

H D's Banquet Dinner Menu



For groups of 30 or more we suggest one of our **Dinner Buffets**. They are generously portioned and offer a wide selection to choose from. Groups of 40 or less, that would like **Plate Service**, may choose 3 menu selections.

Menus include choice of soft drink, coffee, or tea. Prices are PER PERSON and include tax and service charge

Dinner Buffets

Buffets require a minimum of 30 guests. **Prices are PER PERSON and include tax and service charge.**

Menu includes choice of soft drink, coffee, or tea.

BBQ Classic Buffet

- Alder Smoked Chicken
- BBQ St. Louis Ribs
- Baby Red Potato Salad
- Fresh Garden Salad
- Freshly Steamed Vegetables
- BBQ Baked Beans
- Cornbread & Honey

BBQ Sampler Buffet

- Carved Smoked Beef Brisket
- Alder Smoked Chicken
- BBQ St. Louis Ribs
- Baby Red Potato Salad
- Fresh Garden Salad
- Freshly Steamed Vegetables
- BBQ Baked Beans
- Cornbread & Honey
- Bibs and all the fixings!

Olympic Buffet

- Chef Carved Prime Rib
- Baked Salmon
- Teriyaki or BBQ Chicken
- Parmesan Baby Red Potatoes
- Freshly Steamed Vegetables
- Mixed Greens, Pear, Cranberries, and Feta with Balsamic/Berry Dressing
- Caesar Salad
- Rice Pilaf
- Cornbread & Honey

Northwest Buffet

- Chef Carved Prime Rib
- Baked Salmon
- BBQ St. Louis Ribs
- Parmesan Baby Red Potatoes
- Freshly Steamed Vegetables
- Caesar Salad
- Mixed Greens, Pear, Cranberries, and Feta with Balsamic/Berry Dressing
- Rice Pilaf
- Cornbread & Honey



HD's ROYAL DINNER BUFFET

This buffet is a true dining experience!
Start with the hors d'oeuvres of your choice for the cocktail hour; then delight your guests with a choice of three (3) entrees, two (2) salads, one (1) vegetables, two (2) starch and cornbread. Includes desserts and coffee and tea service.

This Buffet requires a minimum of 30 guests.

Menu Item Selections

Hors D'oeuvres (choose 2)

- Crab Stuffed Mushrooms
- Swedish Meatballs
- Smoked Salmon
- Oriental BBQ Pork
- Honey BBQ Chicken Wings
- Buffalo Wings
- Vegetable Tray

Entrees (choose 3)

- BBQ St. Louis Ribs
- BBQ Chicken
- BBQ Beef Brisket
- King Salmon
- Chef Carved Prime Rib
- Hell's Kitchen Pasta
- Salmon Oscar
- Chicken Oscar
- Chicken Dijonnaise
- Chicken Parmesan
- Angel Hair w/Sun-dried Tomatoes & Pine Nuts

Vegetables (choose 1)

- Steamed Vegetable Mix
- Candied Carrots
- Green Beans
- Fiesta Corn

Salads (choose 2)

- Caesar Salad
- Shrimp Caesar
- Mixed Greens with Cranberries Pear and Berry/Balsamic dressing
- Spinach Salad with Bacon & Raspberry Vinaigrette
- Fresh Garden Salad
- Marinated Vegetables
- Old-Fashioned Pasta Salad
- Coleslaw
- Fresh Fruit

Potatoes/Starch (choose 2)

- Garlic Mashed Potatoes
- Rice Pilaf
- Au Gratin Potatoes
- Parmesan Baby Red Potatoes
- BBQ Baked Beans

Seasonal Dessert

A selection of our desserts will be available for your to choose



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Plate Service

BBQ Classics

All BBQ dinners are served with BBQ Baked Beans, Hot Cornbread with Butter & Honey and HD's Salad with Dijon Vinaigrette Dressing

BBQ Chicken

We use only premium quality fryers and slow-smoke them on our custom alder wood BBQ pit. Topped with our award-winning Puyallup Fair Sauce

BBQ Pork Platter

Alder-smoked pulled pork topped with Puyallup Fair BBQ sauce

Brisket Dinner

Slow-smoked for over 16 hours and topped with Smokey Southern Sauce

Chicken & Ribs

HD's famous combo, alder-smoked Chicken and St. Louis Spareribs

BBQ Sampler

Simply great BBQ! Beef Brisket, St. Louis ribs, and a quarter BBQ Chicken

St. Louis Style Spareribs

Deluxe, pit-smoked St. Louis Spareribs topped with our award-winning Puyallup Fair Sauce

Real BBQ Baby Back Ribs - Full Rack

These lean and tender Ribs have developed a dedicated following throughout the country. Topped with our award-winning Blue Ribbon Sauce

Half Rack



BROILER SPECIALTIES

*All broiler dinners are served with a baked potato or rice pilaf, vegetables, Hot Cornbread with butter & honey
and
HD's Salad with Dijon Vinaigrette Dressing*

Teriyaki Chicken

Teriyaki marinated Chicken breast filet, topped with grilled pineapple and broiled to perfection

Chicken Dijon

Lightly breaded Chicken breast grilled and topped with bay shrimp, artichoke hearts, and a creamy Dijon mustard sauce

Hell's Kitchen Pasta

Blackened Chicken, Andouille sausage, onions and mushrooms in our Cajun Alfredo Sauce over Penne noodles

Baked Salmon.

Salmon, baked and lightly seasoned

Prime Rib - 8 oz.

Prime Rib - 12 oz.

Prime Rib, slowly smoked over alder wood. Served with horseradish sauce and au jus.

There are **no Room Fees** or Linen Charges. There is a \$75 deposit, that is required to reserve the room. This deposit will be returned to you the night of your event. Call 253 854 5653 for more information.