

Fall & Winter Weddings

Hors d'Oeuvres

Rueben Fritters, Thousand Island Dip
Ahi Tuna Poke, Cucumber, Sushi Roll *(gf)*
Butternut Squash Tostadas, Spiced Pecans *(gf, v)*
Pork Tenderloin Kebabs, Orange Marmalade Glaze *(gf)*
Mini Yukon Gold Potato Skins, Havarti, Bacon, Jalapeños *(gf)*
Greek Firecrackers with Chicken, Rice & Feta, Preserved Lemon Tzatziki
Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
Caramelized Walla Walla Onion & Three-Cheese Tarts
Cauliflower, Potato & Pea Samosas *(v)*

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

Plated Dinners

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

Two Souls, One Heart

Salad: Arugula, Bibb Lettuce, Dried Mango, Curried Cashews, Honey Cilantro Dressing *(gf)*
Entrée: Chimichurri Chicken Breast with Seasonal Squash & Three-Cheese Polenta Cake *(gf)*

Always and Forever

Salad: Artisan Romaine, Cotija, Crispy Tortilla Strips, Southwestern Caesar Dressing
Entrée: Braised Boneless Short Ribs, Root Vegetables, Cocoa Cabernet Sauce, with Beecher's Cheese Mashed Potatoes *(gf)*

Can't Help Falling

Salad: Organic Mixed Greens, Cucumber Ring, Fuji Apples, Goat Cheese, Vanilla Citrus Dressing *(gf)*
Entrée: Alaskan Salmon, Saffron Tomato Sauce with Basil Spaetzle & Baby Kale

Fairy Tales Happen

1st Course: Delicata Squash & Arugula Salad, Sweet Potatoes, Pepitas, Bourbon Maple Vinaigrette *(gf, v)*
2nd Course: Wild Salmon, Chimichurri Sauce, Crispy Onions *(gf)*
3rd Course: Beef Shoulder Tenderloin & Mushrooms, Port Wine Sauce with Root Vegetable Hash* *(gf)*

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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.

When the food matters

Love Story

Seared Chicken Breast, Peppercorn Marsala Sauce *(gf)*
Foraged Mushroom & Rosemary Barley Risotto
Beet, Pear & Candied Walnut Salad, Merlot Vinaigrette *(gf, v)*
Spinach Caesar Salad, Polenta Croutons, Parmesan *(gf)*

Head Over Heels

Roasted Chicken Breast, Mushroom Sauce, Sautéed Greens
Cedar Planked Wild Salmon, Pinot Noir Aioli* *(gf)*
Pepper Jack Scalloped Potatoes *(gf)*
Roasted Seasonal Vegetables, Pomegranate Balsamic Glaze *(gf, v)*
Baby Bok Choy Salad, Bacon, Sesame Seeds, Honey Ginger Vinaigrette *(gf)*

To the Moon and Back

Wild Rice Crusted Red Snapper, Riesling Reduction, Fine Herb Salad *(gf)*
Braised Boneless Short Ribs, Cocoa Demi Glaze *(gf)*
Buttermilk Garlic Mashed Potatoes *(gf)*
Seasonal Vegetable Ratatouille *(gf, v)*
Artisan Romaine, Fuji Apples, Blue Cheese, Apple Cider Vinaigrette *(gf)*

Forever and Ever

Black Peppercorn & Coffee Crusted Beef Shoulder Tenderloin, Mushroom Jus* *(gf)*
Southern Italian Chicken, Sundried Tomatoes, Roasted Peppers, Capers, Garlic Basil Sauce *(gf)*
Creamy Blue Cheese Polenta *(gf)*
Roasted Squash, Rum Agave Glaze *(gf, v)*
Kale Salad, Dried Cranberries, Spiced Pepitas, Allspice Vinaigrette *(gf, v)*

Vegetarian Entrées

Winter Vegetable Enchilada, Tomatillo Queso Sauce
Butternut Squash & Maple Empanada, Brown Sugar Spiced Walnuts
Moroccan-Style Root Vegetable Tagine with Tomatoes, Cinnamon, Dried Apples *(gf, v)*, Couscous *(v)*
Spinach, Ricotta & Chickpea Cannelloni, Romesco Sauce
Falafel Cakes, Pomegranate Seeds, Cilantro Ginger Tzatziki *(gf)*
Coconut, Black Bean & Sweet Potato Stew, Jasmine Rice *(gf, v)*



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Buffet Enhancements

When the food matters

Entrée Additions

- Chicken Confit, Pear & Ginger Sauce *(gf)*
- Crab & Salmon Cakes, Fennel Citrus Slaw
- Cedar Planked Salmon, Pinot Noir Aioli
- Buffalo Stroganoff, Paprika & Sour Cream Sauce
- Sesame Crusted Mahi-Mahi, Mango Sweet & Sour Sauce *(gf)*
- Tukey ala King, Mushroom Sherry & Red Pepper Cream *(gf)*
- Double Lamb Chops, Chimichurri, Crispy Onions* *(gf)*
- Beef Shoulder Tenderloin, Peppercorn Marsala *(gf)*

Carving Station Additions

These Stations Require a Dedicated Chef

- Steelhead Fillet en Croûte, Spinach, Portobello Mushrooms
Serves Approximately 25
- Cedar Planked Salmon, Brown Sugar & Whiskey Sauce *(gf)*
Serves Approximately 25
- Roasted Prime Rib *(gf)*, Yorkshire Pudding, Horseradish Cream
Serves Approximately 30
- Rosemary Brined Turkey Breast, Cinnamon Apple Bread Hash
Serves Approximately 30
- Rack of Lamb, Herbed Peanut Butter Crust*
Serves Approximately 25

Petite Desserts.

- Cranberry Apple Hand Pie
- Honey Pear Cake, Spiced Pistachios
- Mini Pavlova, Citrus Cream, Citrus Wedges *(gf)*
- Coconut Pana Cotta, Rum Roasted Pineapples *(gf)*
- Ginger Molasses Cookie, Pumpkin Mousse, Spiced Pepitas
- Flourless Chocolate Cake, Pumpkin Spice Meringue *(gf)*
- Harvest Wine Cakes, Pan-Seared Grapes
- Caramel Cheesecake, Pretzel Crust
- Amaretto Chocolate Crinkle Cookie *(gf)*
- Sea Salt Caramel & Chocolate Tartlet
- Lemon Cranberry Tartlet
- Bourbon Eggnog Tartlet