

Lava Lane Party Options

Themed Buffet (+12 guest)

Hawaiian \$21.95 per person

Kalua pulled pork, grilled teriyaki chicken, grilled pineapple skewers, jasmine rice and macaroni salad.

Italian \$19.95 per person

Veggie and meat lasagna, fettucine Alfredo and seasonal vegetables.

+ Chicken parmesan for \$3.75 per

Taco's & Nacho \$14.95 per person

Crispy taco shells, soft flour tortillas, fresh made chips, seasoned beef, grilled chicken, refried beans, lettuce, tomato, green onion, olives, sour cream, salsa, jalapeños, nacho cheese sauce and shredded cheese.

+ Mexican rice 2.00 per. / + black beans \$1 per. / + tamales or enchiladas \$3.75 per.

Soup and Salad bar \$13.00 per person

Includes: spring mixed greens, fresh cut romaine and iceberg lettuce mix, tomatoes, beets, olives, baby corn, hardboiled eggs, shredded jack cheddar blend, croutons. Dressing included: blue cheese, ranch, 1000 island, Caesar, balsamic vinaigrette. Soups Included: Loaded potato and chicken vegetable. + grilled chicken \$3.00 per

Brunch Buffet \$13.99 per person

Fresh baked Denver quiche, bacon, sausage, fresh baked pastries, fresh seasonal fruit cups, choice of potatoes au gratin or roasted red potatoes and scrambled eggs.

+ Biscuits & Gravy \$1.75 Per. / + egg and omelet bar \$2.75 per. /

+ Pancakes or Waffles \$1.25 per

Large bowl of House salad..... \$34.95

Large bowl of Caesar salad \$34.95

Large bowl asian chic soba noodle salad \$38.95

(Salads Feed 8-10 guest)

Additional:

Loaded potato soup \$2.00 per

Caesar salad \$2.00 per

House salad \$2.00 per

Fresh baked bread and butter \$2.00 per



Premium Entrées (+12 guest)

Premium entrees come with choice of 2 sides.

Chef Carved Prime Rib - 10oz. \$26.95 / 12 oz. \$32.00 / 16oz. \$36.95

Served with Ajus sauce and horseradish crème fraiche.

Marinated Grilled Tri-Tip \$25.95

Served with bleu cheese compound and fresh herb chimmi -churri sauce.

Fresh Fire Grilled Atlantic Salmon \$24.95

Served with fresh Mango salsa or Lemon caper dill Sauce.

Chicken Marsala \$20.95

Served in a Wild mushroom Marsala sauce.

Vegetable Risotto & Grilled Vegetables \$22.95

Aborio Rice slow cooked in vegetable stock with Peas, mushrooms, asparagus

Served with grilled Portobello and asparagus and served with goat cheese fritter

Surf & Turf \$38.95

Grilled flat Iron Steak served with smoked Tomato hollandaise sauce and lime cilantro Prawn scampi.

Additional:

Loaded potato soup \$2.00 per

Caesar salad \$2.00 per

House salad \$2.00 per

Fresh baked bread and butter \$2.00 per

Premium Entrees Sides

Garlic Mashers

Yukon gold potatoes whipped, butter, cream and garlic confit

Twice Baked Potatoes

Large russet potatoes baked and stuffed with cheese bacon and chive and baked again.

Fettucine Alfredo

Fettucine pasta cooked in a creamy Alfredo sauce and fresh grated parmesan cheese

Seasonal Vegetables

In season Sautéed vegetable.

White cheddar Mac

Macaroni cooked in Tillamook white cheddar sauce, topped with bread crumbs and parmesan.

Bacon Corn Succotash

Corn Sautéed with bacon, red bell peppers and onion and finished with fresh lime juice and cilantro.

Warm bacon and Bleu cheese Potato Salad

Crispy bacon and fingerling potatoes tossed with caramelized onion Bleu cheese crumbles and chives.