

## **Executive Dinner**

\$26 PER PERSON

Incl. 8.5% Tax and 18% Gratuity

Maximum of 25 people and pre-order on entrées required

+ Room Rental Based on Time, Persons and Day

### **Caesar Salad**

*Served with croutons Fresh Caesar Dressing and Shredded Parmesan*

*Choice of Entrée:*

### **Prime Rib**

*Served Medium to Medium Rare*

*With Red Potatoes, Horseradish sauce, and Medley of Fresh Vegetables*

### **Grilled Salmon Filet**

*Served with Lemon Butter, Rice and Medley of Fresh Vegetables*

### **Bleu Chicken**

*Grilled chicken breast topped with a creamy bleu cheese sauce, grilled onions and mushrooms.*

*Served with Rice and Fresh Vegetables*

### **Tomato Pesto Primavera**

*Seasonal vegetables served over Linguini pasta, tossed with olive oil, garlic, and herbs.*

### **Fresh Artisan French Bread with Butter**

**Coffee, Tea**

**Guarantees and Quantities 48 Hours Prior to Function**

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