

# Sample Wedding Menus

## *Summer/Spring*

### *Cors d'Oeuvres*

#### **Roast Beef Tenderloin**

Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley

#### **Prosciutto-Wrapped Melon**

Assorted melon wedges wrapped with prosciutto ham

#### **Cheese Platter**

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers

#### **Crab Cakes**

Dungeness crab cakes, served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and a cucumber wedge

### *Buffet*

#### **Grilled Chimichurri Chicken**

Tender chicken thighs, marinated, grilled over an open flame, served with our fresh chimichurri sauce

#### **Hazelnut Crusted Salmon**

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

#### **NW Seasonal Greens**

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

#### **Wild Rice Pilaf**

White and wild rice, slowly cooked, pilaf-style

#### **Grilled Asparagus Platter**

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

#### **Fresh Bread Basket**

Served with butter pats

### *Late Night Snack*

#### **Sea Salt Popcorn**

#### **Ginger Chicken Slider**

Chicken and ginger patties topped with our lime aioli

# *Fall/Winter*

## *Hors d'Oeuvres*

### **Scallion Meatballs with a Soy-Ginger Glaze**

Turkey meatballs with a soy sauce and ginger glaze

### **Baked Brie with Seasonal Berries and Pecans**

Brie topped with candied pecans and seasonal berries, served with an assortment of crackers and sliced baguette

### **Spinach-Stuffed Mushroom Caps**

Large button mushrooms filled with spinach, herbs and feta cheese

### **Cherry Tomatoes**

Vine-ripened cherry tomatoes stuffed with pesto cream cheese

## *Buffet*

### **Baked Chicken Capri**

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

### **Smoked Salmon Pasta**

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

### *Vegetarian Entrée Option*

### **Sweet Potato Vegetable Fritters**

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

### **Caesar Salad**

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

### **Grilled Marinated Vegetables**

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

### **Traditional Garlic Mashed Potatoes**

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

### **Fresh Bread Basket**

Served with butter pats

## *Late Night Snack*

### **Mushroom Swiss Slider with Chipotle Aioli**

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with Swiss cheese and chipotle aioli

### **Marinated Vegetable Flatbread**

Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction

## *Classic*

### *Hors d'Oeuvres*

#### **Bacon-Wrapped Tenderloin Bites**

Seared beef tenderloin tips wrapped with honey-smoked bacon

#### **Chicken Satay Skewers**

Tender strips of chicken breast glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds

#### **Prawn Skewers**

Jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks

#### **Fig Jam and Goat Cheese Crostini**

Crostini topped with chevre goat cheese and fig jam

## *Buffet*

#### **Herb-Roasted Chicken**

Tender chicken breast baked with rosemary, thyme, and garlic

#### **Flat Iron Steak**

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

#### *Vegetarian Entrée Option*

#### **Portobello Mushroom Caps**

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

#### **Caesar Salad**

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

#### **Grilled Marinated Vegetables**

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

#### **Traditional Garlic Mashed Potatoes**

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

#### **Fresh Bread Basket**

Served with butter pats

## *Late Night Snack*

#### **Italian Sweet and Sour Meatballs**

Italian-style meatballs cooked until tender, served with an assortment of peppers and pineapples in our sweet and sour sauce

#### **Barbecue Brisket Sliders**

House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun

# *Heavy Hors d'Oeuvres Buffet*

## **Market-Fresh Fruit Platter**

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

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## **Grilled Marinated Antipasto**

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese, and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes

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## **Trio of Spreads**

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangle

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## **Coconut Prawns**

Hand-breaded jumbo prawns served with sweet chili sauce

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## **Petite Vegetable Skewers**

Mushrooms, zucchini, squash, onions, and peppers, marinated in olive oil, balsamic vinegar, and Italian seasoning

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## **Roasted Pesto Potato Bites**

Slices of Yukon gold potatoes, roasted and topped with a potato puree and dollop of pesto

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## **Smoked Salmon Flatbread**

Lox, cream cheese, capers, chives and fresh dill served on flatbread

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## **Scallion Meatballs with a Soy-Ginger Glaze**

Turkey meatballs with a soy sauce and ginger glaze

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## **Pulled Pork Slider with Garlic Aioli**

Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli

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## **Mushroom Swiss Slider with Chipotle Aioli**

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with Swiss cheese and chipotle aioli

# *Brunch Buffet*

## *Hors d'Oeuvres*

### **Prosciutto-Wrapped Melon**

Assorted melon wedges wrapped with prosciutto ham

### **Breakfast Pigs in a blanket**

Small breakfast sausage links perfectly baked in a puff pastry with Tillamook Cheddar Cheese

### **Pesto and Sun-Dried Tomato Cheese Torta**

Layered house-made pesto and sun-dried tomatoes with goat and cream cheeses, served with assorted crackers

## *Buffet*

### **Quiche Lorraine**

Diced ham, onion, and cheese

### **White Wine and Butter Pasta**

Penne pasta tossed with sliced mushrooms, sun-dried tomatoes, and sautéed spinach, topped with our white wine garlic sauce and grilled shrimp

### **Chilled Asparagus Platter**

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

### **Root Vegetable Hash**

Root vegetables diced and tossed in extra virgin olive oil and spices, then roasted to perfection

### **Pear and Pomegranate Green Salad**

Baby spinach leaves, dried cherries, green onions, shallots, pomegranate arils and feta cheese, served with our house-made Dijon dressing and topped with fresh diced pear

### **Waldorf Salad**

Diced apples, celery, grapes, and walnuts tossed in our citrus dressing  
Served on a bed on crisp green lettuce

### **Broccoli Cheddar Bites**

### **Parmesan Hash Brown Cups**

## *Mimosa Bar*

Orange Juice – White Peach – Pink Grapefruit  
Served in Sugared Rim Flutes

Bottled Beer