



2019

Wedding & Event

Plated Packages Menu

Plated dinners offer full-service staff members & cuisine that are customized to fit the vision and requirements of each event. Prices listed are for cuisine only. Service staff, bartenders and rental coordination available. Each quote is custom made to fit your event.

Service:

- 🍴 Full-service catering
- 🍴 Staff serve guests tableside including wine service, coffee service and cocktail service
- 🍴 Bar service available – please inquire
- 🍴 Please see Buffet Dinner Menus for buffet style weddings & events

Menus:

- 🍴 Cater to most dietary restrictions and preferences
- 🍴 Custom menus available
- 🍴 Sensitive to event costs

Rentals:

- 🍴 Full coordination of rentals including linens, flatware, glassware & décor

Plated Dinner Package

Includes the following:

- ✂ Two Main Entrée Selections & Vegan/Vegetarian Entrée
- ✂ One Gourmet Salad
- ✂ Two Side Dishes
- ✂ Artisan Rolls/Bread & Butter
- ✂ Strawberry Lemonade, Iced Tea & Cucumber Infused Water

\$29.95 per guest

Passed & Stationary Hors d'oeuvres

Please Review the Stationary & Passed Hors d'oeuvres menu for your options.

We recommend 2 – 3 options for guests before dinner service.





Entrée Selections

Chicken

OVEN ROASTED ROSEMARY MAPLE CHICKEN (GF)
marinated maple and walnut glaze

COQ AU VIN (GF)
chicken braised with wine, bacon, mushrooms and garlic

MUSHROOM ASIAGO CHICKEN
Chicken breast simmered with mushrooms, white wine, cream & asiago

CHICKEN PICCATA (GF) OVER ORECCHIETTE
simmered in lemon-wine sauce over a bed of Italian pasta

CRISPY COCONUT CHICKEN
breaded with coconut and served with a pineapple mango chutney

CHICKEN CORDON BLEU
chicken stuffed with gruyere and prosciutto, panko bread

CHICKEN MARSALA (GF)
sautéed with mushrooms & marsala wine

Pork

OVEN ROASTED PORK LOIN (GF)
with apples or Marion berry chipotle glaze

KALUA PORK (GF)

APRICOT PORK LOIN (GF)
apricots with figs in port wine sauce

DIJON PORK LOIN
panko crusted & oven roasted with Dijon cream sauce

Beef – Add \$4.00 per guest

FILET MEDALLIONS (GF)
bordelaise sauce

PRIME RIB ROAST (GF)
au jus and horseradish crème

SLOW COOKED BRISKET (GF)
blueberry balsamic glaze

BRAISED SHORT RIBS (GF)
brined in red wine and onions, carrots, thyme, oregano & rosemary

Vegetarian & Vegan

VEGAN CASSOULET
grilled field sausage over roasted vegetables, ancient grains & steamed greens, country gravy, sunflower seeds & roasted almonds

STUFFED PORTABELLA MUSHROOMS (GF)
spinach & gourmet cheese blend, quinoa & seasonal vegetables
*Can be made vegetarian or vegan

VEGAN CHICKIN' PICATTA
vegetable & soy chicken like protein lemon & capers

BUTTERNUT SQUASH RAVIOLI
with toasted hazelnuts & balsamic reduction

Fish & Seafood

ALASKAN LINE CAUGHT SALMON (GF) – add \$2.00 per guest
Lemon & dill, Dijon caper cream sauce, barbaquoa

MAHI MAHI (GF) – add \$3.00 per guest
Macadamia nut crusted with pineapple mango salsa

BAKED HALIBUT (GF) – add \$4.00 per guest
lemon peppercorn sauce

GIANT SEA SCALLOPS (GF) – add \$4.00 per guest
spicy orange ginger glaze

DUNGESS CRAB CAKES – add \$2.00 per guest
hand crafted remoulade

Custom Entrées

As a custom caterer we are more than happy to create an entrée inspired you. Please contact us for more information!



Salad Options

NORTHWEST HAZELNUT SALAD (SEASONAL)

mixed greens, hazelnuts, dried cranberries, bleu cheese, walnut raspberry vinaigrette

CAESAR SALAD

Romaine lettuce with parmesan, Regianno, Caesar dressing and croutons

BERRY SALAD (SEASONAL)

mixed greens, candied pecans, goat cheese, seasonal berries and house balsamic vinaigrette

GARDEN SALAD

mixed greens, cherry tomatoes, cucumbers, carrots and balsamic dressing

WALNUT & PEAR SALAD (SEASONAL)

mixed greens, candied walnuts, thinly sliced pears, parmesan cheese, white wine & lemon dressing

SPINACH & STRAWBERRY SALAD (SEASONAL)

spinach, sliced strawberries, sesame & poppy seeds, feta cheese, balsamic dressing

WINTER KALE & SQUASH SALAD (GF, VGN) (SEASONAL) – add \$1.00 per guest

Marinated kale with roasted winter squash, edamame, dried cranberry, red onion, cashews & sunflower seeds in a semi-sweet vinaigrette

SUMMER KALE & SQUASH SALAD (GF, VGN) (SEASONAL) – add \$1.00 per guest

Marinated kale with blueberries, edamame, dried cranberry, red onion, cashews & sunflower seeds in a semi-sweet vinaigrette

Side Options

PARMESAN GARLIC GREEN BEAN ALMONDINE (GF)

sliced almonds, butter, garlic

BOURBON CARROTS (GF)

long stem carrots glazed in bourbon & ginger

SEASONAL ROASTED VEGETABLES (GF)

seasonal selection of organic vegetables

BRUSSELS SPROUTS WITH PANCETTA (GF)

roasted with pancetta, dried cranberries, balsamic

WHIPPED GARLIC POTATOES (GF)

CREAMY RISOTTO (GF)

ROSEMARY POTATOES (GF)

roasted small red potatoes with olive oil, rosemary, salt and pepper

Premium Upgrades

BUTTERNUT SQUASH RAVIOLI – add \$1.00 per guest
with balsamic reduction

POLENTA CAKES (GF) – add \$1.00 per guest
wild mushroom cream sauce, ragout, goat cheese & mushrooms, white cheddar

PENNE PASTA – add \$1.00 per guest
sundried tomatoes, artichokes, creamy pesto