

Windows on the Bay

EVENTS

2625 Harbor Loop Drive, Squalicum Harbor, Bellingham, WA 98225
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Kristi Bates, Catering Event Manager 360.220.0731 Kristi@windowsonthebay.net
January 2018 Pricing

Standard Buffet Dinner Options

Lummi Island: Fresh Wild Salmon & Prime Rib

Fresh Wild Salmon: hazelnut encrusted with lemon butter sauce
Prime Rib: herb-rubbed, slow roasted, chef carved. Served with au jus or horseradish sauce
Fresh Asparagus or Broccoli Parmigiano: baked with light panko breading
Mashed Red Potatoes: skin on with sour cream, butter and of horseradish
Deluxe Spring Mix Salad: with seasonal berry vinaigrette, blue cheese crumbles candied pecans
Warm Artisan Rolls: served with honey butter

\$34.95

Orcas Island: Grilled Salmon and London Broil

Fresh Wild Salmon: charbroiled and topped with sundried tomato butter
London Broil: top sirloin roast that is herb rubbed, slow cooked, and hand-carved. Served with a mushroom demi-glaze or brandy peppercorn sauce
Green Beans: with almond butter and toasted almond slivers
Classic Scalloped Potatoes: baked with a light cheese topping
Deluxe Spring Mix Salad: with gorgonzola wedge, raisins and balsamic reduction
Soft Bread Sticks: brushed with basil, garlic and seasoned olive oil

\$31.95

Shaw Island: Chicken Piccata & Prime Rib

Prime Rib: herb rubbed, slow roasted, hand-carved. Served with au jus & horseradish sauce
Chicken Piccata: boneless, skinless breast braised in white wine, lemon caper sauce
Assorted Charbroiled Vegetables: zucchini, red bell peppers, asparagus & mushrooms with seasoned olive oil
Garlic Baby Red Mashed Potatoes
Caesar Salad: fresh tossed with Parmesan cheese and crostini
Soft Bread Sticks: brushed with basil, garlic, seasoned olive oil

\$29.95

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Blakely Island: London Broil & Chicken Marsala

London Broil: top sirloin roast herb rubbed, slow roasted, and chef carved. Served with side of mushroom demi-glaze or brandy peppercorn sauce or horseradish sauce

Chicken Marsala: boneless, skinless breast in Marsala wine sauce with mushrooms

Stuffed Tomato Florentine: with spinach, bread crumbs and Parmesan cheese

Wild Rice Blend

Caesar Salad: fresh tossed with Parmesan cheese and croutons

Warm Dinner Rolls: with side of honey butter \$27.95

Lopez Island: Wild Salmon & Chicken Piccata

Fresh Wild Salmon: charbroiled with whiskey glaze or honey Dijon glaze

Chicken Piccata: boneless, skinless breast in white wine, lemon caper sauce

Ratatouille: mixed peppers, zucchini, eggplant, olive oil, tomato

Mashed Red Potatoes: skin on with sour cream, butter and of horseradish

Caesar Salad: fresh tossed with parmesan cheese and crostini

Soft Bread Sticks: brushed with basil, garlic, seasoned olive oil \$27.95

San Juan Island: Flank Steak & Whiskey Chicken

Flank Steak: herb rubbed, charbroiled seared, then slow cooked and hand-carved. Served with mushroom demi-glaze or brandy peppercorn sauce or horseradish sauce

Whiskey Chicken: boneless, skinless chicken breast with a whisky glaze or honey Dijon glaze

Assorted Charbroiled Vegetables: zucchini, red bell peppers, asparagus & mushrooms with seasoned olive oil

Baby Red Potatoes: roasted & seasoned with rosemary and garlic

Mixed Green Salad: served with your choice of two dressings on the side

Warm Dinner Rolls: served with honey butter \$25.95