



BREAKFAST BUFFET

*All breakfasts are priced per guest. For groups under 20, please add \$3 per guest.
Served with chilled orange juice, freshly brewed San Juan Coffee Roasting Company coffee,
and assorted teas.*

Classic Breakfast Buffet

\$15

add hard-boiled eggs and oatmeal for \$3 per guest

Seasonal Fruit Display

Assorted Breakfast Breads and Pastries, Butter and Preserves

Greek Style Yogurt

House-Made Granola

Assorted Fruit Juices

Friday Harbor House Signature Breakfast Buffet

\$27

add hard-boiled eggs and oatmeal for \$3 per guest

Seasonal Fruit Display

Greek Style Yogurt

House-Made Granola

Assorted Breakfast Breads and Pastries, Butter and Preserves

Chef's Choice Scrambled Eggs

Bacon and Pork Sausage Links

Golden Breakfast Potatoes



LUNCH

Prices are per guest. For groups under 20, please add \$3 per guest.

Sandwich Buffet

\$30

Seasonal Soup

Salad

Sandwich Bar

Lunch Buffet

includes chef's choice seasonal vegetable, starch and assorted dessert bites

\$36

Salad

choose two

each additional salad \$3 per guest

Arugula Salad, Toasted Nuts, Seasonal Fruit, Honey Vinaigrette

Romaine Salad, Pickled Shallot, Sunflower Seed, Red Wine Vinaigrette, Bleu Cheese

Caesar Salad

Chef's Salad

Entrée

choose two

each additional entrée \$6 per guest

Grilled Chicken Pasta, Smoked Tomato

Chile Verde Pork, Tomatillo, Cilantro Crema

Seared Wild Salmon, Citrus Herb Cream

Portobello and Seasonal Vegetable Lasagna

Boxed Lunch

accompanied by house-made chips and pickles

\$28

Curried Chicken Salad, Fresh Baked Croissant

Smoked Turkey Club, White Cheddar, Bacon, Tarragon Aioli

Caesar Wrap, Bacon, Romaine, Roasted Garlic, Parmesan



DINNER BUFFET

Prices are per guest. For groups under 20, please add \$3 per guest.

Harbor Classic

\$38

Entrée

choose two

each additional entrée \$7 per guest

Roasted Chicken, Shallot Jus

Grilled Salmon, Cilantro Chimichurri

Grilled Beef Flank Steak, Peppercorn Demi-Glace

Dijon and Herb Roasted Pork Tenderloin

Grilled Mushrooms, Heirloom Grains, Seasonal Grilled Vegetables

Side

choose two

each additional side \$4 per guest

Roasted Spiced Cauliflower

Buttermilk Whipped Potatoes

Crispy Brussels Sprouts

Aromatic Rice

Herb Roasted Potatoes

Dessert

choose two

each additional dessert \$5 per guest

Assorted Mini Desserts

Salted Caramel Cheesecake

Warm Apple Crisp, Vanilla Whipped Cream

Cardamom Scented Chocolate Cake, Milk Jam



DINNER BUFFET

Prices are per guest. For groups under 20, please add \$3 per guest.

Harbor Grand

\$55

Salad

choose two

each additional salad \$3 per guest

Arugula Salad, Toasted Nuts, Seasonal Fruit, Honey Vinaigrette

Romaine Salad, Pickled Shallot, Sunflower Seed, Red Wine Vinaigrette, Bleu Cheese

Caesar Salad

Chef's Salad

Entrée

choose two

each additional entrée \$7 per guest

Grilled Pork Chops, Maple Bourbon Glaze

Slow Roasted Prime Rib, Garlic Herb Crust, Horseradish Jus

Stuffed Chicken Breast, Wild Mushrooms, Brie, Chardonnay Velouté

Seared Wild Halibut, Smoked Beurre Blanc

Grilled Mushrooms, Heirloom Grains, Seasonal Grilled Vegetables

Side

choose two

each additional side \$4 per guest

House-Made Pasta

Crispy Brussels Sprouts

Yorkshire Pudding

Potato Leek Gratin

Dessert

choose two

Assorted Mini Desserts

Salted Caramel Cheesecake

Warm Apple Crisp, Vanilla Whipped Cream

Cardamom Scented Chocolate Cake, Milk Jam