



breakfast

Fresh Fruit Platter

artfully arranged assorted fruits and melon on a platter

Pastry Platter

freshly baked assorted pastries arranged on a platter

Quiche

*Spinach, Red Pepper, & Feta
Tomato, Basil, & Mozzarella
Bacon, Mushroom & Swiss
Herb Sausage, Caramelized Onion, Leeks*

Scrambles

*Three Cheese
Ham, Broccoli, & Cheddar
Potato, Cheddar, & Green Chile*

Classic Eggs Benedict

lightly toasted English muffin, topped with Canadian bacon, a soft boiled egg and hollandaise sauce

Potatoes O'Brian

pan-fried potatoes with onions, green and red bell peppers

Hash Brown Bake

baked hash browns with fresh herbs, cheeses and heavy cream

Biscuits & Gravy

Homemade fluffy biscuits with a white pepper and sausage country gravy

Smoked Bacon Slices

Pork Sausage Links

Brown Sugar Ham Slices

Breakfast Sandwiches

*egg & american cheese, on a toasted English muffin
add your choice of bacon, ham or sausage*

Pancakes, Waffles or French Toast

served with thick maple syrup and whipped butter, local berry compote & whipped cream



salads

Simple House Salad

seasonal greens, tomatoes, cucumbers, carrots, with sliced almonds and house vinaigrette

Celebrate Salad

baby spinach with fresh berries, shaved apple, shredded carrots, feta cheese, house candied pecans and berry vinaigrette

Mojo Salad

romaine, grilled corn, pico de gallo, cotija cheese, chopped cilantro, crispy tortilla strips, and cilantro-lime dressing

Antipasto Chopped Salad

romaine, dry salami, chickpeas, red pepper, tomato, mozzarella, artichoke hearts, pepperoncini, olives and herb vinaigrette

Apple Walnut

spring mix, diced apples, dried cranberries, shredded parmesan, candied walnuts, champagne dressing

soup

Cheddar Broccoli Soup

Roasted Butternut Squash Soup

White Bean, Kale & Italian Sausage Soup

Hearty Beef Chili

Homestyle Chicken Noodle Soup



appetizers

warm

Chicken Skewers

*teriyaki
thai peanut
bourbon bbq*

Chicken Bacon Artichoke Cup

shredded chicken, bacon, artichoke hearts, spinach, cheese in a flaky phyllo cup

Fried Chicken Sliders

crispy marinated chicken on a slider bun with spicy mayo and house-made pickles

Bacon Wrapped Steak Bites

tender grilled steak wrapped in bacon with blue cheese dipping sauce

Mini Beef Wellington

flaky pastry stuffed with beef mushrooms, shallots, and fresh herbs

Roast Beef French Dip Sliders

au jus marinated beef, dijon, caramelized onion and provolone cheese served on slider bun

Sausage stuffed mushrooms

bite sized mushrooms with Italian sausage, fresh herbs, and parmesan

Mini Bacon Potato Skins

twice baked baby potatoes, with cheddar cheese, green onion and topped with crispy bacon

Crab Mini Cakes

real crab, topped with a red pepper aioli and scallions

Spanakopita Bites

traditional spinach and feta mixture in a phyllo crust

Arancini

creamy rice and cheese balls lightly breaded and fried, served with marinara dipping sauce



appetizers

chilled

Beef Crostini with Horseradish

thinly sliced baguette lightly toasted and topped with horseradish aioli, peppered beef and caramelized onions

Peel & Eat Prawns

traditional cocktail sauce

lemon, ginger & garlic

sweet chili & lime

Caprese Bruschetta

tomatoes, mozzarella, basil on sliced baguette

Antipasto Platter

an assortment of cured meats, cheeses, olives, fruit, nuts and roasted vegetables, served with bread & crackers

Fresh Vegetable Crudité Platter

fresh seasonal vegetables served a variety of dips

Seasonal Fresh Fruit Platter

fresh seasonal selection of fruit

Hummus & Pita Platter

house-made hummus served with grilled pita bread



vegetables

Cauliflower Mash

roasted cauliflower mashed with butter, cream and fresh herbs

Green Beans

sautéed in brown butter and topped with sliced almonds

Roasted Baby Carrots

roasted in a honey ginger butter sauce and topped with fresh herbs

Asparagus

lightly seasoned, grilled and topped with feta cheese

Roasted Root Vegetables

lightly seasoned, roasted with fresh herbs and olive oil

potatoes

Garlic Mashed Potatoes

yukon gold potatoes whipped with garlic, butter and cream

Roasted Sweet Potatoes

roasted with honey, cinnamon, and olive oil

Scalloped Potatoes

traditional rich potato dish baked with cream and assorted cheeses

Au Gratin

thinly sliced potatoes and onions in a cream sauce



rice

Jasmine Rice

steamed with lemongrass

Wild Rice Pilaf

with dried cranberry, toasted almonds, and chives

Risotto

Arborio rice sautéed in white wine, garlic, butter and parmesan cheese

pasta

Savory Farfalle Pasta

served warm with spinach, mushrooms, caramelized onion in a buttery cream sauce

Pasta Primavera

penne pasta served warm or cold with roasted vegetables, fresh herbs olive oil and parmesan cheese

Manicotti

large pasta stuffed with ricotta, spinach and topped with alfredo or marinara and fresh herbs

Macaroni & Cheese

elbow macaroni baked in a creamy cheese sauce and topped with panko



poultry

Herb Roasted Chicken

roasted chicken breast lightly seasoned with lemon and fresh herbs

Mushroom Chicken

grilled chicken breast with seasonal mushrooms and garlic cream sauce

Mediterranean Chicken

topped with tomatoes, capers, olives, garlic, red onion, lemon, and fresh herbs

Chicken Roulade

stuffed with fresh basil, sundried tomatoes and served with a mushroom demi glace

Airline Chicken Breast

pan seared and topped with a marsala jus

Chicken Saltimbocca

wrapped with prosciutto and sage leaf, served with a tomato vodka cream

Duck Breast

glazed with balsamic and served with butter radish



beef

Seared Beef Tenderloin

topped with gorgonzola, bacon and mushroom

Beef Brisket

smoked and served with mesquite BBQ sauce

Aged Prime Rib

sea salt and peppercorn crusted served with jus and horseradish aioli

**carving station required - \$75 per carver*

Braised Short Rib

slow roasted in a rich maple bourbon demi

Tri Tip

grilled and served with a wild mushroom jus

pork

Roasted Pork Loin

encrusted with garlic and fresh herbs and topped with a cranberry chimichurri

Honey Garlic Pork Chops

seared bone in chops glazed with honey, garlic and fresh herbs

BBQ Pork Ribs

smoked tender and glazed with in house BBQ sauce

Pulled Pork

Southern BBQ

Hawaiian Kalua



seafood

NW Sustainable Salmon

honey garlic glaze

Encrusted Halibut

encrusted with parmesan panko and topped with a citrus aioli

Shrimp Scampi

sautéed with garlic butter and white wine, and topped with red pepper flakes and parsley

Sambuca Prawns

served in a tomato and shallot cream sauce

Dungenous Crab Cakes

served with a citrus remoulade

vegetarian

Three Bean Cassoulet

traditional hearty French stew served over a polenta cake

Stuffed Bell Peppers

cous cous, lentils and roasted vegetables topped with fresh herbs and cheese

Butternut Squash Ravioli

served in a sage brown butter sauce and topped with pine nuts and parmesan

House-Made Lasagna

free formed with herbed ricotta and seasonal vegetables, topped with a sweet basil tomato sauce

Egg Plant Parmesan

encrusted with parmesan panko and topped with a rich tomato marinara



desserts

Decorated Sugar Cookies

classic sugar cookies made and decorated to order

Cupcake Display

assorted flavors and decorated to order

Caramel Brownies

fudge brownies drizzled with caramel sauce

Blondies

vanilla brownies with white chocolate chips and macadamia nuts

Lemon Curd Mini Tarts

fresh lemon curd in a pastry shell and topped with raspberry

Chocolate Dipped Strawberries

fresh seasonal strawberries dipped in rich chocolate sauce

Apple Cinnamon Crisp

fresh sliced apples baked with an oat crumble crust

Cheesecake Bites

assorted cheesecake flavors made to order

Homemade Pie

tender pie crust with house made filling

Tiramisu

traditional coffee flavored Italian dessert