


EUROPEAN CRYSTAL
CONFERENCE CENTER
Luncheon Menus

Soups

Chilled Gazpacho Andalouse

Refreshing Soup of Tomatoes and Vegetables with Tiny Croutons and Sour Cream

Chunky Steak Pepper Pot

Beefy Soup with Bell Peppers, Potatoes and Freshly Cracked Black Pepper

Consommé Julienne

with Julienne of Chicken and Root Vegetables

Cream of Mushroom

Laced with Tawny Port

Minestrone Soup

with Freshly Grated Parmesan Cheese

New England Clam Chowder

Served in a Sourdough Bread Bowl
a Satisfying Mix of Clams, Potatoes and Cream
\$2.50 additional per person

Southwestern Taco Soup

with Shredded Corn Tortillas, Beef, Tomatoes, Cilantro and Iceberg Lettuce



Luncheon Menus

Salads

Antipasti Salad

Hearts of Romaine, Buffalo Mozzarella, Tomatoes, Roasted Peppers,
Artichoke Hearts and Black Olives with Basil Vinaigrette
\$5.50 additional per person

Caesar Salad

with Traditional Dressing and Fresh Lemon

Caesar Salad with Quick-Fried Popcorn Shrimp

\$3.50 additional per person

Garden Greens with Roasted Corn and Jicama

with Smoked Tomato Vinaigrette

Romaine, Watercress and Radicchio Lettuce

with Papaya Vinaigrette

Spinach and Mushroom Salad

with Toasted Almonds and Grain Mustard Vinaigrette


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Poultry Entrées

Breast of Chicken Francaise

Boneless Breast of Chicken
Sautéed in Egg Batter with Lemon Butter Sauce
Served with Petite Pois Stuffed Tomato

\$22.00 per person

Grilled Breast of Chicken Primavera

Tender Boneless Breast of Chicken
Sautéed with Bow Tie Pasta, and Fresh Vegetables
Tossed in a Light White Wine Cream Sauce

\$22.00 per person

Turkey Scaloppini

Lean Turkey Breast Lightly Breaded and Pan-Fried
Served with Artichokes, Kiln-Dried Tomatoes and Sliced Mushrooms

\$22.00 per person

Chicken Madagascar

Semi-Boneless Breast of Chicken Sautéed
Finished with Vermouth and Madagascar Green Peppercorns
Grilled Pineapple and Sticky Rice Timbale

\$22.00 per person

*All Luncheon Entrees include your choice of Soup or Salad,
Dessert, our Chef's selection of fresh Vegetables
Rolls and Butter, Coffee and Tea*


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Beef and Veal Entrées

Denver Broil

Roasted Sirloin of Beef Sliced and Served on a Caraway Potato Griddle Cake
with Broccoli Florets, Parsnip Apple Puree and Zinfandel Sauce

\$24.00 per person

Choice Grilled Rib Eye

Garlic Mashed Potatoes, Grilled Zucchini and Tomato Compote

\$25.00 per person

Filet Mignon

6 oz. Filet of Beef
with Portobello Mushrooms and Steamed Asparagus

\$27.00 per person

Seafood Entrées

Potlatch Grilled Salmon

King Salmon Grilled in the Style of the Great Northwest
Palouse Lentil Stew, Walla Walla Sweet Onion Relish and Baby Green Beans

\$22.00 per person

Shrimp Creole

Jumbo Shrimp Sautéed with Peppers, Onions and Tomatoes
Served in a Ring of Saffron Rice with Green Peas

\$22.00 per person

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Cold Entrées

Soup and Salad

Minestrone Soup

Caesar Salad with Grilled Chicken Breast

Focaccia Bread

Tiramisu

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

\$18.00 per person

South of the Border

(Maximum 500 persons)

Albondigas Mexican Meatball Soup

Crisp Tostada Salad Bowl

Layered with Chicken **or** Beef

Tomato, Guacamole, Salsa, Shredded Cheddar Cheese

Chopped Lettuce and Sour Cream

Caramelized Apple Buckle with Blackberry Compote

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

\$19.00 per person

Soup and A Slice

Cup of Baked Potato Soup

Slice of a Giant Hoagie Sandwich

New York Cheesecake

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

\$18.00 per person



Box Lunch Selections

Salad Box Lunch

Cobb Salad with Italian Dressing

Chopped Iceberg Lettuce, Bleu Cheese, Turkey, Bacon,
Hard Boiled Eggs and Tomatoes

Caesar Salad with Grilled Chicken

Chopped Romaine Lettuce with Traditional Caesar Dressing,
Garlic Croutons and Grilled Chicken Breast

Salads are Accompanied by:

Sesame Seed Bread Sticks
One Piece of Whole Fresh Fruit
Carrot Cake

\$17.00 per person

Sandwich Box Lunch

A Choice of One of the Following:

Ham and Swiss Cheese on Rye Bread

Cold Fried Chicken and a Biscuit

Roast Beef and Cheddar on Whole Wheat Bread

Grilled Chicken and Sun-Dried Tomato Wrap Sandwich

Hoagie Sandwich with Assorted Cold Cuts and Cheeses

Roasted Turkey Breast and Havarti on Sourdough Bread

All Sandwiches are Accompanied by:

Premium Chips
Potato Salad
Dill Pickle
One Piece of Whole Fresh Fruit
Giant Chocolate Chip Cookie

\$18.00 per person


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Desserts

Cheesecake with Strawberry or Chocolate Sauce

Chocolate Blackout Cake

Chocolate Cup Filled with Pina Colada and Decadent Chocolate Mousse

Espresso Tiramisu with Kahlua Cream

\$2.00 additional per person

Neapolitan Cheesecake

Chocolate, Strawberry and Amaretto

\$3.00 additional per person

Sorbet

Lemon, Orange or Raspberry

Strawberry Shortcake

Sunshine Lemon Tart with Raspberry Sauce

Warm Apple Tart with Cinnamon Ice Cream

\$3.00 additional per person

White and Dark Chocolate Napoleon

\$2.00 additional per person



Luncheon Menus

(MINIMUM 15 PERSONS)

Sandwich Buffet

Potato Salad and Cole Slaw
Roast Beef, Ham and Cheese, Smoked Turkey and Tuna Sandwiches
Prepared on Freshly Baked Breads and Rolls
Garnished with Olives, Pickles, Lettuce and Sliced Tomatoes
Appropriate Condiments
Baskets of Whole Fresh Fruit
Apples, Oranges, Grapes and Bananas
Fudge Nut Brownies and Assorted Jumbo Cookies
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

\$21.00 per person

Deli Buffet

Mixed Garden Greens Served with a Selection of Three Dressings,
Tomato Salad with Fresh Chives,
Pasta Salad, Chicken Tarragon Salad
Selection of Sliced Deli Meats and Cheeses
Roast Beef, Smoked Turkey, Corned Beef, Swiss, American and Provolone Cheeses
Whole Wheat, Rye and Sourdough Breads
Appropriate Condiments
Cheesecake with Strawberry or Chocolate Sauce
Carrot Cake
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

\$22.00 per person

Desserts, Pastries, Fruits, Etc. Are Not Transferable To Refreshment Breaks

** Additional \$3.00 per person for 25 to 49 persons*

*** Additional \$5.00 per person for 15 to 24 persons*



Luncheon Menus

(MINIMUM 25 PERSONS)

Romanza Buffet

Sliced Tomato with Mozzarella and Basil

Caesar Salad

Seafood Pasta Salad

Artichoke Salad

Traditional Meat Lasagna

Penne Pasta Pomodoro

Eggplant Parmesan

Chicken Piccata

Fresh Broccoli with Roasted Garlic

Italian Cookies

Tiramisu, Cannolis

Italian Breads and Butter

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea

\$25.00 per person

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** Additional \$3.00 per person for 25 to 49 persons*

Prices are subject to change and do not reflect an appropriate 18% service charge
And prevailing sales tax 9.75%



Luncheon Menus

(MINIMUM 25 PERSONS)

Sea Breeze Buffet

Smoked Chicken and Orzo Salad
Five Spice Duck Salad with Ginger, Watercress and Spinach
Sliced Tenderloin of Beef with Asparagus and Basil Sauce
Imported Cheese Platter

Choice of Two Entrées

(Additional Entrée Selections \$6.00 Each)

Mandarin Orange Beef with Jasmine Steamed Rice
Salmon Medallions with Chanterelles and Wild Rice
Lemon Roasted Chicken with Saffron Rice
Fried Halibut and Chips
Baked Breast of Chicken with Grain Mustard Crumb
Baked Halibut with Tomatoes, Fresh Herbs with Rice Pilaf
Herb Roasted Pork Loin with Spaetzle
Beef Bourguignon with Egg Noodles

Chef's Selection of Vegetables

Assorted Pastries
Rolls and Butter

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Assorted Teas and Iced Tea

\$27.00 per person

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