

THE VENUE

BY MARKET OF CHOICE

Holiday

NOVEMBER & DECEMBER

HORS D'OEUVRES

MEATBALLS – Orange Cranberry Glazed, Teriyaki, or BBQ
Tender house-made meatballs with your choice of glaze.

MINI CHICKEN POT PIE
Tender chicken and seasonal vegetables in a rich, savory cream sauce, baked beneath a delicate pastry crust.

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 cilantro chimichurri.

CHORIZO & OAXACA CROQUETTE
Crisp golden croquettes filled with savory chorizo and creamy Oaxaca cheese.

KALAMATA OLIVE AND PESTO CAUSA
Peruvian-style seasoned potato layered with Kalamata olives & vibrant basil pesto.

GRILLED TERIYAKI BEEF SKEWER
Tender grilled beef brushed with a bold, spicy teriyaki glaze.

GOUGERE WITH BOURSIN
Delicate French cheese puffs infused with fresh herbs and filled with Boursin cheese.

GRILLED TOGARASHI CHICKEN SKEWER
Grilled chicken with a sweet soy glaze and a hint of spice.

SMOKED SALMON CROSTINI
Dill, capers and cream cheese on toasted crostini.

CURRY CHICKEN SALAD IN PHYLLO CUP
Curried chicken salad with herbs and spices in a crisp phyllo cup.

MEATBALL, TOASTED BREAD
Marinara and provolone.

ROASTED MUSHROOM ARANCINI
Truffle aoili (V, GF).

SALADS / STARTERS

ROASTED BEET SALAD
Gold beets, fennel, toasted pine nuts, feta, arugula, gold beet vinaigrette.

SPINACH SALAD
Baby spinach, chevre, toasted walnuts, Red D'Anjou pears, pear champagne vinaigrette.

QUINOA SALAD
Quinoa, cucumber, shallots, tomato, lime yogurt dressing.

ANTIPASTO SALAD
Tomato, marinated artichokes, olives, fresh mozzarella, roasted peppers, baby kale, sherry vinaigrette.

MIXED GREENS SALAD
Plumped cranberries, blue cheese crumbles, toasted hazelnuts, cranberry champagne vinaigrette.

GREEN SALAD
Greens, tomatoes, cucumber, carrot, red wine vinaigrette.

ENTRÉE

GRILLED CHICKEN BREAST
With sun dried tomato cream.

GARLIC AND ROSEMARY ROASTED WHOLE CHICKEN
Herb-roasted chicken with garlic chicken jus.

SEARED COLUMBIA RIVER STEELHEAD
With cured lemon chimichurri.

GRILLED SALMON
With sun dried tomato, artichoke, olive salad.

MARINATED SKIRT STEAK
With Italian salsa verde.

BRAISED BEEF SHORTRIB
With braising reduction.

SMOKED BEEF BRISKET
With chili orange BBQ sauce.

SMOKED APPLE BRINED PORK LOIN
With apple pork jus.

MUSHROOM PENNE RIGATE
Roasted mushrooms, parmesan cream.

CAVATAPPI
Artichokes, roasted garlic, sun dried tomatoes, olives, roasted pepper sauce.

SEASONAL SIDES

SMASHED YUKON GOLD POTATOES
Butter, heavy cream, scallions.

OLD FASHIONED MASHED POTATOES
Creamy and buttery.

LOADED MASHED POTATOES
Bacon, cheddar cheese, scallions, cream, sour cream.

SMOKED SMASHED GARNET YAM
Smoked and rich in flavor.

SWEET POTATO GRATIN
Cream, shallots, garlic.

HERB ROASTED MARBLE POTATOES
With herbs and olive oil.

HERB RICE PILAF
Fluffy rice with aromatic herbs.

BAKED MACARONI AND CHEESE
Tillamook white cheddar, buttered crumb crust.

3 CHEESE MACARONI AND CHEESE
Cheddar, smoked gouda and American cheeses.

BROWN SUGAR GLAZED BABY CARROTS

CRANBERRY ORANGE BRAISED RED CABBAGE

BROWN BUTTERED GREEN BEANS

BUTTERED BROCCOLI FLORETS

LEMON ROASTED BROCCOLINI

OLIVE OIL ROASTED VEGETABLES
Zucchini, squash, baby tomatoes.

Good. Food. Memorable Gatherings.

