



Plated Dinner Service

Hot Appetizers

Select one (1) item

- Seared Dungeness crab cakes with a pear slaw and a roasted citrus vinaigrette
- Jumbo rock scallops on “forbidden” rice and a sweet pea coulis and a radish salad
- Sauteed tequila prawns with julienne squash and a chile beurre blanc
- En croute cup of soup (varies based on daily soup)

Salads

Select one (1) item

- Caprese salad with fresh mozzarella, arugula, tomatoes and basil balsamic vinaigrette
- Baby mixed greens with soft herbs and roasted garlic croutons, tomatoes, Oregon blue cheese and house vinaigrette
- Baby spinach salad with goat cheese, local mushrooms, roasted red peppers and a pancetta-date vinaigrette
- Caesar salad with parmesan reggiano, garlic croutons and house-made Caesar dressing

Entrees

Select two (2) items, with entrée count due four weeks in advance

Poultry

- Seared organic chicken breast on Chai-infused basmati rice with wild mushroom ragout and a champagne cream sauce
- Stuffed chicken breast with Italian sausage and mozzarella on a polenta cake with a tomato-apple compote
- Grilled duck breast, huckleberry brown butter and green peppercorns on seasonal vegetable bread pudding and baby spinach

Fish

- Pan-seared bronzed wild salmon, cardamom-three citrus nage with grilled asparagus, roasted corn and pepparedde
- Seared snapper with melted leeks, roasted assorted fingerling potatoes, a lavender butter sauce
- Miso glazed black cod with braised baby bok choy and rice noodles

Meat

- Beef tenderloin on creamy Dungeness crab and forest mushroom risotto with northern beans and red zin reduction
- Maple-glazed Oregon lamb chops, with red onion marmalade on creamy polenta and broccolini
- Slow-smoked sirloin strip on parsnip mash, asparagus, tobacco onion and glace de veau

Group food & beverage and audio visual subject to 21% service charge. Prices and selections are subject to change.



Plated Dinner Service (page two)

Duo Plates (additional fees apply)

- Beef tenderloin and pan-seared salmon with spaghetti squash, roasted asparagus and white truffle Yukon mashed potatoes
- Tequila-grilled prawns and beef tenderloin on herb butter-crushed red potatoes with asparagus
- Roasted jerk pork tenderloin and Arborio peanut-crusted chicken breast, sweet potato risotto cake and broccolini

Vegetarian Choices

- Wild mushroom and ricotta lasagna with smoked tomato marinara
- Vegetarian pasta with arugula, sautéed vegetables, asparagus and roasted pear vinaigrette with toasted pecans
- Eggplant and fennel bread pudding with roasted beets and a cardamom anglaise

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