



Lewis River North Fork Buffet

We proudly present our signature buffet which includes a choice of two Specialty Salads, two Entrees, Chef's selection of appropriate sides and Dinner Rolls.

Specialty Salads

(Please select two)

North Fork Mixed Greens

Fresh variety of Greens with Pears, Candied Walnuts, Blue Cheese Crumbles and tossed with Honey Raspberry Vinaigrette.

Lewis River Pasta Salad

Orzo Pasta tossed with white Balsamic Vinegar, Olive Oil, Sundried Tomatoes, Cherrie Tomatoes, Onions, Basil, chopped Scallions, Calamata Olives and Feta Cheese.

Traditional Caesar Salad

Romaine Lettuce topped with Caesar Dressing, House Croutons, and Fresh Parmesan.

Summer Salad

Mixed Greens topped with Fresh Strawberries, Slivered Almonds, Feta Cheese and tossed with Poppy seed dressing

Entrees

(Please select two)

Beef Brisket

Slow Roasted and topped with Sweet Onions, Cilantro and North Fork Bourbon BBQ Sauce

Flat Iron or Top Sirloin Steak

Grilled to perfection and dressed with Wild Mushrooms
and Apple Brandy Sauce

Rustica Chicken

Stuffed with Wild Mushrooms, Shallots, Spinach and Goat Cheese
then drizzled with Pear Riesling Sauce.

Aussie Chicken

Marinated with Lemon and Basil then roasted in a Creamy Cheese Sauce.

Baked Chicken

Baked Chicken Breast stuffed with Bacon, Bleu Cheese, Pecans
and topped with Dijon Cream Sauce

Stuffed Pork Loin

Herb rubbed Pork Loin stuffed with a blend of Cheeses, Spinach,
Roasted Peppers and serve with Sherry Wine Glace

Lewis River Salmon

Oven baked Salmon stuffed with Dungeness Crab and Bay Shrimp and dressed with
Dijon Cream Sauce.

Cheese Florentine Ravioli

Florentine Ravioli in a Cream Tomato Sauce with sauté Spinach,
Julienne Sweet Onion, Calabrese Peppers, Basil,
Provolone and Ricotta Cheese

Penne Pasta

Fresh Penne Pasta mixed with Mushrooms, Garlic. Shallots, Spinach,
Apple Wood Smoked Bacon and tossed in a creamy White Wine Sauce

Carved Prime Rib

\$60.00 per person