

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 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

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 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

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

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 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 macarons, 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

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

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

LUNCHEON 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