THE

VENUE

BY MARKET OF CHOICE

WINTER 2026–27

DECEMBER 21 – MARCH 19

At The Venue by Market of Choice, our culinary team embraces the comforts of the season with thoughtfully prepared dishes, quality ingredients, and menus designed to make every gathering memorable.



CRAFTED WITH CARE.
SERVED WITH HEART.

GOURMET CATERING
WEDDINGS • CORPORATE EVENTS
CELEBRATIONS • PRIVATE EVENTS

HORS D'OEUVRES

- ORANGE-GLAZED OR BBQ MEATBALLS
  Tender house-made meatballs glazed in your choice of bright orange glaze or smoky BBQ sauce.
- MINI COTTAGE PIE
  Savory beef and winter vegetables beneath a golden crown of creamy mashed potato.
- MINI MUSHROOM POT PIE
  Flaky pastry filled with roasted mushrooms, seasonal vegetables, and a velvety herb cream.
- GRILLED ACHIOTE CHICKEN SKEWERS
  Achiote-marinated chicken grilled to perfection and finished with bright cilantro chimichurri.
- HERB GOUGÈRES WITH CRANBERRY CREAM CHEESE
  Delicate French cheese puffs infused with fresh herbs and filled with festive cranberry cream cheese.
- GRILLED TOGARASHI BEEF SKEWERS
  Tender beef dusted with Japanese togarashi spice, grilled and served with teriyaki sauce.
- SMOKED SALMON CROSTINI
  Silky smoked salmon on a toasted crostini with fresh dill and briny capers.
- CURRY CHICKEN SALAD PHYLLO CUPS
  Creamy curried chicken salad served in crisp, flaky phyllo cups.
- ITALIAN MEATBALL CROSTINI
  House-made meatball served atop toasted bread with marinara & melted provolone.
- CHORIZO & OAXACA CHEESE CROQUETTES
  Crisp golden croquettes filled with savory chorizo and creamy Oaxaca cheese.
- ROASTED MUSHROOM ARANCINI (V, GF)
  Crisp risotto bites with roasted mushrooms, served with a roasted garlic aioli.

SALADS

- ROASTED BEET & FENNEL SALAD
  Roasted red beets, fennel, toasted pine nuts, feta, and peppery arugula with golden beet vinaigrette.
- SPINACH & D'ANJOU PEAR SALAD
  Baby spinach, red D'Anjou pears, creamy chèvre, and toasted walnuts with a delicate pear vinaigrette.
- CRANBERRY & HAZELNUT MIXED GREENS
  Tender mixed greens, plumped cranberries, blue cheese crumbles, and toasted hazelnuts with cranberry champagne vinaigrette.
- QUINOA & GARDEN VEGETABLE SALAD
  Quinoa, crisp cucumber, shallots, and tomatoes tossed in a refreshing lime yogurt dressing.
- CLASSIC CAESAR SALAD
  Crisp romaine, parmesan cheese, house-made croutons, and traditional Caesar dressing.
- CLASSIC GARDEN SALAD
  Crisp mixed greens, tomatoes, cucumbers, and croutons with a classic red wine vinaigrette.

ENTRÉES

- GRILLED CHICKEN BREAST
  Grilled chicken breast finished with a silky artichoke cream.
- LEMON HERB ROASTED CHICKEN
  Whole chicken roasted with lemon and fresh herbs, served with a savory chicken jus.
- SEARED COLUMBIA RIVER STEELHEAD
  Pan-seared Columbia River steelhead served with a delicate fennel cream.
- GRILLED SALMON
  Grilled salmon brightened with a fresh lemon tarragon chimichurri.
- MARINATED SKIRT STEAK
  Grilled marinated skirt steak finished with a rich mushroom veal glace.
- BRAISED BEEF SHORT RIB
  Slow-braised beef short rib served with its deeply flavored braising reduction.
- BEEF BRISKET
  Tender beef brisket served with a sweet and smoky chili orange BBQ sauce.
- MUSTARD-RUBBED PORK LOIN
  Roasted mustard-rubbed pork loin finished with a cranberry mustard glaze.
- PENNE PORTABELLA POMODORO
  Penne pasta tossed in a rustic portabella mushroom pomodoro.
- CAVATAPPI WITH ARTICHOKES & PARMESAN CREAM
  Cavatappi pasta with artichokes, roasted garlic, and sun-dried tomatoes in a rich parmesan cream.

SEASONAL SIDES

- SMASHED YUKON GOLD POTATOES
  Rustic Yukon Gold potatoes finished with butter, cream, and fresh scallions.
- CLASSIC MASHED POTATOES
  Creamy, buttery mashed potatoes prepared in a traditional style.
- LOADED MASHED POTATOES
  Creamy mashed potatoes with bacon, cheddar, scallions, and sour cream.
- SWEET POTATO GRATIN
  Sliced sweet potatoes layered with cream, shallots, & garlic and baked until golden.
- HERB ROASTED FINGERLING POTATOES
  Petite fingerling potatoes roasted with olive oil and fresh herbs.
- BAKED TILLAMOOK MACARONI & CHEESE
  Tillamook white cheddar macaroni baked beneath a buttered crumb crust.
- THREE-CHEESE MACARONI & CHEESE
  A creamy blend of cheddar, smoked gouda, and American cheeses.
- MAPLE-GLAZED BABY CARROTS
  Tender baby carrots finished with a delicate maple glaze.
- BUTTERED BROCCOLI FLORETS
  Fresh broccoli florets lightly steamed & finished with butter.
- CRANBERRY ORANGE BRAISED RED CABBAGE
  Red cabbage slowly braised with tart cranberry and bright orange.
- BROWN BUTTER GREEN BEANS
  Crisp green beans tossed in fragrant, nutty brown butter.
- LEMON-ROASTED BROCCOLINI
  Tender broccolini roasted with olive oil & finished with fresh lemon.
- ROASTED ROOT VEGETABLES
  A seasonal medley of root vegetables roasted until caramelized and tender.
- OLIVE OIL ROASTED VEGETABLES
  Zucchini, yellow squash, & baby tomatoes roasted with olive oil and fresh herbs.