

TRAY PASSED APPETIZERS

@ \$2 PER ITEM

COMPRESSED WATERMELON-*Balsamic, Pistachio, Basil, Sea Salt*
MUSHROOM CROSTINI-*Sautéed Foraged Mushrooms, Lemon, Sherry, Tarragon, Toasted Walnuts*
SAVORY CREAM PUFF-*Malbec Onion Jam, Chive Cream Cheese, Gruyere Cheese Puff*
BLACK BEAN VEGETABLE SPRING ROLL-*Peanut Sauce, Ginger Slaw*
TAMARIND GINGER GLAZED MEATBALL-*Sesame Seed Cabbage, Daikon*
DECONSTRUCTED SPRING ROLL-*Crisp Wonton, Wasabi Aioli, Sriracha Honey, Ginger Slaw*

@ \$3 PER ITEM

SAVORY CREAM PUFF-*Caper Cream Cheese, Lox, Parmesan Puff, Preserved Lemon*
SAVORY CREAM PUFF- *Black Peppercorn and Maple Bacon Chutney, Aged White Cheddar Puff*
*SALMON CEVICHE-*Citrus Marinated Salmon, Red Chile, Pickled Onion, Lime Salt*
SMOKED SALMON CROSTINI-*Lox, Peppered Cream Cheese, Chervil*
TWICE BAKED FINGERLING POTATO-*Sour Cream, White Cheddar, Crisp Bacon, Scallions, Fingerling Chip*
*CEVICHE-*Crushed Plantain Chips, Avocado Salsa*
LAMB AND BEEF EMPANADAS-*Molito Braised Lamb & Beef, Pine Nuts, Dates, Poblano Aioli*
CRAB & CHORIZO CAKE-*Jalapeño Lime Aioli, Pickled Radish*
ROASTED VEGETABLE EMPANADA-*Roasted Vegetables, Quinoa, Mozzarella, Poblano Aioli*
CHIMICHURRI MARINATED CHICKEN SKEWER-*Yellow Bell Pepper Aioli, Salsa Criolla*
CRAB & SHRIMP WONTON-*Sweet Chili Sauce, Daikon Sprouts*
CHICKEN SATAY-*Tamarind Glaze, Spicy Peanut Sauce, Candied Peanuts, Sesame Seeds*
PRAWN STUFFED MUSHROOMS-*Ginger, Carrots, Scallions, Cilantro, Cream Cheese*

@ \$4 PER ITEM

DUNGENESS CRAB CAKE-*Lemon Basil Aioli*
KOBE BEEF SLIDER-*Oven Roasted Tomato, Cambozola Cheese, Bacon Aioli, Crispy Bacon*
*FLAT IRON BITE-*Smoked Blue Cheese Mousse, Balsamic Cippolini, Cured Tomato*
PROSCIUTTO WRAPPED PRAWNS-*Cumin Honey, Cotija, Cilantro*
GRILLED SKIRT STEAK SKEWER-*Chimichurri, Salsa Criolla*
LAMB MEATBALL-*Pistachio Lime Cream, Cilantro*
GANSU PORK BELLY SLIDER-*Grilled Potato Baguette, Apple Slaw, Gansu BBQ Sauce*
*TOGARASHI TUNA BITE-*Pickled Ginger, Sriracha Honey, Wasabi Aioli, Crisp Wonton, Daikon*

SIDE TABLES

A Great Addition to Any Event

SEAFOOD STATION

Market Price \$

OYSTERS ON THE HALF SHELL

**Fresh Local Oysters Shucked on the Ice, Bacon and Sherry Mignonette,
Cured Lemon, Cilantro Lime Cocktail Sauce. \$MP*

CHILLED SMOKED SALMON PLATTER

*Cedar Smoked Salmon, Smoked Salmon Mousseline; House Made Cracked Pepper Crackers,
Lemon Dill Sauce, Pickled Red Onion. \$MP*

SHRIMP SCAMPI STYLE

Sautéed Tiger Prawns, Vermouth, Lemon, Garlic, Shallots, Parsley \$MP

TARRAGON AND LEMON CLAMS

Steamed in a Tarragon Lemon and White Wine Butter Sauce served with Grilled Potato Baguette. \$MP

SKEWER STATION

\$14 per Guest, Select Two

GRILLED SKIRT STEAK SKEWER- *Chimichurri, Salsa Criolla, Purple Peruvian Potatoes*

CHICKEN SKEWERS- *Poblano Aioli, Salsa Criolla, Poblano Polenta*

LAMB MEATBALL SKEWER- *Minted Pistachio Yogurt, Tomato Braised Quinoa*

SMOKED PORK SKEWER- *Cumin Honey, Salsa Criolla, Bacon Braised Lentils*

PRAWN SKEWER- *Roasted Yellow Bell Pepper Aioli, Salsa Criolla, Charred Onion Mashed Potatoes*

CARVING STATION

Served with Rolls and Butter

***BARON OF BEEF-** *Blue Cheese Horseradish Cream, Aus Jus - \$14 per guest (10 oz)*

***PRIME RIB-** *Blue Cheese Horseradish Cream, Aus Jus - \$22 per guest (10oz)*

ORANGE & HERB ROASTED TURKEY BREAST- *Lemon Thyme Gravy - \$12 per Guest (10 oz)*

NORTHWEST BUFFET

One Entrée & One Side Per Guest \$24 (7 oz Portion)

Two Entrée & Two Sides Per Guest \$30 (5oz Portions)

Three Entrees & Three Sides Per Guest \$43 (4 oz Portions)

SOUP AND SALAD

Served with Macrina's Potato Baguette & Salted Butter

Select One

BUTTERNUT SQUASH BISQUE- *Warm Apples*

NORTHWEST SMOKED SALMON CHOWDER- *Oyster Cracker*

PEAR & TOASTED WALNUT MIXED GREEN SALAD-*Bleu Cheese Crumbles, Seasonal Pear, Tarragon Vinaigrette*

SPINACH & MUSHROOM SALAD-*Candied Pecans, Fresh Chevre, Tarragon Scented Mushrooms, Raspberry Mint Vinaigrette*

SIDES

ROASTED FINGERLING POTATOES

HERBED RICE PILAF

ROASTED ASPARAGUS

BUTTER ROASTED CORN WITH SHALLOTS & TARRAGON

ROASTED GARLIC YUKON GOLD MASHED POTATOES

ENTRÉE

CEDAR SMOKED SALMON-*Lemon Basil Cream*

POTATO CRUNCH TRUE COD- *Citrus Chive Sour Cream*

*HONEY PEPPERCORN ROASTED PORK LOIN-*Spiced Apple Coulis*

ROSEMARY CHICKEN-*Rosemary Lemon Glaze*

BALSAMIC CHERRY SHORT RIBS-*Braisage, Balsamic Soaked Cherries*

HERBED MUSHROOM RISOTTO STUFFED TOMATO-*Fine Herbs*

SOUTH AMERICAN BUFFET

One Entrée & One Side per Guest \$25
Two Entrees & Two Sides per Guest \$32
Three Entrees & Three Sides per Guest \$46

SOUP AND SALAD

Served with Macrina's Potato Baguette & Salted Butter
Select One

ASADO SALAD-*Mixed Greens, Quinoa, Dried Fruit, Walnut Vinaigrette, Fresh Mango, Apple Reduction*

HEIRBAS SALAD-*Watercress, Mint, Cilantro, Arugula, Spiced Walnuts, Jicama, Manchego Cheese, Passion Fruit Vinaigrette*

JICAMA SALAD-*Jicama, Orange Segments, Apples, Fennel, Toasted Pine Nuts, Coriander Cilantro Vinaigrette*

QUINOA SALAD-*Cold Pearl Grain Salad, Bell Peppers, Corn, Dried Fruit, Walnut Vinaigrette*

SPICED BUTTERNUT & APPLE BISQUE

SIDES

PERUVIAN PURPLE MASHED POTATOES

BACON BRAISED LENTILS

GUAJILLO ROASTED CORN

ROASTED POBLANO POLENTA

ASPARAGUS

ENTRÉE

PROSCIUTTO WRAPPED CHICKEN BREAST-*Goat Cheese & Yellow Tomato Stuffing, Balsamic Gastrique*

PAN SEARED PORK LOIN-*Tomato Chile Ragout, Cilantro Pesto*

BRAISED BEEF SHORT RIB-*Cippollini Mole, Salsa Criolla*

MESQUITE SALMON-*Jicama Roasted Pineapple Slaw, Mango Glaze*

***FLAT IRON STEAK**-*Chimichurri, Salsa Criolla*

SOYRIZO & QUINOA STUFFED POBLANO PEPPER-*Lime Crema*

PAN ASIAN BUFFET

Select One Entrée & One Side Per Guest \$25
Select Two Entrée & Two Sides Per Guest \$31
Select Three Entrée & Three Sides Per Guest \$44

SOUP AND SALAD

Select One

THAI SPICED CARROT BISQUE-*Star Anise, Thai Basil, Spiced Cashews*
MELON SALAD-*Mache, Coriander Shallot Vinaigrette, Slivered Almond*
CHILLED NOODLE SALAD-*Snap Peas, Sprouts, Carrots, Citrus Ponzu Vinaigrette*
MIXED GREENS-*Mandarin Oranges, Candied Peanut, Red Onion, Orange Soy Vinaigrette*

SIDES

GINGER SCENTED RICE
HOISIN & GINGER GLAZED CARROTS
VEGETARIAN YAKISOBA NOODLE- *Bean Sprouts, Carrots, Sweet Onion, Snap Peas*
5 SPICE ROASTED FINGERLING POTATOES

ENTRÉE

TERIYAKI HIBACHI SALMON-*Sesame Citrus Ponzu, Spicy Sauce, Minted Radish Relish*
MONGOLIAN GINGER GLAZED PORK LOIN- *Banh Mi Vegetable Slaw*
FLANK STEAK-*Soy Passion Fruit Marinated, Sunomono Cucumbers, Black Sesame Seeds*
MACADAMIA TOASTED WHITE FISH-*Pickled Enoki Mushrooms, Scallions*
5 SPICE RUBBED CHICKEN BREAST-*Mango & Pineapple Chutney*

ASADO PLATED EXPERIENCE

\$52 Per Guest

APPETIZER

Select Two

CITRUS MARINATED CEVICHE-*Crushed Plantain, Avocado Salsa*
ENDIVE SPEAR-*Belgian Endive, Whipped Goat Cheese, Candied Pepitas, Balsamic*
CRAB & CHORIZO CAKES-*Jalapeno Lime Aioli, Pickled Radish*
PROSCIUTTO WRAPPED PRAWNS-*Cumin Honey, Cotija Cheese, Cilantro*
LAMB & BEEF EMPANADA-*Molido Braised Lamb, Dates, Pine Nuts, Poblano Aioli*
VEGETABLE EMPANADA- *Poblano Aioli, Soyrizo, Quinoa, Dried Fruit, Vegetables*
GRUYERE CHEESE PUFF-*Cream Cheese & Chorizo Filling*

SOUP AND SALAD

Served with Macrina's Potato Baguette & Chimichurri Butter

Select Two- Guests to Choose Choice in Advance

SPICED BUTTERNUT SQUASH SOUP-*Apple Cider, Cream, Apple Crisp*

ASADO SALAD-*Mixed Greens, Quinoa, Dried Fruit, Fresh Mango, Walnut Vinaigrette, Fresh Mango, Apple Reduction*

JICAMA SALAD-*Shaved Jicama, Orange Segments, Apples, Fennel, Toasted Pine Nuts, Coriander Cilantro Vinaigrette*

HEIRBAS SALAD-*Watercress, Mint, Cilantro, Arugula, Spiced Walnuts, Jicama, Manchego, Passion Fruit Vinaigrette*

QUINOA SALAD-*Cold Pearl Grain Salad, Bell Peppers, Corn, Dried Fruit, Walnut Vinaigrette*

ENTRÉE

Served With Peruvian Purple Mashed Potatoes & Asparagus

Select Two- Guests to Choose Choice in Advance

TENDERLOIN STEAK-*Rosemary Fig Demi-Glace, Salsa Criolla*

STUFFED CHICKEN BREAST-*Prosciutto Wrapped, Yellow Tomato Goat Cheese, Balsamic Reduction*

FLAT IRON STEAK-*Chimichurri, Salsa Criolla*

MESQUITE SMOKED PRIME RIB-*Poblano Demi-Glace, Tobacco Onions*

MESQUITE SMOKED SALMON-*Jicama & Roasted Pineapple Salsa, Mango Glaze*

DESSERTS

DESSERT CREPE STATION

\$6 per Guest

Made To Order Crepes

Devonshire Cream, Strawberries, Nutella

DESSERT STATION

Select 3 Desserts \$ 8.00

HAND MADE TRUFFLES *

Dark Chocolate-Almond

Milk Chocolate-Hazelnut

White Chocolate-Lemon

PETIT FOURS *

Lemon-Raspberry

Chocolate-Espresso

Vanilla Bean

Pumpkin-Spice

ASSORTED MINI CUPCAKES *

Chocolate

Vanilla-Raspberry

Pumpkin Spice

CHEESECAKE TARTLET

Lemon

Raspberry

Vanilla Bean

Dark Chocolate

CHOCOLATE SOUFFLÉ S'MORE BITE

Rich Chocolate Cake Dulce de Leche, Toasted Marshmallow

BAVARIAN CREAM TARTLET

Dark Chocolate-Raspberry

White Chocolate-Lemon

Habanero-Passionfruit

FRESH FRUIT TARTLET

Seasonal Flavors Available

DESSERTS

A LA CARTE

\$6 Each

Select One

CHOCOLATE ESPRESSO CAKE

Dark Chocolate Cake, Mascarpone Cream

CHEESECAKE *

Triple Dark Chocolate, Lemon-Raspberry Goat Cheese or Vanilla Bean

FRUIT GALETTE

Seasonal Fruit and House Made Flakey Pastry

CRÈME BRÛLÉE *

Vanilla Bean, Chocolate Espresso or Butterscotch

**(gluten free options avail upon request)*

ADD ONS

SEASONAL FRUIT TRAY

\$4 per guest

ARTISAN CHEESE & BREAD TRAY

\$11 per Guest

GRILLED MARINATED VEGETABLE PLATTER

SALAD

(Pick Any Of Our Listed Salads)

\$4 per Guest

OTHER STARCH OR VEGETABLES

\$4 per Guest