2022 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 barbecue 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

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

Caprese Skewers - $26
Cherry tomatoes, fresh basil, and mozzarella cheese on bamboo skewers

Herbed Goat Cheese Bites - $25
With red and yellow beets

Beef Kebab - $42
With grilled onion and pepper garnish

Chicken Sliders - $42
With buffalo sauce and blue cheese aioli

Meatball Sliders - $36
Made with beef and pork

Vegetable Gyoza - $25
With teriyaki drizzle and sweet chili dipping sauces (vegan and 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
- 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
- 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
- **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**
  With au jus and horseradish
- **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, freshly 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, freshly brewed coffee, selection of teas and water

BEVERAGES – AT THE BAR
Bars can be hosted or cash/credit. Price per beverage.

Wine - $6
Beer - $5
Soda - $2
Sparkling Water - $2

BEVERAGES – NON ALCOHOLIC
Beverage station. Price per person, based on guest count.

Freshly brewed Coffee, Tea & Water - $2
  Lemonade - $3
  Soda - $2
  Sparkling Water - $2

LUNCH BUFFET
Priced per person

Sandwich Buffet - $15
  Variety Sandwich Platter with 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, freshly brewed coffee, selection of teas and water

Additional Options - $2/each
  Chocolate Chip Cookie
  Chips