

Southern Oregon Traditions
Buffet

Fresh Baked Wheat and Baguette Breads with Butter

Poached Pear and Walnut Salad
*with Candied Walnuts, Rogue Creamery Bleu Cheese,
Red Flame Grapes and Apple-Walnut Dressing*

Chef's Grilled Tri-Tip of Beef Carving Station
with Horseradish Cream and Semolina Rolls

Fresh Pacific Rim Salmon
with our Award-Winning Soba-Shitake Sauce

Mushroom Alfredo
with Sautéed Mushrooms and Parmesan Cheese

Sautéed Fresh Green Beans
with Smoked Bacon and Onions

Jacksonville Inn's Award-Winning Hazelnut Meringue
*Layers of Hazelnut Meringue Filled with Whipped Cream and
Fresh Raspberries*

*Plateware, Silverware, Glassware and Linens: Avg. \$2 per setting
Labor Charges: \$100 per Server / Shift. Delivery \$50-\$75 / Rogue Valley*