



NW CATERING MENU

Breakfast

Quick Bites

Freshly Baked Pastries with Scones, Croissants, Muffins
Seasonal Fresh Fruit & Berry Platter

Healthy on the Run

Yogurt, Fruit & Granola Parfaits
Freshly Baked Pastries with Scones, Croissants, Muffins
Seasonal Fresh Fruit & Berry Platter

Power Up Breakfast Bowls

Select one item from each category:

Eggs

Cheesy Farm Eggs
French Slow Scrambled Eggs
Soyrizo Scramble

Vegetables

Sautéed Mushrooms
Sweet Potatoes

Base

Breakfast Potatoes
Sofrito Black Beans

Sauces

Herb Gravy
Salsa Verde
Arbol Salsa

Protein

Honey Smoked Bacon
Sage Pork Sausage

Breakfast Stations

Chef Curated Omelette & Scrambled Egg Station

Fresh & Sautéed Vegetables, Meats, Cheeses & Herbs

Waffles & Fried Chicken Bar

Sweet and Savory Toppings

South of the Border Huevos Station

Ranchero Fried Farm Eggs, Chilaquiles, Scrambled Egg Casserole, Sofrito Black Beans, Esquitas (Mexican Street Corn), Salsa Verde & Árbol Salsa, Mexican Crema, Fresh Guacamole, Warm Tortillas

Breakfast

Breakfast American Style

Select one item from each category:

Fruit

Yogurt, Fruit & Granola Parfait
Seasonal Fresh Fruit & Berry Platter

Eggs

Cheesy Farm Eggs
French Slow Scrambled Eggs
Vegetable Frittata

Potatoes

Breakfast Potatoes
Yukon Scallion Potato Pancakes
Root Vegetable Hash

Meat

Crispy Smoked Bacon
Chicken Apple Sausage
Sage Pork Sausage

Sweet

Biscuits & Gravy
Baked Cinnamon French Toast
Marionberry Bread Pudding

Grab & Go's

Breakfast Burritos
Croissant Breakfast Sandwiches
Smoked Salmon Bagels
Coconut Vegan Overnight Oats
Hot Oatmeal Parfaits

Breakfast Beverages

Local Roast Coffee
Steven Smith Tea
Fresh Juices
Mimosa Station
Bloody Mary Bar

All on-premise dining packages include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing. 20% service charge added to all food & beverage orders.

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Hors d'oeuvres

THE GARDEN

Pick three to five

- **Green Garbanzo Hummus**

Citrus-Infused Tahini, Preserved Lemon, Crisp Nori  

- **La's Du Falafel Bites**

House-Ground Chickpeas, Fresh Herbs, Sesame Tahini Emulsion  

- **BBQ Pulled Mushrooms**

Crisp Polenta, Pickled Onions, Sweet & Spicy Mustard  

- **Sweet Potato Pancakes**

Pulled Mushrooms, Smoky BBQ, Pickled Ginger  

- **Nori Chips**

Daikon & Cucumber Salad, Mango Relish, Black Sesame Furikake  

- **Cowboy Tacos**

Summer Corn, Sofrito Black Beans, Roasted Red Pepper Salsa  

- **Crispy Smashed Baby Potatoes**

Parmesan, Scallion, Garlic Aioli  

- **Mini Tillamook Grilled Cheese Soldiers**

Served With "Mom's" Heirloom Tomato Soup 

- **Smoked Mozzarella Stuffed Arancini**

Sundried Tomato Jam, Fresh Basil 

- **Strawberry Caprese Skewers**

Basil, Ciliegine Mozzarella, Marinated Strawberries, Aged Balsamic  

KEY



Vegetarian



Gluten Free



Vegan

Hors d'oeuvres

THE FARM

Pick three to five

- **Mary's Chinese Chicken Salad**
Carrot Slaw, Cilantro, Endive Spear, Sesame Soy Vinaigrette 
- **Prosciutto & Summer Melon**
Arugula Leaf, Aged Balsamic, Cracked Black Pepper 
- **Northwest Beef Wellington**
Mushroom Duxelles, Seared Beef, Puff Pastry, Tarragon-Dijon Aioli
- **Thai Chicken Larb**
Kaffir Lime, Toasted Rice, Mint, Coriander, Fish Sauce, Cabbage 
- **Smoked Bacon-Wrapped Dates**
Herb Goat Cheese, Aged Balsamic Syrup 
- **Chicken Satay**
Yellow Coconut Curry, Chile Peanut Sauce, Coriander
- **Pollo al Pastor Empanada**
Blue Corn, Roasted Pineapple, Avocado Crema
- **Bamboo-Skewered Braised Beef Short Rib**
Chinese BBQ Glaze, Scallions

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Hors d'oeuvres

THE SEA

Pick three to five

- **Spicy Tuna Poke**

Yunzu Ponzu, Cucumber, Avoacado, Chili, Scallion, Wonton Crisp

- **Oregon Dungeness Crab Cakes**

Citrus, Fresh Basil, Old Bay Tartar Sauce

- **Shrimp Ceviche Tostaditas**

Avocado Pico, Cilantro, Molcajete Salsa, Corn Tortilla 

- **Bacon-Wrapped Prawns**

Hill's Smoked Bacon, Scallion Cream

- **Marisco Shrimp Cocktail**

Heirloom Tomato, Avocado, Lime

- **Smoked Salmon**

Caviar, Yukon Potato Pancake, Crème Fraîche 

- **Smoked & Confit Salmon Rillettes**

Caper Salad, Dill, Celery Leaves

- **Lemongrass Shrimp Satay**

Kaffir Lime, Chiles, Peanut Sauce

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Appetizers

Themed Reception Stations

Spanish Tapas Table

Pick three

- **Gambas al Ajillo**
Sautéed Shrimp with Garlic, Olive Oil, and a Hint of Chili 
- **Spanish Albóndigas**
Pork Meatballs Braised in White Rioja with Roasted Garlic and Salsa Española
- **Boquerones en Salsa Verde**
Marinated White Anchovies with Parsley Salsa Verde
- **Empanadillas Gallegas**
Mary's Chicken and Sweet Peppers with Garlic Aioli
- **Tortilla Española**
Farm Eggs, Golden Potatoes, and Summer Squash 
- **Chorizo-Stuffed Dates**
Smoked Bacon with Pedro Ximénez Sherry Glaze 

Mac & Cheese Station

Pick three

- **Best Vegan Mac**
Cavatappi with Cashew Cheese Sauce, Cauliflower, and Sweet Potato 
- **Pulled Mushroom Mac & Cheese**
Gouda, Caramelized Onions, and Buttered Crumb Crust 
- **Caccio E Pepe Mac & Cheese**
Toasted Black Pepper, Tiny Shells, and Parmesan Snow 
- **NW Dungeness Crab Mac & Cheese**
Fontina Fonduta, Large Shells, and Crushed Saltines
- **Grandma's Creamy Original Mac**
Tillamook Cheddar with Elbow Pasta

Appetizers

South of the Border

Taco Buffet

Choose up to three fillings:

- Pork Chili Verde
- Chile Colorado de Res
- Pollo con Crema
- Mole de Pollo +\$2
- Carnitas Michoacanas
- Birria de Res

Choose one option from each line below:

- Frijoles Refritos or Frijoles Negros con Sofrito
 - Arroz Mexicano or Arroz Blanco al Ajillo
 - Salsa Verde, or Salsa de Molcajete, or Salsa de Chile de Árbol
 - Warm Tortillas or Crisp Tortilla Chips
 - Caesar Salad or Seasonal Garden
-

American Favorites

Pick three

- **Local Crab & Corn Hush Puppies**
Golden Fried with New Orleans Remoulade
- **Short Rib "Sundae"**
Braised Beef Short Rib, Mashers, Red Wine "Chocolate Sauce", Cherry Tomato on Top 🍷
- **Mini Carved Prime Rib Sandwiches**
Horseradish Cream, Caramelized Onions, Gruyère
- **The OG Baby Burger**
Mini Beef Patty with Tillamook Cheddar, Pickles, House Special Sauce
- **Crispy Fried Oregon Jojo Potatoes**
Served with Garden Herb Ranch
- **Throwback Dinner Salad**
Butter Lettuce, Smoked Bacon, Cherry Tomatoes, and Blue Cheese

Appetizers

Fresh Off The Dock Seafood

Served on Shaved Ice & Seaweed

Pick three

- Manilla Clams
 - Prince Edward Island Mussels
 - Jandy Pacific Oysters
 - Jumbo Shrimp Cracked Crab Claws
 - Bay Shrimp Cocktail Shooters
 - Scallop Ceviche Martini
-

Hurry Curry

Pick three

- **Samosa Chaat**
Spiced Potatoes, Sweet Pears, Coriander Chutney 
- **Chicken Tikka Masala**
Tender Chicken in Creamy Tomato and Herb Sauce 
- **Goan Vegetable Keema**
Red Masala with Sweet Peas, Potatoes, Ginger, and Coriander 
- **Basmati Pilaf**
Fragrant Saffron Rice with Toasted Spices  
- **Sautéed Spinach Chickpeas**
Baby Onions with Ginger-Coconut Sambol  
- **Grilled Naan**

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Appetizers

Themed Reception Stations

Asian Favorites

Pick three

- **Asian Noodle Salad**
Lo Mein with Caramelized Eggplant and Sesame-Soy Dressing 
- **Curried Fried Rice**
Crisp Vegetable Spring Rolls with Mango Sweet-and-Sour Sauce 
- **Pad Thai Noodles**
Ginger-Garlic Beef Satay with Scallion-Peanut Vinaigrette
- **Ginger Soy Tofu Salad**
Shredded Romaine, Enoki Mushrooms, Asparagus, and Wonton Crisps 
- **Ginger Scallion Noodles**
Tossed Noodles with Braised Short Rib and Chinese BBQ Glaze
- **Chilled Black Bean "Chow Mein"**
Bok Choy, Fermented Black Beans, and Soft Herbs 
- **Chinese Chicken Salad**
Cabbage-Carrot Slaw, Almonds, Sesame Vinaigrette, and Wontons

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Appetizers

DISPLAYS

Select two

The Slider Cart

Pick three

- The OG Mini Beef Patty - Tillamook Cheddar, Pickles, Special Sauce
- American Wagyu Beef - Blue Cheese, Bacon, Caramelized Onions
- Vietnamese Chicken Meatballs - Pickled Cucumber, Mint, Nuoc Mam Aioli
- Five Spice Pork Patty - Hoisin, Ginger Sambal, Mini Bao
- Chicken Caprese - Fresh Mozzarella, Basil, Sun-dried Tomato Chutney
- House Ground Chickpea Falafel - Grilled Eggplant, Tomato Relish, Tahini, Pita

Bamboo Spiked Skewers

Pick three

- Grilled Summer Vegetables - Herb Salsa Verde
- King Oyster Mushroom al Pastor - Pineapple Salsa
- Chicken Satay - Yellow Coconut Curry, Peanut Sauce
- Herb-Grilled Beef - Chimichurri, Spring Onions
- Cuban Sour Orange Pork - Garlic Mojo
- Prosciutto, Arugula & Seasonal Melon

Little Sandwich Bites

Pick three

- Italian Cold Cuts - Mortadella, Dry Salami, Provolone, Herb Vinaigrette
- Roast Beef & Cheddar - Cheddar, Caramelized Onions, Horseradish
- Waldorf Chicken Salad - Apple, Oregon Hazelnuts, Grapes
- Griddled Pimento Cheese - Shaved Onion, Bread & Butter Pickles
- Veggie Banh Mi - Daikon Carrot Slaw, Candied Jalapeño, Cucumber, Sriracha
- Turkey & Arugula - Cranberry Cream Cheese

Appetizers

PLATTERS

Artisan Cheese & Charcuterie

Imported and Local Cheeses, Cured Meats,
Seasonal Fruits, Nuts, and Toasted Crostini

Farmer's Market Vegetables

Fresh and Pickled vegetables with
Herb Ranch, Caramelized Onion Dip,
Parmesan Caesar Dressing, and
Lemon Tahini Hummus

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The Classic

STARTERS

Select one

Spring Green Salad

Shaved rainbow carrots, cucumber, scallion, avocado, and honey balsamic



Spring Panzanella Salad

Gem lettuce, picked herbs, green chickpeas, garlic croutons, and dried tomato vinaigrette



Toasted Farro Salad

Baby kale, dried cherries, Oregon hazelnuts, shallots, green olives, honey vinaigrette



Waldorf Spinach Salad

Apples, grapes, celery, goat cheese, walnuts, creamy cider vinaigrette



Grilled Asparagus

Roasted red potatoes, sweet peas, pickled onion and truffle vinaigrette



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SIDES

Select two

Yukon Gold Mashed Potatoes



Roasted Broccoli

Garlic, lemon and chile flakes



Spring Pilaf

Jasmine rice with favas, aromatics, lemon and scallions



Rainbow Roasted Cauliflower

Oregano, parmesan and parsley vinaigrette



Southern Style Baked Mac n' Cheese

Cavatappi pasta with cheddar, jack and parmesan cheese



Oven Roasted Baby Heirloom Carrots

Oregon hazelnut picada



Seared Risotto Cakes

Lemon herb salsa verde



Creamy Corn Polenta

Mascarpone, basil pesto and parmesan



Grilled & Roasted Spring Vegetables

Farmer's Market Fresh, and herb vinaigrette



The Classic

ENTREES

Select up to three

PORK

Slow Roasted Carlton Pork Shoulder

Sweet onion, pineapple and dijon mustard sauce

CHICKEN

Italian Tuscan Chicken

Parmesan cream, sundried tomatoes and spinach



Mary's Farm Chicken Leg Provencal

Shallots, olives, lemon and vermouth thyme jus

FROM THE SEA

Pan Seared Oregon Rock Fish

Lemon fritto misto and caper citrus butter



Northwest Seared Salmon

Horseradish bacon crust, dijon mustard and lemon basil cream

BEEF

Marinated Grilled Beef Medallions

Red wine bourdelais sauce, blue cheese, and parsley salad

West Coast Grilled Tri Tip of Beef

BBQ charred onions, blue cheese with red wine butter



VEGETARIAN

Spring Vegetable Risotto Galette

Squash, English peas, eggplant, lemon and blistered cherry tomatoes



Plant Based Chorizo Stuffed Chili Relleno

Charred poblano, vegan cream cheese, and salsa de tomate



KEY



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The Classic DESSERTS

Select three

PIES

Mini Key Lime Pies

Whipped cream and toasted coconut

Little Cream Cheese Pies

Sugar graham crust and fresh berries

COOKIES

White Chocolate Macadamia

Dark Chocolate Chip

Caramel Pecan

ICE CREAM

Milkshake Shooters

Vanilla, Chocolate or Strawberry Hagen

Daz Ice Cream, with Straus Cream

FRUITS

Dark Chocolate Dipped Strawberries

White chocolate drizzle

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CAKES

Chocolate Tres Leche

Devil's Food Cake with whipped cream
and shaved chocolate

Mango Tres Leches

Vanilla cake with mango cream and
fresh mango

CUSTARDS

Dark Caramel Flan

Bourbon vanilla custard



Mini English Truffles

Vanilla mousse, fruit compote and
whipped cream

Mini Fruit Tartlets

Creme pâtisserie, fresh fruit and mint
chiffonade

Coconut Cream Tapioca

Cream tapioca, tropical fruit, and spiced
rum syrup



PASTRIES

Mini Italian Cannoli

Sweet cream ricotta, limoncello and
pistachio