

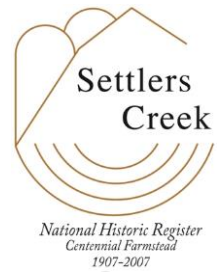
Appendix 'C'
Ver. 090918

Name of the Event

Reception Dinner Menu
at

Settlers Creek

Date of the Event



Cocktail Hour Tray Passed Hors d'oeuvres

Buffalo Mozzarella Caprese Skewers

Colorful, fresh and tasty this red, green and white skewered appetizer is made from vine ripened grape tomatoes, water cured buffalo mozzarella and fresh basil leaf topped with a sweet balsamic reduction and seasoned with freshly cracked rainbow pepper and sea salt.

Smoked Andouille Canapé on Toasted Baguette

French Andouille sausage smoked on-site, blended with smooth cream cheese and served on a toasted baguette and garnished with fresh chives from our garden.

Gouda and Sharp Cheddar Fruit Skewers

Fresh cut pineapple, melons and strawberries chilled and paired with a variety of premium cheeses.

Herb Crusted Top Sirloin Roast

Whole Angus Sirloin Roast rolled in Settlers Creek's bold savory herbs and slow roasted in our wood fired ovens for 4 hours using white oak from the Columbia basin. When prepared in this authentic wood fired manner, this uncomplicated yet quality roast becomes stunningly delicious. Individual servings cut to order at the carving station.

Sea Salt & Rosemary Roasted Young Chicken

Whole young regional raised chicken lightly seasoned with our own very special blend of sea salt, rosemary and Italian herbs then baked in an authentic wood fired oven using white oak from central Oregon.

Seasonal Grilled Vegetable Medley

A colorful dish which has the perfect blend of sweet and savory. Locally sourced squash, zucchini, onion as well as Portobello mushrooms, tri-colored bell peppers and asparagus grilled al dente style over a white oak and cheery wood fire until their natural sugars appear. Tossed with a balsamic reduction and topped with feta cheese.

Sea Salt Crusted Roasted Baby Red Potatoes

Sweet and creamy baby red potatoes tossed in real butter and course sea salt, seasoned with house ground rosemary and freshly ground rainbow pepper, then roasted until their skin becomes toasted and the inside is velvety smooth.

Fresh Fruit Salad

Watermelon, cantaloupe, honeydew, pineapple, strawberries, blueberries and fresh garden mint mixed with a touch of Grand Marnier and garnished with red and green grapes. A great pallet cleanser and a seamless contrast to the savory entrees.

Settlers Creek Signature Caesar Salad

Crisp leafy greens cut from the heart of romaine just prior to serving and tossed with Romano cheese, kalamata olives, croutons and Settlers Creek bold Caesar dressing.

Fresh Baked Local Artisan Bread

Assortment of locally just baked artisan style rolls made by "The Common Crumb".
Served with chilled butter balls.

Self-Serve Beverage Station

Local Union Coffee, Ice Tea, Assorted Soda, Infused Ice Water.

Outside Bar

Three Draft Beer brands of Choice Served in Glass
Client Select Wine List Served in Riedel Crystal

Tablesides Service

Ice water w/cucumber or lemon slice served in a carafe tableside.
Champagne Toast for Bride and Groom

Vintage Specialty Bar (Optional)

Homemade lemonade with choice of fresh seasonal berries and muddled basil or mint served to order in mason jars