

BALLARD ANNEX

• *Oyster House* •

DINNER BUFFET

All buffets include chef's selection of seasonal accompaniments, warm bread and whipped butter.
Minimum 25 people.

Two Entrées \$75/person

Three Entrées \$90/person

starters (choose one)

SMOKED WHITE FISH SPREAD
CREAM CHEESE, CAPERS, GARLIC TOAST

NW OYSTERS ON THE HALF SHELL
(+\$8 PER PERSON)
LEMON, MIGNONETTE, HORSERADISH

SAVORY CHEESECAKE
DUNGENESS CRAB, APPLEWOOD SMOKED
BACON, TOMATO JAM

PROSCIUTTO WRAPPED SCALLOPS
PAN SEARED, BEURRE BLANC

PRAWN COCKTAIL
HOUSE COCKTAIL SAUCE, LEMON-
PARSLEY JUMBO PRAWNS

SMOKED SALMON CROSTINI
CRÈME FRAICHE, PICKLED FENNEL,
ENGLISH CUCUMBER

soup & salad (choose one)

ANNEXATION CAESAR
CRUSHED CROUTONS, HOUSE-MADE
ANCHOVY DRESSING, PARMESAN

HOUSE SALAD
FRESH SEASONAL INGREDIENTS,
MIXED GREENS,
WHITE BALSAMIC VINAIGRETTE

DUNGENESS CRAB & APPLE SALAD
(+\$8 PER PERSON)
ARUGULA, BRAEBURN APPLES,
TOASTED ALMONDS, OREGONZOLA

NEW ENGLAND CLAM CHOWDER
FRESH CLAMS, HOUSE-MADE BACON,
BRANDY CREAM

LOBSTER BISQUE
RICH LOBSTER STOCK, SHERRY CREAM,
FRESH HERBS

entrées (choose two or three)

PAN SEARED SALMON
CHERRY TOMATO, SAUCE GRIBICHE

OVEN ROASTED CHICKEN
MARSALA MUSHROOM SAUCE

MARINATED TERIYAKI TRI-TIP
GREEN ONION, SESAME SEEDS

FILET MIGNON MEDALLIONS
(+\$10/PERSON)
PORT WINE REDUCTION SAUCE

COCONUT SHRIMP CURRY
YELLOW CURRY, ARUGULA, CHILI OIL

CLAM LINGUINI
PARMESAN, PESTO, GARLIC CHILI OIL

VEGETABLE STIR FRY
FRESH VEGETABLES, RICE NOODLES,
SWEET & TANGY SOY SAUCE

dessert (choose one)

CRÈME BRULÉE
VANILLA CUSTARD,
NEARLY BURNT SUGAR

CHEF'S SEASONAL DESSERT SHOT

FLOURLESS CHOCOLATE CAKE
FRESH BERRIES, RASPBERRY COULIS



5410 Ballard Ave. NW
Seattle, WA 98107
206-783-5410