

TRAY PASSED APPETIZERS

@ \$2 PER ITEM

COMPRESSED WATERMELON- *Balsamic, Pistachio, Basil, Sea salt*

MUSHROOM CROSTINI- *Sautéed Foraged Mushrooms, Lemon Sherry*

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 Sprout*

DECONSTRUCTED SPRING ROLL- *Crisp Wonton, Wasabi Aioli, Sriracha Honey, Ginger Slaw*

BACON CANDY- *Blue Cheese & Almond Stuffed Date, Wrapped In Bacon*

@ \$3 PER ITEM

SALMON LOX CREAM PUFF- *Caper Cream Cheese, Salmon Lox, Parmesan Puff, Preserved Lemon*

BACON CHUTNEY CREAM PUFF- *Black Pepper Cream And Maple Bacon Chutney, Aged White Cheddar Puff*

SHRIMP CEVICHE- *Citrus Marinated Shrimp, Tostone, Avocado Salsa, Pickled Red Onion*

SMOKED SALMON CROSTINI- *Smoked Salmon Mousse, Lemon Crème Fraiche, Caper Cream, Dill, Fried Caper*

TWICE BAKED LOADED BABY POTATO- *Sour Cream, White Cheddar, Crisp Bacon, Scallions, Fingerling Chip*

CHICKEN BACON EMPANADA- *Grilled Chicken, Bacon, Mozzarella, Kale, Creamy Salsa Verde, Salsa Criolla*

ROASTED BUTTERNUT EMPANADA- *Butternut Squash, Cotija, Kale, Pepitas, Dried Cranberries, 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*

GOAT CHEESE TART- *Honey Whipped Goat Cheese, Tart Cherry Mustarda, Candied Pecan*

@ \$4 PER ITEM

MAINE STYLE DUNGENESS CRAB CAKE- *Tarragon Remoulade, Chive, Whole Grain Mustard*

DUNGENESS CRAB AND CHORIZO CRAB CAKE- *Jalapeño Lime Aioli, Pickled Red Onion*

KOBE BEEF SLIDER- *Oven Roasted Tomato, Cambozola Cheese, Bacon Aioli, Crispy Bacon*

FLAT IRON BITE- *Bacon Duxelles, Sherry Vinegar Reduction, Garlic Caramel*

PROSCIUTTO WRAPPED PRAWN- *Cumin Honey, Cotija Cheese, Cilantro*

GRILLED SKIRT STEAK SKEWER- *Chimichurri, Salsa Criolla*

DUCK MEATBALL- *Vadouvan Masala, Roasted Chili's, Thai Basil Crème*

PORK MEATBALL SLIDER- *Grilled Potato Baguette, Pork Meatball, Red Bell Pepper Coulis, Lemon Aioli, Mozzarella*

SESAME SEARED AHI TUNA BITE- *Ahi Tuna, Wasabi Lime Aioli, Sunomono Cucumbers, Fried Ginger, Chili*

SIDE TABLES

A Great Addition to Any Event

SEAFOOD STATION

Market Price \$

OYSTERS ON THE HALF SHELL

**Fresh Local Oysters Bacon Sherry Mignonette, Cured Lemon Sauce, Parsley Gremolata \$MP*

CHILLED SMOKED SALMON PLATTER

Cedar Smoked Salmon, Smoked Salmon Mousseline: House Made Olive Oil Crackers, Lemon Dill Sauce, Pickled Red Onions, Caper Berries. \$MP

SHRIMP SCAMPI STYLE

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

TARRAGON AND LEMON CLAMS

Steamed In A Tarragon Lemon & White Wine Butter Sauce Served With Grilled Potato Baguette. \$MP

SKEWER STATION

\$15 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 Cumin 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 - \$15 per guest (10 oz)*

***PRIME RIB-** *Blue Cheese Horseradish Cream, Double Jus - \$24 per guest (10oz)*

ORANGE & HERB ROASTED TURKEY BREAST- *Lemon Thyme Sauce - \$14 per Guest (10 oz)*

NORTHWEST BUFFET

One Entrée & One Side Per Guest \$27 (7 oz Portion)
Two Entrée & Two Sides Per Guest \$34 (5oz Portions)
Three Entrees & Three Sides Per Guest \$46 (4 oz Portions)

SOUP AND SALAD

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

BUTTERNUT SQUASH BISQUE- *Frangelico Cream, Candied Cinnamon Pecans*

NORTHWEST SMOKED SALMON CHOWDER- *Fennel, Pancetta, Bacon, Prosciutto, Bell Peppers, Smoked Salmon*

PEAR & TOASTED WALNUT MIXED GREEN SALAD- *Blue Cheese Crumbles, Pear, Tarragon Walnut Vinaigrette, Candied Walnuts*

ARUGULA SALAD- *Pickled Red Onion, Dried Cranberries, Candied Pecans, Green Apple Basil Vinaigrette, Chèvre*

SIDES

FINGERLING POTATOES- *With Garlic Caramel & Mushrooms*

BACON CREAMED CORN- *Fresh Thyme, Garlic, Cream Cheese*

ROASTED GARLIC YUKON GOLD MASHED POTATOES

HERBED RICE PILAF

ROASTED ASPARAGUS

ENTRÉE

CEDAR SMOKED SALMON- *Lemon Basil Cream*

CHILI FENNEL PANGRITATTA CRUSTED COD- *Red Bell Pepper Coulis, Arugula & Basil Pesto*

ROASTED GARLIC CHAMPAGNE CHICKEN- *Cured Tomato, Balsamic, Arugula, Champagne Sauce*

PEPPERCORN CRUSTED PORK LOIN- *Spiced Apple Coulis*

BALSAMIC CHERRY SHORTRIBS- *Braisage, Balsamic Soaked Cherries*

HERBED BUTTERNUT RISOTTO STUFFED TOMATOES- *Red Chiles, Butternut Puree, Sage, Breadcrumbs*

SOUTH AMERICAN BUFFET

One Entrée & One Side per Guest \$28
Two Entrees & Two Sides per Guest \$34
Three Entrees & Three Sides per Guest \$44

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- Mixed Greens, Arugula, Mint, Cilantro, Spiced Walnuts, Jicama, Shaved Manchego Cheese, Passion Fruit Vinaigrette

ASADO CAESAR- Romaine, Red Endive, Anchovy Parmesan Dressing, Hand Torn Croutons, Shaved Manchego

CUMIN ROASTED BUTTERNUT SQUASH BISQUE- Cumin Honey, Chipotle Crème Fraiche, Cilantro

SIDES

PERUVIAN PURPLE MASHED POTATOES

BACON BRAISED LENTILS

GUAJILLO ROASTED CORN

ROASTED POBLANO POLENTA

RED SPICE SEARED BROCCOLINI

ENTRÉE

CHORIZO STUFFED PORK LOIN- *Chipotle Tomato Sauce, Cilantro Puree*

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

FLAT IRON STEAK- *Chimichurri, Salsa Criolla*

ANCHO BRAISED SHORT RIBS- *Salsa Criolla, Basil Chimichurri*

SOYRIZO & QUINOA STUFFED POBLANO PEPPER- *Lime Crema, Corn And Black Bean Salsa*

PROSCIUTTO WRAPPED CHICKEN BREAST- *Goat Cheese & Yellow Tomato Stuffing,
Balsamic Gastrique, Ancho Chili Butter Sauce*

PAN ASIAN BUFFET

Select One Entrée & One Side Per Guest \$28
Select Two Entrée & Two Sides Per Guest \$34
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- *Watermelon, Cantaloupe, Honeydew, Coriander, Thai Basil, Black Pepper, Chili Lime Vinaigrette*

CHILLED NOODLE SALAD- *Snap Peas, Bean Sprouts, Shaved Carrots, Citrus Ponzu Vinaigrette*

GINGER MIXED GREENS- *Sesame Honey Ginger Vinaigrette, Sliced Cucumber, Julienne Bell Pepper, Snap Peas, Pickled Shaved Daikon*

SIDES

GINGER SCENTED RICE

HOISIN & GINGER GLAZED CARROTS

VEGETARIAN YAKISOBA- *Bean Sprouts, Carrots, Sweet Onion, Snap Peas*

KOREAN ROASTED SWEET POTATOES- *Chili Paste, Honey, Caramelized Onions, Sesame Seeds*

KIMCHI BRAISED BOK CHOY

ENTRÉE

TERIYAKI HIBACHI SALMON- *Sesame Citrus Ponzu, Spicy Sauce, Minted Radish Relish*

MONGOLIAN GINGER GLAZED PORK LOIN- *Banh Mi Vegetable Slaw*

FLANK STEAK- *Soy Passionfruit Marinated, Sunomono Cucumbers, Black Sesame Seeds*

CORIANDER & GINGER CRUSTED AHI TUNA- *Kimchi Puree, Miso Ginger Broth*

5 SPICE RUBBED CHICKEN BREAST- *Mango Pineapple Chutney, Scallions, Sesame Seeds*

ASADO PLATED EXPERIENCE

\$59 Per Guest

APPETIZER

Select Two

CITRUS MARINATED CEVICHE-*Plantain Chip, Avocado Salsa, Red Spice*

ENDIVE SPEAR-*Belgian Endive, Whipped Goat Cheese, Candied Pepitas, Balsamic*

DUNGENESS CRAB & CHORIZO CAKES-*Jalapeño Lime Aioli, Pickled Red Onion*

PROSCIUTTO WRAPPED PRAWNS-*Cumin Honey, Cotija Cheese, Cilantro*

LAMB & BEEF EMPANADA-*Molido Braised Lamb, Dates, Pine Nuts, Poblano Aioli*

VEGETABLE EMPANADA-*Butternut Squash, Cotija Cheese, Kale, Pepitas, Dried Cranberries, Poblano Aioli*

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 BISQUE-*Apple Cider, Cream, Apple Crisp*

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

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

SPINACH & KALE SALAD-*Serrano Ham, Goat Cheese Pistachio Mousse, Dried Cranberries, Ancho Lemon Vinaigrette*

HEIRBAS SALAD-*Arugula, Mixed Greens, Orange Segments, Mint, Cilantro,*

Spiced Walnuts, Jicama, Manchego, Passionfruit 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, Chimichurri*

STUFFED CHICKEN-*Prosciutto Wrapped, Yellow Tomato Goat Cheese, Balsamic, Ancho Butter Sauce*

FLAT IRON STEAK-*Chimichurri, Salsa Criolla*

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

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