

Hors D'oeuvres

Cold

4 Dozen Minimum

Poached Gulf Prawn Skewer

Avocado-Cucumber Salsa

Gruyère Gougères

Garlic Cream

Tuna "Poke"

Diced Ahi, Ginger, Jalapeno, Ponzu, Nori-Sesame Crisp

Caprese Salad Brochettes

Boccacini Mozzarella, Genovese Basil, Cherry Tomatoes

Vietnamese Summer Rolls

*Rice Paper, Lettuce, Cucumber, Bean Sprouts, Basil, Mint,
Cilantro, Peanut Sauce, with or without Shrimp*

Crostini

Roma Tomato, Basil, Extra Virgin Olive Oil, Garlic

Gulf Prawn and Snapper Ceviche

Mini Tostada

Pacific Oysters on the Half Shell

*Citrus Soy, Scallions, Togarashi and Grated Radish/ Champagne
Mignonette/Hot Sauce, Cilantro, Lime and Corona Splash*

Oregon Shrimp Cocktail

Brandied Cocktail Sauce

Marinated Vegetable Brochettes

*Zucchini, Yellow Squash, Button Mushrooms, Sweet Peppers,
Red Onion*

Rosti Potato and Salmon Lox

Chive Sour Cream

Rosemary, Cheddar and Garlic "Scrapple"

Smoked Tomato Chutney

Deviled Eggs

Finger Sandwiches

*Whole Wheat Bread with Orange-Caper Chicken Salad,
Pumpernickel with Lox and Boursin Cheese, Rye Bread
with Cucumber, Soft Goat Cheese*

Hot

Mushroom Strudel

Blue Cheese Fondue and Port Reduction

Shrimp-Corn-Leek Fritters

Chili Lime Sauce

Grilled Asian Chicken Skewers

Thigh and Tokyo Leek with Homemade Sweet Soy

Lamb Lollipops

Emerald Green Mustard

Mushrooms "Sam Ward"

Mushroom Ragout on Toast with Sherry Cream

Indonesian Chicken Sate

Bumbu Sate Peanut Sauce

Dungeness Crab Cakes

Homemade Tarter

Twice Baked Bliss Potatoes

*White Cheddar, Truffle, Sour Cream,
Bacon and Scallions*

Stuffed Mushrooms

Ratatouille and Parmesan/ Dungeness Crab and Cheddar

Broiled Clams "Casino"

*Prosciutto, Red Bell Peppers, Mushrooms,
Breadcrumbs and Fresh Herbs*

Broiled Oysters

Rockefeller/ Garlic Butter/ Kilpatrick

Potato and Pea Samosas

Mint Chutney

Sliders

*Old Faithful Burger with 1,000 Island,
Shredded Lettuce, Pickle, White Cheddar/ Lil' Kahuna Burger
with Grilled Pineapple, Canadian Bacon, Teriyaki/ Grilled
Portabella with Goat Cheese and
Zucchini Squash Relish*

Platters

Small 30 Guests • Medium 50 Guests • Large 75 Guests

Fruit Display

Fresh Sliced and Whole Seasonal Fruit

Cheese

*Assorted Domestic and Imported Cheeses
with Grapes, Fruit Preserves, Homemade
Crackers, Sliced Bread, Nuts*

Crudités

*Raw, Grilled, and Marinated Vegetables
with Blue Cheese, Avocado Ranch, Watercress
Aioli Relish Platter Deviled Eggs,
Assorted Pickled Vegetables and Olives,
Pimento Cheese Toasts, Crudités,
Garlic Cream*

Antipasti Platter

*Grilled Mediterranean Vegetables,
Marinated Mushrooms and Artichokes,
Peppers "Agro Dolce", Marinated Olives,
Bruschetta, Assorted Salumi,
and Italian cheeses*

Sushi

Assorted Nigiri and Maki Sushi

Stone Fruit Stuffed Brie "En Croute"

Apples, Toasted Baguette

Tapas

*Chorizo Sausage, Serrano Ham, Asparagus with
Aioli, Spicy Seafood Salad, Tortillas Espanola,
Vinegar Marinated Olives and Artichokes, Griddled
Peppers with Sea Salt, Roasted Mushrooms
with Olive Oil and Parsley, Assorted
Spanish Cheeses (2), Country Bread*

Seafood

*Smoked Mussels, Salmon Lox with
Traditional Garnishes, Poached Gulf Prawns,
Raw Oysters, Marinated Bay Scallops
and Snapper*

A La Carte Entrée

Best Served Plated or Family Style

Braised Beef Short ribs

"California" Tomato, Oregano, Green Olives, Bacon

Grilled Barrel Cut Choice Beef Tenderloin Filet

Thyme Demi Glace

Grilled Flank Steak

Blue Cheese Butter, Crispy Onions

Meatloaf

Bacon Wrapped, Mushroom Gravy

Roasted Carlton Farms Pork Loin

Bourbon-Maple-Mustard

B-B-Q Baby Back Ribs

Dry Rub, Memphis Style BBQ Sauce

Hot Smoked Salmon

Thyme Beurre Blanc

Arctic Char en Pappillote

Glazed Carrots and Leeks, Champagne Butter

Grilled Swordfish

Smoked Tomato-Red Pepper-Caper Chutney

Roasted Chicken Breast

Sage Jus

Penne Siciliana

*Smoked Mozzarella, Mushrooms, Grilled Eggplant, Rose Sauce,
Basil, Parmesan*

Cannelloni

Ricotta, Spinach, Crab, Parmesan, Tomato-Pine Nut Sauce

Wild Mushroom and Asparagus Strudel

Rogue Blue Fondue

Gnocchi

Gorgonzola Cream, Walnuts, Spinach

Polenta and Portobello Napoleon

Tomato Sauce, Spinach

Sides

Basmati Rice Pilaf

Orange-Saffron-Pistachios

Israeli Cous Cous

Apricot, Almonds

Rice Pilaf

Onion, Garlic, Lemon

Pittsburg Potato Gratin

Roasted Poblano Peppers, Yukon Gold Potatoes, White Cheddar

Classic Potato Gratin

Parmesan Béchamel and Garlic

Roast Yukon Golds Potatoes

Rosemary, Garlic Cloves

Twice Baked Yukon Gold Potatoes

Bacon, Cheddar, Scallions

Mashed Potatoes

*Roasted Garlic/ Buttermilk Blue/ Sweet Cream/Alaskan
Snow Crab and Chive*

Blue Lake Green Beans

*Tarragon, Roasted Peppers,
Mustard-Goat Cheese Vinaigrette*

Asparagus

Lemon-Garlic

Ratatouille

*Zucchini, Yellow Squash, Tomato, Onion, Herbs,
Eggplant, Parmesan, White wine*

Zydeco Salad

*White Beans, Green Beans, Roasted Peppers,
Pepperoncini, Red Wine Vinaigrette*

Vegetable Succotash

Seasonal Vegetable Sauté with Scallions and Shallots

Fricassee

Leeks and Mushrooms

Roasted Root Vegetables

Seasonal, with Onions, Garlic and Thyme

Salads

Old School Iceberg

*Blue Cheese Dressing, Bacon,
Cherry Tomato, Scallion*

Romaine and Rogue River Blue Salad

*Toasted Hazelnuts, Apple,
Honey Sherry Vinaigrette*

Victory Garden

*Baby Field Greens, Market Vegetables,
Lemon-Maple Vinaigrette*

Butter Lettuce

*Green Goddess Dressing, Oregon Bay Shrimp,
Avocado, Asparagus*

Caprese

*Fresh Mozzarella, Vine Ripe Tomatoes,
Sweet Basil, Olive Oil, Sea Salt,
Balsamic Drizzle*

Caesar

*Hearts of Romaine, Garlic and
Parmesan Croutons, Lemon-Anchovy
Caesar, Parmesan*

Salt Roasted Beet and Arugula

Orange Gastrique, Goat Cheese

Baby Spinach

*Caramelized Shallot Vinaigrette, Buttermilk Blue, Spiced
Pecans, Honeycrisp Apple Julienne*

Watercress, Apple, Snow Crab

*Champagne and Black
Pepper Vinaigrette*

Baby Lettuces

*Aged Sherry Vinaigrette, Crostini with
Brie and Mango Compote*

Arugula

*Country Ham, Cantaloupe,
Aged Goat Cheese, Sherry Vinaigrette*

Themed Buffets

Cruise Ship Classic

Choice of 2 Entrée Items

Slow Roasted Prime Rib

Horseradish Cream, Tobacco Onions

Cedar Planked Salmon “Oscar”

Crab, Hollandaise

Chicken “Cordon Bleu”

Country Ham, Gruyere

Sides

Ratatouille

*Mediterranean Vegetables
with Parmesan*

Yukon Mashed Potatoes

Roasted Garlic

Parker House Rolls

Sweet Butter

Caesar Salad

Garlic Croutons, Parmesan

Baby Green Salad

Aged Sherry Vinaigrette

Devil’s Food Chocolate Cake

Firenze

Choice of 2 Entrée Items

Veal “Saltimbocca”

Cutlets with Prosciutto, Pecorino, Sage Jus

Chicken “Carciofini”

Artichokes, Lemon, Fontina

Flank Steak “Fiorentina”

Garlic, Lemon, Olive Oil, Sea Salt

Sides

Caprese Salad

*Vine Ripe Tomatoes, Fresh Mozzarella,
Sweet Basil*

Baked Penne Siciliana

*Smoked Mozzarella, Grilled Eggplant,
Mushrooms, Rose Sauce, Parmesan*

Caramelized Zucchini and

Yellow Squash

Oregano and Olive Oil

Rustic Italian Bread

Sweet Butter and Olive Oil

Tiramisu

Dirty South

Choice of 2 Entrée Items

Slow BBQ Beef Brisket, Chipotle Grilled Chicken Breast, BBQ Texas Boar Ribs

Sides

Potato Salad

Yukon Gold Potatoes, Scallions, Red Onions

BBQ Baked Beans

Bacon, Molasses

Collard Greens

Coleslaw

Buttermilk-Apple Cider Dressing

Debby’s Corn Muffins

Onion, Cheddar and Sour Cream Filling

Lyon

Choice of 2 Entrée Items

Coq Au Vin

*Chicken Slow Braised in Red Wine
with Root Vegetables*

Grilled Hangar Steak

Shallot and Wine Glaze

Ling Cod

*Provençal Roasted with Fresh Herbs,
Fennel, Tomato and Peppers*

Sides

Salad Nicoise

*Baby Greens, Hard Cooked Egg, Green Beans,
Seared Tuna, Olives, Anchovy, Capers, Potatoes,
and Truffle-Balsamic Vinaigrette*

Chicken Liver Mousse

Cornichons, Pickled Onion

Baguette

Sweet Cream Butter

Asparagus

Aioli

Chocolate Éclairs

The Nantucket

Choice of 2 Entrée Items

Charcoal Grilled Natural Beef Medallions

Demi Glace

Oven Roasted True Cod

Clam Chowder Cream

Pan Seared Draper Valley Chicken Breast

Button Mushroom Sherry Veloute

Sides

Potato Gratin

Roasted Green Beans

Parker House Rolls

Romaine and Blue Cheese Salad

Hazelnuts, Apple, Honey Sherry Vinaigrette

Blueberry Cobbler

Vanilla Ice Cream

Border Town

Choice of 2 Entrée Items

Chicken Enchiladas

*Slow Shredded Chicken in a Homemade
Enchilada Sauce, Cotija Cheese*

Carne Asada

*Grilled Natural Flank Steak, flavors
of Sour Orange, Onion, Oregano*

True Cod

Grilled, Tequila-Lime Marinade, Pico de Gallo

Sides

Refried Pinto Beans

Spanish Rice

Guajillo Chile, Peas and Carrots

Tortillas

Corn and Flour

Traditional Garnishes

Salsa, Sour Cream, Lettuce, Cheese, Jalapenos

T.J. Caesar Salad

Garlic Croutons, Corn and Cherry Tomatoes

Tres-Leches Cake

Condensed Milk and Vanilla

San Sebastian

Paella

*Chicken, Chorizo, Clams, Mussels
and Prawns with Red Peppers
and Saffron Rice*

Assorted Tapas

*Serrano Ham, Asparagus with Aioli,
Tortillas Espanola, Vinegar Marinated Olives
and Artichokes, Griddled Peppers with
Sea Salt, Assorted Spanish Cheeses*

Country Bread

Gazpacho

Sherry Vinegar

Castella Cake

*Vanilla Bean Ice Cream
and Aged Sherry*

Breakfast and Brunch Buffets

Includes Coffee and Tea Service

Continental

Scrambled Eggs
Fresh Fruit Platter
Assorted Yogurts
Assorted European Breakfast Pastries
Bacon

Luxe

Classic Eggs Benedic
*Poached Eggs, Canadian Bacon, English Muffins
and Hollandaise*
Scrambled Cage Free Eggs
Fresh Fruit Platter
Assorted Yogurts
Assorted Breakfast Pastries
Bacon
Sausage Patties
Russet Potato Home Fries

Manhattan

Scrambled Eggs
Fresh Fruit Platter
Assorted Bagels
Whipped and Herbed Cream Cheese
Salmon Lox
Bacon
Sausage Patties

Omelet Station

30 Person Minimum Additional Chef Station Fee
*Cage Free Eggs, Tillamook White Cheddar,
Swiss Cheese, Sliced Mushrooms, Spinach,
Red Bell Pepper, Minced Red Onion, Hill Farm Ham,
Oregon Bay Shrimp, Cherry Tomatoes*

Make Your Own Waffle Station

30 Person Minimum

*Sour Cream Waffle Batter, Whipped Cream, Blueberry and Strawberry Compote,
Whipped Butter and Coomb's Family Pure Maple Syrup*