



Shareables

PLATTERS

EUROPEAN - 5

*Prosciutto di Parma & Genovese Salami, Delice De Bourgogne
Manchego, Stilton, Pickled Vegetables, Apricot Mustarda & Grilled Baguette*

CHARCUTERIE - 5

*Chefs Choice of House Made Terrines, Pates & Cured Meats
Whole Grain Mustard, Cornichon & Grilled Baguette*

LOCAL CHEESE - 5

Hand Selected from local creameries with Seasonal Fruit, Nuts & Crostini

MEZE PLATTER - 3

*Hummus, Tzatziki, Roast Red Peppers
Marinated Olives, Cucumber, Tomatoes, Feta Cheese & Grilled Pita*

SKEWERS

GRILLED VEGETABLE - 3

Seasonal. Rosemary & Balsamic

GRILLED MEAT - 5

*Yakitori Chicken Breast & Beef Flank, Chimichurri,
Lamb Kefta Meatball & Raita*

SNACKS

Roasted Mixed Nuts - 2

Pretzels with Mustard - 2

Caramel Corn with Peanuts & Bacon - 2

Homemade Chips & Truffle Dip - 2

SEAFOOD PLATTERS

OYSTER ON THE HALF SHELL - 36/dz

Premium local oysters shucked on ice with cocktails granites, mignonette & lemon

**Not available July 15 - September 15th*

GRAND PLATTER - MP

Oyster Shooters, Marinated Mussels, Poached Tiger Shrimp, Scallop Ceviche & Tuna Tartar



Appetizers

VEGETABLES

Roasted Beet Salad - 2

Farro, Pickled Oyster Mushrooms, Sage, Orange Reduction (V,GF)

Roasted Cauliflower - 2

Vandouvan Spice, Curried Golden Raisin, Tomato Marmalade & Fried Capers (V)

Humboldt Fog- 2

Sour Cherry Jam, Tarragon, Crostini

Devilled Eggs - 2.5

Whole Grain Mustard, Tarragon (GF)

Grilled Cheese- 2

Beechers Flagship, Dijon, Arugala

Falafel - 3

Pita, Sage, Tatziki, Feta, Roast Tomato

Black Trumpet Mushroom Arancini - 3

Blood Orange

SEAFOOD

Dungeness Crab Cakes- 4

Lemon Aioli, Chives

Fish n Chips - 3

House Made Remoulade, served in a paper cone

Smoked Steelhead- 2.5

Crispy Potato, Eggplant Caviar, Scallion Crème Fraiche (GF)



Appetizers

MEAT

Grilled Chicken Skewers- 2
Chimichurri (GF)

House Made Lamb Sausage Fritter - 3
Fried Sage

Roasted Beef Loin - 3
Pickled Carrot, Blue Cheese Mousse (GF)

Smoked Brisket and King Oyster Mushroom Skewer- 3
Garlic Chip, Chives (GF)

SLIDERS

Fried Chicken - 4
Southern Slaw and Spicy Aioli, Potato Roll

BBQ Pulled Pork - 4
Napa Cabbage Slaw, Potato Roll

Beef Burger- 4
Bacon & Red Onion Marmalade, Mayo, Brioche Bun



Breakfast + Lunch

BREAKFAST

CONTINENTAL - 15

*Greek Yogurt with Granola, Fresh Fruit, Assorted Muffins & Scones,
Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar & Juice*

BUFFET - 17

*Maple Sausage & Carmelized Onion Potato Stratta, Spinach & Feta Quiche,
Smoked Bacon, Fresh Fruit, Croissant Basket,
Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar & Juice*

BRUNCH BUFFET - 25

*Wild Boar & Eggs Benedict, Spinach & Feta Quiche, Bagels with Cream Cheese
& Smoked Salmon, Smoked Bacon & Cured Ham, Fresh Fruit, Assorted Muffins & Scones,
Whipped Butter & Seasonal Jams, Cafe Vita Coffee Bar & Juice*

LUNCH

SANDWICH BAR- 16

*Honey Glazed Ham, Smoked Turkey, Crispy Bacon
Beecher's Cheddar Cheese, Swiss Cheese
Sourdough, Rye, Wheat Bread
Mustard, Mayo*

*Pickles, Lettuce, Tomato, Red Onion
Fingerling Potato Salad with Scallions, Parsley, Malt Vinegar
Salad of Mixed Greens with Brioche Croutons & Manchego*

SOUP, SALAD, & SANDWICH - 18

*Grilled Chicken Panini with Roast Red Peppers, Arugula, Pesto & Gruyere
Mediterranean Hummus Panini with Feta, Cucumber & Roast Tomato
Creamed Tomato Soup with Basil*

*Chop Salad with Blue Cheese, Bacon & Pickled Onions
Kale Caesar Salad with Croutons & Parmesan*

FAMILY STYLE - 24

*Grilled Skirt Steak, Chimichurri
Grilled Sockeye Salmon*

*Roasted Seasonal Vegetables & Greens
Baby Spinach Salad with Bacon Dressing, Hardboiled Egg & Shaved Red Onion
Warm Rolls with Whipped Butter*



Food Bars

SLIDER BAR

22

Beef Burger, Bacon & Red Onion Marmalade
Crispy Fried Chicken, Southern Slaw & Spicy Sauce
Grilled Cheese, Beechers Flagship
French Fries
Salad

TACO BAR

22

Pork al Pastor
Ancho Braised Chicken
Grilled Spiced Vegetables
Black Beans & Rice
Jicama & Carrot Salad with Cilantro & Lime
Pico De Gallo, Sour Cream, Guacamole
Corn & Flour Tortillas
Fresh Tortilla Chips with Salsa

BBQ

22

Blackened Chicken Breast
Pulled BBQ Pork Sandwiches, Napa Cabbage Slaw
Braised Collard Greens, Bacon
Baked Beans
Potato Salad
Cornbread

CAVIAR BAR

MP

Served on Carved Ice
Two types of Osetra Caviar
Toast Points and Buckwheat Blinis
Sieved Egg, Red Onion, Capers, Crème Fraiche
Chilled Vodka, Champagne

RAW BAR

23

Salmon Carpaccio
Ahi Tuna Poke
Shrimp & Bay Scallop Ceviche
Pacific Oysters with Red Onion Mignonette



Sweets

CHEF'S CHOICE DESSERT BAR

minimum 20 guests

2- 3 pieces per person - 6

3-4 pieces per person - 8

À LA CARTE SWEETS

minimum order 2 dozen

Lemon Lime Bars - 28

graham cracker crust, vanilla cream

French Macarons - 28

ganache, assorted flavors (gluten free)

Pretzel Blondies - 25

white chocolate-peanut butter glaze

Brownie Bites - 25

dark chocolate hazelnut, dark chocolate peppermint, milk chocolate cocoa nib, or dark chocolate (gluten free)

Mini Cream Puffs - 22

Vanilla bean, mocha, or lemon

Mini Cupcakes - 22

Chocolate, vanilla, or cardamom carrot cake

choice of salty caramel, vanilla,

lemon buttercream, dark chocolate glaze, or white chocolate cream cheese icing

Chocolate dipped shortbread cookies - 20

Assorted cookies - 20

chef's choice

Bulk bonbons - 20

molded chocolate shell with ganache filling

Bulk truffles - 20

chocolate ganache rolled in cocoa

Bulk caramels - 16

buttery caramel candies, salty or espresso

Favor box - 7

3 chocolate bonbons, customization available

CAKES

Celebration Cake 6" - 45

Sheet Cakes - 4.50 pp

Flavors: Vanilla or Chocolate

Butter Cream Icing: Vanilla, Chocolate,

White Chocolate Cream Cheese, Salted Caramel, or Lemon

Filling: Vanilla, Chocolate, Raspberry, or Lemon

Cakes are custom for each party, we are happy to accommodate most suggestions. Feel free to bring a topper or extra flowers to decorate your cake in theme with your event.



Spring - Three Course Family-Style Dinner

Includes 3 Passed Appetizers, 1 Salad, and 2 Entrees - 50 pp

APPETIZERS

Humboldt Fog

Sour Cherry Jam, Tarragon, Crispy Bread

Crispy Pork Belly

Fava Bean Hummus, Strawberry & Brioche

Roasted Cauliflower

Vandouvan Spice, Curried Golden Raisin, Tomato Marmalade & Fried Capers

SALAD

Roasted Red Beets & Quinoa, Strawberry, Arugula, Hazelnuts & Pecorino

Grilled Green Asparagus, White Beans, Red Onion & Hardboiled Egg

Baby Carrots, Mache, Rhubarb, Emmer & Chervil Vinaigrette

Gem Lettuce, Marinated Mushrooms, Celery, Pine Nuts, Parmesan & Celeriac Dressing

ENTREES

Poached Pacific Halibut

Snap and Snow Peas, Braised Radish, Mushrooms & Black Lentils

Braised Lamb Shoulder

Fava Beans, Spinach, Baby Vegetable Sauté

Roasted Chicken Breast

English Peas and their Greens, Carrot Ragout & Semolina Gnocchi

Grass Fed Beef Tenderloin

Grilled Potato & Grilled Kale Salad & Sauce Bordelaise

Couscous Dumplings

Nettle, Globe Artichoke, Preserved Lemon, Pine Nuts & Parmesan

***Individually plated Vegan or Vegetarian Entrees by pre-order*



Summer - Three Course Family-Style Dinner

Includes 3 Passed Appetizers, 1 Salad, and 2 Entrees - 50 pp

APPETIZERS

Soup & Grilled Cheese

Heirloom Tomato Soup, Beechers Flagship on Brioche

Roasted Cauliflower

Vandouvan Spice, Curried Golden Raisin, Tomato Marmalade & Fried Capers

Pork Belly

Romaine Spear, Marinated Cherry Tomatoes & Avocado Mousse

SALAD

Gem Lettuce, Elderflower Marinated Watermelon & Honeydew, Cucumbers, Pickled Watermelon Rind

Panzanella of Arugula, Marinated Summer Squash, Sweet Peppers, Grilled Bread
& Sherry-Pimenton Emulsion

Bruleed Corn, Endive, Figs, Shaved Sweet Onion & Sherry Vinaigrette

Baby Lettuce, Parmesan, Marcona Almond & Dijon Vinaigrette

ENTREES

Pan Roasted Wild Salmon

Sweet Corn, Cherry Tomatoes, Chanterelle Mushrooms, Bacon & Basil

Grilled Chicken Breast

Steamed Green Beans, Grilled Plum, Crispy Pancetta, Watercress & Walnut Vinaigrette

Herb Crusted Lamb Rack

Confit Sweet Peppers, Pole Beans & Oven Roasted Tomatoes

Grass Fed Beef Tenderloin

Warm Heirloom Tomato Salad & Roasted Escarole

Baked Cornmeal Polenta

Grilled Rappini, Corn, Summer Squash and Hot Pepper Relish & Zucchini Mousse

***Individually plated Vegan or Vegetarian Entrees by pre-order*



Fall - Three Course Family-Style Dinner

Includes 3 Passed Appetizers, 1 Salad, and 2 Entrees - 50 pp

APPETIZERS

Soup & Grilled Cheese

Creamy Parsnip Soup, Beechers Flagship on Brioche

Smoked Salmon

Crispy Potato, Eggplant Caviar, Scallion Crème Fraiche

Bluebird Farms Farro

Candied Sweet Potatoes, Poached Pear & Pickled Onion

SALAD

Arugula and Pear Salad, Pine Nuts, Shaved Serrano Ham, Ricotta Salata & Sherry Vinaigrette

Bibb Lettuce, Candied Squash, Pickled Red Onions, Hazelnuts, Creamy Citrus Dressing

Roasted Beets, Navel Oranges, Endive, Pistachios, Shallots & Tarragon Vinaigrette

Baby Lettuces, Blue Cheese, Shaved Onions, Croutons & Parsley

ENTREES

Pan Roasted Pacific Black Cod

Black Lentils, Roasted Red Beets, Persimmons and Brown Butter-Balsamic Beet Sauce

Roasted Chicken Breast

Sautéed Lacinato Kale, Creamed Farro, Parsnip and Mushroom Ragout

Bacon Wrapped Pork Tenderloin

Roasted Escarole, Marble Potatoes, Spice Poached Apples and Bacon-Date Sauce

Grass Fed Beef Tenderloin

Potato Gratin, Wilted Lacinato Kale, Crispy Parmesan Topping

Baked Semolina Gnocchi

Root Vegetable & Mushroom Ragout

***Individually plated Vegan or Vegetarian Entrees by pre-order*



Winter - Three Course Family-Style Dinner

Includes 3 Passed Appetizers, 1 Salad, and 2 Entrees - 50 pp

APPETIZERS

Soup & Grilled Cheese
Creamy Parsnip Soup, Beechers Flagship on Brioche

Black Trumpet Mushroom Arancini
Blood Orange

Dungeness Crab Cake
Lemon Aioli and Green Onion

SALAD

Winter Citrus, Shaved Fennel, Candied Pistachios, Mache & Creamy Fennel Vinaigrette

Roasted Beets, Quinoa, Radicchio, Ricotta Salata, Banyuls Vinaigrette

Baby Spinach, Shaved Red Onion, Warm Maple-Bacon Vinaigrette & Hazelnuts

Baby Heads of Lettuce, White Balsamic Vinaigrette, Manchego Cheese & Brioche Croutons

ENTREES

Baked Wild Sockeye Salmon
Black Lentils, Golden Beets, Roasted Oyster Mushrooms and Onion Soubise

Roasted Beef Tenderloin
Pomme Dauphin, Roasted Pearl Onions, Creamed Spinach and Bone Marrow - Beef Sauce

Braised Beef Short Rib
Roasted Fingerling Potatoes, Horseradish, Blue Cheese and Pine Nut Relish

Roasted Chicken Breast
Honeyed Rutabaga, Brussels Sprouts & Whole Grain Mustard

Baked Semolina Gnocchi
Parmesan, Herb Bread Crumbs, Sauteed Castelfranco Radicchio, Yam butter and Shaved Green Apple

***Individually plated Vegan or Vegetarian Entrees by pre-order*