



# 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

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

Chilled Asparagus Salad, Rhubarb Lemon Dressing *(gf, v)*

Arugula, Pears, Tomatoes, Feta, Cucumbers, Lemon Olive Oil Vinaigrette *(gf)*

Organic Greens, Fuji Apples, 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)*

Cucumber Salad, Chickpeas, Pea Vines, Pineapple, Sweet Onion Vinaigrette *(gf, v)*

Golden Beet Salad, Strawberries, Feta, White Balsamic Vinaigrette *(gf)*

Roasted Spring Vegetable Tower, Tarragon Vinaigrette, Balsamic Drizzle *(gf, v)*

Wedge Salad, Watermelon, Red Onion, Feta *(gf)*

## SIDES

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

Primavera Quinoa *(gf)*

Spinach & Spring Onion Couscous *(v)*

Roasted Red Skin Potatoes, Rosemary *(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, Castelvetrano Olive Sauce *(gf)*

Yukon Gold, Spring Onion & Arugula Hash *(gf)*

Soba Noodles, Shimeji Mushrooms, Pea Shoots, Toasted Sesame Seeds

Fine Herb Spaetzle, Seasonal Greens

Cauliflower & Potato Puree *(gf)*

## POULTRY ENTRÉES

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 & Polenta Stuffing *(gf) - (add \$1)*



# SPRING & SUMMER PLATED DINNERS

When the food matters

## BEEF & LAMB ENTRÉES

- 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 Sauce\* *(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)*
- Leg of Lamb Roast, Garlic, Rosemary, Shishito Peppers\* *(gf)*
- Lamb Chops, Preserved Lemon & Pomegranate Glaze\* *(gf)* - *(add \$7)*

## PORK ENTRÉES

- Center-Cut Pork Chop, Sweet & Sour Rhubarb Sauce *(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, Cherry Ginger Chutney *(gf)* - *(add \$1)*
- Roast Pork Steak, Grain Mustard Crust, Paprika Sherry Sauce - *(add \$2)*

## SEAFOOD ENTRÉES

- Potato-Crusted Ling Cod, Malt Vinegar Aioli *(gf)*
- Prawn & 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, Lemon Saffron Vinaigrette *(gf)* - *(add \$1)*

## VEGETARIAN ENTRÉES

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

- Udon Noodles, Asian Vegetables, Tamari Ginger Sauce with Tempura Green Beans *(v)*
- Mediterranean Vegetable Frittatas with Chickpea Fries, Beluga Lentil Ragu *(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)*
- Ten-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

- Cardamom Shortcake, Local Berry Compote, Grand Marnier Chantilly
- Chiffon Cake, Lemon Curd, Seasonal Sorbet
- Mint Pavlova, Apricot Mousse, Spiced Pistachios *(gf)* - *(add \$1)*
- Chocolate Trio:** Sea Salt Caramel & Chocolate Tartlet; White Chocolate Mint Mousse; & Espresso Cake - *(add \$3)*