

Design Your Own 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 Cod

Lightly breaded tender cod, seared with butter and roasted garlic, topped with roasted bell peppers, French onions, and parsley, then baked until crust becomes golden

Hazelnut-Crusted Salmon

Juicy salmon, hand-crusted with hazelnut panko, pan-seared and finished in the oven until golden

Smoked Salmon Pasta

Farfalle pasta tossed with smoked salmon, fresh dill, capers, and smooth cream cheese

Seafood Pasta

Fettucine pasta tossed with prawns, clams, scallops, and rich marinara sauce

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

POULTRY (CONTINUED)

★ Chicken Marsala

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

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

Italian Sausage Lasagna

Pasta layered with ricotta and Italian cheeses, Italian sausage, and home-made tomato sauce

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 carte, 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 GF

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 GF

Pesto-Alfredo Tortellini

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

Sweet Potato Vegetable Fritters

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

and pan-fried until perfectly golden Vegan GF

Vegetarian Lasagna V

Pasta layered with ricotta and mozzarella cheeses, and home-made tomato sauce

★ **Ultimate Portobello Mushroom Caps**

Grilled portobello mushroom caps, stuffed with meat substitute (seitan) stuffing, topped with

tomato Vegan GF

Goat Cheese and Spinach Ravioli

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

★ **Spinach and Cheese Cakes**

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

Butternut Squash and Mushroom Curry

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

★ **Stuffed Bell Peppers**

Stuffed with quinoa, roasted tomatoes, and Parmesan cheese Vegan upon request GF

★ **Portobello Mushroom Caps**

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

Parmesan cheese Vegan upon request GF

VEGETABLE ACCOMPANIMENTS

★ **Grilled Marinated Vegetables**

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives,

seasoned, then grilled over an open flame Vegan GF

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

Mexican Corn Salad

VEGETABLES (CONTINUED)

Pan-Roasted Brussels Sprouts

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

Chilled Asparagus

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

Baby Carrots

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

★ **Pan-Fried Garlic Green Beans**

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

Caramelized Butternut Squash

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

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 

Penne Pasta in Herb Butter Sauce

Penne 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 

SALADS (CONTINUED)

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 ✓ GF

DESSERT ACCOMPANIMENTS

Assorted Petite Shooters

Pick 3 Flavors

Strawberry Shortcake

Seasonal Fruit

Cheesecake

Chocolate Mousse

Lemon Bar

Caramel Apple Pie

★ Assorted Petite Sweets

Lemon bars, chocolate-dipped strawberries, crème puffs, and seasonal bites

Cookies and Brownies

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

Cupcakes

Moist chocolate and white cake topped with creamy icing and decorated to coordinate with the theme of your event

★ 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

Luscious Layer Bars

Our homemade layer bars made with coconut shavings, walnuts, and chocolate chips ✓ GF

Chocolate Dipped Shortbread Cookies

Assortment of traditional shortbread cookies, dipped in chocolate

★ Marshmallow Crunch Brownies

Chocolate brownies layered with crunchy rice crispy, peanut butter, marshmallow, and dark chocolate made in-house ✓ GF

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.