

Sample Wedding Menus

Summer/Spring

Cors d'Oeuvres

Roast Beef Tenderloin

Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley

Prosciutto-Wrapped Melon

Assorted melon wedges wrapped with prosciutto ham

Cheese Platter

A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers

Crab Cakes

Dungeness crab cakes, served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and a cucumber wedge

Buffet

Grilled Chimichurri Chicken

Tender chicken thighs, marinated, grilled over an open flame, served with our fresh chimichurri sauce

Hazelnut Crusted Salmon

Juicy salmon, crusted with hazelnut panko, pan-seared and finished in the oven until golden.

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings

Wild Rice Pilaf

White and wild rice, slowly cooked, pilaf-style

Grilled Asparagus Platter

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame

Fresh Bread Basket

Served with butter pats

Late Night Snack

Sea Salt Popcorn

Ginger Chicken Slider

Chicken and ginger patties topped with our lime aioli

Fall/Winter

Hors d'Oeuvres

Scallion Meatballs with a Soy-Ginger Glaze

Turkey meatballs with a soy sauce and ginger glaze

Baked Brie with Seasonal Berries and Pecans

Brie topped with candied pecans and seasonal berries, served with an assortment of crackers and sliced baguette

Spinach-Stuffed Mushroom Caps

Large button mushrooms filled with spinach, herbs and feta cheese

Cherry Tomatoes

Vine-ripened cherry tomatoes stuffed with pesto cream cheese

Buffet

Baked Chicken Capri

Moist breast of chicken, pan-seared and baked, served in a Dijon beurre blanc sauce with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers

Smoked Salmon Pasta

Farfalle pasta tossed with smoked salmon, dill, capers, and smooth cream cheese sauce

Vegetarian Entrée Option

Sweet Potato Vegetable Fritters

Grated sweet potato with onions, bell peppers, and chili flakes, hand pressed into cakes and pan-fried until perfectly golden

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, tossed with our house-made Caesar dressing

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Traditional Garlic Mashed Potatoes

Boiled Russet potatoes, well-seasoned, and whipped with sour cream

Fresh Bread Basket

Served with butter pats

Late Night Snack

Mushroom Swiss Slider with Chipotle Aioli

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with Swiss cheese and chipotle aioli

Marinated Vegetable Flatbread

Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction

Classic

Hors d'Oeuvres

Bacon-Wrapped Tenderloin Bites

Seared beef tenderloin tips wrapped with honey-smoked bacon

Chicken Satay Skewers

Tender strips of chicken breast glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds

Prawn Skewers

Jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks

Fig Jam and Goat Cheese Crostini

Crostini topped with chevre goat cheese and fig jam

Buffet

Herb-Roasted Chicken

Tender chicken breast baked with rosemary, thyme, and garlic

Flat Iron Steak

Grilled over an open flame until tender, then finished with a demi-glace and blue cheese crumbles

Vegetarian Entrée Option

Portobello Mushroom Caps

Marinated then grilled in balsamic vinegar and filled with sautéed vegetables, baby spinach, and Parmesan cheese

Caesar Salad

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, tossed with our house-made Caesar dressing

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame

Traditional Garlic Mashed Potatoes

Boiled Russet potatoes, well-seasoned, and whipped with sour cream

Fresh Bread Basket

Served with butter pats

Late Night Snack

Italian Sweet and Sour Meatballs

Italian-style meatballs cooked until tender, served with an assortment of peppers and pineapples in our sweet and sour sauce

Barbecue Brisket Sliders

House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun

Heavy Hors d'Oeuvres Buffet

Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

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Grilled Marinated Antipasto

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese, and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes

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Trio of Spreads

Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangle

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Coconut Prawns

Hand-breaded jumbo prawns served with sweet chili sauce

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Petite Vegetable Skewers

Mushrooms, zucchini, squash, onions, and peppers, marinated in olive oil, balsamic vinegar, and Italian seasoning

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Roasted Pesto Potato Bites

Slices of Yukon gold potatoes, roasted and topped with a potato puree and dollop of pesto

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Smoked Salmon Flatbread

Lox, cream cheese, capers, chives and fresh dill served on flatbread

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Scallion Meatballs with a Soy-Ginger Glaze

Turkey meatballs with a soy sauce and ginger glaze

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Pulled Pork Slider with Garlic Aioli

Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli

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Mushroom Swiss Slider with Chipotle Aioli

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with Swiss cheese and chipotle aioli

Brunch Buffet

Hors d'Oeuvres

Prosciutto-Wrapped Melon

Assorted melon wedges wrapped with prosciutto ham

Breakfast Pigs in a blanket

Small breakfast sausage links perfectly baked in a puff pastry with Tillamook Cheddar Cheese

Pesto and Sun-Dried Tomato Cheese Torta

Layered house-made pesto and sun-dried tomatoes with goat and cream cheeses, served with assorted crackers

Buffet

Quiche Lorraine

Diced ham, onion, and cheese

White Wine and Butter Pasta

Penne pasta tossed with sliced mushrooms, sun-dried tomatoes, and sautéed spinach, topped with our white wine garlic sauce and grilled shrimp

Chilled Asparagus Platter

Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame

Root Vegetable Hash

Root vegetables diced and tossed in extra virgin olive oil and spices, then roasted to perfection

Pear and Pomegranate Green Salad

Baby spinach leaves, dried cherries, green onions, shallots, pomegranate arils and feta cheese, served with our house-made Dijon dressing and topped with fresh diced pear

Waldorf Salad

Diced apples, celery, grapes, and walnuts tossed in our citrus dressing
Served on a bed on crisp green lettuce

Broccoli Cheddar Bites

Parmesan Hash Brown Cups

Mimosa Bar

Orange Juice – White Peach – Pink Grapefruit
Served in Sugared Rim Flutes

Bottled Beer