

Catering Information

Menus

Enclosed for your consideration are the Willows Lodge banquet menus. Willows Lodge offers a broad selection of menu items but if you have special requests our Chefs will be happy to work with you on creating a signature menu. Please note our policies for plated meal selections listed below under guarantees and also on each plated menu page. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable Washington State sales tax. These prices are subject to change without notice, but may be confirmed up to three months prior to your event. All food and beverages for your function must be obtained from Willows Lodge.

Guarantees

The Catering Office must be notified of your guaranteed number of guests as well as your menu selections and entrée counts by 11:00 am three (3) business days prior to your event. Once received by the Catering Department the number will be considered a guarantee and is not subject to reduction. If you are unable to provide exact entrée counts for your plated meal you will be charged an additional \$10.00 per guest on top of the plated meal price.

Beverage Service

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Hosted bars carry a bartender fee of \$25.00 per hour and cash bars incur a bartender fee of \$50.00 per hour; both styles have a two-hour bartender minimum.

Guestrooms

Willows Lodge offers 84 luxury guestrooms and suites. All guestrooms have a fireplace, patio or balcony, large soaking tub, stereo system, and complimentary high-speed Internet access. Guest room reservations can be arranged based on availability through our Catering and Conference Services department. All functions with music ending after 7:00 pm must rent three guest/noise rooms at a discounted rate.

Payment Policies

The booking fee for each event is specified on your event contract. Payment of the total estimated bill for social events is due two weeks prior to the scheduled event date. All banquet functions must have a valid credit card number on file. Willows Lodge will only bill corporate clients that have established a direct bill account with our Accounting department. If you are interested in setting up a direct bill account please request an application form; this must be submitted no later than three weeks prior to the date of your scheduled event.

Shipped Material, Set-Up and Decorations

The catering department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Willows Lodge c/o Catering Department with the company name, company contact, function room and date of function clearly marked. Willows Lodge cannot accept deliveries more than three days before your event.

Your banquet room will be ready for any extra touches you are providing thirty minutes prior to your scheduled start time for corporate events and one-hour prior for social events. Please ask your Catering Representative about restrictions on how and with what you may decorate or specific requests on set-up time and decorations. Willows Lodge cannot store and will not be responsible for any materials left behind after the conclusion of your event.

Audio-Visual Equipment

Willows Lodge has enlisted AVMS Corporation to offer a comprehensive range of production services to meet your needs. Our hotel is also proud to feature Global Meeting™ high-speed Internet connection. Additional charges apply to all audio-visual equipment and high-speed Internet connections. Please speak to the Catering Department to obtain additional information and pricing.

Continental Breakfasts

All continental buffets include Chilled Fruit Juices and Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

Morningtide

Sliced Market Fruit and Berries

Individual Fruit Yogurts

O'Brien Potatoes

Assorted Breakfast Wraps to include:

Chicken Sausage, Mushrooms, Sautéed Peppers, Gruyere and Scrambled Eggs

Ham, Smoked Cheddar, Grilled Onions and Scrambled Eggs

Mushrooms, Peppers, Zucchini, Sharp White Cheddar and Scrambled Eggs

\$23.00 per Guest

Sun Up

Sliced Market Fruit and Berries

Assorted Bread and Bagels for Toasting

Herbed Cream Cheese, Butter, Fruit Preserves and Honey

Apple Sausage and Fresh Bacon

Scrambled Eggs with a Seasonal Vegetable Medley and Sharp White Cheddar

Traditional Hash Browns

Assorted Sweet and Savory Scones

\$24.00 per Guest

Rise and Shine

Sliced Market Fruit and Berries

Selection of Cold Cereals

Yogurt Parfait Bar with Granola, Dried Fruit, Nuts and Fresh Berries

Pannier of Assorted Pastries and Bagels

Herbed Cream Cheese, Butter, Fruit Preserves and Honey

Display of Sliced Deli Meats, Smoked Salmon Lox and Traditional Condiments

\$20.00 per Guest

Aurora

Assorted Housemade Fruit Smoothies

Sliced Market Fruit and Berries

Cottage Fries

Breakfast Sandwich Bar to Include:

English Muffins and Croissants

Scrambled Eggs

Canadian Bacon, Sausage Patties and Vegetarian Sausage Patties

Cheddar and Swiss Cheese

\$23.00 per Guest

Breakfast Bites

The following selections may be added to any of the above breakfast buffets

Huckleberry Belgian Waffles	\$8.00 per Guest
Scrambled Eggs with Mushrooms and Cheese	\$10.00 per Guest
Apple Sausage and Fresh Bacon	\$5.00 per Guest
Housemade Crab Quiche and Vegetarian Quiche	\$10.00 per Guest
Assorted Breakfast Breads	\$6.00 per Guest
Individual Fruit Yogurts	\$3.00 per Guest
Buttermilk Pancakes with Assorted Syrups	\$8.00 per Guest
Fresh Fruit-Filled Turnovers	\$7.00 per Guest
Assorted Breakfast Wraps	\$12.00 per Guest
Housemade Oatmeal with Brown Sugar and Milk	\$5.00 per Guest
Assorted Sweet and Savory Scones	\$12.00 per Guest

Omelet Station

Minimum of 25 Guests

If group exceeds 50 guests a second chef attendant must be added for an additional charge of \$50.00

Choice of Five (5) Toppings:

Goat Cheese, Cheddar Cheese, Gruyere Cheese, Fresh Bacon, Italian Sausage, Diced Ham, Smoked Salmon, Dungeness Crab, Onions, Bell Peppers, Fresh Diced Tomatoes, Sautéed Mushrooms, Fresh Herbs, Seasonal Vegetable Medley

\$20.00 per Guest

Waffle Station

Minimum of 25 Guests

If group exceeds 50 guests a second chef attendant must be added for an additional charge of \$50.00

Mixed Berry Compote, Maple Syrup, Fruit Flavored Syrups, Chocolate Chips, Apple Smoked Bacon, Pecans, Walnuts, Raisins, Fresh Cut Berries and Whipped Cream

\$15.00 per Guest

The Meridian Brunch

Minimum of 25 Guests

If group exceeds 50 guests a second chef attendant must be added for an additional charge of \$50.00.

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

Chilled Fruit Juices

Sliced Market Fruit and Berries

Pannier of Assorted Pastries and Bagels

Herbed Cream Cheese, Butter, Fruit Preserves and Honey

Salmon Display of Gerard and Dominique Lox, Hard Smoked Salmon Side, Capers, Minced Red Onions, Tomato Slices, Lemon Slices and Dilled Whipped Cream Cheese

Mixed Greens, Dried Cranberries, Julienne of Pear, Toasted Pine Nuts, Gorgonzola Cheese and Pomegranate Vinaigrette

White Cheddar Gratin

Apple Sausage and Fresh Bacon

Wild Mushroom, Caramelized Onion, Gruyere and Fresh Herb Strata

Grand Marnier Brioche French Toast

Choice of one (1) Carving Station:

Cuban Spice-Rubbed Pork Loin with Smoked Tomato au Jus

Pineapple-Glazed Ham with Sweet Soy and Spicy Mustard

Herb-Crusted Turkey Breast

Prime Rib au Jus with Creamy Horseradish

\$46.00 per Guest

Luncheon Buffets

All luncheon buffets include Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

Harvest Bistro

Baby Spinach, Bosc Pear, Applewood Smoked Bacon, Spiced Pecans,
Pleasant Valley Farmstead Cheese and Honey Dijon Vinaigrette
Wild Rice and Garden Vegetable Medley Salad with Sherry Vinaigrette
Sliced Market Fruit and Berries
Baked Brie with Dates, Dried Fruit, Gourmet Breads and Crackers
Roasted Pork Loin with Cranberry Chutney
Herb-Crusted Turkey Breast with Mushroom Demi
Seasonal Vegetable Medley
Rustic Bread and Butter
Apple Tartlets and Banana Walnut Cake

\$38.00 per Guest

Willows Deli

Soup du Jour
Garden Salad with Assorted Dressings
Chef's Choice Deli Salad
Sliced Market Fruit and Berries
Maple Cured Ham, Roast Beef, Salami, Rosemary Turkey Breast,
Grilled Chicken Breast, Grilled Market Vegetables and Premium Deli and Imported Cheese
Assortment of Flavored Spreads and Traditional Deli Condiments
Basket of Gourmet Breads, Pitas, Wraps and Assorted Bagels
Assorted Seasonal Cookies and Housemade Bars

\$30.00 per Guest

Southwest Cantina

Minimum of 15 guests

Southwest Carrot Soup with Toasted Pepitas and Lime Crème Fraîche
Santa Fe Chopped Salad with Iceberg Lettuce, Black Beans, Roasted Corn, Grilled Peppers, Cotija Cheese,
Diced Avocado and Cilantro Vinaigrette
Taco Bar to include:
Carnitas Chicken, Carne Asada Beef and Fajita Vegetables
Soft Corn and Soft Flour Tortillas
Shredded Cheese, Salsa Rojo, Shredded Lettuce, Sour Cream and Guacamole
Refried Beans Con Queso
Fiesta Rice
Basket of Tri-Color Tortilla Chips
Housemade Churros and Chocolate Flan

\$34.00 per Guest

Luncheon Buffets continued...

All luncheon buffets include Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

The Pan-Asian Palace

Spinach, Julienne of Red and Yellow Peppers, Orange Segments, Roasted Peanuts and
Miso-Sesame Vinaigrette with Crispy Won Tons
Sliced Market Fruit and Berries
Grilled and Chilled Asian Vegetables with Soy-Cilantro Vinaigrette
Market Fresh Sushi Display with Wasabi, Soy Sauce and Pickled Ginger
Beef Medallions with Asian Caramel Demi
Citrus-Ginger Grilled Chicken with Spicy Cashew Sauce
Crispy Tofu Pad Thai with Crushed Peanuts, Bean Sprouts and Chiles
Plain and Chocolate Dipped Fortune Cookies

\$39.00 per Guest

Northwest Café

Mixed Field Greens, Sweet Red Apple Slices, Toasted Pecans,
Beecher's White Cheddar and Pinot Noir Vinaigrette
Pasta Salad with Toasted Wheat Orecchiette, White Beans, Confit of Fennel,
Pecorino Cheese and Fig Vinaigrette
Locally Produced and Imported Cheese Display with Sliced Bread and Gourmet Crackers
Sliced Market Fruit and Berries
Seared King Salmon with Smoked Tomato and Red Wine Sauce
White Balsamic and Apricot Glazed Airline Chicken Breast
Rustic Bread and Butter
Cinnamon Pear Cake and Chocolate Coffee Tart

\$37.00 per Guest

All American Diner

Soup du Jour
Traditional Caesar Salad
Fresh Fruit Salad
Assortment of Sandwiches to Include:
Albacore Tuna and Cheddar Melts on Sourdough
Mini Burgers on Brioche Buns with Sharp Cheddar and Tomato Aioli
Grilled Vegetable, Havarti and Roasted Tomato Tapenade Paninis on Rosemary Bread
Housemade Steak Fries
Assorted Seasonal Cupcakes

\$32.00 per Guest

Plated Lunches

All plated lunches include rustic bread and butter, Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

The highest selected entrée price will be applied to all meals.

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this due date there will be an additional fee of \$10.00 per guest applied to the entrée price and the entrees will be modified by the chef to allow for only one starch side dish and one vegetable side dish for all entrees.

Client must also provide meal designators for each guest.

Appetizers

One of the following plated appetizers can be added to any plated lunch for an additional charge:

Roasted Butternut Squash Soup with Sage Crème Fraîche	\$6.00 per Guest
Chicken and Portobello Mushroom Ravioli with Roasted Garlic and Brown Butter-Balsamic Sauce	\$8.00 per Guest
Grand Marnier Prawns with Frisee, Orange Segments and Citrus Vinaigrette	\$8.00 per Guest
Roasted Eggplant and Goat Cheese Strudel with Fire Roasted Tomato Ragout	\$7.00 per Guest

Starters

Choice of one (1)

Mixed Field Greens, Sweet Red Apple Slices, Toasted Pecans,
Beecher's White Cheddar and Pinot Noir Vinaigrette

Baby Spinach, Bosc Pear, Applewood Smoked Bacon, Spiced Pecans,
Pleasant Valley Farmstead Cheese and Honey Dijon Vinaigrette

Bibb Lettuce, Smoked Almonds, Blue Cheese Crumbles, Fried Shallots and
Creamy Blue Cheese Dressing

Baby Arugula, Roasted Red Beets, Goat Cheese Crottin and Aged Sherry Vinaigrette

Entrées

Choice of three (3)

Exact entrée counts must be provided three (3) business days prior to the event date

Peppered Beef Tenderloin, Roasted Onion Mashed Potatoes, Wild Mushroom Medley, Laccinato Kale with Roasted Tomatoes and Gorgonzola Cream Drizzle	\$50.00 per Guest
New York Striploin, Gruyere and Yukon Gold Potato Gratin, Roasted Asparagus and Caramelized Shallot Demi-Glace	\$49.00 per Guest
Braised Lamb Shank, Herbed Polenta, Cipollini Onions, Haricot Verts, Red Peppers and Lamb Demi-Glace	\$47.00 per Guest
Roasted Pork Tenderloin, Grilled Polenta Cake, Swiss Chard and Port Wine-Tart Cherry Reduction	\$46.00 per Guest
Rosemary-Grilled Airline Chicken Breast, Creamy Risotto, Roasted Vegetables and Red Pepper-Roasted Tomato Broth with Pecorino-Romano Cheese	\$42.00 per Guest
Oven-Roasted Pheasant Breast, Herbed Risotto Cake, Broccolini and Balsamic-Cherry Reduction	\$43.00 per Guest
Pan-Seared Sea Bass, Roasted Fingerling Coins, Baby Bok Choy, Shimiji Mushrooms and Garlic-Ginger-Mirin Sauce	\$44.00 per Guest
Seared King Salmon with Roasted Apples, Creamy Farro, Chestnuts and Apple Cider Beurre Blanc	\$43.00 per Guest
Roasted Vegetable and Goat Cheese Wonton Lasagna	\$40.00 per Guest
Grilled Portobello Mushroom, Autumn Ratatouille, Sautéed Pea Vines and Tomato Coulis with an Olive Oil Drizzle	\$41.00 per Guest

Duo Plate Entrées

Choice of one (1)

Beef Tenderloin and Dungeness Crab Cake, Confit of Fennel and Chive Salad, Swiss Chard and Roasted Fennel Cream Sauce	\$53.00 per Guest
Herb-Crusted Airline Chicken Breast and Garlic Grilled Jumbo Prawns, Vermicelli Rice Pilaf, Braised Greens and Roasted Garlic-Tomato Reduction	\$52.00 per Guest
Oven-Roasted Beef Medallions and Seared King Salmon, Potato & Rice Cakes, Seasonal Vegetable Medley and Balsamic Butter Sauce	\$54.00 per Guest

Desserts

Choice of one (1)

Apple Frangipane Tart with Caramel Sauce and an Oatmeal Cookie Crumble
Dark Chocolate Bread Pudding with Huckleberry Sauce and Vanilla Bean Chantilly
White Chocolate Cheesecake with Marsala Wine and Berry Compote
Duet: Chocolate-Hazelnut Dome and Vanilla Bean-Dried Cherry Cake

Theme Breaks

Seventh Inning Stretch

Soft Pretzels with Cheese Sauce, Stone Ground Mustard and Yellow Mustard,
Mixed Nuts and Cracker Jacks \$12.00 per Guest

Afternoon Matinee

Licorice, Freshly Popped Popcorn and Traditional Candy Counter Selections \$8.00 per Guest

High Tea

Tea Sandwiches, Freshly Baked Scones with Jam and Honey, Petite
Fours, Selection of Miniature Quiches and Assorted Revolution Tea \$15.00 per Guest

Take a Hike

Willows Lodge Trail Mix, Granola Bars, Whole Fruit and
Yogurt-Covered Pretzels \$12.00 per Guest

Skinny Dipping

Lavish Display of Fresh Fruit and Berries, Fresh Market Vegetable Display,
Pita Chips and Assortment of Low-fat Dips \$14.00 per Guest

Tee Time

Golfer's Snack Mix, Arnold Palmers, Mixed Nuts and M&Ms \$9.00 per Guest

Rev Up Your Engine

Assortment of Power Bars, Dried Fruit & Fruit Chips, Energy Drinks and
Self-Serve Espresso Drinks \$13.00 per Guest

"Zen" ergize

Hot and Iced Green Tea, Flavored Soy Nuts, Chilled Edamame with Sea Salt and
Chocolate-Dipped Fortune Cookies \$11.00 per Guest

Orchard House

Sliced Apples with Caramel Dip, Fruit Filled Turnovers, Assorted Fruit Chips,
Blue Cheese, Pear and Walnut Gallette with Crackers, and Apple Cider \$14.00 per Guest

Recess Hour

Assortment of Brownies and Freshly Baked Cookies	\$33.00/dozen	Breakfast Bread Assortment	\$32.00/dozen
Chips, Salsa & Guacamole	\$6.00/guest	Flavored & Plain Popcorn	\$6.00/guest
Willows Lodge Trail Mix	\$28.00/pound	Hard Pretzels	\$20.00/pound
Mixed Nuts	\$26.00/pound	Root Beer Floats	\$7.00/guest
Willows Bars	\$35.00/dozen	Basket of Whole Fruit	\$3.00/piece
Soft Pretzels	\$30.00/dozen	Assorted Candy	\$6.00/guest
Energy Bars & Granola Bars	\$5.00/guest	Fresh Veggies & Dip	\$5.00/guest

Hors d'Oeuvres

Minimum order of two (2) dozen per selection

Earth

Chickpea Fritters with Cucumber Raita	\$36.00 per Dozen
Grilled Crostini with Caprese Salad and Fresh Basil	\$34.00 per Dozen
Cougar Gold Gougeres	\$36.00 per Dozen
Goat Cheese, Eggplant and Oven-Roasted Tomato Spanakopita	\$34.00 per Dozen
Baked Roasted Vegetable and Feta Cheese Phyllo Cups with Pesto Drizzle	\$36.00 per Dozen
Vegetarian Eggrolls with Sweet Chili Dipping Sauce	\$35.00 per Dozen

Water

Coconut Prawns with Apricot Horseradish Glaze	\$44.00 per Dozen
Ahi Tartar Wonton Cups with Yuzu-Avocado Crème Fraiche	\$44.00 per Dozen
Northwest Salmon Cakes with Chive Aioli	\$46.00 per Dozen
Ginger-Spiced Saku Tuna Lollipops with Sweet Chili Sauce	\$45.00 per Dozen
Artichoke, Crab and Parmesan Vol-au-Vents	\$46.00 per Dozen
Rye Crisps with Smoked Salmon, Microgreens and Dill Crème Fraîche	\$44.00 per Dozen
Signature Barking Frog Grand Marnier Prawns	\$47.00 per Dozen

Fire

Pepper Crusted Beef with Cilantro Gremolata on a Garlic Crostini	\$48.00 per Dozen
Grilled Flatbread with Chorizo Sausage, Caramelized Onions and Goat Cheese	\$43.00 per Dozen
Pancetta, Leek and Brie Cheese Tartlets	\$44.00 per Dozen
Blue Cheese Stuffed Dates Wrapped in Bacon	\$48.00 per Dozen
Gorgonzola, Fig and Prosciutto Phyllo Triangles	\$46.00 per Dozen
Asian Pork Skewers with Apple Ginger Glaze	\$44.00 per Dozen

Air

Jerk Chicken in Phyllo Cups with Mango Chutney	\$43.00 per Dozen
Duck Confit and Caramelized Onion Tartlets with Fig Jam	\$46.00 per Dozen
Pan-Asian Chicken Potstickers with Lime-Chili Dipping Sauce	\$43.00 per Dozen
Grilled Chicken Quesadillas with Pepperjack Cheese and Avocado Crème Fraîche	\$42.00 per Dozen
Plum-Glazed Duck Salad in a Wonton Cup	\$45.00 per Dozen
Crostini with Smoked Turkey-Pesto Salad, Goat Cheese and Red Pepper Relish	\$44.00 per Dozen

Reception Displays

Trio of Dips

Spicy Feta; Black Bean and Chipotle; and Spinach, Artichoke, Boursin & Roasted Garlic with Tortilla Chips, Gourmet Breads and Crackers

\$12.00 per Guest

Baked Brie

Warm Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

\$8.00 per Guest

Market Vegetable Display

Display of Seasonal Sliced Vegetables and Cucumber-Dill Ranch Dip

\$5.00 per Guest

Cheese Display

Display of Locally Produced and Imported Cheese, Dried Fruit, Nuts, Gourmet Breads and Crackers

\$10.00 per Guest

Antipasti Platter

Display of Italian-Style Aged Cured Meats, Marinated Vegetables, International Cheeses, Gourmet Breads and Crackers

\$15.00 per Guest

Meze Platter

15 person minimum

Marinated Olives, Dolmades, Roasted Red Pepper Hummus, Pita Chips, Prosciutto Wrapped Boconccini, Toasted Chickpeas, Cucumber-Tomato Salad and Feta Stuffed Roasted Peppers

\$18.00 per Guest

Iced Seafood Display

Poached Jumbo Prawns and Snow Crab Claws with Fresh Lemon Slices and Cocktail Sauce

\$18.00 per Guest

Fruit Display

Lavish Display of Seasonal Fresh Fruit and Berries

\$6.00 per Guest

Pan-Asian Platter

15 person minimum

BBQ Pork, Spring Rolls, Chilled Grilled Lime-Chile Marinated Prawns and Assorted Fresh Sushi with Wasabi, Soy Sauce, Pickled Ginger, Hot Mustard and Toasted Sesame Seeds

\$20.00 per Guest

Reception Stations

Minimum of 25 Guests. All stations require a chef attendant for a fee of \$50.00 per station for every 50 Guests.

Pasta Station

Pasta Served with Shaved Parmesan, Focaccia Bread and Butter

Pasta Selections - choice of two (2):

Tri-Colored Fusilli, Penne, Farfalle, Wild Mushroom Ravioli,
Three-Cheese Tortellini, Smoked Chicken Tortellini

Sauce Selections - choice of two (2):

Basil Pesto, Alfredo, Spicy Tomato Puttanesca,
Wild Mushroom Ragout, Gorgonzola Cream, Marinara

Topping Selections - choice of three (3):

Zucchini, Wild Mushrooms, Julienne Peppers, Spinach, Sun-dried Tomatoes, Fresh Diced Tomatoes,
Kalamata Olives, Pancetta, Smoked Chicken, Shrimp

\$15.00 per Guest

Carving Station

All carving stations accommodate approximately 50 Guests and include Rustic Bread and Butter.

Cuban Spice-Rubbed Pork Loin with Smoked Tomato au Jus	\$15.00 per Guest
Pineapple-Glazed Ham with Sweet Soy and Spicy Mustard	\$13.00 per Guest
Herb-Crusted Turkey Breast	\$14.00 per Guest
Prime Rib au Jus with Creamy Horseradish	\$16.00 per Guest

Skewer Station

Pricing includes one of each of the four skewer selections listed:

Southwest Chipotle Chicken Brochettes
Pan-Asian Beef Satays
Greek Herb-Marinated Lamb Kebabs
Balsamic-Glazed Vegetable Skewers

\$16.00 per Guest

Dessert Station

Chef's Selection of Miniature Desserts, Petit Fours, Candies, Cookies, Tartlets and Other Sweets

3 pieces per person - \$6.00 per Guest

5 pieces per person - \$10.00 per Guest

Plated Dinners

All plated dinners include rustic bread and butter, Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

The highest selected entrée price will be applied to all meals.

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this due date there will be an additional fee of \$10.00 per guest applied to the entrée price and the entrees will be modified by the chef to allow for only one starch side dish and one vegetable side dish for all entrees.

Client must also provide meal designators for each guest.

Appetizers

Choice of one (1)

Roasted Butternut Squash Soup with Sage Crème Fraîche

Chicken and Portobello Mushroom Ravioli with Roasted Garlic and Brown Butter-Balsamic Sauce

Grand Marnier Prawns with Frisee, Orange Segments and Citrus Vinaigrette

Roasted Eggplant and Goat Cheese Strudel with Fire Roasted Tomato Ragout

Starters

Choice of one (1)

Mixed Field Greens, Sweet Red Apple Slices, Toasted Pecans,
Beecher's White Cheddar and Pinot Noir Vinaigrette

Baby Spinach, Bosc Pear, Applewood Smoked Bacon, Spiced Pecans,
Pleasant Valley Farmstead Cheese and Honey Dijon Vinaigrette

Bibb Lettuce, Smoked Almonds, Blue Cheese Crumbles, Fried Shallots and
Creamy Blue Cheese Dressing

Baby Arugula, Roasted Red Beets, Goat Cheese Crottin and Aged Sherry Vinaigrette

Entrées

Choice of three (3)

Exact entrée counts must be provided three (3) business days prior to the event date

Peppered Beef Tenderloin, Roasted Onion Mashed Potatoes, Wild Mushroom Medley, Laccinato Kale with Roasted Tomatoes and Gorgonzola Cream Drizzle	\$70.00 per Guest
New York Striploin, Gruyere and Yukon Gold Potato Gratin, Roasted Asparagus and Caramelized Shallot Demi-Glace	\$69.00 per Guest
Braised Lamb Shank, Herbed Polenta, Cipollini Onions, Haricot Verts, Red Peppers and Lamb Demi-Glace	\$67.00 per Guest
Roasted Pork Tenderloin, Grilled Polenta Cake, Swiss Chard and Port Wine-Tart Cherry Reduction	\$66.00 per Guest
Rosemary-Grilled Airline Chicken Breast, Creamy Risotto, Roasted Vegetables and Red Pepper-Roasted Tomato Broth with Pecorino-Romano Cheese	\$62.00 per Guest
Oven-Roasted Pheasant Breast, Herbed Risotto Cake, Broccolini and Balsamic-Cherry Reduction	\$63.00 per Guest
Pan-Seared Sea Bass, Roasted Fingerling Coins, Baby Bok Choy, Shimiji Mushrooms and Garlic-Ginger-Mirin Sauce	\$64.00 per Guest
Seared King Salmon with Roasted Apples, Creamy Farro, Chestnuts and Apple Cider Beurre Blanc	\$63.00 per Guest
Roasted Vegetable and Goat Cheese Wonton Lasagna	\$60.00 per Guest
Grilled Portobello Mushroom, Autumn Ratatouille, Sautéed Pea Vines and Tomato Coulis with an Olive Oil Drizzle	\$61.00 per Guest

Duo Plate Entrées

Choice of one (1)

Beef Tenderloin and Dungeness Crab Cake, Confit of Fennel and Chive Salad, Swiss Chard and Roasted Fennel Cream Sauce	\$73.00 per Guest
Herb-Crusted Airline Chicken Breast and Garlic Grilled Jumbo Prawns, Vermicelli Rice Pilaf, Braised Greens and Roasted Garlic-Tomato Reduction	\$72.00 per Guest
Oven-Roasted Beef Medallions and Seared King Salmon, Potato & Rice Cakes, Seasonal Vegetable Medley and Balsamic Butter Sauce	\$74.00 per Guest

Desserts

Choice of one (1)

Apple Frangipane Tart with Caramel Sauce and an Oatmeal Cookie Crumble
Dark Chocolate Bread Pudding with Huckleberry Sauce and Vanilla Bean Chantilly
White Chocolate Cheesecake with Marsala Wine and Berry Compote
Duet: Chocolate-Hazelnut Dome and Vanilla Bean-Dried Cherry Cake

The Canoe Ridge Buffet

Minimum of 15 guests

Passed Hors d'Oeuvres (one of each per guest)

Goat Cheese, Eggplant and Oven-Roasted Tomato Spanakopita

Northwest Salmon Cakes with Chive Aioli

Pancetta, Leek and Brie Cheese Tartlets

Crostini with Smoked Turkey-Pesto Salad, Goat Cheese and Red Pepper Relish

Mixed Greens, Dried Cranberries, Julienne of Pear, Toasted Pine Nuts,

Gorgonzola Cheese and Pomegranate Vinaigrette

Iced Seafood Display with Poached Jumbo Prawns, Snow Crab Claws,

Fresh Lemon Slices and Cocktail Sauce

Display of Locally Produced and Imported Cheese, Dried Fruit, Nuts,

Gourmet Breads and Crackers

Lavish Display of Seasonal Fresh Fruit and Berries

Choice of Two (2) Entrées:

Pork Tenderloin with Apple-Currant Chutney

Prime Rib of Beef au Jus with Creamy Horseradish

Seared King Salmon with Smoked Tomato and Red Wine Sauce

Herbed Chicken Breast with Apple-Chestnut Beurre Blanc

Wild Mushroom Ravioli with Roasted Red Pepper Cream Sauce

Chive Whipped Potatoes

Seasonal Vegetable Medley

Rustic Bread and Butter

Chocolate Pecan Tart

Apple Cranberry Cake

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$52.50 per guest – Lunch

\$59.50 per guest – Dinner

The Klipsun Vineyard Buffet

Minimum of 15 guests

Spinach, Julienne of Red and Yellow Peppers, Orange Segments, Roasted Peanuts and
Miso-Sesame Vinaigrette with Crispy Won Tons

Market Fresh Sushi Display with Wasabi, Soy Sauce and Pickled Ginger

Grilled and Chilled Asian Vegetables with Soy-Cilantro Vinaigrette

Sweet Chile and Lime Marinated Grilled Prawns

Choice of Two (2) Entrées:

Beef Medallions with Asian Caramel Demi

Grilled King Salmon with Honey-Soy Glaze

Seared Duck Breast with Orange-Soy Glaze

Crispy Tofu Pad Thai with Crushed Peanuts, Bean Sprouts and Chiles

Citrus-Ginger Chicken with Spicy Cashew Sauce

Almond-Scallion Jasmine Rice

Vegetable Stir-Fry

Rustic Bread and Butter

Plain and Chocolate-Dipped Fortune Cookies

Chai Custard Cups

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$50.00 per guest – Lunch

\$57.00 per guest – Dinner

The Horse Heaven Hills Buffet

Minimum of 15 guests

Mixed Greens, Oven-Roasted Tomatoes, Sliced Cucumbers, Kalamata Olives,
Feta Cheese and Oregano Vinaigrette

Pasta Salad with Toasted Wheat Orecchiette, White Beans, Confit of Fennel,
Pecorino Cheese and Fig Vinaigrette

Lavish Display of Seasonal Fresh Fruit and Berries

Antipasti Display of Italian-Style Aged Cured Meats, Marinated Vegetables,
International Cheeses, Gourmet Breads and Crackers

Choice of Two (2) Entrées:

Airline Chicken Breast with Roasted Garlic, Pancetta and Thyme Broth

Beef Medallions with Madagascar Peppercorn Demi

Vegetarian Lasagna with Seasonal Vegetables and Fresh Herbs

Slow-Roasted Lamb with Mint-Almond Pesto and Roasted Grapes

Cashew Crusted Halibut with Beurre Blanc and Fresh Chives

Rosemary Roasted Baby Reds

Seasonal Vegetable Medley

Rustic Bread and Butter

Espresso Custard Tartlets

Walnut-Honey Phyllo Cups

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$48.00 per guest – Lunch

\$55.00 per guest – Dinner

The Red Mountain Buffet

Minimum of 15 guests

Mixed Greens, Toasted Hazelnuts, Tomme de Chèvre, Red Apple Slices and Fig Vinaigrette

Haricot Verts, Shaved Fennel, Radicchio, Belgium Endive, Crispy Shallots and
Red Wine Vinaigrette

Salmon Display of Gerard and Dominique Lox, Hard Smoked Salmon Side, Capers, Minced Red Onions, Tomato
Slices, Lemon Slices and Dilled Whipped Cream Cheese

Baked Brie in a Pastry Shell Served with Dates, Dried Fruit, Gourmet Breads and Crackers

Choice of Two (2) Entrées:

Beef Tenderloin with Red Wine-Shallot Demi

Pan-Seared Halibut Provençal

Mustard-Thyme Glazed Chicken Breast

Lamb au Poivre

Roasted Pheasant Breast with Balsamic-Cherry Reduction

White Bean and Vegetable Cassoulet

Haricots Verts Medley

Rustic Bread and Butter

Gianduja Mousse Domes

Raspberry-Pistachio Financiers

Freshly Brewed Starbucks Coffee and Assorted Revolution Teas

\$49.00 per guest – Lunch

\$56.00 per guest – Dinner

Non-Alcoholic Beverages

Freshly-brewed Starbucks Coffee and Assorted Revolution Teas	\$3.00 per Guest
Mineral Waters, Sodas and Bottled Waters	\$4.00 per Bottle
Fresh Fruit Juices, Lemonade and/or Iced Tea	\$16.00 per Carafe
Martinelli's Sparkling Cider	\$15.00 per Bottle
Willows Fruit Infused Punch	\$40.00 per Gallon

Self-Service Starbucks Espresso Cart

Self-Service Starbucks Espresso Drinks and Assortment of Flavored Syrups
Unlimited, All-Day Service
\$7.00 per Guest

Non-Alcoholic Specialty Mocktails

Berry Lemonade

Freshly Pureed Berries, Lemonade and a touch of Sugar Syrup
\$6.00 Each

Apple Ginger Sparkler

Martinelli's Sparkling Cider and Ginger Syrup
\$5.50 Each

Peaches n' Dreams

Peach Nectar, Muddled Lemons, Lemonade and Orange Juice
\$6.00 Each

Liquid Sunshine

Pineapple Juice, Lemon Juice, Orange Juice, Grapefruit Juice and Lemon Lime Soda
\$5.00 Each

Mango Madness

Fresh Mango Puree, Pineapple Juice and Club Soda
\$7.00 Each

White Peach & Lemon-Thyme Spritzer

White Peach Juice, Lemon-Thyme Syrup and Sparkling Water
\$6.50 Each

Rosemary Lemonade

Fresh Squeezed Lemonade with Hand Picked Rosemary Sprigs
\$6.00 Each

Specialty Cocktails

French Kiss

Ooohlala, cranberry juice, raspberry vodka and apple liqueur; how magnifique! \$10.00

Flirtini

This champagne cocktail featuring cranberry juice, pineapple juice, raspberry vodka and champagne will have you flirtin' with the bartender for a refill! \$10.50

Peachmopolitan

Peach nectar, lemon vodka and citrus juices...move over Cosmo, the Peachmopolitan is taking over! \$10.50

Chocolatini

Dessert anyone? Vanilla vodka, frangelico and crème de cacao are the perfect end to any meal...or beginning \$10.00

Peppermint Patty

What better way to warm up than by enjoying this combination of hot cocoa, peppermint schnapps and kahlua? \$10.00

Gingerbread House

Vanilla vodka, ginger beer and ginger syrup – no baking or assembly required! \$10.00

Pomosa

The classic Mimosa takes a walk on the wildly *delicious* side when we replace the orange juice with pomegranate juice and add pomegranate liqueur, pomegranate vodka and blackberry brandy. \$11.00

Citrus Grove

What do you get when you combine Ruby Red Grapefruit Vodka, Limoncello, Grapefruit Juice, Orange Juice and Lemon Juice? Nothin' but citrus-y sunshine in a glass – refreshing! \$11.00

PEARfection

Pear Vodka, Citrus Vodka, Muddled Cucumbers & Lemons and a touch of Grapefruit juice could only mean one thing: this is the PEARfect cocktail! \$11.00

The Grinchtini

The Grinch did not steal the flavor out of this martini featuring melon liqueur, citrus vodka and lemonade...\$10.50

Spirits, Ales and Liguors

House Cocktails

Smirnoff Vodka
Gordon's Gin
Scoresby Scotch
Bacardi Rum
Jim Beam Whiskey
Seagram's Seven Blended Whiskey
Jose Cuervo Gold Tequila

\$8.00 Each

Premium Cocktails

Absolut Vodka
Tanqueray Gin
Dewar's Scotch
Bacardi Rum
Maker's Mark Whiskey
Crown Royal Blended Whiskey
Sauza Commemorativo Tequila

\$9.00 Each

Super-Premium Cocktails

Grey Goose Vodka
Bombay Sapphire Gin
Johnny Walker Black Label
Captain Morgan's Rum
Knob Creek Bourbon Whiskey
Crown Royal Blended Whiskey
Patron Silver Tequila

\$11.00 Each

Cordials & Cognacs

Kahlua
Frangelico
Bailey's Irish Cream
Sambuca Romana
Amaretto di Saronno
Grand Marnier
Courvoisier V.S.O.P.

\$10.00 Each

Beers, Ales and Lagers

Assorted Redhook Beers
Widmer Hefeweizen, Fat Tire
Amstel Light, Heineken
Corona, Bud Light, Budweiser
Mike's Hard Lemonade and Cranberry
Haake Beck Non Alcoholic Beer

\$5.00 per Bottle

Please ask your Catering Representative for a current copy of our wine list.