



WOODINVILLE PURPLE ~ GROUP DINING INFORMATION & MENUS

Purple Café and Wine Bar in Woodinville is a fabulous place to gather with friends, family and colleagues! All of our spaces offer distinct dining options that are perfect for a multitude of celebrations; from baby and bridal showers, to rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties, and everyday get-togethers with friends and family.

SEMI-PRIVATE DINING ROOM:

- Accommodates up to 14 people seated at one table, with other guests seated in the room
- Accommodates up to 20 people seated at one table or 24 people seated at 2 tables, with no other guests in the room
- Accommodates up to 25 people for a standing cocktail-style event

SEMI-PRIVATE LOFT:

- ***No Handicap Access***
- Accommodates up to 12 people seated at one table, with other guests seated in the loft
- Accommodates up to 26 seated at one table, with no other guests in the loft
- Accommodates up to 40 people for a standing cocktail-style event

GENERAL INFORMATION – POLICIES & PLANNING

SPACE INFORMATION

ROOM MINIMUM

- We do not have a room charge for our spaces, rather we have established food and beverage minimums that are based on the space and time-frame utilized. If the minimum is not met, a room rental charge will be added to the final bill to meet the minimum. Additional arrangements, taxes, and service charges do not apply towards meeting the food and beverage minimum.

FINAL BILLING

- Additional charges: 2.5% administrative fee, 10% tax, and a minimum 18% gratuity. A portion of the administrative fee will be allocated to the event planning staff with the remainder of the funds being distributed to our other valued employees in the form of wages and benefits.
- One check is presented to the Host of the event for payment at the conclusion of the event. Split checks are not able to be accommodated for group dining, however multiple payment methods can be applied to the final hosted check. We recommend allowing an additional 30-minutes for payment processing by the server for multiple payment methods.

MENU SELECTIONS & FINAL GUEST COUNT

- Upon booking or approximately 3-4 weeks prior to the reservation, depending on when the reservation is made, your event planner will send an event details document for menu selections and event planning.
- We request that menu selections and planning details are sent to your Event Planner at least 2-weeks prior to the event date. Some items require special ordering and may not be available with short-notice.
- Final changes and updates to menu selections are due 5 – 7 business days prior to your event, depending on your group size and space use, with the confirmed final guest count.

DIETARY NEEDS

- We are happy to customize your menu offerings to accommodate guests with dietary needs and/or allergies! We request advance notice of your guests special requests, dietary needs, and/or allergies so that we can best accommodate the menu offerings with our Chef during the planning of your event.

AUDIO/VISUAL EQUIPMENT

- A/V equipment is not available nor allowed. Restaurant's standard background music will play.

DECOR

- Decorations which could damage our unique furniture and atmosphere are not allowed. Confetti, glitter, sparklers, and hanging décor that is permanently affixed / leaves residue from adhering materials are not allowed. All decorations must be approved by your Event Planner, please notify us during your planning of intended décor.

PARKING

- Parking is located in the Hollywood Vineyards Parking Lot. Additional Parking is available one block South and a turn West at the roundabout – signs to the additional parking is located at the round-about for guest's guidance notating parking for The Commons and Purple Café & Wine Bar. Parking is limited and available spaces are not guaranteed.

SPECIAL ADDITIONS AVAILABLE FOR EVENTS

- Caramel Favors: Treat your guests to some delicious desserts to take home after their special evening! Packaged in a small box and placed on each guests' setting. We offer 3 sea-salt caramels for \$8 per person.
- The bakery can also provide custom celebratory cakes and cupcakes for your celebration! We request that sample photos for custom designs be submitted with the completed order form request at least 2-weeks prior to your event.
- Give the gift of good taste! Purple Café Gift Cards and Cook & Cork Cookbooks are the perfect little extra to any large party function. Gift cards are available in any denomination and signed Cookbooks are available with advance notice.

GENERAL INFORMATION - MENUS

CUSTOMIZED MENUS

All of our menus are created to provide you and your guests with the best possible experience for your event.

Our Event Planners will help you select the perfect menu to meet your guest's needs to ensure your event is a success! For any special requests or dietary/allergy needs we recommend notifying your Event Planner during the planning of your event to prepare and accommodate your guests needs in advance.

FULL DINING MENU:

- This is the same menu that we offer in our dining room for brunch, lunch and dinner service
- Available for groups of 14-or-less guests

TAILORED MENU: Designed for guests to be able to choose their own entrée, dessert, and a side soup or salad option

- Appetizers and the entrée choice options are pre-selected by the Host
- Available for group of 15 – 26 guests

CHEFS PLATED DINNER:

- Designed for guests to enjoy our Chef's favorite dinner menu offerings for each course, and allows the guests to choose their own entrée with pre-selection of the remaining courses by the Host from our Chef's tailored selections
- Available for group of 10 – 20 guests

FAMILY STYLE MENU:

- Designed for guests to be able to pass and share a variety of items, all items are served on larger plates or bowls
- All courses are pre-selected by the Host
- Available for groups of 15 - 26 guests

COCKTAIL STYLE MENU:

- Enjoy a multitude of tastes by sampling a selection of our most popular appetizers.
- Host will select up to 10 items total (minimum of 5), all items are priced per person.
- Available for groups of 10 – 40 guests, required for cocktail-style events.

BEVERAGES

WINE:

- We require that the wine offerings for groups of 21-or-more guests are pre-selected in advance, so that beverage service is timeline upon guest arrival. Groups of 20-or-less guests can utilize the full wine list, by request.
- Our Wine Director has selected bottles for our large party events that are stylistically diverse and paired with our group dining menu offerings, to appeal to your group's broad range of tastes; 2 reds and 2 whites will be preselected for your event. Wine is charged per bottle for all opened bottles. For special requests, please contact your Event Planner.
- Price Range for Wines: \$35 - \$40 per bottle | \$41 - \$50 per bottle | \$51 - \$60 per bottle | \$61+ per bottle

BEER:

- The full list of beers will be available for your guests to order from, if beer is hosted. Events in the Private Dining Room space will have a selection of bottled beers for service from the built-in bar within the room.

COCKTAILS:

- NOT AVAILABLE AT THIS LOCATION.

NON-ALCOHOLIC BEVERAGES:

- The full list of non-alcoholic beverages (sodas, teas, lemonade, ginger beer, shrubs, sparkling water) will be available for your guests to order from.

TAILORED MENU - BRUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée, side soup/salad, and dessert. Appetizers will be preselected prior to arrival. Host will select up to 8 entrée choices for groups up to 20 guests and up to 6 entrée choices for groups of 21 – 26 guests. Host will select up to 3 dessert choices for groups up to 20 guests or preset family-style shared desserts for groups of 21 – 26. All of these options will be printed on a customized menu for guests to order from upon arrival.

STARTERS - to be served shortly after guest arrival:

all items priced per person

Pick 2 options \$10 per person

Pick 3 options \$14 per person

- **Chef's Cheese Flight** selection of specialty cheeses, served with fig jam and housemade crackers
- **Housemade Spreads and Flatbread** edamame hummus (DF, V) | whipped feta | curried cashew-carrot (DF, V)
- **Gorgonzola Stuffed Dates** pine nuts and saba (GF)
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers
- **Calamari** lightly battered, moroccan tomato aioli (DF)
- **Tomato Bruschetta** pomodoraccio tomatoes, fresh mozzarella, basil, aged balsamic, sicilian olive oil
- **Mini Dungeness Crab Cakes** spicy remoulade, two cabbage slaw (DF) . **add \$2pp**
- **Chicken Skewers** if chosen, select 1 type: thai peanut **OR** crusted in herbes de provence with rouille (GF, DF)

ENTREES – guests to order from customized menu selections:

Groups up to 20 guests select up to 8 Entrees | Groups with 21-26 guests select up to 6 Entrees

Entrée Salads

salads include the option to add grilled chicken \$7, grilled flank steak \$8, grilled prawns \$9 to any salad

- **Delicata Squash and Apple (half \$11/full \$15)** arugula, dried cherries, toasted walnuts, laura chenel chevre, apple cider vinaigrette (GF)
- **Purple Chopped (half \$11/ full \$15)** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Kale Caesar (half \$11/full \$15)** lacinato kale, romaine, multigrain croutons, parmigiano-reggiano, caesar dressing
- **Cranberry Chicken (half \$13/full \$17)** pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette (GF)

Entrée Sandwiches

all sandwiches are served with a choice of mixed green salad or hand-cut fries;

or guests can upgrade with sweet potato fries or a cup of soup for \$2

- **BLTA \$14** thick-cut applewood bacon, baby greens, tomato, avocado, mayo on toasted multigrain (DF)
- **Roasted Turkey Club \$15** bacon, pickled onions, preserved tomatoes, chipotle mayo, arugula on toasted multigrain (DF)
- **Roasted Kobe Beef Dip \$18** smoked mozzarella and sharp cheddar, caramelized onions, red wine jus on toasted garlic french roll
- **Grilled Cheese and Tomato Soup \$14** provolone, smoked gouda, gruyère, charred onion confit on toasted levain . *guests will have the option to add prosciutto di parma for \$3*
- **Mixed Grains and Smoked Mushroom Veggie Burger \$15** smoked mozzarella, sharp cheddar, baby greens, tomato, pickled onions, herb aioli (V)
- **Cheeseburger \$17** painted hills ground beef, sharp white cheddar, smoked mozzarella, shaved red onions, pickles, iceberg lettuce, preserved tomato aioli . *guests will have the option to add bacon for \$3*

ENTRÉE options continue on following page...

GF – Gluten Free, DF – Dairy Free, V - Vegan

**According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

TAILORED MENU – BRUNCH cont...

ENTREE options continued...

Entrée Brunch Plates

please only choose a max of 3 brunch items

- **Sourdough French Toast \$15** berry compote, whipped cream, bacon
- **Dungeness Crab Cake Benedict \$22** toasted ciabatta, avocado, roasted tomato béarnaise, mixed greens
- **Biscuits and Chorizo Gravy \$13** buttermilk biscuit and two eggs any style
- **Cheddar and Bacon Quiche \$14** scallions and arugula
- **Braised Bacon and Avocado Toast \$15** smashed avocado, oil-cured tomatoes, arugula, fennel, shaved red onion on toasted multigrain with a sunny-side-up egg (DF)
- **Vegetable Scramble \$13** sun dried tomato, red onion, kale, mushrooms and goat cheese . *guests will have the option to add bacon for \$3*
- **St. Helens Corned Beef Hash \$17** herbed home fries, kale, onions, bell peppers, pickled hot peppers, two sunny-side-up eggs, rye toast (DF)
- **Classic Breakfast \$13** two eggs any style, yukon gold potatoes, crispy bacon, sourdough toast
- **Maine Lobster Baked Mac and Cheese (small \$19/ large \$30)** maine lobster, creamy gruyère sauce and truffled breadcrumbs . *guests will have the option to substitute with gluten free pasta for \$3*
- **Farmer's Lunch \$18** two artisan cheeses, parma prosciutto, salami gentile, grapes, and housemade sourdough with choice of a mixed green salad or san marzano tomato soup

DESSERT (OPTIONAL) – guests to order from customized menu selections:

all items priced \$10 per person & charged based on the entire final guest count

Select up to 3 dessert options

- **Sea Salt Caramels (GF)**
- **Vanilla Bean Crème Brûlée (GF)**
- **Fig-Pear Crisp** honey, orange, almond streusel, vanilla ice cream
- **Seasonal Sorbet** lemon sugar cookie (DF)
- **Warm Brownie Sundae** vanilla ice cream, salted caramel, whipped cream, cocoa nibs
- **Vanilla Bread Pudding** maple caramel, pecans, whipped cream

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TAILORED MENU - LUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée, side soup/salad, and dessert. Appetizers will be preselected prior to arrival. Host will select up to 8 entrée choices for groups up to 20 guests and up to 6 entrée choices for groups of 21 – 25 guests, and up to 3 dessert choices. A cup of soup or side salad option can be offered for each guest, this will be chosen upon arrival along with entrée and dessert order. All of these options will be printed on a customized menu for guests to order from upon arrival.

STARTERS - to be served shortly after guest arrival:

all items priced per person

Pick 2 options \$12 per person

Pick 3 options \$16 per person

Pick 4 options \$20 per person

- **Chef's Cheese Flight** selection of specialty cheeses, served with fig jam and housemade crackers
- **Housemade Spreads and Flatbread** edamame hummus (DF, V) | whipped feta | curried cashew-carrot (DF, V)
- **Gorgonzola Stuffed Dates** pine nuts and saba (GF)
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers
- **Calamari** lightly battered, moroccan tomato aioli (DF)
- **Tomato Bruschetta** pomodoraccio tomatoes, fresh mozzarella, basil, aged balsamic, sicilian olive oil
- **Butternut Squash Panzanella** dried cherries, goat cheese, spicy pecans, thyme, maple syrup
- **Mini Dungeness Crab Cakes** spicy remoulade, two cabbage slaw (DF) . **add \$2pp**
- **Chicken Skewers** if chosen, select 1 type: thai peanut **OR** crusted in herbes de provence with rouille (GF, DF)

SIDE SALAD/SOUP:

Guests will have a choice of an optional cup of tomato soup, side kale caesar, or side mixed greens salad to start, for \$7 each (only charged as ordered)

ENTREES – guests to order from customized menu selections:

Groups up to 20 guests select up to 8 Entrees | Groups with 21-26 guests select up to 6 Entrees

Entrée Salads

salads include the option to add grilled chicken \$7, grilled flank steak \$8, grilled prawns \$9 to any salad

- **Delicata Squash and Apple (half \$11/full \$15)** arugula, dried cherries, toasted walnuts, laura chenel chevre, apple cider vinaigrette (GF)
- **Purple Chopped (half \$11/ full \$15)** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Kale Caesar (half \$11/full \$15)** lacinato kale, romaine, multigrain croutons, parmigiano-reggiano, caesar dressing
- **Cranberry Chicken (half \$13/full \$17)** pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette (GF)

Entrée Flatbreads

- **Gorgonzola and Pear \$16** red wine poached pear, caramelized onions, mozzarella, rosemary, walnuts
- **Sausage and Pepper \$16** italian sausage, roasted tomato schmear, sweet-hot pickled peppers, ricotta, fresh oregano
- **Tomato and Mozzarella \$15** oil-cured tomatoes, fresh mozzarella, basil

Entrée Pastas

- **Italian Sausage Rigatoni \$23** fennel-tomato sauce, cream, breadcrumbs, parmigiano-reggiano . *guests will have the option to substitute with gluten free pasta for \$3*
- **Basil Pesto Pasta \$19** sun-dried tomatoes, pine nuts, parmigiano-reggiano . *guests will have the option to substitute with gluten free pasta for \$3, add grilled chicken for \$7 or grilled prawns for \$9*
- **Maine Lobster Baked Mac and Cheese (small \$19/ large \$30)** maine lobster, creamy gruyère sauce, truffled breadcrumbs . *guests will have the option to substitute with gluten free pasta for \$3*

ENTRÉE options continue on following page...

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TAILORED MENU – LUNCH cont...

ENTREE options continued...

Entrée Mains

- **Beef Tenderloin and Roasted Mushroom Bowl \$19** roasted carrots, barley, crispy onions, red wine demi glace
- **Farmer's Lunch \$17** two artisan cheeses, parma prosciutto, salami gentile, grapes, and housemade sourdough with choice of a mixed green salad or san marzano tomato soup
- **Curry Chicken Bowl \$16** mary's chicken, lentils, cauliflower, yogurt and cilantro (GF)
- **Vegetable and Grain Bowl \$16** delicata squash, kale, ancient grains, feta, toasted pumpkin seeds, maple vinaigrette and a poached egg
- **Spicy Prawns and Frites \$17** marinated prawns, house-cut fries, spicy garlic-herb butter sauce

Entrée Sandwiches

*all sandwiches are served with a choice of mixed green salad, hand-cut fries, or cup of soup
or guests can upgrade with sweet potato fries for \$4*

- **BLTA \$14** thick-cut applewood bacon, baby greens, tomato, avocado, mayo on toasted multigrain (DF)
- **Grilled Chicken \$15** prosciutto, brie, pear chutney, arugula and mayonnaise
- **Roasted Turkey Club \$15** bacon, pickled onions, preserved tomatoes, chipotle mayo, arugula on toasted multigrain (DF)
- **Roasted Kobe Beef Dip \$18** smoked mozzarella and sharp cheddar, caramelized onions, red wine jus on toasted garlic french roll
- **Grilled Cheese and Tomato Soup \$14** provolone, smoked gouda, gruyère, charred onion confit on grilled levain (V) .
guests will have the option to add prosciutto di parma for \$3
- **Mixed Grains and Smoked Mushroom Veggie Burger \$15** smoked mozzarella, sharp cheddar, baby greens, tomato, pickled onions, herb aioli
- **Cheeseburger \$17** painted hills ground beef, sharp white cheddar, smoked mozzarella, shaved red onions, pickles, iceberg lettuce, preserved tomato aioli . *guests will have the option to add bacon for \$3*

DESSERT (OPTIONAL) – guests to order from customized menu selections:

all items priced \$10 per person & charged based on the entire final guest count

Select up to 3 dessert options

- **Sea Salt Caramels (GF)**
- **Vanilla Bean Crème Brûlée (GF)**
- **Fig-Pear Crisp** honey, orange, almond streusel, vanilla ice cream
- **Seasonal Sorbet** lemon sugar cookie (DF)
- **Warm Brownie Sundae** vanilla ice cream, salted caramel, whipped cream, cocoa nibs
- **Vanilla Bread Pudding** maple caramel, pecans, whipped cream

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TAILORED MENU - DINNER

Tailored Menus are designed for your guests to be able to choose their own entrée, side soup/salad, and dessert. Appetizers will be preselected prior to arrival. Host will select up to 6 entrée choices for groups up to 20 guests and up to 4 entrée choices for groups of 21 – 25 guests, and up to 3 dessert choices. A cup of soup or side salad option can be offered for each guest, this will be chosen upon arrival along with entrée and dessert order. All of these options will be printed on a customized menu for guests to order from upon arrival.

STARTERS - to be served shortly after guest arrival:

all items priced per person

Pick 2 options \$12 per person

Pick 3 options \$16 per person

Pick 4 options \$20 per person

- **Chef's Cheese Flight** selection of specialty cheeses, served with fig jam and housemade crackers (V)
- **Housemade Sourdough** plugra butter and sea salt (V)
- **Housemade Spreads with Housemade Flatbread** edamame hummus (DF, V) | whipped feta | curried cashew-carrot (DF, V)
- **Gorgonzola Stuffed Dates** pine nuts and saba (GF)
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers
- **Spicy Prawns** spicy garlic-herb butter sauce . **add \$2 per person**
- **Beef Tenderloin and Roasted Mushrooms** sautéed steak bites, garlic, caramelized shallots, red wine demi-glace, grilled garlic toast
- **Calamari** lightly battered, moroccan tomato aioli (DF)
- **Tomato Bruschetta** pomodoraccio tomatoes, fresh mozzarella, basil, aged balsamic, sicilian olive oil
- **Butternut Squash Panzanella** dried cherries, goat cheese, spicy pecans, thyme, maple syrup
- **Mini Dungeness Crab Cakes** spicy remoulade, two cabbage slaw (DF) . **add \$2 per person**
- **Chicken Skewers** if selected, choose 1 type: thai peanut **OR** crusted in herbes de provence with rouille (GF, DF)

SIDE SALAD/SOUP:

Guests will have a choice of an optional cup of tomato soup, side kale caesar, or side mixed greens salad to start, for \$7 each (only charged as ordered)

ENTRÉES – guests to order from customized menu selections:

Groups up to 20 guests select up to 6 Entrees | Groups with 21-25 guests select up to 4 Entrees

Choose up to two maximum from this category:

- **Basil Pesto Pasta \$19** cherry tomatoes, pine nuts, lemon zest, parmigiano-reggiano . *guests will have the option to substitute with gluten free pasta for \$3, add grilled chicken for \$7 or grilled prawns for \$9*
- **Italian Sausage Rigatoni \$23** fennel-tomato sauce, cream, breadcrumbs, parmigiano-reggiano . *guests will have the option to substitute with gluten free pasta for \$3*
- **Maine Lobster Baked Mac and Cheese \$30** maine lobster, creamy gruyère sauce, truffled bread crumbs . *guests will have the option to substitute with gluten free pasta for \$3*
- **Wild Mushroom Risotto \$25** arugula, mushroom chips and parmigiano-reggiano . *guests will have the option to add grilled chicken for \$7 or grilled prawns for \$9*

Choose up to four maximum from this category:

- **Bacon-Wrapped Meatloaf \$26** grass-fed beef, duroc pork, whipped parmesan potatoes, mushrooms, seasonal vegetables, porcini-infused demi glace (GF)
- **Free-Range Chicken Marsala \$26** butter-basted free range chicken breast, whipped parmesan potatoes, seasonal vegetables, mushroom-marsala sauce (GF)
- **Grilled Diver Scallops \$35** corn puree, bacon braised mustard greens, hatch chile marmalade, toasted pumpkin seeds (GF)
- **Milk Braised Pork Short Rib \$29** cider braised cabbage, rye spätzle and autumnal gremolata
- **Grilled Double R Signature New York \$37** hand-cut fires and spicy fennel hollandaise
- **Pan Roasted St. Helen's Filet Mignon \$42** salt roasted fingerling potatoes, grilled red onions, roasted shiitake mushrooms, umami butter (GF)

DESSERT options on following page...

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TAILORED MENU – DINNER cont...

DESSERT (OPTIONAL) – guests to order from customized menu selections:

all items priced \$10 per person & charged based on the entire final guest count

Select up to 3 dessert options

- **Sea Salt Caramels** (GF)
- **Vanilla Bean Crème Brûlée** (GF)
- **Fig-Pear Crisp** *honey, orange, almond streusel, vanilla ice cream*
- **Seasonal Sorbet** *lemon sugar cookie (DF)*
- **Warm Brownie Sundae** *vanilla ice cream, salted caramel, whipped cream, cocoa nibs*
- **Vanilla Bread Pudding** *maple caramel, pecans, whipped cream*

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CHEF'S PLATED DINNER MENU

Chef's Plated Dinner Menu is designed for your guests to be able to choose their own entrée, with the Appetizers, Salad, and Dessert preselected prior to arrival. Host will select the salad and dessert to be served and the full menu will be printed on a customized menu for guests to order from upon arrival.

\$75 per person, includes a variety of starts, salad course, entrée options, and dessert course.

STARTERS

served family style for guests to share

- **Tomato Bruschetta** fresh mozzarella, pomodorraccio tomatoes, basil, aged balsamic, sicilian olive oil
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts with housemade crackers
- **Beef Tenderloin and Roasted Mushrooms** sautéed steak bites, garlic, caramelized shallots, red wine demi glace, grilled garlic toast
- **Spicy Prawns** spicy garlic-herb butter sauce

SALAD

choose 1, each guest will receive the same salad

- **Delicata Squash and Apple** arugula, dried cherries, toasted walnuts, laura chenel chevre, apple cider vinaigrette (GF)
- **Purple Chopped** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Mixed Greens** dark balsamic vinaigrette (GF, V)
- **Kale Caesar** kale, arugula, multigrain croutons, grana padano and caesar dressing

ENTRÉES

guests will have the choice of one of the following

- **Basil Pesto Pasta** sun dried tomatoes, pine nuts, and parmigiano-reggiano
- **Pan Roasted St. Helen's Filet Mignon** salt roasted fingerling potatoes, grilled red onions, roasted shiitake mushrooms and umami butter (GF)
- **Free-Range Chicken Marsala** whipped parmesan potatoes, seasonal vegetables and marsala-mushroom sauce (GF)

**Vegetarian and vegan entrées available upon request*

DESSERT

choose 1, each guest will receive the same dessert

- **Sea-Salt Caramels**
- **Vanilla Bean Crème Brûlée**
- **Warm Brownie Sundae** vanilla ice cream, salted caramel, whipped cream, cocoa nibs

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FAMILY STYLE MENU - LUNCH

Family-style Menus are designed for your guests to share a variety of items. Appetizers, entrees, sides, and desserts are served on platter or in bowls to pass and share at the table, salads are individually-plated.

\$24 PER PERSON

STARTER - to be served shortly after guest arrival:

- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers

SALAD – each guest will receive their own side salad:

choose 1 item

- **Mixed Greens** dark balsamic vinaigrette (GF, V)
- **Kale Caesar** kale, arugula, multigrain croutons, grana padano and caesar dressing

ENTRÉES – to be served on platters or in large bowls to pass and share:

choice of 3 sandwiches OR 2 pizzas

Assorted Sandwich Platter

- **Grilled Chicken** prosciutto, brie, pear chutney, arugula and mayonnaise
- **Roasted Turkey Club** bacon, pickled onions, preserved tomatoes, chipotle mayo, arugula on toasted multigrain
- **BLTA** thick-cut applewood smoked bacon, tomato, baby greens, avocado and mayo on toasted multigrain bread
- **Grilled Cheese and Tomato Soup** provolone, smoked gouda, gruyère cheese, charred onion confit on grilled levain

Assorted Flatbreads

- **Tomato and Mozzarella** oil-cured tomatoes, fresh mozzarella, basil
- **Sausage and Pepper** italian sausage, roasted tomato schmear, sweet-hot pickled peppers, ricotta, fresh oregano
- **Gorgonzola and Pear** red wine poached pear, caramelized onions, mozzarella, rosemary, walnuts

DESSERT (OPTIONAL) – to be served on platters to pass and share:

two selections for \$6 per person, or three for \$9 per person

- **Sea Salt Caramels** (GF)
- **Mini Vanilla Crème Brûlée** (GF) – **add \$3 per person**
- **Assorted Cookies**
- **Brownies**

\$32 PER PERSON

STARTERS - to be served shortly after guest arrival:

choose 2 items

- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers
- **Tomato Bruschetta** fresh mozzarella, pomodoraccio tomatoes, basil, aged balsamic, sicilian olive oil
- **Housemade Spreads** edamame hummus, whipped feta and curried cashew-carrot, served with flatbread
- **Calamari** lightly battered, moroccan tomato aioli

SALAD – each guest will receive their own side salad:

choose 1 item

- **Mixed Greens** dark balsamic vinaigrette (GF, V)
- **Kale Caesar** kale, arugula, multigrain croutons, grana padano and caesar dressing

ENTRÉES – to be served on platters or in large bowls to pass and share:

choose 2 items

- **Basil Pesto Pasta** sun dried tomatoes, pine nuts, parmigiano-reggiano
- **Curry Chicken Bowl** mary's chicken, lentils, cauliflower, yogurt, cilantro (GF)
- **Vegetable and Grain Bowl** delicate squash, kale, ancient grains, feta, toasted pumpkin seeds, maple vinaigrette and a poached egg
- **Beef Tenderloin and Roasted Mushroom Bowl** roasted carrots, barley, crispy onions, red wine demi-glace

SIDE

- **Seasonal Vegetables** (GF)

DESSERT (OPTIONAL) – to be served on platters to pass and share:

two selections for \$6 per person, or three for \$9 per person

- **Sea Salt Caramels** (GF)
- **Mini Vanilla Crème Brûlée** (GF) – **add \$3 per person**
- **Assorted Cookies**
- **Brownies**

GF – Gluten Free, DF – Dairy Free, V - Vegan

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FAMILY STYLE MENU - DINNER

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$55 PER PERSON

STARTERS - to be served shortly after guest arrival:

choose 2 items

- **Chef's Cheese Flight** selection of specialty cheeses, served with fig jam and housemade crackers (V)
- **Housemade Sourdough** plugra butter and sea salt (V)
- **Housemade Spreads with Housemade Flatbread** edamame hummus (DF, V) | whipped feta | curried cashew-carrot (DF, V)
- **Gorgonzola Stuffed Dates** pine nuts and saba (GF)
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers
- **Spicy Prawns** spicy garlic-herb butter sauce . **add \$2 per person**
- **Beef Tenderloin and Roasted Mushrooms** sautéed steak bites, garlic, caramelized shallots, red wine demi-glace, grilled garlic toast
- **Calamari** lightly battered, moroccan tomato aioli (DF)
- **Tomato Bruschetta** fresh mozzarella, pomodoraccio tomatoes, basil, aged balsamic, sicilian olive oil
- **Butternut Squash Panzanella** dried cherries, goat cheese, spicy pecans, thyme, maple syrup
- **Chicken Skewers** if selected, choose 1 type: thai peanut **OR** crusted in herbes de provence with rouille (GF, DF)

SALAD – each guest will receive their own side salad:

choose 1 item

- **Delicata Squash and Apple** arugula, dried cherries, toasted walnuts, laura chenal chevre, apple cider vinaigrette (GF)
- **Purple Chopped** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Kale Caesar** lacinato kale, romaine, multigrain croutons, parmigiano-reggiano, caesar dressing
- **Mixed Greens** dark balsamic vinaigrette (GF, V)

ENTRÉES – to be served on platters or in large bowls to pass and share:

choose 1 pasta & 2 entrées OR 2 pastas & 1 entrée

- **Basil Pesto Pasta** sun dried tomatoes, pine nuts, parmigiano-reggiano
- **Italian Sausage Rigatoni** fennel-tomato sauce, cream, breadcrumbs, parmigiano-reggiano
- **Wild Mushroom Risotto** arugula, mushroom chips, parmigiano-reggiano
- **Bacon Wrapped Meatloaf** porcini-infused demi glace
- **Free-Range Chicken Marsala** mushroom-marsala sauce (GF)
- **Grilled Double R Signature New York** spicy fennel hollandaise (**all cooked to medium**) (GF)

SIDES

- **Whipped Parmesan Potatoes** (GF)
- **Seasonal Vegetables** (GF)

DESSERT (OPTIONAL) – to be served on platters to pass and share:

two selections for \$6 per person, or three for \$9 per person

- **Sea Salt Caramels** (GF)
- **Mini Vanilla Crème Brûlée** (GF) – **add \$3 per person**
- **Assorted Cookies**
- **Brownies**

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FAMILY STYLE MENU - DINNER

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$70 PER PERSON

STARTERS - to be served shortly after guest arrival:

choose 4 items

- **Chef's Cheese Flight** selection of specialty cheeses, served with fig jam and housemade crackers (V)
- **Housemade Sourdough** plugra butter and sea salt (V)
- **Housemade Spreads with Housemade Flatbread** edamame hummus (DF, V) | whipped feta | curried cashew-carrot (DF, V)
- **Gorgonzola Stuffed Dates** pine nuts and saba (GF)
- **Baked Brie** apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers
- **Spicy Prawns** spicy garlic-herb butter sauce
- **Beef Tenderloin and Roasted Mushrooms** sautéed steak bites, garlic, caramelized shallots, red wine demi-glace, grilled garlic toast
- **Calamari** lightly battered, moroccan tomato aioli (DF)
- **Tomato Bruschetta** fresh mozzarella, pomodoraccio tomatoes, basil, aged balsamic, sicilian olive oil
- **Butternut Squash Panzanella** dried cherries, goat cheese, spicy pecans, thyme, maple syrup
- **Mini Dungeness Crab Cakes** spicy remoulade, two cabbage slaw (DF)
- **Chicken Skewers** if selected, choose 1 type: thai peanut **OR** crusted in herbes de provence with rouille (GF, DF)

SALAD – each guest will receive their own side salad:

choose 1 item

- **Delicata Squash and Apple** arugula, dried cherries, toasted walnuts, laura chenel chevre, apple cider vinaigrette (GF)
- **Purple Chopped** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Kale Caesar** lacinato kale, romaine, multigrain croutons, parmigiano-reggiano, caesar dressing
- **Mixed Greens** dark balsamic vinaigrette (GF, V)

ENTRÉES – to be served on platters or in large bowls to pass and share:

choose 2 pastas, 2 entrées & 2 sides

- **Basil Pesto Pasta** sun dried tomatoes, pine nuts, parmigiano-reggiano
- **Italian Sausage Rigatoni** fennel-tomato sauce, cream, breadcrumbs, parmigiano-reggiano
- **Wild Mushroom Risotto** arugula, mushroom chips, parmigiano-reggiano
- **Maine Lobster Baked Mac and Cheese** maine lobster, creamy gruyère sauce and truffled bread crumbs
- **Bacon Wrapped Meatloaf** porcini-infused demi glace
- **Free-Range Chicken Marsala** mushroom-marsala sauce (GF)
- **Grilled Double R Signature New York** spicy fennel hollandaise / **all cooked to medium** (GF)
- **Pan Roasted St. Helen's Filet Mignon** umami butter (**all cooked to medium**) (GF)

SIDES

choose 2 items

- **Whipped Parmesan Potatoes** (GF)
- **Seasonal Vegetables** (GF)
- **Salt Roasted Fingerling Potatoes** (GF)

DESSERT (OPTIONAL) – to be served on platters to pass and share:

two selections for \$6 per person, or three for \$9 per person

- **Sea Salt Caramels** (GF)
- **Mini Vanilla Crème Brûlée** (GF) – **add \$3 per person**
- **Assorted Cookies**
- **Brownies**

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COCKTAIL STYLE MENU – APPETIZER BUFFET RECEPTION

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, stationed at buffet table. Host to select a max of 10 items (minimum of 5). Each item is priced per person based on your final count.

CHEESE, MEAT, AND ACCOMPANIMENTS

- **Chef's Cheese Platter \$7** chef's selection of specialty cheeses served with fig jam and housemade crackers
- **Baked Brie \$5** apricot preserves, caramelized onions, candied walnuts, grapes, served with housemade crackers
- **Cured Meat Platter \$8** chef's selection of cured meats served with whole grain mustard, housemade crackers
- **Artisan Cheese and Meat Platter \$10** chef's choice of 2 cheese and 2 meats, served with fig jam, whole grain mustard, housemade crackers, sliced baguette
- **Assorted Spreads \$6** three spreads served with house-made flatbread - edamame hummus (DF, V), whipped feta, curried cashew-carrot (DF, V)
- **Beef Tenderloin and Roasted Mushrooms \$8** sautéed steak bites, garlic, caramelized shallots, red wine demi-glace
- **Chicken Skewers \$6** select 1 type: thai peanut OR crusted in herbes de provence with rouille (GF, DF)
- **Grilled Flank Steak Skewers \$8** chimichurri sauce (GF)

SEAFOOD

- **Mini Dungeness Crab Cakes \$10** spicy remoulade
- **Spicy Prawns \$10** spicy garlic-herb butter sauce

VEGETARIAN

- **Housemade Sourdough \$4** plugrá butter and sea salt
- **Tomato Bruschetta \$5** fresh mozzarella, pomodoraccio tomatoes, basil, aged balsamic, sicilian olive oil
- **Caprese Skewers \$5** with fresh mozzarella, tomatoes, basil (GF)
- **Fruit Platter \$6** chef's selection of seasonal fruit (GF, DF, V)
- **Gorgonzola Stuffed Dates \$4** pine nuts and saba (GF)
- **Grilled Vegetable Kebabs \$5** drizzled with balsamic, olive oil (GF, DF)

PASTA

- **Basil Pesto \$8** sun dried tomatoes, pine nuts, parmigiano-reggiano
- **Lobster Baked Mac N Cheese \$10** maine lobster, gruyère cheese sauce, truffled bread crumbs

ASSORTED FLATBREADS - select 2 types . \$7

- **Gorgonzola and Pear** red wine poached pear, caramelized onions, mozzarella, rosemary, walnuts
- **Sausage and Pepper** italian sausage, roasted tomato schmear, sweet-hot pickled peppers, ricotta, fresh oregano
- **Tomato and Mozzarella** oil-cured tomatoes, fresh mozzarella, basil

ASSORTED SALADS - select 2 types . \$7

- **Delicata Squash and Apple** arugula, dried cherries, toasted walnuts, laura chenel chevre, apple cider vinaigrette (GF)
- **Purple Chopped** romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpin seeds, sunflower seeds, parsley, sweet Italian vinaigrette (GF)
- **Kale Caesar** lacinato kale, romaine, multigrain croutons, parmigiano-reggiano, caesar dressing
- **Cranberry Chicken** pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette (GF)

ASSORTED SANDWICHES - select 2 types . \$8

- **BLTA** thick-cut applewood bacon, baby greens, tomato, avocado, mayo on toasted multigrain (DF)
- **Grilled Cheese** provolone, smoked gouda, gruyère, charred onion confit on grilled levain
- **Grilled Chicken** prosciutto, brie, pear chutney, arugula, mayonnaise
- **Roasted Turkey Club** bacon, pickled onions, preserved tomatoes, chipotle mayo, arugula on toasted multigrain (DF)

DESSERT (OPTIONAL) – to be served on platters to pass and share:

two selections for \$6 per person, or three for \$9 per person

- **Sea Salt Caramels** (GF)
- **Mini Vanilla Crème Brûlée** (GF) – add \$3 per person
- **Assorted Cookies**
- **Brownies**

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