

# Spring & Summer Weddings

When the food matters

## Hors d'Oeuvres

- Blue Cheese & Grape Truffles
  - Steak Bites, Sambal Agave Glaze\* (GF)
  - Vegetable & Rice Noodle Spring Rolls (V, GF), Miso Aioli
  - Frittatas with Broccoli, Fontina, Castelvetrano Olives (GF)
  - Smoked Wild Salmon Mousse, Crispy Tostadas, Micro Greens (GF)
  - Casablanca Chicken Meatballs, Saffron Tomato Broth
  - Pork Tenderloin Skewers, Rhubarb Ginger Sauce (GF)
  - Empanadas with Lamb, Mint, Chickpeas
- Choose 3 — \$8

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:** Cucumber Roll, Artisan Greens, Chevre, Granola Crumble, Rhubarb Vinaigrette

**Entrée:** Roasted Chicken Breast, Preserved Lemon Sauce, Primavera Couscous

\$33

### Save the Date

**Salad:** Baby Spinach Caesar Salad, Focaccia Croutons, Parmesan

**Entrée:** Beef Shoulder Tenderloin, Mushroom Marsala Sauce, Arugula Mashed Potatoes\* (GF)

\$35

### Tie the Knot

**Salad:** Arugula, Sweet Corn, Beecher's Cheese Curds, Tortilla Strips, Tarragon Mustard Vinaigrette (GF)

**Entrée:** Wild Alaskan Salmon, Saffron Tomato Sauce, Roasted Potatoes with Pea Vines (GF)

\$35

## Happily Ever After

**1st Course:** Heirloom Tomato Salad, Basil, Burrata (GF)

**2nd Course:** Sesame Crusted Rock Fish, Baby Bok Choy, Summer Corn, Hoisin Miso Glaze (GF)

**3rd Course:** Chimichurri Beef Shoulder Tenderloin, Primavera Mashed Potatoes\* (GF)

\$42

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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 Spring Vegetables, Tarragon Vinaigrette (GF, V)  
Organic Greens, Strawberries, Curried Cashews, Elderberry Vinaigrette (GF, V)

\$31

### Something Blue

Pacific Cod, Saffron Tomato Broth (GF)  
Chimichurri Pork Tenderloin, Sautéed Mushrooms, Caramelized Walla Walla Onions (GF)  
Beecher's Marco Polo Cheese Grits (GF)  
Roasted Asparagus Platter, Garden Herb Gremolata, Finely Chopped Eggs (GF)  
Classic Caesar Salad, Focaccia Croutons, Parmesan

\$34

### Something Borrowed

Chicken Breast, Mushrooms, Scallions, Soy Ginger Glaze  
Wild Salmon, Thai Lemongrass Curry Sauce (GF)  
Coconut Rice (GF, V)  
Baby Bok Choy Salad, Summer Corn, Honey Ginger Dressing (GF)  
Thai Lettuce Rolls, Carrots, Cabbage, Peppers, Mint, Miso Sauce

\$34

### Something New

Local Red Snapper Piccata, Lemon Caper Beurre Blanc  
Beef Shoulder Tenderloin, Peppercorn Marsala\* (GF)  
Five Grain Pilaf, House-Made Trail Mix, Dried Fruit (V)  
Broccoli Salad, Toasted Peanuts, Miso Dressing  
Artisan Romaine, Blue Cheese, Apples, Spiced Sunflower Seeds, Apple Cider Vinaigrette (GF)

\$36

### Vegetarian Entrées

Udon Noodles, Asian Vegetables, Soy Ginger Sauce  
Spinach Pasta Lasagna with Spring Peas, Zucchini, Arugula, Ricotta  
Lentil Stuffed Eggplant with Mushroom Rye Berry Pilaf, Almonds, Cherries (V)  
Frittata with Roasted Peppers, Onions, Broccoli, Olives, Potatoes, Smoked Paprika (GF)  
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

- Duck Confit, Apple Rhubarb Sauce (GF) - \$4
- Roasted Duck Breast, Cherry Brandy Sauce\* (GF) - \$5
- Cedar Planked Salmon, Preserved Lemon Aioli (GF) - \$4
- Pan Seared Copper River Salmon, Lemon Beurre Blanc (GF) - (Market Price)
- Kazu Cod, Japanese Mushrooms, Frizzled Ginger, Green Onions (GF) - \$5
- Beef Tenderloin, Thyme, Grain Mustard, Horseradish Butter\* (GF) - \$6
- Petite Lamb Chops, Rosemary, Garlic, Olives, Feta\* (GF) - \$5
- Beef Shoulder Tenderloin, Peppercorn Marsala (GF) - \$4
- Halibut, Avocado, Apple Lime Sauce (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 60 - \$240
- Baked Wild Salmon & Mushrooms en Croûte  
Serves Approximately 30 - \$240

### Petite Desserts

- Kahlúa Tiramisu Square
- Miniature Crème Brûlée
- Chocolate Coconut Terrine
- Flourless Chocolate Cake (GF)
- Espresso Chocolate Brownie
- Sea Salt Caramel & Chocolate Tartlet
- Mini Pavlova, Strawberry Passion Fruit Mousse (GF)
- Mini Berry Shortcake, Macha Chantilly
- Tapioca Pudding, Tropical Fruit (GF)
- White Chocolate Latté Cream Puff
- Miniature Baklava Tartlet
- Lemon Meringue Tartlet
- Coconut Macaroon (GF)
- Miniature Cheesecake

\$3 per Dessert

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties

\*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.  
Prices are subject to Washington state sales tax & 20% service charge.

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