

Design Perfect Catering

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

***NEW* Hazelnut-Crusted Salmon**

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

***NEW* 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

***NEW* Smoked Salmon Pasta**

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

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 Marsala

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

★Chicken Caprese

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

***NEW* Chicken Parmesan**

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

***NEW* Cilantro-Lime Chicken**

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

***NEW* Grilled Chimichurri Chicken**

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

***NEW* 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

***NEW* Baked Sesame Chicken**

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

***NEW* 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

***NEW* 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

***NEW* Korean BBQ Short Ribs**

Beef short ribs marinated in Kalbi sauce and 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

***NEW* Butter and Garlic Pork Loin**

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

***NEW* 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


★Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese  *Vegan upon request* GF

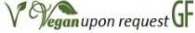
***NEW* Sweet Potato Vegetable Fritters**

Grated sweet potato with onions, bell peppers, and chili flakes,
hand pressed into cakes and pan-fried until perfectly golden 

***NEW* Squash, Sage and Ricotta Cannelloni**

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

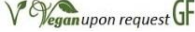
***NEW* Stuffed Poblano Peppers**

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


Pesto-Alfredo Tortellini

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


***NEW* Eggplant Parmesan**

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


★Spinach and Cheese Cakes

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


***NEW* 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 

***NEW* 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 

VEGETABLE ACCOMPANIMENTS


Chilled Asparagus

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

***NEW* 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 


Pan-Roasted Brussels Sprouts

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

***NEW* Burnt Carrots**


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

***NEW* Mexican Corn Salad**


Corn cut straight from the cobb, and tossed with Mexican spices,
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 

NEW 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 

NEW 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 Cookies and Brownies

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

***NEW* Assorted Petite Shooters**

Pick 3 Flavors

Strawberry Shortcake
Chocolate Mousse

Seasonal Fruit
Lemon Bar

Cheesecake
Caramel Apple Pie

Homemade Cupcakes

Decorated to match theme

Moist chocolate and white cake, topped with creamy icing

★Homemade Mixed Berry Crisp

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

★Carrot Cake

Made with shredded carrots, raisins, and pineapple

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.