



MARKET FRESH
BANQUETS | CATERING

(360) 297-6137

On-premise Banquets
&
Off-premise Catering



Heronswood Garden
Weddings & Events





(360) 297-6137



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CATERING POLICIES



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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 5 days prior to your event date. If you need to increase your count, within 5 days of your event, we will make every effort to accommodate your request. Additional fees and charges will apply.

PAYMENT METHODS

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

WASHINGTON STATE SALES TAX

Market Fresh Banquets & Catering charges the current Washington State rate of 8.7% 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.

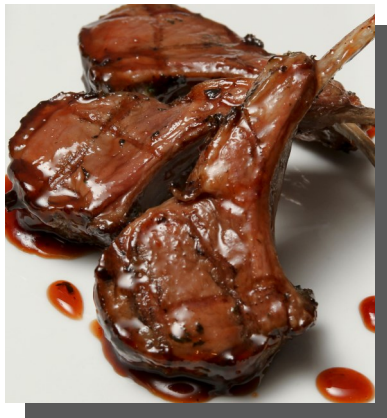
CHANGE OF EVENT DATE

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.





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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 clients 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.

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.

KID'S/CHILDREN

Children under 5 are not charged for and kid's 6-12 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

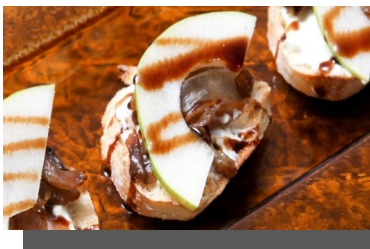
You will be charged only for the guaranteed number of guests served unless you have more attendee's than the guarantee and Market Fresh Banquets & Catering was required to purchase additional food and beverage to accommodate the overage.

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.



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BEVERGAES

NON ALCOHOLIC

BEVERAGES BY THE GALLON

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea	28.00 per gallon
Ice Tea with Lemon	25.00 per gallon
Lemonade	25.00 per gallon
Blackberry Lemonade	28.00 per gallon
Seasonal Agua Fresca	28.00 per gallon

BOTTLED OR CANNED BEVERAGES

San Pellegrino Flavored Waters	2.50 each
Juices	2.50 each
Soft Drinks	2.00 each
Bottled Water	1.50 each
Mineral Water	2.50 each
Sparkling Cider	9.50 large bottle

ALCOHOL

	Hosted Bar	Cash Bar
Northwest Premium Wines	8.50 per glass	9.00per glass
Top Shelf Cocktails	8.50 each	9.000 Each
Northwest Wines	7.50 per glass	8.00 per glass
Call Cocktails	7.50 each	8.00 each
House Wines	5.50 per glass	6.00 per glass
Well Cocktails	5.50 each	6.00 each
Domestic Beers	4.00 each	4.50 each
Micro Brews	4.50 each	5.00 each

BAR POLICY

Minimum sales for a host or cash bar is \$500 per event. In the event a bar is scheduled and minimum sales are not met a \$150 bartending fee will added to the bill. In events with multiple bars the minimum will apply to each bar individually.

DRINK TICKETS

For bars with drink tickets each ticket will count as a host bar sale and contribute to the minimum sales number.

BOTTLED WINES

WHITES

2014 Cypress / J. Lohr, Chardonnay, Central California	19.00
2013 Waterbrook, Chardonnay, Walla Walla, Washington	22.00
2013 Italice Orizzonti, Pinot Grigio, Italy	19.00
2013 Chateau Ste Michelle, Harvest Select Riesling, Washington	19.00
2014 Monkey Bay, Sauvignon Blanc, New Zealand	21.00
2013 Echo Bay, Sauvignon Blanc, New Zealand	27.00
2013 Chateau Ste Michelle, Mimi Chardonnay, Horse Heaven Hills, WA	29.00
2013 Mer Soliel, "Silver" Chardonnay, Monterey, California	49.00
2014 Santa Margherita, Pinot Grigio, Italy	39.00

RED

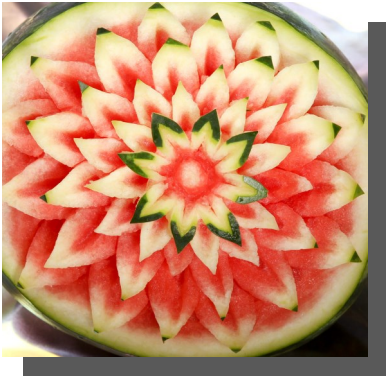
2013 Cypress / J Lohr, Cabernet Sauvignon, Central California	19.00
2013 Genesis, Cabernet Sauvignon, Columbia Valley, WA	22.00
2013 Alamos , Malbec, Argentina	22.00
2013 Hogue Cellars, Merlot, Washington	19.00
2013 Clos du Bois, Merlot, Sonoma, California	22.00
2013 Seaglass, Pinot Noir, Central, California	21.00
2013 Queen of Hearts, Pinot Noir, Santa Barbara, California	21.00
2012 Clos du Bois, Zinfandel, Sonoma, California	22.00
2012 Ste Michelle Indian Wells, Cabernet Sauvignon, Columbia Valley, WA	31.00
2011 Chateau Ste Michelle Indian Wells, Red Blend, Columbia Valley, WA	31.00
2013 Red Guitar, Tempranillo/Garnacha Blend, Spain	26.00
2009 Aquinas, Philosophers Blend, Napa, CA	66.00
2013 Conn Creek, Herrick Red, Napa Valley, California	28.00
2012 Trivento, Malbec, Amado Sur Mendoza, Argentina	34.00
2011 Lock and Key, Meritage, Napa, California	33.00
2012 Girard, Old Vine Zinfandel, Napa Valley, CA	59.00

BUBBLES

LaMarca Prosecco, Italy	29.00
Chandon Brut Classic, California	39.00
2004 Dom Perignon, France	225.00



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BREAKFAST

BUFFETS

MARKET FRESH CONTINENTAL 13.50

Fresh muffins, sweet breads, croissants with butter and fruit preserves.
Assortment of fresh seasonal fruits and berries.
Juices, coffee and teas.

MARKET SUNRISE 16.50

Fresh muffins, sweet breads, croissants with butter and fruit preserves.
Assortment of fresh seasonal fruits and berries.
Steel cut oats, brown sugar, dried cranberries, raisins and walnuts.
House made granola, Greek yogurt and milk.
Juices, coffee and teas.

MARKET DAYBREAK 18.50

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, grilled sweet onions, peppers.
Juices, coffee and teas.

MARKET MORNING FEAST 19.50

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 the following:
Aged white cheddar cheese and smoked bacon; smoked salmon and scallions; white cheddar, diced ham and grilled peppers
Hickory smoked bacon, pork or chicken breakfast sausages.
Country style breakfast potatoes, grilled sweet onions, peppers.
Juices, coffee and teas.

MARKET FRESH BRUNCH 25.50

Fresh muffins, sweet breads, croissants with butter and fruit preserves.
Assortment of fresh seasonal fruits and berries.
Organic greens, pear tomato, English cucumber, dried cranberries and croutons.
Pecan and caramel glazed French toast.
Scrambled eggs with choice of: the following
Aged white cheddar cheese and smoked bacon; smoked salmon and scallions; white cheddar, diced ham and grilled peppers
Hickory smoked bacon, pork or chicken breakfast sausages.
Country style breakfast potatoes, grilled sweet onions, peppers.
Roasted seasonal vegetables.
Chicken breast Caprese, tomatoes, fresh mozzarella and basil.
Roasted pork loin with apple cider glaze.
Juices, coffee and teas.





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BREAKFAST

PLATED BREAKFAST

MORNING SUNUP 17.50

Fresh baked muffin.
 Fresh seasonal fruit and berries.
 Scrambled eggs with aged white cheddar.
 Pork or chicken breakfast sausages.
 Country style breakfast potatoes, grilled sweet onions, peppers.
 Juices, coffee and teas.

MARKET FRESH BAKERY 19.50

Fresh baked buttermilk biscuit, local honey and butter.
 Fresh seasonal fruit and berries.
 Fresh baked quiche, choose from;
Diced ham and aged cheddar; smoked salmon, cream cheese and dill; bacon, broccoli and Swiss; fresh Dungeness crab, asparagus and Swiss add \$2.
 Hickory smoked bacon.
 Country style breakfast potatoes, grilled sweet onions, peppers.
 Juices, coffee and teas.

MARKET FRESH VEGETARIAN 16.50

Fresh baked muffin.
 Fresh seasonal fruits and berries.
 Fresh baked vegetable and Swiss frittata.
 Country style breakfast potatoes, grilled sweet onions, peppers.
 Juices, coffee and teas.

A LA CARTE BREAKFAST

FRESH BAKED QUICHE 5.25

choose from;
Diced ham and aged cheddar; smoked salmon, cream cheese and dill; bacon, broccoli and Swiss; fresh Dungeness crab, asparagus and Swiss (add \$2).

ASSORTED BAGELS 3.00

Cream cheese, butter and fruit preserves (add smoked salmon \$3).

ASSORTED PASTRIES 2.50

Muffins and sweet breads with butter, local honey and fruit preserves.

BREAKFAST SANDWICH OR BURRITO 7.50

Hot buttermilk biscuit breakfast sandwich or burrito with scrambled egg, Canadian bacon and aged white cheddar cheese.

WHOLE FRUIT 2.50

Apples, oranges and bananas.

LUNCH

LIGHT AND DELI LUNCH BUFFETS

MARKET FRESH DELI 15.00

Fresh whole fruits and kettle cooked chips.

BUILD YOUR OWN DELI SANDWICH includes 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.

MARKET FRESH SANDWICHES 16.50

Fresh fruit platter.

Organic greens, pear tomato, English cucumber, dried cranberries, croutons.

Cavatelli Pasta Salad, ripe tomato, olives, fresh oregano, sweet onion, feta crumbles, 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 on rye, BLTA on wheat.

Fresh baked jumbo cookies and brownies.

MARKET FRESH LIGHT 18.50

Baby spinach salad, sweet onions, candied bacon, mushrooms, balsamic vinaigrette.

Wild grain pilaf.

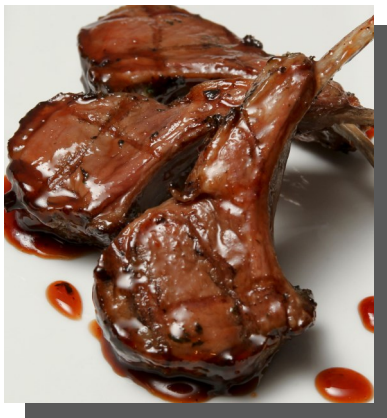
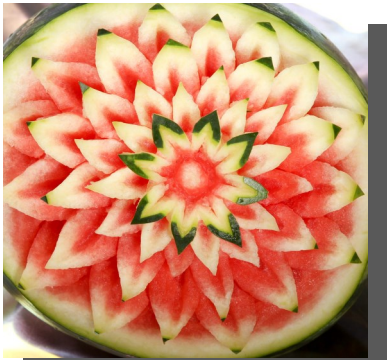
Fresh seasonal vegetables.

Chicken breast Caprese with ripe tomatoes, fresh mozzarella and basil.

Assorted cakes, pies and bars.



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A LA CARTE SNACKS

Kettle Cooked Potato Chips 1.50

Whole fruits 2.50

Tortilla Chips with Guacamole and Fresh Salsa 3.00

House Black Pepper Potato Chips with Smoked Manila Clam Dip 5.00

Jumbo Cookies 2.00

Fudge Brownies 2.00

Assorted Muffins 2.00

Mixed Nuts 2.00

Imported & Domestic Cheeses 2.50

Fresh Vegetable Tray 2.00

Assorted Candies 2.00

Blue Bunny Ice Cream Bars 2.25



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LUNCH

LUNCH BUFFETS

FAJITA AND TACO BUFFET

18.50

Classic Caesar salad with focaccia croutons, parmesan.
 Beef empanadas, chimichurri sauce.
 Refried and black beans.
 Spanish rice.
 Crisp taco shells, soft flour tortillas.
 Assorted condiments including, salsas, guacamole, sour cream.
 Fresh vegetables, tomatoes, romaine, Spanish onion, grilled peppers, jalapenos.
 Grated cheeses, cheddar, pepperjack.
 Grilled meats, steak, chicken and pork Verde.
 Assorted cookies.



EGLON BEACH LUNCH BUFFET

18.50

Tomato basil bisque.
 Organic greens, pear tomato, English cucumber, dried cranberries and croutons.
 Fresh fruit platter, yogurt dip.
 Sautéed seasonal vegetables.
 Wild grain pilaf.
 Washington apple glazed pork loin roast.
 Chicken tortellini, basil pesto.
 Assorted cookies and brownies.



PRESIDENTS POINT LUNCH BUFFET

19.00

Classic Caesar salad with focaccia croutons and parmesan.
 Assorted domestic and imported cheeses.
 Grilled vegetable platter, ranch dipping sauce.
 Tender sliced roast beef, wild mushroom demi.
 Chicken breast caprese, ripe tomatoes, fresh mozzarella and basil.
 Roasted fingerling potatoes.
 Assorted cookies and brownies.



APPLE TREE COVE LUNCH BUFFET (Vegetarian)

18.00

Minestrone soup.
 Roasted tomato salad, romaine, herb vinaigrette, focaccia croutons.
 Grilled vegetable platter.
 Garlic bread sticks.
 Vegetable lasagna, fire roasted tomato sauce.
 Warm Northwest berry cobbler, whipped cream.



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LUNCH

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 soup and salad add \$4.00), choice of vegetable, potato or rice and main entrée .

SOUPS AND SALADS

- ◆ Tomato basil bisque.
- ◆ Seafood chowder with clams, shrimp, scallops and cod.
- ◆ Minestrone soup.
- ◆ Italian wedding soup.
- ◆ Classic Caesar salad with focaccia croutons and parmesan.
- ◆ Organic greens, pear tomatoes, English cucumber, dried cranberries and croutons.
- ◆ Baby spinach salad, candied bacon, shaved red onion, mushrooms, balsamic vinaigrette.
- ◆ Washington apple salad, organic greens, sliced apples, bleu cheese, candied walnuts, apple cider vinaigrette.
- ◆ Roasted tomato salad, romaine, herb vinaigrette, focaccia croutons.

VEGETABLES

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

POTATOES AND RICE

- ◆ White cheddar and garlic mashed.
- ◆ Roasted fingerling potatoes.
- ◆ Smoked gouda and bacon mashed.
- ◆ Wild rice pilaf.
- ◆ Mac and cheese.

ENTREES

- ◆ Chicken breast caprese, ripe tomato, mozzarella and fresh basil. 19.00
- ◆ Baked Pacific cod, sour cream, fresh dill. 19.00
- ◆ Smoked Northwest salmon, lemon caper beurre blanc. 22.00
- ◆ Top sirloin steak, house steak butter. 20.00
- ◆ Classic meat loaf, ground chuck, Italian sausage, mushroom gravy. 19.00
- ◆ Flat iron steak, gorgonzola crust. 21.00
- ◆ Baby back ribs, house BBQ sauce. 22.00
- ◆ Dungeness crab cakes, red curry aioli. 25.00

KID'S ENTREES

- ◆ Baked mac and cheese 12.50
- ◆ Chicken strips, BBQ and ranch dip 13.50
- ◆ Spaghetti and meatballs 13.50



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DINNER

DINNER BUFFETS

HANSVILLE BUFFET

34.00

Seafood chowder, true cod, bay scallops, shrimp, clams.
Tossed organic garden salad or artisan romaine Caesar Salad.
Baked Pacific lingcod, sour cream, fresh dill.
Slow roasted beef tenderloin, cabernet jus, button mushrooms.
Smoked gouda and bacon mashed potatoes.
Grilled asparagus, crushed hazelnuts, fresh chevre.
Artisan rolls, sweet cream & herb infused butters.

GAMBLE BAY SURF AND TURF

30.00

Tomato basil bisque.
Tossed organic garden salad or artisan romaine Caesar salad.
Herb crusted prime rib, red wine jus, horseradish cream.
Wild Northwest salmon, lemon caper beurre blanc.
Polenta cakes, fire roasted tomatoes, shaved parmesan.
Honey roasted carrots, fresh mint.
Artisan rolls, sweet cream & herb infused butters.

POINT NO POINT BUFFET

28.00

Italian wedding soup.
Spinach salad, baby spinach, sweet onions, candied bacon, mushrooms, balsamic vinaigrette.
Tender sliced roast beef, wild mushroom demi.
Chicken breast caprese, ripe tomatoes, fresh mozzarella and basil.
Three cheese tortellini, roasted garlic cream sauce.
Grilled seasonal vegetables, squash, eggplant, sweet onions, peppers.
Artisan rolls, sweet cream & herb infused butters.

LITTLE BOSTON BUFFET

29.00

Seafood chowder, true cod, bay scallops, shrimp, clams.
Tossed organic garden salad or artisan romaine Caesar salad.
Manila clam penne, fresh clams, clam sauce, parmesan.
Pork loin roast, Washington apples, cider glaze.
White cheddar mashed potatoes.
Char grilled Brussel sprouts., applewood bacon, olive oil.
Artisan rolls, sweet cream & herb infused butters.





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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 true cod, bay scallops, shrimp, clams.
- ◆ Minestrone soup.
- ◆ Italian wedding soup.
- ◆ Shrimp and lobster bisque, sherry cream.

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

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

VEGETABLES

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

POTATOES AND RICE

- ◆ White cheddar and garlic mashed.
- ◆ Roasted fingerling potatoes.
- ◆ Smoked gouda and bacon mashed.
- ◆ Wild grain pilaf.
- ◆ Mac and cheese.
- ◆ Three cheese tortellini, roasted garlic cream sauce.
- ◆ White cheddar & ham hock grits.

ENTREES

- ◆ Petite filet mignon, cabernet demi . 30.00
- ◆ Grilled Northwest salmon, Dungeness crab, beurre blanc. 30.00
- ◆ Herb crusted prime rib roast, au jus, horseradish sauce. 35.00
- ◆ Grilled rack of lamb, spicy mint yogurt. 34.00
- ◆ Panko & Romano crusted halibut, roasted tomato and chive butter sauce. 32.00
- ◆ Duck breast, seared, blueberry port wine reduction. 29.00
- ◆ Petite filet and Dungeness crab cake. 39.00
- ◆ Dungeness crab cakes, red curry aioli. 34.00

KID'S ENTREES

- ◆ Baked mac and cheese 12.50
- ◆ Chicken strips, BBQ and ranch dip 13.50
- ◆ Spaghetti and meatballs 13.50



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

DESSERTS



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PLATTED DESSERTS

Strawberry Shortcake , shortcake, macerated strawberries, crème anglaise, whipped cream .	6.50
Raisin and Rum Bread Pudding , caramel drizzle.	6.00
Chocolate Toffee Mousse Cake with Kahlua	6.50
Chef's Seasonal Cheesecake	6.50
Washington Apple Tart , caramel sauce.	6.50
Carrot Cake , cream cheese frosting	6.50
Key Lime Pie , whipped cream.	6.50
Chocolate Pot au Crème	6.00
Flourless Chocolate Tort , whipped cream, berries	6.50
Warm Washington Blackberry Cobbler , heavy cream	6.50
Fresh Baked Jumbo Cookies and Brownies	5.00

DESSERT BUFFETS

Chocolate Fountain , fruits, berries, pound cake, rice crispy treats, brownies, cookies and cake pops for dipping.	8.00				
Shortcake , fresh strawberries, raspberries, blackberries (seasonal), pound cake, shortbread, crème anglaise, chocolate chunks and whipped cream.	8.00				
Sundae , 2 flavors ice cream, fresh berries, chocolate sauce, caramel sauce, and a multitude of toppings including cherries!	8.00				
Build Your Own Dessert Buffet , choose any of our plated desserts to create your own special buffet.	<table style="display: inline-table; border: none;"> <tr> <td style="padding-right: 10px;">Choose 3</td> <td style="text-align: right;">7.50</td> </tr> <tr> <td>Choose 4</td> <td style="text-align: right;">8.00</td> </tr> </table>	Choose 3	7.50	Choose 4	8.00
Choose 3	7.50				
Choose 4	8.00				

SHEET CAKES

1/4 SHEET CAKE , serves 15-20	75.00
1/2 SHEET CAKE , serves 30-40	95.00
FULL SHEET CAKE , serves 60-80	160.00

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.

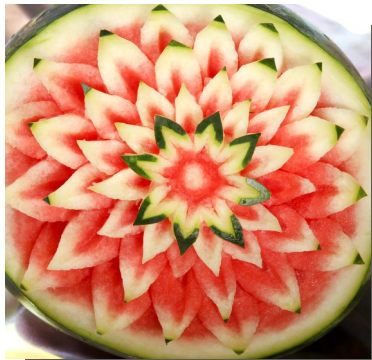
Chocolate Raspberry Mousse Cake, chocolate fudge cake with raspberry mousse filling and chocolate fudge frosting.

Lemon Velvet Cake, white velvet cake with lemon filling and vanilla frosting.





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A LA CARTE MENU

STARTERS

PRICED PER PERSON

Organic Greens Salad , pear tomatoes, English cucumbers, herb croutons.	3.50
Classic Caesar Salad , romaine hearts, focaccia croutons, shaved parmesan, black pepper dressing.	3.50
Washington Apple Salad , organic greens, sliced apples, bleu cheese, candied walnuts, apple cider vinaigrette.	3.50
Spinach Salad , baby spinach, shaved red onion, candied bacon, mushrooms, balsamic vinaigrette.	3.50
Seafood Chowder , true cod, bay scallops, shrimp, clams.	4.00
Shrimp & Lobster Bisque , sherry cream.	4.50
Italian Wedding Soup	4.00

VEGETABLES

PRICED PER PERSON

Honey Roasted Carrots , fresh mint.	3.00
Char Grilled Brussel Sprouts , Applewood smoked bacon & olive oil.	4.00
Grilled Asparagus , crushed hazelnuts, fresh chevre.	4.50
Grilled Seasonal Vegetables , squash, eggplant, sweet onions, peppers, broccolini, garlic, crispy shallots.	4.50
Sautéed Wild Mushroom Mix	4.50
Sautéed Haricot Vert , crispy shallots & herbed butter.	4.50
Roasted Root Vegetables , carrots, turnips, rutabagas, parsnips, garlic & fresh herbs.	4.00
Red & Yellow Baby Beet Duo , cumin oil, fresh herbs .	4.50

POTATOES, PASTA, RICE

PRICED PER PERSON

Roasted Fingerling Potatoes , fresh herbs, garlic.	3.50
White Cheddar Mashed Potatoes	3.50
Smoked Gouda and Bacon Mashed Potatoes	3.50
Truffled Macaroni & Cheese , herb bread crumbs.	4.50
Wild Grain Pilaf , toasted pecans, cranberries.	4.00
Mushroom Potato Gratin , shiitake mushrooms, garlic, parmesan cream .	4.00
Three Cheese Tortellini , roasted garlic cream sauce.	4.00
White Cheddar and Ham Hock Grits	4.00
Butternut Squash Risotto , brown butter, sage.	3.50



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ALA CARTE MENU

FROM CHILLY OCEAN WATERS

PRICED PER PERSON

Wild Northwest Salmon , lemon caper beurre blanc.	13.50
Panko & Romano Crusted Halibut , roasted tomato & chive butter sauce.	13.50
Saffron Infused Paella , sustainable seafood & chicken.	11.50
Wild Gulf Prawns , fresh herbs, garlic & butter.	13.00
Prawn and Scallop Linguine , white wine, lemon, garlic	13.00
Lobster Mac and Cheese , aged white cheddar	16.00
Seared Ling Cod , lemon, shallot butter sauce.	12.50
Baked Ling Cod , sour cream dill sauce.	12.50
Whole Cooked Dungeness Crab , lemon, butter sauce.	40.00 ea
Alaskan King Crab Legs , lemon, butter sauce.	35.00 lb
Maine Lobster Tails , lemon, butter sauce.	19.50 ea
Dungeness Crab Cakes , red curry aioli.	13.50



FROM FIELDS AND PASTURES

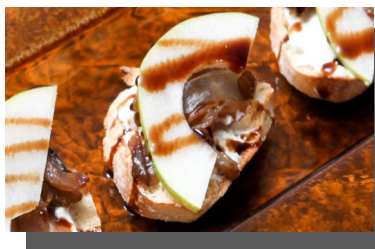
PRICED PER PERSON

Grilled Citrus Chicken Breast , sweet basil.	11.50
Chicken Breast Caprese , ripe tomatoes, fresh mozzarella, basil.	11.50
Herb Crusted Prime Rib , au jus & horseradish cream.	15.50
Bone-in Pork Loin , cider glazed onions.	13.50
Duck Breast , seared, blueberry port wine reduction.	12.50
Grilled Rack of Lamb , spicy mint yogurt.	15.50
Petite Filet Mignon , cabernet demi glace.	14.50
Alder Smoked Pork Loin , bacon & sautéed apples.	12.50
Braised Pork Shoulder , bell pepper relish.	12.00
Grilled 5 oz Top Sirloin Steak , house steak butter.	10.50





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STATIONS

Each station requires a \$25 per hour per chef charge.

CARVING

Roasted Beef Tenderloin, Cabernet Jus	175.00 serves 10 people
Sea Salt & Herb Crusted Prime Rib of Beef	200.00 serves 18 people
Rogue River Bleu Cheese Stuffed Pork Roast	120.00 serves 15 people
Texas Style BBQ Beef Brisket	150.00 serves 25 people
Honey Baked Ham	150.00 serves 35 people

RAW BAR

Pacific Northwest Oysters , champagne mignonette, cocktail, hot pepper sauces , lemons, crackers and breads.	18.00 per dozen
Sashimi , assortment of Hamachi, ahi tuna and salmon.	14.00 per person

SUSHI

Assorted Sushi Rolls , California roll, spicy tuna roll, assorted nigiri (prepared on sight to order).	12.00 per person
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CHILLED SEAFOOD

Poached Jumbo Prawns, Crab Claws, Smoked Salmon , champagne mignonette, cocktail sauce, lemons, crackers and breads.	14.50 per person
Add King Crab Legs	10.00
Add Mini Dungeness Crab Cocktails	8.00
Add Smoked Scallops	6.00
Add Lobster Salad	8.00

TAPAS

Assorted Small Plates , including sliders, street tacos, lamb lollies, sausages, grilled vegetables and more cooked to order on the BBQ.	12.00 per person
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PASTA

Build Your Own Pasta , penne, linguine, tortellini cooked to order with an assortment of sauces, vegetables and meats.	8.00 per person
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OMELETS

Build Your Own Omelets , includes an assortment of vegetables , meats and seafood to create your own omelet masterpiece.	6.00 per person
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HORS D'OEUVRE PACKAGES & BUFFETS

PASSED HORS D'OEUVRE PACKAGES

PRICED PER PERSON

OLYMPIC MOUNTIAN PASS 20.00

Bruschetta, roasted tomatoes, fresh mozzarella & basil.
Whipped butternut tartlets, bacon & chives.
Coconut prawns, mango coulis.
Shaved ribeye crostini, roasted peppers & horseradish cream.
Lime chicken satay, spicy peanut sauce.

LITTLE BOSTON 22.00

Pear & bleu cheese crostini, caramelized onions & balsamic drizzle.
Creamy artichoke dip, endive leaves, toasted parmesan
Citrus crusted seared tuna, wonton crisp, jicama slaw.
Chilled jumbo prawn cocktail, bloody Mary cocktail sauce.
Petite Cuban pressed sandwiches, pulled pork, ham, pickles, mustard.

HURRICANE RIDGE 24.00

Mushroom and brie tartlets
Sesame crusted scallops, light ponzu sauce.
Grilled lamb lollies, spicy mint yogurt.
Chilled jumbo prawn cocktail, bloody Mary cocktail sauce.
Shaved ribeye crostini, roasted peppers & horseradish cream.



LIGHT HORS D'OEUVRE BUFFETS

PRICED PER PERSON

EGLON LIGHT HORS D'OEUVRES 20.00

Seasonal fresh fruit platter.
Cured meat & cheese platter, croccantini & orange spicy mustard.
Peking duck spring rolls, nuoc cham.
Hummus platter, olive tapenade, feta cheese, roasted peppers, crudité, pita wedges.
Shaved ribeye crostini, roasted peppers & horseradish cream.



KINGSTON LIGHT HORS D'OEUVRES 22.00

Pear & bleu cheese crostini, caramelized onions, balsamic drizzle.
Creamy artichoke dip, toasted parmesan, crostini
Citrus crusted seared tuna, wonton crisp, jicama slaw.
Chilled jumbo prawn cocktail, bloody Mary cocktail sauce.
Petite Cuban pressed sandwiches, pulled pork, ham, pickles, mustard.



COUNTRY CORNER LIGHT HORS D'OEUVRES 24.00

Pear & bleu cheese crostini, caramelized onions & balsamic drizzle.
Sesame crusted scallops, light ponzu sauce.
Grilled lamb lollies, spicy mint yogurt.
Chilled jumbo prawn cocktail, bloody Mary cocktail sauce.
Shaved ribeye crostini, roasted peppers & horseradish cream.



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HORS D'OEUVRE BUFFETS

HEAVY HORS D'OEUVRE BUFFETS

PRICED PER PERSON

MOUNT OLYMPUS 26.00
Bruschetta, roasted tomato, fresh mozzarella & basil.
Whipped butternut tartlets, bacon & chives.
Coconut prawns, mango coulis.
Creamy artichoke dip, toasted parmesan, crostini.
Shaved ribeye crostini, roasted peppers & horseradish cream.
Lime chicken satay, spicy peanut sauce.
Petite dessert selection, tarts, petite fours, chocolates.



MOUNT ELLINOR 28.00
Seasonal fresh fruit platter.
Pear & bleu cheese crostini, caramelized onions, balsamic drizzle.
Creamy artichoke dip, toasted parmesan, crostini.
Citrus crusted seared tuna, wonton crisp, jicama slaw.
Antipasto stuffed pepper poppers
Chilled jumbo prawn cocktail, bloody Mary cocktail sauce.
Lime chicken satay, spicy peanut sauce.
Petite Cuban pressed sandwiches, pulled pork, ham, pickles, mustard.
Petite dessert selection, tarts, petite fours, chocolates.



MOUNT DECEPTION 32.00
Seasonal fresh fruit platter.
Fresh vegetable crudité, chipotle ranch dip.
Mushroom and brie tartlets.
Sesame crusted scallops, light ponzu sauce.
Mini Dungeness crab cakes, red curry aioli.
Mini tenderloin steak sandwiches, ripe tomato and garlic mayonnaise.
Char sui pork tenderloin, spicy mustard and sesame.
Grilled lamb lollies, spicy mint yogurt.
Chilled jumbo prawn cocktail, bloody Mary cocktail sauce.
Petite Cuban pressed sandwiches, pulled pork, ham, pickles, mustard.
Petite dessert selection, tarts, petite fours, chocolates.





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A LA CARTE HORS D'OEUVRES

PASSED HORS D'OEUVRES

Per dozen

Whipped Butternut Tartlets , bacon & chives .	22.00
Pear & Bleu Cheese Crostini , caramelized onions & balsamic drizzle.	23.00
Marcona Almond Stuffed Medjool Dates wrapped in prosciutto .	23.00
Creamy Artichoke Dip , endive leaves, toasted parmesan.	22.00
Grilled Lamb Lollies , spicy mint yogurt.	28.00
Sesame Crusted Scallops , light ponzu sauce.	28.00
Shaved Ribeye Crostini , roasted peppers, horseradish cream.	24.00
Citrus Crusted Seared Tuna , wonton crisp, jicama slaw.	26.00
Bruschetta , roasted tomato, fresh mozzarella and basil.	20.00
Chilled Jumbo Prawn Cocktail , bloody Mary cocktail sauce.	25.00
Coconut Prawns , mango coulis.	25.00
Lime Chicken Satay , peanut sauce.	23.00
Thom Kai Soup Shots , lemongrass, cremini mushrooms, coconut milk, kaffir lime leaves .	21.00

HORS D'OEUVRE PLATTERS

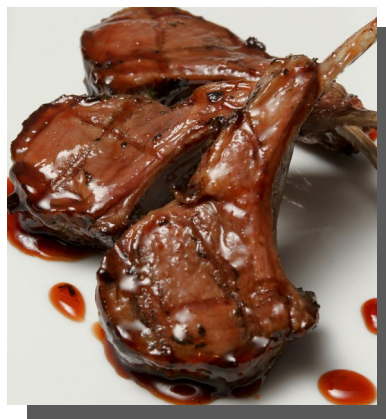
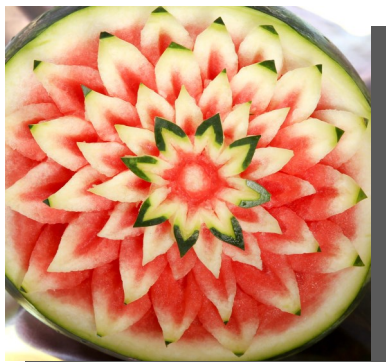
SERVES 20

Cured Meat & Cheese Platter , croccantini & orange spicy mustard.	90.00
Roasted Vegetable Platter , asparagus, mushrooms, peppers, eggplant, scallions, zucchini.	76.00
Whipped Butternut Tartlets , bacon & chives.	62.00
Bruschetta , roasted tomato, fresh mozzarella & basil.	60.00
Chilled Jumbo Prawn Cocktail , bloody Mary cocktail sauce.	90.00
Creamy Artichoke Dip , toasted parmesan, crostini.	70.00
Seasonal Fresh Fruit Platter.	65.00
Buffalo Sliders , pimento cheese, crispy onions.	80.00
Antipasto Stuffed Pepper Poppers.	75.00
Mushroom and Brie Tartlets.	75.00
Peking Duck Spring rolls , nuoc cham.	80.00
Petite Cuban Pressed Sandwiches , pulled pork, ham, pickles, mustard.	80.00
Pear & Bleu Cheese Crostini , caramelized onions, balsamic drizzle.	65.00
Lime Chicken Satay , peanut sauce.	75.00
Shaved Ribeye Crostini , roasted peppers & horseradish cream.	85.00
Citrus Crusted Seared Tuna , wonton crisp & jicama slaw.	85.00
Hummus Platter , olive tapenade, feta cheese, roasted peppers, crudité, pita wedges .	65.00



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BOX LUNCH MENU

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

15.00

SANDWICHES

Grilled Chicken Telera, grilled chicken breast, basil pesto aioli, Swiss cheese, spinach, roasted red pepper and Spanish onion on a ciabatta roll.

Baked Turkey and Smoked Bacon Bagel, cream cheese, spinach and dried cranberries..

Italian Sub, shaved ham, salami, pepperoni and provolone with Italian Dressing.

Prime Rib Sub, shaved prime rib, bleu cheese, crispy onions and horseradish sauce.

Chicken Croissant, gourmet house chicken salad with grapes and walnuts on toasted croissant with romaine and tomato.

Shaved Ham and Swiss Croissant, stone ground mustard and romaine lettuce.

Pressed Cuban Sandwich: smoked ham, pulled pork, Swiss cheese, dill pickles, mustard.

Corned Beef and Swiss, sauerkraut, mustard on rye.

WRAPS

Chicken Chipotle, chicken breast, tomato, avocado, romaine, pico de gallo, chipotle ranch.

Chicken Salad Wrap, our gourmet house chicken salad with tomato and romaine in a spinach wrap.

Garden Wrap, organic greens, cream cheese, tomato, peppers, onion, English cucumber, olives and avocado with ranch dressing.

The Club Wrap, turkey breast, shaved ham, smoked bacon, cheddar cheese, lettuce, tomato and ranch dressing.

Cobb Wrap, chicken breast, smoked bacon, bleu cheese, tomato, avocado and lettuce.

SALADS

BBQ Chicken Salad, chicken breast, tomato, avocado, crispy onions, chipotle dressing.

Chef Salad, turkey, shaved ham, cheddar cheese, Swiss cheese, hard cooked egg.

Garden Salad, organic greens, tomatoes, English cucumber, peppers, avocado, crispy onions, croutons and choice of dressing.

Cobb Salad, chicken breast, ham, bacon, bleu cheese, avocado, tomato, hard cooked egg.

Apple Chicken Salad, crisp apple, romaine lettuce, ripe tomato, red onion, bleu cheese, house chicken salad.

Gluten free bread or rolls available on request.