

Dinner Menu

Minimum Order of 20 Guests

★House favorites

Select one option from each of the following categories: entrée, salad, starch, vegetable, and dessert.

In a hurry? Order one of our pre-designed menus or ask us for recommendations.

Have some vegetarians in your group? Just pick your vegetarian option and we will add it to your menu, serving it with the same sides you've already selected.

ENTRÉES

SEAFOOD

22.95

Fire-Grilled NW Salmon

Grilled over an open flame, served with fresh tropical fruit salsa GF

★**NW Chardonnay Baked Salmon**

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce GF

Baked Greek White Fish

Tender white fish, grilled with butter and roasted garlic, topped with roasted bell peppers, French onions, and parsley, then baked until crust becomes golden GF

POULTRY

21.95

★**Baked Chicken Capri**

Moist chicken breast, pan-seared then baked, served in our Dijon beurre blanc sauce with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers GF

Herb-Roasted Chicken

Tender chicken breast baked with rosemary, thyme, and garlic GF

Chicken Parmesan

Tender chicken cutlets, hand breaded and pan-fried, topped with melted mozzarella cheese, and served on a bed of our marinara sauce

★**Chicken Caprese**

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes, finished with fresh mozzarella and basil GF

★**Chicken Marsala**

Baked tender chicken breast, served in a creamy Marsala wine sauce

POULTRY (CONTINUED)

Cilantro-Lime Chicken

Tender chicken breast marinated in our cilantro-lime sauce and grilled over an open flame GF

Grilled Chimichurri Chicken

Tender chicken thighs marinated in our green chimichurri sauce and grilled over an open flame GF

Thai Chicken

Mix of tender bone-in chicken breast, thighs, and legs, marinated in our Thai sauce, pan-seared then oven roasted, served with our cilantro sweet and salty sauce GF

Baked Sesame Chicken

Tender chunks of all-white chicken breast sautéed with our honey-sesame sauce, finished with sesame seeds and green onions

Tandoori-Spiced Chicken

Mix of tender chicken breast and thigh meat marinated in our thick saffron and spice sauce, pan-fried in the marinade and finished in the oven GF

BEEF

23.95

★Marinated Flank Steak

(Requires 3-day notice)

Tender flank steak, seasoned, marinated, grilled to perfection, and served over a medley of peppers and onions GF

Beef Burgundy

Cubes of tender top sirloin simmered with Burgundy wine, onions, carrots, celery, and fresh herbs

Flat Iron Steak

Grilled over an open flame until tender, then finished with demi-glace and blue cheese crumbles GF

Braised Short Ribs with Hoisin Sauce

Beef short ribs seared to perfection and finished in the oven until tender, then glazed in our hoisin sauce

Korean BBQ Short Ribs

Beef short ribs marinated in Kalbi sauce, grilled over an open flame, and finished in the oven until perfectly tender, topped with a dash of green onions GF

LAMB and PORK OPTIONS

23.95

Butter and Garlic Pork Loin

Pork tenderloin rubbed with Italian seasonings and braised in our butter and garlic sauce GF

Lamb Fry

Tender cubes of leg of lamb, sautéed with onions, garlic, ginger, and chilies GF

VEGETARIAN OPTIONS

20.95 or 9.95 a la carte

Available as a bundled meal with the same accompaniments or a la cart, minimum order of 10



Stuffed Poblano Peppers

Stuffed with our cilantro-lime rice and black beans, topped with our Mexican-style four cheese blend


  Vegan upon request

Eggplant Parmesan


Eggplant hand-breaded and pan-fried, topped with melted mozzarella cheese, and served

on a bed of our marinara sauce   Vegan upon request

Pesto-Alfredo Tortellini


Delicate pasta pillows filled with Italian cheeses, topped with our pesto-Alfredo sauce 

Squash, Sage, and Ricotta Cannelloni


Cannelloni stuffed with sautéed squash, sage, and spices topped with ricotta and Parmesan cheeses then baked until perfectly golden 

★Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables,


baby spinach, and Parmesan cheese   Vegan upon request

Goat Cheese and Spinach Ravioli with Parmesan Cream Sauce

Delicate pasta pillows filled with seasoned goat cheese and fresh spinach, tossed in our Parmesan cream sauce with diced mushrooms 

Sweet Potato Vegetable Fritters

Grated sweet potato with onions, bell peppers, and chili flakes, hand pressed into cakes

and pan-fried until perfectly golden  

VEGETABLE ACCOMPANIMENTS



Chilled Asparagus

Seasoned in olive oil, Italian herbs, and spices, then grilled over an open flame  


Pan-Fried Garlic Green Beans

Crisp green beans pan-fried Szechuan style and tossed in our garlic sauce 



★Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame  

★Spinach and Cheese Cakes



Baby spinach, ricotta and Parmesan cheeses, handmade into cakes, served over marinara sauce 

Butternut Squash and Mushroom Curry


Diced mushrooms served in our perfectly spiced butternut squash curry, garnished with cilantro  

★Stuffed Bell Peppers

Stuffed with quinoa, roasted tomatoes, and

Parmesan cheese   Vegan upon request



Pan-Roasted Brussels Sprouts

Fresh Brussels sprouts sautéed with thickly sliced honey-cured bacon and onions, and finished with balsamic vinegar 

Burnt Carrots


Strips of carrots, tossed in olive oil, thyme, salt and pepper, then pan-seared  

Mexican Corn Salad


Corn cut straight from the cob, tossed with Mexican spices, and topped with cilantro and crumbles of Cotija cheese  

STARCH ACCOMPANIMENTS

★Roasted Red Potatoes

Roasted baby red potatoes tossed with olive oil, rosemary, and thyme 

Traditional Garlic Mashed Potatoes

Boiled Russet potatoes, well-seasoned, and whipped with sour cream 


Caramelized Butternut Squash

Fresh butternut squash, cubed and sautéed with cinnamon, brown sugar, and walnuts 

Orzo in Herb Butter Sauce

Rosa Marina pasta sautéed with garlic, basil, rosemary, and thyme 


★Potatoes Au Gratin

Thinly-sliced Russet potatoes baked in our garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses 

★Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style 

Sesame Rice


White rice, slowly cooked with sesame oil and tossed with scallions and sesame seeds 

SALAD ACCOMPANIMENTS


Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, served with our house-made Caesar dressing 


★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 


Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our citrus vinaigrette and Dijon dressings 


Asian Salad

Spring mix with Asian vegetables, chow mein noodles, toasted almonds, and our house-made sesame vinaigrette 

Italian Chopped Salad

Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncini's, and olives, dressed in our white herb vinaigrette and topped with Parmesan cheese and croutons 

Greek Salad

Crispy romaine hearts, chopped tomatoes, cucumbers, onions, and Kalamata olives, dressed in our red wine vinaigrette, and topped with feta cheese 

DESSERT ACCOMPANIMENTS

Assorted Petite Shooters

Pick 3 Flavors

Strawberry Shortcake

Seasonal Fruit

Cheesecake

Chocolate Mousse

Lemon Bar

Caramel Apple Pie

Assorted Cookies and Brownies

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip

Homemade Cupcakes

Decorated to match theme

Moist chocolate and white cake, topped with creamy icing

★Carrot Cake

Made with shredded carrots, raisins, and pineapple

★Homemade Mixed Berry Crisp

Topped with our own crispy oatmeal crumbs and served with whipped cream

Chocolate Dipped Fruit

Cantaloupe, honeydew, pineapple, grapes, and strawberries

Chocolate Dipped Shortbread Cookies

Assortment of traditional shortbread cookies, dipped in chocolate

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.