



# Catering Menu

# BREAKFAST

## **early riser \$16/pp**

assortment of fresh pastries  
fresh seasonal fruit  
yogurt and granola  
hot regular and decaf coffee  
assorted hot tea  
chilled orange juice

## **continental plus \$17 /pp**

assortment of fresh pastries  
fresh seasonal fruit  
scrambled eggs with cheddar cheese  
breakfast potatoes  
hot regular and decaf coffee  
assorted hot tea  
chilled orange juice

## **all American breakfast \$21/pp**

assortment of fresh pastries  
fresh seasonal fruit  
scrambled eggs with cheddar cheese  
breakfast potatoes  
bacon and sausage  
hot regular and decaf coffee  
assorted hot tea  
chilled orange juice

## **enhancements & upgrades**

Upgrade Eggs to Denver Scramble +\$3/pp  
Add bagels & cream cheese +\$2/pp  
Add bacon +\$3/pp  
Add sausage +\$3/pp  
Add Parfait Bar +\$5/pp

# LUNCH

ALL SELECTIONS INCLUDE ASSORTED HOUSE-MADE  
COOKIES AND ICE TEA.

## **salmon & chicken duo \$28 /pp**

mixed greens salad  
fresh caught salmon fillet and grilled chicken breast  
wild rice pilaf  
seasonal roasted vegetables

## **fajita bar \$25/pp**

mixed greens salad  
marinated chicken with sauteed onions and peppers  
seasoned beans and Spanish rice  
tomatoes, onions, olives, cheddar cheese, sour cream and salsa  
flour and corn tortillas  
house-made tortilla chips  
add marinated beef +\$4/pp

## **deli platter \$23/pp**

mixed green salad  
sliced turkey, ham and roast beef  
assortment of sliced domestic cheeses  
wheat, sourdough and wraps  
lettuce, tomato, red onion, and pickles  
assorted condiments  
add imported meats +\$5/pp  
add imported cheeses +\$5/pp

## **chicken caesar salad \$21 /pp**

house baked fresh bread  
seasoned grilled chicken  
crisp romaine lettuce and red onion  
freshly grated parmesan  
house-made Caesar dressing & croutons  
upgrade to Salmon +\$4/pp

## **enhancements & upgrades**

Upgrade mixed greens salad to Caesar salad +\$3/pp  
Upgrade dessert (ask for selection) +\$5/pp  
Add additional starch (rice, potatoes, pasta) +\$5/pp  
Upgrade to plated +\$4/pp

# DINNER

ALL SELECTIONS INCLUDE SEASONAL GREENS WITH SHREDDED  
VEGETABLES, FRESHLY BAKED BREAD AND ASSORTMENT OF DESSERT  
BARS.

## **northwest buffet \$38/pp**

classic chicken piccata  
oregon marionberry and hazelnut glazed salmon filets  
wild Rice Pilaf  
sauteed seasonal vegetables

## **wild-caught salmon \$32/pp**

fresh Northwest salmon  
smashed Yukon Gold Potatoes  
seasonal roasted vegetables

## **pork chop \$30 /pp**

grilled pork chop with house-made gravy  
your choice of wild rice or potatoes  
seasonal roasted vegetables

## **chicken piccata \$27 /pp**

locally sourced seared chicken breast with a classic Piccata sauce  
mashed potatoes  
sauteed seasonal vegetables

## **enhancements & upgrades**

Upgrade mixed greens salad to Caesar salad +\$3/pp

Upgrade dessert (ask for selection) +\$5/pp

Add additional starch (rice, potatoes, pasta) +\$5/pp

Upgrade to plated +\$4/pp

# DINNER

ALL SELECTIONS INCLUDE SEASONAL GREENS WITH SHREDDED  
VEGETABLES, FRESHLY BAKED BREAD AND ASSORTMENT OF DESSERT  
BARS.

## **steak & chicken \$39/pp**

grilled flank steak with mushroom demi glace  
grilled chicken breast  
smashed Yukon gold potatoes  
roasted seasonal vegetables  
\*only available plated\*

## **filet mignon \$45/pp**

traditional filet mignon with a port wine reduction  
garlic mashed potatoes  
seasonal roasted vegetables  
\*only available plated\*

## VEGETARIAN OPTIONS

## **pasta primavera \$25/pp**

fresh pasta  
spring vegetables  
tossed in lemon garlic white wine sauce  
grated parmesan cheese

## **cascade portobellos \$27/pp**

portobello caps with a rosemary sauce  
house-made polenta  
seasonal roasted vegetables

## **enhancements & upgrades**

Upgrade mixed greens salad to Caesar salad +\$3/pp  
Upgrade dessert (ask for selection) +\$5/pp  
Add additional starch (rice, potatoes, pasta) +\$5/pp  
Upgrade to plated +\$4/pp



# HORS D'OEUVRES

## **light appetizers \$24/dozen**

### **GREEK CUCUMBER HALOS**

Cucumber slices topped with hummus, marinated onions and lemon zest

### **CAPRESE SATAY**

Organic cherry tomatoes, mozzarella, fresh basil, topped with balsamic reduction

### **CROSTINI CLASSICO**

Diced tomatoes, cucumbers, onions and herbs  
Served on house-made bread

### **ASSORTED MINI QUICHE**

Three cheese quiche, spanish quiche, ham quiche. Served hot

## **heavy appetizers \$30/doz**

### **SPANAKOPITA**

Spinach and Asiago cheese wrapped with filo dough

### **MEATBALLS**

Served hot with barbecue sauce

### **BRUSCHETTA**

Smoked salmon canape, pickled red onions and capers

### **STUFFED MUSHROOMS**

Crimini mushrooms stuffed with herb goat cheese





# HORS D'OEUVRES

## **premier appetizers**

### **CHICKEN SKEWERS \$40/ DOZ**

Grilled teriyaki chicken, sesame seeds, green onions

### **CRAB CAKES \$45/ DOZ**

One ounce crab cakes with lemon aioli

### **AX BILLY SLIDERS \$45/ DOZ**

Signature sliders with aioli and cheddar cheese

### **SHRIMP COCKTAIL \$50 / SERVES 10**

Chilled jumbo prawns, cocktail sauce, lemon wedges

## **social platters \$50/each**

serves 25

### **HOUSE-MADE HUMMUS**

Fresh fried pita chips, celery and carrots, assorted olives

### **SPINACH ARTICHOKE DIP**



House-made spinach-artichoke cream cheese dip, fried pita chips

### **FRUIT TRAY**

Assorted seasonal local fruit

### **VEGETABLE TRAY**

Assorted seasonal local vegetables





# HORS D'OEUVRES

## Reception Trays

\$150 per tray / serves 50

### CRUDITE DISPLAY

Selection of fresh vegetables, pickled vegetables and herbs  
Served with peppercorn ranch

### SMOKED & CURED MEATS

Smoked turkey, ham, roast beef, prosciutto, and salami. Assorted crackers and house bread. Stone ground mustard and garlic aioli

### SMOKED SALMON

House-made smoked salmon, cream cheese, capers, onion  
Served with assorted gourmet crackers

### CHEESE & CHARCUTERIE

Selection of local and imported cheeses and meats. Garnished with grapes and gourmet crackers

## À LA CARTE & SNACKS

**freshly baked cookies \$12/doz**

**assorted house-baked pastries \$15/doz**

**chips, salsa, and guacamole \$7/pp**

**mixed nuts, pretzels and chips \$6/pp**

**house-made potato chips \$3/pp**

**string cheese, protein bars and fruit \$8/pp**





# BEVERAGES

## non-alcoholic

ALL BEVERAGES CHARGED ON CONSUMPTION

### COFFEE SERVICE \$35/GAL

Includes local & organic, regular coffee, decaf Coffee, assorted Teas

### BREAKFAST \$25/GAL

Your choice of organic milk, orange Juice, or apple Juice

### INDIVIDUAL BEVERAGES \$3/EA

Coca Cola, Diet Coke, Sprite, Root Beer, Ginger Ale, Bottled Water

### REFRESHMENTS \$30/GAL

Your choice of ice tea, lemonade, or strawberry lemonade

## alcohol

### BOTTLED BEER

Domestic \$4  
Microbrew \$5  
Imported \$5

### KEG BEER

Domestic \$350  
Microbrew \$400  
Imported \$400

### WINE SELECTIONS

House Wine G\$6 | B\$24  
Select Wine G\$8 | B\$32  
Premier Wine G\$12 | B\$48

### LIQUOR SELECTIONS

House Labels \$6  
Premium Labels \$7  
Top Shelf Labels \$8

WINE CORKAGE FEE IS \$25/BOTTLE

KEG TAPPING FEE IS \$200 PER 1/6 BARREL, \$275 FOR 1/2 BARREL

HOSTED BAR OR CASH BAR AVAILABLE