

Cliff House Restaurant

6300 Marine View Drive * Tacoma *cliffhousetacoma@gmail.com
253-927-0400

The Cliff House can accommodate any type of event from formal dinner parties to casual cocktail receptions. We feature a variety of affordable menu packages or we can custom design a menu for your special event. We have a semi private room seating up to 50 guests, a room seating up to 14, and a private area seating up to 250 guests. Each banquet facility boasts amazing view of Commencement Bay and Mt. Rainier.

Hors d' Oeuvres

Trays starting at 20 guests

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| -Crab & Artichoke Dip-Crostini \$125 | -Whole Poached Side Salmon, salmon mousse \$170 |
| -Thai Peanut Chicken Skewers \$100 | -Smoked Salmon, Tuna, or Turkey Mini Canape \$100 |
| - Beef Tenderloin Sautee \$150 | -Mini Crab Cakes \$150 |
| -Mushroom, Onion, Gorgonzola, Bruschetta \$100 | -Fried Calamari & Aioli \$100 |
| -Sweet Thai Chili Prawns \$125 | -Sausage Stuffed Mushrooms \$100 |
| -Fresh Vegetable Crudit -Ranch \$85 | -Mini Meatballs \$75 |
| -Wasabi & Ginger Seared Tuna \$150 | - Shrimp Cocktail \$150 |
| -Assorted Cheese and Crackers \$100 | -Assorted Dessert Buffet \$150 |
| -Italian Meat and Cheese Platter \$125 | -Chocolate Fountain \$150 (50 guests) |
| - Tomato, mozzarella & basil \$100 | - Champagne Toast \$4 per person |
| -Hummus with Flat Bread \$75 | - Sodas, coffee, or iced tea \$3.00 per person |
| -Fruit Platter \$100 | |
| -Tomato, Olive, Basil Bruschetta \$85 | |

Cascade Buffet Selection

\$33.99 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Bowtie Panna (*cream sauce, peas, smoked ham*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans

Choose One Entree:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Chicken Cacciatore (*green peppers, mushrooms, onions, plum tomato sauce*)
- Balsamic Glazed Pork Loin with Gorgonzola
- Herb Crusted Cod
- Chicken Carciofini (*Artichokes, capers, white wine sauce*)

“Buffets Include Bread & Butter”

Sodas, coffee, or iced tea \$3.00 per person

Rainier Buffet Selection

\$39.99 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Bowtie Panna (cream sauce, peas, smoked ham)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Dijon Herb Crusted Pork Loin
- Wild Sockeye Salmon Beurre Blanc
- Chicken Carciofini (*Artichokes, capers, white wine sauce*)
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

“Buffets Include Bread & Butter”

Sodas, coffee, or iced tea \$3.00 per person

Olympic Buffet Selection

\$44.99 per person

(20 person minimum)

Choose Two Salads:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Bowtie Panna (cream sauce, peas, smoked ham)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Sautéed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Balsamic Soy Glazed Pork with Gorgonzola
- Wild Sockeye Salmon Beurre Blanc
- Chicken Carciofini (*Artichokes, capers, white wine sauce*)
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

Choose One Carving Station:

Ham * Roasted Turkey Breast

Roasted Sirloin Top Roast (add \$5/person)

Prime Rib or New York Roast (add \$8/person) * Beef Tenderloin (\$13/person)

“Buffets Include Bread & Butter”

Sodas, coffee, or iced tea \$3.00 per person