



MARKET FRESH BANQUET MENU

PACKAGE BUFFETS

HANSVILLE BUFFET

MINIMUM 20

Oysters Casino

Seafood Chowder: True Cod, Baby Scallops, Shrimp, Clams

Chilled Jumbo Prawn Cocktail w/ Bloody Mary Cocktail Sauce

Shrimp & Lobster Bisque w/ Sherry Cream

Tossed Organic Garden Salad or Artisan Romaine Caesar Salad

Saffron Infused Paella w/ Sustainable Seafood & Chicken

Herb Crusted Prime Rib w/ Red Wine Jus & Horseradish Cream

Roasted Fingerling Potatoes w/ Fresh Herbs & Garlic

Grilled Asparagus w/ Romesco Sauce

Artisan Rolls, Sweet Cream & Herb Infused Butters

GAMBLE BAY SURF AND TURF BUFFET

MINIMUM 20

Seared Ribeye Crostini w/ Roasted Peppers & Horseradish Cream

Citrus Crusted Seared Tuna on a Wonton Crisp & Jicama Slaw

Seafood Chowder: True Cod, Baby Scallops, Shrimp, Clams

Tossed Organic Garden Salad or Artisan Romaine Caesar Salad

Roasted Vegetables w/ Squash, Peppers, Sweet Onions, Eggplant, Mushrooms w/ Balsamic Drizzle

Carved Steamship of Beef w/ Horseradish Cream

Wild Northwest Salmon w/ Lemon Caper Salsa Verde

Polenta Cakes w/ Fire Roasted Tomatoes & Shaved Parmesan

Honey Roasted Carrots w/ Fresh Mint

Artisan Rolls, Sweet Cream & Herb Infused Butters



POINT NO POINT BUFFET

MINIMUM 20

Whipped Butternut Tartlets w/ Bacon & Chives

Bruschetta w/ Roasted Tomato, Fresh Mozzarella & Basil

Spinach Salad: Baby Spinach, Shaved Red Onions,
Candied Bacon, Mushrooms, Balsamic Vinaigrette

Italian Wedding Soup

Tender Sliced Roast Beef w/ Wild Mushroom Demi

Grilled Citrus & Basil Chicken Breast

Three Cheese Tortellini w/ Roasted Garlic Cream Sauce

Grilled Summer Vegetables w/ Squash, Eggplant, Sweet Onions, Peppers, Lemon Vinaigrette

Artisan Rolls, Sweet Cream & Herb Infused Butters

ALA CARTE MENU

PASSED HOR D'OEUVRES

SOLD BY THE DOZEN

Whipped Butternut Tartlets w/ Bacon & Chives

Pear & Bleu Cheese Crostini w/ Caramelized Onions & Balsamic Drizzle

Marcona Almond Stuffed Medool Dates Wrapped in Prosciutto

Creamy Artichoke Dip in Endive Leaves Topped w/ Toasted Parmesan

Grilled Lamb Lollies w/ Grape Chili Sauce

Sesame Crusted Scallops w/ a Light Ponzu Sauce

Shaved Ribeye Crostini w/ Roasted Peppers & Horseradish Cream

Citrus Crusted Seared Tuna on a Wonton Crisp & Jicama Slaw

Bruschetta w/ Roasted Tomato, Fresh Mozzarella & Basil

Chilled Jumbo Prawn Cocktail w/ Bloody Mary Cocktail Sauce

Coconut Prawns w/ Mango Coulis

Lime Chicken Satay Skewer w/ Peanut Sauce

Thom Kai Soup Shots, Lemongrass, Crimini Mushrooms, Coconut Milk, Kaffir Lime Leaves



HOR D'OEUVRES PLATTERS

SERVES 20 PEOPLE

Cured Meat & Cheese Platter w/ Croccantini & Orange Spicy Mustard

Roasted Vegetables w/ Squash, Peppers, Sweet Onions,
Eggplant, Mushrooms w/ Balsamic Drizzle

Whipped Butternut Tartlets w/ Bacon & Chives

Bruschetta w/ Roasted Tomato, Fresh Mozzarella & Basil

Chilled Jumbo Prawn Cocktail w/ Bloody Mary Cocktail Sauce

Creamy Artichoke Dip in Endive Leaves Topped w/ Toasted Parmesan

Seasonal Fresh Fruit Platter

Buffalo Sliders with Pimento Cheese and Crispy Onions

Antipasto Stuffed Pepper Poppers

Shrimp and Grit Tartlets

Landjaeger on Pretzel Bun with Tomato and Gherkin Remoulade

Mushroom and Brie Tartlets

Peking Duck Spring rolls with Spicy Orange Mustard

Petite Cuban Pressed Sandwiches

Pear & Bleu Cheese Crostini w/ Caramelized Onions & Balsamic Drizzle

Lime Chicken Satay Skewer w/ Peanut Sauce

Shaved Ribeye Crostini w/ Roasted Peppers & Horseradish Cream

Citrus Crusted Seared Tuna on a Wonton Crisp & Jicama Slaw

Hummus Platter w/ Olive Tapenade, Feta Cheese, Roasted Peppers, Crudit , Pita Wedges



STARTERS

MINIMUM 20 PEOPLE

Organic Greens Salad: Pear Tomatoes, English Cucumbers, Herb Croutons

Caesar Salad: Romaine Hearts, Focaccia Croutons, Shaved Parmesan, Black Pepper Dressing

Artisan Apple Salad: Artisan Greens, Sliced Apples, Bleu Cheese,
Candied Walnuts, Apple Cider Vinaigrette

Spinach Salad: Baby Spinach, Shaved Red Onions, Candied Bacon, Mushrooms, Balsamic Vinaigrette

Seafood Chowder: True Cod, Baby Scallops, Shrimp, Clams

Shrimp & Lobster Bisque w/ Sherry Cream

Italian Wedding Soup

VEGETABLES

MINIMUM 20 PEOPLE

Honey Roasted Carrots w/ Fresh Mint

Brussel Sprouts w/ Applewood Smoked Bacon & Olive Oil

Grilled Asparagus w/ Crushed Hazelnuts & Fresh Chevre

Grilled Summer Vegetables w/ Squash, Eggplant, Sweet Onions, Peppers, Lemon Vinaigrette

Sautéed Broccoli w/ Garlic & Crispy Shallots

Sautéed Wild Mushroom Mix

Sautéed Haricot Vert w/ Crispy Shallots & Herbed Butter

Roasted Root Vegetables w/ Carrots, Turnips, Rutabagas, Parsnips, Garlic & Fresh Herbs

Red & Yellow Baby Beet Duo w/ Cumin Oil & Fresh Herbs



STARCHES

MINIMUM 20 PEOPLE

Roasted Fingerling Potatoes w/ Fresh Herbs & Garlic

Garlic White Cheddar Mashed Potatoes

Truffled Macaroni & Cheese w/Herbed Bread Crumbs

Wild Grains Pilaf w/ Toasted Pecans & Cranberries

Mushroom Potato Gratin w/ Shiitake Mushrooms, Garlic, Parmesan Cream

Three Cheese Tortellini w/ Roasted Garlic Cream Sauce

Polenta Cakes w/ Fire Roasted Tomatoes & Shaved Parmesan

White Cheddar & Ham Hock Grits

Butternut Squash w/ Brown Butter & Sage

FROM CHILLY OCEAN WATERS

MINIMUM 20 PEOPLE

Includes Artisan Dinner Rolls, Sweet Cream and Herb Infused Butters

Wild Northwest Salmon w/Lemon Caper Salsa Verde

Panko & Romano Crusted Halibut w/ Fresh Tomato & Chive Butter Sauce

Saffron Infused Paella w/ Sustainable Seafood & Chicken

Wild Gulf Prawns w/Fresh Herbs, Olives, Garlic & Butter

Seared Ling Cod w/ Lemon/Shallot Butter Sauce

Dungeness Crab Cakes w/ Vegetable Ceviche



FROM FIELDS AND PASTURES

MINIMUM 20 PEOPLE

Includes Artisan Dinner Rolls, Sweet Cream and Herb Infused Butters

Grilled Citrus Chicken Breast w/Basil

Herb Crusted Prime Rib w/ Red Wine Jus & Horseradish Cream

Short Rib Roast w/ Cider Glazed Onions

Grilled Rack of Lamb w/ Spicy Mint Yogurt

Petite Filet Mignon w/ Green Peppercorn Demi Sauce

Mesquite Roasted Pork Loin w/ Bacon & Sautéed Apples

Braised Pork Shoulder w/ Bell Pepper Relish

Slow Roasted Duck w/ Orange Cherry Demi-Glace

CARVING STATIONS

Includes Artisan Dinner Rolls, Sweet Cream and Herb Infused Butters

Black Pepper Crusted Baron of Beef

Sea Salt & Herb Crusted Prime Rib of Beef

Rogue River Bleu Cheese Stuffed Pork Roast

Texas Style BBQ Beef Brisket

Honey Baked Ham

Fresh Rosemary Roasted Whole Turkey

ADDITIONAL \$100 ATTENDANT FEE



DESSERTS

Key Lime Pie ~ \$5.00 per person

Chocolate Toffee Mousse Cake with Kahlua ~ \$5.50 per person

Chocolate Chocolate Chocolate Cake ~ \$6.50 per person

Assorted Petite Fours ~ \$6.00 per person

Flourless Chocolate Torte, Seasonal Berries and Cream ~ \$6.00 per person

Carrot Cake ~ \$6.00 per person

Strawberry Shortcake, Whipped Cream and Crème Anglaise ~ \$5.50

BEVERAGE STATIONS

Coffee and Tea

Soft Drink Station

Host Bar

Champagne Station

Punch Bowl

Blackberry Lemonade

Seasonal Agua Fresca

CUSTOM MENUS

We are able to custom design any menu you wish for your event. If our suggestions don't fit your needs we can arrange a meeting with our chef to design any custom menu items you wish.