~ Wedding Reception Buffet ~

Carved Entrées  
Please make one selection.

Slow Roasted Beef Strip Loin  
Roasted New York Beef Strip Loin  
with a Red Wine Demi-glace and Creamy Horseradish

Pesto Stuffed Pork Loin  
Boneless Pork Loin  
stuffed with Basil Pesto

Grilled Northwest Salmon  
Served hot with Garlic Lemon Butter  
(in place of a carved item)

Chicken Entrées  
Please make one selection.

Mediterranean Chicken  
Grilled Chicken Breast  
in a Sundried Tomato Sauce

Lemon Pepper Chicken  
Grilled Chicken Breast  
Marinated in Lemon Juice and Ground Black Pepper

Caribbean Chicken Tenders  
Chicken Tenders  
Marinated in a Zesty Citrus Coconut Blend

Penne Pasta  
Choice of two Sauces  
Marinara, Pesto Garlic Cream, Alfredo or Bolognese (meat) Sauce  
Choice of Caesar Salad or Mixed Greens in Marionberry Vinaigrette  
Please make one salad selection.  
Curried Orzo with Asparagus Tips and Bay Shrimp  
Red Potato Salad  
Asian Pasta Salad

Served with above Entrées  
Fresh Vegetable Crudite with Roasted Red Pepper Sour Cream Dip  
Imported and Domestic Cheese Display with Crackers  
Sliced Fresh Fruit Tray  
Rolls and Butter  
Coffee, Tea and Decaffeinated Coffee

$19.95 per person

Personalized menus can be created at additional cost.

All prices are per person and subject to an 18% taxable service charge and an 9.0% WSST. Prices subject to change.

The Brockey Conference Center, South Seattle Community College, 6000 16th Ave SW, Seattle, WA 98106-1499
(206) 768-6613 • brockeycenter@sccd.ctc.edu • http://brockeycenter.southseattle.edu