



PASSED HORS D'OEUVRES

\$11 per piece | minimum 25 pieces per selection

COLD

Goat Cheese Tart with Chives and Peppered Jam

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 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

Parmesan Gougères filled with Herbed Boursin Cheese

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Jerk Chicken on Fried Plantain Chip and Mango Chutney

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 Sip

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

*Moroccan Spiced Lamb Loin with Mint Chutney

Mini Beef Wellington with Red Wine Demi

Tandoori Chicken Skewer with Curry Aioli

Black Bean Vegan Empanada

Za'atar Meatball with Tomato Jam

26% 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.

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 2026.



THE PLATTERS

Street Corn Dip | \$22 per guest
Served with Tortilla Chips

Roasted Tomato Hummus | \$22 per guest
with Pine Nuts and Raw and Pickled Vegetables Served
with Pita Crisps

Vegetable Trio | \$22 per guest
Raw, Grilled and Marinated served with Lemon Basil Aioli

Tea Sandwiches | \$22 per guest
select two

Cucumber & Dill
Cream Cheese on Sourdough

Egg Salad
Smoked Paprika Aioli on Sourdough

Grilled Zucchini
Romesco Sauce on Nine Grain

Bacon & Spinach
Boursin Spread on Sourdough

Create Your Own Crostini Trio | \$26 per guest

Tomato, Roasted Garlic, Mozzarella and Fresh Basil

Roasted Corn, Peppers, Cilantro, and Queso Fresco

Apple-Bacon Jam, Goat Cheese
All Served with Sourdough and Pumpernickel bread

Bacon Board | \$38 per guest
Thick Cut Bacon, Chocolate Covered Bacon, Glazed Pork
Belly, Pickled Onions, Oliver, Gherkin Pickle, Grilled
Bread, Mustard and Jalapeno Marmalade

Chilled Shrimp with Cocktail Sauce | \$495 per 50 pieces
Served on a Bed of Ice

CHEESE & CHARCUTERIE

Imported and Domestic Artisan Cheese | \$28 per guest
Soft and Hard Cheeses: Bleu, Brie and Cheddar
*Served with Olives, Gourmet Mustards, Stone Fruit Jam, Corn
Nuts, Sliced Breads, Focaccia Sticks and Artisan Crackers*

Add Meats | \$10 per guest

Italian Sausages, Pancetta, Salami, Mortadella, Sopresetta,
Prosciutto

Add Vegetables | \$10 per guest

Crisp Vegetables, Mediterranean Olives, Marinated
Vegetables, Gherkin Pickles

Add Fondue | \$15 per guest

Warm Havarti Fondue
Smoked Gouda Fondue

BUILD YOUR OWN CHARCUTERIE CONE

*\$50 per guest

Guest to Build your Own

<u>Meats</u>	<u>Cheese</u>	<u>Fruit & Nuts</u>	<u>Breads</u>
Salami	Cheddar	Grapes	Artisan Crackers
Prosciutto	Brie	Berries	Crostini
Mortadella	Blue	Marcona Almonds	Noble Bread
Sopresetta	Mozzerella	Roasted Walnuts	Focaccia Sticks

CHEF GRAZING TABLE

Chef's Selection of Farm Fresh Items to Include:
Fruits, Vegetables, Cheese, and Charcuterie

\$1,000 per table (Serves up to 25 people) Additional Guests
Added at \$50 per guest

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STATIONS

SOUTHWEST CHOPPED SALAD

\$30 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

MEDITERRIAN GARDEN

\$32 per guest

Classic Greek Salad with Feta and Black Olives

Grilled Pesto Vegetables

Hummus with Toasted Pita Triangles

Assorted Slow-Cured Olives

TATER TOT BAR

\$30 per guest

Sweet Potato & Regular Tater Tots

Toppings: Applewood Smoked Bacon, Queso, Shredded

Tillamook Cheddar Cheese, Jalapenos, Sour Cream,

Chives, Southwest Chili

PASTA

\$38 per guest* for two | \$42 per guest for three

Fusilli Pasta with Gulf Shrimp in a Scampi Sauce

Bow Tie Pasta, Roasted Corn, Bell Peppers and Red Onions in a Basil Pesto Sauce

Rigatoni Pasta with Mild Italian Sausage, Bell Peppers and Red Onions in a Marinara Sauce

All Served with Freshly Grated Parmesan Cheese and Focaccia Sticks

ENHANCEMENT

Classic Caesar Salad | \$14 per guest

MASHED POTATO BAR

\$34 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

\$40 per guest | select three options

*Wagyu Beef Sliders with White Cheddar Cheese

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 Sliders, Sesame Ginger Aioli, Asian Slaw
Black Bean Slider with Pepperjack Cheese, Pickled Onion and Poblano Aioli

ENHANCEMENT

Sweet Potato or Regular Tater Tots | \$14 per guest

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 20 unless otherwise noted

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.

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STATIONS

STREET TACO

\$40 per guest* | select 3 options

Marinated Shredded Chicken

Pulled Pork Carnitas

Gulf Shrimp

Seasonal 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 | \$14 per guest

South of the Border | \$20 per guest

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

POKE BOWL

\$66 per guest* | select 3 protein items | 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

\$58 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 and Sliced Almonds

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

ICED RAW

\$48 per guest

*Market-Fresh Shellfish of Shrimp, Fresh Crab, and Oyster

Displayed on a Bed of Crushed Ice

Served with Cocktail Sauce, Hot Sauce, Horseradish, Lemon

Wedges, and Oyster Crackers

LATE NIGHT STATIONS

QUESADILLA

\$38 per guest

Vegetarian Quesadilla

Shredded Chicken Quesadilla

Quesabirria Quesadilla

Toppings: Salsa, Guacamole, Sliced Limes, Cilantro-Onions, Baja Sauce, Queso Fresco, Cabbage Slaw, and Sour Cream

ENHANCEMENT

On the Cobb Mexican Elote | \$14 per guest

Topped with: Queso Fresco, Chili Powder, and Lime Aioli

GRILLED CHEESE

\$34 per guest

Sourdough with Tillamook Cheddar, Caramelized Onion, Bacon Rye with Smoked Mozzarella, Sliced Tomato, Dijon Mustard

ENHANCEMENT

Tomato Bisque | \$14 per guest

MAC N CHEESE

\$34 per guest

Bechamel Cheese Sauce

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

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CHEF'S CARVERY

SINGLE CARVER

Chef Attendant Required

Sage Roasted Breast of Turkey with Thyme Veloute

\$26 per guest

*Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$26 per guest

Barbequed Baby Back Ribs

\$34 per guest

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

\$34 per guest

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

\$38 per guest

Served with Fresh Parker House Rolls with Sweet Butter

DUAL CARVER select two

Chef Attendant Required

\$52 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 Fresh Parker House Rolls with Sweet Butter

Two chefs required per 50 guests

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 \$200 per 50 guests*

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DESSERT STATIONS

BAKER'S DELIGHT

\$28 per guest

select five items

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

Tiramisu Cups

DESSERT PLATTERS

\$78 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

\$74 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

ICE CREAM SANDWICH

*\$28 per guest | Build Your Own

Vanilla, Chocolate and Salted Caramel Ice Creams

Toppings: Chocolate Sprinkles, Rainbow Sprinkles and Chopped Toasted Nuts

COFFEE STATION

\$125 per gallon | \$78 per half gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee Assorted *Tea Forté* Gourmet Teas and Herbal Teas Includes a Selection of Dairy & Non Dairy Milk

DELUXE COFFEE STATION

\$132 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, Selection of Dairy & Non Dairy Milk

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 \$200 per 50 guests*

Attendant fee is \$100 per hour

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