

Wedding Reception Menus

HOT HORS D'OEUVRES

Stuffed Cremini Mushrooms

Available preparations: Fontina, Garlic and Italian Sausage Dungeness Crab

Miniature Cheeseburgers

Miniature Grilled Cheese Panini

Brie on Crostini with Roasted Apple and Black Pepper Caramel Sauce

Caramelized Onion and Gruyere Tart

Dungeness Crab Cake with Tarragon Aioli

Wild Mushroom Risotto Cake

Phyllo Cups with Spice Lamb, Feta, Currants and Mint

Asparagus Roulade with Prosciutto, Dijon and Arugula in Phyllo

Balsamic Beef with Caramelized Onion and Bleu Cheese on Crostini

Petite Filet of Beef with Roasted Fennel Pepper Pesto on Crostini

Asian Chicken with Slaw and Sweet Chili Sauce on a Wonton Crisp

Spinach and Feta Spanakopita

COLD HORS D'OEUVRES

Thai Vegetable Spring Rolls

Herb Blini Tomato Tartare or Smoked Salmon and Crème Fraiche

Chipotle Prawn Nacho with Avocado and Pico de Gallo

Ahi Tuna Tostada with Smoked Tomato and Lime Crema

Tuna Tartare with Avocado and Cucumber, on a Sesame Wonton Cracker

Zinfandel Poached Pear with Walnuts and Bleu Cheese, on an Endive Spear

Bruschetta

Available preparations:

White Bean and Truffle Oil

Olive Tapenade

Plum Tomato, Goat Cheese and Basil

Caprese-style, Buffalo Mozzarella, Tomato and Basil

Sun-Dried Tomato & Goat Cheese Tart

Ceviche Shooters with Lime Juice, Fish, Tomato and Onion

Chilled Prawns with Lemon and Cocktail Sauce

Petite BLT Sandwiches

Potato Latke with Smoked Salmon, Dill, Lemon and Cream Cheese

Tarragon Chicken Salad on a Cucumber Round

Barbecue Chicken Tostada

Melon and Prosciutto

Curried Chicken on Toasted Pita Rounds

RECEPTION DISPLAYS

Fresh and Grilled Vegetables

Farm Fresh Seasonal Vegetables, either Served Grilled or Simply Fresh with Dip

Artisan Cheese Display

Selection of Imported and Domestic Cheeses with Dried Fruit & Gourmet Crackers

Mediterranean Table

Roasted Peppers, Eggplant, Cured Meats, Assorted Cheeses, Asparagus, Hummus, Pita Crisps and Fennel Crackers

Northwest Seafood Display

A Selection of Fresh and Local Seafoods including Jumbo Prawns, Oysters on the Half Shell, Sushi, Smoked and Cured Salmon with Traditional Accompaniments

Pan-Asian Display

Ahi Tuna, Grilled Prawns, Asian Vegetables, Spring Rolls and Steamed Peking Dumplings with Traditional Accompaniments

A Selection of Seasonal Farm Fresh Fruits

PLATED DINNERS

STARTERS

Crab Cake with Apple Salad, Tarragon Aioli

Grilled Shrimp with Arugula Pesto, Creamy Polenta

Grilled Skewers of Beef with Chimichurri, Cucumber and Red Onion

Dungeness Crab Cocktail with Lemon Sabayon, Arugula and Fennel Crackers

Eggplant Manicotti

SALADS

Select one to precede your Entrée Course.

Mixed Greens

White Beans, Croutons, Cherry Tomatoes, Sherry Vinaigrette

Mixed Baby Lettuces

Grilled Pear, Caramelized Walnuts, Oregon Bleu Cheese, Pear Vinaigrette

Hearts of Romaine

Classic Caesar Dressing, Garlic Croutons, Shaved Parmesan, Lemon Wedge

Tomato and Mozzarella Salad

Fresh Mozzarella, Vine Ripe Tomato, Basil, Pickled Red Onion, Extra Virgin Olive Oil, Aged Balsamic Vinegar

Baby Spinach Salad

Dried Cranberries, Pistachio Crusted Goat Cheese, Roasted Shallot Vinaigrette

Radicchio Chop

Romaine, Radicchio, Granny Smith Apples, Point Reyes Bleu Cheese, Candied Walnuts, Apple Cider Vinaigrette

Tri Colored Salad

Radicchio, Arugula and Belgium Endive, Dried Cherries, Pine Nut Crusted Goat Cheese, Balsamic Vinaigrette

INTERMEZZO

An Intermezzo Course may be added to your Plated Dinner.

Please ask your Catering Manager for Current Seasonal Selections

ENTRÉES

Entrée cost includes: your choice of salad (see above selections) and side dish (see below selections), Chef's seasonal vegetables and rustic sourdough bread. Freshly brewed coffee and tea service is also included. You may select up to three entrée selections (including a vegetarian option). The higher price of the entrées selected will be charged.

Filet of Tenderloin

Choice of one preparation:

Wild Mushroom Cambazola Compote

Red Wine Demi-Glace

Au Poivre, Studded with Coarsely Ground Black Pepper

Horseradish Béarnaise

Wild Mushroom Madeira Demi-Glace

Crispy Shallots, Rosemary-Thyme Jus

Grilled New York Steak

Wild Mushroom Jus, Bleu Cheese Butter

Grilled Swordfish or Seared Alaskan Halibut

Choice of one preparation:

Papaya Salsa and Grilled Scallion Vinaigrette

Grilled Pineapple Salsa

Fennel, Citrus and Tomato Relish

Lemon-Thyme Cream Sauce

Herb Roasted Chicken Breast

Olives, Artichoke, Sun-Dried Tomato Compote, Lemon-Thyme Broth

Prosciutto Wrapped Chicken Breast

Stuffed with Goat Cheese, Lemon, Olives, Lemon-Thyme Broth

Grilled Chicken Breast

Mushroom Marsala Pan Sauce

Roasted Salmon

Choice of one preparation:

Lemon-Caper Cream Sauce

Grilled Pineapple Salsa

Picholine Olive, Fennel and Orange Salad

Miso Marinated Salmon

Cabbage Slaw, Shiitake Mushroom Vinaigrette

Blackened Salmon

Mango Salsa

Veal Chop

Shiitake Mushroom Hash

Stuffed Pork Loin

Choice of one preparation:

Apricots, Roast Shallots, Dried Michigan Cherries, Bread Crumbs, Garlic Asparagus, Manchego Cheese, Mushrooms, Shallots

Australian Lamb Chop

Choice of one preparation:

White Bean Cassoulet
Ratatouille

VEGETARIAN ENTRÉES

Grilled Vegetable Tower

Basil Pesto, Balsamic Vinegar, Polenta

Grilled Tofu and Asian Inspired Vegetable Medley

Sweet and Sour Vinaigrette

Pappardelle Pasta

Wild Mushrooms, Arugula, White Truffle Oil, Shaved Pecorino

DUET ENTRÉES

Petite Filet with Halibut

Petite Filet with Prawns

Petite Filet with Salmon

Petite Filet with Crab Cake

Petite Filet with Swordfish

Petite Filet with Chicken

SIDE DISHES

Select one to accompany your Entrée Selection

Potato Gratin with Bleu Cheese and Caramelized Onions

Garlic Mashed Potatoes

Olive Oil Mashed Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Polenta Herb Cake

Mushroom Risotto Cake

DINNER BUFFETS

A minimum of 50 guests, please. Where indicated, make selections from Plated Dinner items listed above.

VISTA BUFFET

Seasonal Farm Fresh Fruit Display

Choice of:

Mixed Green Salad or Hearts of Romaine Caesar Salad

Chicken or Salmon Entrée Selection

One Pasta Selection and Accompanying Sauce

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

EVERGREEN BUFFET

Seasonal Farm Fresh Fruit Display

Orzo Pasta Salad

Choice of:

Mixed Green Salad or Hearts of Romaine Caesar Salad

One Entrée Selection

One Carving Station with Chef Attendant

One Side Dish

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

LAKESIDE BUFFET

Choice of Two Hors D'oeuvres (1 of each per guest)

Seasonal Farm Fresh Fruit Display

Choice of:

Fresh or Grilled Vegetable Display or Artisan Cheese Display

One Salad Selection

Two Entrée Selections

One Side Dish

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

GRANDVIEW BUFFET

Choice of Two Hors D'oeuvres (2 of each per guest)
Seasonal Farm Fresh Fruit Display

Choice of:

Northwest Seafood Display or Pan-Asian Display

One Salad Selection

Two Entrée Selections

One Carving Station with Chef Attendant

One Side Dish

Chef's Seasonal Vegetables

Rustic Sourdough Bread and Butter

Chocolate Dipped Strawberry to accompany Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

SPECIALTY STATIONS

CARVING STATIONS

A minimum of 50 guests is required for each Carving Station.

All Carving Stations include a complimentary Chef Attendant and are served with Parker House Rolls.

Roasted Garlic and Rosemary Crusted Prime Rib

Served with Natural Jus and Horseradish Cream Sauce

Stone Ground Mustard Crusted Leg of Lamb

Served with Mint & Onion Chutney

Whole Roasted Breast of Turkey

Served with Spiced Cranberry Compote and Pan Gravy

Five Pepper Tenderloin

Served with Béarnaise Sauce

Roasted Pork Tenderloin

Stuffed with Dried Apricots, Italian Sausage and Spinach

Swordfish "Prime Rib"

Sun-Dried Tomato Pesto, Grilled Pineapple Salsa or Arugula Pesto

CHEF'S PASTA STATION

Choose two pastas and an accompanying sauce for each. You may enhance your Pasta Station by adding the mix-in accompaniments for an additional \$3.00 per guest.

Pasta Offerings

Orecchiette, Petite Penne, Farfalle, Fusilli,
Stuffed Ravioli (Cheese, Wild Mushroom, Smoked Chicken, Spinach, Butternut Squash)

Sauce Offerings

Spicy Puttanesca, Pesto Cream Sauce, Classic Tomato & Basil Marinara, Mushroom Ragout,
White Clam Sauce or Red Clam Sauce, Lemon & Basil Cream, Parmesan Broth

Mix-In Accompaniments

Wild Mushrooms, Caramelized Onions, Italian Sausage, Grilled Chicken, Grilled Vegetables,
Crispy Pancetta, Sun-Dried Tomatoes, Kalamata Olives, Roasted Peppers

Mashed Potato Bar

Served in a Martini Glass. Garlic Mashed Potatoes Served with Sour Cream, Bacon,
Cheddar, Swiss, Smoked Cheddar, Scallion, Shepherd's Pie, Horseradish

CHILDREN'S MENU

If serving a plated dinner, you may select one option to serve children under 12 years of age.

STARTER/SALAD

Choice of:

Green Salad with Ranch Dressing
Classic Caesar Salad
Simply Fresh Vegetables with Dip
Fresh Fruit Cup

ENTRÉE

Choice of:

Bowtie Pasta with Marinara Sauce
and a Breadstick
Chicken Strips with French Fries
and Dipping Sauce
Cheese Pizza Squares

VENDOR MEAL

You may select one option to offer your vendors.

BOXED MEAL

*Sandwich, Pasta Salad, Whole Fresh Fruit,
Fresh Baked Cookie or Brownie and a Bottle of Water*

Choice of:

Herb Roasted Chicken Breast Sandwich
Dijon Ham & Swiss Sandwich
Chicken Caesar Wrap
Grilled Vegetable Sandwich