SILETZ BAY BUFFET SATURDAY DINNER MENU EAST MEETS WEST

~ Carving Station ~
Mesquite smoked prime rib & slow roasted Asian pork

~ Native Antipasto ~ House smoked salmon, black bean shellfish

~ Refreshing Cold Selections ~

Mixed greens, Caesar salad, cucumbers, tomatoes, peas, baby carrots, pickled beets, red onion, hard boiled eggs, kidney beans, broccoli, asian coleslaw, roasted potato salad, sliced mushrooms, cottage cheese, sunflower seeds, croutons & cranberries

~ Savory Entrées and Sides ~

Lemongrass – ginger shrimp, native cedar plank salmon, Asian tilapia, traditional crispy chicken, pot stickers, chili mac-n-cheese, yakisoba noodles, Mongolian beef, Chinese pork fried rice, Chef's mashed potatoes & gravy, sweet and sour chicken, St. Louis ribs with homemade bbq sauce, marinated Korean style bbq ribs, cowboy beans and cornbread

~ Chef's Action Station ~

Traditional fry bread and Pho' noodle station

~ Decadent Desserts ~

A wide variety of rich and decadent desserts including sugar-free selections

