

Winter Catering Selections



Executive Chef Dan Koommoo
Sous Chef David Layton

Prices Subject to WA State Sales Tax and 19% Service Charge
Prices Subject to Change without Notice
01.2010

Awaken.....

Breakfast

Continental Breakfast

18/person

Selection of House Made Muffins, Pain aux
Chocolat

House Made Granola, Seasonal Fruit Yogurt

Warm Scones, Seasonal Fruit Compote,
Whipped Butter

Fresh Seasonal Fruit and Berries

Fresh Fruit Juice, Milk, Tea Assortment, Caffé
Vita Coffee

Plated Breakfast

32/person

Custom Menus Available by Request

Smoothie Shots

6/person

Assortment of Chef's Choice Miniature
Smoothies

Fresh Squeezed Daily Blend

4/person

Assortment of Chef's Choice Fresh Fruit Juice
Blends

Hot Breakfast Buffet

24/person

Selection of House Made Muffins, Scones, Pain
aux Chocolat

Warm Scones, Berry Compote, Whipped Butter

Fresh Seasonal Fruits and Berries

Scrambled Eggs, Fine Herbs

Crisp Bacon

Seasonal Breakfast Potatoes

Fresh Fruit Juice, Milk, Tea Assortment, Caffé
Vita Coffee

Hot Cocoa Delight

6/person

Rich Hot Cocoa, Fresh Whipped Cream,

House Made Marshmallows, Cocoa Powder,
Fresh Nutmeg

Fulfill.....

Lunch Buffets

Royal Slope Buffet

32/person

Baby Greens, Roasted Beets, Goat Cheese

Fingerling Potato Salad, Scallion, Smoked Bacon

Imported and Local Cheese Board, Seasonal Garnish

Artisan Bread Sandwiches to Include:

Flat Iron Steak Sandwich, Tomato Pesto

Artisan Sausage, Arugula, Piquillo Pepper

Pear, Arugula, Gorgonzola

Chef's Selection of Assorted Desserts

Seven Hills Vineyard Buffet

34/person

Roasted Oxbow Organic Farm Root Vegetable Salad

Couscous, Baby Fennel Salad

Assorted Gourmet Potato Chips

Artisan Bread Sandwiches to Include:

Five Spice Chicken, Pickled Daikon

Slab Bacon, Tomato, Avocado

Barrel Aged Feta, Spinach, English Cucumber

Chef's Selection of Assorted Desserts

Elerding Vineyard Buffet

36/person

Butter Lettuce, Radish, Champagne Vinaigrette

Mixed Bean Salad, Seared Kurobuta Ham, Truffled Herbs

Soup of the Moment

Club Sandwiches to Include:

Grilled Grafton Aged Cheddar, Tomato, Slow Roasted Pork Shoulder

Baked Chicken, Caramelized Onions, Paprika Aioli

Roasted Wild Mushroom, Aged Balsamic

Chef's Selection of Assorted Desserts

Nosh.....

Plated Lunch

The highest priced entrée will prevail as the lunch price. A split count for entrées is due 3 business days prior to your event by 11am. If unable to provide a split count at this time an additional \$10 per entrée will be charged. Fresh bread and Caffé Vita coffee service included with each meal.

Appetizers

Please Select One

Hoisin Glazed Chicken, Scallion Crêpes

Roasted Pumpkin Bisque, Smoked Chestnut Oil

Seared Lamb Loin Salad

Broiled Hiromasa on Himalayan Salt

Black Tiger Prawns in Rice Paper Rolls

Dungeness Crab Cake, Seasonal Aioli

Main Course

Please Select up to Three

Country Braised Short Ribs, Fingerling Potatoes

38/person

Cornish Game Hen Confit, Local Honey, Potato Croquette

36/person

Thai Beef Herb Salad

34/person

Seasonal Fish Saltimbocca, Herb Beurre Rouge

36/person

Dessert

Please Select One

Warm Chocolate Cake, Dulce de Leche

Seasonal Sorbet Trio

Vanilla Bean Affogato

Chestnut Bread Pudding

Petite Chocolate Fondue

Mini Baked Apples

Caffé Vita Espresso Menus Available with Dessert
for Parties less than 20 Guests

Refresh, Revive.....

Snacks, Refreshments

Refreshments

Assorted Soft Drinks and Juices
3/each

Bottled Water, Still and Sparkling
2.50/each

Assorted Numi Hot Tea Selection
4/person

Numi High Mountain Black Iced Tea
25/gallon

Old Fashioned Lemonade
25/gallon

Fresh Squeezed Daily Blend Juices
4/person

Caffé Vita Coffee, Regular and Decaf
4/person

Hot Dark Chocolate (52% Cocoa)
5/person

Dark Chocolate Espresso (100% Cocoa)
5/person

Caffé Vita Espresso Menu Available Upon
Request for Groups of 20 or Less

Snacks

Seasonal Fruit Skewers
32/dozen

Fresh Baked House Made Cookies
28/dozen

Fresh Baked House Made Brownies
30/dozen

Salt Roasted Nuts
4/person

Candied Roasted Nuts
4/person

Spicy Steamed Soy Beans
4/person

Assorted Handmade Chocolate Truffles
4/person

Fresh Baked Biscotti
30/dozen

Fresh Popped Corn
4 /person

*Retreat.....***All Day Package**

65/person

All day packages include unlimited non-alcoholic beverages including Caffé Vita Coffee, Tea Assortment, Assorted Soft Drinks and Bottled Water. Milk will be served with Breakfast.

Continental Breakfast

Selection of House Made Muffins, Scones, Pain aux Chocolat
House Made Granola
Individual Fruit Yogurt
Fresh Seasonal Fruit and Berries
Fresh Fruit Juice, Milk, Tea Assortment, Caffé Vita Coffee

Working Lunch Buffet*Please Select One***Royal Slope Buffet**

Baby Greens, Roasted Beets,
Goat Cheese
Fingerling Potato Salad, Scallion,
Smoked Bacon
Imported and Local Cheese
Board, Seasonal Garnish
*Artisan Bread Sandwiches to
Include:*
Flat Iron Steak Sandwich,
Tomato Pesto
Artisan Sausage, Arugula,
Piquillo Pepper
Pear, Arugula, Gorgonzola
Chef's Selection of Desserts

Seven Hills Vineyard Buffet

Roasted Oxbow Organic Farm
Root Vegetable Salad
Couscous, Baby Fennel Salad
Assorted Gourmet Potato Chips
*Artisan Bread Sandwiches to
Include:*
Five Spice Chicken, Pickled Daikon
Slab Bacon, Tomato, Avocado
Barrel Aged Feta, Spinach, English
Cucumber
Chef's Selection of Desserts

Elerding Vineyard Buffet

Butter Lettuce, Radish,
Champagne Vinaigrette
Mixed Bean Salad, Seared
Kurobuta Ham, Truffled Herbs
Soup of the Moment
Club Sandwiches to Include:
Grilled Grafton Aged Cheddar,
Tomato, Slow Roasted Pork
Shoulder
Baked Chicken, Caramelized
Onions, Paprika Aioli
Roasted Wild Mushroom, Aged
Balsamic
Chef's Selection of Desserts

Mid Afternoon Break*Select Two*

Seasonal Fruit Skewers
Fresh Baked House Made Cookies
Fresh Baked House Made Brownies
Candied or Salt Roasted Nuts
Freshly Popped Corn

Mingle.....

Hors d'oeuvres

*Tray Passed or Stationed
Minimum Two Dozen Order*

Gruyère Cheese Puffs

34/dozen

Black Sesame Seared Ahi Tuna, Pickled Ginger

42/dozen

*Seasonal Soup Shots

32/dozen

Butter Poached Black Tiger Prawns

40/dozen

Salt Seared Wagyu Short Rib on Pink Salt

42/dozen

Dungeness Crab Salad, Cherry Tomatoes

38/dozen

Mini Baked Pastas, Artisan Cheese

36/dozen

Risotto Balls, Kurobuta Ham

36/dozen

Wild Mushroom Bruschetta, Sottocenere Cheese

32/dozen

Baked Brie Bites, Organic Honey Comb

34/dozen

Baked Lobster Pastas

38/dozen

Honey Chevre, Caramelized Pear

34/dozen

Prosciutto Wrapped French Blue, Red Wine Pearl Onion

34/dozen

Marinated Cheeses, Olives

32/dozen

**Only Available Tray Passed*

Brick Oven Pizza

Tray-Passed

Minimum 6 Pizza Order

Chef's Seasonal Pizza Selection

16/each

Forage.....

Reception Displays

Stationed

Minimum 10 Person Order

Local and European Cheeses, Flatbreads, Seasonal Garnish
10/person

Charcuterie Platter of Cured Meats, Pickled Vegetables,
Crostini
15/person

Seasonal Fresh Fruit Display
8/person

Garden Crudités, Fresh Dipping Sauces, Tapenade
8/person

Market Place Salumi Charcuterie, Imported and Local
Cheeses, Crackers, Fruit
15/person

Spanish Tapas Reception

Chef's Seasonal Presentation of the Following:

Artisan Cheese and Organic Honey, Green Onions and
Romesco Sauce, Marinated Manchego Cheese and
Olives, House Made Ricotta and Berries, Spanish
Omelets, Roasted Garlic Crostini
25/person, minimum order of 20

Pacific Rim Reception

Chef's Seasonal Presentation of the Following:

Rice Paper Rolls, Crispy Wontons, Barbequed Pork,
Thai Beef Noodle Salad, Asian Glazed Salmon
30/person, minimum order of 20

Northwest Seafood Reception

Chef's Seasonal Presentation of the Following:

Dungeness Crab Legs, Jumbo Prawns with Spicy Cocktail
Sauce, Local Oysters, Market Fresh Ceviche, Smoked
Salmon
35/person, minimum order of 20

Indulge.....

Plated Dinner

A split count for entrées is due 3 business days prior to your event by 11am. If unable to provide a split count at this time an additional 10 per entrée will be charged. Fresh bread and Caffé Vita coffee service included with each meal.

3 Courses: 56/person | 4 Courses: 66/person | 5 Courses: 76/person | 6 Courses: 86/person

Appetizers

Please Select One

Pork Rilette, Stone Ground Mustard, Cornichones
 Braised Pork Belly, Navy Beans
 Brick Oven Manila Clams, Sourdough
 Rice Paper Rolls, Ahi Tuna
 Seared Trout, Boulangere Potato

Salads

Please Select One

Organic Baby Lettuce, Seasonal Vinaigrette
 Roasted Organic Vegetable
 Duck Breast, Pistachio, Cider Vinaigrette
 Proscuitto di Parma, Parmigiano-Reggiano,
 Seasonal Greens
 Beets, Cucumbers, Gorgonzola, Candied Walnuts

Main Course

Please Select up to Three in Advance

Potato Wrapped Seared Sea Bass, Brussels Sprouts
 Seared Wild King Salmon, Polenta Croquettes
 Halibut, Saltimbocca, Sage Beurre Rouge
 Lemon Roasted Local Game Hen, Polenta
 Beef Short Ribs, Fingerling Potatoes, Royal Slope Red
 Reduction
 Wagyu New York Strip, Smashed Red Potatoes
 Roasted Rack of Lamb, Roasted Root Vegetables
 Handmade Pasta, Seasonal Preparation

Soups

Please Select One

Roasted Root Vegetables, Parmesan
 Wild Mushroom Bisque, Truffle Oil
 Potato, Leek, Fennel
 Lobster Bisque
 Brunswick Stew

Intermezzo

Chef's Selection Seasonal Sorbet
*5/person for 3-4 course dinners
 Included with 5-6 course dinners*

Desserts

Please Select One

Warm Chocolate Cake, Dulce de Leche
 Chocolate Bavarian Bombe
 Vanilla Bean Affogato
 Sorbet Trio
 Chestnut Bread Pudding
 Mini Baked Apples, Vanilla Ice Cream
 Vanilla Crème Brulee, Pulled Caramel
 Petite Chocolate Fondue

Delight.....

Dinner Buffet

20 Person Minimum

Fresh Bread, Caffé Vita Coffee and Assorted Teas Served with Each Meal

Lunch: 2 Entrees: 40/person | 3 Entrees: 44/person

Dinner: 2 Entrees: 58/person | 3 Entrees: 62/person

Salads

Please Select Two

Roasted Root Vegetable Salad, Tarragon Vinaigrette

Whole Grain Salad, Winter Vegetables

Baby Mixed Greens, Seasonal Vinaigrette

Mixed Tomato Salad, Hot Bacon Dressing

Hearts of Romaine, White Anchovies, Citrus Vinaigrette

Sides

Please Select Two

Fire Roasted Fingerling Potatoes, Truffles

Risotto, Herbs, Parmesan

Roasted Red Potatoes, Roasted Garlic

Organic Wild Rice, Cranberries, Marcona Almonds

Vegetables

Please Select Two

Gratin of Cauliflower

Roasted Seasonal Oxbow Farm Vegetables

Braised Brussels Sprouts

Roasted Squash, Apples

Entrees

Slow Roasted Prime Rib, Natural Jus

Roasted Pork Loin, Pumpkin Stuffing, Sourdough

Wild Salmon En Croute

Whole Free Range Chicken, Fall Vegetables

Artisan Pasta, Herbed Butter Bread Crumbs

Chef's Selection of Assorted Desserts

Complement.....
Wine Selections

Novelty Hill

2007 Stillwater Creek Vineyard Sauvignon Blanc 18/bottle
2007 Stillwater Creek Vineyard Viognier 22/bottle
2007 Stillwater Creek Vineyard Chardonnay 22/bottle
2007 Stillwater Creek Vineyard Roussanne 22/bottle
2007 Royal Slope Red 18/bottle
2007 Columbia Valley Cabernet Sauvignon 25/bottle
2005 Stillwater Creek Vineyard Cabernet Sauvignon 30/bottle
2006 Stillwater Creek Vineyard Sangiovese 25/bottle
2007 Stillwater Creek Vineyard Malbec 28/bottle
2006 Columbia Valley Merlot 22/bottle
2005 Stillwater Creek Vineyard Merlot 28/bottle
2005 Columbia Valley Syrah 22/bottle
2005 Stillwater Creek Vineyard Syrah 28/bottle

J-NH

2008 J-NH Spring Run Rose* 16/bottle
**Release Date TBD. \$2.00 from every bottle is donated to the
Salmon Safe organization*

Januik

2007 Cold Creek Vineyard Chardonnay 25/bottle
2007 Elerding Vineyard Chardonnay 25/bottle
2008 Bacchus Vineyard Riesling 20/bottle
2007 Columbia Valley Cabernet Sauvignon 30/bottle
2006 Seven Hills Vineyard Cabernet Sauvignon 40/bottle
2006 Ciel du Cheval Vineyard Cabernet Sauvignon 45/bottle
2007 Champoux Vineyard Cabernet Sauvignon 50/bottle
2006 Columbia Valley Merlot 25/bottle
2006 Klipsun Vineyard Merlot 40/bottle
2006 Lewis Vineyard Syrah 30/bottle
2006 Columbia Valley Red Wine 20/bottle
2007 Weinbau Cabernet Franc 35/bottle

Large Format -Please Inquire