

## Menu ideas

We like to create custom menus for each event, but here are a few ideas and items we have made for other events:

### APPETIZERS

Mini Soft Pretzel Bites w/cheddar-bacon dip and marinara sauce

Slow Cooker Bacon Jam served w/ homemade biscuits

Pizza Bombs: choice of pepperoni, bacon pineapple, or veggie, served w/marinara sauce

Spicy Firecracker Shrimp fried spring rolls w/ lime cilantro crème fresh

Avocado Fritters w/ cilantro lime cream dip

Spicy Sausage, cheese, green olive picks

Beet and Goat Cheese Napoleons

Roast Vegetable Platter: Asparagus, red potato, green beans, petite peppers, served with roasted garlic and savory crème fresh

Pastry Baked Brie with toasted nuts, fruit preserves, grapes and table crackers

Caprese Salad Skewers, served with creamy pesto dipping sauce

Classic Lemon-Parsley Gougeres

“The Mashtini” Buffet now available: French-inspired Whipped Potato served in a martini glass with sour cream, bacon bits, shredded cheddar, scallions, tomatoes, creamed broccoli, chili

Olive Tapenade on Crostini with Shaved Parmesan Cheese

Cajun Crab and Avocado Maki Rolls with Soy, Wasabi and Pickled Ginger

Puff Pastry Bites with Brie, Pecans and Brown Sugar

“Tartare Station” with Fresh Salmon served on Black and White Sesame Studded Wonton Cups

Beef Tartare with Chili Oil Served On Crostini

Tuna Tartare served on a Fried Wonton

Build Your Own Fish Taco

Oysters Rockefeller

Bread Basket with Infused Butters

Cheese Straws

Foie Gras Torchon

Stuffed Potato Skins

7 Layer Dip with Tortilla Chips

Savory Truffle Infused Custards with Wild Mushrooms

Super Bacon Bar

Petite Macaroni and Cheese Stuffed Grilled Cheese Sandwiches

24 hour Tomatoes on Walnut Flatbread with Chevre, Mint, Basil, Cucumber and Balsamic Vinegar

Lemon-Vodka Cured Salmon on Blini with Crème Fraiche and Dill

Seafood Cocktail Shooters with Crab, Tiger Prawns, or Oregon Bay Shrimp

Hawaiian Poke Style Ahi Tuna on a Crispy Wonton with Sesame Seeds and Wasabi

Hardwood Grilled Beef Tenderloin on Baguette with Dijon-Horseradish Sauce

Smoked Duck Breast on Puff Pastry with Mango Chutney

Roasted Wild Mushroom Brochette with Triple Cream Brie Cheese

Crab Cakes with Lemon-Garlic Aioli or Chipotle Aioli

Greek Style Hummus Platter with Feta Cheese, Mixed Olives, Tomato, Walnuts and Pita Bread

Fruit Kabob: seasonal selection

Antipasto Platter with Cured Italian Meats, Olives, Marinated and Pickled Vegetables and Mixed Cheeses

Mini Lobster Rolls

All Natural Hand Formed Beef Burger Sliders

Mango and Dungeness Crab Salad on Brioche Toast Round

Sea Scallop with Minted Peas on a Potato Gaufrette

Roasted Shrimp in Artichoke Leaves with Marinated Fennel, Feta Cheese, and Oregano

Stylized Pizzas

- Red Bliss Potato, Applewood Smoked Bacon, Caramelized Onion and Gruyere
- Wild Mushroom and Fontina
- Greek with Feta, Tomato, Red Onion, Olives and Artichokes

Italian Eggplant Crisp with Oven Dried Tomato, Fresh Mozzarella and Oregano

Assorted Tarts

- Roasted Sweet Potato with Tomatillo and Goat Cheese
- Chorizo, Spanish Manchego Cheese, and Grilled Red Onion
- Lobster with Mushrooms, Ricotta, Spinach and Tarragon
- Chicken, Roasted Red Pepper, Cilantro, White Cheddar
- Roasted Garlic, Gorgonzola, Apricot and Marcona Almond

Grilled Swordfish on Ginger-Jalapeno Rice Cake with Cilantro Aioli

Celery Root-Potato Pancake with Apple-Caramelized Onion-Cognac Compote

Petite Sandwiches

- Croque Monsieur (Ham, Gruyere, Pear and Mustard)
- House Made Pastrami on Rye

- Smoked Salmon with Cucumber and Dill
- Roasted Turkey and Cranberry

Spicy Ahi Tuna on Cucumber with Spicy Mayo

Stuffed Mushrooms

- Braised Leek, Fennel, and Goat Cheese
- Creamy Parmesan-Chive Polenta
- Porcini Mushroom, Brie and Shallot
- Applewood Bacon, Shallot, Potato, White Cheddar, Truffle

Petite Falafel in Bibb Lettuce with Yogurt Sauce, Cucumber, Tomato, and Herbs

Spring Rolls with Peanut Sauce and Sweet and Spicy Dipping Sauce

Stuffed Cherry Tomatoes

- Italian White Bean Puree
- Grilled Shrimp and Corn Salad
- Blue Cheese and Watercress
- Mixed Olives

Calamari Salad in Pita Cups with Garbanzo Beans, Olive Tapenade, and Yogurt

Fontina Risotto Fritters stuffed with Fontina and Fried

Minted Fava Bean Puree with Shaved Parmesan on Crostini

Grilled Vegetable and Beef Rolls served with Shoyu-Scallion Dipping Sauce

Seafood Skewers

- Spiced Salmon on Bamboo
- Marinated and Grilled Shrimp
- Louisiana Rubbed Ahi Tuna
- Preserved Lemon Marinated Swordfish

Beef or Lamb wrapped Dolmades with Yogurt Sauce

Boursin Cheese Stuffed Mushrooms

Buffalo Chicken Grilled Cheese

Herbed Cheesey Bread

Asian Style Barbecue Spareribs

Chipotle Lime Bacon Wrapped Shrimp

Creamy Mushroom Quesadillas

Vegan Tacos

Cuban Style Grilled Cheese

Grilled Cheese Sandwich with Sundried Tomatoes and Harissa

Grilled Cheese Sandwich with Guacamole

Jalapeno Popper Grilled Cheese

Handmade Italian Style Sliders

Spiced and Grilled Skirt Steak Skewers

Focaccia and Mortadella Bites

Pecorino, Pear, Walnut and Honey Pizzettes

Savory Parmesan Biscotti

Stromboli with Soppressata, Provolone, Spinach and Peppers

Stromboli with Meat and Cheese

Orange-Soy Glazed Diver Scallops

Strawberries Stuffed with Mascarpone Cheese

Petite Provencal Tartlets

Roasted Corncakes with Harissa Aioli

Ginger-Soy Glazed Meatballs

Smokey Cashew Dip

Spanish Tapas Style Meatballs

## ENTRÉES

Filet Mignon with Brandy, Cream and Peppercorns

Hawaiian Style Short Ribs

Italian Style Braised Pork

Stuffed Chicken Breasts with a Marsala Mushroom Sauce

Italian Style London Broil

Macaroni and Cheese Stuffed Portobello Mushroom

Portobello Mushroom Stuffed with Spinach-Artichoke Dip

Traditional Style Lasagna with Ground Pork, Beef and Veal

Grand Pasta Buffet with Marinara Sauce, Alfredo Sauce, Spaghetti, Meatballs and Foccacia Bread

Teriyaki Chicken Thighs with Jasmine Rice, Pineapple, and Potato-Macaroni Salad

Comfort Style Beef Burgundy with Mashed Yukon Gold Potato and Sourdough Baguette

Lamb or Beef Shepherds Pie

Chicken Fajita Bar with Flour Tortillas, Spanish Rice, Spiced Pinto Beans, Shredded Lettuce, Diced Tomato, Green Onion, Cilantro, Shredded Cheese, Sour Cream, Guacamole, Salsa and Hot Sauce

Herb Marinated Bone In Chicken Breast (also available as a half chicken)

Baked Potato Bar with Bacon, Sour Cream, Chili, Salsa, Butter, Black Olives, Cheddar Cheese, Green Onions and Salt and Pepper

All Natural Meat Loaf with Mashed Yukon Gold Potatoes, or Sourdough Bread

North African Plate with Braised Spiced Beef, Cous Cous, Tomato-Cucumber Salad, Yogurt Sauce, Hummus and Pita Bread

## Soup and Sandwich

- Potato-Leek, Clam Chowder, Chicken Noodle, Minestrone
- Turkey, Ham, Pastrami or Italian Deli Meats

Steak Au Poivre: Pepper Crusted Steak with Cognac Cream Sauce

Steak Diane: Seared Beef Tenderloin with a Brandied Pan Sauce

Filet Mignon with a Red Wine-Shallot Jus

Prime (Standing) Rib roast with Horseradish Cream and Au Jus

Beef Wellington: Filet Mignon, Prosciutto, and Wild Mushrooms wrapped in Puff Pastry

Braised Beef Shortribs: Served with Mushroom Sauce and Walla Walla Onion Rings

Bacon Fried Chicken

Chicken and Dumplings

Chicken Strips with Ranch, Honey Mustard or BBQ Sauce

Herb Roasted Turkey

Venison Loin with a Red Wine Reduction

Enchiladas: In the traditional style with Pork or Chicken

Carne Asada Tacos: Charcoal Grilled Marinated Beef with Avocado, Red Onion, Cilantro and Lime

Chef Salad Bar: Romaine Lettuce, Tomato, Hard Boiled Egg, Cheddar, Jack Cheese, Cucumber, Ham, Turkey, Bacon and Avocado

Greek Salad Bar: Romaine Lettuce, Tomato, Cucumber, Olives, Feta Cheese, Red Onion, Artichoke Hearts, Grilled Chicken and Greek Vinaigrette

Fajita Salad Bar: Romaine Lettuce, Cheddar-Jack Cheese, Salsa, Sour Cream, Olives, Spiced Beans, Corn, Avocado, Hot Sauce, Tomatoes, Marinated Chicken, and Fried Flour Tortilla Strips

Thai Lunch Combination: Pad Thai, Cashew Shrimp, Chicken Satay, Vegetable Curry, Jasmine Rice, Spring Rolls with Peanut Sauce

Build Your Own Burrito Bar: Grilled Marinated Chicken + Beef, Spanish Rice, Stewed Pinto Beans, Salsa, Sour Cream, Hot Sauce, Cheddar-Jack Cheese, Avocado, Red Onion, Green Onion, Salsa Verde, and Fried Corn Tortillas

Pizza: Margherita, Pepperoni, or Pesto Style

Build Your Own Sandwich Bar

With Ham, Turkey, Cheddar Cheese, Pepperjack Cheese, Tomato, Onion, Lettuce, Pickle, Mayonnaise and Mustard, Cucumber, Pepperoncini, Bacon, and Avocado on a Kaiser Roll

## BREAKFAST

Tray of assorted fresh Bagels, Scones, and Muffins

Fresh Fruit Salad (varies depending on the time of year)

Quiche Lorraine with Applewood Smoked Bacon, Spinach, Caramelized Onion Gruyere Cheese and Herbs

Grand Breakfast Buffet: Scrambled Eggs, English Muffins, Croissants, Breakfast Potatoes, Ham, Bacon, Butter and Jam

Biscuits and Gravy

Granola Breakfast Bar: A selection of granolas with yogurt, fresh and dried fruit

Smoked Salmon Plate: Served with Bagels, Cream Cheese, Cucumbers, Tomato and Walla Walla Onion

Breakfast Burrito Bar: With Scrambled Eggs, Potato, Sausage, Cheddar Cheese, Salsa and Sour Cream

House-made doughnut selection

Fruit Smoothies: Strawberry, Banana, Raspberry, Orange, Mango, Blueberry