

MAYFLOWER PARK HOTEL

LUNCH BUFFETS

*Served with Freshly Brewed Tropical Iced Tea, Caffé Umbria Coffee,
Decaffeinated Coffee & Assorted Gourmet Hot Teas*

Minimum 15 people

Deli Buffet

*Wild Field Greens with House Dressing
Pasta Salad & Potato Chips
Boar's Head Oven Roasted Turkey,
Ham & Roast Beef
Tillamook Cheddar, Swiss &
Provolone Cheeses
Assortment of Breads with Condiments
Dill Pickles, Marinated Olives, Onion,
Tomato & Lettuce
Cookies
36.00*

Pacific Rim Buffet

*Lumpia, Hombow and Pork Wonton with
Hot Mustard & Soy Sauce
Rice Noodle Salad
Korean Braised Short Ribs
Thai Grilled Chicken
Ginger Sticky Rice & Stir Fried Vegetables
Fortune Cookies
38.00*

Pacific Rim Vegetarian Buffet

*Spring Rolls with Hot Mustard & Soy Sauce
Thai Style Coconut Curried Seasonal Vegetables
Soy Ginger Seasonal Vegetable Stir Fry
Ginger Sticky Rice
Rice Noodle Salad
Fortune Cookies
35.00*

Classic American

*Spinach Salad with Toasted Pecans, Dried
Cranberries & Blue Cheese with
Balsamic Vinaigrette
Honey Corn Bread & Butter
Herb Grilled Chicken with Sage Jus
Slow Roasted Pulled Pork with
Smokey BBQ Sauce
House-made Mac & Cheese with
Toasted Garlic Breadcrumbs
Seasonal Vegetables
Assorted Cookies
36.00*

GRATUITY & TAX

All prices are subject to a Banquet Event Charge of 21% (12% of the total Banquet Event Charge is an administrative fee to defer overhead costs, and 88% is a service charge that is paid to hourly wait staff and set-up employees directly engaged in the service of the event).

All services will be charged applicable sales tax.

Prices subject to change without notice.

Please inform your server of any food allergies so we may accommodate you.

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South of the Border

*Tri-Colored Corn Tortilla Chips with
House-made Pico de Gallo & Guacamole
Spanish Rice & Black Beans
Chicken with Chili Verde &
Grilled Carne Asada
Served with Lettuce, Tomato, Onions
Grated Cheese & Sour Cream &
Flour Tortillas
Cinnamon & Sugar Churros
36.00*

The Pacific Northwest Duet *Gluten Free

*Mixed Green Salad with Assorted Dressings &
Field Greens Salad With Apples, Toasted
Hazelnuts, Pickled Onions & Cider Vinaigrette
Grilled Breast of Chicken with
Sherry Mushroom Cream
Fire Grilled Salmon with Roasted Fennel &
Roma Tomato Beurre Blanc
Fingerling Potatoes & Seasonal Vegetables
Fruit Platter
40.00*

Italian Buffet

*Caesar Salad
Marinated Artichoke Hearts, Marinated
Mushrooms, Cherry Tomato &
Mozzarella Caprese
Penne Pasta with Pesto Cream Sauce
Chicken Saltimbocca
Fresh Meatballs in Marinara Sauce
Rustic Bread
Extra Virgin Olive Oil Tiramisu
36.00*

Soup & Salad Buffet

*Tuscan Tomato Bread Soup
Green Salad with Assorted Dressings
Toppings to include:
Diced Breast of Chicken, Fresh Tomatoes,
Mushrooms, Kidney Beans, Garbanzo Beans,
Shredded Cheese, Croutons, Sunflower Seeds
& Cucumbers
Caesar Salad with Fresh Lemons, Tuna Salad
Rustic Potato Bread with Butter & Hummus
32.00*

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