



Packages

<i>Simple Elegant</i>	<i>Fancy Delight</i>	<i>Sumptuous Feast</i>
1 Standard Hors d'Oeuvre	2 Standard Hors d'Oeuvres	3 Standard Hors d'Oeuvres
1 Standard Entrée	2 Standard Entrees	3 Standard Entrées
4 Accompaniments	4 Accompaniments	4 Accompaniments
Assorted fresh baked Breads	Assorted fresh baked Breads	Assorted fresh baked Breads
Punch, Tea & Coffee	Punch, Tea & Coffee	Punch, Tea & Coffee
\$19-\$24 per person	\$25-\$29 per person	\$30-\$34 per person

Standard Hors d'Oeuvres

Tray-Passable or Stationed

- Roasted Baby Red Potato Cups** with crème fraiche, smoked bacon and chives.
- Tomato Galettes** Baked puff pastry canapé with basil pesto, tomato and parmesan.
- Artichoke and Gorgonzola Galettes** Puff pastry canapé with artichoke hearts, gorgonzola and herbs.
- Parmesan Crisps** with heirloom tomato relish.
- Crisp Cucumber Bites** with sun-dried tomato mousse and spiced walnuts.
- Crab and Herb Stuffed Mushrooms** Blend of crabmeat, shallots and herbs.
- Artichoke and Parmesan Stuffed Mushrooms** Mix of artichokes, parmesan, garlic and seasonings.
- Chorizo Stuffed Mushrooms** Spicy chorizo sausage in button mushroom caps.
- Array of Mini Tartlets** Assortment of blue cheese and bacon, mushroom artichoke, classic quiche.
- Beef Meatballs** with choice of BBQ Sauce or marinara with parmesan.
- Tomato and Leak Tatin with Lemon Pistou** Puff pastry with lemon basil pesto and sautéed leeks.
- Smoked Salmon-Stuffed Artichoke Hearts** Light mousse of smoked salmon on artichoke hearts.
- Smoked Salmon and Capers** with crème fraiche on toast points.
- Lime Leaf Chicken in Crisp Wonton Cup** Spicy chopped chicken with lime leaf and sweet chili.
- Grilled Beef Crostini** Tender beef on crostini topped with caramelized onions and gorgonzola.
- Mozzarella and Tomato Crostini** Fresh buffalo mozzarella, tomato and basil on toasted crostini.
- Grilled Brie Crostini** topped with caramelized onions and apple.
- Spanakopita** Spinach and feta in phyllo dough triangles.
- Pear Wheels** with crisp pancetta, chèvre, honey and herbs.
- Endive Cups** stuffed with goat cheese, walnuts and fresh oranges with a balsamic drizzle.
- Caprese Skewers** Grape tomatoes, fresh mozzarella and basil leaf basted with aged balsamic.

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Stationed Only

Chicken Skewers Fresh roasted chicken with choice of teriyaki, honey BBQ, lemon herb or hickory

Grilled beef Skewers marinated, grilled and sliced steak on a bamboo skewer

Bourbon Baked Brie with bourbon caramel and wrapped with flakey biscuit dough

Baked Brie in Puff Pastry stuffed with caramelized apples and served with sliced baguette

Bruschetta Bar Assortment of Italian toppings to place on toasted baguette slices

Crispy Spring Rolls served with sweet chili dipping sauce

Quesadilla Flour tortillas filled with chicken, steak, or cheese, with salsa and sour cream on side

Premium Hors d' Oeuvres

Upgrade \$2.95 per person

Tray-Passable or Stationed

Shrimp Ceviche* with lime, cilantro and avocado served on a cilantro-lime edible spoon.

Classic Shrimp Cocktail with spicy cocktail sauce and lemon.

Ahi Nicoise Canapé* Roasted potato slice, seared ahi, olive, shaved egg and balsamic reduction.

Tuna Poke served in a wasabi sesame edible spoon.

Cocktail Crab Cakes with cilantro aioli.

Oysters on the Half Shell Grilled oysters Rockefeller or oysters with a jalapeno-herb mignonette.

Fig Bites with hand-cut smoked slab bacon, maple gastrique and a hint of chili.

Pancetta Wrapped Peaches with fresh basil and aged balsamic.

Bourbon-Glazed Pork Belly Bites Sweet bourbon marinated pork belly with chive crème fraiche.

Purple Potato Bites with Caviar House-made purple potato chips with crème fraiche and caviar.

Stationed Only

Wild Mushroom and Gorgonzola Fondue with marinated beef or chicken skewers.

Crudité Platter Array of blanched and fresh vegetables served with roasted garlic aioli.

Antipasto on Granite A variety of cured meats, olives, fruits, nuts and condiments.

Cheese on Granite Imported and domestic cheese served with rustic breads and crackers.

Mediterranean Display Assortment of hummus and vegetables served with soft grilled pita.

Asian Vegetable Display Assorted Asian vegetables served with ginger dipping sauce.

Standard Entrees

Beef Bourguignon Tender lean beef with mushrooms and onions slow cooked in red wine.
Beef Brisket Smoked with butter and beer for eight hours and served with house bourbon BBQ sauce.
Roast Beef Rich and savory top round pot roast with tomatoes, carrots, onions and herbs.
Paprika Beef Tender cuts braised in paprika infused white wine tomato broth with sour cream.
Beef and Broccoli Stir-Fry in a rich glaze.
Chili Rubbed Flank Steak grilled to perfection and served with cilantro aioli.
Teriyaki Beef or Chicken Tender slices of meat glazed with our house-made teriyaki sauce.
Fajita Bar with beef or chicken, sautéed peppers and onions, tortillas, salsa, and sour cream.

Chicken Marsala Imported Marsala wine and mushrooms.
Whole Roasted Chicken Pieces Bone-in with Carolina BBQ sauce
Rosemary Chicken Marinated and charbroiled with a lemon rosemary and honey glaze.
Chicken Fricasee Boneless skinless chicken thigh braised in white wine with onions and mushrooms.
Chicken Parmesan Breaded chicken breast with mozzarella cheese and marinara sauce.
Saffron Chicken sautéed tender chicken breast in saffron white wine caper sauce.
Mango Chicken Grilled chicken with mango pineapple salsa.
Pesto Chicken topped with basil pesto and diced fresh tomatoes.
Green chili chicken slow cooked thighs in green chili with cilantro.
Chicken Piccata Boneless breast in lemon herb caper sauce.
Pomegranate Chicken Breaded chicken breast with caramelized onions and pomegranate glaze.
Lemongrass Chicken Boneless thigh marinated and grilled with ginger lemongrass sauce.
Roast Turkey Breast Perfectly seasoned slow-cooked turkey breast with gravy.

Roast Madeira Pork Loin marinated, grilled and slice pork loin with Madeira wine sauce.
Stuffed Pork Loin Stuffed with dried fruit and bread with apricot glaze.
Braised Pork Tenderloin with hard cider and dried fruit.
Pulled Pork Slow-cooked pulled pork. Choice of Hawaiian style kalua pork or honey bourbon BBQ.
Wild Boar Ragù slow cooked to fork tender in red wine with carrots onions and celery.

Lamb Ragù slow cooked leg of lamb with root vegetables in white wine broth.
Roast Lamb Boneless leg of lamb with fresh thyme, mint and garlic reduction.

Wine Poached Salmon Fresh salmon with a delicate berry sauce.
Grilled Salmon Seasoned and grilled, served with watercress sauce.
Roasted Salmon topped with brandied cream and crushed green peppercorn sauce.
Dover Sole Baked tender sole filet with lemon caper butter sauce.
Cajun Jambalaya Tomato based with crawfish, shrimp, bell pepper, and andouille sausage.

Creamy Chicken Campanelle Pasta with wild mushrooms and kale.
Stuffed Pasta Shells choice of three cheese with Bolognese or chicken with garlic cream sauce.
Penne Rustica with spicy red pepper cream, roasted peppers, mushrooms and chicken (optional).
Chicken Pasta Primavera Penne pasta with mixed vegetables, grilled chicken in white wine sauce.

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Premium Entrees

upgrade for \$4.95

Filet of Beef with choice of red wine reduction, mustard demi-glace, wild mushroom and gorgonzola cream.

Prime Rib Chef-carved herb garlic roasted prime rib with au jus and creamy horseradish.

Chicken Marbella Chicken breast baked in brown sugar and white wine with olives, capers, and dried fruit.

Carved Turkey Breast with cranberry chutney, mini buns, and condiments.

Mixed Grill with chicken, beef, and shrimp

BBQ Baby Back Pork Ribs Charred on the grill and slow-cooked until fall apart tender, served with house bourbon BBQ sauce

Honey Pit Ham Honey glazed carved pit ham.

Cedar Plank Salmon with triple blanched garlic, rendered bacon and stone-ground mustard crust served with parsley coulis.

Whole Salmon Sides Grilled or wine poached sides of salmon with green onion aioli or cucumber decorated salmon.

Baked Halibut Baked in white wine with lemon caper beurre blanc.

Prawn Scampi Jumbo prawns served in herb garlic butter and olive oil.

Vegetarian Entrees

Baked Ratatouille Zucchini, squash and eggplant elegantly layered upon a bed of crushed tomatoes with herbs, garlic and a balsamic reduction.

Moroccan Vegetable Stew Seasonal vegetable stew with cumin, raisins and garbanzo beans.

Zucchini or Eggplant Tort Thinly sliced layered with button mushrooms, marinara and parmesan.

Pasta Primavera with seasonal vegetables and white wine sauce.

Eggplant Parmesan Classic style with mozzarella and marinara.

Stir Fried or Teriyaki Vegetables with Tofu Made with seasonal vegetables and marinated tofu.

Vegetable Frittata with bell pepper, red onion, spinach and feta cheese.

Portobello Mushrooms grilled and stuffed with zucchini, yellow squash, crushed tomatoes and bread crumbs topped with balsamic reduction.

Polenta Cakes layered with sautéed vegetables and mozzarella cheese.

Stuffed Pasta Shells with wild mushrooms and shallot white wine cream sauce.

Acorn Squash or Bell Pepper (depending on season) stuffed with wild rice and vegetables, then roasted to perfection.

Accompaniments

Salads

Northwest Salad Wine poached pears, nuts, and blue cheese tossed in hazelnut vinaigrette.

Southwest Salad with corn, black beans, tomatoes, and crispy won ton strips served with our signature southwest dressing.

Caprese Salad with arugula, fresh mozzarella, tomatoes, Chiffonade basil with aged balsamic.

Caesar Salad Crisp romaine lettuce, parmesan, creamy dressing and garlic croutons.

Spinach Salad with goat cheese, Mandarin orange and shaved almonds with raspberry vinaigrette.

Greek Salad Tomatoes, cucumbers, feta and red onions over chopped romaine served with lemon vinaigrette.

Cole Slaw with house poppy seed dressing.

Chinese Greens Mandarin orange, crispy won tons, and green onion with sesame dressing.

Fruits & Vegetables

Cascading Fresh Fruit Display Fresh melons, pineapple, grapes and seasonal berries.

Fresh Fruit Salad Mixed melons, pineapple, grapes and seasonal berries.

Cascading Fresh Vegetables Assortment of seasonal vegetables with roasted pepper dip.

Grilled Vegetable Display Assortment of marinated and grilled seasonal vegetables.

Sautéed Seasonal Vegetables Seasoned with fresh herbs and garlic.

Roasted Vegetable Medley Seasonal mix of vegetables, marinated and roasted with herbs.

Sautéed Green Beans with white wine and garlic.

Braised Collard Greens Classic southern style recipe with bacon.

Potatoes

Red Potato Salad with boiled new potatoes in a sour cream dill dressing.

Roasted Fingerling Potatoes with herbs and garlic.

Roasted New Potatoes with garlic and thyme.

Ricotta Potatoes whipped potatoes with ricotta and parmesan cheese.

Garlic Mashed Potatoes Roasted garlic and butter cream whipped potatoes.

Horseradish and Chive Mashed Potatoes

Bacon and Blue Cheese Mashed Potatoes

Potatoes Au Gratin Baked in a rich creamy cheese sauce and topped with cheddar.

Scallop Potatoes French style potatoes baked with milk, cream and garlic.

Rice

Couscous Salad with sun dried tomatoes, cucumber and feta.

Quinoa Salad (vegan) yellow peppers, raisins, coconut and toasted pine nuts.

Spanish Rice mildly spiced with tomatoes and chilies.

Rice pilaf classic pilaf seasoned with garlic, onions, and butter.

Herb Rice Pilaf blend of long grain and wild rice with herbs and olive oil.

Steamed Jasmine Rice Simple but wonderful.

Vegetarian Fried Rice Wok fried medley of vegetables and rice with egg and soy sauce.

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Pasta

Broccoli Rabe and Orzo Salad with feta, herbs, and lemon juice.

Pesto Pasta Salad Pasta Tossed in a creamy pesto dressing with cherry tomatoes and fresh mozzarella.

Garden Pasta Salad Tricolor pasta with garden fresh veggies in red wine vinaigrette and parmesan.

Italian Pasta Salad with salami, olives, mozzarella, and fresh tomatoes.

Smoked Salmon Pasta Salad Plank smoked salmon, caramelized onions, roasted garlic, and spinach.

Asian Pasta Salad Yakisoba noodles and vegetables seasoned with ginger dressing.

Gorgonzola Pasta Salad Farfalle (bow-tie) pasta, red and yellow peppers and Gorgonzola.

Buttered Egg Noodles with parsley, salt and pepper.

Penne Pasta with marinara sauce or simply buttered with parmesan.

Premium Services

With so many delicious selections to choose from throughout this menu your wedding will surely be one guests remember as wonderfully elegant. You can enhance the experience even more with Chef-carved entrees or a plated multi-course dinner.

Chef Carving Station

Carved as your guests go through the buffet, which adds a personal touch by allowing each guest to select their own portion.

Plated Meal Service

Build a menu and plan a sit down multi-course meal in which our friendly, professional staff cater to everyone's needs.

Other Services

Breakfast and Brunch Menus available upon request.

Hors d'oeuvres Menus available upon request.

We can accommodate any dietary restrictions and will tailor a menu that fits your needs.

Chef du Jour Catering 503-222-4553 pricing subject to change.

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.