

TAM 2021 Catering Menu

Appetizer Platters:

Full platters only, each platter feeds 50 people.

- **Artisan Cheese and Fruit – \$175**
Imported and domestic cheeses served with gourmet crackers
- **Artisan Meats - \$175**
Gourmet assortment of artisan Northwest salamis, garnished with fresh herbs
- **Asian Barbeque - \$175**
Tender barbeque pork loin thinly sliced and garnished with sesame seeds and green onion
- **Northwest Smoked Salmon - \$175**
Wild salmon lox garnished with lemon and herbs, served with capers and crostini
- **Antipasti - \$150**
Balsamic vinegar-roasted Northwest vegetables, pickled green beans, marinated artichoke hearts and assorted olives
- **Pan Asian Noodle Salad - \$150**
Ginger-sesame chicken, carrots, celery, green onions & yakisoba noodles served in individual take-out boxes
- **Fresh Garden - \$150**
Fresh-cut celery, carrot and cucumber served with buttermilk ranch and hummus dips
- **Spring Rolls - \$150**
Rice noodles, shredded carrot, cucumber, mint and basil wrapped in rice paper and served with peanut and sweet chili dipping sauces
- **Fresh Fruit - \$150**
Assortment of fresh fruit

Small Bites:

Priced per dozen.

- Northwest Salmon Sliders - **\$26**
Wild northwest salmon patty on a buttermilk bun with lemon aioli
- Pesto Stuffed Mushrooms - **\$20**
Parmesan cheese and pesto stuffed mushroom caps
- Bacon-Wrapped Dates - **\$17**
Center-cut applewood-smoked bacon wrapped around sweet dates
- Prawn Satay - **\$38**
Grilled prawn garnished with grilled pepper
- Lemon Chicken Satay - **\$35**
Tender chicken marinated with lemon
- Curry Chicken Satay - **\$35**
Tender chicken marinated in fragrant yellow curry
- Pineapple Basil Mozzarella Skewers - **\$26**
Pineapple, fresh basil, and mozzarella cheese on bamboo skewers
- Caprese Skewers - **\$26**
Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers
- Herbed Goat Cheese Bites - **\$25**
With red + yellow beats
- Beef Kebab - **\$42**
With grilled onion + pepper garnish
- Chicken Sliders - **\$42**
With buffalo sauce + blue cheese aioli
- Meatball Sliders - **\$36**
Made with beef + pork
- Vegetable Gyoza - **\$25**
With teriyaki drizzle and sweet chili dipping sauces (vegan + vegetarian)

\$25/Person Buffet Package:

Choose 2 Small Bites, 2 Sides and 2 Entrees

Small Bites:

- Pesto Stuffed Mushrooms
Parmesan cheese and pesto stuffed mushroom caps
- Caprese Skewers
Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers
- Herbed Goat Cheese Bites
With red & yellow beets
- Vegetable Gyoza
With teriyaki drizzle and sweet chili dipping sauce
- Meatball Sliders
Housemade meatballs and marinara sauce on a fresh hoagie roll with cheese

Sides:

- Steamed Vegetables
- Truffle Green Beans
- Yukon Mashed Potato
- Wild Rice Pilaf

Entrees:

Served with dinner rolls and butter

- Herb Roasted Chicken
With charred lemons
- Roasted Pork Tenderloin
With maple mustard glaze
- Roasted Pit Ham
With brown sugar mustard sauce

\$35/Person Buffet Package:

Choose 1 Salad, 2 Small Bites, 2 Sides and 2 Entrees

Salads:

- Mixed Greens with Balsamic Vinaigrette
- Caesar
- Pasta

Small Bites:

- Pesto Stuffed Mushrooms
Parmesan cheese and pesto stuffed mushroom caps
- Caprese Skewers
Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers
- Herbed Goat Cheese Bites
With red & yellow beets
- Vegetable Gyoza
With teriyaki drizzle and sweet chili dipping sauce
- Meatball Sliders
Housemade meatballs and marinara sauce on a fresh hoagie roll with cheese
- Chicken Kebabs
With grilled lemon
- Beef Sliders
With cheddar cheese and ketchup on a fresh hoagie roll

Sides:

- Steamed Vegetables
- Roasted Vegetables
- Truffle Green Beans
- Yukon Mashed Potato
- Roasted Fingerling Potatoes
- Wild Rice Pilaf

Entrees:

Served with dinner rolls and butter

- Grilled Flank Steak
With chimichurri and pickled red onions
- Herb Roasted Chicken
With charred lemons
- Roasted Pork Tenderloin
With maple mustard glaze
- Roasted Pit Ham
With brown sugar mustard sauce

\$45/Person Buffet Package:

Choose 2 Salads, 2 Small Bites, 2 Sides and 2 Entrees

Salads:

- Mixed Greens with Balsamic Vinaigrette
- Caesar
- Greek
- Pasta

Small Bites:

- Pesto Stuffed Mushrooms
Parmesan cheese and pesto stuffed mushroom caps
- Caprese Skewers
Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers
- Herbed Goat Cheese Bites
With red & yellow beets
- Vegetable Gyoza
With teriyaki drizzle and sweet chili dipping sauce
- Meatball Sliders
Housemade meatballs and marinara sauce on a fresh hoagie roll with cheese
- Chicken Kebabs
With grilled lemon
- Beef Kebabs
With grilled onions and peppers
- Shrimp Kebabs
With grilled peppers
- Beef Sliders
With cheddar cheese and ketchup on a fresh hoagie roll
- Chicken Sliders
With buffalo sauce and bleu cheese aioli

Sides:

- Steamed Vegetables
- Roasted Vegetables
- Truffle Green Beans
- Grilled Baby Carrots with Balsamic Drizzle
- Yukon Mashed Potato
- Roasted Fingerling Potatoes
- Wild Rice Pilaf
- Quinoa Pilaf

Entrees:

Served with dinner rolls and butter

- Vegetable Stew

- Herb Roasted Prime Rib
With au jus and horseradish
- Grilled Salmon Fillet
With vinaigrette
- Grilled Flank Steak
With chimichurri and pickled red onions
- Herb Roasted Chicken
With charred lemons
- Roasted Pork Tenderloin
With maple mustard glaze
- Roasted Pit Ham
With brown sugar mustard sauce

Dessert Platters:

Full platters only, each platter feeds 50 people.

- Assorted Bite-Sized Treats Platter - **\$150**
An assortment of mini macaroons, petit fours, mini cupcakes, and mini cheesecakes.
Selections may vary
- Key Lime Pie - **\$200**
- Strawberry Shortcake - **\$150**
- Chocolate Mousse Cake - **\$150**
- Lemon & Cream Shortcake - **\$150**
- Carrot Cake - **\$150**
Contains walnuts
- Brownies - **\$100**
- Bite-Sized Chocolate Truffles - **\$70**
- Chocolate Covered Fruit & Nuts - **\$70**

Breakfast Buffet Packages:

Priced per person

Continental Breakfast - \$15

- Fresh Seasonal Fruit Platter
- Muffin, Danish, and Croissant Assortment
- Beverage Station

With orange juice, fresh-brewed coffee, selection of teas and water

Hot Breakfast - \$20

- Fresh Seasonal Fruit Platter
- Roasted Breakfast Potatoes
- Scrambled Eggs
- Applewood-Smoked Bacon and Sausage
- Beverage Station

With orange juice, fresh-brewed coffee, selection of teas and water

Luncheon Buffet:

Priced per person

Sandwich Buffet - \$15

- Variety Sandwich Platter
Ham and Swiss Cheese, Turkey and Cheddar Cheese, Roast Beef, and Vegetarian sandwich assortment on artisan breads
- Mixed Greens Salad or Fruit Salad
- Beverage Station
With orange juice, fresh-brewed coffee, selection of teas and water

Additional Options - \$2 each

- Chocolate Chip Cookie
- Chips

Beverages – At the Bar:

Bars can be hosted or cash/credit. Price per beverage.

- Spirits - **\$7**
- Wine - **\$6**
- Beer - **\$5**
- Soda - **\$2**
- Sparkling Water - **\$2**

Beverages – Non Alcoholic:

Beverage station. Price per person, based on guest count.

- Coffee, Tea & Water - **\$2**
- Lemonade - **\$3**
- Soda - **\$2**
- Sparkling Water - **\$2**