



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 - \$8.25

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 Entrées

- 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, Castelvetro 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 - \$28.75

- 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 \$1.25)*



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BEEF & LAMB ENTRÉES - \$29.75

- 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 \$1.25)*
- Beef Shoulder Tenderloin, Port Wine & Local Stone Fruit Sauce* *(gf)* - *(add \$1.25)*
- Sliced New York Steak, Tomatoes, Garlic, Basil, Castelvetrano Olives* *(gf)* - *(add \$5.25)*
- Leg of Lamb Roast, Garlic, Rosemary, Shishito Peppers* *(gf)*
- Lamb Chops, Preserved Lemon & Pomegranate Glaze* *(gf)* - *(add \$7.25)*

PORK ENTRÉES - \$29

- 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 \$1.25)*
- Roast Pork Steak, Grain Mustard Crust, Paprika Sherry Sauce - *(add \$2.25)*

SEAFOOD ENTRÉES - \$29.75

- 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 \$1.25)*
- Seafood Paella with Shrimp, Cod, Calamari, Mussels *(gf)* - *(add \$1.25)*
- Wild Northwest Salmon Medallion, Lemon Saffron Vinaigrette *(gf)* - *(add \$1.25)*

VEGETARIAN ENTRÉES - \$27

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 - \$9.25

- 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 \$3.25)*