


Event Packages

Dinner packages can be served family style, plated or buffet

 Vegetarian

 Vegan

 Gluten Free

Perfectly Simple

24

One Entrée
One Gourmet Salad
Two Sides
Rolls & Butter

Crowd Favorite

29

Two Entrées
One Gourmet Salad
Two Sides
Rolls & Butter

Plentiful Abundant

34

Three Entrées
One Gourmet Salad
Two Sides
Rolls & Butter

Passed Appetizers

*An elegant touch to any cocktail hour!
Select 2 appetizers for 5.75 per person or
select 3 for 8 per person*

Crab Cake +1

Served with your choice of house remoulade sauce, curry sauce or mango salsa

Black Forest Ham & Gruyere Canape

Baked in a phyllo cup with apples and honey mustard

Braised Short Rib Crostini

Slow cooked short rib in house-made marinara topped with asiago and parsley

Stuffed Ricotta Meatball

Served with house-made marinara

Caprese Skewer

Tomato, basil and mozzarella topped with balsamic reduction

Goat Cheese & Fig Crostini

Topped with arugula and balsamic reduction

Stuffed Date Rumaki

Bacon wrapped date stuffed with goat cheese

Spicy Pork Loin

Topped with honey mustard, arugula, Mama Li'l's Peppers & caramelized onions

Stuffed Artichoke Bottom

with lemon aioli and parmesan cheese mixture topped with pine nuts

Vegan Stuffed Artichoke Bottom

with house-made hummus topped with sun-dried tomato and fava beans

Butternut Squash Crostini


Topped with goat cheese, hazelnuts, and balsamic reduction

Bacon & Blue Cheese Focaccia Bites



Entrée Selections

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Chicken

Oven Roasted Rosemary Maple Chicken 
Marinated real maple syrup glaze and walnuts

Coq Au Vin 
Chicken breast simmered with mushrooms,
white wine, cream and asiago


Chicken Piccata
Simmered in lemon-wine sauce

Crispy Coconut Chicken
Breaded with coconut served with a pineapple
mango chutney

Chicken Cordon Bleu
Breaded chicken stuffed with ham and gruyere
topped with mornay sauce

Chicken Marsala 
Sautéed with mushrooms and Marsala wine

Seafood

Alaskan Line Caught Salmon +2 
Served with your choice of lemon and dill, dijon
caper cream sauce or barbacoa sauce

Mahi Mahi +3 
Macadamia nut crusted with pineapple mango
salsa

Giant Sea Scallops (Market Price) 
With a spicy orange ginger glaze

Crab Cakes (Market Price)
Topped with house-made remoulade

As a custom caterer, we are happy to
create an entrée inspired by your taste.

Please contact our office for more
information!

Pork


Oven Roasted Pork Loin 
With apples or marionberry chipotle glaze

Apricot Pork Loin 
Apricots in port wine sauce

Dijon Pork Loin
Hazelnut crusted and oven roasted with dijon
cream sauce

Spicy Oven Roasted Pork Loin 
With Mama Lil" peppers, honey Dijon &
caramelized onions

Beef

Filet Medallions +4 
With mushroom bordelaise sauce

Prime Rib Roast +4 
Served with au jus and horseradish crème

Slow Cooked Brisket +3 
With a blueberry balsamic glaze

Braised Short Ribs +4 
Brined in red wine and onions, carrots, thyme,
oregano and rosemary

Vegetarian & Vegan

Butternut Squash Ravioli 
With toasted hazelnuts and balsamic reduction

Latin Ranchero Plate 


Rice, black beans, roasted vegetables,
ranchero sauce and roasted jalapeños (cojita
cheese optional)

Indian Curry Plate 


Rice, roasted vegetables, curry, almonds and
sunflower seeds

Vegan Salisbury Steak 

Beyond Meat® topped with caramelized onions
and mushroom pan sauce

Salads & Sides


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Salad Options

Northwest Hazelnut Salad  
Mixed greens, apples, hazelnuts, dried cranberries, bleu cheese and walnut raspberry vinaigrette

Caesar Salad 
Romaine lettuce with reggiano parmesan, tomatoes and caesar dressing

Berry Salad  
Mixed greens, candied pecans, goat cheese, seasonal berries and white shallot balsamic dressing

Garden Salad   
Mixed greens, fresh vegetables and white shallot balsamic dressing

Walnut & Pear Salad  
Mixed greens, candied walnuts, thinly sliced pears, parmesan cheese and white shallot balsamic dressing



Side Options

Vegetable

- Parmesan Garlic Green Bean Almondine**   
- Bourbon Carrots**  
- Seasonal Roasted Vegetables**   
- Brussel Sprouts with Pancetta & cranberries** 

Starch

- Whipped Garlic Potatoes**  
- Truffled Mashed Potatoes**  
- Carmelized Shallot & Mushroom Risotto**  
- Rosemary Red Potatoes**   
- Sweet Potato Casserole** 

Bar & Service

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Bar Options

Client Providing Alcoholic Beverages - 4.50 per person

Client provides alcohol mixers and garnish - caterer provides beverage tubs, ice, bar tools, insurance and set up

Hosted Bar Service - Bar Minimum Required

Caterer provides full bar service hosted by client

No Hosted Bar Service - Bar Minimum Required

Caterer provides full bar service. Cash/card for guests

Staff

As a full-service caterer, we pride ourselves in making sure every event runs smoothly from start to finish. Service staff will set guest tables with linen and place settings, serve dinner according to your preferences and will keep social areas tidy. All staff is dressed in uniform (black slacks, black button up).

Catering Captain - 35 per hour

Servers - 25 per hour

Bartenders - 30 per hour

Kitchen Staff - 30 per hour

Required for plated and family style dinners (3 hour minimum)

Non-Alcoholic

Complementary with every dinner package

Lemonade Dispenser

Lavender | Strawberry | Regular

Iced Tea Dispenser

Water Dispensers

Cucumber | Lemon | No Infusion

Coffee & Tea Service - 2.75 per person

Assorted Sodas - 2 each

Rentals

We offer full coordination of rentals as a complementary service. We will help you find linen, flatware, glassware and decor for your event.