



Butler Passed Hors d'oeuvres

\$9.50 per piece, minimum 25 pieces per selection

COLD

Goat Cheese Tart with Chives and Peppered Jam

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

Goat Cheese Tart with Chives and Peppered Jam

Grilled Artichoke Bruschetta, White Bean Hummus

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

Petite Grilled Cheese with Tomato Soup

*Salmon Tartare on Crispy Rice Cake, Scallion, Spicy Aioli with Togarashi

Melted Manchego Torta with Spanish Chorizo, Truffle Oil, and Romesco Sauce

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



The Platters

Bacon Board | \$32 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 | \$18 per person Served with Pita Crisps and Raw and Pickled Vegetables

Vegetable Trio | \$20 per person Raw, Grilled and Marinated served with Lemon Basil Aioli

Deviled Eggs and Tea Sandwiches | \$20 per person

Curry Chicken Salad on Buttery Croissant

Imported and Domestic Artisan Display | \$24 per person Soft and Hard Cheeses served with Sliced Breads and Crackers

Create Your Own Crostini Trio | \$22 per person Tomato, Roasted Garlic, Mozzarella and Fresh Basil Roasted Corn, Peppers, Cilantro, and Queso Fresco Apple-Bacon Jam, Goat Cheese

Antipasti | \$30 per person

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

Pub Board | \$30 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 | \$18 per person Served with Crisp Vegetables, Crostini and Focaccia Sticks

Street Corn Dip | \$18 per person Served with Tortilla Cips

Smoked Gouda Fondue | \$18 per person With Caramelized Onions and Pancetta, Served with Cranberry-Walnut Noble Bread

Iced Shrimp with Cocktail Sauce | \$455 per 50 pieces Served on Iced Tray

Served with Sourdough Bread and Cranberry Walnut Bread

Charcuterie Platter | \$30 per person

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points
Chef's Selection of Soft and Hard Cheese

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Pasta Station

\$34 per guest* for two | \$38 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 | \$10 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

Mac-N-Cheese Station

\$28 per guest

Bechamel Cheese Sauce

Toppings Include: Toasted Herbed Panko, Bacon Bits, Crispy Onion, Chorizo, Green Onion, Cheddar Cheese

Grilled Cheese Station

\$28 per guest

Sourdough with Tillamook Cheddar, Caramelized Onion, Bacon

Rye with Smoked Mozzarella, Sliced Tomato, Dijon Mustard

Enhancement: Tomato Bisque | \$12 per guest

Slider Station

\$38 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 | \$10 per guest

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 20 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. Minimum three stations to equal a full dinner portion.

*Chef fee is \$175 per 50 guests

Attendant Fee is \$50 per hour

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Street Taco Station

\$38 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, cabbage slaw, and sour cream

ENHANCEMENTS

Cilantro-Lime Rice & Ranchero Beans | \$10 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

\$63 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

\$52 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

Mediterranean Garden Station

\$30 per guest

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Hummus with Toasted Pita Triangles, and Assorted Slow-Cured Olives

Iced Raw Station

\$46 per guest

*The Market's Freshest Shellfish of Shrimp, Fresh Carb, and Oysters Beautifully Displayed on a Bed of Crushed Ice; garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges, and Oyster Crackers

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Carver Station

Sage Roasted Breast of Turkey with Thyme Veloute

\$22 per guest*

*Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$22 per guest*

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

\$30 per guest*

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

\$34 per guest*

Served with Mountain Shadows Rolls

Dual Carver Station select two

\$42 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

\$24 per guest, chef's selection of five items, minimum of 25 guests (based on 2.5 per person)

- 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

\$72 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

- \$68 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**

\$24 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

\$110 per gallon | \$64 per half gallon
Freshly Brewed Illy Coffee and Decaffeinated Coffee Assorted Tea Forté Gourmet Teas and Herbal Teas Includes a Selection of 2% Milk and Half & Half †

Deluxe Coffee Station

\$125 per gallon
Freshly Brewed Illy 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

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