



Butler Passed Hors d'oeuvres

\$8 per piece, minimum 25 pieces per selection

COLD

Classic BLT with Avocado Aioli

Crab Salad on a Wonton with Curry Aioli Goat Cheese

Crostini with Fig and Crispy Beets

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella with Drizzle of Balsamic Reduction

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Tuna Tartare with Crisp Cucumbers, Soy, Ginger and Cilantro

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Hummus Filled Cherry Tomato with Basil Pesto

Belgian Endive filled with Hummus, Pickled Vegetables and Toasted Pine Nuts

Deviled Eggs

Your selection of one from the following:

Smoked Salmon, Capers and Dill

Balsamic Onion, Bacon, Tomato and Parsley

Roasted Red Pepper, Kalamata Olive, Feta Cheese and Cucumber

HOT

Shrimp and Lobster Cake with Spicy Rémolade

Moroccan Spiced Lamb Loin with Mint Chutney

Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Roasted Tomato

Parmesan Gougères filled with Herbed Boursin Cheese

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Jerk Chicken on Fried Plantain Chip and Mango Chutney
Open-Faced Mini Reuben

Applewood Smoked Bacon-Wrapped Medjool Date stuffed with Blue Cheese

Lobster Tartelettes with Roasted Poblano and Sweet Red Peppers

Shrimp on Crispy Japanese Eggplant with Ginger Sesame Aioli and Cilantro

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



The Platters

Bacon Board | \$16 per guest

Thick Cut Bacon, Chocolate Covered Bacon, Glazed Pork Belly, Pickled Onions, Oliver, Gherkin Pickle, Grilled Bread, Mustard and Jalapeno Marmalade

Roasted Tomato Hummus with Pine Nuts | \$10 per person

Served with Pita Crisps and Raw and Pickled Vegetables

Vegetable Trio | \$14 per person

Raw, Grilled and Marinated served with Lemon Basil Aioli

Deviled Eggs and Tea Sandwiches | \$18 per person

Curry Chicken Salad on Buttery Croissant

Spanish Chorizo, Manchego Cheese, Arugula and Saffron Aioli on Cranberry Walnut Bread

Imported and Domestic Artisan Display | \$16 per person

Soft and Hard Cheeses served with Sliced Breads and Crackers

Create Your Own Crostini Trio | \$14 per person

Tomato, Roasted Garlic, Mozzarella and Fresh Basil
Roasted Corn, Peppers, Cilantro, and Queso Fresco
Apple-Bacon Jam, Goat Cheese

Served with Sourdough Bread and Cranberry Walnut Bread

Charcuterie Platter | \$20 per person

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

Antipasti | \$22 per person

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats, Mediterranean Olives with Sliced Rustic Breads and Artisan Crackers

Pub Board | \$24 per person

Grilled Sliced Turkey and Italian Sausages, Bleu, Brie and Cheddar Cheeses with Spicy Mustard and Stone Fruit Jam served with Pretzel Sticks, Gherkin Pickles and Corn Nuts

Warm Havarti Fondue with Roasted Walnuts | \$14 per person

Served with Crisp Vegetables, Crostini and Focaccia Sticks

Street Corn Dip | \$14 per person

Served with Tortilla Chips

Smoked Gouda Fondue | \$14 per person

With Caramelized Onions and Pancetta, Served with Cranberry-Walnut Noble Bread

Iced Shrimp with Cocktail Sauce | \$350 per 50 pieces

Served on Iced Tray

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Pasta Station

\$30 per guest* for two | \$34 per guest* for three, chef fee or self-serve

Fusilli Pasta with Gulf Shrimp in a Scampi Sauce

Orecchiette Pasta, Roasted Corn, Peppers and Red Onions in a Basil Pesto Sauce

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers and Onions in a Marinara Sauce

Freshly Grated Parmesan Cheese and Focaccia Sticks

ENHANCEMENT

Classic Caesar Salad | \$8 per guest

Mashed Potato Bar

\$28 per guest

Whipped Yukon Gold Potatoes

Toppings Include: Applewood Smoked Bacon, Caramelized Onions, Maytag Bleu Cheese, Tillamook Cheddar Cheese, Chives, Sour Cream, Butter and Mushroom Gravy

Slider Station

\$34 per guest* for three options, chef fee or self-serve, minimum 25 pieces per selection

Wagyu Beef Sliders with White Cheddar, Caramelized Onions and Lemon Herb Aioli

Southwest Chicken Sliders with Fontina Cheese, Bacon Apple Jam and Ancho Aioli

BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple

Soy-Ginger Chicken, Sesame Ginger Aioli, Asian Slaw

Black Bean Slider with Pepperjack Cheese, Pickled Onion and Poblano Aioli

All Sliders Served on Fresh Rolls

ENHANCEMENT

Sweet Potato or Regular Tater Tots | \$8 per guest

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 25 unless otherwise noted

Per person menus will be charged on full guest count

Gluten-free options available upon request

Per person menus must be ordered in combination with additional menu items

*Chef fee is \$175 per 50 guests

Attendant Fee is \$50 per hour

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Street Taco Station

\$30 per guest* for three protein options, chef fee applies

Marinated Shredded Chicken

Pulled Pork Carnitas

Gulf Shrimp

Seared White Fish

Carne Asada

Calabacitas

*Station includes corn & flour tortillas and the following toppings:
salsa, guacamole, sliced limes, cilantro-onions, baja sauce, queso fresco and cabbage slaw*

ENHANCEMENTS

Cilantro-Lime Rice & Ranchero Beans | \$8 per guest

South of the Border | \$20 per guest

Tortilla Chips, Sour Cream, Guacamole, Fresh Salsa, Warm Black Bean Dip and Chile Con Queso

Tater Tot Bar

\$26 per guest

Sweet Potato & Regular Tater Tots

Toppings: Applewood Smoked Bacon, Queso, Shredded Tillamook Cheddar Cheese, Jalapenos, Sour Cream, Chives, Southwest Chili

Poke Bowl Station

\$58 per guest* for three protein options | Chef-Attended

Base: Quinoa, Jasmine Rice, or Mixed Greens

Protein: Grilled Salmon, Cold Ahi, Cold Salmon, Hamachi Poke, Grilled Seasonal Vegetables

Toppings: Cucumbers, Pickled Ginger, Tomatoes, Sesame Seeds, Avocado, Seaweed, Kimchee, Wonton Crisps, Toasted Cashews, Edamame, Scallions, Daikon Radish, Crispy Onions, Wasabi

Dressings: Sweet Chili Vinaigrette, Miso Vinaigrette, Soy Sauce

Protein Bowl Station

\$48 per guest

Bases: Mixed Greens, Brown Rice, Quinoa

Proteins: Skirt-Steak, Pan-Seared Salmon, Chicken Breast, and Roasted Seasonal Vegetables

Toppings: Cucumbers, Tomatoes, Avocado, Feta Cheese, Sliced Almonds

Dressings: Sweet Chile Vinaigrette, Red Wine Vinaigrette, Extra-Virgin Olive Oil & Balsamic Vinegar

Southwest Chopped Salad Station

\$24 per guest

Create Your Own Salad

Crisp Romaine Lettuce, Black Beans, Avocado, Roasted Peppers, Red Onions, Crisp Pork Belly, Served with Spicy Avocado Buttermilk Dressing and Cilantro Lime Vinaigrette

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Carver Station

Sage Roasted Breast of Turkey with Thyme Veloute

\$16 per guest*

Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$16 per guest*

Barbequed Top Sirloin Whole Grain Mustard, Horseradish Cream and Port Wine Sauce

\$20 per guest*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream and Port Wine Sauce

\$24 per guest*

Served with Mountain Shadows Rolls

Dual Carver Station select two

\$30 per guest*

Sage Roasted Breast of Turkey with Thyme Veloute

Herb Crusted Pork Loin with Whole Grain Mustard Sauce

Barbequed Top Sirloin of Beef with Whole Grain Mustard, Horseradish Cream and Port Wine Sauce

Served with Mountain Shadows Rolls

Two chefs required per 50 guests

50% of each protein will be prepared

CHEF'S CARVERY SERVICE

90 minutes of service with small plates and reception style seating

Per person menus will be charged on full guest count

Gluten-free options available upon request

Per person menus must be ordered in combination with additional menu items

**Chef Fee is \$175 per 50 guests*

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Baker's Delight

\$20 per guest, chef's selection of five items, minimum of 25 guests

- White Chocolate Raspberry Layer Cake
- Dark Chocolate Flourless Cake
- Lemon Tartlets
- Chocolate Frangelico Cake with Caramel Java Chip Mousse
- Peanut Butter Butterscotch Cookies
- Banana Cream Torte
- Lemon Eclair
- Churro Poppers with Dipping Sauces
- Chocolate-Dipped Strawberries

Dessert Platters

\$68 per dozen, minimum of two dozen per flavor

Assorted Handcrafted Petit Fours, Fresh Berry Tartlets, Mini Assorted Cheesecakes, Crème Brûlée Spoons, Chocolate-Dipped Strawberries, Assorted Mini Cookies or Mixed Berry Panna Cotta

Mini Cupcakes

\$58 per dozen, minimum of two dozen per flavor

- Lemon with Grapefruit Cream Cheese Frosting
- Chocolate Black Forest with Cherry Buttercream Frosting
- Churro with Dulce de Leche Buttercream Frosting
- Caramel Macchiato with Coffee Buttercream Frosting
- Piña Colada with Toasted Coconut Frosting

S'mores Station**

\$22 per guest, minimum of 25 guests

Graham Crackers, Mini Chocolate Chip Cookies, Mini Snickerdoodle Cookies, Dark, Milk and White Chocolate Bar Pieces, Nutella Spread and Sliced Strawberries

Served with Homemade Marshmallow

**Fire pit rental additional

Ice Cream Sundae Station

\$24 per guest, minimum of 25 guests

Vanilla, Chocolate and Salted Caramel Ice Creams

Served with the following toppings: Strawberry, Chocolate and White Chocolate Syrups, Fresh Berries, Maraschino Cherries, Whipped Cream, Chocolate Sprinkles, Rainbow Sprinkles, Brownie Bites, and Chopped Toasted Nuts

Coffee Station

\$92 per gallon | \$56 per half gallon

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Includes a Selection of 2% Milk and Half & Half†

Deluxe Coffee Station

\$110 per gallon

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Served with Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup, Whipped Cream, 2% Milk and Half & Half†

DESSERT STATION SERVICE

90 minutes of service with small plates and reception style seating

Per person menus will be charged on full guest count

Per person menus must be ordered in combination with additional menu items

Gluten-free options available upon request

*Chef Fee is \$175 per 50 guests

Attendant fee is \$50 per hour

†Non-Dairy milk available upon request for an additional charge.

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