

SUMMER ON THE FARM

WEDDING

plated dinner



TRAY PASSED APPETIZERS

OUR SIGNATURE SWEET POTATO AND DUNGENESS CRABCAKES
chipotle remoulade and minced chives

CHERRY TOMATO CANAPE
basil and fresh mozzarella

GRILLED FRESH FIGS
"oregonzola" blue cheese, rosemary and prosciutto

VEGETABLE FRESH ROLLS
mango, market vegetables, and shiso sweet chili sauce

GRILLED PETITE LAMB CHOMPS
garlic rosemary marinate and seared pesto

ALASKAN SPOT PRAWN AND SCALLOP COCKTAILS

BRUSCHETTA BAR

thyme and port compote
savory grilled peach
heirloom tomato caprese with fresh mozzarella
tarragon pesto with grilled snapper
wild mushroom

PLATED DINNER SERVICE

First Course

ORGANIC GREENS, PEAR, AND APPLE SALAD
smoked goat cheese, candied hazelnuts, and maple-balsamic vinaigrette

ARTISAN BREAD AND ROLLS
sweet cream and Herban butters

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



SUMMER ON THE FARM (cont.)

WEDDING

plated dinner



Second course

LEMON THYME SCENTED GRILLED CHICKEN BREAST

wild mushroom and leek ragout

HERB-CRUSTED BEEF TENDERLOIN

caramelized pearl onion and red wine-rosemary demi-glace

FENNEL CRUSTED HALIBUT

stuffed squash blossom and caramelized vegetables

VEGETABLE QUINOA CAKES

caramelized vegetables, sweet yellow pepper reduction, Estrella Tomme

ACCOMPANIED BY

brown sugar and thyme seasoned rainbow carrots, and roasted baby red and purple fingerling potatoes with sea salt and brown butter

DESSERT

WEDDING CAKE

LATE NIGHT SNACKS

MINI SOPES

both vegetarian and chicken sopes served with grilled corn, beans, mole, shredded pickled cabbage, and queso fresco

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



WEDDING

moveable feast



TRAY PASSED AND STATIONED APPETIZERS

DUCK QUESADILLAS

chipotle salsa

TOSTONE WITH IKURA

crisp twice-fried plantain, creme fraiche, and ikura

NW ALBACORE TOSTADA

seared albacore and shiso-cherry tomato relish

TORO AND WATERMELON

compressed watermelon, toro tuna, wasabi aioli, and fleur de sel

CHEESE AND ANTIPASTO STATION

two cheeses, prosciutto, salami, pickled vegetables, olives, house chutney, spiced nuts, sundried tomato and olive tapenade, creamy roasted red pepper spread, sliced artisan bread, and rosemary crackers

THE BAYOU STATION

SEVEN-SPICED CREOLE GLAZED PORK TENDERLOIN

bourbon and onions

CREOLE GREEN BEANS

bacon and tomato

SOUTHERN STYLE GRITS

cheddar and herbs

SOUTH OF THE BORDER STATION

CRYING TIGER CEVICHE BAR

prawns, cilantro, lime, lemongrass, serrano peppers, and lotus chips

GRILLED MARINATED FLANK STEAK TACOS

"street style" with salsa verde, cilantro, and onion

HEIRLOOM TOMATO SALAD

cotija, roasted poblano, and lime

CHIPS, HOUSE GUACAMOLE, AND SALSA

MINI DESSERT STATION

house ding dongs

fruit tartlets

whoopie pies

fresh churros and drinking chocolate

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



MEXICAN DELIGHT

WEDDING

family style



TRAY PASSED APPETIZERS

MINI BEEF BARBACOA TOSTADA

crispy tostada topped with beef barbacoa, pickled vegetables, and edamame guacamole

MINI EMPANADAS

seasoned chicken with a tangy tomatillo dipping sauce

SPICY CRAB AND SHRIMP CEVICHE SHOOTERS

avocado, onions, tomato, cilantro, and lime

FAMILY-STYLE DINNER

First Course

TORTILLA CHIPS

pico de gallo, spicy roasted tomato salsa, and guacamole

SPICY JICAMA SALAD

tangerines and fresh coriander

Second Course

PORK CHILI VERDE

potatoes, tomatillo-Anaheim chili puree, and cilantro

CARNE ASADA

Chef Jeff's "secret" seasoning and grilled green onions

CREAMY POBLANO CHICKEN

blistered red bell peppers and cilantro

PUREED BLACK BEANS

cilantro and cotija

SPANISH STYLE RICE

tomato and chili

ROASTED AND GRILLED VEGETABLES

peppers, zucchini, grilled jalapenos, and mushrooms

DESSERT

FUNNEL CAKE AND CHURRO STATION

vanilla bean whipped cream, powdered sugar, mexican chocolate sauce, grilled pineapple, vanilla bourbon caramel sauce, fresh berries in lemon syrup, huckleberry coulis

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



NORTHWEST FLAVORS

WEDDING

moveable feast



CANAPE-STYLE APPETIZERS

Pre-ceremony

CRISPY HERBED VEGETARIAN POLENTA BITES

gorgonzola, spinach, roasted red peppers, and smoky red pepper crème fraiche

SAVORY CREPE ROULADE

smoked salmon, dill cream cheese, and arugula

Post-ceremony

SIGNATURE SWEET POTATO AND DUNGENESS CRAB CAKES

chipotle remoulade and minced chives

TORO AND WATERMELON

compressed watermelon, toro tuna, wasabi aioli, and fleur de sel

STRAWBERRY BRIE BITE

phyllo cup, brie, strawberry-fig balsamic compote, and fresh basil

NORTHWEST SEAFOOD

SHUCKED PACIFIC NORTHWEST OYSTERS ON THE HALF SHELL, CHILLED ALASKA SPOT PRAWNS, SMOKED MUSSELS AND FRESH DUNGENESS CRAB

fresh lemon, house mignonettes, citrus cocktail sauce and tarragon-lemon aioli

GRILLED MINI PIZZETTES

CRAFT YOUR OWN "PIZZETTE" FROM THE FOLLOWING

*chevre
fresh mozzarella
grilled and roasted vegetables
arugula
fontina
tomatoes
kalamata olives
italian sausage
herb grilled chicken breast*

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



WEDDING

moveable feast



SALAD STATION

HERBAN CAPRESE SALAD

vine-ripened tomatoes, fresh mozzarella, opal basil pesto oil, and fig-balsamic reduction

GRILLED STONE FRUIT SALAD

grilled nectarines, grilled halloumi cheese, smoked almonds, and blueberry balsamic vinaigrette

GRILLING AND CAST IRON SKILLET STATION

TAKU-GLAZED GRILLED WILD SALMON

brown sugar, white wine, and lemon glaze

GRILLED PORK TENDERLOIN

cherry, thyme, and caramelized onion chutney

CAST IRON "SMASHED" FINGERLING POTATOES

chived sour cream and alder smoked bacon

SUMMER SUCCOTASH

CAST IRON SPOON BREAD

WARM WILD MUSHROOM COMPOTE

LATE NIGHT S'MORES

HOUSE MARSHMALLOWS

THEO CHOCOLATES

GRAHAM CRACKERS

ROASTING WANDS

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



WEDDING

plated dinner



CANAPE-STYLE APPETIZERS

OUR SIGNATURE SWEET POTATO AND DUNGENESS CRAB CAKES

chipotle remoulade and minced chives

COFFEE CRUSTED LAMB ROULADE

brandied cherry, cocoa nibs, and chives

HOUSE CURED STURGEON

roasted leek aioli, purple potato chip, and micro arugula

PLATED DINNER SERVICE

FRENCH-STYLE BREAD SERVICE

assortment of french, ciabatta, focaccia and rolls with sweet, cream butter and Herban butter

AMUSE-BOUCHE

fermented grated ginger carrots

TRUFFLED MUSHROOM SOUP

crème fraiche and chive oil

STEAMED CLAMS

steamed taylor shellfish clams, Delille Chaleur Estate white wine, garlic, shallot, parsley, lemon, and tomato concase

PEAR AND HOLMQUIST HAZELNUT SALAD

butter lettuce and watercress toss, pear-hazelnut dressing, Rogue Creamery blue cheese crumbles, and candied hazelnuts

INTERMEZZO

cranberry and satsuma sorbet

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



SIMPLY FRESH

WEDDING

plated dinner



RISOTTO

carnaroli with a puree of butternut squash mascarpone, chili, and nutmeg roasted pepitas

WILD ALASKAN BLACK COD

dashi broth with grilled shiitake, pickled enoki mushrooms, and fennel salad

THYME SCENTED WAGYU BEEF TENDERLOIN

manchego butter and local barbera reduction paired with roasted garlic chive mashed potatoes and honey mustard glazed brussels sprouts

REFRESHER

LEMON ICE

DESSERT

WEDDING CAKE

LATE NIGHT SNACK

Tray passed

MINI MAINE LOBSTER CORNDOGS

with meyer lemon aioli

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



FEAST OF THE NORTHWEST

WEDDING

family-style dinner



CANAPE-STYLE APPETIZERS

Tray passed

BACON-WRAPPED DATES

SAVORY VEGAN ARTICHOKE CROQUETTES

vegan aioli dipping sauce

CLASSIC DOLMAS

BEEF AND PORK MEATBALLS

harissa

RAW BAR

THREE VARIETIES OF OYSTERS FROM TAYLOR SHELLFISH

shallot "caviar" mignonett and lemon tabasco

COLOSSAL PRAWNS

cocktail sauce

FAMILY-STYLE DINNER

First Course

SCALLOP CARPACCIO

cucumber and Calabrian chili

SMOKED SALMON BRUSCHETTA

full-fat yogurt, smoked salmon, and honey and truffle salt

ARUGULA SALAD

roasted and pan fried beets with toasted mustard seeds and serrano vinaigrette

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.



WEDDING

family-style dinner



Second Course

ROASTED WHOLE PETITE CARROTS

Herban chimichurri

HONEY MUSTARD BRUSSELS SPROUTS

vegan honey and rosemary

GRILLED SALMON

grilled lemon, salt, pepper, and olive oil

MASHED POTATOES

PORK TENDERLOIN

wrapped in crepinette with pan sauce and crackling

FLANK STEAK

warm lemon-rosemary vinaigrette

Vegan Option

STEWED CHICKPEAS AND SPINACH

honeyed sweet potatoes

We're all about creating inspired cuisine from the freshest ingredients that suit the occasion. Let our chefs customize a menu for your celebration.

