Catering Information

Menus
Enclosed for your consideration are menus for Barking Frog Catering. Barking Frog 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. The food, beverage and miscellaneous prices quoted are subject to a 25% 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 for your function must be obtained from Willows Lodge and the Barking Frog. Please note that menu prices include elegant eco-friendly disposable plates, napkins, cutlery, and beverage cups. China, silverware, glassware and linens are available for an additional fee.

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
Beverage menus are available upon request. Beverages for your function are purchased on a per guest basis, wine is purchased per bottle. Beer and Wine bars carry a bartender fee of $25.00 per hour and a Full Bar incurs a bartender fee of $50.00 per hour; both styles have a four-hour bartender minimum.

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.

Guestrooms
Willows Lodge offers 84 luxury guestrooms & suites. All guestrooms have a fireplace, patio or balcony, large soaking tub, stereo system, & complimentary high-speed Internet access. Guest room reservations can be arranged based on availability through our Catering & Conference Services department.

Audio-Visual Equipment
Willows Lodge has enlisted AVMS Corporation to offer a comprehensive range of production services to meet your needs. Please speak to the Catering Department to obtain additional information & pricing.
Continental Breakfasts

All continental buffets include chilled fruit juices & freshly brewed Fonte coffee & teas

Morningtide
Sliced Market Fruit & Berries
Pannier of Assorted Baked Goods & Bagels
Cream Cheese, Butter, Fruit Preserves & Honey
Breakfast Hash with Peppers & Onions
Assorted Breakfast Wraps to include:
  Steak, Provolone Cheese, Fingerling Potatoes & Baby Peppers
  Pico de Gallo, Swiss Chard, Pepper Jack Cheese & Black Beans

$29.00 per Guest

Sun Up
Sliced Market Fruit & Berries
Assorted Bread & Bagels for Toasting
Cream Cheese, Butter, Fruit Preserves & Honey
Herb-Roasted Potato Medley
Buttermilk Pancakes with Maple Syrup & Spiced Butter
Apple Sausage & Fresh Bacon
Scrambled Eggs with a Seasonal Vegetable Medley & Gruyere Cheese

$32.00 per Guest

Rise & Shine
Sliced Market Fruit & Berries
Selection of Cold Cereals & Milk
Yogurt Parfait Bar with House-made Granola, Dried Fruit, Nuts & Fresh Berries
Pannier of Assorted Baked Goods & Bagels
Cream Cheese, Butter, Fruit Preserves & Honey
Display of Smoked & Lox-Style Salmon with Traditional Condiments

$29.00 per Guest

Daybreak
Sliced Market Fruit & Berries
Morning Glory & Blueberry Flaxseed Muffins
Individual Plain, Flavored & Greek Yogurts
House-made Steel-Cut Oatmeal with Brown Sugar
Miniature Frittatas to Include:
  Spinach, Tomatoes & Feta Cheese
  Bacon, Mushrooms & Aged Cheddar Cheese

$30.00 per Guest
The Meridian Brunch

Minimum of 25 Guests

Freshly Brewed Fonte Coffee & Teas

Chilled Fruit Juices

Sliced Market Fruit & Berries

Pannier of Assorted Baked Goods & Bagels

Herbed Cream Cheese, Butter, Fruit Preserves & Honey

Salmon Display of Gerard & Dominique Lox, Smoked Salmon Side, Capers, Minced Red Onions, Tomato Slices, Lemon Slices & Cream Cheese

Beet Salad with Orange Segments, Aged Goat Cheese, Sliced Almonds & Vanilla-Honey Drizzle

Apple Sausage & Fresh Bacon

Scrambled Eggs with a Seasonal Vegetable Medley & Gruyere Cheese

Hash Browns with Chicken Sausage & Cheddar Cheese

Mascarpone-Stuffed Brioche French Toast with Huckleberries & Maple Syrup

Omelet Station

Goat Cheese, Cheddar Cheese, Gruyere Cheese, Fresh Bacon, Italian Sausage, Diced Ham, Onions, Bell Peppers, Fresh Diced Tomatoes, Sautéed Mushrooms

$55.00 per Guest
Luncheon Buffets

All luncheon buffets include freshly brewed Fonte coffee & teas

**Northwest Cafe**

Mixed Greens, Dried Cranberries, Marcona Almonds, Oregon Blue Cheese, Crispy Sweet Potatoes & Apple Cider Vinaigrette

Bean Salad with Pickled Red Wine Onions, Goat Cheese, Pine Nuts & Parsley

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

Sliced Market Fruit & Berries

Seared Steelhead with Tarragon Beurre Blanc

Herb-Roasted Chicken with Roasted Garlic Glace de Poulet

Wild Mushroom Risotto

Rustic Bread & Butter

Apple Pie Spice Cake & Chocolate Espresso Biscotti

$50.00 per Guest

**Southwest Cantina**

Tomato & Red Pepper Bisque with Crispy Tortilla Strips

Romaine, Tomatoes, Pepitas, Cotija Cheese, Black Beans & Chipotle-Avocado Vinaigrette

Sliced Market Fruit & Berries

Taco Bar to include:

Fajita Style Chicken, Carne Asada & Southwest Vegetables

Soft Corn & Flour Tortillas

Shredded Cheese, Salsa Rojo, Shredded Lettuce, Sour Cream & Guacamole

Southwest Rice

Black Beans with Cotija & Cilantro

Basket of Tri-Color Tortilla Chips

Spicy Chili Chocolate Cookies & Housemade Cajeta Churros

$45.00 per Guest

**Mediterranean Kitchen**

Mixed Green, Cucumbers, Tomatoes, Green Beans, Red Peppers & Herb Vinaigrette

Farro Tabbouleh with Cherry Tomatoes, Red Onion, Cucumbers & Lemon-Honey-Olive Oil Emulsion

Sliced Market Fruit & Berries

Greek-Marinated Grilled Chicken, Braised Lamb Shoulder & House-made Falafel

Assortment of Spreads to Include Hummus, Tyrosalata & Tzatziki

Platter of Sliced Tomatoes, Lettuce Leaves, Sliced Onion & Artichoke Hearts

Basket of Pita Bread, Wraps & Pita Chips

Baklava Roulade & Melomakarona

$45.00 per Guest
Luncheon Buffets

All luncheon buffets include freshly brewed Fonte coffee & teas

**Harvest Bistro**

Butternut Squash Soup with Crème Fraiche & Crispy Sage
Arugula, Cougar Gold Cheddar, Dried Cranberries, Hazelnuts, Red Wine Pickled Onions & Pomegranate Vinaigrette
Baby Kale, Shredded Brussels Sprouts, Blueberries, Carrots, Walnuts, Golden Raisins & Chia-Apple Cider Yogurt Dressing
Display of Locally Produced & Imported Cheese, Dried Fruit, Nuts, Gourmet Breads & Crackers
Sliced Market Fruit & Berries

Assortment of Hot Sandwiches to Include:
Smoked Turkey Breast, Bacon, Roma Tomatoes, Cheddar Cheese & Avocado Aioli on Sourdough
Cured Italian Meats, Fresh Mozzarella, Roasted Tomatoes & Arugula Pesto Aioli on Focaccia
Mushroom “Cheesesteak” with Peppers, Onions, Provolone Cheese & Aioli on Potato Baguette

Spiked Chocolate Crèmeux Cups & Rum Coconut Custard Cake

$43.00 per Guest

**Trattoria Italiano**

Caesar Salad with Parmesan, Focaccia Croutons, Lemon & Creamy Caesar Dressing
Antipasti Salad with Fresh Mozzarella, Pepperoncinis, Cherry Tomatoes, Olives, Artichoke Hearts, Mixed Greens & Italian Herb Vinaigrette
Charcuterie Platter of Cured Meats & Italian Cheeses with Traditional Condiments
Sliced Market Fruit & Berries

Herb-Crusted Pork Tenderloin Rosa di Pama with Herb Parmesan Cream
Seared Chicken Breast with Eggplant & Mushroom Puttanesca
Baked Pasta with Ricotta Cheese, Mozzarella Cheese & Roasted Tomatoes
Pine Nut Marsala Tarts & Tiramisu Cups

$49.00 per Guest

**Willows Deli**

Garden Salad with Assorted Dressings
Chef’s Choice Deli Salad
Sliced Market Fruit & Berries
Maple Cured Ham, Roast Beef, Salami, Rosemary Turkey Breast & Grilled Chicken Breast
Assorted Fresh & Grilled Market Vegetables
Sliced Cheeses to Include Cheddar, Swiss, Havarti & Pepper Jack
Assortment of Flavored Spreads & Traditional Deli Condiments
Basket of Gourmet Breads, Wraps & Assorted Bagels
Selection of Gourmet Potato Chips
Assorted Seasonal Cookies & Dessert Bars

$42.00 per Guest
Plated Lunches

All plated lunches include rustic bread & butter, freshly brewed Fonte coffee & 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 highest selected entrée price.

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:

Marinated, Grilled & Stuffed Portobello Mushrooms
Wild Rice, Crushed Marcona Almonds, Balsamic Reduction $10.00 per Guest

Smoked Duck Breast
Frisee Salad, Dried Cherries, Walnuts, Sherry Vinaigrette $10.00 per Guest

Grand Marnier Prawns
Mixed Greens, Orange Segments, Lemongrass Vinaigrette $10.00 per Guest

Garlic-Ginger Buckwheat Noodle Soup
Swiss Chard, Scallions, Pickled Baby Bok Choy $10.00 per Guest

Starters

Choice of one (1)

Mixed Greens, Goat Cheese Croquettes, Dried Strawberries, Macadamia Nuts & Champagne Vinaigrette

Caesar Salad with Crispy Parmesan, Brioche Crouton, Fresh Lemon & Creamy Caesar Dressing

Warm Shredded Kale, Crispy Brussels Sprouts, Golden Raisins, Smoked Almonds, Blue Cheese & Roasted Garlic-Balsamic Vinaigrette

Frisée & Spinach, Drunken Goat Cheese, Dried Pears, Walnuts, Beet Chips & Port Wine Vinaigrette
**Entrées**

Choice of three (3)

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

- **Beef Tenderloin, White Cheddar & Chive Whipped Potatoes, Seasonal Vegetable Medley, Huckleberry Veal Demi-Glace** $55.00 per Guest
- **Herbed Lamb Loin, Creamy Thyme Polenta, Roasted Brussels Sprouts, Port Wine Reduction** $54.00 per Guest
- **Seared Chicken Breast, Wild Mushroom Ravioli, Roasted Broccolini, Porcini Mushroom Cream** $49.00 per Guest
- **Seared Duck Breast, Creamy Cherry Farro, Red Wine-Braised Cabbage, Fennel-Apple Purée** $50.00 per Guest
- **Grilled Pork Tenderloin, Gruyere Potato Gratin, Haricot Verts, Red Onion Jam** $49.00 per Guest
- **Pan-Seared Steelhead, Fingerling Potato Confit, Mustard Greens, Pickled Shiitake Mushrooms, Chili Oil** $52.00 per Guest
- **Oven-Roasted Sea Bass, Beluga Lentils, Roasted Carrots, Braised Leeks, Tomato Cream** $54.00 per Guest
- **Pan-Seared Scallops, Sweet Chili Buckwheat Noodles, Grilled Endive, Ginger-Mirin Butter** $54.00 per Guest
- **Vegetarian: Seasonal Vegetable & Sun-Dried Tomato Risotto, Roasted Brussels Sprouts, Parmesan Cheese, Pine Nuts** $45.00 per Guest
- **Vegan: Braised Delicata Squash, Wild Mushrooms, Swiss Chard, Crispy Chickpeas, Aged Sherry** $45.00 per Guest

**Duo Plate Entrées**

If you cannot obtain exact entrée counts from your guests you may instead select two (2) of the following Entrées to be served as a duet entrée to all guests

- Beef Tenderloin with Huckleberry Demi-Glace
- Seared Steelhead with Tarragon Beurre Blanc
- Seared Chicken Breast with Eggplant Puttanesca
- Poached Sea Bass with Caramelized Onion Soubise

All duo plate Entrées will be served with White Cheddar & Chive Potatoes & Seasonal Vegetable Medley $55.00 per Guest

**Desserts**

Choice of one (1)

- Roasted Pecan Tart, Muscavado Anglaise, Bourbon Whipped Ganache, Candied Pecans
- Black Forest Cake, Brandied Cherries, Kirsch Chocolate Sauce, White Chocolate Whip
- Spiced Apple Financier, Salted Caramel Coulis, Cinnamon Chantilly
- Duo: Maple Cake, Cranberry Compote, Orange Caramel, Mascarpone Cream; Irish Death Chocolate Cake, Crispy Praline, Caramel Bananas
Mid-Morning & Afternoon Theme Breaks

**Coffee Shop**
Made-to-Order Espresso Drinks, House-made Biscotti, Mini Croissants, Lavender Butter & Fruit Preserves $14.00 per Guest

**Rev Up Your Engine**
Assorted Cold-Brew Coffee Drinks, Chocolate-Covered Espresso Beans & Freshly Baked Cookies $14.00 per Guest

**Trailblazing**
Build-Your-Own Trail Mix Station with House-made Granola, Dried Fruit, Assorted Nuts & Seeds, Mini-Chocolate Chips, M&Ms & Shredded Coconut $10.00 per Guest

**Willows Bars**
Peanut Butter Cookie Brownie Bars with Roasted Peanuts, Chocolate Crispies, Pretzel Bits & Peanut Butter Cups $4.00 per Guest

**Afternoon Matinee**
Fresh Popcorn with Flavored Salts, Licorice & Traditional Candy Counter Selections $12.00 per Guest

**Tee Time**
Golfer’s Snack Mix, Arnold Palmers, Mixed Nuts, Wasabi Peas & M&Ms $12.00 per Guest

**Take a Hike**
Willows Lodge Trail Mix, Kind Bars, Cliff Bars, Whole Fruit, Peanut Butter-Filled Pretzels & Jerky $15.00 per Guest

**Skinny Dipping**
Lavish Display of Fresh Fruit & Berries, Fresh Market Vegetable Display, Pita Chips, Gluten-Free Crackers, Hummus & Cucumber-Dill Ranch $16.00 per Guest

**Rainy Day Respite**
Rosemary-Roasted Marcona Almonds, Smoked Salmon Dip, Tillamook Cheese, La Panzanella Croccantini Crackers & Herb-Infused Lemonade $17.00 per Guest

**Seventh Inning Stretch**
Soft Pretzels with Cheese Sauce, Stone Ground Mustard & Yellow Mustard, Honey-Roasted Peanuts, Cracker Jacks, Mini Comdogs & Root Beer $16.00 per Guest

**A La Carte Items**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownies &amp; Cookies</td>
<td>$36.00/dozen</td>
<td>Hard Pretzels</td>
<td>$24.00/pound</td>
</tr>
<tr>
<td>Chips, Salsa &amp; Guacamole</td>
<td>$8.00/guest</td>
<td>Root Beer Floats</td>
<td>$8.00/guest</td>
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<tr>
<td>Mixed Nuts</td>
<td>$28.00/pound</td>
<td>Basket of Whole Fruit</td>
<td>$3.00/piece</td>
</tr>
<tr>
<td>Popcorn with Flavored Salts</td>
<td>$7.00/guest</td>
<td>Assorted Candy</td>
<td>$6.00/guest</td>
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</table>


# Break & Reception Platters

<table>
<thead>
<tr>
<th>Platter</th>
<th>Description</th>
<th>Price Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southwest Fiesta</strong></td>
<td>House-made Guacamole, Roasted Corn &amp; Tomato Salsa, Refried Bean Dip, Queso Fundido &amp; Tortilla Chips</td>
<td>$12.00</td>
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<tr>
<td><strong>Baked Brie</strong></td>
<td>Warm Brie in Puff Pastry served with Nuts, Dried Fruit, Gourmet Breads &amp; Crackers</td>
<td>$12.00</td>
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<tr>
<td><strong>Market Vegetable Display</strong></td>
<td>Display of Seasonal Sliced Vegetables &amp; Cucumber-Dill Ranch Dip</td>
<td>$9.00</td>
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<tr>
<td><strong>Cheese Display</strong></td>
<td>Display of Locally Produced &amp; Imported Cheese, Dried Fruit, Nuts, Gourmet Breads &amp; Crackers</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>Charcuterie Platter</strong></td>
<td>Display of Aged Cured Meats, Herbed Feta Cheese, Assorted Condiments, Gourmet Breads &amp; Crackers</td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Meze Platter</strong></td>
<td>Mixed Olives, Marinated Vegetables, Feta Cheese, Hummus, Tyrosalata, Tzatziki, Grilled Pita Bread &amp; Dolmades</td>
<td>$13.00</td>
</tr>
<tr>
<td><strong>Iced Seafood Display</strong></td>
<td>Poached Jumbo Prawns &amp; Snow Crab Claws with Fresh Lemon Slices &amp; Cocktail Sauce</td>
<td>$24.00</td>
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<tr>
<td><strong>Fruit Display</strong></td>
<td>Lavish Display of Seasonal Fresh Fruit &amp; Berries</td>
<td>$10.00</td>
</tr>
<tr>
<td><strong>Pan-Asian Platter</strong></td>
<td>Housemade BBQ Pork, Vegetarian Spring Rolls, Assorted Fresh Sushi &amp; Chilled Grilled Lime-Chile Marinated Prawns with Wasabi, Soy Sauce, Pickled Ginger, Hot Mustard &amp; Toasted Sesame Seeds</td>
<td>$24.00</td>
</tr>
<tr>
<td><strong>Dessert Display</strong></td>
<td>Chef’s Selection of Chocolate Dipped Strawberries, Miniature Desserts, Tartlets &amp; Other Sweets (3 Pieces Per Guest)</td>
<td>$12.00</td>
</tr>
</tbody>
</table>
**Vegetarian**

- Butternut Squash Arancini with Sage-Infused Maple Syrup: $48.00 per Dozen
- Vegetarian Samosas with Mango Chutney: $48.00 per Dozen
- Wild Mushroom Crostinis with Goat Cheese & Sherry Gastrique: $48.00 per Dozen
- Pan-Asian Vegetable Spring Rolls with Sweet & Spicy Dipping Sauce: $48.00 per Dozen
- Roasted Brussel Sprout Skewers with Goat Cheese Fondue: $48.00 per Dozen
- Mascarpone, Gorgonzola & Caramelized Red Onion Miniature Quiches: $48.00 per Dozen
- Quinoa Cakes with Roasted Peppers, Mushrooms, Kale, Smoked Mozzarella & Crème Fraîche: $48.00 per Dozen

**Seafood**

- Crab Melts with Provolone Cheese & Tarragon: $48.00 per Dozen
- Seared Scallops with Avocado Aioli, Port Wine Gel & Parsley: $48.00 per Dozen
- House-Smoked Salmon on Croccantini with Herbed Cream Cheese & Microgreens: $48.00 per Dozen
- Baked Salmon Tarts with Arugula Pesto: $48.00 per Dozen
- Barking Frog Signature Grand Marnier Prawns: $48.00 per Dozen
- Shrimp & Poblano Grits with Scallion Salad: $48.00 per Dozen
- Seared Tuna on Cucumber Rounds with Wasabi Aioli & Daikon Sprouts: $48.00 per Dozen

**Meat**

- Bacon Jam Crostinis with Aged Sherry & Tomato Vinaigrette: $48.00 per Dozen
- Beef Tartar in Phyllo Cups with Shaved Truffles & Crispy Capers: $48.00 per Dozen
- Smoked Short Rib Tarts with Blue Cheese & Veal Demi Drizzle: $48.00 per Dozen
- Seared Beef Tenderloin with Red Onion Jam on Brioche Rounds: $48.00 per Dozen
- Prosciutto, Goat Cheese, Fig Jam & Micro Arugula on Focaccia: $48.00 per Dozen
- NY Strip Loin on Potato Crisps with Whipped Oregon Blue Cheese & Pickled Carrots: $48.00 per Dozen
- Cured Chorizo on Tomato Crackers with Cotija Cheese & Chimichurri: $48.00 per Dozen

**Poultry**

- Duck Confit Beignets with Huckleberry Preserves: $48.00 per Dozen
- Smoked Duck Breast on Toasted Brioche with Cherry Glaze: $48.00 per Dozen
- Chicken Potstickers with Yuzu-Soy Glaze: $48.00 per Dozen
- Honey Chicken on Coconut Rice with Pickled Scallion in Asian Spoons: $48.00 per Dozen
- Poached Quail Eggs on Buckwheat Blinis with Crème Fraîche, Shaved Truffle & Fleur de Sel: $48.00 per Dozen
- Mini Chicken Quesadillas with Salsa Verde and Pico de Gallo: $48.00 per Dozen
- Chicken, Dried Cranberry & Pecan Salad in Endive Leaves: $48.00 per Dozen
Reception Displays & Stations

These items are only available as add-ons to other menus & cannot be ordered independently

**Pasta Station - $25.00 per Guest**  
Served with Shaved Parmesan, Rustic Bread & Butter  
*Pasta*: Gemelli & Three-Cheese Tortellini  
*Sauces*: Basil Pesto Cream Sauce & Traditional Marinara  
*Toppings*: Seasonal Vegetables, Kalamata Olives, Wild Mushroom Medley, Pancetta, Grilled Chicken & Shrimp

**Carving Station - $25.00 per Guest**  
Served with Dinner Rolls  
Pork Loin with Balsamic-Cherry Glaze  
Pineapple-Glazed Ham with Sweet Soy & Spicy Mustard  
Oven-Roasted Turkey Breast  
Prime Rib au Jus with Creamy Horseradish

**Skewers - $4.50 per Skewer**  
Minimum of one (1) per Guest  
Balsamic-Glazed Beef  
Chili & Garlic Chicken  
Italian Herb Pork with Parmesan Cream  
Roasted Vegetables with Arugula Pesto

**Sliders - $8.00 per Slider**  
Minimum of one (1) per Guest  
Wagyu Beef, Candied Bacon, Blue Cheese & Tomato Aioli  
Fried Chicken, Sliced Pickles & Aioli  
Falafel Gyro with Feta, Tomatoes & Tzatziki

**Entrée Martinis - $12.00 per Martini**  
Minimum of one (1) per Guest  
Red-Wine Braised Short Ribs, Yukon Gold Whipped Potatoes, Thumbelina Carrots & Veal Demi  
Pan-Seared Steelhead, Creamy Farro, Chanterelle Mushrooms & Herb Emulsion  
Gnocchi, Wild Mushroom Cream Sauce, Sautéed Chard & Pine Nuts

**Flatbread Pizzas - $12.00 per Flatbread**  
Chef’s Selection of Assorted Seasonal Flatbread Pizzas
Wine Country Reception Buffet
Minimum of 15 guests

**Tray-Passed Hors d’ Oeuvres (one of each per guest)**
- Butternut Squash Arancini with Sage-Infused Maple Syrup
- Barking Frog Signature Grand Marnier Prawns
- Baked Salmon Tarts with Arugula Pesto
- Cured Chorizo on Tomato Crackers with Cotija Cheese & Chimichurri

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Display of Seasonal Sliced Vegetables & Grilled Pita Bread with Hummus & Tzatziki Dip

Display of Locally Produced & Imported Cheese, Dried Fruit, Fresh Berries, Grapes, Nuts, Gourmet Breads & Crackers

Display of Aged Cured Meats, Herbed Feta Cheese, Assorted Condiments, Gourmet Breads & Crackers

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**Entrées:**

**Skewers (One of each per guest):**
- Balsamic-Glazed Beef
- Chili & Garlic Chicken
- Italian Herb Pork with Parmesan Cream

**Sliders (Two total per guest):**
- Wagyu Beef, Candied Bacon, Blue Cheese & Tomato Aioli
- Fried Chicken, Sliced Pickles & Aioli
- Falafel Gyro with Feta, Tomatoes & Tzatziki

**Flatbread Pizzas (one-half per person):**
- Chef’s Selection of Seasonal Flatbread Pizzas

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Dessert Display of Chocolate Dipped Strawberries, Miniature Desserts, Tartlets & Other Sweets

Freshly Brewed Fonte Coffee & Teas

**Buffet Price - $60.00 Lunch / $70.00 Dinner, per guest**
Woodinville Valley Buffet
Minimum of 15 guests

Tray-Passed Hors d’Oeuvres (one of each per guest)
Quinoa Cakes with Roasted Peppers, Mushrooms, Kale, Smoked Mozzarella & Crème Fraîche
Barking Frog Signature Grand Marnier Prawns
NY Strip Loin on Potato Crisps with Whipped Oregon Blue Cheese & Pickled Carrots
Chicken, Dried Cranberry & Pecan Salad in Endive Leaves

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Spinach & Arugula, Riesling-Braised Apples, Candied Walnuts,
Smoked Beecher’s Flagship Cheese & Lemon-Chia Vinaigrette
Iced Seafood Display with Poached Jumbo Prawns, Snow Crab Claws,
Fresh Lemon Slices & Cocktail Sauce
Display of Locally Produced & Imported Cheese,
Dried Fruit, Nuts, Gourmet Breads & Crackers
Lavish Display of Seasonal Fresh Fruit & Berries

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Choice of Entrées:
Beef Tenderloin with Roasted Garlic Demi-Glace
Pork Tenderloin with Sautéed Apples & Stone-Ground Mustard Cream
Seared Steelhead with Smoked Tomato Cream & Pickled Fennel
Pan-Seared Chicken with Herbed Parmesan Cream Sauce
Oven Roasted Sea Bass with Butternut Squash Cream & Confit Cipollini Onions
Vegetarian: Roasted Garlic & Asiago Tortellini with Brown Butter, Kale, Parmesan & Pine Nuts

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White Cheddar & Chive Whipped Potatoes
Seasonal Vegetable Medley
Rustic Bread & Butter
Tiramisu Cups
Black Forest Cake
Lemon-Lime Meringue Tarts
Freshly Brewed Fonte Coffee & Teas

Buffet Price for Two (2) Entrées - $72.00 Lunch/$82.00 Dinner, per guest
Buffet Price for Three (3) Entrées - $82.00 Lunch/$92.00 Dinner, per guest
Willows Lodge Buffet

All Buffets Include:
Display of Locally Produced & Imported Cheese, Dried Fruit, Nuts, Gourmet Breads & Crackers
Lavish Display of Seasonal Fresh Fruit & Berries
Rustic Bread & Butter
Freshly Brewed Fonte Coffee & Teas

Choice of Two (2) Salads:
Mixed Greens, Dried Cranberries, Marcona Almonds, Oregon Blue Cheese, Crispy Sweet Potatoes & Apple Cider Vinaigrette
Baby Kale, Shredded Brussels Sprouts, Blueberries, Carrots, Walnuts, Golden Raisins & Chia-Apple Cider Yogurt Dressing
Arugula, Cougar Gold Cheddar, Dried Cranberries, Hazelnuts, Red Wine Pickled Onions & Pomegranate Vinaigrette
Mixed Greens, Cucumbers, Tomatoes, Green Beans, Red Peppers & Herb Vinaigrette
Faro Tabbouleh with Cherry Tomatoes, Red Onion, Cucumbers & Lemon-Honey-Olive Oil Emulsion
Bean Salad with Pickled Red Wine Onions, Feta Cheese, Pine Nuts & Parsley
Antipasti Salad with Fresh Mozzarella, Pepperoncinis, Cherry Tomatoes, Olives, Artichoke Hearts, Mixed Greens & Italian Herb Vinaigrette
Beet Salad with Orange Segments, Aged Goat Cheese, Sliced Almonds & Vanilla Honey Drizzle

Choice of Two (2) Side Dishes:
Herb Whipped Yukon Gold Potatoes
Fingerling Potato Confit with Lardons
Black & White Rice Pilaf
Lentil Medley with Pancetta
Roasted Heirloom Carrots with Aged Sherry
Seasonal Vegetable Medley
Wild Mushroom Risotto

Choice of Entrées:
Pork Tenderloin with Port Beurre Rouge
Prime Rib of Beef au Jus with Creamy Horseradish
Seared Lamb Loin with Herbed Butter
Seared Steelhead with Stoneground Mustard Cream
Seared Mahi Mahi with Pineapple Pico de Gallo
Chicken Breast with Tarragon Broth
Vegetarian: Roasted Delicata Squash with Swiss Chard & Sherry Cream

Choice of Two (2) Desserts:
Chocolate Fudge Praline Bars
Bourbon Pecan Pie
Irish Death Chocolate Cake
Spiked Chocolate Crèmeux Cups
Apple Pie Spice Cake
Grand Marnier Crème Brûlée
Rum Coconut Custard Cake
Poached Pear with Almond Cream

Buffet Price for Two (2) Entrées - $65.00 Lunch/$75.00 Dinner, per guest
Buffet Price for Three (3) Entrées - $75.00 Lunch/$85.00 Dinner, per guest
Plated Dinners

All plated dinners include rustic bread & butter, freshly brewed Fonte coffee & 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 & the Entrées will be modified by the chef to allow for only one starch side dish & one vegetable side dish for all Entrées.

Client must also provide meal designators for each guest.

Appetizers

Choice of one (1)

Marinated, Grilled & Stuffed Portobello Mushrooms
Wild Rice, Crushed Marcona Almonds, Balsamic Reduction

Smoked Duck Breast
Frisee Salad, Dried Cherries, Walnuts, Sherry Vinaigrette

Grand Marnier Prawns
Mixed Greens, Orange Segments, Lemongrass Vinaigrette

Garlic-Ginger Buckwheat Noodle Soup
Swiss Chard, Scallions, Pickled Baby Bok Choy

Starters

Choice of one (1)

Mixed Greens, Goat Cheese Croquettes, Dried Strawberries, Macadamia Nuts & Champagne Vinaigrette

Caesar Salad with Crispy Parmesan, Brioche Crouton, Fresh Lemon & Creamy Caesar Dressing

Warm Shredded Kale, Crispy Brussels Sprouts, Golden Raisins, Smoked Almonds, Blue Cheese & Roasted Garlic-Balsamic Vinaigrette

Frisée & Spinach, Drunken Goat Cheese, Dried Pears, Walnuts, Beet Chips & Port Wine Vinaigrette
Entrées

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

**Beef Tenderloin, White Cheddar & Chive Whipped Potatoes, Seasonal Vegetable Medley, Huckleberry Veal Demi-Glace** $85.00 per Guest

**Herbed Lamb Loin, Creamy Thyme Polenta, Roasted Brussels Sprouts, Port Wine Reduction** $84.00 per Guest

**Seared Chicken Breast, Wild Mushroom Ravioli, Roasted Broccolini, Porcini Mushroom Cream** $79.00 per Guest

**Seared Duck Breast, Creamy Cherry Farro, Red Wine-Braised Cabbage, Fennel-Apple Purée** $80.00 per Guest

**Grilled Pork Tenderloin, Gruyere Potato Gratin, Haricot Verts, Red Onion Jam** $79.00 per Guest

**Pan-Seared Steelhead, Fingerling Potato Confit, Mustard Greens, Pickled Shiitake Mushrooms, Chili Oil** $82.00 per Guest

**Oven-Roasted Sea Bass, Beluga Lentils, Roasted Carrots, Braised Leeks, Tomato Cream** $84.00 per Guest

**Pan-Seared Scallops, Sweet Chili Buckwheat Noodles, Grilled Endive, Ginger-Mirin Butter** $84.00 per Guest

**Vegetarian: Seasonal Vegetable & Sun-Dried Tomato Risotto, Roasted Brussels Sprouts, Parmesan Cheese, Pine Nuts** $75.00 per Guest

**Vegan: Braised Delicata Squash, Wild Mushrooms, Swiss Chard, Crispy Chickpeas, Aged Sherry** $75.00 per Guest

**Duo Plate Entrées**

If you cannot obtain exact entrée counts from your guests you may instead select two (2) of the following Entrées to be served as a duet entrée to all guests:

- Beef Tenderloin with Huckleberry Demi-Glace
- Seared Steelhead with Tarragon Beurre Blanc
- Seared Chicken Breast with Eggplant Puttanesca
- Poached Sea Bass with Caramelized Onion Soubise

All duo plate Entrées will be served with White Cheddar & Chive Potatoes & Seasonal Vegetable Medley $85.00 per Guest

Desserts

Choice of one (1)

**Roasted Pecan Tart, Muscavado Anglaise, Bourbon Whipped Ganache, Candied Pecans**

**Black Forest Cake, Brandied Cherries, Kirsch Chocolate Sauce, White Chocolate Whip**

**Spiced Apple Financier, Salted Caramel Coulis, Cinnamon Chantilly**

**Duo: Maple Cake, Cranberry Compote, Orange Caramel, Mascarpone Cream; Irish Death Chocolate Cake, Crispy Praline, Caramel Bananas**
Non-Alcoholic Beverages

Freshly Brewed Fonte Coffee & Teas $4.00 per Guest
Assorted Pepsi Products, Voss Mineral Waters & Bottled Waters $5.00 Each
Assorted Cold Brew Coffee Drinks $7.00 Each
Fresh Fruit Juices, Lemonade &/or Iced Tea $16.00 per Carafe
Martinelli’s Sparkling Cider $16.00 per Bottle

Non-Alcoholic Specialty Mocktails

$24.00 per Carafe

Limit of 2 selections per event; each carafe yields 4 servings; minimum order of 2 carafes required

Flavored Lemonade
Your Choice of Berry, Rosemary, Lavender or Basil - mixed with Fresh Lemonade & Simple Syrup (Custom flavors available upon request, pricing subject to change)

Apple Ginger Sparkler
Martinelli’s Sparkling Cider, Ginger Syrup

Peaches n' Dreams
Peach Nectar, Muddled Lemons, Lemonade, Orange Juice

Liquid Sunshine
Pineapple Juice, Lemon Juice, Orange Juice, Grapefruit Juice, Sprite

Mango Madness
Fresh Mango Purée, Pineapple Juice, Club Soda

White Peach & Lemon-Thyme Spritzer
White Peach Juice, Lemon-Thyme Syrup, Sparkling Water

Green Refresher
Chilled Green Tea, Muddled Cucumbers & Limes, Apple Juice, Club Soda
Spirits, Ales & Liquors

**Spirits**
- Ketel One Vodka
- Bombay Sapphire Gin
- Johnny Walker Black Label
- Bacardi Rum
- Bulleit Bourbon
- Crown Royal Blended Whiskey
- Herradura Reposado Tequila

$12.00 Each

**Specialty Cocktails**
Limit of 2 selections per event; minimum order of 25 required

- **Fireside Martini** - gin, lemon juice, grapefruit juice & honey
- **Orchard Spice** - vodka, apple juice, cinnamon syrup, lemon juice & bourbon beer
- **Winter's Ginger** - scotch, honey, lemonade & ginger syrup
- **Bourbon Blaze** - bourbon, triple sec, orange juice, raspberry purée & club soda
- **Berry Orange Affair** - tangerine vodka, triple sec, orange juice, cranberry juice & cherry brandy
- **St. Germaine & Pomegranate Spritzer** - pomegranate juice, elderflower liqueur, sparkling wine & club soda
- **Drink and Be Berry** - ruby red vodka, black currant purée & sparkling wine

$14.00 Each

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

$12.00 Each

**Assorted Beers**
- Redhook Brewery ESB
- Twenty Corners Brewing Company Autonomous IPA
- Widmer Brothers Brewing Hefeweizen
- Deschutes Brewery Black Butte Porter
- Stella Artois
- Locust Cider Original Dry Hard Cider
- Corona
- Amstel Light

$6.00 per Bottle
# Wine List

## Classic

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<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<tr>
<td>Torre Oria Brut</td>
<td>Valencia, Spain</td>
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<td>Domaine Ste. Michelle Brut</td>
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<tr>
<td>EFESTÈ Evergreen Riesling</td>
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<td>Woodinville Wine Cellars Sauvignon Blanc</td>
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<td>Chateau Ste. Michelle Horse Heaven Hills Sauvignon Blanc</td>
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<td>Powers Syrah</td>
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<td>Canoe Ridge Expedition Merlot</td>
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## Sommelier Select

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<td>Veuve Clicquot Yellow Label Brut</td>
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