

Northwest Greens Salad

*Queener Farms Apple Cider Vinaigrette,
Rogue Bleu Cheese & Toasted Hazelnuts*

Seared Pacific Salmon

*Crab & Sweet Potato Hash
Chive Beurre Blanc*

Buttermilk Panna Cotta

Mango Coulis & Marionberry Compote

Baby Arugula Salad

*Toasted Walnuts, Brie Crostini & Oregon
Truffle Vinaigrette*

Braised Beef Short Rib “Staccotto”

*Red Wine, Tomato, Pancetta, Gremolata
Parmesan Polenta*

Lemon Polenta Cake

*Roasted-Fruit Compote,
Crème Fraîche & Rosemary Syrup*

***Our culinary team, led by Executive Chef Derek Ridgway, is at your service.
Allow us to customize a menu to suit your event. From a fun and festive buffet,
to an elegant, multi-course, plated dinner, our team of professionals will
deliver an event your guests will find memorable!***

Roasted Corn & Pepper Soup

Tortilla Crisps

Chicken Roulade

*Smoked Mozzarella, Caramelized
Onion & Hazelnuts,
Mt Angel Abbey Mustard Sauce
Yukon-Gold Mashed Potatoes*

Dark Chocolate Cake

*Raspberry Coulis
& Espresso Crème Anglaise*

Pacific Rim Buffet

Hunan BBQ Salmon

Chinese Five Spice

Red-Curry Roasted Chicken

Mango Salsa

Kalbi Pork Ribs

Roasted Garlic & Pineapple Relish

Jasmine Rice

Lemongrass-Infused

Roasted Coconut Sweet Potatoes

Thai Salad

*Roasted Peanuts, Snap Peas, Peppers
Fried Wontons & Thai-Lime Vinaigrette*

Hawaiian Sweet Rolls

Sweet Cream Butter

Mango-Lime Tart

Macadamia Strusel

hors d'oeuvre

Cold

Asian Smoked-Salmon Rolls

Bean Sprouts, Scallions, Carrots & Cilantro
Peanut Sauce

Smoked Trout On Crostini

Watercress and Boursin

Thai Shrimp Rolls

Rice Stick, Carrot, Scallions, Thai Basil Sauce

Greek Olive Crostini

Sun Dried Tomato Pesto

Curried Oregon Bay Shrimp

Endive Spear

Sesame Seared Ahi Tuna Skewers

Sake Miso and Wasabi

Pepper Vodka Gazpacho Shots

Shrimp Garnish

Snapper Ceviche

Shot Glass & Cocktail Fork

Melon Salad

Feta & Mint, Glass & Demitasse Spoon

Profiteroles

Almond Chicken Salad

Caprese Salad Skewers

Pesto Dipping Sauce

Petite Phyllo Cups

Smoked Salmon, Boursin and Dill

Melon Wraps

Prosciutto & Aged Balsamic

*hors d'oeuvres are ordered by the dozen,
minimum order 2 dozen per item*

Hot

Lamb Chop Lollipops

Mint Pesto

Peppered Beef Flat Iron Skewers

Oregonzola Crema & Charred Green Onions

Crab Risotto Arancini

Caper Aioli

Roasted Corn & Shrimp Fritters

Chipotle-Lime Aioli

Spanakopita

Cucumber Tzatziki

Chicken Satay

Lime-Peanut Dipping Sauce

Chicken Skewers

Roasted Garlic & Lemon

Stuffed New Potatoes

Wild Mushroom Ragoût & Oregonzola

Roasted Garlic Polenta Cake

Basil Pesto

Pulled Pork Sliders

Memphis Slaw & Honey BBQ Sauce

Wild Mushroom & Chèvre Puff Pastries

Shrimp Spring Rolls

Cilantro-Lime Sauce

Dungeness & King Crab Cakes

House-Made Tobiko Aioli

Vegetable Samosas

Cilantro Chutney

Mushroom Caps

Italian Sausage & Romano

Asian Pork and Vegetable Dumplings

Thai Chili Dipping Sauce

Stuffed Crimini Mushrooms

Crab & Artichoke

Char Grilled Prawns

Lime Marinade & Mango-Chili Salsa

Roasted Lamb Meatballs

Garlic, Red Wine, Shallots & Fire-Roasted Tomatoes

platters

Assorted Sushi*

Brie En Croute*

Fresh Fruits & Savory Crackers

Three Dip Fondue

*Red Pepper Romesco, Roasted Garlic & Brie and Artichoke-Curry
with Crostini, Lavosh & Croccantini Crackers*

Oregon Smoked Salmon *

Capers, Red Onion, Crostini & Black-Pepper Croccantini

Black Bean Cazuela

*Chorizo Sausage, Cotija, Cilantro,
Roasted-Red Pepper & Fresh Tortilla Chips*

Mezze

*Rosemary & Oregano-Marinated Feta, Hummus, Eggplant, Tomato Relish Salad,
Goat Cheese Stuffed Peppers, Dolmades, Greek Olives & Fried Pita Bread*

Crudités

*Blanched, Grilled, Marinated & Raw Vegetables,
Sun Dried Tomato & Lemon-Basil Dipping Sauces*

Antipasto

*Fresh Peppers, Marinated Artichokes, Olives, Garlic-Marinated
Mushrooms & a Selection of Charcuterie*

Cheeseboards

*Assortment of Local & Imported Cheeses, Grapes,
Berries, Dried Fruits, Nuts, Assorted Crackers & Baguette*

Fruit Displays

Fresh Seasonal Fruit

Fruits Of The Sea

*An Assortment of the Oceans Bounty, Including Shrimp, Oysters,
Mussels, Crab, Surf Clams and Dipping Sauces*

Platter Quantities

Small Serves 40

Medium Serves 55

Large Serves 70

**Limited Platter Sizes Available, Please Inquire With Your Event Coordinator*

a la carte

Salad

Hearts Of Romaine & Radicchio

*Candied Walnuts, Bleu Cheese Crumbles
& Basil Dressing*

Butter Lettuce & Hearts Of Palm

*Grape Tomatoes & Mango-Jalapeno
Vinaigrette*

Baby Field Greens

*Herb Encrusted Goat Cheese &
Sherry Vinaigrette*

Baby Spinach

*Smoked Almonds, Craisins, Manchego
and Poppy Seed Dressing*

Sherry Roasted Chioggia Beets

*Butter Lettuce, Spiced Walnuts &
Oregonzola*

Northwest Greens

*Queener Farms Apple Cider Vinaigrette,
Rogue Bleu Cheese & Toasted Hazelnuts*

Caesar

Shaved Parmesan & Toasted Croutons

Baby Field Greens

*Honey Balsamic Vinaigrette, Sun Dried
Tomato and Herb Garlic Croutons*

Baby Arugula

*Toasted Walnuts, Brie Crostini and
Oregon Truffle Vinaigrette*

Panzanella

*Cucumbers, Tomatoes, Peppers, Onion,
Green & Black Olives, Garlic, Basil and
Red Wine-Caper Vinaigrette*

Caprese

*Tomatoes, Fresh Mozzarella,
Basil Pesto & Aged Balsamic Vinegar*

Soup

Roasted Corn & Pepper

Tortilla Crisps

Creamy Tomato Basil

Toasted Croutons

Forest Mushroom

Chives

NW Seafood Chowder

Crackers

Butternut Squash

Styrian Pumpkin Seed Oil And Amaretti

Cream Of Cauliflower

Smoked Paprika Oil & Chives

Dessert

Fresh Fruit Trifle

Sherry Fig Pound Cake

Dark Chocolate Cake

Raspberry Coulis & Espresso Crème Anglaise

Rustic Apple Tart

Dulce De Leche

Crème Brûlée

Assorted Flavors

Poached Pear Frangipane Tart

Amaretto Chantilly Cream

Buttermilk Panna Cotta

Mango Coulis & Marionberry Compote

New York Cheesecake

Selected Seasonal Topping

Bittersweet Chocolate Marquise

Grand Marnier Cream & Gaufrettes

a la carte

Grilled Pacific Mahimahi

*Sake-Miso Glaze
Mango-Pineapple Relish
Coconut Jasmine Rice*

Herb-Baked Salmon

*Fennel-Caper Sauce
Potato-Leek Rosti*

Pacific Salmon

*Chive Beurre Blanc
Crab & Sweet Potato Hash*

Grilled Gulf Jumbo Shrimp

*Roasted Tomato-Olive Vinaigrette
Mediterranean Artichoke Orzo*

Braised Beef Short Rib “Staccotto”

*Red Wine, Tomato, Pancetta,
Gremolata Parmesan Polenta*

Filet Of Beef Au Poivre

*Three-Pepper Crusted
Creamy Brandy Sauce
Rogue Bleu Cheese Mashed Potatoes*

Grilled NY Steak

*Wild Mushroom Ragout
Herbed Polenta Cake*

Lasagna Al Forno

*Spinach, Wild Mushrooms,
Ricotta & Mozzarella*

Orecchiette

*Wild Boar Sausage Ragu
Kale & Pecorino Romano*

Portabella Mushroom Ravioli

Vegetable Sofrito & Smoked Tomato Sauce

Chicken Roulade

*Smoked Mozzarella, Caramelized
Onion & Hazelnuts, Mt Angel Abbey
Mustard Sauce, & Yukon-Gold Mashed Potatoes*

Valencia Chicken Breast

Romesco Sauce, Saffron Rice

Roasted Chicken Breast

*Forest Mushroom Ragoût
Wild Rice Cuvée*

Herb-Crusted Rack Of Lamb

*Rosemary & Black Olive Jus
Manchego Mashed Potatoes*

Corn & Chanterelle Savory Bread Pudding

Squash Medley & Charred Tomato Sauce

Portabella Napoleon

*Tomatoes, Eggplant, Asparagus Roasted-
Vegetable Ragoût & Red Pepper Infused Quinoa*

Roasted Carlton-Farm Pork Rack Chop

*Apricot-Ginger Glaze,
Mt Angel Abbey Mustard Sauce
Sweet Potato Hash*

composed buffets

Caribbean Islands

Choice of Two Entrées

Jamaican Jerk Chicken *Exotic Spices & Mango Salsa*

Cuban Roasted Pork *Cumin-Ginger-Lime Sauce*

Pepper Beef Stew (Carne Guisada) *Tostones*

Side Dishes

Coconut Jasmine Rice

Roasted Corn & Black Bean Salad *Red-Pepper Vinaigrette*

Green Salad *Watermelon, Orange & Red Onion*

Corn Bread *Sweet Cream Butter*

Pineapple Upside Down Cake *with Rum Caramel*

Monterrey Mexico

Choice of Two Entrées

Recado Rojo Chicken *Fresh Lime, Garlic & Yucatan Spices*

Carne Asdada *Cumin, Poblano Rajas*

Carnitas *Tomatillos, Green Chilies & Cabbage*

Sides

Confetti Rice *Peppers & Cilantro*

Southwest Black Beans *Sweet Bell Pepper & Chilies*

Chips & Salsa Molcajate *Guacamole & Salsa Verde*

Sour Cream & Cotija

Flour & Corn Tortillas

Tres Leches Cake

Aegean

Choice of Two Entrées

Grilled Chicken *Yogurt-Turmeric Marinade*

Lamb Meatballs *Eggplant, Ricotta, Garlic, Mint & Red Wine Sauce*

Tunisian Beef *Cracked Pepper & Green Olives*

Sides

Mezza Platter

Rosemary & Oregano-Marinated Feta, Hummus, Grilled Eggplant,

Greek Olives, Dolmades, Stuffed Peppers

Tabbouleh Salad

Bulgar, Cucumber, Tomato, Lemon, Parsley & Mint

Greek Salad

Crisp Greens, Orange, Feta & Red-Wine Vinaigrette

Warm Pita Bread

Baklava

Seasonal Fruits

composed buffets

Pacific Rim

Choice Of Two Entrées

Hunan BBQ Salmon *Chinese Five Spice*

Red-Curry Roasted Chicken *Mango Salsa*

Kalbi Pork Ribs *Roasted Garlic & Pineapple Relish*

Sides

Jasmine Rice *Lemongrass-Infused*

Roasted Coconut Sweet Potatoes

Thai Salad

Roasted Peanuts, Snap Peas, Peppers Fried Wontons & Thai-Lime Vinaigrette

Hawaiian Sweet Rolls *Sweet Cream Butter*

Mango-Lime Tart *Macadamia Strusel*

Tuscany

Choice Of Two Entrées

Braised Beef Short Rib “Staccotto” *Red Wine, Tomato, Pancetta, Gremolata*

Roasted Chicken Breast *Rosemary & Lemon*

Pork Saltimbocca *Prosciutto, Sage & Fontina*

Sides

Farfalle Salad *Vegetable Confetti And Olives*

Italian White Bean Salad *Peppers, Red Onion, Tomato & White Wine*

Caprese Salad *Arugula, Pine Nuts & Lemon*

Parmesan Polenta Cakes

Rustic Bread *Sweet Cream Butter*

Pear Tart *with Zabaglione*

Traditional Northwest

Choice Of Two Entrees

Smoked Prime Rib

With Rosemary Jus & Creamed Horseradish, Carved In The Room

Grilled Salmon *Fillets with Fennel & Caper Sauce*

Baked Chicken Breast

With Rosemary Garlic Sauce and Forest Mushrooms

Escallops Of Free Range Turkey Breast

With Lemon Thyme Sauce & Pear Dried Cranberry Relish

Sides

Caesar Salad

Crisp Romaine Hearts, Shaved Parmesan & Garlic Croutons

Farfalle Pasta Salad *Vegetable Confetti, Olives & Herbed Vinaigrette*

Roasted Garlic Mashed Potatoes.

Wild Rice Pilaf. Seasonal Vegetables

Rustic Bread *Sweet Cream Butter*

Marionberry Cheesecake and Dark Chocolate Mousse Torte

world bistro buffet lunches

Asia

Spicy Orange Chicken

Napa Cabbage, Peppers & Orange Sauce

Bamboo Beef

Soy-Chili Marinade

Sides

Thai Salad

Roasted Peanuts, Snap Peas, Peppers

Fried Wontons & Thai-Lime Vinaigrette

Coconut Jasmine Rice

Vegetable Stir Fry

Hawaiian Sweet Rolls

Sweet Cream Butter

Pineapple Upside-Down Cake

Italian

Penne Pollo

Grilled Chicken, Rapini, Parmesan Cream

Roasted Vegetable & Cheese Tortellini

Olive Oil, White Wine, Garlic & Herbs

Sides

Garden Salad

Field Greens, Tomatoes, Onions,

Mushrooms & Honey Balsamic Vinaigrette

Tuscan White Bean Salad

Peppers, Red Onion, Tomato & White Wine

Garlic Bread

Tiramisu

New Orleans Cajun

Chicken Moutarde

Creole Mustard and Cracker Crumb Crusted

Cajun Spiced Pork Roast

Tasso Gravy

Sides

Green Salad

Goat Cheese, Oranges,

Red Onion & Sherry Vinaigrette

Cajun Dirty Rice

Andouille Sausage, Peppers & Cajun Spices

Baked Green Beans

Garlic Bread Crumbs

Fresh Rolls with Sweet Cream Butter

Chocolate Pecan Pie

Whipped Cream

Mayan Delight

Pollo Enchilada

Grilled Chicken, Poblano Rajas,

Monterey Jack Salsa Rojo

Fumar Cerdo

Smokey Shaved Pork, Tortillas, Onions & Cotija

Sides

Spanish Rice

Chilies & Southwestern Spices

Southwest Black Beans

Salata

Crisp Romaine Hearts, Tortilla Strips,

Corn & Chipotle-Cilantro Dressing

Chips & Salsa

Tres Leches Cake

Country Comfort

Meatloaf

Smokey Tomato Ketchup & Mushroom Sauce

Fried Chicken

Country Gravy

Sides

Cheesy Mashed Potatoes

White Cheddar

Green Beans

Toasted Almonds & Garlic Butter

Field Greens

Creamy Herb Dressing

Biscuits

Sweet Cream Butter

Peach Cobbler

Sandwich Bar

Sliced Deli Meats & Cheeses

Ham, Turkey Breast, Roast Beef and Salami with

Cheddar, Swiss and Provolone Cheese

Condiments & Toppings

Crisp Lettuce Tomato and Shaved Red Onion

Pleasant Valley Dill Pickle Spears

An Assortment of Fresh Baked Breads

Sides

Farfalle Pasta Salad

Tossed Green Salad

with Assorted Dressings

Assorted Cookies & Brownies

desserts

Desserts

Fresh Fruit Trifle

Sherry Fig Pound Cake

Dark Chocolate Cake

Raspberry Coulis

& Espresso Crème Anglaise

Rustic Apple Tart

Dulche De Leche

Crème Brûlée

Assorted Flavors

Poached Pear Frangipane Tart

Chantilly Cream

Buttermilk Panna Cotta

Mango Coulis & Marionberry Compote

Blueberry Meringue Cobbler

Chantilly Cream

New York Cheesecake

Selected Seasonal Topping

Bittersweet Chocolate Marquise

Grand Marnier Cream & Gaufrettes

Lemon Polenta Cake

Roasted-Fruit Compote,

Crème Fraîche & Rosemary Syrup

Caramel & Hazelnut Flan

Seasonal Fruit Cobbler

Chantilly Cream

Desserts

Mango-Lime Cobbler

Macadamia Nut Crust

Chocolate Mousse Cake

Bittersweet Chocolate & Chantilly Cream

Summer Pudding

Oregon Berries & Whipped Cream

Hazelnut Chocolate Mousse In Tulip Cup

Armarena Cherries

Grilled Pineapple Skewers

Coconut Chutney

Dessert Miniatures

priced per dozen, 4 dozen minimum order

Almond Cookies

Black & White Shortbread

Gingersnaps

Biscotti

Gingersnaps

Pear Frangipane Tartlets

Black & White Mousse

Grilled Fruit Skewers

Coconut Snowballs

Petite Cheesecakes

Checker Shortbreads

Almond Cookies

Profiteroles

Lemon Tartlets

Panna Cotta Raspberry Coulis

Tiramisu

Chocolate-Hazelnut Tartlets

Chocolate Cake Skewers *Chocolate Ganache*