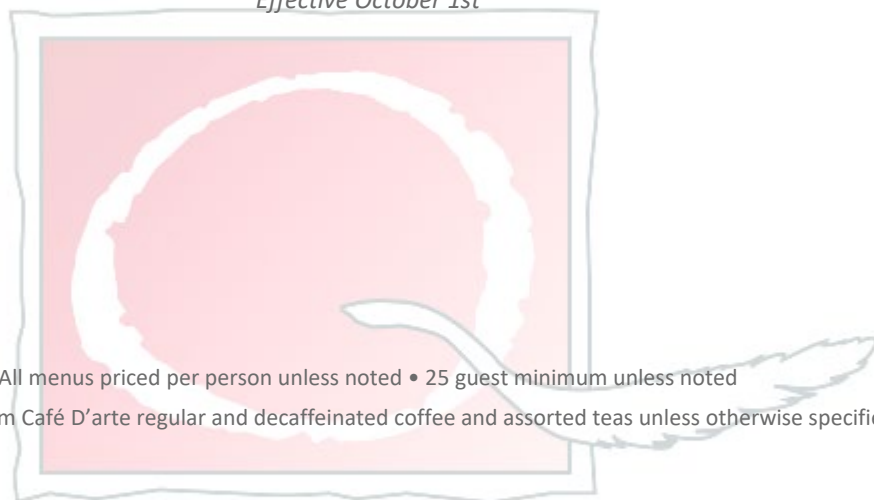


BANQUET & CATERING MENU

2026 PRICING

Effective October 1st



All menus priced per person unless noted • 25 guest minimum unless noted

Includes premium Café D'arte regular and decaffeinated coffee and assorted teas unless otherwise specified

BREAKFAST BUFFETS

Per person price, 25 guest minimum • up to a two-hour service window

Classic Continental

\$22

Fresh baked muffins, croissants, and Danish, sweet butter and preserves, sliced fresh fruits and berries

Healthy Start Continental

\$26

Assorted flavored yogurts, resort granola, fresh baked multi-grain and fruit muffins, sweet butter and preserves, seasonal fresh fruits

American Morning Breakfast

\$32

Fresh scrambled eggs, applewood smoked bacon and link sausage, home-style breakfast potatoes, fresh baked pastries, seasonal fresh fruits

BREAKFAST ENHANCEMENTS

May be added to any breakfast buffet • priced per person

Steal Cut Oatmeal

\$8

Served with brown sugar, butter, craisins, raisins, milk, and berries

French Toast

\$6

Warm maple syrup and butter

Hot Cakes

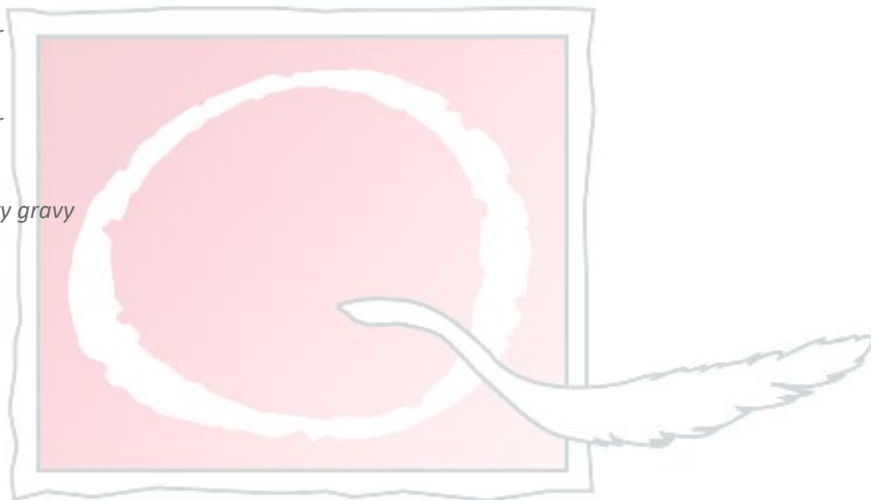
\$6

Warm maple syrup and butter

Biscuits & Gravy

\$7

Buttermilk biscuits and country gravy



Quinault Beach RESORT AND CASINO

MEETING BREAKS

Per person price, 25 guest minimum • up to a two-hour service window

Healthy Energy Break

\$22

Seasonal fresh fruit tray, trail mix, energy bars, fresh vegetable crudité with ranch dip, fruit juices, bottled water, premium regular and decaffeinated coffee, assorted teas

Fitness Break

\$18

Individual yogurts, whole fresh fruit, granola bars, trail mix, fruit juices and bottled water

After School Break

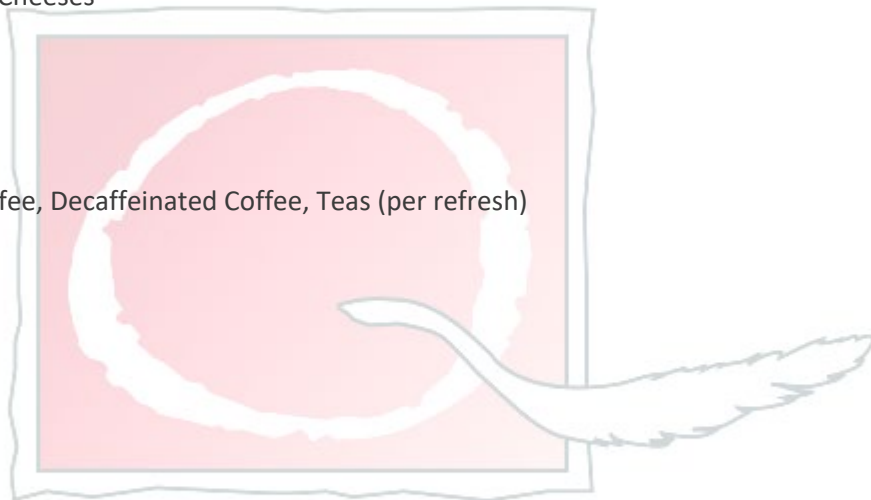
\$18

Oven fresh assorted cookies and chocolate brownies, rice crispy bars, individual chocolate milk and regular milk, soda, premium regular and decaffeinated coffee, assorted teas

BREAK ENHANCEMENTS

Priced per dozen, two dozen minimum

Fresh Baked Cookies	\$28
Fresh Baked Breakfast Pastries	\$40
Bagels & Flavored Cream Cheeses	\$40
Bakery Fresh Muffins	\$40
Fruit Juices	\$47
Soft Drinks	\$40
Bottled Water	\$27
Premium Caffé D'arte Coffee, Decaffeinated Coffee, Teas (per refresh)	\$72



BOX LUNCHESES

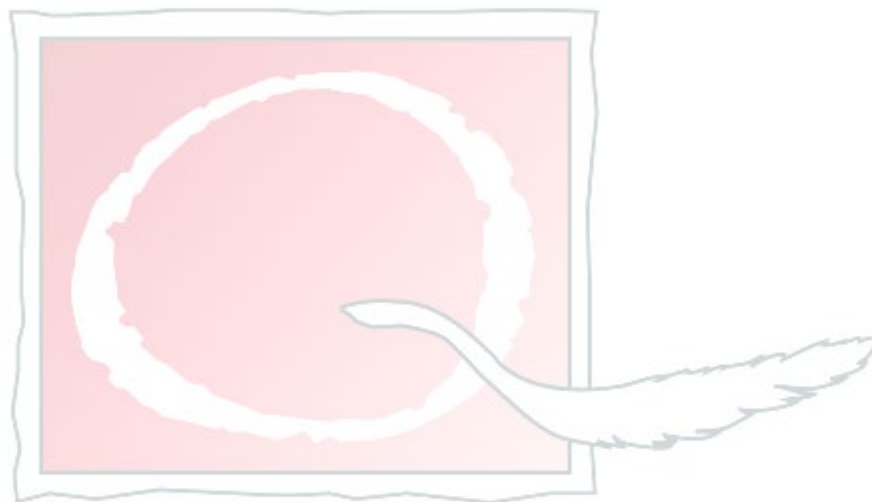
Per person price, 25 guest minimum

All box lunches include an apple, bag of chips, a fresh baked cookie, candy bar, and bottled water

Choice of Sandwich

\$36

- Turkey Breast — roast turkey breast, provolone, lettuce, red onion, Dijon mayo, multigrain bread
- Roast Beef — roast beef, provolone, red onion, roasted red pepper, creamy horseradish, French roll
- Chicken Croissant — roasted chicken salad, lettuce, tomato, alfalfa sprouts
- Salmon Onion-Focaccia — applewood smoked salmon, avocado, cucumber, alfalfa sprouts, herbed cream cheese
- Sourdough Ham — country baked ham, Swiss cheese, lettuce, red onion, honey mustard
- Chicken Caesar Wrap — grilled chicken, romaine, parmesan, roasted red pepper, Caesar dressing, spinach tortilla



LUNCH & DINNER BUFFETS

Includes Chef's choice of dessert unless specified. Per person price, 25 guest minimum • up to a two-hour service window

All American BBQ \$40

Char grilled pub burgers, sliced cheeses, pickles, onions, lettuce, condiments, BBQ pork sliders, baked macaroni and cheese, potato salad, coleslaw, potato chips, fresh fruit platter

Taco Bar \$38

Spicy ground beef, shredded chicken, shredded cheese, lettuce, tomato, onions, guacamole, sour cream, flour tortillas, taco shells, refried beans, Spanish rice, tortilla chips, salsa, churros

Italian Buffet \$40

Meat lasagna, vegetable lasagna, asiago chicken, meatballs in marinara, green beans with caramelized onion and bacon, Caesar salad, Mediterranean pasta salad, parmesan-garlic bread

Delicatessen Buffet \$36

Roast beef, turkey, baked ham, salami, sliced cheeses, pickles, onions, lettuce, condiments, assorted breads and potato chips, soup of the day, mixed green salad, potato salad, coleslaw

Chinese Buffet \$40

Broccoli-beef, sweet & sour chicken, vegetable fried rice, stir fry vegetables, spring rolls, Asian noodle salad, fortune cookies

North-West Cali \$42

Chargrilled skirt steak, tequila lime chicken, red pepper pesto Quinault salmon, Spanish rice, refried beans, salsa bar, corn & black bean salad, flour tortillas

American Grill \$42

Smoked beef brisket, BBQ pork ribs, mashed red potatoes, gravy, ranch style baked beans, seasonal vegetables, coleslaw, jalapeño cheddar cornbread muffins

Country Buffet \$42

Marinated chargrilled tri tip, BBQ glazed chicken thighs, ranch style beans, seasonal vegetables, potato bar with all the fixings, dinner rolls, green salad

Quinault Surf & Turf Buffet \$132

Award winning razor clam chowder, seasonal Quinault salmon, Dungeness crab clusters, slow roasted prime rib au jus, roasted red potatoes, mashed potatoes or wild rice pilaf, seasonal vegetables, green salad, composed salad, warm dinner rolls, house cracker bread

Steak & Lobster Buffet \$198

Filet mignon with port wine reduction, cold water lobster tails with drawn butter and lemon, twice baked potatoes, wild rice pilaf, roasted asparagus, green salad, artisan dinner rolls, our famous cheesecake, chocolate decadence, crème anglaise & raspberry coulis

LOCAL SEAFOOD BUFFET ENHANCEMENTS

May be added to any buffet • priced per person, 25 guest minimum

Razor Clam Steaks \$20

Dungeness Crab Clusters \$44

Seasonal Quinault Salmon \$32

BUFFET BEVERAGES

Priced per dozen, two dozen minimum

Fruit Juices \$47

Soft Drinks \$40



Quinault Beach RESORT AND CASINO

Bottled Water	\$27
Premium Caffé D'arte Coffee, Decaffeinated Coffee, Teas (per refresh)	\$72

BUILD YOUR OWN BUFFET

Per person price

Build Your Own Buffet

\$62

Includes Chef's choice of seasonal vegetables, pasta salad, tossed green salad, freshly baked dinner rolls, and premium Caffé D'arte regular and decaffeinated coffee and assorted teas

SLOW ROASTED PRIME RIB

- House spice rub — served with creamy horseradish and beef au jus

SALMON

- Choice of preparation: traditional butter roasted or cedar planked with cider glaze

CHICKEN BREAST

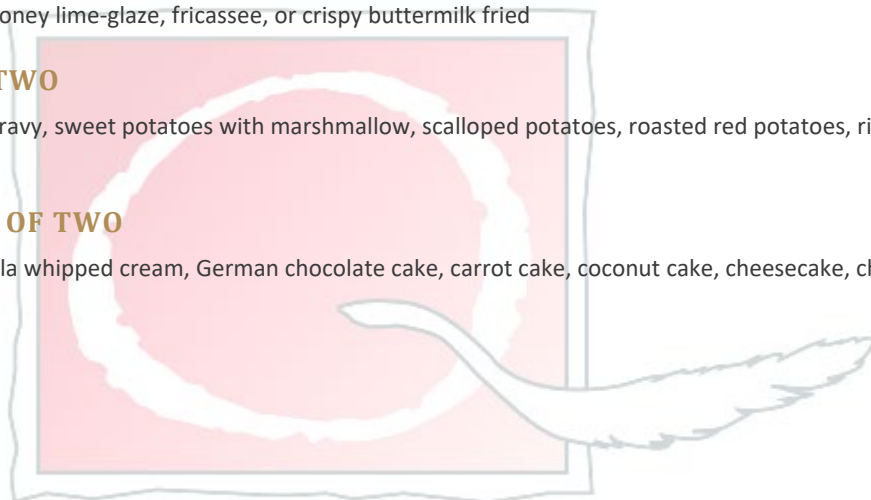
- Choice of preparation: honey lime-glaze, fricassee, or crispy buttermilk fried

SIDES — CHOICE OF TWO

- Mashed potatoes with gravy, sweet potatoes with marshmallow, scalloped potatoes, roasted red potatoes, rice pilaf, wild rice blend, ambrosia rice

DESSERTS — CHOICE OF TWO

- Peach cobbler with vanilla whipped cream, German chocolate cake, carrot cake, coconut cake, cheesecake, cheesecake, or cannoli's



HORS D'OEUVRES

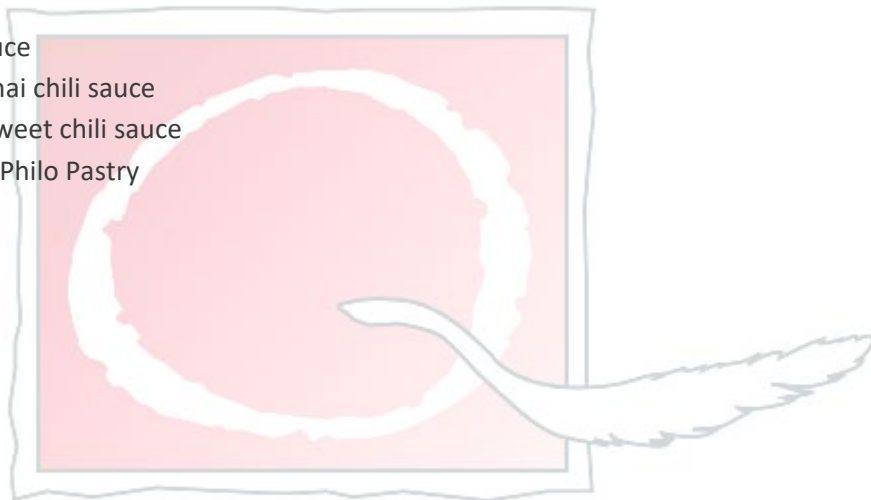
Priced per dozen, two dozen minimum • up to a two-hour service window

COLD HORS D'OEUVRES

Grilled Asparagus, Boursin Cheese wrapped in Prosciutto	\$66
Baby Mozzarella & Cherry Tomato Skewer, basil, balsamic reduction	\$53
Bruschetta, tomato, mozzarella, red onion, balsamic reduction	\$53
Shrimp Cocktail, cocktail sauce, lemon	\$66
Smoked Sockeye Salmon, lemon-dill cream cheese on crostini	\$66
Chef's Pinwheels (choice of one or a variety)	\$36
• Cherry wood smoked ham, cheddar cheese fris��e, pimento spread, roasted tomato wrap • Sliced roast turkey, alfalfa sprouts, cranberry walnut spread, spinach wrap • Sliced roast beef, provolone cheese, baby mixed green, French onion spread	

HOT HORS D'OEUVRES

Beef Brochette, ginger teriyaki sauce	\$138
Bacon Wrapped Scallops	\$138
Chicken Satay, peanut sauce	\$110
Coconut Shrimp, sweet Thai chili sauce	\$110
Vegetarian Spring Rolls, sweet chili sauce	\$53
Feta Cheese & Spinach in Philo Pastry	\$66
Korean Short Ribs	\$165



RECEPTION DISPLAYS

Priced per platter • up to a four-hour service window

Display	Serves 25	Serves 50
Salsa Bar — guacamole, pico de gallo, roasted tomato salsa, hot sauces, tortilla chips	\$160	\$289
Warm Artichoke Dip — creamy cheesy artichoke spread, sourdough toast bites	\$134	\$252
Farmers Garden — assorted fresh vegetables, ranch dipping sauce	\$134	\$252
Imported & Domestic Cheese Market — selection from around the world, assortment of crackers, dried fruits & berries	\$188	\$354
Seasonal Fruit — Selection of fresh fruit sliced, Grand Marnier sauce	\$150	\$279
Antipasto — artisan cured meats, cheeses, marinated vegetables, Mediterranean olives and crostini's	\$188	\$364
Chilled Shrimp Cocktail — poached shrimp, cocktail sauce, lemon	\$316	\$616
Dim Sum Platter — pork pot stickers, vegetable spring rolls, char siu bao, sweet chili, ponzu, soy	\$188	\$364
Sliders — Kobe beef burger or Hawaiian BBQ smoked pork	\$161	\$311
Wild Pacific Salmon Platter — hot smoked, served chilled, cream cheese, red onion, capers, mini bagels	\$316	\$616

