

2019

Full Hors d'oeuvres Menu

- ❧ Appetizers are a great alternative to a formal dinner or buffet as they offer a wide variety of different flavors and customization. Options include selections for gluten free, vegan and vegetarian guests.
- ❧ To replace a meal, we suggest 7 – 9 hearty appetizers that include stationary displays, staffed stations and passed.
- ❧ For Happy Hours and smaller gatherings, we suggest 5 – 7 smaller bites as a combination of stationary and passed.
- ❧ Appetizers can be ordered for served events or pick up depending on the need. Staff members are available for passed appetizers and re-stocking where appropriate. Contact us for more information.
- ❧ Minimum orders are 2 dozen per type of appetizer. Prices are listed per piece, per person unless noted otherwise.
- ❧ Bartending services are available for full bar or beer & wine services.
- ❧ Please see Buffet & Plated Dinner Menus for buffet & plated style weddings & events.
- ❧ Full coordination of rentals required for events including linens, flatware, glassware & décor with no hidden fees or upcharges.

Stationary Displays

BAKED BRIE EN CROUTE - \$110.00, serves 40 guests
with apples, berries, dried apricots & artisan crackers

GRILLED VEGETABLES DISPLAY (GF) \$3.25
grilled and chilled seasonal vegetables with side sauces

FRUIT DISPLAY (GF) \$4.25
chef's choice seasonal fruits

CHARCUTERIE PLATTER WITH CHEESE (GF) \$6.50
cured & smoked meats with gourmet cheeses & artisan crackers & bread

CHEESE MONGER DISPLAY (GF) \$6.50
chef's display of fine domestic & imported cheeses served with fruit & artisan crackers

HUMMUS MEZZE DISPLAY WITH PITA BREAD \$4.25
house made hummus with fresh chopped vegetables, feta, tzatziki, Kalamata olives

POACHED SALMON WITH COCKTAIL DISPLAY (GF) \$9.50
Alaskan line caught salmon poached with lemons and shrimp, clams, mussels, scallops & cocktail sauce

SEAFOOD EXTRAVAGANZA DISPLAY (GF) \$12.75
chef's choice including jumbo shrimp, crab legs, tuna, scallop and smoked salmon, ceviche

ANTIPASTO DISPLAY \$6.50
Chef's choice, may include artichoke, tomatoes, salami, prosciutto, gourmet cheeses, olives, fresh fruits, artisan crackers

MARINATED FLAT IRON STEAK (GF) \$5.50
thinly sliced and served with trio of sauces

BASIC HUMMUS PLATTER - \$2.75
house made hummus with pita bread

LAYERED DIP & CHIPS - \$2.75
chef's choice seven-layer dip





Stationary & Passed

Chicken

THAI CHICKEN CURRY CANAPES \$2.50
shredded chicken with Thai flavoring in phyllo cups

PESTO CHICKEN DOLLAR ROLLS \$3.00
mini gourmet sandwiches with pesto

CHICKEN BROCHETTE (GF) \$3.25
served with choice of peanut sauce or artichoke caper gremolata

GINGER CHICKEN SALAD ON JICAMA (GF) \$3.00
shredded chicken with carrots, cabbage, cilantro,
almonds, green onion, sesame seeds & ginger soy
dressing on jicama



Seafood

TROPICAL CEVICHE ENDIVE SPEAR (GF) \$2.75
mango, shrimp & avocado

CRAB SALAD (GF) \$3.50
served in endive spears

CRAB CAKES \$3.50
with remoulade sauce or curry coulis & mango salsa

CUCUMBER SMOKED SALMON (GF) \$2.75
Alaskan line caught salmon mousse in cucumber cup with dill

SMOKED SALMON CROSITINI \$2.75
with lemon crème fraîche

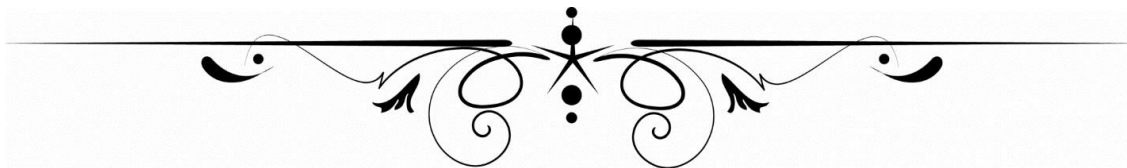
GRILLED PRAWNS (GF) \$3.50
with pepper blend aioli

SEASAME CRUSTED AHI (GF) \$3.75
with cilantro puree and balsamic honey reduction

JUMBO SHRIMP COCKTAIL SHOOTERS (GF) \$5.00
served in individual cordial glasses

COCONUT SHRIMP \$3.75
with sweet chili sauce





Pork

BLACK FOREST HAM & GRUYERE IN PHYLLO CUPS \$2.50
baked in flaky pastry phyllo cups with apple & honey mustard

PULLED PORK SLIDERS \$3.75
with cranberry jicama coleslaw

FOCACCIA BITE \$2.25
bleu cheese & bacon

TWICE BAKED MINI POTATOES (GF) \$2.75
stuffed with potato filling, cheese, onion & bacon

PROSCUITTO WRAPPED ASPARAGUS SPEARS (GF) \$2.75
with lemon crème fraiche

SPICY PORK LOIN CROSTINI \$3.00
pork loin, honey mustard, arugula and horseradish aioli

LINGUISA & PINEAPPLE SKEWER (GF) \$3.00
with gorgonzola sauce

HERB ROASTED PORK TENDERLOIN (GF) \$3.00
with honey mustard, caramelized onion, pickled peppers and arugula

STUFFED DATE RUMAKI (GF) \$2.75
bacon wrapped date stuffed with goat cheese

MELON & PROSCUITTO SKEWER (GF) \$2.75
melon balls, fresh mozzarella, prosciutto & mint

Beef

BRAISED SHORTRIB CROSTINI \$3.00

BEEF & BRIE GOURMET DOLLAR ROLL SANDWICHES \$3.00
with caramelized onions & horseradish aioli

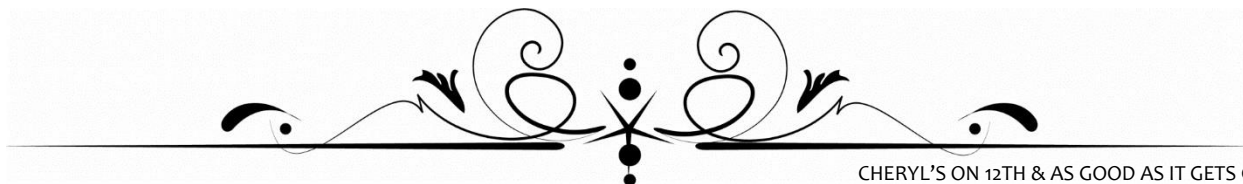
CHARBROILED BEEF BROCHETTE (GF) \$3.50
with chimichurri sauce or bleu cheese sauce

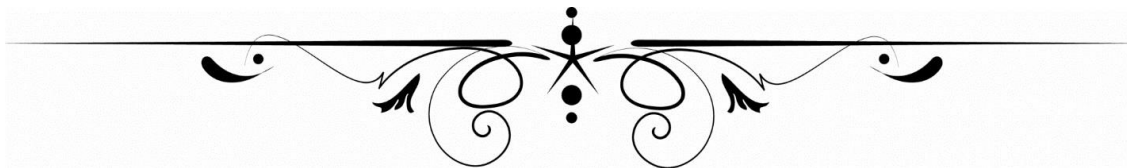
ROPA VIEJA SLIDERS \$3.75
Marinated flank steak with Caribbean spiced peppers & onions

MEATBALL SKEWERS \$2.75
with pineapple, red bell peppers & sweet chili sauce

SICILIAN RICOTTA MEATBALLS \$2.50
with basil marinara

ROAST BEEF BUNDLES \$3.00
roast beef wrapped with charbroiled asparagus with lettuce leaves





Vegetarian & Vegan

ENDIVE SPEAR STUFFED FORBIDDEN BLACK RICE (GF, VGN) \$2.50
and pineapple mango chutney

CARAMELIZED ONION & PEAR TARTLET \$2.50
with brie cheese

RISOTTO CROQUETTE WITH MUSHROOM RAGOUT (VGN) \$2.25
creamy risotto deep fried

FOCACCIA BITES \$2.25
caramelized onion & pear with brie

BUTTERNUT SQUASH CROSTINI \$2.75
balsamic reduction, goat cheese & hazelnuts

LEMON & PARMESAN ARTICHOKE BOTTOMS (GF) \$2.50
stuffed with lemon aioli & parmesan cheese mixture

MEDITERRANEAN ARTICHOKE BOTTOMS (GF, VGN) \$2.50
with hummus and sundried tomatoes

ASPARUGUS SPEARS IN PUFF PASTRY \$2.50
with asiago cheese

POTATO KALE CAKES \$2.50
with remoulade

POT STICKERS \$2.25
with ginger cilantro dipping sauce

GOURMET CAPRESE DOLLAR ROLLS \$3.00
With fresh mozzarella, tomato, basil and balsamic

FRESH FIGS WITH GOAT CHEESE (GF) \$3.00
mint infused balsamic reduction (seasonal)

WATERMELON CUPS & FETA (GF) \$2.50
served with chiffonade of mint

GOAT CHEESE & FIG CROSTINI \$2.75
topped with pistachio

AVOCADO TOAST \$2.50
On focaccia topped with Italian tomatoes and sunflower seeds

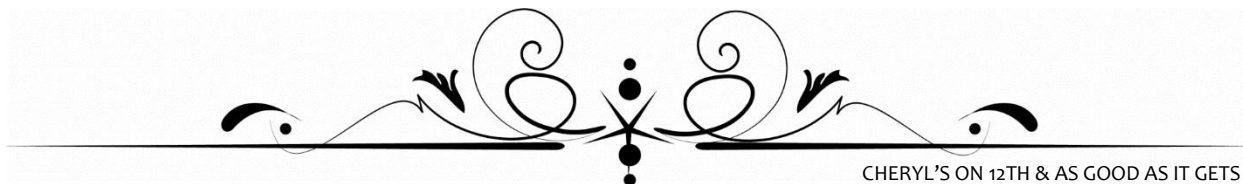
CAPRESE BITES \$2.75
Hollowed out grape tomatoes stuffed with mozzarella, basil, white balsamic reduction

CAPRESE SKEWERS \$2.75
Grape tomatoes with mozzarella, basia and balsamic reduction

BAKED BRIE BITES IN PHYLLO \$2.50
with grape & pecans compote

DEVILED EGGS \$1.50
house devilled eggs with choice of paprika, dill, rogue bleu cheese

FAVA BEAN CROSTINI \$2.75
with arugula & parmesan





Around the World

The Around the World Package makes your appetizer party planning a breeze! Feature different flavor profiles all at the same party – made to wow your guests. Displayed as stations with food labels for each item.

- \$29.00 per guest
- Minimum of 30 guests.
- Pick 3 items from each category.
- Each guest will have the opportunity to enjoy 12 unique bites!

American Classics

CRAB CAKES

with remoulade sauce or curry coulis & mango salsa

GRILLED VEGETABLES DISPLAY(GF)

grilled and chilled seasonal vegetables with side sauces

POACHED SALMON WITH PRAWNS DISPLAY (GF) add

\$4.00

Alaskan line caught salmon poached with lemons and prawns

ALL AMERICAN CHEESEBURGER SLIDERS

Tropical & Caribbean

TROPICAL CEVICHE ENDIVE SPEAR (GF)

mango, shrimp & avocado

ROPA VIEJA SLIDERS

Marinated flank steak with Caribbean spiced peppers & onions

JERK CHICKEN SKEWERS (GF)

with cilantro lime sauce

GRILLED SPICED PRAWNS (GF)

with pepper blend aioli

Continental

BRAISED SHORT RIB CROSTINI

with remoulade

LEMON & PARMESAN ARTICHOKE BOTTOMS (GF)

stuffed with lemon aioli & parmesan cheese mixture

ASPARUGUS SPEARS IN PUFF PASTRY

with asiago cheese

SMOKED SALMON CROSTINI

with lemon crème fraîche

Mediterranean & Middle East

SICILIAN RICOTTA MEATBALLS

with basil marinara

GOAT CHEESE & FIG CROSTINI

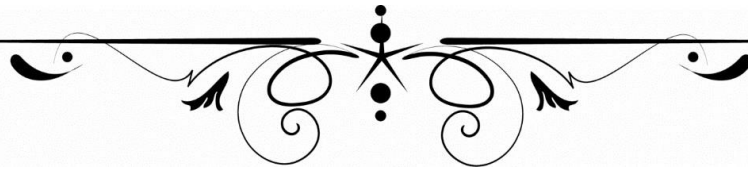
topped with pistachio

TANDOORI CHICKEN SKEWERS (GF)

with tzatziki sauce

HOUSE MADE HUMMUS & TABBOULEH DIP

with pita bread



2019

Wedding & Event

Buffet Packages Menu

Buffet style dinners offer a wider selection of cuisine at affordable prices. Prices listed are for cuisine only. Service staff, bartenders and rental coordination available at an additional cost. Each quote is custom made to fit your event.

Service:

- 🍴 Full-service catering
- 🍴 Staff serve guests behind the buffet line at staffed weddings & events
- 🍴 Bar service available – please inquire
- 🍴 Please see Plated Dinner menu for plated weddings & events

Menus:

- 🍴 Cater to most dietary restrictions and preferences
- 🍴 Custom menus available
- 🍴 Sensitive to event costs

Rentals:

- 🍴 Full coordination of rentals available including linens, flatware, glassware & décor
- 🍴 Disposable, recyclable options available complimentary
- 🍴 No upcharge or hidden fees on rentals

Dinner Buffet Packages

PERFECTLY SIMPLE

- ☒ One Entrée Selection
- ☒ One Gourmet Salad
- ☒ Two Side Dishes
- ☒ Artisan Rolls/Bread & Butter
- ☒ Strawberry Lemonade, Iced Tea & Cucumber Infused Water

PERFECTLY SIMPLE - \$22.95 per guest

THE CROWD FAVORITE

- ☒ Two Entrée Selections
- ☒ One Gourmet Salad
- ☒ Two Side Dishes
- ☒ Artisan Rolls/Bread & Butter
- ☒ Strawberry Lemonade, Iced Tea & Cucumber Infused Water

THE CROWD FAVORITE - \$27.95 per guest

PLENTIFLY ABUNDANT

- ☒ Three Entrée Selections
- ☒ One Gourmet Salad
- ☒ Two Side Dishes
- ☒ Artisan Rolls/Bread & Butter
- ☒ Strawberry Lemonade, Iced Tea & Cucumber Infused Water

PLENTIFLY ABUNDANT - \$32.95 per guest



Passed & Stationary Hors d'oeuvres

Please Review the Stationary & Passed Hors d'oeuvres menu for your options.

We recommend 2 – 3 options for guests before dinner service.



Entrée Selections

Chicken

OVEN ROASTED ROSEMARY MAPLE CHICKEN (GF)
marinated maple and walnut glaze

COQ AU VIN (GF)
chicken braised with wine, bacon, mushrooms and garlic

MUSHROOM ASIAGO CHICKEN
Chicken breast simmered with mushrooms, white wine, cream & asiago

CHICKEN PICCATA (GF) OVER ORECCHIETTE
simmered in lemon-wine sauce over a bed of Italian pasta

CRISPY COCONUT CHICKEN
breaded with coconut and served with a pineapple mango chutney

CHICKEN CORDON BLEU
chicken stuffed with gruyere and prosciutto, panko bread

CHICKEN MARSALA (GF)
sautéed with mushrooms & marsala wine

Pork

OVEN ROASTED PORK LOIN (GF)
with apples or Marion berry chipotle glaze

KALUA PORK (GF)

APRICOT PORK LOIN (GF)
apricots with figs in port wine sauce

DIJON PORK LOIN
panko crusted & oven roasted with Dijon cream sauce

Beef – Add \$4.00 per guest

FILET MEDALLIONS (GF)
bordelaise sauce

PRIME RIB ROAST (GF)
au jus and horseradish crème

SLOW COOKED BRISKET (GF)
blueberry balsamic glaze

BRAISED SHORT RIBS (GF)
brined in red wine and onions, carrots, thyme, oregano & rosemary

Vegetarian & Vegan

VEGAN CASSOULET
grilled field sausage over roasted vegetables, ancient grains & steamed greens, country gravy, sunflower seeds & roasted almonds

STUFFED PORTABELLA MUSHROOMS (GF)
spinach & gourmet cheese blend, quinoa & seasonal vegetables
*Can be made vegetarian or vegan

VEGAN CHICKIN' PICATTA
vegetable & soy chicken like protein lemon & capers

BUTTERNUT SQUASH RAVIOLI
with toasted hazelnuts & balsamic reduction

Fish & Seafood

ALASKAN LINE CAUGHT SALMON (GF) – add \$2.00 per guest
Lemon & dill, Dijon caper cream sauce, barbaquoa

MAHI MAHI (GF) – add \$3.00 per guest
Macadamia nut crusted with pineapple mango salsa

BAKED HALIBUT (GF) – add \$4.00 per guest
lemon peppercorn sauce

GIANT SEA SCALLOPS (GF) – add \$4.00 per guest
spicy orange ginger glaze

DUNGESS CRAB CAKES – add \$2.00 per guest
hand crafted remoulade

Custom Entrées

As a custom caterer we are more than happy to create an entrée inspired you. Please contact us for more information!



Salad Options

NORTHWEST HAZELNUT SALAD (SEASONAL)

mixed greens, hazelnuts, dried cranberries, bleu cheese, walnut raspberry vinaigrette

CAESAR SALAD

Romaine lettuce with parmesan, Regianno, Caesar dressing and croutons

BERRY SALAD (SEASONAL)

mixed greens, candied pecans, goat cheese, seasonal berries and house balsamic vinaigrette

GARDEN SALAD

mixed greens, cherry tomatoes, cucumbers, carrots and balsamic dressing

WALNUT & PEAR SALAD (SEASONAL)

mixed greens, candied walnuts, thinly sliced pears, parmesan cheese, white wine & lemon dressing

SPINACH & STRAWBERRY SALAD (SEASONAL)

spinach, sliced strawberries, sesame & poppy seeds, feta cheese, balsamic dressing

WINTER KALE & SQUASH SALAD (GF, VGN) (SEASONAL) – add \$1.00 per guest

Marinated kale with roasted winter squash, edamame, dried cranberry, red onion, cashews & sunflower seeds in a semi-sweet vinaigrette

SUMMER KALE & SQUASH SALAD (GF, VGN) (SEASONAL) – add \$1.00 per guest

Marinated kale with blueberries, edamame, dried cranberry, red onion, cashews & sunflower seeds in a semi-sweet vinaigrette

Side Options

PARMESAN GARLIC GREEN BEAN ALMONDINE (GF)

sliced almonds, butter, garlic

BOURBON CARROTS (GF)

long stem carrots glazed in bourbon & ginger

SEASONAL ROASTED VEGETABLES (GF)

seasonal selection of organic vegetables

BRUSSELS SPROUTS WITH PANCETTA (GF)

roasted with pancetta, dried cranberries, balsamic

WHIPPED GARLIC POTATOES (GF)

CREAMY RISOTTO (GF)

ROSEMARY POTATOES (GF)

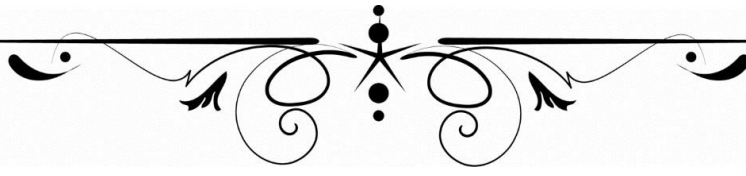
roasted small red potatoes with olive oil, rosemary, salt and pepper

Premium Upgrades

BUTTERNUT SQUASH RAVIOLI – add \$1.00 per guest
with balsamic reduction

POLENTA CAKES (GF) – add \$1.00 per guest
wild mushroom cream sauce, ragout, goat cheese & mushrooms, white cheddar

PENNE PASTA – add \$1.00 per guest
sundried tomatoes, artichokes, creamy pesto



2019

Wedding & Event

Plated Packages Menu

Plated dinners offer full-service staff members & cuisine that are customized to fit the vision and requirements of each event. Prices listed are for cuisine only. Service staff, bartenders and rental coordination available. Each quote is custom made to fit your event.

Service:

- 🍴 Full-service catering
- 🍴 Staff serve guests tableside including wine service, coffee service and cocktail service
- 🍴 Bar service available – please inquire
- 🍴 Please see Buffet Dinner Menus for buffet style weddings & events

Menus:

- 🍴 Cater to most dietary restrictions and preferences
- 🍴 Custom menus available
- 🍴 Sensitive to event costs

Rentals:

- 🍴 Full coordination of rentals including linens, flatware, glassware & décor



Plated Dinner Package

Includes the following:

- ✂ Two Main Entrée Selections & Vegan/Vegetarian Entree
- ✂ One Gourmet Salad
- ✂ Two Side Dishes
- ✂ Artisan Rolls/Bread & Butter
- ✂ Strawberry Lemonade, Iced Tea & Cucumber Infused Water

\$29.95 per guest

Passed & Stationary Hors d'oeuvres

Please Review the Stationary & Passed Hors d'oeuvres menu for your options.

We recommend 2 – 3 options for guests before dinner service.





Entrée Selections

Chicken

OVEN ROASTED ROSEMARY MAPLE CHICKEN (GF)
marinated maple and walnut glaze

COQ AU VIN (GF)
chicken braised with wine, bacon, mushrooms and garlic

MUSHROOM ASIAGO CHICKEN
Chicken breast simmered with mushrooms, white wine, cream & asiago

CHICKEN PICCATA (GF) OVER ORECCHIETTE
simmered in lemon-wine sauce over a bed of Italian pasta

CRISPY COCONUT CHICKEN
breaded with coconut and served with a pineapple mango chutney

CHICKEN CORDON BLEU
chicken stuffed with gruyere and prosciutto, panko bread

CHICKEN MARSALA (GF)
sautéed with mushrooms & marsala wine

Pork

OVEN ROASTED PORK LOIN (GF)
with apples or Marion berry chipotle glaze

KALUA PORK (GF)

APRICOT PORK LOIN (GF)
apricots with figs in port wine sauce

DIJON PORK LOIN
panko crusted & oven roasted with Dijon cream sauce

Beef – Add \$4.00 per guest

FILET MEDALLIONS (GF)
bordelaise sauce

PRIME RIB ROAST (GF)
au jus and horseradish crème

SLOW COOKED BRISKET (GF)
blueberry balsamic glaze

BRAISED SHORT RIBS (GF)
brined in red wine and onions, carrots, thyme, oregano & rosemary

Vegetarian & Vegan

VEGAN CASSOULET
grilled field sausage over roasted vegetables, ancient grains & steamed greens, country gravy, sunflower seeds & roasted almonds

STUFFED PORTABELLA MUSHROOMS (GF)
spinach & gourmet cheese blend, quinoa & seasonal vegetables
*Can be made vegetarian or vegan

VEGAN CHICKIN' PICATTA
vegetable & soy chicken like protein lemon & capers

BUTTERNUT SQUASH RAVIOLI
with toasted hazelnuts & balsamic reduction

Fish & Seafood

ALASKAN LINE CAUGHT SALMON (GF) – add \$2.00 per guest
Lemon & dill, Dijon caper cream sauce, barbaquoa

MAHI MAHI (GF) – add \$3.00 per guest
Macadamia nut crusted with pineapple mango salsa

BAKED HALIBUT (GF) – add \$4.00 per guest
lemon peppercorn sauce

GIANT SEA SCALLOPS (GF) – add \$4.00 per guest
spicy orange ginger glaze

DUNGESS CRAB CAKES – add \$2.00 per guest
hand crafted remoulade

Custom Entrées

As a custom caterer we are more than happy to create an entrée inspired you. Please contact us for more information!



Salad Options

NORTHWEST HAZELNUT SALAD (SEASONAL)

mixed greens, hazelnuts, dried cranberries, bleu cheese, walnut raspberry vinaigrette

CAESAR SALAD

Romaine lettuce with parmesan, Regianno, Caesar dressing and croutons

BERRY SALAD (SEASONAL)

mixed greens, candied pecans, goat cheese, seasonal berries and house balsamic vinaigrette

GARDEN SALAD

mixed greens, cherry tomatoes, cucumbers, carrots and balsamic dressing

WALNUT & PEAR SALAD (SEASONAL)

mixed greens, candied walnuts, thinly sliced pears, parmesan cheese, white wine & lemon dressing

SPINACH & STRAWBERRY SALAD (SEASONAL)

spinach, sliced strawberries, sesame & poppy seeds, feta cheese, balsamic dressing

WINTER KALE & SQUASH SALAD (GF, VGN) (SEASONAL) – add \$1.00 per guest

Marinated kale with roasted winter squash, edamame, dried cranberry, red onion, cashews & sunflower seeds in a semi-sweet vinaigrette

SUMMER KALE & SQUASH SALAD (GF, VGN) (SEASONAL) – add \$1.00 per guest

Marinated kale with blueberries, edamame, dried cranberry, red onion, cashews & sunflower seeds in a semi-sweet vinaigrette

Side Options

PARMESAN GARLIC GREEN BEAN ALMONDINE (GF)

sliced almonds, butter, garlic

BOURBON CARROTS (GF)

long stem carrots glazed in bourbon & ginger

SEASONAL ROASTED VEGETABLES (GF)

seasonal selection of organic vegetables

BRUSSELS SPROUTS WITH PANCETTA (GF)

roasted with pancetta, dried cranberries, balsamic

WHIPPED GARLIC POTATOES (GF)

CREAMY RISOTTO (GF)

ROSEMARY POTATOES (GF)

roasted small red potatoes with olive oil, rosemary, salt and pepper

Premium Upgrades

BUTTERNUT SQUASH RAVIOLI – add \$1.00 per guest
with balsamic reduction

POLENTA CAKES (GF) – add \$1.00 per guest
wild mushroom cream sauce, ragout, goat cheese & mushrooms, white cheddar

PENNE PASTA – add \$1.00 per guest
sundried tomatoes, artichokes, creamy pesto