

Three exceptional possibilities...

THE RECEPTION

THE CELEBRATION

THE EVENT

You choose the one perfect event...

THE RECEPTION



The Spirits

Two Hour Host Premium Bar

selected premium liquors,
private label red & white wines,
imported and domestic beers
soft drinks and mineral waters

Tray passed hors d'oeuvre
(Please select six)

Insalada Caprese Skewer
aged balsamic vinegar

∂

Bruscetta
tomato, pesto, aged goat cheese

∂

Rock Shrimp Ceviche
Cilantro, Citrus Segments

∂

Butternut Squash Soup Shooter

∂

Smoked Salmon
potato pancake, sour cream topping

∂

Garlic Pita Crisp
fresh hummus and tapenade

∂

Brie and Pear Quesadilla

Portobello Steak Fries
roasted garlic-balsamic aioli

∂

Pulled Pork Slider
Cole Slaw and Cheddar

∂

Beef Skewer
teriyaki and grilled scallions glaze

∂

Dungeness Crab Cake
tarragon tartare

∂

Chicken Pot Stickers
Hoisin sauce

∂

Miniature Burger
Tillamook cheddar cheese

Cheese Selections and Colorful Crudités Display

Seasonal Cheeses and Farmers Market Vegetables and sauces

Serves With

Crackers and Baguette, Seasonal Fruit

\$70.00 per person

(inclusive of service charge and tax)

***50 guests minimum**

*Six of the above hors d'oeuvre per person to be tray passed during your reception

THE CELEBRATION



The Spirits

Three Hour Host Premium Bar

selected premium liquors,
private label red & white wines,
imported and domestic beers
soft drinks and mineral waters

The Bountiful Spread

Caesar salad, anchovy dressing
Spinach Salad, cranberries, candied walnuts, gorgonzola with pomegranate vinaigrette

Thyme Roasted Turkey
Herb and Dried Fruit Stuffing
Turkey Jus
Cranberry Compote

New York Strip Steak
Roasted market carrots
red wine braising jus
Yukon Gold Mashed Potatoes

The Delights

Homemade seasonal fruit pies; apple, pecan, and pumpkin
Decorate your own holiday cookie
Menu includes regular & decaffeinated coffee & select hot teas

\$90.00 per person
(inclusive of service charge and tax)

***50 guests minimum**

THE EVENT



The Spirits

Two Hour Host Premium Bar

selected premium liquors,
private label red & white wines,
imported and domestic beers
soft drinks and mineral waters

Tray passed hors d'oeuvre (Please select five)

Insalada Caprese Skewer
aged balsamic vinegar

∂

Bruscetta
tomato, pesto, aged goat cheese

∂

Rock Shrimp Ceviche
Cilantro, Citrus Segments

∂

Butternut Squash Soup Shooter

∂

Smoked Salmon
potato pancake, sour cream topping

∂

Garlic Pita Crisp
fresh hummus and tapenade

∂

Brie and Pear Quesadilla

Portobello Steak Fries
roasted garlic-balsamic aioli

∂

Pulled Pork Slider
Cole Slaw and Cheddar

∂

Beef Skewer
teriyaki and grilled scallions glaze

∂

Dungeness Crab Cake
tarragon tartare

∂

Chicken Pot Stickers
Hoisin sauce

∂

Miniature Burger
Tillamook cheddar cheese

The Feast

First Course

Caesar Salad
garlic anchovy dressing

Beef Lentil with Root Vegetables

Harvest Salad
butter lettuce, orchard fruit, candied pecans

Butternut Squash Bisque

Spinach Salad, cranberries, candied walnuts, gorgonzola with pomegranate vinaigrette

Entrees

Grilled Scottish Salmon
English pea risotto, pea leaves

Seared Duck Breast
Cherry glaze, grilled polenta, braised swiss chard

Roasted Alaskan Halibut
Blue Lake green beans, tomato confit,
fingerling potatoes, Italian olives

Miso Glazed Black Cod
Bok Choy, Shitake, Green Onion, Lotus Root Chip

Roasted Chicken Breast
Brussels Sprouts Leaves, Wild Mushrooms,
Chicken confit, Gnocchi

Grilled Filet Mignon
Yukon gold potato puree, parmesan asparagus
merlot sauce

Braised Short Ribs
potato puree, glazed young carrots, red wine sauce

Table Side Wine Service with Dinner

Desserts

Vanilla Crème Brulee
Warm Chocolate Truffle Cake, Hazelnut Gelato
Apple Tart Tatin, Vanilla Ice Cream
Trio of seasonal sorbet

\$129.00 per person
(inclusive of service charge and tax)

Additional hours for the bar may be added for \$10.00 per person

Menu includes three courses and is served with regular & decaffeinated coffee & select hot teas

Please note: You may select one (1) first course option and you may have two (2) options for your entrée; counts are required (3) days prior to the event

All menus and pricing is subject to availability and blackout dates.
Events must be held between 11/26/2010 and 1/16/2011

