

BENBOW

HISTORIC INN

MENUS

Breakfast

~ Eye Opener ~

Fresh Baked Muffins & Scones
Butter & Fruit Preserves
Fresh Brewed Coffee, Decaf & Assorted Teas

~ Simple Continental Breakfast ~

Fresh Baked Muffins & Scones
Butter & Fruit Preserves
Fresh Seasonal Fruit
Chilled Orange, Apple & Cranberry Juices
Fresh Brewed Coffee, Decaf & Assorted Teas

~ Redwood Continental Breakfast ~

Add Yogurt with Granola to the Simple Continental Breakfast

~ Benbow Breakfast Buffet ~

Scrambled Eggs
Applewood Smoked Bacon or Sausage
Country Potatoes
Fresh Seasonal Fruit
Fresh Baked Muffins & Scones
Butter & Fruit Preserves
Fresh Brewed Coffee, Decaf & Assorted Teas
Chilled Orange, Apple & Cranberry Juices

Lunch

~ New York Deli Buffet ~

Roasted Turkey Breast, Smoked Ham and Roast Beef
Swiss, Cheddar, Pepper Jack, and American Cheeses
Assorted Sandwich Breads and Rolls
Lettuce, Tomatoes, Onion and Pickles
Mayonnaise and Mustard
Tossed Garden Salad with 2 dressings
Potato or Macaroni Salad
Assorted Fresh Baked Cookies
Iced Tea and Assorted Canned Sodas

~ Mexican Lunch Buffet ~

Spicy Taco Meat with Taco Shells and Soft Flour Tortillas
Grilled Chicken Fajitas with Grilled Onions and Peppers
Shredded Lettuce, Diced Tomatoes, Shredded Cheddar,
Sour Cream & Pico de Gallo
Tossed Garden Salad with two dressings
Tortilla Chips with Salsa
Assorted Fresh Baked Cookies
Iced Tea & Assorted Canned Sodas

~ Pasta Lunch Buffet ~

Tossed Garden Salad with two dressings
Dinner Rolls with Butter
One Choice of Pasta:
Radiatore Pasta with Julienne Vegetables & Shaved Asiago in
Olive Oil & Balsamic Reduction
Wild Mushroom & Goat Cheese tossed with Pappardel Pasta with
Garden Herbs
Chicken Penne Pasta with Herbs, Roast Garlic & Olive Oil
Truffled Vegan Fettucini with Seasonal Vegetables & Truffle Oil
in a light Vegetable Broth
Assorted Fresh Baked Cookies
Iced Tea and Assorted Canned Sodas

~ Traditional Benbow Lunch Buffet ~

Tossed Garden Salad with 2 Dressings OR
Seasonal Steamed Vegetables
One Choice of Accompaniment:
Roasted Red Potatoes
Yukon Whipped Potatoes
Rice Pilaf
Once Choice of Entrée:
Rosemary and Garlic Marinated Chicken Breast
Roasted Pork Loin
Roast Sirloin Tri Tip
Assorted Fresh Baked Cookies
Iced Tea and Assorted Canned Sodas

Platters

Serve approximately 25 people per platter
Fresh Seasonal Fruit
Vegetable Crudit  with Gorgonzola Dipping Sauce
Hummus Tray with Toasted Pita Bread, Baby Carrots & Celery
Smoked Salmon with Shaved Red Onion, Capers, Crostini & Herbed
Cream Cheese Mousse
Artisanal Cheeses with Crostini, Dried Fruits & Nuts

Whole Baked Brie in Puff Pastry with Orange Marmalade & Pine
Nuts, Served with Crostini's & Fruit
Mediterranean Cheese Platter with Artichoke Hearts, Sundried
Tomatoes, Capers, Olive Medley & Crostini
Prawn Cocktail
Vegetable Spring Rolls
Crispy Polenta Cake with Sundried Tomato Pesto

Arancini: Crispy Risotto Balls with Asiago Cheese & Chef's Sauce
Mini Grilled Kurabuta Ham & Cheese
Seared Ahi Tuna on Crispy Wonton with Fresh Fruit Salsa
American Pulled Pork Slider with Fresh Coleslaw
Coconut Prawns with Asian Style Dipping Sauce
Grilled Filet Mignon on Roasted Potato with Whipped Horseradish
Crème Fraiche & Chives

Dinner Buffet

Dinner Rolls with Butter

Mixed Baby Greens Salad with White Balsamic Vinaigrette

Choice of Starch Accompaniment:

Rosemary Roasted Red Potatoes
Yukon Whipped Potatoes
Rice Pilaf
Steamed Jasmine or Brown Rice

Choice of Vegetable Accompaniment:

Green Beans Almandine
Glazed Carrots in Butter and Parsley
Seasonal Steamed Vegetables

Choice of Two Entrees:

Truffled Vegan Fettuccini with Seasonal Vegetables, Truffle Oil
in a light Vegetable Broth
Rosemary and Garlic Marinated Chicken Breast
Roast Sirloin Tri Tip
Roasted Pork Loin
Seared Salmon or Steelhead (depending on seasonal availability)

Choice of Dessert:

Seasonal Sorbet
Seasonal Cheesecake
Bananas Foster Bread Pudding

Coffee, Hot and Iced Tea included

Plated Dinner

Dinner Rolls with Butter

Choice of Salad:

Mixed Baby Greens Salad with White Balsamic Vinaigrette
Hearts of Romaine Caesar Salad

Choice of Two Entrees:

All Entrees served with Root Vegetable Mashed Potatoes and Seasonal Grilled
or Steamed Vegetables

Pan-Seared Columbia River Steelhead or Salmon (seasonal)

Garlic & Rosemary Marinated Chicken Breast

Roast Sirloin Tri Tip

Roasted Pork Loin

Choice of Dessert:

Seasonal Sorbet

Seasonal Cheesecake

Bananas Foster Bread Pudding

Coffee, Hot and Iced Tea Included