



MARKET FRESH
BANQUETS | CATERING

360-297-6137



CATERING • MENU •

Full Service Catering Weddings / Meetings / Events
On-premise / Location drop off / Boxed Lunches

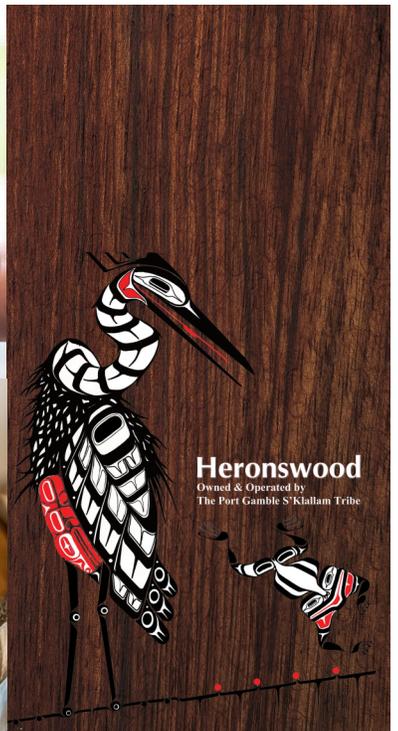




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Catering Policies

DEPOSIT

A 50% deposit is due at time of booking. Unless other arrangements have been made.

FINAL PAYMENT

Final payment for your event is due 3 days prior to your event date(s) for all events \$2,000.00 and above. Final payment for all events under \$2,000.00 is due the day of your event.

FINAL GUEST COUNT

Final guest count, not subject to reduction, is due 7 days prior to your event date. If you need to increase your count, within 7 days of your event, accommodations will depend on in-house your request. Additional fees and charges will apply.

PAYMENT METHODS

Market Fresh Banquets & Catering accepts payment in cash, check, Visa, American Express or MasterCard.

WASHINGTON STATE SALES TAX

Market Fresh Banquets & Catering charges the current Washington State rate of 9% on all services listed in your catering contract. Events held on Tribal Lands will not be subject to state sales tax.

ROOM AND VENUE RENTALS

For information on availability & rental rates for Heronswood Gardens and The Point Casino & Hotel please contact our banquet and catering sales office at (360) 297-6137.

TIMELINE

You may be billed for additional staff hours if your event does not reasonably adhere to the agreed upon timeline contained in your catering contract.

CANCELATION BY CLIENT/HERONSWOOD/ACTS OF GOD

All prepayments are returned in full (less \$200.00) if your event is canceled by you or an act of god 90 days prior to your event.

If your event is canceled by you between 89 and 30 days prior to your event all prepayments are returned in full less 50% of your deposit up to but no more than \$1,000.00. If your event is canceled by you within 29 days of your event all deposits and prepayments are forfeited in full.

Market Fresh Banquets & Catering reserves the right to terminate this contract for any reason. If Market Fresh Banquets & Catering terminates this contract over 30 days prior to your event all prepayments and deposits will be returned in full within 10 days. If Market Fresh Banquets & Catering terminates this contract within 30 days of your event all prepayments and deposits will be returned in full within 10 days as well as an additional \$250.00 penalty.

CHANGE OF EVENT DATE

Market Fresh Banquets & Catering will apply the entire balance of your deposits and prepayments (less \$100.00) towards another event. Subject to our availability, all costs subject to change.

DAMAGE

Market Fresh Banquets & Catering assumes no responsibility for **ANY** damage or loss of any merchandise, equipment, furniture, clothing or other valuables prior to, during or after your event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without damage.

I, the client, understand that by using/providing items I own that accidents and damage may occur. I will NOT bill, charge or sue Market Fresh Banquets & Catering for any loss unless the damage or loss was caused by willful negligent actions or conduct of Market Fresh Banquets & Catering or its employees.

MARKET FRESH BANQUETS & CATERING LIABILITY

Market Fresh Banquets & Catering only liability, for third party claims, will be for actions caused by Market Fresh Banquets & Catering and/or the negligent actions of its employees.

THIRD PARTY LIABILITY

Market Fresh Banquets & Catering assumes no responsibility for the conduct of guests and third parties hired to provide services.

UNLAWFUL ACTIVITIES

The client will comply with all laws of the United States and the State of Washington, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on premises in violation of any laws. If unlawful activities are occurring on premises, and the event is canceled there will be no refund of any kind from Market Fresh Banquets & Catering to client.

STORAGE

Prior approval from Market Fresh Banquets & Catering management is required for any items stored before or after the event.

BAR/BEVERAGES

Market Fresh Banquets & Catering will provide all beverage service and bar support for events held at Heronswood Gardens or The Point Casino and Hotel. For events held at non-Market Fresh Banquets & Catering properties it is the client's responsibility to obtain any needed banquet liquor licenses. Market Fresh Banquets & Catering can provide bar support and non-alcoholic beverage service for events held outside our properties as included in your contract.

RENTALS

You may provide all or part of your own rental items for your event. Market Fresh Banquets & Catering will/may give you an estimated cost/list of rentals for your event. You may change/cancel those items at any time however a restocking and cancelation fee may occur. If Market Fresh Banquets & Catering is coordinating rentals on your behalf through a rental company you may be required to pay the rental company directly. This information will be specified in your contract, certain rentals may be provided by Market Fresh Banquets & Catering as listed in your contract. Any loss or damage to ANY rentals will be billed to you after the event.

RENTAL FEES

Dance Floor \$250 / Portable Risers 6f. X 8ft. \$250 / Extension Cords and Power Strip \$5 / Easel \$15 / Whiteboard with Markers \$25 / Flipchart with Markers \$35 / Bartender \$150 / Linens \$6 per table cloth / Chair Covers \$3 per chair / Napkins .50 each / Stage Rental \$250 / Additional Lighting \$150 / A/V rental \$75-\$150 / Sound & Light Tech \$35 per hour

MENU/FOOD QUANTITIES

Market Fresh Banquets & Catering will prepare between 5%-10% overage based on the final number of guests we receive from you. You are not charged for this service.

CHILDREN

Children under 10 are charged half price unless the special children's menu has been specified.

LEFTOVERS

Market Fresh Banquets & Catering (or you and your guests) may package any leftovers that are not able to be reused by Market Fresh Banquets & Catering. You are responsible to provide appropriate containers to place leftovers into. In accordance with Washington State health codes Market Fresh Banquets & Catering reserves the right to discard any food items where there is a reasonable risk for foodborne illness to occur.

GUEST COUNT OVERAGE

You will be charged only for the guaranteed number of guests served unless you have more attendee's than the guarantee and Market Fresh Banquets & Catering was required to purchase additional food and beverage to accommodate the overage.

GUEST COUNT REDUCTION

If your final guest count is reduced by more than 20% less than 10 days before your event from your latest estimated guest count, your menu costs MAY increase proportionally.

SERVICE CHARGE 22%

Covers all of the back end costs that go into the event, aside from the food and additional labor. We do not charge for walk-through's, meetings, CAD diagrams, insurance certificates, etc. This fee offsets all of these costs to insure our clients aren't worrying about asking for help in these areas, as many of our clients have had, or heard of others' experience in which they are billed for these things. We like to insure that the planning process is as easy as possible with nothing to worry about once you have us on board. As far as actual gratuities go, Our staff's motto is that gratuities are "never necessary, never expected, and always appreciated."

Attendant/ Staff Fee/ Delivery Fee

A labor charge of \$22.00 per every 45 count of guests, per hour minimum of 3 hours, will be applied to all non-drop off services. Delivery Fee maybe applied if delivered outside of a 10 mile radius.



Beverages

Non Alcohol

Beverages by the Gallon / per 8 people

| | |
|---|------------------|
| Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea | 32.00 per gallon |
| Ice Tea with Lemon | 30.00 per gallon |
| Lemonade | 30.00 per gallon |
| Blackberry Lemonade | 34.00 per gallon |
| Seasonal Agua Fresca | 28.00 per gallon |

Bottled or Canned Beverages

| | |
|--------------------------------|-----------|
| San Pellegrino Flavored Waters | 3.00 each |
| Juices | 3.00 each |
| Soft Drinks | 3.00 each |
| Mineral Water | 3.00 each |
| Bottled Water | 2.00 each |

Bar Policy

Minimum sales for a host or cash bar is \$750 per event. In the event a bar is scheduled and minimum sales are not met a \$150 bartending fee for every 4 hours, will be added to the bill. Events with multiple bars the minimum will apply to each bar individually.

Drink Tickets

Bars with drink tickets each ticket will count as a host bar sale and contribution to the minimum sales number.

Alcohol

| | Hosted Bar | Cash Bar |
|------------------------------------|----------------|----------------|
| Northwest Premium Wines | 8.50 per glass | 9.00 per glass |
| Northwest Wines | 7.50 per glass | 8.00 per glass |
| House Wines | 5.50 per glass | 6.00 per glass |
| Bottled Domestic Beer | 4.00 per glass | 4.50 per glass |
| Bottled Premium, IPA, or Specialty | 4.50 per glass | 5.00 per glass |
| Micro Brews | 4.50 each | 5.00 each |
| Domestic Beers | 4.00 each | 4.50 each |
| Top Shelf Cocktails | 8.50 each | 9.00 each |
| Call Cocktails | 7.50 each | 8.00 each |
| Well Cocktails | 5.50 each | 6.00 each |

Breakfast Buffet

| | |
|--|-------|
| MARKET FRESH BRUNCH *not served before 10:00am | 27.50 |
| Fresh muffins, sweet breads, croissants with butter and fruit preserves Assortment of fresh seasonal fruits and berries Organic greens with pear tomato, English cucumber, dried cranberries and croutons Pecan and caramel glazed French toast Scrambled eggs with choice of; <i>Aged white cheddar cheese and smoked bacon, smoked salmon and scallions, white cheddar, diced ham and grilled peppers</i> Country style breakfast potatoes with grilled sweet onions and peppers Roasted seasonal vegetables Chicken breast Caprese with tomatoes, fresh mozzarella and basil Roasted pork loin with apple cider glaze Juices, coffee and teas | |
| MARKET MORNING FEAST | 21.50 |
| Fresh muffins, sweet breads, croissants with butter and fruit preserves Assortment of fresh seasonal fruits and berries Pecan and caramel glazed French toast Scrambled eggs with choice of; <i>Aged white cheddar cheese and smoked bacon, smoked salmon and scallions, white cheddar, diced ham and grilled peppers</i> Juices, coffee and teas | |
| MARKET DAYBREAK | 20.50 |
| Fresh muffins, sweet breads, croissants with butter and fruit preserves Assortment of fresh seasonal fruits and berries Hot buttermilk biscuit breakfast sandwich or breakfast burrito with scrambled egg, Canadian bacon or smoked bacon, and aged white cheddar cheese Country style breakfast potatoes with grilled sweet onions and peppers Juices, coffee and teas | |
| MARKET SUNRISE | 18.50 |
| Fresh muffins, sweet breads, croissants with butter and fruit preserves Assortment of fresh seasonal fruits and berries Steel cut oats with brown sugar, dried cranberries, raisins and walnuts Juices, coffee and teas | |
| MARKET FRESH CONTENTITAL | 15.50 |
| Fresh muffins, sweet breads, croissants with butter and fruit preserves Assortment of fresh seasonal fruits and berries Juices, coffee and teas | |

Plated Breakfast

| | |
|--|-------|
| MARKET FRESH BAKERY | 21.50 |
| Fresh baked buttermilk biscuit with local honey and butter | |
| Fresh seasonal fruit and berries | |
| Fresh baked quiche with your choice of; | |
| <i>Diced ham and aged cheddar; smoked salmon, cream cheese and dill; bacon, broccoli and swiss; fresh Dungeness crab, asparagus and swiss cheese (add \$2)</i> | |
| Hickory smoked bacon | |
| Country style breakfast potatoes with grilled sweet onions and peppers | |
| Juices, coffee and teas | |
| MORNING SUNUP | 19.50 |
| Fresh baked muffins | |
| Fresh seasonal fruit and berries | |
| Scrambled eggs with aged white cheddar | |
| Pork or chicken breakfast sausages | |
| Country style breakfast potatoes with grilled sweet onions and peppers | |
| Juices, coffee and teas | |
| MARKET FRESH VEGETARIAN | 18.50 |
| Fresh baked muffins | |
| Fresh seasonal fruits and berries | |
| Fresh baked vegetable and swiss frittata | |
| Country style breakfast potatoes with grilled sweet onions and peppers | |
| Juices, coffee and teas | |

A La Carte Breakfast

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|--|------|
| BREAKFAST SANDWICH OR BURRITO | 7.50 |
| Hot buttermilk biscuit breakfast sandwich or burrito with scrambled egg, Canadian bacon and aged white cheddar cheese | |
| FRESH BAKED QUICHE | 7.25 |
| With your choice of; | |
| <i>Diced ham and aged cheddar; smoked salmon, cream cheese and dill; bacon, broccoli and Swiss; fresh Dungeness crab, asparagus and swiss cheese (add \$2)</i> | |
| ASSORTED PASTRIES | 4.50 |
| Muffins and sweet breads with butter, local honey and fruit preserves | |
| ASSORTED BAGELS | 3.00 |
| With cream cheese, butter and fruit preserves (add smoked salmon \$3) | |
| WHOLE FRUIT | 2.50 |
| Apples, oranges and bananas | |

Light and Deli Lunch Buffets

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| MARKET FRESH LIGHT | 20.50 |
| Baby spinach salad with sweet onions, candied bacon, mushrooms, balsamic vinaigrette | |
| Wild grain pilaf | |
| Fresh seasonal vegetables | |
| Chicken breast Caprese with ripe tomatoes, fresh mozzarella and basil | |
| Assorted cakes, pies and bars | |
| MARKET FRESH SANDWICHES | 18.50 |
| Fresh fruit platter | |
| Organic greens with pear tomato, English cucumber, dried cranberries and croutons | |
| Cavatelli Pasta Salad with ripe tomato, olives, fresh oregano, sweet onion, feta crumbles and white balsamic vinaigrette | |
| ASSORTED SANDWICHES (2 HALVES PER PERSON) | |
| Prime rib on baguette with bleu cheese | |
| Chicken pesto on ciabatta roll | |
| Smoked turkey and havarti on sourdough | |
| Baked ham and swiss cheese on rye | |
| BLTA on wheat | |
| Fresh baked jumbo cookies and brownies. | |
| MARKET FRESH DELI | 17.00 |
| Fresh whole fruits and kettle cooked chips | |
| <u>BUILD YOUR OWN DELI SANDWICH</u> with your choice of; thin slice prime rib, baked ham, turkey breast, corned beef, swiss cheese, cheddar cheese, pepper jack cheese, lettuce, ripe tomatoes, sweet onion, pickles and assorted sandwich rolls and sliced breads | |
| Fresh baked jumbo cookies and brownies | |

A La Carte Snacks

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|--|------|
| Imported & Domestic Cheeses | 5.50 |
| House Black Pepper Potato Chips with Smoked Manila Clam Dip | 5.00 |
| Mixed Nuts | 4.00 |
| Fresh Vegetable Tray | 4.00 |
| Blue Bunny Ice Cream Bars | 3.25 |
| Tortilla Chips with Guacamole and Fresh Salsa | 3.00 |
| Jumbo Cookies | 3.00 |
| Fudge Brownies | 3.00 |
| Assorted Muffins | 3.00 |
| Whole fruits | 2.50 |
| Assorted Candies | 2.00 |
| Kettle Cooked Potato Chips | 1.50 |

Lunch Buffets

Minimum Order of \$500.00

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|---|-------|
| PRESIDENTS POINT LUNCH BUFFET | 22.00 |
| Classic Caesar salad with focaccia croutons and parmesan | |
| Assorted domestic and imported cheeses | |
| Grilled vegetable platter with ranch dipping sauce | |
| Tender sliced roast beef with wild mushroom demi | |
| Chicken breast caprese with ripe tomatoes, fresh mozzarella and basil | |
| Roasted fingerling potatoes | |
| Assorted cookies and brownies | |
| EGLON BEACH LUNCH BUFFET | 21.50 |
| Tomato basil bisque | |
| Organic greens with pear tomato, English cucumber, dried cranberries and croutons | |
| Fresh fruit platter with yogurt dip | |
| Sautéed seasonal vegetables | |
| Wild grain pilaf | |
| Washington apple glazed pork loin roast | |
| Three cheese tortellini with grilled chicken and basil pesto | |
| Assorted cookies and brownies | |
| FAJITA AND TACO BUFFET | 21.50 |
| Classic Caesar salad with focaccia croutons and parmesan | |
| Beef empanadas with verde sauce | |
| Refried and black beans | |
| Spanish rice | |
| Crisp taco shells and soft flour tortillas | |
| Assorted condiments including, salsa, guacamole and sour cream | |
| Fresh vegetables, tomatoes, romaine, Spanish onion, olives and jalapenos | |
| Grated cheeses; cheddar and pepperjack | |
| Grilled meats; steak, chicken and pork Verde (choice of two) | |
| Assorted cookies | |
| APPLE TREE COVE LUNCH BUFFET (Vegetarian) | 21.00 |
| Minestrone soup | |
| Roasted tomato salad with romaine, herb vinaigrette and focaccia croutons | |
| Grilled vegetable platter | |
| Garlic bread sticks | |
| Vegetable lasagna with fire roasted tomato sauce | |
| Warm Northwest berry cobbler with whipped cream | |

* Vegetarian, Vegan, Gluten Free and most dietary needs can be accommodated.

Plated Lunches

ALSO AVAILABLE SERVED FAMILY STYLE

Our plated lunches include your choice of soup or salad from our Soups and Salads section (for both add \$6.00), choice of vegetable, potato or rice and main entrée.

Soups and Salads

- Tomato Basil Bisque
- Seafood Chowder with calms, shrimp, scallops and cod
- Minestrone Soup
- Italian Wedding Soup
- Classic Caesar Salad with focaccia croutons and parmesan
- Organic Greens with pear tomatoes, English cucumber, dried cranberries and croutons
- Baby Spinach Salad with candied bacon, shaved red onion, mushrooms and balsamic vinaigrette
- Washington Apple Salad with organic greens, sliced apples, bleu cheese, candied walnuts and apple cider vinaigrette
- Roasted Tomato Salad with romaine, herb vinaigrette and focaccia croutons

Vegetables

- Honey roasted baby carrots with fresh mint
- Char grilled brussel sprouts with applewood smoked bacon and olive oil
- Sautéed haricot vert with crispy onions and herbed butter
- Grilled seasonal vegetables; squash, eggplant, sweet onions, peppers, broccolini, garlic and crispy shallots

Potatoes / Rice / Pasta

- White cheddar and garlic mashed potatoes
- Roasted fingerling potatoes
- Smoked gouda and bacon mashed potatoes
- Wild rice pilaf
- Macaroni and Cheese

Entrees

- Dungeness crab cakes with red curry aioli 26.00
- Smoked Northwest salmon with lemon capers beurre blanc 24.00
- Baby back ribs with house BBQ sauce 24.00
- Baked Pacific cod with sour cream and fresh dill 22.00
- Top sirloin steak with house steak butter 22.00
- Flat iron steak with gorgonzola crust 22.00
- Chicken breast caprese with ripe tomatoes, mozzarella and fresh basil 19.00
- Classic meatloaf with ground chuck, Italian sausage and mushroom gravy 19.00

Kid's Entrees

- Spaghetti and meatballs 13.50
- Chicken strips with BBQ sauce and ranch 13.50
- Baked macaroni and cheese 12.50

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Dinner Buffets

Minimum Order of \$650.00

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|--|-------|
| HANSVILLE BUFFET | 37.00 |
| Seafood chowder with true cod, bay scallops, shrimp and clams | |
| Tossed organic garden salad or artisan romaine Caesar salad | |
| Baked Pacific lingcod with sour cream and fresh dill | |
| Slow roasted beef tenderloin with cabernet jus and button mushrooms | |
| Smoked gouda and bacon mashed potatoes | |
| GAMBLE BAY SURF AND TURF | 34.00 |
| Tomato basil bisque | |
| Tossed organic garden salad or artisan romaine Caesar salad | |
| Herb crusted prime rib with red wine jus and horseradish cream | |
| Wild Northwest salmon with lemon caper beurre blanc | |
| Polenta cakes with fire roasted tomatoes and shaved parmesan | |
| Honey roasted carrots with fresh mint | |
| Artisan rolls with sweet cream and herb infused butters | |
| LITTLE BOSTON BUFFET | 34.00 |
| Seafood chowder with true cod, bay scallops, shrimp and clams | |
| Tossed organic garden salad or artisan romaine Caesar salad | |
| Manila clam penne with fresh clams, clam sauce and parmesan | |
| Pork loin roast with Washington apples and cider glaze | |
| White cheddar mashed potatoes | |
| Char grilled Brussel sprouts with applewood bacon and olive oil | |
| Artisan rolls with sweet cream and herb infused butters | |
| POINT NO POINT BUFFET | 32.00 |
| Italian wedding soup | |
| Spinach salad with baby spinach, sweet onions, candied bacon, mushrooms and balsamic vinaigrette | |
| Tender sliced roast beef with wild mushroom demi | |
| Chicken breast caprese with ripe tomatoes, fresh mozzarella and basil | |
| Three cheese tortellini with roasted garlic cream sauce | |
| Grilled seasonal vegetables, squash, eggplant, sweet onions and peppers | |
| Artisan rolls with sweet cream and herb infused butters | |

** Vegetarian, Vegan, Gluten Free and most dietary needs can be accommodated.*

Plated Dinners

ALSO AVAILABLE SERVED FAMILY STYLE

Our plated dinners include your choice of soup, salad, vegetable, potato or rice and main entrée.

SOUPS

- Tomato basil bisque
- Seafood chowder with true cod, bay scallops, shrimp and clams
- Minestrone soup
- Italian wedding soup
- Shrimp and lobster bisque with sherry cream

SALADS (add Dungeness crab \$5 Bay shrimp \$3)

- Classic Caesar salad with croutons and parmesan
- Organic greens with pear tomato, English cucumber, dried cranberries and croutons
- Baby spinach salad with candied bacon, shaved red onion, mushrooms and balsamic vinaigrette
- Washington apple salad with organic greens, sliced apples, bleu cheese, candied walnuts and apple cider vinaigrette
- Roasted tomato salad with romaine, herb vinaigrette and croutons

VEGETABLES

- Honey roasted baby carrots with fresh mint
- Char grilled brussel sprouts with applewood smoked bacon and olive oil
- Sautéed haricot verts with crispy onions and herbed butter
- Grilled seasonal vegetables with squash, eggplant, sweet onions, peppers, broccolini, garlic and crispy onions
- Grilled asparagus with crushed hazelnuts and fresh chevre
- Red and yellow baby beet duo with cumin oil and fresh herbs
- Sautéed wild mushroom mix

POTATOES AND RICE

- White cheddar and garlic mashed
- Roasted fingerling potatoes
- Smoked gouda and bacon mashed potatoes
- Wild grain pilaf
- Macaroni and cheese
- Three cheese tortellini with roasted garlic cream sauce
- White cheddar and ham hock grits

Continued Plated Dinners

ENTREES

- Petite filet and Dungeness crab cake 43.00
- Grilled rack of lamb with spicy mint yogurt 40.00
- Herb crusted prime rib roast with au jus and horseradish sauce 39.00
- Dungeness crab cakes with red curry aioli 37.00
- Panko and romano crusted halibut with roasted tomato and chive butter sauce 36.00
- Grilled Northwest salmon and Dungeness crab, beurre blanc 34.00
- Petite filet mignon with cabernet demi 34.00
- Seared duck breast with blueberry port wine reduction 34.00

Kid's Entrees

- Spaghetti and meatballs 13.50
- Chicken strips with BBQ sauce and ranch 13.50
- Baked macaroni and cheese 12.50

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Dessert Buffets

- **CHOCOLATE FOUNTAIN** 10.00
Fruits, berries, pound cake, rice crispy treats, brownies, cookies and cake pops for dipping
- **SUNDAE** 10.00
Two flavors ice cream, fresh berries, chocolate sauce, caramel sauce, and a multitude of toppings including cherries
- **SHORTCAKE** 9.50
Fresh strawberries, raspberries, blackberries (seasonal), pound cake, shortbread, crème anglaise, chocolate chunks and whipped cream.

BUILD YOUR OWN

- Choose 4 from Plated Desserts** 9.50
- Choose 3 from Plated Desserts** 8.50

Plated Desserts

| | |
|---|------|
| Strawberry Shortcake with macerated strawberries, crème anglaise and whipped cream | 8.50 |
| Chocolate Toffee Mousse Cake with Kahlua | 8.50 |
| Key Lime Pie with whipped cream | 8.50 |
| Flourless Chocolate Torte with whipped cream and berries | 8.50 |
| Chocolate Pot au Crème | 8.00 |
| Chef's Seasonal Cheesecake | 7.50 |
| Washington Apple Tart with caramel sauce | 7.50 |
| Carrot Cake with cream cheese frosting | 7.50 |
| Warm Washington Blackberry Cobbler with heavy cream | 7.50 |
| Raisin and Rum Bread Pudding with caramel drizzle | 7.00 |
| Fresh Baked Jumbo Cookies and Brownies | 5.00 |

Sheet Cakes

| | |
|-------------------------------------|--------|
| 1/4 SHEET CAKE serves 15-20 | 80.00 |
| 1/2 SHEET CAKE serves 30-40 | 100.00 |
| FULL SHEET CAKE serves 60-80 | 170.00 |

Larger cakes available on request ask your planner for more information. All cakes are decorated with a message of your choice.

- **Chocolate Tuxedo Cake**
Chocolate and vanilla swirl cake filled with mocha mousse and topped with vanilla buttercream frosting
- **Carrot Cake**
Filled with rum mousse and topped with cream cheese frosting
- **Strawberry Champagne Cake**
Champagne cake with strawberry filling and vanilla buttercream frosting
- **German Chocolate Cake**
Chocolate fudge cake with German chocolate filling and German chocolate frosting
- **Velvet Vanilla Cake**
Vanilla cake with vanilla filling topped with vanilla buttercream

A La Carte priced per person

STARTERS

- **Seafood Chowder** with true cod, bay scallops, shrimp and clams 5.00
- **Organic Greens Salad** with pear tomatoes, English cucumbers and herb croutons 4.50
- **Classic Caesar Salad** with romaine hearts, focaccia croutons, shaved parmesan and black pepper dressing 4.50
- **Washington Apple Salad** with organic greens, sliced apples, bleu cheese, candied walnuts and apple cider vinaigrette 4.50
- **Spinach Salad** with baby spinach, shaved red onion, candied bacon, mushrooms and balsamic vinaigrette 4.50

SOUPS

- **Shrimp and Lobster Bisque** with sherry cream 6.50
- **Italian Wedding Soup** 5.00
- **Seafood Chowder** 5.00

VEGETABLES

- **Grilled Seasonal Vegetables** with squash, eggplant, sweet onions, peppers, broccoli garlic and crispy shallots 6.50
- **Red & Yellow Baby Beet Duo** with cumin oil and fresh herbs 6.50
- **Roasted Root Vegetables** with carrots, turnips, rutabagas, parsnips, garlic and fresh herbs 6.00
- **Grilled Asparagus** with crushed hazelnuts and fresh chevre. 5.50
- **Sautéed Wild Mushroom Mix** 5.50
- **Sautéed Haricot Vert** with crispy shallots and herbed butter 5.50
- **Char Grilled Brussel Sprouts** with Applewood smoked bacon and olive oil 5.00
- **Honey Roasted Carrots** with fresh mint 4.00

POTATOES, PASTA, RICE

- **Truffled Macaroni and Cheese** with herb bread crumbs 6.50
- **Three Cheese Tortellini** with roasted garlic cream sauce 6.00
- **White Cheddar and Ham Hock Grits** 6.00
- **Butternut Squash Risotto** with brown butter and sage 5.50
- **Wild Rice Pilaf** with toasted pecans and cranberries 5.50
- **Mushroom Potato Gratin** with shiitake mushrooms, garlic and parmesan cream 5.00
- **Roasted Fingerling Potatoes** with fresh herbs and garlic 4.50
- **White Cheddar Mashed Potatoes** 4.50
- **Smoked Gouda and Bacon Mashed Potatoes** 4.50
- **Rolls and Butter** 1.50

A La Carte priced per person

FROM CHILLY OCEAN WATERS

- **Alaskan King Crab Legs** with lemon and butter sauce 48.00 lb
- **Whole Cooked Dungeness Crab** with lemon and butter sauce 46.00 each
- **Maine Lobster Tails** with lemon and butter sauce 26.50 each
- **Dungeness Crab Cakes** with red curry aioli 18.50
- **Lobster Macaroni and Cheese** with aged white cheddar 18.00
- **Panko and Romano Crusted Halibut** with roasted tomato and chive butter sauce 17.50
- **Prawns and Scallop Linguine** with white wine, lemon and garlic 17.00
- **Seared Ling Cod** with lemon and shallot butter sauce 16.50
- **Baked Ling Cod** with sour cream dill sauce 16.50
- **Wild Gulf Prawns** with fresh herbs, garlic and butter 16.00
- **Wild Northwest Salmon** with lemon caper beurre blanc 15.50
- **Saffron Infused Paella** with sustainable seafood and chicken 13.50

FROM FIELDS AND PASTURES

- **Grilled Rack of Lamb** with spicy mint yogurt 20.50
- **Bone-in Pork Loin** with cider glazed onions 19.50
- **Petite Filet Mignon** with cabernet demi-glace 18.50
- **Herb Crusted Prime Rib** with au jus and horseradish cream 18.50
- **Alder Smoked Pork Loin** with bacon and sautéed apples 17.50
- **Seared Duck Breast** with blueberry port wine reduction 17.50
- **Grilled 5oz Top Sirloin Steak** with house steak butter 16.50
- **Braised Pork Shoulder** with bell pepper relish 16.00
- **Chicken Breast Caprese** with ripe tomatoes, fresh mozzarella and basil 14.50
- **Grilled Citrus Chicken Breast** with sweet basil 14.50

Stations

Each station requires a \$45 per hour per chef charge with a minimum of 3 hours

CARVING

- **Sea Salt and Herb Crusted Prime Rib or Beef** 225.00 serves 18 people
- **Roasted Beef Tenderloin with Cabernet Jus** 200.00 serves 10 people
- **Texas Style BBQ Beef Brisket** 175.00 serves 25 people
- **Honey Baked Ham** 150.00 serves 35 people
- **Rogue River Bleu Cheese Stuffed Pork Roast** 145.00 serves 15 people

RAW BAR

- **Pacific Northwest Oysters with champagne mignonette, cocktail sauce, hot pepper sauce, lemons, crackers and bread** 22.00 per dozen
- **Sashimi with an assortment of Hamachi, ahi tuna and salmon** 18.00 per person

CHILLED SEAFOOD

- **Poached Jumbo Prawns, Crab Claws and Smoked Salmon** 18.50 per person
Champagne mignonette, cocktail sauce, lemons, crackers and bread
 - **Add King Crab Legs** 12.00 per person
 - **Add Mini Dungeness Crab Cocktails** 10.00 per person
 - **Add Lobster Salad** 10.00 per person

TAPAS

- **Assorted Small Plates** 20.00 per person
Sliders, street tacos, pear and bleu cheese crostini, lamb lollies, grilled vegetables, sausages, caramelized onions and balsamic drizzle

PASTA

- **Build Your Own Pasta** 14.00 per person
Penne, linguine or tortellini cooked to order with an assortment of sauces, vegetables and meats

OMELETS

- **Build Your Own Omelets** 10.00 per person
Assortment of meats, seafood and vegetables

Light Hors d' Oeuvre Buffets

| | |
|---|-------|
| POINT NO POINT | 28.00 |
| Pear and bleu cheese crostini with caramelized onions and balsamic drizzle | |
| Sesame crusted scallops with light ponzu sauce | |
| Grilled lamb lollies with spicy mint yogurt | |
| Chilled jumbo prawn cocktail with bloody Mary cocktail sauce | |
| Shaved ribeye crostini with roasted peppers and horseradish cream | |
| KINGSTON | 26.00 |
| Pear and bleu cheese crostini with caramelized onions and balsamic drizzle | |
| Creamy artichoke dip with toasted parmesan and crostini | |
| Seared citrus crusted tuna with wonton crisps and jicama slaw | |
| Chilled jumbo prawn cocktail with bloody Mary cocktail sauce | |
| Petite Cuban pressed sandwiches with pulled pork, ham, pickles and mustard | |
| EGLON | 24.00 |
| Seasonal fresh fruit platter | |
| Cured meat and cheese platter with croccantini and orange spicy mustard | |
| Hummus platter with olive tapenade, feta cheese, roasted peppers, crudité and pita wedges | |
| Shaved ribeye crostini with roasted peppers and horseradish cream | |

Hors d' Oeuvre Platters

*Serves 20 people *calculated at 1 1/2 pieces per person*

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|---|--------|
| • Grilled Lamb Lollies with spicy mint yogurt | 130.00 |
| • Cured Meat and Cheese Platter | 95.00 |
| • Citrus Crusted Seared Tuna with wonton crisps and jicama slaw | 95.00 |
| • Buffalo Sliders with pimento cheese and crispy onions | 90.00 |
| • Shaved Ribeye Crostini with roasted peppers and horseradish cream | 90.00 |
| • Petite Cuban Pressed Sandwiches with pulled pork, ham, pickles and mustard | 85.00 |
| • Roasted Vegetable Platter with asparagus, mushrooms, peppers, eggplant, scallions and zucchini | 81.00 |
| • Antipasto Stuffed Pepper Poppers | 80.00 |
| • Mushroom and Brie Tartlets | 80.00 |
| • Lime Chicken Satay with peanut sauce | 80.00 |
| • Hummus Platter with olive tapenade, feta cheese, roasted peppers, crudité and pita wedges | 75.00 |
| • Seasonal Fruit Platter | 75.00 |
| • Pear and Bleu Cheese Crostini with caramelized onions and balsamic drizzle | 70.00 |
| • Whipped Butternut Tartlets with bacon and chives | 67.00 |
| • Bruschetta with roasted tomato, fresh mozzarella and basil | 65.00 |

Passed Hors d' Oeuvre Packages

Serves 20 people *calculated at 1 1/2 pieces per person

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|--|-------|
| HURRICAN RIDGE | 28.00 |
| Mushroom and brie tartlets | |
| Sesame crusted scallops with light ponzu sauce | |
| Grilled lamb lollies with spicy mint yogurt | |
| Chilled jumbo prawn cocktail with bloody Mary cocktail sauce | |
| Shaved prime crostini with roasted peppers and horseradish cream | |
| LITTLE BOSTON | 26.00 |
| Pear and bleu cheese crostini with caramelized onions and balsamic drizzle | |
| Creamy artichoke dip with endive leaves and toasted parmesan | |
| Seared citrus crusted tuna with wonton crisps and jicama slaw | |
| Chilled jumbo prawn cocktail with bloody Mary cocktail sauce | |
| Petite Cuban pressed sandwiches with pulled pork, ham, pickles and mustard | |
| OLYMPIC MOUNTAIN PASS | 24.00 |
| Bruschetta with roasted tomatoes, fresh mozzarella and basil | |
| Whipped butternut tartlets with bacon and chives | |
| Coconut prawns with mango coulis | |
| Shaved ribeye crostini with roasted peppers and horseradish cream | |
| Lime chicken satay with spicy peanut sauce | |

A La Carte Passed Hors d' Oeuvres

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|---|-------|
| • Chilled jumbo Prawn Cocktail with bloody Mary cocktail sauce | 31.00 |
| • Seared Citrus Crusted Tuna with wonton crisps and jicama slaw | 31.00 |
| • Sesame Crusted Scallops with light ponzu sauce | 31.00 |
| • Grilled Lamb Lollies with spicy mint yogurt | 31.00 |
| • Coconut Prawns with mango coulis | 28.00 |
| • Marcona Almond Stuffed Medjool Dates wrapped in prosciutto | 27.00 |
| • Shaved Ribeye Crostini with roasted peppers and horseradish cream | 27.00 |
| • Pear and Bleu Cheese Crostini with caramelized onions and balsamic drizzle | 26.00 |
| • Lime Chicken Satay with peanut sauce | 26.00 |
| • Whipped Butternut Tartlets with bacon and chives | 25.00 |
| • Creamy Artichoke Dip with endive leaves and toasted parmesan | 25.00 |
| • Bruschetta with roasted tomato, fresh mozzarella and basil | 24.00 |
| • Tom Kai Soup Shots with lemongrass and cremini mushrooms | 24.00 |

Box Lunches

Our Gourmet Box Lunches include your choice of sandwich, wrap or salad, kettle chips, fresh fruit, a freshly baked cookie and San Pellegrino beverage.

18.00 each

SANDWICHES

- **BLTA** with Bacon, Lettuce, Tomato, Avocado and mayo on sourdough
- **Bleu Prime Sub** with shaved prime, bleu cheese Béchamel, crispy onions and horseradish sauce
- **Chicken Telera** with grilled chicken breast, basil pesto aioli, swiss cheese, spinach, roasted peppers and Spanish onions on a ciabatta roll.
- **Baked Turkey and Smoked Bacon Bagel** cream cheese, turkey, spinach and dried cranberries
- **Shaved Ham and Swiss Croissant** with lettuce, swiss, ham, tomato and German stone ground mustard
- **Corned Beef and Swiss** with house made corned beef, swiss cheese, sauerkraut and German stone ground mustard

WRAPS

- **Southwest Chicken Wrap** with Ancho chicken, roasted corn, black bean salsa, avocado, corn strips and chipotle ranch
- **Garden Wrap** with mixed greens, hummus, grape tomatoes, sweet red peppers, cucumbers, onions and balsamic vinaigrette
- **Club Wrap** with mixed greens, ham, turkey, bacon, tomato, cheddar cheese and ranch dressing
- **Citrus Chicken Wrap** with mixed greens, citrus chicken, fresh orange sections, dried cranberries, grape tomatoes, cucumbers and house made citrus vinaigrette
- **Chicken Caesar Wrap** with grilled chicken breast, shaved parmesan, chopped romaine and Caesar dressing

SALADS

- **Chef Salad** with mixed greens, ham, turkey, cheddar cheese, swiss cheese, tomatoes, cucumbers, croutons and hard cooked egg
- **Garden Salad** with mixed greens, grape tomatoes, cucumbers, onions, avocado, sweet diced peppers, croutons and your choice of dressing
- **Southwest Chicken Salad** with Ancho chicken, chopped romaine, roasted corn, black bean salsa, corn strips, avocado and chipotle ranch
- **Butter Lettuce Wedge Salad** with bleu cheese dressing, bleu cheese crumbles, smoked bacon bits, grape tomatoes, and hard cooked egg
- **Citrus Chicken Salad** with mixed greens, grilled citrus chicken, fresh orange sections, tomatoes, cucumbers, dried cranberries, croutons and our house made citrus vinaigrette