

## HORS D'OEUVRES BY THE PIECE

(Priced per piece, please indicate total number desired)

**CHILLED SHRIMP // 4** 

**DEVILED EGGS // 1** 

**TRUFFLE CREAM CHEESE WONTONS // 1**

Malt Vinegar Dipping Sauce

**WILD MUSHROOM TART // 3**

**PULLED CHICKEN ARTICHOKE STRUDEL // 3**

**SHRIMP & SAUSAGE // 3.5**

Crostini, Basil Aioli

**PROSCIUTTO-WRAPPED ASPARAGUS // 2.5** 

**ARTICHOKE MINI STRUDEL // 2.5**

**SOPPRESSATA // 2.5** 

Herb Goat Cheese

**MINI TUNA TACOS // 3.5**

**SMOKED SALMON // 3** 

Cucumber Round, Capers, Aioli

**MINI "HOSS" BURGERS // 3.5**

Hitch Sauce

**MINI CRAB CAKES // 4**

Thyme Aioli

**GRILLED CROSTINI & BRIE // 3.5**

Roasted Tomato, Balsamic

**THAI CHICKEN MEATBALLS // 2**

Garlic & Ginger, Avocado Ranch

## MINI DESSERTS TO SHARE

**MINI RED VELVET CUPCAKES // 87.5**

25 minimum — \$3.5 each additional

**MINI KEYLIME PIES // 62.5**

25 minimum — \$2.5 each additional

**CHOCOLATE TRUFFLES // 87.5** 

25 minimum — \$3.5 each additional

## HORS D'OEUVRES TO SHARE

(Priced per order, please indicate total number desired)

**HOUSE MADE POTATO CHIPS // 7**

Chive Sour Cream — Serves 2-3

**SEAFOOD CEVICHE // 15**

House Made Tortilla Chips — Serves 2-3

**CORNMEAL CRUSTED ROCK SHRIMP // 14** 

Marjoram Aioli, Sweet & Sour — Serves 2-3

**MISSION ROLL // 25** 

Salmon, Tuna, Asparagus, Avocado, Tempura — 12 pieces

**SEAFOOD PLATTER // 90** 

Shrimp, Oysters, Lobster Tails — Serves 8

**SHRIMP WONTON PLATTER // 50**

25 pieces

**MINI PIGS IN A BLANKET // 30**

Boars Head Beef Hot Dogs — 25 pieces

**BUFFALO BITES // 55**

Boneless Chicken, House Hot Sauce, Celery,  
Blue Cheese Dressing — Serves 20

**ARTISAN CHEESE PLATTER // 62.5** 

Fresh Fruit & Grilled Crostini — Serves 25

\$2.5 Per Additional Person

**GRILLED VEGETABLE PLATTER // 50** 

Balsamic Drizzle — Serves 25

\$2 Per Additional Person

**SEASONAL FRUIT PLATTER // 50** 

Serves 25

\$2 per additional person

**CHILLED SHRIMP PLATTER // 100** 

Cocktail Sauce — 25 Pieces

(Increments Of 25)

**ANTIPASTI PLATTER // 75** 

Veggies, Meat, Olives And Cheese — Serves 25

\$3 Per Additional Person

**ASSORTED MEAT PLATTER // 100** 

Serves 25

\$4 Per Additional Person

 Gluten Free option

## LUNCH MENU

(\$28 Per Person)

Includes a salad course, choice of 3 entrées and a dessert.

### SALAD

MIXED GREENS SALAD **GF**

CAESAR SALAD **GF\***

### ENTRÉE

ROASTED CHICKEN BREAST **GF**

Sautéed Spaghetti Squash, Broccolini

VEGETABLE PLATTER

Black Bean Cake, Broccolini & Five Grain Medley

CRACKER CRUSTED WALLEYE

Five Grain Medley, Pecan Butter

FETTUCCHINE BOLOGNESE ALLA ROSA

SEARED SALMON **GF**

Braised White Beans, Roasted Tomatoes

### DESSERT

RED VELVET CAKE

KEYLIME PIE

CHOCOLATE CAKE

VANILLA BEAN CRÈME BRÛLÉE **GF**

### SIDES TO SHARE

Each serves up to 4 people

SAUTEED WILD MUSHROOMS // 9 **GF**

GRILLED ASPARAGUS // 9 **GF**

CHINESE GREEN BEANS // 8

MAC & CHEESE WITH BACON // 9

SEAFOOD MAC & CHEESE WITH BACON // 21

BACON BRAISED BRUSSEL SPROUTS // 8 **GF**

PEA-PANCETTA RISOTTO // 7 **GF**



## DINNER MENU - TIER 1

(\$50 Per Person)

Includes a salad course, choice of 3-4 entrées and a dessert.

**MIXED GREENS SALAD** 

**CAESAR SALAD** 

**MISSION SALAD** — Add \$2  
Cucumber, Lemon Thyme Vinaigrette

### ENTRÉE

**ROASTED CHICKEN BREAST**   
Sautéed Spaghetti Squash, Broccolini

**VEGETABLE PLATTER**   
Black Bean Cake, Broccolini & Five Grain Medley

**CRACKER CRUSTED WALLEYE**  
Five Grain Medley, Pecan Butter

**SEARED SALMON**   
Braised White Beans, Roasted Tomatoes

**FETTUCCINE BOLOGNESE ALLA ROSSA**

**BALSAMIC PORK TENDERLOIN**   
Butternut Squash, Green Beans

### DESSERT

**RED VELVET CAKE**

**KEYLIME PIE**

**CHOCOLATE CAKE**

**VANILLA BEAN CRÈME BRÛLÉE** 

## DINNER MENU - TIER 2

(\$56 Per Person)

Includes a salad course, choice of 3-4 entrées and a dessert.

**BEEF & GOAT CHEESE SALAD**   
Honey, Roasted Pistachio

**WALDORF WEDGE SALAD**   
Apple, Bleu Cheese, Walnut Dressing

**MISSION SALAD**   
Cucumber, Lemon Thyme Vinaigrette

### ENTRÉE

**SEARED SCALLOPS**   
Pea-Pancetta Risotto, Golden Tomato Gazpacho

**GUINNESS BRAISED BEEF SHORT RIBS**  
Goat Cheese Potato Puree

**BLACKENED AHI TUNA**  
Soy Glaze, Sautéed Vegetables

**GRILLED FILET MIGNON**   
Herb Pesto Crusted, Garlic Fingerling Potatoes

**GRILLED FILET MIGNON & LOBSTER TAIL**   
Bearnaise, Sautéed Onion, Mushroom, Green Beans — Add \$12

### DESSERT

**RED VELVET CAKE**

**KEYLIME PIE**

**CHOCOLATE CAKE**

**VANILLA BEAN CRÈME BRÛLÉE** 

## SIDES TO SHARE

Each serves up to 4 people

 **SAUTEED WILD MUSHROOMS** // 9

 **GRILLED ASPARAGUS** // 9

**CHINESE GREEN BEANS** // 8

**MAC & CHEESE WITH BACON** // 9

**SEAFOOD MAC & CHEESE WITH BACON** // 21

 **BACON BRAISED BRUSSEL SPROUTS** // 8

 **PEA-PANCETTA RISOTTO** // 7

## BEER ON TAP

HAMM'S // 5.75  
COORS LIGHT // 5.75  
BADGER HILL SEASONAL // 6.5  
BAUHAUS SEASONAL // 6.5  
BELL'S TWO HEARTED ALE // 6.5  
BRAU BROTHERS MOOJOO MILK STOUT // 6.5  
BOOM ISLAND SEASONAL // 6.5  
FULTON SEASONAL // 6.5  
FINNEGANS SEASONAL // 6.5  
INDEED SEASONAL // 7  
SUMMIT EXTRA PALE ALE // 6.5  
1919 ROOT BEER // 4.5

## BOTTLED BEER

BUD LIGHT // 5.5  
BUDWEISER // 5.5  
MICHELOB GOLDEN LIGHT // 5.5  
COORS LIGHT // 5.5  
MILLER LITE // 5.5  
AMSTEL LIGHT // 6  
BAUHAUS SEASONAL // 6.5  
CORONA // 6  
HEINEKEN // 6  
LIFT BRIDGE HOP DISH // 6.5  
OMISSION // 6.5  
SURLY HELL 16 OZ. CAN // 8  
SURLY FURIOUS 16 OZ. CAN // 8  
STELLA ARTOIS // 6  
STELLA CIDRE // 7.75  
CRISPIN BRUT // 6.5  
KALIBER N.A. // 6

## WINE BY THE GLASS

### WHITES

FRANCISCAN CHARDONNAY // 13  
CARMEL ROAD UNOAKED CHARDONNAY // 11  
PINE RIDGE CHENIN BLANC/VIOGNIER // 10  
CHANDON BRUT/BRUT ROSÉ 187ML // 15  
LUNETTA PROSECCO 187ML // 11  
CHATEAU D' ESCLANS WHISPERING  
ANGEL ROSE // 14  
KUNG FU GIRL RIESLING // 10  
VILLA MARIA SAUVIGNON BLANC // 12  
VILLA SPARINA GAVI // 10  
BOLLINI PINOT GRIGIO // 10  
ROBERT MONDAVI FUME BLANC // 9  
LEFT COAST CELLARS WHITE PINOT NOIR // 15

### REDS

ROCO PINOT NOIR // 18  
RODNEY STRONG CABERNET SAUVIGNON // 15  
STEELE CABERNET SAUVIGNON // 12  
NORTON RESERVE MALBEC // 12  
BRANDBORG PINOT NOIR // 15  
MOUNT VEEDER MERITAGE // 21  
ONTANON RIOJA // 9  
CHATEAU ST. MICHELLE MERLOT // 10  
NEWTON CLARET // 15  
CANTINA ZACCAGNINI MONTEPULCIANO  
D'ABRUZZO // 10  
GRAZIANO PETITE SIRAH // 12

# WHITE

SPARKLERS	CHARDONNAY	INTERESTING WHITES
<b>MASCHIO, PROSECCO</b> Italy 37	<b>RODNEY STRONG 'CHALK HILL'</b> California 38	<b>DRY CREEK, CHENIN BLANC</b> California 33
<b>NV SEGURA VIUDAS "ARIA" CAVA</b> Spain 43	<b>ST. FRANCIS</b> Sonoma Valley, California 41	<b>DELAS COTES-DU-RHONE</b> France 36
<b>GRUET</b> New Mexico 65	<b>TERRE DE CHATENNY</b> France 49	<b>PACIFIC RIM, DRY RIESLING</b> Washington 38
<b>BERECHE BRUT RESERVE NV</b> France 85	<b>STEELE CUVEE</b> California 51	<b>CAYMUS 'CONUNDRUM'</b> California 43
<b>VEUVE CLICQUOT 'YELLOW LABEL'</b> France 95	<b>SCOTT FAMILY</b> California 56	<b>LA VAL, ALBARINO</b> Spain 45
<b>PINOT GRIS</b>		
<b>VERUS</b> Slovenia 33	<b>FROG'S LEAP</b> California 70	<b>BONNY DOON, LE CIGARE BLANC</b> 75
<b>BARONE FINI VALDADIGE</b> Italy 38	<b>STAGS' LEAP WINERY 'KARIA'</b> California 75	<b>ROUSSANNE/GRENACHE BLANC</b> California 48
<b>PIERPAOLO PECORARI</b> Italy 39	<b>ZD</b> California 80	<b>S.A. PRUM "URZINGER WURZ"</b> KABINETT RIESLING Germany 57
<b>LEFT COAST CELLARS</b> Oregon 44	<b>SAUVIGNON BLANC</b>	
<b>BENTON LANE</b> Willamette Valley, Oregon 48	<b>KIM CRAWFORD</b> New Zealand 39	<b>TASCANTE BUONORA</b> CARRICANTE Sicily 60
	<b>BERNARDUS</b> California 41	
	<b>KUNDE</b> California 45	
	<b>MICHEL THOMAS</b> France 51	
	<b>EMILE BALLAND CROQ CAILLOTE</b> France 58	



# RED

MERLOT	SYRAH	CABERNET SAUVIGNON
<b>MARTIN RAY</b> California	<b>JEAN LUC COLOMBO 'LES ABEILLES'</b> France	<b>CK MONDAVI</b> California
	35	29
<b>TANGLEY OAKS</b> California	<b>CHARLES SMITH 'BOOM BOOM'</b> Washington	<b>SEVEN FALLS</b> Washington
	38	40
<b>CHATEAU STE. MICHELLE 'INDIAN WELLS'</b> Washington	<b>TENET, THE PUNDIT</b> Washington	<b>CHARLES SMITH 'CHATEAU SMITH'</b> Washington
	40	47
<b>BERZINGER FAMILY WINERY</b> California	<b>MORGAN</b> California	<b>JUSTIN</b> California
	45	55
<b>NORTHSTAR</b> Washington	<b>D. DES REMIZIERES 'CUVEE PARTICULIERE'</b> Oregon	<b>BETZ CUVEE FRANGIN</b> California
	65	58
<b>WHITEHALL LANE</b> California	<b>OWEN ROE 'EX UMBRIS' SYRAH</b> Oregon	<b>FRANCISCAN</b> California
	75	59
	<b>TWO HANDS 'ANGEL'S SHARE' SHIRAZ</b> Australia	<b>FOLIE A DUEX</b> Alexander Valley
		60
	<b>STAGS' LEAP PETITE SYRAH</b> California	<b>J. LOHR. 'HILLTOP'</b> California
	35	63
<b>PINOT NOIR</b>	<b>INTERESTING REDS</b>	
<b>MONTOYA</b> California	<b>ST. FRANCIS, CLARET</b> California	
	35	40
<b>LOCATIONS OR</b> Oregon	<b>AMALAYA MALBEC</b> Argentina	
	44	42
<b>STEELE</b> California	<b>JUAN GIL SILVER</b> Spain	
	53	52
<b>LANGE</b> Oregon	<b>STEELE 'PACINI' VINEYARD ZINFINDEL</b> California	
	60	47
<b>KING ESTATE</b> Oregon	<b>FERRARI CARANO SIENA</b> California	
	65	65
<b>ARGYLE</b> Oregon	<b>K GUIDO SANGIOVESE</b> Washington	
	78	60
<b>GARY FARRELL</b> California		
	85	
<b>DOMAINE SERENE "YAMHILL CUVEE"</b> Oregon		
	100	

