

Classic American Dinner Buffet

Prices vary depending on entrée selection below.

The Classic American Dinner Buffet includes the following:

Entrée Selections:

Slow-Roasted Top Round Beef* served with creamed horseradish
\$38 per person

Marinated Turkey Breast* served with orange-cranberry sauce
\$30 per person

Maple-Orange Glazed Ham* served with honey mustard
\$28 per person

Pork Tenderloin* served with apple-raisin chutney
\$32 per person

Side Dishes:

Mixed Greens with raspberry vinaigrette and Caesar dressings
on the side

Fresh Baked Artisan Dinner Roll assortment, served with butter

Steamed Vegetables, lightly seasoned and steamed broccoli, carrots,
and cauliflower drizzled with olive oil

Roasted Red Potatoes with garlic and herbs

*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.*

*\$50 carving fee per carving station may apply



Western American Bison Meatball Dinner Buffet

\$30 per person.

The Western American Bison Meatball Dinner Buffet includes the following:

Bison Meatballs in a rich chipotle tomato chili sauce

Rice Pilaf seasoned with herbs and spices

Steamed Vegetable Medley drizzled with balsamic reduction

Bacon-Wrapped Dates

*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.*



Northwest Salmon Dinner Buffet

\$30 per person.

The Northwest Salmon Dinner Buffet includes the following:

Baked Wild Salmon fillet in port wine sauce and shallot butter

Rice Pilaf seasoned with herbs and spices

Buttery Roasted Leeks and Parsnips in a balsamic reduction

Mixed Greens with raspberry vinaigrette and Caesar dressings
on the side

*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 Dinner Buffet

\$24 per person, includes one entrée from selections below.

\$28 per person, includes two entrées from selections below.

The Pan-Asian Dinner Buffet includes the following:

Entrée Selections:

Yellow Curry Chicken

Tender pieces of chicken breast, red bell pepper, celery, onions, and carrots in a rich coconut curry sauce, garnished with toasted almonds and fresh cilantro

Citrus Vegetables

Tofu, carrots, red bell pepper, and zucchini cooked with Hoisin sauce, orange, fresh mint, and Thai basil, garnished with toasted peanuts

Ginger Barbeque Pork

Tender marinated barbeque pork, cabbage, carrots, and onions in a light ginger, garlic, and sesame soy sauce, garnished with toasted sesame seeds

Side Dishes:

Tender Thai Steamed Rice

Mixed Greens Asian Salad garnished with celery and carrots, served with sesame-lime vinaigrette and topped with toasted almond slices

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

*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.*

Italian Dinner Buffet

\$22 per person, includes one entrée from selections below.

\$26 per person, includes two entrées from selections below.

The Italian Dinner Buffet includes the following:

Entrée Selections:

Meat Lasagna

Ground beef layered with rich marinara sauce, spinach, mozzarella, ricotta, and parmesan cheese

Vegetarian Lasagna

Rich marinara sauce, spinach, mozzarella, ricotta, and parmesan cheese

Chicken Piccata

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

Five-Cheese Ravioli

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

Side Dishes:

Steamed Vegetables, lightly seasoned and steamed broccoli, carrots, and cauliflower drizzled with olive oil

Mixed Greens with raspberry vinaigrette and Caesar dressings on the side

Fresh Baked Artisan Dinner Roll assortment, 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.



Tacoma New West BBQ Chicken Dinner Buffet

\$22 per person.

The Tacoma New West BBQ Chicken Dinner Buffet includes the following:

Baked Chicken glazed with Tacoma New West Bourbon BBQ Sauce

Macaroni and Cheese

Fluffy Cornbread

Organic Mixed Greens with citrus vinaigrette dressing on the side

*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.*



Lemon-Thyme Grilled Chicken Dinner Buffet

\$19 per person.

The Lemon-Thyme Grilled Chicken Dinner Buffet includes the following:

Lemon-Thyme grilled chicken breast

Rice Pilaf seasoned with herbs and spices

Steamed Vegetable Medley drizzled with balsamic reduction

*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.*



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 for hosted or cash 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

No homebrews are allowed.

No kegs are allowed.

Full Catering Menu

July 22, 2015

Contact:

Kathleen Mazzei

Private Events Coordinator

KMazzei@TacomaArtMuseum.org

T 253-272-4258 x3017

F 253-627-1898

Jon Spencer

Cafe Manager and Chef

JSpencer@TacomaArtMuseum.org

T 253-272-4258 x3023

Prices and availability subject to change