

Weddings Packages

Menus and Packages

Appetizers

Display

Charcuterie *Gluten Free*

- Pickled & Roasted Vegetables, Olive Variety, Marinated Artichoke Hearts, Prosciutto, Pepperoni, Salami, & Spicy Capicola

Imported & Domestic Cheese *Vegetarian*

- Edam, Smoked Gouda, Manchengo, Gruyere, House Made Fig Jam, Fresh Berries, Assorted Crackers

Hummus *Vegetarian*

- Trio of Avocado, Sun Dried Tomato, Classic Lemon Garlic, Kalamata Olive & Cucumber Tapenade, Crumbled Feta, Fire Grilled Pita Bread

Seasonal Vegetable *Vegetarian*

- Assorted Local & Organic Variety, Classic Lemon Garlic Hummus, Bleu Cheese Dip, Ranch Dressing



Passed

Chicken or Beef Satay Gluten Free

- Asian Marinated & Fire Grilled, House Made Coconut Peanut Sauce

Chicken Salad

Lettuce Cups Gluten Free

- Butter Lettuce, Candied Pecans, Currants

Stuffed Mushrooms Gluten Free

- Spicy Italian Sausage, Mozzarella, Shaved Parmesan

Brie Crostini Vegetarian

- House Made Fig Jam

Bruschetta Vegetarian

- Heirloom Cherry Tomatoes, Balsamic Reduction, Fresh Basil

Arancini Gluten Free, Vegetarian

- Wild Mushroom & Parmesan Risotto, House Made Marinara

Crispy Vegetable

Spring Rolls Vegetarian

- Sauce Duo of Sweet Thai Chili & Hoisin Ginger

Chilled Prawns Gluten Free

- House Made Cocktail Sauce

Ahi Tuna Poke

- Sashimi Grade, Crispy Wontons, Micro Cilantro

Crab Cakes

- Local Dungeness, Sweet Thai Aioli, House Made Tartar

Salmon & Dill Crostini

- Cold Smoked Lox, Whipped Cream Cheese, Capers

Oven Roasted Meatballs

- Blend of Pork, Veal, Beef Short Rib & Brisket, House Made Marinara

House Rolled Sushi Gluten Free

- California, Sashimi Tuna, Spicy Unagi

Caprese Skewers Gluten Free, Vegetarian

- Fresh Mozzarella, Heirloom Cherry Tomatoes, Basil, Balsamic Reduction



Buffet

*All dinner options include warm rolls and butter

Salads

- Spinach, Fresh Berries, Crumbled Blue Cheese, Quinoa, & Toasted Almonds, Poppy Seed Vinaigrette *Gluten Free, Vegetarian*
- Spring Greens, Matchstick Carrots, Heirloom Cherry Tomatoes, & Cucumber, Assorted Dressings *Gluten Free, Vegetarian*
- Roasted Beet & Crumbled Feta; Segmented Oranges, Arugula, & Citrus Vinaigrette *Gluten Free, Vegetarian*
- Caprese & Balsamic, Fresh Mozzarella, Heirloom Cherry Tomatoes, Basil *Gluten Free, Vegetarian*
- Panzanella, French Bread, Olive Oil, Cucumbers, Red Onion, Bell Peppers, Heirloom Cherry Tomatoes, Red Wine Vinaigrette *Vegetarian*
- Crispy Chow Mein, Napa Cabbage, Matchstick Carrots, Cucumbers, Sesame Dressing *Vegetarian*
- Sun Dried Tomato Pesto, Cavatappi Pasta, Crumbled Feta, Heirloom Cherry Tomatoes *Vegetarian*
- Broccoli, Applewood Smoked Bacon, Red Onion, Shredded Cheddar, Classic Coleslaw Dressing *Gluten Free*

Sides

- Steamed Jasmine Rice *Gluten Free, Vegetarian*
- Wild Rice Pilaf *Gluten Free*
- Parmesan Polenta *Gluten Free*
- Wild Mushroom Risotto *Gluten Free*
- Roasted Fingerling Potatoes *Gluten Free, Vegetarian*
- Whipped Potatoes *Gluten Free, Vegetarian*
- Potatoes Au Gratin *Gluten Free, Vegetarian*
- Roasted Broccolini
- Fire Grilled Asparagus (Seasonal)
- Pan Seared Summer Squash Medley (Seasonal)
- Roasted Ratatouille; Eggplant, Zucchini, Red Onion, Bell Pepper, Heirloom Cherry Tomatoes
- Pan Seared Rainbow Carrots
- Roasted Broccoli & Cauliflower



Entrée

- Free Range, Organic Chicken Breast, Roasted Wild Mushrooms, Thyme, Dry Sherry Cream *Gluten Free*
- Free Range, Organic Chicken Breast, Dijon Marinade, Lemon Beurre Blanc *Gluten Free*
- British Columbia King Salmon, Pan Seared, Sun Dried Tomato, Capers Butter *Gluten Free*
- Carved Prime Rib, Angus Certified, Slow Roasted, Horseradish Cream, Au Jus
- Carved Flat Iron, Angus Certified, Fire Grilled, Asian Marinade, Tamari Ginger Glaze *Gluten Free*
- Roasted Pork Loin, Dijon & Fresh Herb Crusted, Pan Jus *Gluten Free*
- Fresh Herb Crusted Carved Tri Tip, Angus Certified, Fire Grilled, Red Wine Bordelaise *Gluten Free*
- British Columbia King Salmon, Fire Grilled, Lemon Dill Beurre Blanc *Gluten Free*
- Alaskan King Cod, Lemon & White Wine Poached, Lemon Dill Aioli *Gluten Free*
- Roasted Pork Tenderloin, Bacon Wrapped, Roasted Shallot Balsamic Gastrique *Gluten Free*
- Free Range, Organic Chicken Breast, Roasted Grapes, Picatta Sauce of Capers, Garlic, White Wine, Butter *Gluten Free*

Assorted Wraps **spinach, tomato, & garlic herb flour tortillas*

- Turkey, Applewood Smoked Bacon, Butter Lettuce, Tomato, House Sauce
- Italian Style Prosciutto, Spicy Capicola, Salami, Mozzarella, Romaine, Balsamic Heirloom Cherry Tomatoes, Red Wine Vinaigrette, Pesto
- Roasted Seasonal Vegetables, Napa Cabbage, Sweet Thai Chili Aioli
- Seasonal Fruit Display
- House Made Potato Chips



Build Your Own Sandwich

- Wheat, Rye, White Sliced Bread
- Roasted Turkey, Beef, Ham
- Butter Lettuce, Roma Tomatoes, Red Onion, Pickle Spears
- Parmesan Polenta **Gluten Free**
- Assorted Condiments
- Fruit Display
- House Made Potato Chips

Slider Bar

- Angus Beef, Caramelized Onion, Tilamook Cheddar, House Sauce
- Chicken Breast, Provolone, Roma Tomatoes, Butter Lettuce, Lemon Garlic Aioli
- Fried Tomato, Pesto, Kalamata Olive Tapenade
- Shoe String Fries
- Spinach, Berries, & Quinoa Salad

Soups & Salad Bar

- Warm Rolls & Butter
- Spring Mix, Romaine, Baby Spinach
- Assorted Salad Toppings
- Choice of Two Soups; Clam Chowder, Tomato Basil, Chicken & Wild Rice, Roasted Butternut Squash, Broccoli Cheddar, Chicken Tortilla

