

Catering Menu

BREAKFAST

early riser

assortment of fresh pastries

fresh seasonal fruits

yogurt and granola

hot regular and decaf coffee

assorted hot tea

orange juice

continental plus

assortment of fresh pastries

fresh seasonal fruits

scrambled eggs with cheddar cheese

bacon OR sausage

breakfast potatoes

hot regular and decaf coffee

assorted hot tea

orange juice

all American breakfast

assortment of fresh pastries fresh seasonal fruit

scrambled eggs with cheddar cheese

bacon and sausage breakfast potatoes

yogurt station

hot regular and decaf coffee assorted hot tea

orange juice

enhancements & upgrades

add bagels & cream cheese

add bacon

add sausage

add yogurt bar

waffle station

a twenty two percent service charge will be added to all charges, fees, and rentals. Prices subject to change based on market price

LUNCH

ALL SELECTION INCLUDE CHOICE OF ICED TEA OR LEMONADE, HOT BEVERGAE SERVICE AND AN ASSORTMENT OF HOUSE MADE COOKIES.

**chicken Caesar salad station**

past salad

seasoned grilled chicken

crisp romaine lettuce & red onions, freshly grated parmesan

house-made ceasar dressing & croutons

upgrade to Salmon

**sandwich board**

mixed green salad

sliced turkey , ham and roast beef

assortment of sliced domestic cheeses, wheat , sourdough and wraps lettuce , tomato , red onion , and pickles assorted condiments

add imported meats +

add imported cheeses +

**fajita bar**

mixed greens salad

marinated chicken with sautéed onions and peppers

seasoned beans and Spanish rice, tomatoes , onions , olives , cheddar cheese , sour cream, salsa, flour and corn tortillas

house – made tortilla chips

add marinated beef +

**salmon & chicken duo**

mixed greens salad and Caesar salad fresh caught salmon fillet and grilled chicken breast

wild rice pilaf and roasted potatoes pasta primavera

seasonal roasted vegetables

enhancements & upgrades

Upgrade dessert (ask for selection)

Add additional starch (rice, potatoes, pasta)

Upgrade to plated service

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DINNER

ALL SELECTION INCLUDE CHOICE OF ICED TEA OR LEMONADE AND AN ASSORTMENT OF DESSERT BARS.

Grilled Chicken or Skirt Steak

Chicken with choice of mushroom, piccata, or pesto sauce

Skirt steak with cherry red wine redux

smashed yukon or wild rice pilaf

roasted seasonal vegetables

ceasar salad or house salad pasta pomodoro

mozzarella & beet salad

Protein Duo

(pick 2) pork chop, chicken, or flank steak

smashed Yukon potatoes OR wild rice pilaf

roasted seasonal vegetables ceasar or house salad

bread & butter with butter bar pasta and panzanella salad

pasta primavera

Filet Mignon or Pork Tenderloin Carving Station

Filet mignon with gorgonzola butter

pork tenderloin with cherry wine redux smashed Yukon gold with garlic

OR wild rice pilaf

roasted seasonal vegetables ceasar or house salad

bread & butter with butter bar pasta and panzanella salad pasta primavera

enhancements & upgrades

Upgrade dessert (ask for selection )

Add additional starch (rice, potatoes, pasta)

Upgrade to plated

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SPECIALTIES

**ALL SELECTION INCLUDE CHOICE OF ICED TEA OR LEMONADE AND AN ASSORTMENT OF DESSERT BARS.**

Northwest

salmon

flank steak

Brussel sprouts with Sirach garlic aioli and red onions yukon mashed potato

roasted season vegetables

house and ceasar salad coos coos salad

bread and butter bar

Mexican

cheese, chicken, beef or pork

taco bar (soft shells, protein choice, salsa, lettuce, sour cream enchiladas

refried beans

black bean salad tortilla salad Spanish rice chile relleno

add shrimp $3/pp

add carved prime rib $9/pp

**enhancements & upgrades**

Upgrade mixed greens salad to Caesar salad Upgrade dessert (

ask for selection )

Add additional starch ( rice , potatoes , pasta )

Upgrade to plated

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HORS D'OEUVRES

CAPRESE SATAY

Organic cherry tomatoes , mozzarella , fresh basil , topped with balsamic reduction

ASSORTED MINI QUICHE

Three cheese quiche , Spanish quiche , ham quiche .

Served hot

SPANAKOPITA

Spinach and Asiago cheese wrapped with filo dough

MEATBALLS

Served hot with barbecue sauce

BRUSCHETTA

Smoked salmon canape , pickled red onions and capers

STUFFED MUSHROOMS

Cremini mushrooms stuffed with herb goat cheese

**Premier appetizers**

CHICKEN SKEWERS

Grilled teriyaki chicken , sesame seeds , green onions sub beef

CRAB CAKES

One ounce crab cakes with lemon aioli

AX BILLY SLIDERS

Signature sliders with aioli and cheddar cheese

SHRIMP COCKTAIL / SERVES 10

Chilled jumbo prawns , cocktail sauce , lemon wedges

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**Social Platters**

serves 25

HOUSE-MADE HUMMUS

Fresh in-house wood oven focaccia bread, celery and carrots , assorted olives

SPINACH ARTICHOKE DIP

House - made spinach - artichoke cream cheese dip , fried pita chips

FRUIT TRAY

Assorted seasonal local fruit

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HORS D'OEUVRES

**Reception Trays**

serves 50

CRUDITE DISPLAY

Selection of fresh vegetables , pickled vegetables and herbs Served with peppercorn ranch

SMOKED & CURED MEATS

Smoked turkey, ham, roast beef , prosciutto , and salami . Assorted crackers and house bread .

Stone ground mustard and garlic aioli

SMOKED SALMON

House - made smoked salmon , cream cheese , capers , onion Served with assorted gourmet crackers

CHEESE & CHARCUTERIE

Selection of local and imported cheeses and meats . Garnished with grapes and gourmet crackers

**À L A C A R T E & S N A C K S**

freshly baked cookies doz assorted house-baked pastries doz

chips, salsa, and guacamole

nuts, pretzels and chips

house- made potato chips

string cheese, protein bars and fruit

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BEVERAGES

**n o n - a l c o h o l i c**

ALL BEVERAGES CHARGED ON CONSUMPTION

COFFEE SERVICE /GAL

Includes local & organic , regular coffee , decaf Coffee , assorted Teas

BREAKFAST /GAL

Your choice of organic orange Juice or apple Juice

INDIVIDUAL BEVERAGES $3/EA

Coca Cola , Diet Coke , Sprite , Root Beer , Ginger Ale , Bottled Water

REFRESHMENTS /GAL

Your choice of ice tea , lemonade , or strawberry lemonade

**a l c o h o l**

|  |  |  |
| --- | --- | --- |
| BOTTLED BEER | KEG BEER |  |
| Domestic | Domestic |  |
| Microbrew | Microbrew |  |
| Imported | Imported |  |

WINE SELECTIONS House Wine

Select Wine

Premier Wine

LIQUOR SELECTIONS

WINE CORKAGE FEE - $ 25 / BOTTLE

|  |  |
| --- | --- |
| House Labels |  |
| Premium Labels |  |
| Top Shelf Labels |  |

KEG TAPPING FEE:

$ 200 PER 1 / 6 BARREL

$ 275 FOR 1 / 2 BARREL HOSTED

BAR OR CASH BAR AVAILABLe

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