

—the Tall Chef—

COCKTAIL HOUR

Pricing for buffet dinner starting at \$65-\$80 per person, family style service starting at \$85-\$100 per person. This includes dinner service, standard rentals (linens, plates, flatware and glassware), bartending services, staffing and sales tax. Please ask about customizations to make your special day perfect!

Passed Appetizers:

(Optional addition during cocktail hour)

Chorizo a la Sidra

Chorizo sausage slowly poached in cider

Albondigas

Pork and beef meatballs, Spanish paprika, green peppers, tomato-anise sauce

Patatas Bravas

spiced Yukon potatoes, tomato-paprika sauce, roast garlic aioli

Spot Prawn

Black lime, smoked pepper emulsion

Gambas al Ajillo

Shrimp with toasted garlic, chili, parsley

Tuna Tartar

Caper, avocado, finger lime

Confit Chicken Croquettes

Béchamel, nutmeg

Smoked Pork, & Schmaltz Crostini

Charred eggplant puree, pine-nut soffrito

Grilled Marinated Eggplant

Honey-oregano glazed, crushed almonds, eggplant-tahini puree

Mussel Escabeche

smoked olive oil, preserved lemon and bread crumbs

Pan Con Tomate

toasted garlic ciabatta, fresh tomato and oregano

Heirloom Tomato Gazpacho

Basil, hibiscus oil, celery

Grazing Board:

(Optional addition during cocktail hour)

Our grazing boards are served on cedar planks, and make for an impressive cocktail hour center piece! Along with local artisan cheeses and charcuterie, these grazing boards include a number of fresh dips, composed crostini, crudités, fresh and dried fruits, nuts, olives, crackers and fresh bread.

Provisions:

(Optional addition during cocktail hour)

Choice of two house made dips, served with kettle chips and fresh crudite.

Walla Walla Onion Dip

Walla Walla onions, creme fraiche

Olive Tapenade

Castlevetrano olives, calibrian chili

Spinach & Artichoke Dip

Roast garlic, parmesan

Almond Romesco

Roast pepper, almonds

 *the Tall Chef*

PAELLA DINNER MENU

Dinner Service

Buffet:

Choice of paella and three sides served on platters to buffet table for guests to self-serve.

Family Style:

Choice of paella and three sides served on sharing plates to guests' tables.

Paella: Choice of One

Loaded Paella

Classic saffron Bomba rice base, with house made linguica sausage, chicken, Taylor Shellfish mussels, Manilla clams, calamari, baby octopus, shrimp, cilantro and parsley, with aioli nero to finish

Pescatarian Paella

Squid ink black rice with saffron, Taylor Shellfish mussels, Manilla clams, shrimp, calamari, spicy marinated rockfish and Alaskan scallops, finished with herbs and piquillo peppers

Traditional Paella

Classic saffron Bomba rice, with chicken, mussels, Manilla clams, and shrimp, squid, finished with herbs and saffron oil

Vegetarian Paella

Vegetarian saffron Bomba rice, black olives, oven-dried cherry tomatoes, piquillo peppers, seared summer squash and basil, finished with a roasted garlic aioli.

Sides: Choice of 3

Baby Lettuces Salad

Red-wine poached figs, toasted hazelnuts, date-vinegar dressing

Seasonal Green Salad

Mixed greens, seasonal vegetables, local cheese, vinaigrette

Heirloom Tomato Salad

Sumac, poppy seeds, feta

Lentil Salad

Raw radish, celery, cucumber, preserved lemon, Aleppo yogurt

Yakima Valley Chickpeas Salad

Toasted coriander, kale, Calabrian chili, black olives

Beet & Avocado Salad

Pistachios, spicy arugula, ras-el-hanout yogurt dressing

Roast Cauliflower Salad

Onions, Fresno chili, tahini and green olives

Spicy Potato Salad

Black olives, turmeric, dill, coriander and garlic

ADD ONS

Dessert Bites

(Optional addition)

Chocolate Cannoli

Bitter chocolate & coffee pastry cream, cocoa nib & hazelnut.

4 dozen minimum

Almond Orange Mini Cakes

Whipped milk chocolate ganache. (GF)

4 dozen minimum

Chocolate Brownie

Salted caramel cremeux.

4 dozen minimum

Summer Pavlova

Italian meringue, whipped mascarpone, seasonal berries. (GF)

4 dozen minimum

Butterscotch Pot du Creme

Bourbon whipped cream, shortbread crumb.

4 dozen minimum

Lemon Meringue Bite

Raspberry compote, shortbread.

4 dozen minimum

Lemonade & Iced Tea

(Optional addition, choice of two served throughout event)

- Classic Lemonade
- Pink Raspberry Lemonade
- Hint of Basil Lemonade
- Cucumber & Lime Infused Water
- Tamarind & Lime Agua Fresca
- Tropical Iced Tea
- Classic Iced Tea
- Citrus Iced Tea
- Ginger Limeade
- Hibiscus and Rosemary Agua Fresca
- Watermelon and mint infused water

French Press Coffee

(Optional addition, served with dessert)

Regular and decaf coffee from Mount Si Brewing along with a selection of green, black and herbal hot teas.