



## CATERING MENU & POLICIES



## GENERAL INFORMATION

### **MENU SELECTIONS**

The staff at Rosario Resort & Spa takes great pride in creating unique menus to make your special event memorable. Please consider the enclosed menus as a starting point for your function. We are more than happy to accommodate the special dietary needs of your attendees with advance notice. Meal substitutions made during an event, without prior notice, will result in an additional charge.

Selections should be made a minimum of 45 days prior to the event. Meal prices are guaranteed 90 days prior to your event. For all plated meals a guaranteed entrée count is required seven days in advance, designating specifically how many of each type of entrée you will need. All guests will receive the same first course, second course, and/or dessert selection. When multiple entrées are selected, all meals will be charged at the highest entrée price.

**BUFFET MENUS** are available with a minimum of 25 guests.

### **PLATED MEALS FROM THE BANQUET MENU:**

You must have at least 30 guests and order two entrée choices from the banquet menu. Parties over 30 are limited to two entrée choices.

### **PLATED MEALS FROM THE MANSION RESTAURANT MENU:**

Parties less than 30 may opt to dine in The Mansion Restaurant. You may select one or two entrée choices. Menus must be pre-ordered for parties of 10 or more. Place cards and a seating diagram designating the recipients of each entrée type must be provided so we can provide accurate service to your guests. No outside food or beverages intended for the function may be brought into or removed from Rosario Resort & Spa.

### **BANQUET ROOM RENTAL AND DEPOSITS**

A banquet room rental fee will be charged for all catered functions at the Resort. A signed contract for the banquet room(s) and a non-refundable deposit will be required to guarantee the event space and dates to you. Upon receipt of your food and beverage selections an estimate for all food and beverage services provided by the Resort will be prepared for your approval. The balance is due in full 30 days prior to the event.

### **WEATHER DISRUPTIONS**

We are happy to accommodate changes in your ceremony location, space permitting, due to rain or cold weather. However, your catering manager must receive a final decision two hours prior to the ceremony. For all other events, a weather alternative space or tenting will always be pre-arranged for you at the time of signing a contract with us, and may fall subject to additional facility fees, food and beverage minimums, or equipment rental costs. If any changes are made to the final set-up after arrival, a \$150 late set-up fee will apply.

### **GUARANTEES**

The estimated number of guests attending your function is required two weeks prior to your event. The final guaranteed number of guests is required seven working days prior to your event. If the final guarantee is not provided, the two week estimate will be considered the guaranteed count. If the two week estimated count is not provided, we will consider the number of guests reflected on your contract as the final count. Final billing is based on the guaranteed count. If attendance should exceed the final number of guests guaranteed, you will be responsible for the balance at the conclusion of the function.

### **CANCELLATIONS**

Rosario Resort & Spa requires a written notice of cancellation be received by your catering manager a minimum of thirty days prior to your function in order to be responsible for paying any less than 100% of the estimated total amount due and forfeiting all deposits paid. Details are outlined in your contract regarding percentages of damages owed based upon the amount of time between the cancellation date and the event date.

### **SERVICE CHARGES AND TAXES**

All catering charges (including non-food and beverage items) are subject to a service charge of 20% and Washington State sales tax (currently 8.1%). Per Washington Law, taxes are calculated after application of 20% service charge. Facility fees are exempt from the 20% service charge, only tax will be applied.

### **LIABILITY OF ALCOHOL SALES**

The Washington State Liquor Control Board regulates the sale and service of alcoholic beverages. As a licensee, Rosario Resort & Spa is responsible for the administration of Board regulations. These regulations include, but are not limited to: liquor cannot be brought into the Resort from outside sources, alcohol may not be brought into or removed from any event venues or purchased from public bar facilities and carried to event venues, and the Resort reserves the right to refuse to serve alcohol to guests considered intoxicated. It is Resort policy that all alcoholic beverages are purchased through Rosario Resort. Rosario Resort & Spa is not responsible for personal property or equipment brought into or left on our premises by our clients, their guests or any associated third parties. It is the policy of the Resort to card anyone appearing to be 30 years old or younger. It is also the law to have identification on your person when consuming alcohol. Please notify all people in your party to have identification with them at all times when drinking alcohol.

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal changes. All prices are per person unless otherwise indicated.*



**PLATED BREAKFASTS**

*Each table will have assorted pastries served family style.*

*Orange juice, coffee, decaffeinated coffee and hot teas are included.*

**SUNDAY BACON FRENCH TOAST / \$29**

Topped with smoked bacon crumbles.

Served with butter, organic maple syrup, and fresh fruit.

**SAN JUAN BENEDICT / \$32**

Soft poached egg on top of a toasted English muffin, spinach, dungeness crab.

Served with potato pancakes.

**BREAKFAST BURRITO / \$28**

Warm flour tortilla filled with scrambled organic eggs, Jack Mountain chorizo, cheddar cheese, onions, bell peppers. Served with fresh fruit.

**STEAK AND EGGS / \$39**

Grilled 5oz sirloin steak and scrambled organic eggs.

Served with potato chive pancakes.

**GREAT AMERICAN CLASSIC / \$29**

Beecher's cheesy scrambled eggs, choice of Jack Mountain Sunday bacon or house-made sausage.

Served with breakfast potatoes and minty fruit salad.

**BREAKFAST SANDWICH / \$28**

Scrambled eggs with Beecher's Flagship cheddar cheese and city ham on Barn Owl Bakery gluten-free toast.

Served with minty fruit salad.

**SMOKED SALMON SCRAMBLE / \$29**

Fluffy scrambled eggs with cream cheese and chives.

Served with breakfast potatoes and Jack Mountain Sunday bacon.



**BREAKFAST BUFFETS**

*Orange juice, coffee, decaffeinated coffee and hot teas are included.*

*All buffets require a minimum of 25 guests.*

*Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge*

**CONTINENTAL BREAKFAST / \$19**

assorted pastries and mini muffins

fresh sliced seasonal fruits with berries

assorted whole fruit, low-fat individual yogurts, milks, crunchy granola and cold cereals

**CUSTOM PARFAIT / \$21**

house-made granola, Greek yogurts, dried fruits, candied pecans,

sliced bananas and mixed berries, fresh seasonal minty fruit salad

*Choose two of the following:*

bagels, orange-cranberry scones, mini croissants, mini bran muffins, berry flax bars or coffee cake

**SKAGIT VALLEY BREAKFAST / \$26**

fluffy scrambled eggs served with house-made sausage and Jack Mountain Sunday bacon

breakfast potatoes, fresh sliced seasonal fruits with berries, assorted breakfast breads

**BREAKFAST WRAPS / \$28**

warm flour tortillas stuffed with fluffy scrambled eggs, Jack Mountain chorizo sausage, cheddar cheese, onions, bell peppers. Served with with pico de gallo, sour cream, breakfast potatoes, bacon, seasonal fruit.

**THE AMERICAN / \$30**

scrambled eggs with baby tomatoes and cheddar

house-made sausage and Jack Mountain Sunday bacon

breakfast potatoes, buttermilk biscuits with country gravy

seasonal fruit salad, plain and fruit yogurts

steel cut oatmeal, cold cereals and milks

assorted breakfast breads

### **BREAKFAST ENHANCEMENTS**

*Offerings below must be in addition to a plated or buffet breakfast selection.*

#### **OMELET ACTION STATION / \$10**

One station per 25 guests is recommended.

Personally prepared omelets as you like made with traditional eggs or egg whites, mushrooms, spinach, onions, peppers; cheddar, goat and pepper jack cheeses

#### **TO ADD ON THE SIDE**

- cheesy fluffy scrambled eggs / \$7
- strata (bread pudding by another name), smoked salmon or ham / \$8
- frittata of spinach, Manchego cheese, sundried tomatoes and mushrooms / \$8
- steel cut oatmeal with raisins, dried cranberries and brown sugar / \$6
- mini ham and egg croissants / \$7
- smoked salmon and bagels / \$11
- assorted breakfast pastries / \$6
- bagels with plain and flavored cream cheeses / \$6
- fresh sliced seasonal fruit with berries / \$7
- American charcuterie board with mostarda, toasted baguettes and crackers / \$10
- individual Greek yogurts and granola parfait with fresh berries / \$8
- bacon, ham or sausage / \$8
- breakfast potatoes / \$6

**TAKE A BREAK**

*All designed breaks include assorted sodas, coffee and decaffeinated coffee, hot teas and water.*

*Break menus produced for fewer than 25 guests are subject to a flat \$50 surcharge.*

**SWEET & SALTY / \$13**

assorted candy bars, assorted flavored popcorn, trail mix, double fudge brownies

**HEALTHY START / \$16**

seasonal smoothies, granola bars, seasonal whole fruit

seasonal fresh vegetable platter with hummus and pita

**THE SOUNDER / \$19**

hot-smoked salmon platter, smoked salmon dip, assorted crackers, fresh vegetable platter

whole apples, Chukar cherry confections

**SWEET TOOTH / \$15**

chocolate chip cookies, chocolate tuxedo popcorn, chocolate covered pretzels

fruit slices with yogurt dipping sauce

milk and soy milk

**THE ARTISAN / \$19**

domestic artisan cheese board, American cured meats with mustards,

toasted baguette and assorted crackers

**TAILGATER / \$21**

cheeseburger sliders, peanuts, house-made Cracker Jack,

warm soft pretzels with mustard and cheese sauce

**ORCAS FAIR / \$23**

apple crisp, peach and plum cobbler served with

house-made vanilla ice cream, salted nut and chocolate brittle, short bread cookies



**TAKE A BREAK ENHANCEMENTS**

**FROM THE BAKERY (ORDERS BY THE DOZEN) \***

- breakfast pastries / \$34
- breakfast breads / \$32
- freshly baked cookies / \$34
- large pretzels served warm with spicy mustard and cheese sauce / \$32
- brownies / \$34
- cinnamon rolls / \$36

**SNACKS**

- assorted candy bars / \$3 each
- assorted chips / \$3 each
- individual yogurts / \$3 each
- mixed nuts / \$31 per pound
- northwest trail mix / \$28 per pound
- Nature Valley and Quaker granola bars / \$3 each
- beef jerky / \$6 per pouch
- string cheese / \$5 each

**SEASONAL SELECTIONS**

- sliced seasonal fruits with berries / \$7 per person
- whole fruit / \$4 per piece
- vegetables and dip / \$7 per person

**\*WE LOVE TO BRING LOCAL FAVORITES STRAIGHT TO YOUR MEETING.**

**ASK YOUR CATERING MANAGER ABOUT SOURCING BAKED GOODS FROM OUR FAVORITE ISLAND BAKERIES.**





### **LUNCH BUFFETS**

*Beverage service includes coffee, decaffeinated coffee, hot tea and iced tea.*

*All buffets require a minimum of 25 guests.*

*Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge*

#### **THE MORAN / \$32**

cheddar biscuits with tomato jam  
hearts of romaine wedges with shaved radish, pecans and creamy blue cheese dressing  
lima bean and arugula salad  
rosemary and garlic roasted pork loin  
BBQ baked chicken  
baked beans, cheesy grits and roasted grape chutney  
chocolate pudding bundt cake

#### **LOPEZ ISLANDER / \$38**

summer mushroom and herb soup  
artisan bread and butter  
spiced beet and carrot salad with kale, arugula, pumpkin seeds, goat cheese and lemon herb dressing  
local honey and lavender roasted fingerling potatoes  
Bluebird Grain Farm's emmer farro "risotto"  
braised rainbow chard with pancetta  
seared salmon with candied lemon and fennel vinaigrette  
roasted chicken with hazelnut-sage butter  
northwest blueberry tarts

#### **TUSCAN LUNCH / \$42**

cannellini bean minestrone  
focaccia with tomato tapenade  
chicory, fennel and orange salad with lemon dressing  
arugula, pickled vegetables and sopressatta salad  
Sicilian caponata  
salmon with fennel and tomatoes  
house-made pasta with beef ragu  
roasted chicken with lemon and caper sauce  
plum tart with orange zest whipped cream

CONTINUED...



**FARMER'S MARKET / \$42**

tomato basil soup  
wild greens, apple and walnut salad with brie  
farro salad with heirloom tomatoes, farmer's cheese, lemon-basil vinaigrette  
brown butter sole with haricots vert  
braised beef brioche sliders  
vegetable quiche  
buttery new potatoes  
crème brûlée cheesecake with fresh berries and chocolate shavings

**SANTORINI / \$45**

Avgolemono: Greek lemon and egg soup  
Greek salad of tomatoes, cucumbers, feta, red onions, olives and red wine vinaigrette  
pita with hummus, roasted pepper and olive spread, skordalia  
couscous salad with chickpeas, olive and parsley salad  
roasted potatoes with lemon and sage  
grilled lemon-oregano chicken with white beans and capers  
falafel with grilled pita and spice  
rosemary roast lamb leg with rosemary-garlic jus  
baklava

### PLATED LUNCHES

*Plated lunch entrees include artisan breads and butter, coffee, decaffeinated coffee, hot tea and iced tea and choice of dessert.*

### SALAD (SELECT ONE)

*served family style*

- MIXED GREEN SALAD
- SPINACH SALAD
- CAESAR SALAD

### ENTRÉE

#### **HERB ROASTED WASHINGTON CHICKEN / \$42**

bean and pecan salad with balsamic reduction

#### **WILD PACIFIC SALMON / \$46**

mascarpone rosemary polenta, sundried tomato vinaigrette

#### **RIGATONE PASTA / \$41**

Italian sausage ragu with marinara and broccolini

#### **SUMMER SQUASH AND RISOTTO CAKE / \$40**

brown butter pine nuts, sautéed spinach and goat cheese

#### **GRILLED NEW YORK STEAK / \$46**

mushrooms, whipped yukon gold potatoes, caramelized onions and rosemary sauce

#### **SEARED SCALLOPS / \$46**

toasted couscous, cauliflower puree and salsa verde

#### **PROSCIUTTO-WRAPPED MONKFISH / \$44**

cannellini bean ragù with kale and olives

### DESSERT (SELECT ONE)

*Add an additional dessert option / + \$5*

- NEW YORK STYLE CHEESECAKE
- LEMON CREAM CAKE
- CHOCOLATE CAKE
- WHITE CHOCOLATE RASPBERRY CAKE
- CARROT CAKE
- TIRAMISU
- MANGO MOUSSE CAKE



**PLATED LUNCH SALADS**

*Plated lunch salads start with seasonal fruit and berry cup and include artisan breads and butter, coffee, decaffeinated coffee, hot tea and iced tea and choice of dessert.*

**SOPRESSATTA SALAMI AND ARUGULA SALAD / \$29**

sweet pickled blue berries, shaved pecorino romano, crushed hazelnuts and citronette dressing

**DUNGENESS CRAB CAKE AND KALE CAESAR / \$31**

shaved parmesan and large focaccia croutons, creamy garlic Caesar dressing

**MOROCCAN CHARMOULA BEEF SKIRT STEAK SALAD / \$29**

roasted beets, quinoa, oranges, grilled radicchio, goat cheese and dressing

**TUNA NIÇOISE SALAD / \$31**

hardboiled egg, kalamata olives, fingerling potatoes, pickled cipollini onions, green beans, wild arugula and smoked tomato vinaigrette

**HOUSE-MADE FENNEL-CURED SALMON AND ROMAINE SALAD / \$32**

chopped romaine, wild arugula, orange wheels, diced cucumber, sliced almonds, chickpeas and lemon-tahini vinaigrette

**BLACK BEAN QUINOA CAKE AND ARUGULA SALAD / \$28**

Harissa-spiced carrots, currants, crisp apples, tossed with wild arugula and dressing

### **BOXED LUNCHES / \$27**

*All boxed lunches include Tim's Cascade chips, a piece of whole fruit, a cookie, and bottled water  
Please select up to two sandwiches (3 sandwiches if ordering for 100 or more) from the options below.  
Boxed lunches can be served deconstructed as a buffet. + add \$8 per person*

#### **GRILLED CHICKEN CAESAR WRAP**

grilled and sliced breast of chicken, romaine, Caesar dressing, parmesan, wrapped in a spinach tortilla

#### **FALAFEL WRAP**

crunchy falafel with shredded carrots, seasoned cucumber, lettuce, feta cheese and tzatziki sauce, spinach wrap

#### **ROASTED BEEF SIRLOIN ON SOURDOUGH**

sliced roast beef, grilled red onions, blue cheese cream and arugula served on sourdough bread

#### **CHICKEN AND WALNUT SALAD SANDWICH**

diced chicken and walnut salad with sliced tomato, caramelized onions and bibb lettuce on herb focaccia bread

#### **PORCHETTA**

marinated and thin-sliced roasted pork loin with crisp escarole, black olive vinaigrette and harissa aioli on a baguette

#### **SPICY COPPA AND PROSCIUTTO BAGUETTE**

roasted red pepper, arugula and provolone cheese with balsamic mayo on baguette

#### **TURKEY APPLE BRIE**

roasted turkey, brie cheese, sliced Washington apples, fig jam and sprouts on sourdough bread

#### **ADDITIONAL ENHANCEMENTS:**

- roasted vegetable grain salad / + \$6
- pesto and tomato pasta salad / + \$5
- house potato salad / add \$5
- quinoa vegetable salad / + \$6
- house greens salad / + \$5
- seasonal fruit salad / + \$5
- soda option / + \$3

### HORS D'OEUVRES

*Three dozen minimum order per selection, items priced per dozen.*

*All items will be displayed, although tray-passing service (at \$100 per server) is available.*

*Our recommendation is one tray-passing attendant per 75 guests.*

### COLD / \$45 DOZEN

- coriander seared ahi, wakame, wonton crisp, wasabi crème
- prosciutto-wrapped asparagus, roasted garlic, brie canapé
- medjool dates, honey goat cheese, marcona almond, spanish chorizo
- curried crab endive salad boats
- chevre-rolled grapes coated with pistachio, balsamic glaze
- apple, pistachio, brie turnovers
- smoked salmon, crostini, dill crème fraiche
- beef carpaccio, oven dried tomato, micro arugula, parmesan
- boursin and caramelized onion pita canapé
- foie gras pâté on baguette with port wine reduction
- deviled eggs, spicy coppa crisp, smoked paprika
- lettuce cups with braised pork, cumin and pico de gallo
- house-cured salmon lox, boursin, marble rye crisp
- pork rillettes and apricot jam canapé

### HOT / \$49 DOZEN

- washington local crab wakame cakes with ginger aioli
- tandoori chicken satay with cucumber yogurt sauce
- mini beef sliders with Tillamook smoked cheddar and chipotle aioli
- vegetable egg rolls with soy ginger sauce
- spanakopita: phyllo stuffed with spinach and feta cheese
- crawfish étouffée, crispy cups
- bacon wrapped scallops, romesco sauce
- duck confit tacos, pickled radish, wasabi pea crunch
- portobello puffs, roasted pepper, goat cheese
- moroccan-spiced beef skewer, charmoula
- roasted grape and olive tartines
- cheesy apricot gougère
- pork belly bruschetta, grilled pineapple compote
- vegetable samosas with tamarind chutney



### **DINNER BUFFETS**

*All buffets require a minimum of 25 guests.*

*Buffet menus produced for fewer than 25 guests are subject to a flat \$100 surcharge.*

*Dinner buffets include artisan rolls and butter and Chef's Choice Assorted Dessert Display.*

*Beverage service provides coffee, decaffeinated coffee, hot and iced teas.*

### **CUSTOMIZE YOUR DINNER**

Two Entrées / \$55     Three Entrées / \$65

### **STARTERS (SELECT TWO)**

*additional starter selection / + \$6*

#### **MIXED GREEN SALAD**

dried cranberries, candied pecans, Rogue blue cheese, bacon lardons, balsamic vinaigrette

#### **CAESAR SALAD**

whole leaf romaine hearts, shaved parmesan and focaccia crouton, classic Caesar dressing

#### **SPINACH SALAD**

grilled red onion, pine nuts, oven dried tomatoes, goat cheese, sherry vinaigrette

#### **BEEF SALAD**

roasted beets with goat cheese, candied pecans, chopped escarole, candied lemon vinaigrette

#### **WHOLE GRAIN SALAD**

buckwheat grouts, quinoa, faro, kale, cherry tomatoes, feta, house vinaigrette

#### **POACHED PEAR AND FENNEL SALAD**

torn escarole leaves, braised fennel, poached pears, green olive vinaigrette

### **ENTREES (SELECT TWO OR THREE)**

#### **BAKED JERK CHICKEN**

braised collard greens

#### **HERB-ROASTED CHICKEN BREAST**

shallot thyme jus

#### **HONEY-SOY GLAZED SALMON**

coconut steamed jasmine rice

#### **ROASTED CHIMICHURRI PRAWNS**

herb and bacon farro

#### **BACON-WRAPPED SIRLOIN STEAK**

shallot thyme demi-glace

#### **SLICED ROSEMARY AND GARLIC PRIME RIB**

caramelized onion broth

#### **GRILLED PORK LOIN STEAKS**

braised fennel broth and olive pesto

#### **PEARL COUS GRATIN**

smoked ham, cauliflower and gruyere



**SIDES (SELECT TWO)**

- HERB-ROASTED FINGERLING POTATOES
- TORCHIO PASTA AND CHEESE
- RICOTTA WHIPPED POTATOES
- WILD RICE AND QUINOA PILAF

**VEGETABLES (SELECT TWO)**

- HONEY AND LAVENDER ROASTED RAINBOW CARROTS
- GRILLED ASPARAGUS WITH GARLIC BUTTER
- LEMON GREEN BEANS WITH ALMONDS
- ROASTED SUMMER SQUASH AND BACON LARDONS
- ROASTED WILD AND DOMESTIC MUSHROOMS
- ROASTED SEASONAL VEGETABLES

**CHEF'S CHOICE DESSERT DISPLAY**

---

**OPTIONAL SOUP (SELECT ONE)**

*Optional Buffet Station / + \$6*

- TOMATO BASIL BISQUE WITH ROASTED GARLIC
- ROASTED FENNEL AND CANNELLINI BEAN WITH CRISPY PANCETTA
- CREAMY FOREST MUSHROOM
- ROASTED BUTTERNUT SQUASH



### **PLATED DINNERS**

*Plated dinners include artisan breads and butter, Starbucks coffee, decaffeinated coffee, hot and iced teas.*

### **STARTERS (SELECT ONE)**

#### **FENNEL AND ORANGE SALAD**

shaved fennel, orange wheels, crispy finocchiona, shaved parmesan and white balsamic vinaigrette

#### **TENDER BUTTER LETTUCE SALAD**

toasted hazelnuts, pickled red onion, buttermilk blue cheese wedge, red wine vinaigrette

#### **SPINACH SALAD**

grilled red onion, candied pecans, sherry vinaigrette

#### **BEET SALAD**

roasted beets, goat cheese, toasted pistachios, candied lemon vinaigrette

#### **CAESAR SALAD**

romaine hearts, shaved parmesan, focaccia crouton and Caesar dressing

### **ENTRÉES (SELECT ONE)**

#### **PROSCIUTTO AND FONTINA-STUFFED CHICKEN BREAST / \$59**

roasted garlic whipped potatoes, caramelized shallot and sage jus

#### **HERBED CHICKEN BREAST / \$57**

assorted mushrooms and braised leek farro

#### **NEW YORK STRIP LOIN / \$61**

roasted broccolini, herb fingerling potatoes, chermoula oil

#### **FILET MIGNON / \$65**

roasted fingerling potatoes, duck liver mousse, creamed spinach, shitake mushrooms

#### **SURF & TURF / \$69**

petite beef tenderloin, butter roasted prawns, truffle whipped potatoes, mushroom red wine sauce

#### **BUTTER AND BOURBON-GLAZED PORK CHOP / 59**

braised collard greens, creamy polenta, smoked paprika butter

#### **SEARED SALMON / \$61**

chanterelles, summer squash, lentils, truffle oil

#### **SEASONAL ROASTED FISH / \$63**

our Executive Chef will use his creativity and freshest in-season ingredients

#### **STUFFED PORTOBELLO MUSHROOM CAPS / \$51**

sautéed spinach, kalamata olives, quinoa



**OPTIONAL SOUP COURSE (SELECT ONE)**

*Optional additional course for Plated Dinners + \$6*

- TOMATO BASIL BISQUE WITH ROASTED GARLIC
- ROASTED FENNEL AND CANNELLINI BEAN WITH CRISPY PANCETTA
- CREAMY FOREST MUSHROOM
- ROASTED BUTTERNUT SQUASH

**DESSERTS (SELECT ONE)**

*Add a 2<sup>nd</sup> plated dessert option / + \$4*

*Dessert Buffet display with three selections / + \$8*

- SEA SALT CARAMEL TART
- BLACK FOREST CHEESECAKE
- HAZELNUT TOFFEE CAKE
- SOFT CENTER CHOCOLATE CAKE WITH CRÈME ANGLAISE
- RED VELVET BUNDT CAKE WITH CHOCOLATE GANACHE
- LEMON CURD TART WITH RASPBERRY COULIS
- CAPPUCINO CAKE

### **RECEPTION STATIONS**

**RECEPTION STATIONS MAY BE ADDED ON TO DINNER BUFFETS OR PLATED DINNERS.**

*When required, chef attendant fee is \$100 per hour.*

*Our recommendation is one attendant per 50 guests.*

*Stations require a minimum of 25 guests.*

*Stations produced for less than 25 guests are subject to a \$100 surcharge.*

#### **SALAD BAR / \$11**

romaine and mixed greens, tossed with your selection of ingredients:  
fresh vegetables, grilled chicken, chopped bacon  
parmesan, gorgonzola, cheddar, goat cheese  
candied pecans, focaccia croutons  
sweet garlic vinaigrette, Caesar dressing, cranberry dressing

#### **SOUTHWESTERN BAR / \$16**

spicy beef and fajita chicken, sautéed onions and peppers  
flour tortillas, corn tortillas, pico de gallo, sour cream, guacamole

#### **PASTA BAR / \$21 (CHEF ATTENDANT REQUIRED)**

penne and cheese tortellini (gluten free penne available / add 2)  
tomato garlic sauce and roasted garlic parmesan cream sauce  
chicken, shrimp, Italian sausage  
roasted mushrooms, seared onions, broccoli, roasted red peppers  
basil pesto, parmesan cheese

#### **PACIFIC NORTHWEST BAR / \$50**

oysters on the half shell, Dungeness crab claws, poached jumbo shrimp, steamed mussels, smoked salmon  
horseradish, cocktail sauce, mignonette, lemon wedges

#### **DIM SUM / \$19**

BBQ pork with spicy mustard, soy chicken skewers, BBQ pork steam buns, assorted pot stickers, egg rolls  
soy-sesame sauce, zesty orange sauce, hoisin sauce

#### **BREADS AND SPREADS / \$14**

olive-roasted pepper tapenade  
hummus  
cauliflower and garlic spread  
grilled pita, toasted crostini and crackers

#### **SMALL SWEETS / \$12**

chef's selection of assorted tea cakes and petit fours



**CARVING STATIONS (SERVE 50 GUESTS)**

*All carving stations require a chef attendant fee of \$100.*

**HONEY-GLAZED HAM / \$325**

spicy mustard sauce, stone ground mustard, garlic aioli and miniature rolls

**HERB-CRUSTED PRIME RIB / \$575**

béarnaise and demi-glace sauces and miniature rolls

**FENNEL SEED-CRUSTED ROAST PORK LOIN / \$375**

cranberry-apple chutney and miniature rolls

**PACIFIC NORTHWEST SALMON / \$425**

lemon-fennel salad, dill crème fraiche

**ROAST TURKEY BREASTS / \$300**

cranberry relish, whole grain mustard, herbed mayonnaise and miniature rolls

**DISPLAYS (SERVE 25 GUESTS)**

**FRESH VEGETABLE CRUDITÉ / \$225**

fresh seasonal vegetables served with pesto dip and hummus

**ANTIPASTI / \$300**

selection of artisan cured meats and marinated cheese, grilled vegetables with olive oil and herbs, assorted olives, basil pesto spread, toasted focaccia bread

**GRILLED VEGETABLES / \$250**

grilled seasonal vegetables grilled in olive oil with herbs

**REGIONAL ARTISAN CHEESES / \$325**

served with assorted crackers and condiments

**PRAWN COCKTAIL / \$325**

served with cocktail sauce and lemon