

SAMPLE MENU

Fall/Winter Hors d'oeuvres

All on-premise dinner packages include ceramic plates, flatware, linen napkin, water service, buffet equipment, and buffet staffing. Additional charges may apply for appetizers, lunches, and dessert packages. 20% service charge added to all food & beverage orders.

Minimum Servings 24 each. Pick A La Carte.

Stationed or Passed Hors d'oeuvres: Premium Packages Available

****Premium Items**



From The Garden...

- Arugula Madeline, Olive Tapenade, Lemon, Celery Leaf V
- Crisp Corn Polenta "Fries", Last of Summer Tomato Jam V
- Twice Fried Smashed Parmesan Potatoes, Herb Garlic Aioli V
- Portobello Mushroom Fritters, Caper Salsa, Garlic Aioli, Parmesan V
- Avocado Ceviche Mini Tostadas, Cucumber, Arbol Salsa VG/GF
- Mushroom Al Pastor Tostaditas, Grilled Pineapple, Pickled Onion Salsa VG/GF
- Grilled "Kimcheese" Sandwich, Gouda, Gochujang V
- Truffle Pizzette, Fontina, Olive, Basil V
- BBQ Pulled Mushrooms, Crisp Polenta, Pickled Onions, Sweet Hot Mustard VG/GF
- Mac n' Cheese Fritters, Pearl Cous Cous, Aged Cheddar, Spicy Get Down Sauce V
- Wild Mushroom Risotto Arancini, Mozzarella, Tomato Pomodoro Sauce V
- Assorted Grilled Cheese Soldiers & Soup Dippers: Bourbon Bacon Jam, Tillamook Cheddar / Bourbon Onion Jam, Tillamook Aged Cheddar V / Cranberry, Carlton Smoked Bacon, Brie / Roasted Pear, Danish Havarti, Dijon Mustard V



Soup Dippers in Tall Shot Glasses:

- Grandma's Tomato Soup, Fresh Cream V
- Spiced Fall Squash Bisque, Pumpkin Pie Spice V
- Red Pumpkin & Roasted Fennel Soup, Chile Oil V
- Wild Mushroom Cream, Porcini Powder V
- Roasted Cauliflower Soup, Emerald Oil V

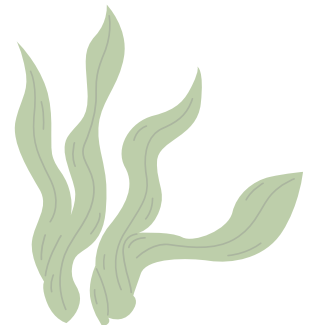


From The Farm...

Falafel Chicken Skewer, Eggplant, Tahini Sauce
Yakitori Style Grilled Chicken Skewer, Scallion, Orange Teriyaki
Beef Polpetini Little Meatballs, Smoky Tomato Ragu, Basil
Char Siu BBQ Short Rib Mini Slider, Ginger Kewpie Mayo
Mom's Slow Braised Beef Pot Roast Skewer, Tomato Gravy
Mini NW Cheeseburger, Tillamook White Cheddar, Little Tomato, Special Sauce, Tiny Bun
NW Wellington of Beef, Mushroom Duxelle, Seared Beef, Puff Crisp, Tarragon Dijon Aioli
Smokey Bacon Wrapped Dates, Herb Goat Cheese, Balsamic Syrup GF
Gaucho Grilled Marinated Beef Skewer, NW Herb Chimichurri GF

From The Sea...

- Seared Mini Salmon Cakes, Lemon Dill Tartar Sauce
- Salmon Rillettes, Smoked & Roasted Salmon, Dill, Country Butter, Crisp Toast
- Caviar, Belgian Waffle Batons, Creme Fraiche, Chive
- Spicy Tuna Poke, Yuzu Ponzu, Cucumber, Avocado, Chili, Scallion, Wonton Crisp
- Lobster & Shrimp Corndogs, Cornmeal Batter, Citrus Remoulade GF
- Tiny NW Salmon Tacos, Spicy Salmon Crudo, Corn Shell, Avocado, Black Sesame GF
- Coco Prawns, Shrimp, Crisp Coconut Batter, Sweet Chile Dipping Sauce



GF - Gluten Free V - Vegetarian VG - Vegan

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Fall/Winter Classic Dinner

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Market Pricing. Custom menus available.

Pick one starter, One, Two, Three, or more entrées. Includes 2 accompaniments.

Starter Selections: Customization Available. All can be made Vegan.

- Roasted Red Pumpkin Bisque, Warm Spices, Crushed Pepitas, Soft Whipped Cream, Fried Sage GF
- Truffled Mushroom Puree, Hon Shimeji, Porcini Dust GF
- Wild Arugula Salad, Medjool Dates, Green Apple, Manchego, Candied Walnuts, Pomegranate Vin V/GF
- Harvest Salad, Farm Greens, Roasted Hard Squash, Spiced Pear, Rogue Blue, Sherry Shallot Vin V/GF
- Roasted Beets, Grilled Chicories, Soft Lettuces, Goat Cheese, Pepitas, Citrus Herb Vinaigrette V/GF
- Crushed Kale Salad, Honey Sweet Potato, Brussels Sprouts, Shaved Beet, Dry Cherry, Toasted Hazelnuts, Maple Dijon Vinaigrette VG/GF
- NW Chopped Salad, Smoky Bacon, Blue Cheese, Charred Purple Onion, Fennel, Pomegranate
- Winter Citrus, Roasted Carrots, Bob's Red Mill Quinoa, Feta Cheese, Mint, Pinot Noir Vinaigrette V/GF
- Veggie Wedge, Baby Iceberg, Gorgonzola, Smoky Chickpeas, Garnet Yam, Avocado Ranch Goddess V/GF

Entrée Selections: Customization Available (* = Additional Charge)

- DAnu Winery Cabernet Franc Braised Beef, Confit Pearl Onion, Roasted Sweet Peppers, Root Vegetable Gravy
- Whole Roasted Carlton Pork Loin, Apples, Cabbage, Grain Mustard Cream GF
- Mary's Farm Chicken Leg, Cacciatore Sauce, Mushrooms, Aromatics, Oregano GF
- Maple Fried Chicken, Hot Sweet Calabrian Honey, Green Garden Ranch
- Seared Oregon Rock Fish, Melted Onions & Pepper, Caper Citrus Butter GF
- * Grilled Salmon, Wild Blackberry BBQ Sauce, Buttermilk Fried Onion Strings
- Spanish Grilled Garlic Flank Steak, Scallion Salsa Verde, Pimentón Aioli GF
- 12 Hour Slow Braised Pork Shank, Poblanos, Tomatillo Cream, Grilled Pineapple Pico GF
- Local Farm Crisp Breaded Chicken Breast Paillard, Wilted Greens, Olive Hazelnut Relish, Green Goddess
- * Braised Angus Beef Short Rib, Mushroom Salad, Willamette Valey Pinot Noir GF
- * Seared Salmon, Dijon Mustard Bacon Crust, Lemon Horseradish Butter
- Grilled Medallions of Angus Beef, Caramelized Shallots, Port Demi-Glace
- Roasted Mushroom Cassoulet, White Beans, Porcini Broth, Breadcrumbs V
- Poblano Chile Relleno, Soyrito, Violife Cream Cheese, Salsa De Tomate VG/GF

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Classic Dinner Accompaniments

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Pick 2 with Entrée Selections:

- Golden Super Butter Mashed Potatoes V/GF
- Spinach Cream, Melted Sweet Onions, Garlic, Black Pepper, Pecorino V/GF
- Twice Fried Oregon Red Potatoes, Herb Garlic Oil, Rosemary VG/GF
- Cavatappi Mac n' Three Cheeses, Crisp Buttered Breadcrumbs V
- Orzo Pasta, Winter Aromatic Vegetables, Roasted Cauliflower, Parmesan V
- West Coast Winter Ratatouille, Delicata, Beet, Apple, Sweet Potato, Pepperonata VG/GF
- Sautéed Shaved Brussels Sprouts, Garlic, Lemon, Crushed Red Chile VG/GF
- Braised Red Cabbage, Green Apples, Caramelized Onions, Cider VG/GF
- Braised Tuscan Kale, Crisp Garlic VG/GF
- Seared Risotto Cakes, Lemon Herb Salsa Verde V
- Sweet Potato Au Gratin, Roasted Garlic, Cashew Cream VG/GF
- Bob's Red Mill Griddled Corn Grits Cakes, Plant Parmesan, Soft Herbs VG/GF
- Creamy Polenta, Mascarpone, Tomato Basil Pomodoro V/GF