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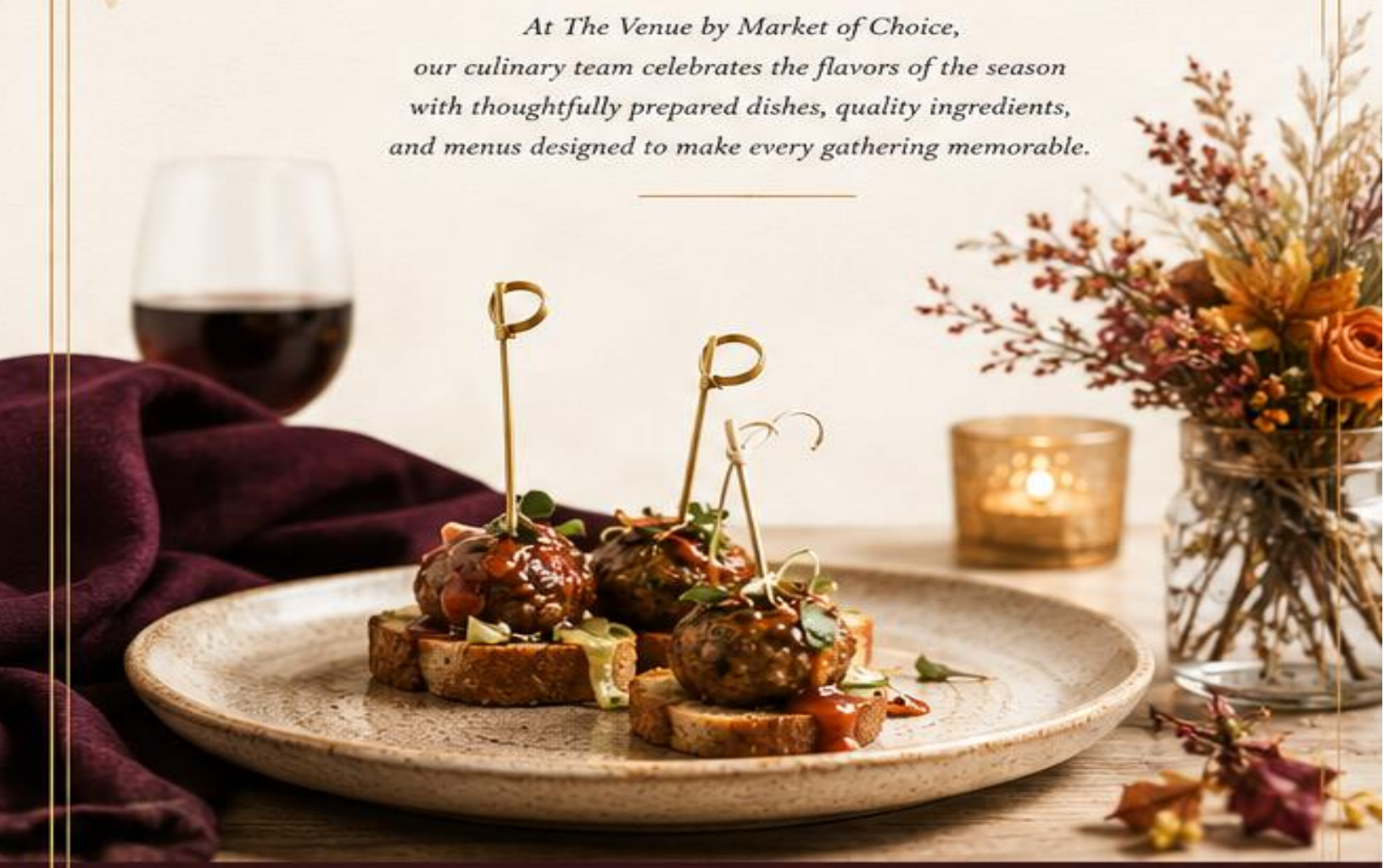
VENUE

BY MARKET OF CHOICE

FALL 2026

SEPTEMBER 22 – DECEMBER 21

At The Venue by Market of Choice,
our culinary team celebrates the flavors 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

- BBQ OR TERIYAKI MEATBALLS
  Tender house-made meatballs glazed in your choice of smoky BBQ or savory teriyaki sauce.
- MINI MUSHROOM POT PIE
  Flaky pastry filled with roasted mushrooms, seasonal vegetables, and a velvety herb cream.
- MINI CHICKEN POT PIE
  Tender Chicken and seasonal vegetables in a rich, savory cream sauce, baked beneath a delicate pastry crust.
- HERB GOUGERES WITH BOURSIN
  Delicate French cheese puffs infused with fresh herbs and filled with Boursin cheese.
- GRILLED SPICY TERIYAKI BEEF SKEWERS
  Tender grilled beef brushed with a bold, spicy teriyaki glaze.
- GRILLED ACHIOTE CHICKEN SKEWERS
  Achiote-marinated chicken grilled to perfection and finished with bright cilantro chimichurri.
- KALAMATA OLIVE & PESTO CAUSA
  Peruvian-style seasoned potato layered with Kalamata olives & vibrant basil pesto.
- ITALIAN MEATBALL CROSTINI
  House-made meatball served atop toasted Italian bread with marinara & melted provolone.
- CHORIZO & OAXACA CHEESE CROQUETTES
  Crisp golden croquettes filled with savory chorizo and creamy Oaxaca cheese.

SALADS

- ROASTED GOLDEN BEET SALAD
  Roasted golden beets, peppery arugala, toasted walnuts, and golden beet vinaigrette.
- SPINACH & WINE-POACHED PEAR SALAD
  Baby spinach, wine-poached pears, blue cheese crumbles, toasted walnuts, & a delicate pear champagne vinaigrette.
- MIXED GREENS & HEIRLOOM APPLE SALAD
  Tender mixed greens, heirloom apples, candied walnuts, creamy chevre, & house-made apple vinaigrette.
- QUINOA & GARDEN VEGETABLE SALAD
  Quinoa, crisp cucumber, shallots, and tomatoes tossed in a refreshing lime yogurt dressing.
- CLASSIC GARDEN SALAD
  Crisp mixed greens, tomatoes, cucumbers, and carrots with a classic red wine vinaigrette.
- CLASSIC CAESAR SALAD
  Crisp romaine hearts, shaved parmesan, house-made croutons, and traditional Caesar dressing.
- MEXICAN STREET CORN SALAD
  Sweet corn, cotija cheese, tomatoes, red onion, fresh cilantro, and a vibrant Tajin dressing.

ENTREES

- **GRILLED CHICKEN BREAST**
  Grilled chicken breast finished with a luxurious Portobello mushroom sauce.
- **GARLIC & ROSEMARY ROASTED CHICKEN**
  Herb-roasted chicken seasoned with garlic & rosemary and finished with a savory garlic chicken jus.
- **SEARED COLUMBIA RIVER STEELHEAD**
  Pan-seared Columbia River steelhead served with a classic lemon beurre blanc.
- **GRILLED SALMON WITH ARTICHOKE CREAM**
  Grilled salmon accompanied by a silky artichoke cream sauce.
- **MARINATED SKIRT STEAK**
  Grilled marinated skirt steak finished with a rich Port demi-glace.
- **BRAISED BEEF SHORT RIB**
  Slow-braised beef short rib served with a deeply flavored mirepoix veal glace.
- **MESQUITE-SMOKED BRISKET**
  Slow-smoked beef brisket served with our house-made BBQ sauce.
- **APPLE-SMOKED PORK LOIN**
  Tender pork loin infused with applewood smoke and served with Carolina-style BBQ sauce.
- **MUSHROOM RIGATONI**
  Rigatoni tossed with roasted mushrooms and a rich parmesan cream sauce.
- **CAVATAPPI WITH ARTICHOKES & ROASTED VEGETABLES**
  Cavatappi pasta with artichokes, roasted garlic, sun-dried tomatoes, Kalamata olives, & roasted peppers in a savory roasted pepper sauce.

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.
- **SMOKED SMASHED GARNET YAMS**
  Garnet yams gently smoked and smashed for a rich, savory seasonal accompaniment.
- **CHIPPERBEC POTATO GRATIN**
  Thinly sliced Chipperbec potatoes layered with cream, shallots, & garlic and baked until beautifully golden.
- **HERB ROASTED FINGERLING POTATOES**
  Petite fingerling potatoes roasted with olive oil and fresh herbs.
- **TILLAMOOK MACARONI & CHEESE**
  Classic macaroni & cheese prepared with rich, creamy Tillamook cheese.
- **HERB RICE PILAF**
  Fluffy rice pilaf seasoned with aromatic herbs.
- **MAPLE-GLAZED BABY CARROTS**
  Tender baby carrots finished with a delicate maple glaze.
- **BUTTERED BROCCOLI FLORETS**
  Fresh broccoli florets lightly steamed & finished with butter.
- **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 VEGETABLE**
  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.