

Hors D'Oeuvres

Choice of three

Hot Hors D'Oeuvres

Thai Style Chicken Skewers

Mini Scallop Saltimbocca

with garden sage and cracked pepper

Bistro Style Mini BLT

with roma tomato, roast garlic aioli, hearts of romaine lettuce and crispy pancetta

Wild Mushroom Petit Tartlet

with creamed leeks and northwest goat cheese

Dungeness Crab Cakes

with chipotle aioli

Baked Baby Red Potatoes

with brie cheese and chive crème fraiche

Cold Hors D'Oeuvres

Assorted Bruschetta

with Italian inspired tapenades

Smoke Salmon Rosettes

with cucumber salsa and chipotle aioli

Sesame Seasoned Ahi Tuna "Poke"

with white truffle scented avocado and tobiko

Spa Style Fresh Vietnamese Roll

with chili lime dipping sauce

Salmon Belly Confit

with stewed cannellini beans served on Asian spoon with diakon sprouts

Salads

Choice of three

Baby Organic Mixed Greens

with marinated vegetables and choice of dressings

Hearts of Romaine Salad

with croutons, reggianno parmesan, and tomato tapenade

Fresh Seasonal Fruit Platters

with berries and Grand Marnier drizzle

Pasta Salad

with smoked chipotle dressing and lime and cilantro bay shrimp

Bulged Wheat and Cucumber "Tabouli"

with mint and basil chiffonade

Japanese "Pickled" Vegetable Salad

with watercress and soy beans

Tricolor Vine Ripe Tomato Salad

with mozzarella cheese and fresh basil



Starch

Choice of two

Roast French Fingerling Potatoes
Local, organic fingerlings with fine herbs

Roast Garlic Mash Potatoes

Steamed Jasmine Rice

Baked Polenta
with cream and parmesan cheese

Vegetables

Choice of two

Organic Tricolor Cauliflower
fine herb bread crumb and chopped egg

Celery Root and Parsnip Gratin
with nutmeg cream

Organic Snap Peas
with sesame oil and garlic

Roasted Asparagus
with roasted roma tomatoes

Organic Rainbow Mix Baby Carrots
with rosemary honey

Mixed Italian Roast Vegetable Medley
with fine herbs, garlic and olive oil

Steamed Broccoli

with sweet onions and roast bell pepper capsicum



Entrée

Seared Prosciutto Wrapped Washington Chicken Breast
Marsala-sage reduction and roast red bell pepper coulis

Roast Pork Loin

organic baby artichokes, apple wood- bacon, roast seedless grapes, rosemary vermouth reduction

Petit Beef Medallions

burgundy demi-glace, blue cheese and fried onions

Garlic and Herb Slow Roasted Prime Rib

with horseradish sour cream and au jus
(culinary carving attendant included in price)

Grilled King Salmon

white truffle Yakima harvest white corn sauce, sautéed mushrooms with fine herb and vermouth

Pan Seared Alaskan Halibut

English pea nage with poblano and basil, wilted pea vines
(available May through October)

Seared Mahi Mahi

brandy lobster nage, caramelized shallots and butternut squash
(available November through May)

Vegetarian

Potato Gnocchi

with caramelized onions, fine herb mushrooms and white truffle oil

Black Bean and Red Garnet Yam Cake

with chili coconut cream and mango relish *(vegan)*

Gorgonzola and Spinach Stuffed Ravioli

with garlic and basil cream sauce



Pricing

Two entrées | \$65 per person
Three entrées | \$70 per person

Includes Starbucks coffee, Tazo tea, water service, rolls and butter, cake cutting fee and one bartender for up to four hours. Tax and service charge not included.

