

CI's Banquet Menu

All prices are subject to change without notice.

BREAKFAST

Continental

Fresh seasonal fruit platter, Choice of 3 pastries, jam and butter \$11

Traditional

Scrambled eggs, brown sugar bacon, link sausage, biscuits and country gravy, homestyle potatoes, juice, coffee and tea \$13

Build Your Own Breakfast Sandwich

Slow roasted smoked ham, hickory smoked bacon, Chef's potatoes, scrambled eggs, english muffins or croissants, and sliced cheese \$16

CI's Benedict Breakfast

Savory Eggs Benedict, fresh fruit, and Chef's potatoes \$15

Sunday Brunch

Made-to-order omelets, chef carved meats, black pepper bacon and link sausage, scrambled eggs, eggs benedict, chef's choice potatoes, selections of hot entrees, poached prawns with cocktail sauce, signature salads, fresh fruit tray, assorted pastry and dessert options Only available on Sunday.

\$31

Additional Items Available upon request.

These prices may vary per season.

Yogurt Station with berries, granola, raisins, and nuts \$4

Omelet or Crepe Station \$4

Cinnamon Roll or French Toast \$2

Build your own Hash starting at \$4

Thinly sliced Fruit \$2

Our Non-alcoholic beverages are \$3 per guest in attendance. This includes Pepsi products, Iced Tea, Lemonade, and Coffee.

APPETIZERS

Trays for 25 / Trays for 50

Hand Stuffed Crab Shrimp Mushrooms
80/ 155

Thin Roast Beef Wrapped Asparagus Rolls
75 / 145

Fried Pot Stickers
65 / 125

CI's BBQ Pork
85/ 155

Yakisoba Salad with Fresh Vegetables
80/155

Kalbi Chicken Skewers
Optional sauces: garlic rosemary, bbq, buffalo hot, or thai peanut
65/125

Mongolian Beef Skewers
Optional sauces: garlic rosemary, bbq, or thai peanut
70/135

Smoked Salmon Mousse Canapes
100 / 190

Deviled Eggs Three ways
Candied bacon and Jalapeno spiked, Smoked Salmon topped, Bay Shrimp topped
42 / 80

Artisan Cheese and Cracker Tray
80 / 155

House made Garlic Hummus with Pita and Vegetables
65 /125

Balsamic Glazed Bruschetta
42 / 80

Fresh Seasonal Fruit
60 / 100

Genoa Salami Antipasto Salad
80/ 145

Chilled Prawns on Ice
95 / 185

Oven Baked Meatballs
Optional sauces: marinara, bbq, sweet & sour, or kalbi.
55/ 105

Fruit Stuffed Baked Brie
70 / 140

Parmesan Crusted Crab & Artichoke Dip
105 / 200

Crispy Chicken Wings
optional sauces hot, kalbi or bbq
70 / 125

Oysters on the Half Shell, Rockefeller, or Casino Style
Market price

Hand Pressed Cod Cakes – Crab available on request
77/150

Smoked Salmon with Chive Crème and Crostini
75/145

Toasted Coconut Prawns and Apricot Cilantro Sauce
100/195

APPETIZER BUFFET SELECTIONS

Old Town
artisan cheese and crackers, bbq meatballs, vegetables with ranch and seasonal fruit,
kalbi chicken skewers \$12

By the Beach
oyster shooters, steamer clams and crazy garlic toast, hand stuffed mushrooms,
wakame topped hummus and vegetables \$13

Pacific Rim
mongolian bbq chicken skewers, CI's bbq pork, fried pot stickers, kalbi beef skewers,
yakisoba salad \$15

LUNCH BUFFETS

These options are available for lunch from 11am-3pm Monday-Saturday

Minimum of 20 guests

Hand Crafted Soups and Sandwiches

chef carved and assembled: ham, turkey, or roast beef on choice of assorted breads, choice of two salads or soups: caesar salad, broccoli salad, curry chicken salad, clam chowder, with seasonal fruit tray \$16
Add on lobster bisque or spicy tortilla soup \$6

Fiesta Taco Bar

slow roasted pulled pork, seasoned ground beef, shredded chicken, flour tortillas, shredded cheddar and monterey jack cheese, pico de gallo, sliced jalapenos, signature salsa, guacamole, sour cream, shredded lettuce, spanish rice, vegetarian black beans, and fresh made corn tortilla chips \$18
Add on chile lime prawns \$4, carne asada \$4, or cod \$2

Prime Burger Bar

signature seasoned burgers on a brioche bun, iceberg lettuce, onions, pickle chips, mustard and mayonnaise, sliced cheddar & swiss cheese, garlic sour cream and housemade potato chips, CI's caesar salad \$21
Add bacon or grilled onions and mushrooms \$3 Grilled chicken breasts \$6 vegetarian patties \$7

By Land and Sea

Balsamic glazed bruschetta chicken, simply baked salmon with olive oil and sea salt, CI's garlic potatoes, and steamed fresh vegetables \$25
add grilled top sirloin \$8 or add Pomodoro style pasta \$6
add on 10 skewered prawns \$7.95 or salt and herb rubbed prime rib \$9

PLATED LUNCH OPTIONS

Select four options

ENTREE SALADS

CI's Housemade Caesar Salad chicken \$16 salmon \$21 bay shrimp \$15

Sea Salt Salmon with berries and honey cider vinaigrette \$19

Cobb Steak with garlic pepperoncini \$19

PLATED LUNCH OPTIONS

Select four options

LUNCH ENTREES

Entrees include a mixed green salad a side and vegetable, add artisan roll \$2

Signature Crab Shrimp Artichoke Melt

and fresh seasonal fruit \$20

Blackend Fish Tacos with Spanish rice and honey jalapeno slaw

Cod \$16 Salmon \$17 Halibut \$21

Dijon Parmesan Crusted Chicken

pounded breast, dusted and baked \$21

Creamy Chicken Marsala

lightly floured and baked with sautéed mushrooms \$21

Chicken Picatta

thin breast floured and baked with lemon and capers \$21

Chicken Fettuccine

Substitute Pomodoro or Marinara, vegetarian and vegan options available \$20

Marinated Top Sirloin with pepper soy garlic glaze \$25

Grilled Top Sirloin with bacon blue cheese butter \$25

Wild Alaskan Salmon

oven roasted with lemon buerre blanc or tomato bacon relish \$25

Cod with bistered tomato buerre blanc \$22

Toasted Coconut Prawns and Apricot Cilantro Sauce \$19

Sides

Cl's Garlic Potatoes, Chef's Rice, Mushroom Risotto, Polenta Cake, Cheesy Grits

Seasonal Vegetable -Market price when out of season

Broccolini, Asparagus, Green Beans, Zucchini and Yellow Squash, Glazed Carrots

DINNER ENTREES

Entrees include a mixed green salad artisan roll and choice of two sides

Dijon Parmesan Crusted Chicken

pounded breast, dusted and baked \$21

Creamy Chicken Marsala

lightly floured and baked with sautéed mushrooms \$21

Chicken Picatta

thin breast floured and baked with lemon and capers \$21

Tuscan Chicken

herb infused roasted chicken thigh \$18

Grilled Filet with Wisconsin blue cheese sauce \$42

Marinated Top Sirloin with pepper soy garlic glaze \$33

Grilled Top Sirloin with bacon gorgonzola butter \$33

Wild Alaskan Salmon

oven roasted with lemon beurre blanc or tomato bacon relish \$32

Cod with bistered tomato beurre blanc \$24

Toasted Coconut Prawns and Apricot Cilantro sauce \$22

Dungeness Crab Legs 1 lb \$39

Pork Porterhouse

whole grain mustard sauce and apple confit \$23

Sides

CI's Garlic Potatoes, Chef's Rice, Penne Pasta with basil and olive oil, Mushroom Risotto, Polenta Cake, Cheesy Grits, Scalloped potatoes

Seasonal Vegetable

Market price when out of season

Broccolini, Asparagus, Green Beans, Zucchini and Yellow Squash, Glazed Carrots, Baked Potato

DINNER BUFFET SELECTIONS

Pacific Northwest Buffet

razor clam chowder, nw berry salad with candied pecans, Wisconsin blue cheese, and topped with fresh fruit/berries, almond crusted salmon, chicken marsala, seasonal vegetables, CI's garlic potatoes, and artisan rolls \$31

Farm Table Buffet

CI's Signature caesar salad, smoked mustard and brown sugar ham, herb crusted turkey

breast with orange cranberry sauce, stuffing, garlic mashed potatoes, turkey gravy, cheesy penne, seasonal vegetables, artisan rolls \$27 add prime rib for 9

Ruston Buffet

includes choice of two salads:

seasonal greens, caesar, broccoli salad, fresh fruit salad

choice of two entrees:

fettuccine with chicken, prawn, or vegetables

salmon with lemon butter sauce, chicken marsala, dijon chicken, or chicken picatta

balsamic glazed bruschetta, garlic potatoes, seasonal vegetables, rolls & butter \$38

Premier Buffet

Includes choice of two salads:

seasonal greens, caesar, broccoli salad, fresh fruit salad

choice of carved entrée:

pepper crusted New York or roasted Prime Rib

choice of entree:

fettuccine pasta with chicken, prawn, or vegetables

salmon with lemon butter sauce, chicken marsala, dijon chicken, or chicken picatta

balsamic glazed bruschetta, garlic potatoes, seasonal vegetables, rolls & butter \$42

DESSERTS

Plated Desserts

Custom Cheesecake starting at \$9

Dark Chocolate Layered Cake \$9

Tuxedo Truffle Mousecake or Creamy Tiramisu Cake \$7

Lopez Island Creamery Sorbet \$5

Vanilla Ice Cream \$5

Dessert Shot (Oreo or Tiramisu) \$4 (or \$28 for 8)

Buffet Style Desserts Priced by the dozen

Warm Assorted Cookies \$16

Brownies By Design starting at \$21

Handmade Pastry Bar Selections \$26

Hand Dipped Chocolate Covered Strawberries \$30