

American Lake



Dinner Selections

Located at:
American Lake Community Center
Bldg 8085 NCO Beach Rd.
P.O. Box 33308
Fort Lewis, WA 98433
253-964-1209



Plated Dinners

Southeastern Favorite

\$15.95 per person

*Spinach Salad with Sliced Mushrooms, Minced Red Onions,
and Warm Bacon Dressing
Sliced Rosemary-Roasted Pork Loin or Honey Dijon BBQ Chicken
with Garlic Mashed Potatoes
and Mixed Vegetables
Hot Fruit Cobbler ~ Apple or Peach
Freshly Baked Dinner Rolls with Butter
Coffee or Tea*

Northeastern Favorite

\$18.50 per person

*Chopped Crisp Romaine tossed with Baby Shrimp and
Tarragon Vinaigrette
Baked Salmon Stuffed with Seafood and topped with Dill-Hollandaise Sauce
Or Flamed Broiled New York Steak topped with Sautéed Mushrooms
Served with Wild Rice Pilaf and Chef's Vegetable Medley
Warm Apple Pie with Ice Cream
Freshly Baked Dinner Rolls with Butter
Coffee or Tea*

English Classic

\$19.95 per person

*Fancy Greens with toasted Walnuts and Raspberry Vinaigrette
Roasted Prime Rib of Beef Au Jus
Or Stuffed Prawns topped with Lobster Sauce
Baked Potatoes, Broccoli Spears
Freshly Baked Dinner Rolls with Butter
Fruit Sorbet with Berries
Coffee or Tea*

Additions

<i>Shrimp Cocktail with Bibb Lettuce Salad, Spicy Cocktail Sauce, and Fresh Lemon</i>	\$6.50
<i>New England Style Clam Chowder</i>	\$2.50

Please add an 18% gratuity to all menu selections



Theme Buffet Dinners

The Mexican Border Town

\$14.50 per person

*Fresh Garden Greens with Tomatoes, Shredded Carrots and
Red Onions Tossed with House Dressing*

Beef Taquitos

Chicken Fajitas with Warm Flour Tortillas

Shredded Pork Enchiladas with Salsa Verde

Refried Beans

Mexican Rice

Traditional Flan

Sliced Fruits

*Freshly Brewed Battle Bean Coffee, Battle Bean Decaffeinated
And Ice Tea*

The San Antonio Ranch Buffet

\$16.00 per person

Green Salad with Ranch Dressing

Cole Slaw

Classic Potato Salad

Barbecued Chicken and Grilled Top Sirloin Steaks

Baked Beans, Corn on the Cob

Sweet Cornbread with Honey Butter

Fruit Cobbler (Apple or Peach)

*Freshly Brewed Battle Bean Coffee, Battle Bean Decaffeinated
And Ice Tea*

Additions:

Tortilla Chips and Salsa \$1.50

Tortilla Soup \$2.50

Please add an 18% gratuity to all menu selections



Theme Buffet Dinners

The Great Outdoors

\$12.95 per person

*Grilled Burgers and Hot Dogs with all the Trimmings
Steamed Corn on the Cob
Tossed Garden Greens with Tomatoes, Carrots, and Red Onions
with House Dressing
Classic Potato Salad
Fresh Seasonal Fruits
Freshly Brewed Battle Bean Coffee, Battle Bean Decaffeinated
And Ice Tea*

The Luau

\$15.50 per person

*Cucumber Salad, Oriental Salad
Teriyaki Beef Sticks
Hawaiian-Style Huli Huli Chicken
Kailua Pork with Cabbage
Stir Fried Vegetables
Steamed White Rice
Pineapple Upside-Down Cake
Freshly Brewed Battle Bean Coffee, Battle Bean Decaffeinated
And Ice Tea*

Texas Welcome

\$15.95 per person

*Tossed Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,
Sliced Red Onions,
and Choice of Two Dressings
Southern Fried Chicken and Sliced Barbecue Brisket of Beef
Garlic Mashed Potatoes and Mixed Vegetables
Berries over Vanilla Ice Cream
Freshly Baked Dinner Rolls with Butter
Freshly Brewed Battle Bean Coffee, Battle Bean Decaffeinated
And Ice Tea*

Please add an 18% gratuity to all menu selections



Create Your Own Buffets

*Both Create Your Own Buffets include
Freshly Baked Dinner Rolls with Butter, Coffee or Tea*

Light Buffet

\$15.95 per person

*Choose One Salad, One Entree, One Starch, One Vegetable,
and One Dessert*

Classic Buffet

\$17.25 per person

*Choose Two Salads, Two Entrees, Two Starches, Two Vegetables,
and One Dessert*

Salads

*Classic Potato Salad
Macaroni Salad
Cole Slaw
Mixed Seasonal Fruit Salad
Marinated Cucumber & Tomato Salad
Bowtie Pasta with Seasonal Vegetables
Caesar Salad
Mixed Greens Garden Salad*

Starches

*Garlic Mashed Potatoes
Classic Mashed Potatoes
Scalloped Potatoes
Roasted New Potatoes
Fettuccine
Rice Pilaf
Steamed Rice
Macaroni & Cheese*

Main Entrees

*Sliced London Broil
Roasted Pork Loin
Baked New England Cod
Chicken Cordon Bleu
Beef Swiss Steak
Baked Salmon
Stuffed Chicken Breast
Pasta Primavera
Roasted Turkey Breast
Herb Chicken Breast
Sliced Roast Beef
Beef Burgundy*

Vegetables

*Green Beans Amandine
Steamed Broccoli Spears
Asian Stir Fry
Vegetable Medley
Peas & Fresh Carrots
Corn O'Brien
Italian Blend*

Desserts

*Butterscotch Layered Dessert
New York Style Cheesecake
Warm Fruit Cobblers
(Apple or Peach)
Seasonal Berries over
Vanilla Ice Cream
White, Dark Chocolate
or Lemon Mousse*

Please add an 18% gratuity to all menu selections



Specialty Cooks' Stations

Entree Size Portions

Prime Rib of Beef au Jus

\$240.00

Serves approximately 40 guests

Carved to Order Slow-Roasted Steamship Round

\$315.00

Served with Dijonnaise Sauce, and Horseradish Cream Sauce

Serves approximately 60 guests

Top Round of Beef

\$125.00

Served with Dijonnaise Sauce, and Horseradish Cream Sauce

Serves approximately 50 guests

Whole Slow-Roasted Pork Loin with Pineapple Raisin Sauce

\$165.00

Serves approximately 40 guests

Roasted Turkey and Cranberry Sauce

\$115.00

Whole Roasted Turkey with Cranberry Sauce and Turkey Gravy

Serves approximately 50 guests

Southern Style Brown Sugar Glazed Ham

\$110.00

Glazed with Brown Sugar, Mustard and Cloves

Serves approximately 50 guests

Pasta Station

\$4.50 per person

*Fettuccine, Bowtie, and Tortellini Pasta with Marinara and Alfredo Sauces
with Freshly Grated Parmesan Cheese*

Please add an 18% gratuity to all menu selections



Additions

Break Out Session Extras

<i>Assorted Whole Seasonal Fruit</i>	<i>\$1.25 ea</i>
<i>Fresh Seasonal Fruits</i>	<i>\$3.00 pp</i>
<i>Assorted Yogurt</i>	<i>\$1.50 pp</i>
<i>Assorted Mini - Danish Pastries</i>	<i>\$13.80 dz</i>
<i>Granola Bars</i>	<i>\$1.00 ea</i>
<i>Mixed Nuts</i>	<i>\$9.75 lb</i>
<i>Snack Pretzels</i>	<i>\$4.75 lb</i>
<i>Party Snack Mix</i>	<i>\$9.50 lb</i>
<i>Chilled Orange or Apple Juice</i>	<i>\$6.00 carafe</i>
<i>Bottled Water</i>	<i>\$1.50 ea</i>
<i>Assorted Can Sodas</i>	<i>\$1.50 ea</i>
<i>Chilled Milk</i>	<i>\$6.00 carafe</i>
<i>Fruit Punch</i>	<i>\$12.75 gal</i>
<i>Iced Tea, Sweet or Unsweetened</i>	<i>\$8.00 gal</i>
<i>Freshly Brewed Battle Bean or Battle Bean Decaffeinated</i>	<i>\$20.00 gal</i>
<i>Cookie Assortment</i>	<i>\$10.00 dz</i>
<i>Chewy Chocolate Brownies</i>	<i>\$10.00 dz</i>

Soft Serve Ice Cream Station

\$175.00

*Vanilla or Chocolate Soft Serve Ice Cream
with Cones and Assorted Toppings
Serves approximately 50 guests*

Chocolate Fountain

\$200.00

*Served with Fresh Seasonal Fruit and Marshmallows
Serves approximately 50 guests*