



Wedding Packages 2017

THE CLASSIC

\$23.00 Per Person

\$20.00 Per Person with No Hors D'oeuvres

\$21.00 Per Person with a Single Entree

BUTLERED HORS D'OEUVRES

Choose Three:

Basil Shrimp (DF, GF)

Coconut Shrimp (DF)

Pacific NW Crab Cakes

Shanghai Chicken Skewers (DF)

Moroccan Chicken Skewers with Yogurt Dipping Sauce

Yellow Curry Chicken Sate with Peanut Dipping Sauce (DF, GF)

Choose One:

Roasted Vegetable Buttercrust Tartlets

Tomato, Pesto, & Brie Crostinis

STATIONED HORS D'OEUVRE

Choose One:

Baked Brie with Seasonal Fruit Comfit served with Handmade Flatbread Crackers

Imported & Domestic Cheese Display served with Handmade Flatbread Crackers

Sharp Cheddar Cheesecake served with Handmade Flatbread Crackers

SUGGESTED ENTRÉES

Choose Two:

Beef Scotch Tenders Braised in Red Wine (DF, GF)

Chicken Picatta

Chicken Stuffed with Curried Crab

Beef Marsala (GF)

Maple Brined & Smoked Salmon (DF, GF)

Chinook Salmon in Four-Peppercorn Crust

Alder Wood Smoked & Pan Seared Salmon (GF)

ADDITIONAL BUFFET ITEMS

Mixed Greens Garden Salad (DF, GF) with Two House Dressings

Choose Two Dressings:

Green Goddess (GF), Basil Vinaigrette (DF, GF), Ranch (GF), Balsamic Vinaigrette (DF, GF)

Appropriate Starch Included with Each Entrée

Grilled Vegetables with Basil Vinaigrette (DF, GF)

Vegetable Crudités (DF, GF) with Roasted Red Pepper Dip (GF)

Seasonal Fresh Fruit (DF, GF)

Seasonal Vegetable Preparation

House Made Bread with Sweet Cream Butter



Wedding Packages 2017

THE EXECUTIVE

\$24.00 Per Person

\$21.00 Per Person with No Hors D'oeuvres

BUTLERED HORS D'OEUVRES

Choose Four:

New Zealand Roast Petit Lamb Chops *(DF, GF)*

Grilled Beef Steak with Port Dipping Sauce *(GF)*

Basil Shrimp *(DF, GF)*

Coconut Shrimp *(DF)*

Pacific NW Crab Cakes

Bacon Wrapped Scallops *(DF, GF)*

Shanghai Chicken Skewers *(DF)*

Caribbean Jerk Chicken Skewers *(DF, GF)*

Choose One:

Sweet Onion & Feta Buttercrust Tartlets

Vegetarian Flatbread Pizzas

STATIONED HORS D'OEUVRE

Choose One:

Baked Brie with Seasonal Fruit Comfit served with Handmade Flatbread Crackers

Imported & Domestic Cheese Display served with Handmade Flatbread Crackers

Savory Cheesecake *(Please inquire about selections)* served with Handmade Flatbread Crackers

SUGGESTED ENTRÉES

Vegetarian and Vegan Options Available, Please Ask our Wedding Coordinators

Choose Two:

Smoke Roasted Tri-Tip Carvery *(DF, GF)*

Chicken Cordon Bleu

Whiskey Chicken

Maple Brined & Smoked Salmon *(DF, GF)*

Chinook Salmon in Four-Peppercorn Crust

Alder Wood Smoked & Pan Seared Salmon *(GF)*

ADDITIONAL BUFFET ITEMS

Mixed Greens Garden Salad *(DF, GF)* with Two House Dressings

Choose Two Dressings:

Green Goddess *(GF)*, Basil Vinaigrette *(DF, GF)*, Ranch *(GF)*, Balsamic Vinaigrette *(DF, GF)*

Appropriate Starch Included with Each Entrée

Greek Salad Toppings *(GF)*

Cold-Poached Mango Shrimp *(DF, GF)*

Grilled Vegetables with Basil Vinaigrette *(DF, GF)*

Vegetable Crudités *(DF, GF)* with Roasted Red Pepper Dip *(GF)*

Seasonal Fresh Fruit *(DF, GF)*

German Style Sweet & Sour Red Cabbage *(DF, GF)*

Seasonal Vegetable Preparation

House Made Bread with Sweet Cream Butter



Wedding Packages 2017

THE SOUTHWESTERN

\$21.00 Per Person

\$19.00 Per Person with No Hors D'oeuvres

BUTLERED HORS D'OEUVRES

Choose Two:

Bourbon BBQ Meatball Lollipops

Whiskey Cream Sauce Meatball Lollipops

Shanghai Chicken Skewers *(DF)*

Moroccan Chicken Skewers with Yogurt Dipping Sauce

Yellow Curry Chicken Sate with Peanut Dipping Sauce *(DF, GF)*

STATIONED HORS D'OEUVRES

Choose One:

Cold Poached Chipotle Shrimp *(DF, GF)*

Cold Poached Mango Shrimp *(DF, GF)*

Vegetarian Appetizer Included:

Vegetable Crudités *(DF, GF)* with Roasted Red Pepper Dip *(GF)*

SUGGESTED ENTRÉES

Smoke Roasted Tri-Tip Carvery *(DF, GF)*

Chicken Santé Fe *(GF)*

For \$1.00 Additional Per Guest, In Lieu of the Chicken Santé Fe

Maple Brined & Smoked Salmon *(DF, GF)*

Chinook Salmon in Four-Peppercorn Crust

Alder Wood Smoked & Pan Seared Salmon *(GF)*

ADDITIONAL BUFFET ITEMS

Mixed Greens Garden Salad *(DF, GF)* with Two House Dressings

Choose Two Dressings:

Green Goddess *(GF)*, Basil Vinaigrette *(DF, GF)*, Ranch *(GF)*, Balsamic Vinaigrette *(DF, GF)*

Appropriate Starch Included with Chicken Entrée

Seasonal Fresh Fruit *(DF, GF)*

Grilled Vegetables with Basil Vinaigrette *(DF, GF)*

House Made Bread with Sweet Cream Butter

Choose One Side:

Smoky Molasses Baked BBQ Beans *(DF, GF)*

Classic Creamy Potato Salad *(GF)*

Roasted Yukon Potatoes *(DF, GF)*



Wedding Packages 2017

THE SMALL BITES

\$23.00 Per Person

BUTLERED HORS D'OEUVRES

Choose Two:

New Zealand Roast Petit Lamb Chops *(DF, GF)*
Grilled Beef Steak with Port Dipping Sauce *(GF)*
Antipasti Skewers *(DF, GF)*

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Basil Shrimp *(DF, GF)*
Coconut Shrimp *(DF)*
Pacific NW Crab Cakes

Appetizers Included:

Roasted Vegetable Buttercrust Tartlets
On-Site Chef-Selected Appetizer

STATIONED HORS D'OEUVRES

Choose Seven:

Shanghai Chicken Skewers *(DF)*
Moroccan Chicken Skewers with Yogurt Dipping Sauce
Yellow Curry Chicken Sate with Peanut Dipping Sauce *(DF, GF)*

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Baked Brie with Seasonal Fruit Comfit served with Handmade Flatbread Crackers
Imported & Domestic Cheese Display served with Handmade Flatbread Crackers
Sharp Cheddar Cheesecake served with Handmade Flatbread Crackers

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Bourbon BBQ Meatball Lollipops
Whiskey Cream Sauce Meatball Lollipops
Basil Pesto & Asiago Cheese Meatball Lollipops

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Cold Poached Chipotle Shrimp with Cocktail Sauce *(DF, GF)*
Mango Shrimp with Cocktail Sauce *(DF, GF)*

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Tri-Tip Mini Sandwiches
Rosemary Chicken Salad Mini Sandwiches
Turkey Mini Sandwiches with Cranberry Cream Cheese Relish

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Vegetable Crudités *(DF, GF)* with Roasted Red Pepper Dip *(GF)*
Roasted Vegetable Skewers *(DF, GF)*
Caprese Skewers *(GF)*

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Seasonal Fresh Fruit *(DF, GF)*
Mini Melon Skewers with Lime & Mint *(DF, GF)*
Fruit Kabobs with Carved Melon Display *(DF, GF)*



Wedding Packages 2017

THE PLATED

\$28.00 Per Person

BUTLERED HORS D'OEUVRES

Choose Two:

Basil Shrimp (DF, GF)

Coconut Shrimp (DF)

Pacific NW Crab Cakes

Bacon Wrapped Scallops (DF, GF)

Choose One:

Tandoori Spiced Chicken Skewers (GF)

Shanghai Chicken Skewers (DF)

Moroccan Chicken Skewers (DF, GF) with Yogurt Dipping Sauce (GF)

Appetizers Included:

Searched Medallions of Pork Dusted with Garam Masala

Sundried Tomato Swirl Panini with Herbed Chevre

STATIONED HORS D'OEUVRES

Choose One:

A sumptuous seafood display of Poached Shrimp, Fresh Oysters, Smoked Salmon & Steamed Mussels (DF, GF)

Artisan Cheese and Crackers with a Seasonal Fresh Fruit (DF, GF) Display

SALAD COURSE

Baby Greens with Dried Cranberries, Hazelnuts, Feta Cheese, and Balsamic Vinaigrette (GF)

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Arugula with Chevre Cheese, Sliced Beets, and Balsamic Vinaigrette (GF)

ENTRÉE

Each Entrée Includes a Seasonal Vegetable Preparation

Flat Iron Steak with Chimichurri (DF, GF)

Rosemary and Garlic Roasted Yukon Potatoes (DF, GF) **OR** Garlic Mashed Potatoes

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Chili Rubbed Broiled Rib Eye with Crispy Onions

Rosemary and Garlic Roasted Yukon Potatoes **OR** Garlic Mashed Potatoes

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Beef Tenderloin with Port Wine and Bleu Cheese (GF)

Rosemary and Garlic Roasted Yukon Potatoes (DF, GF) **OR** Garlic Mashed Potatoes

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Maple Brined and Smoked Salmon (DF, GF)

Three-Grain Rice Pilaf (DF, GF)

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Glazed White Peppercorn Salmon with Shallot Comfit (DF, GF)

Three-Grain Rice Pilaf (DF, GF)

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Lemon Caper Salmon with Shrimp

Three-Grain Rice Pilaf (DF, GF)