

## HORS D'OEUVRE MENU

\*Sushi

Assorted Rolls , Sashimi And Nigiri  
\$62 / Dozen

### Dungeness Crab Cake

Pickled Fennel And Rhubarb,  
Citrus Butter, Pea Shoot  
\$61 / Dozen

### \*Snake River Farms Wagyu Tenderloin

Crispy Lotus Root, Yukon Potato,  
Cured Egg, Horseradish  
\$58 / Dozen

### Watermelon And Barrel Aged Feta Brochette \$41 / Dozen

### English Pea Toast

House Ricotta, Prosciutto, Rosemary  
\$41 Dozen

### Togarashi Crusted Ahi Tuna

Rice Cracker, Citrus Aioli, Wasabi Caviar  
\$52 / Dozen

### Asparagus Tarte Tatin

Gruyère, Lemon-Thyme  
\$46 / Dozen

### Anderson Lamb Skewer

Grape Tomato, Zucchini Ribbon, Sherry Gastrique  
\$59 / Dozen

### Brulée Of Spanish Manchego

Quince, Smoked Honey, Aged Sherry  
\$44 / Dozen

### Heirloom Tomato Bruschetta

Goat Cheese, Oregano, Saba  
\$44 / Dozen

### \*Hamachi Crudo

Yuzu, Black Radish, Jalapeño  
\$52 / Dozen

### English Pea Arancini

Minted Yogurt  
\$45 / Dozen

### Char Siu Kurobuta Pork

Pickled Carrot, Shishito Pepper  
\$54 / Dozen



**CHIHULY**  
GARDEN AND GLASS

PRIVATE DINING

### Crimson Quinoa Tabbouleh

Cucumber, Mint, Tomato, Parsley, Lemon  
\$43 / Dozen

### Seasonal Soup Shooter

Hot Or Cold Selections  
\$45 / Dozen

### Wild Salmon En Croute

Morel Mushroom Fondue  
\$54 / Dozen

### Spice Roasted Romanesco

Tzatziki, Barrel Aged Feta  
\$42 / Dozen

### Wild Gulf Shrimp And Melon

Midori-Sesame Vinaigrette  
\$51 / Dozen

### Avocado Toast

Grilled Mango, Oregon Shrimp, Coriander Leaf  
\$49 / Dozen

### Halibut And Chips

Crispy Kennebec, Remoulade  
\$51 / Dozen

### Strawberry-Basil Crostini

Parmigiano Crema, 30 Year Balsamic  
\$48 / Dozen

### \*Ahi Tuna Poke

Scallion, Ginger, Shoyu Pipette  
\$52 / Dozen

### Sliders By The Dozen

American Wagyu \$55  
Pork Belly \$54  
Vegetarian \$44

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 = Gluten Free

# DISPLAYS AND STATIONS

## DISPLAYS

Grilled & Marinated Vegetables \$12 Per Person

Antipasto \$16 Per Person

Charcuterie, Cured Olives,  
Fire Roasted Vegetables, Domestic Cheeses

Imported & Domestic Cheeses \$18 Per Person

Dried Fruits And Berries,  
Salted And Smoked Nuts, Crackers

Charcuterie \$18 Per Person

Local Artisan Cured Meats And Cheeses

## CARVED

Includes chef attendant for two hours,  
artisan breads and condiments

American Wagyu Tenderloin \$515/Each

Oregon Truffle Demi Glace, Herb Chimichurri  
(Serves 25 Guests)

American Wagyu Bone In Prime Rib \$575/Each

Herb Jus, Ale Mustard, Horseradish  
(Serves 30 Guests)

USDA Choice Prime Rib \$495/Each

Herb Jus, Ale Mustard, Horseradish  
(Serves 30 Guests)

Anderson Ranch Lamb \$425/Each

Herbs De Provence, Lavender Jelly  
(Serves 30 Guests)

American Wagyu New York Striploin \$525/Each

Wild Mushroom Demi Glace, Herb Pistou  
(Serves 30 Guests)

Kurobuta Ham \$265/Each

Pickled Greens, Spring Onion Mostarda  
(Serves 25 Guests)

Whole Roasted Suckling Pig \$1700/Each

Tortillas, Tostones, Salsa, Pico De Gallo  
(Serves 125 Guests)

Whole Roasted Anderson Lamb \$1400/Each

Mini Pita, Barrel Aged Feta, Quinoa Tabbouleh,  
Tzatziki, Fresh Herbs, Radish  
(Serves 75 Guests)

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## STATIONS

Northwest Beach Bake \$50 Per Person

Minimum order of 100 people

Grilled Potatoes, Vegetables, Greens, Smoked  
Salmon Skewers, Scallops, Clams, Mussels, Crab  
Legs, Roasted Oysters

Pasta Station \$28 Per Person

Choose Three

Bucatini

Roasted Tomato Marinara, Basil

Spring Pea And Mint Ravioli

Lemon Cream, Fennel

Garganelli

Northern Italian Bolognese

Farfalle

Seasonal Vegetables, Grana Padano Cheese,  
Olive Oil, Garlic

Chilled Seafood Station \$48 Per Person

Kusshi Oysters, Poached Gulf Shrimp, Scallop  
Ceviche, Marinated Hamachi, Crab Legs, Octopus  
Escabeche, Seasonal Mignonette, Cocktail And  
Hot Sauce, Lemons

Ramen Bar \$44 Per Person

Char Siu Pork Belly, Vegetables,  
Bone Broth, Sous Vide Egg

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## DESSERT STATION

### DESSERTS

Assorted Mini Desserts \$52 per dozen

Mini desserts come in an assortment

Gateau L'Opera Cake, Chocolate Éclair, Espresso Éclair, Sea Salt Caramel Mousse, Apricot, Lemon or Berry Tartlettes, Dark Chocolate Cocoa Cake, Coconut Lemon Cake, Raspberry Cheesecake

Add on Hand Crafted Gourmet Cakes  
additional \$7 per person

Add on Specialty Mini Desserts  
additional \$9 per person

Truffles, Chocolates, Macaroons, Cupcakes, Candied Fruits, Panna Cotta, Mousse, Caramels

### COOKIES

Mini Cookies  
\$45 per dozen



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## PLATED DINNERS

All entrées are served with local artisan breads, butter, choice of soup or salad, choice of dessert and Cafe Fonté Coffee and Tazo Tea.

If both soup & salad are ordered an additional \$5 per person will be applied.

Amuse-bouche, Intermezzo du chef, and Mignardise may be added for \$5 each per person.

Custom menus start at \$150

## SALAD

Choose One:

### House

Arugula, Spinach, Radicchio, Breakfast Radishes, Shaved Fennel, Goat Cheese, Tomato Vinaigrette

### Roasted Beets

Wild Greens, Hazelnuts, Manchego Cheese, Sherry-Rhubarb Emulsion

### Spinach And Strawberry

Goat Cheese, Almonds, Champagne Vinaigrette

### Hearts Of Romaine

Roasted Garlic Vinaigrette, Shaved Reggiano, Focaccia Crouton

## SOUPS

Choose One:

### Seasonal Soup

Choice Of:

Asparagus, English Pea, Morel Mushroom Consommé, Heirloom Tomato, Stone Fruit Gazpacho, Heirloom Tomato Gazpacho, Spring Vegetable-Chicken Spaetzle, Northwest Clam Chowder

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## ENTRÉE

Choose Two plus One Vegetarian/Vegan Entrée:

\*Denotes available as a duet option for \$15 per person applied to highest priced entrée

**\*8 Oz Tenderloin Of American Wagyu Beef \$125**

Spring Onion-Potato Purée, Heirloom Carrot, Asparagus, Truffle Reduction

**\*12 Oz American Wagyu Striploin \$115**

Fingerling Potato Hash, Wild Mushroom Ragout, Asparagus

**\*Wild King Salmon \$95**

New Potatoes, Wilted Pea Vines, Dungeness Crab-Leek Fondue

**\*Line Caught Alaskan Halibut \$95**

Stinging Nettle Salsa Verde, Crimson Quinoa, Romanesco, Black Garlic

**Hokkaido Scallops \$95**

Spring Carrot Purée, Pea Sprout-Radish Salad, Ginger-Rhubarb Emulsion

**Anderson Ranch Rack Of Lamb \$110**

Spring Garlic And Pea Pistou, Chioggia Beet, Fregula, Lavender

**Sunrise Chicken Roulade \$75**

Spinach, Oven-Dried Tomato, Fresh Mozzarella, Basil Pesto

**SRF Kurobuta Pork Chop \$78**

Savoy Kimchi, Emperors Rice, Kalbi, Pickled Berries

**Seasonal Fish Market Price**

Ask For Seasonal Selections Of Wild, Daily Harvested Fin Fish

**Sweet Pea And Mint Agnolotti \$68**

Edamame, Pea Sprout, Beurre Monte

**Vegan Risotto \$68**

English Peas, Asparagus, Morels

**Wild Mushroom Wellington \$68**

Charred Peppers, Spinach, Goat Cheese, Vegan Demi

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## DESSERT

Choose One:

### Kahlua Eclipse

Kahlua Mascarpone Cream Glazed with Dark Chocolate and Caramelized Almond

### Lemon Cremeux

Fresh Lemon Mousse Layered with Vanilla Chiffon Cake and Buttery Macadamia Brittle

### Raspberry Charlotte

Fresh Raspberries, Semi-Sweet Chocolate Mousse atop a Chocolate Chiffon Cake

### Vanilla Panna Cotta

House Made, Fresh, Seasonal Berries

### Seasonal Panna Cotta

## GLUTEN FREE DESSERT

Choose One:

### Key Lime Silk

### Turtle Silk

### Caramel Apple

### Passion Strawberry Bombe

### Black Forest Tower

### Strawberry Wild

### Raspberry Grand Marnier



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## BUFFET DINNERS

All Buffets Served With Local Artisan Breads,  
Butter, Cafe Fonté Coffee, And Tazo Tea

### Seasonal Fruit Display

### Imported & Domestic Cheeses

Dried Fruits And Berries,  
Salted And Smoked Nuts, Crackers

## SALAD

Choose One:

### House

Arugula, Spinach, Radicchio, Breakfast Radishes,  
Shaved Fennel, Goat Cheese, Tomato Vinaigrette

### Roasted Beets

Wild Greens, Hazelnuts, Manchego Cheese,  
Sherry-Rhubarb Emulsion

### Spinach And Strawberry

Goat Cheese, Almonds, Champagne Vinaigrette

### Hearts Of Romaine

Roasted Garlic Vinaigrette, Shaved Reggiano,  
Focaccia Crouton

## SOUPS

Choose One:

### Seasonal Soup

### Choice Of:

Asparagus, English Pea,  
Morel Mushroom Consommé, Heirloom Tomato,  
Stone Fruit Gazpacho, Heirloom Tomato Gazpacho,  
Spring Vegetable-Chicken Spaetzle,  
Northwest Clam Chowder

If Both Soup & Salad Are Ordered An Additional  
\$5 Per Person Will Be Applied.



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## ENTRÉE

Choose Two:

### Herb Roasted Wild Salmon

Roulade Of Sunrise Chicken  
Spinach, Oven-Dried Tomato,  
Fresh Mozzarella, Basil Pesto

### USDA Choice Tenderloin Of Beef

Spring Onion And Potato Purée,  
Truffle Reduction

### Anderson Ranch Leg Of Anderson Lamb

Garlic And Pea Pistou, Chioggia Beet, Lavender

### Sweet Pea And Mint Agnolotti

Edamame, Pea Vines, Beurre Monte

### Chef's Selection Of Seasonal Vegetables, Grains And Starches

## DESSERT

Assorted Miniature Cakes, Pastries And Tarts

**\$110 PER PERSON**

## LATE NIGHT SNACKS

### House Made Chips \$10 Per Person

Assorted Toppings And Dips

### Popcorn \$8 Per Person

### Pretzels \$11 Per Person

Pimento Cheese, Mustards

### Washington Spud Bar \$15 Per Person

Mini Bakers, Tots, Skins, Fries,  
Assorted Dips And Toppings

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