



# SPRING & SUMMER PLATED DINNERS

Plated dinners are priced per person and subject to food and beverage minimums.

For parties of 50 guests or less, please select two entrée selections and a vegetarian option.

For parties with more than 50 guests, please select one entrée and a vegetarian option.

Dinners include seasonal vegetables and a selection of house-made breads & spreads, coffee and fine tea.

When the food matters

## SALADS - \$7.75

### **Select One Salad for Your Group**

Chilled Asparagus Salad, Rhubarb Lemon Dressing (GF, V)

Arugula, Tomatoes, Feta, Cucumbers, Lemon Olive Oil Vinaigrette (GF)

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

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

Shishito Pepper Salad, Avocado, Tomatoes, White Beans, Honey Cilantro Dressing (GF)

Persian Cucumber Salad, Chickpeas, Olives, Pineapple, Lemon Olive Oil Vinaigrette (GF, V)

Golden Beet Salad, Strawberries, Feta, White Balsamic Vinaigrette (GF)

Roasted Spring Vegetable Tower, Tarragon Vinaigrette (GF, V)

Traditional Chilled Gazpacho Soup (GF, V)

## SIDES

### **Select One Side to Accompany Your Primary Entrée**

Primavera Quinoa (GF)

Spinach & Spring Onion Couscous (V)

Roasted Rosemary Red Skin Potatoes (GF, V)

Beecher's Marco Polo Cheese Mashed Potatoes (GF)

Five Grain Pilaf with Farro, Quinoa, Wild Rice, Brown Rice, Barley (V)

Italian Polenta Cakes, Tomato Pesto, Castelvetro Olive Sauce (GF)

Yukon Gold, Spring Onion & Arugula Hash (GF)

Soba Noodles, Shimeji Mushrooms

Spinach & Fine Herb Spaetzle

Cauliflower & Potato Puree (GF)

## POULTRY ENTRÉES - \$26

Roasted Chicken Breast, Preserved Lemon Vinaigrette (GF)

Chicken Breast, Wilted Pea Vines, Sesame-Tamari Honey Sauce (GF)

Roasted Chicken Breast, Strawberries, Peppercorn Balsamic Reduction (GF)

Roasted Chicken Breast, Tomato Tequila Sauce, Green Pea Guacamole, Tortilla Strips (GF)

Roasted Chicken Breast, Rhubarb, Ginger Cinnamon Sauce (GF)

Semi-Boneless Quail, Sage, Andouille, Tamale Stuffing (GF) - (add \$1)



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## BEEF & LAMB ENTRÉES - \$27

Pulled Beef Brisket, Whiskey BBQ Sauce (GF)

Beef Skirt Steak, Tamari Honey Sauce, Ginger, Green Onions\* (GF)

Red Chimichurri Beef Flank Steak, Cuban-Style Braised Onions, Corn, Cotija Sauce\* (GF)

Beef Shoulder Tenderloin, Peppercorn Marsala\* (GF) - (add \$1)

Beef Shoulder Tenderloin, Port Wine, Local Stone Fruit Sauce\* (GF) - (add \$1)

Sliced New York Steak, Tomatoes, Garlic, Basil, Castelvetrano Olives\* (GF) - (add \$5)

Roasted Leg of Lamb, Garlic, Rosemary, Sautéed Cuban-Style Onions\* (GF)

Lamb Chops, Preserved Lemon & Pomegranate Glaze\* (GF) - (add \$7)

## PORK ENTRÉES - \$25

Sweet & Sour Boneless Pork, Tropical Fruit, Jasmine Rice (GF)

Pork Tenderloin Medallion, Honey Ginger Glaze (GF) - (add \$1)

Rosemary Crusted Pork Loin, Saffron Tomato Sauce (GF) - (add \$1)

10 Spice & Seed Rubbed Pork Loin, Rhubarb & Cherry Ginger Chutney (GF) - (add \$1)

Boneless Pork Steak, Grain Mustard, Spicy Onions, Crispy Potato Crust (GF) - (add \$2)

## SEAFOOD ENTRÉES - \$28

Potato Crusted Ling Cod, Malt Vinegar Aioli (GF)

Dungeness Crab & Cod Cake, Dill White Wine Sauce

Polenta Crusted Local Rock Fish, Roasted Peppers (GF)

Alaskan Cod Fillet, Green Curry, Lime Leaf & Lemongrass Sauce (GF)

Cedar Planked Salmon, Preserved Lemon Aioli (GF) - (add \$1)

Seafood Paella with Shrimp, Cod, Calamari, Mussels (GF) - (add \$1)

Wild Northwest Salmon Medallion, Spiced Tomato Saffron Sauce (GF) - (add \$1)

## VEGETARIAN ENTRÉES - \$24

### **Preselected Sides Listed with Entrées**

Udon Noodles, Asian Vegetables, Soy Ginger Sauce with Tempura Green Beans (V)

Frittatas with Roasted Peppers, Onions, Broccoli, Olives, Potatoes, Garlic Mushrooms (GF)

Spinach Lasagna with Spring Peas, Zucchini, Arugula, Ricotta and Roasted Vegetable Ratatouille

Coconut & Yellow Lentil Dal, Roasted Cauliflower, Basmati Rice with Sugar Snap Peas (GF, V)

10 Ingredient Fried Brown Rice, Crispy Curried Tofu with Sesame Baby Bok Choy (GF, V)

Lentil Stuffed Eggplant with Mushroom Rye Berry Pilaf, Almonds, Cherries (V)

## PLATED DESSERTS - \$8

Strawberry Shortcake, Cardamom & Grand Marnier Chantilly Cream

Ginger Fruit Crumble, Strawberry Champagne Sorbet

Mint Pavlova, Apricot Mousse, Spiced Pistachios (GF) - (add \$1)

**Trio:** Sea Salt Caramel & Chocolate Tartlet; White Chocolate Mint Mousse;  
& Chocolate Espresso Cake - (add \$3)