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

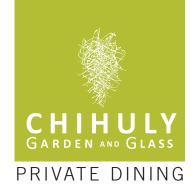
Yuzu, Black Radish, Jalapeño \$52 / Dozen

English Pea Arancini

Minted Yogurt \$45 / Dozen

Char Siu Kurobuta Pork

Pickled Carrot, Shishito Pepper \$54 / Dozen



A 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

Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. All menu prices are subject to a 22% service charge.

All charges are subject to state sales tax (currently 10.1%).

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain items can be prepared gluten free. Please inform your server of any allergy or dietary restrictions.

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)

Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. All menu prices are subject to a 22% service charge.

All charges are subject to state sales tax (currently 10.1%).



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

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain items can be prepared gluten free. Please inform your server of any allergy or dietary restrictions.

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



^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain items can be prepared gluten free. Please inform your server of any allergy or dietary restrictions.

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



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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain items can be prepared gluten free. Please inform your server of any allergy or dietary restrictions.



Menu prices are current and subject to change. Prices confirmed no earlier than three months in advance. All menu prices are subject to a 22% service charge.

All charges are subject to state sales tax (currently 10.1%).

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



^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain items can be prepared gluten free. Please inform your server of any allergy or dietary restrictions.

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.



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

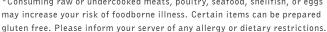
Pimento Cheese, Mustards

Washington Spud Bar \$15 Per Person

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain items can be prepared





Menu prices are current and subject to change. Prices confirmed no earlier than