

# Spring & Summer Weddings

When the food matters

## Hors d'Oeuvres

- Blue Cheese, Grape & Almond Truffles
  - Sambal Agave Glazed Beef Tenderloin Steak Bites\* (gf)
  - Vegetable & Rice Noodle Spring Rolls (v, gf), Miso Aioli
  - Frittatas with New Potatoes, Broccoli, Fontina, Castelvetrano Olives (gf)
  - Smoked Wild Salmon Mousse, Crispy Tostadas, Seaweed Salad (gf)
  - Casablanca Chicken Meatballs, Saffron Tomato Broth
  - Pork Tenderloin Skewers, Rhubarb Ginger Sauce (gf)
  - Lamb, Mint & Chickpea Empanadas
- Choose 3 — \$9

**Chef's Selection** - Chef Kaspar will prepare his own selection of hors d'oeuvres, using the freshest ingredients of the day.

3 per Person — \$7

## Plated Dinners

*All dinners include a chef's selection of seasonal vegetables, house-made breads & spreads and coffee service.*

### Pop the Question

- Salad:** Artisan Greens, Cucumber Ring, Chevre, Sunflower Seed Streusel, Gala Apple Vinaigrette  
**Entrée:** Roasted Chicken Breast, Tomato Saffron & Garlic Sauce with Preserved Lemon Couscous  
\$33.5

### Save the Date

- Salad:** Baby Spinach, Potato Croutons, Parmesan, Garlic Dressing (gf)  
**Entrée:** Beef Shoulder Tenderloin, Mushroom Marsala Sauce with Arugula Mashed Potatoes\* (gf)  
\$34.5

### Tie the Knot

- Salad:** Arugula, Carrots, Fennel, Spiced Almonds, Orange Champagne Vinaigrette (gf)  
**Entrée:** Wild Alaskan Salmon Medallion, Pea Vine Pesto with Roasted New Potatoes (gf)  
\$35.5

### Happily Ever After

- 1st Course:** Artisan Romaine, Shrimp, Pear Tomatoes, Crispy Rice Noodles, Tamari Ginger Vinaigrette (gf)  
**2nd Course:** Sesame Crusted Rock Fish with Baby Bok Choy, Shimeji Mushrooms, Hoisin Miso Glaze  
**3rd Course:** Chimichurri Beef Shoulder Tenderloin with Fried Brown Rice\* (gf)  
\$43

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## Buffet Options

Ask your Event Specialist about Family Style service.  
All packages include a selection of house-made breads and spreads.

### Something Bold

Chicken Breast, Pea Vines, Lemon Caper Sauce *(gf)*  
Baked Scalloped Potatoes, Sweet Onions, Pepper Jack *(gf)*  
Roasted Seasonal Vegetables, Agave Balsamic Glaze *(gf, v)*  
Organic Greens, Strawberries, Curried Cashews, Earl Grey Vinaigrette *(gf, v)*  
\$31

### Something Blue

Pacific Cod, Saffron Tomato & Tarragon Sauce *(gf)*  
Chimichurri Pork Tenderloin, Sautéed Mushrooms, Caramelized Walla Walla Onions *(gf)*  
Beecher's Marco Polo Cheese Grits *(gf)*  
Pike Market Vegetables, Garden Herb Gremolata, Free-Range Eggs *(gf)*  
Classic Caesar Salad, Potato Croutons, Parmesan, Garlic Dressing *(gf)*  
\$34.5

### Something Borrowed

Tamari Ginger Glazed Chicken Breast, Mushrooms, Scallions *(gf)*  
Wild Salmon, Thai Lemongrass Curry Sauce *(gf)*  
Coconut Jasmine Rice *(gf, v)*  
Baby Bok Choy Salad, Bean Sprouts, Crispy Sweet Potatoes, Honey Ginger Dressing *(gf)*  
Thai Lettuce Rolls, Carrots, Cabbage, Peppers, Mint, Miso Sauce  
\$35

### Something New

Red Snapper & Wild Rice Piccata, Preserved Lemon Beurre Blanc  
Beef Shoulder Tenderloin, Peppercorn Marsala\* *(gf)*  
Foraged Mushroom & Rosemary Quinoa *(gf, v)*  
Steamed Broccoli Salad, Pickled Red Onions, Toasted Peanuts, Miso Dressing  
Artisan Romaine, Blue Cheese, Apples, Spiced Sunflower Seeds, Apple Cider Vinaigrette *(gf)*  
\$36.5

### Vegetarian Entrées

Udon Noodles, Asian Vegetables, Tamari Ginger Sauce  
Baked Lasagna with Spinach, Spring Peas, Zucchini, Arugula, Ricotta  
New York Style Eggplant Parmesan, Smoked Tomato Sauce  
Seasonal Vegetable Spaetzle, Black Eyed Peas, Romanesco Sauce  
Coconut & Yellow Lentil Dal, Roasted Cauliflower, Basmati Rice *(gf, v)*  
Crispy Curried Tofu, Fried Brown Rice *(gf, v)*  
Polenta Cakes, Fontina, Kale, Olives, Tomato Saffron Sauce, Arugula Pesto *(gf)*  
Add a Vegetarian Entrée to Any Package for \$3 Per Person

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## Buffet Enhancements

### Entrée Additions

Priced per Person

- Chicken Confit, Apple Thyme Chutney (gf) - \$4
- Roasted Duck Breast, Cherry Brandy Sauce\* (gf) - \$6
- Cedar Planked Salmon, Preserved Lemon Aioli (gf) - \$4
- Kasu Cod, Japanese Mushrooms, Green Onions, Tamari Broth (gf) - \$5
- Beef Tenderloin Filet, Thyme, Grain Mustard, Horseradish Butter\* (gf) - \$8
- Lamb Souvlaki Skewer, Olive Tomato & Caper Sauce\* (gf) - \$5
- Beef Shoulder Tenderloin, Peppercorn Marsala (gf) - \$4
- Cornmeal Crusted Dover Sole, Avocado Chipotle Salsa (gf) - \$5

### Carving Station Additions

These Stations Require a Dedicated Chef

- Ten-Seed & Spice Rubbed Pork Loin, Fruit Chutney (gf)  
Serves Approximately 25 - \$100
- Herb-Roasted Leg of Lamb, Chimichurri Sauce (gf), Green Onion Biscuits  
Serves Approximately 25 - \$150
- Roasted Prime Rib, Fine Herb Peppercorn Rub, Horseradish, Grain Mustard (gf)  
Serves Approximately 30 - \$240
- Honey & Beer Glazed Ham, Pear Ginger Sauce  
Serves Approximately 50 - \$240
- Baked Wild Salmon & Mushrooms en Croûte  
Serves Approximately 30 - \$240

### Petite Desserts

- Tuscan Tiramisu Square
- Chocolate Coconut Terrine
- Seasonal Miniature Pot de Crème
- Mini Panna Cotta, Seasonal Fruits
- Flourless Chocolate Cake (gf)
- Double Chocolate Brownie
- Sea Salt Caramel & Chocolate Tartlet
- Mini Pavlova, Passionfruit Cream (gf)
- Mini Berry Shortcake, Mint Chantilly
- Dried Local Fruit & Nut Baklava Tartlet
- Lemon Meringue Tartlet
- Chocolate Drizzled Coconut Macaroon (gf)
- Miniature Cheesecake Square
- Vegan Chocolate Brownies (v)

\$3 per Dessert

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