauces.

## **Pan-Asian Roasted Pork Loin Dinner Buffet**

**\$24 per person**

### **Roasted Pork Loin**

Perfectly roasted pork loin marinated in ginger and Hoisin sauce.

### **Fried Rice**

Fragrant jasmine rice with egg, carrot, and celery.

### **Garlic Green Beans**

Stir fried fresh green beans with garlic.

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## **Italian Dinner Buffet**

**\$26 per person**

### **Chicken Piccata**

Tender chicken breast topped with capers, artichoke, and garlic, served with lemon-shallot cream sauce.

### **Five-Cheese Ravioli**

Ravioli stuffed with ricotta, asiago, parmesan, mozzarella, and romano cheeses, served with pesto cream sauce.

### **Steamed Vegetables**

Lightly seasoned and steamed broccoli, carrots, and cauliflower, drizzled with olive oil.

**Mixed Greens Salad** served with Italian dressing.

**Buttermilk Dinner Rolls** served with butter.

## **Meatball Dinner Buffet**

**\$20 per person**

**Tender Meatballs** seasoned with garlic, basil, oregano, and thyme.

### **Rich Marinara Sauce**

Tomato, garlic, onion, and sweet carrots.

**Herbed-Fusilli Pasta** seasoned with oregano and thyme.

### **Garlic Bread**

Baguette with butter and garlic.

### **Caesar Salad**

Tossed romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

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## **Tacoma New West BBQ Chicken Dinner Buffet**

**\$22 per person**

### **Baked BBQ Chicken**

Tender baked chicken glazed with Tacoma New West Bourbon BBQ Sauce.

### **Macaroni and Cheese**

### **Fluffy Cornbread**

### **Citrus Mixed Greens Salad**

Spring mixed greens, mandarin oranges, and toasted almonds, served with citrus vinaigrette on the side

## **Lemon-Thyme Grilled Chicken Dinner Buffet**

**\$20 per person**

### **Lemon-Thyme Chicken**

Grilled chicken breast with delicate lemon-thyme seasoning.

**Rice Pilaf** seasoned with herbs and spices.

**Roasted Leeks and Parsnips** with balsamic vinegar reduction.

**Mixed Greens Salad** served with raspberry vinaigrette and ranch dressings.

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## Catering Service Policies and Fees

### Server Fee

Tray-passed appetizers or plated meals: One server per 20 guests at the rate of \$15 per hour (4 hour minimum).

### Carving Station

\$50 per carving station.

### Bartending Service Fee

\$125 per bartender when TAM Catering services are used for hosted or no-host bars (4 hour minimum).

### Contracting External Bartending Services

All bartenders outside of TAM Catering must be secured through Tacoma Art Museum's preferred catering vendors or qualifying bartender services to ensure that proper licensing and procedures are met related to our liquor license. *All bartenders must be pre-approved.*

### Notes

Homebrews are not allowed.

Kegs are not allowed.

Cake Carving Fee is \$2 per guest.

Tasting/Sampling Fee is \$10 per item (tasting portions accommodate 2 people).

Tax of 9.5% and Gratuity at 20% are automatically charged to catering total.

Half-length linens are available in black, white, and/or red for \$7 each.

Dishware is available for up to 150 guests (outside rentals are needed thereafter).

TAM Catering Décor Fee is \$150 – This includes seasonal displays at each food table, and adds a memorable beauty to your special event.