

Plated Dinner

Your Choice of Four Passed Hors d'oeuvre, First Course, Entrée Selection, Starch, Chef's Choice of Seasonal Vegetables, and Dessert.

All Menus will be Accompanied by Ice Water, Iced Tea, Assorted Bread & Butter, Locally Roasted Chauvin Regular & Decaffeinated Coffee and Specialty Herbal Teas. Some Menus May Require Additional Culinary Staff.

Pricing Starts at \$50.00 per Guest plus Tax and Service Charge, Based on 75 Guests.

All Pricing is Subject to Change Due to Seasonality of Product and Market Value.

Please Consult with Your Catering Sales Manager for Pricing for Your Event.

China, Flatware, Glassware, Linen Napkin and Kitchen Equipment are Additional Rentals.

In order to provide our clients and guests with the most fresh and quality ingredients and menu selections, we change our menus twice a year. The following menu is for the Fall and Winter of 2011

Hors d'oeuvre

Your Hand-Crafted Selections are Passed on Artfully Embellished Trays by Staff

Hot Hors d'oeuvres

Grilled Chicken Satay

Served with a Spicy Peanut Sauce

Caramelized Pineapple Brie Tartlet

Vegetable Spring Roll

Served with a Sweet Chili Sauce

Mini Cheeseburger on Brioche

with Cheddar Cheese and a Caramelized Onion Jam

Chorizo Puff

with Manchego Cheese and Chives

Tomato Basil Parmesan Flatbread

Drizzled with Extra Virgin Olive Oil

Beef Satay

with a Teriyaki Glaze

Brie Raspberry Phyllo

Cold Hors d'oeuvres

Fig and Goat Cheese Flat Bread

Sesame Seared Ahi Tuna

Served on Cucumber with a Wasabi Cream

Tomato Bruschetta Crostini

with Shaved Parmesan Cheese

Portabella Maki Roll

Red Pepper, Scallions, and Cilantro
Served with a Soy Ginger Dipping Sauce

Tomato Mozzarella Brochette

Served with a Pesto Dipping Sauce

First Course

A Prelude to the Unfolding Culinary Experience

Baby Spinach Salad

Belgian Endive, Raspberries, Goat Cheese, and Candied Walnuts
Served with a Raspberry Vinaigrette

Classic Caesar Salad

Romaine, Shaved Parmesan, and Croutons
Served with a Parmesan Dressing

House Salad

Mesclun Mix Greens, Slivered Red Onion, Tomatoes, Cucumber, and Shaved Carrots
Served with a Balsamic Vinaigrette

Wedge Salad

Iceberg, Bacon, Carrots, Cherry Tomato, and Bleu Cheese
Served with a Bleu Cheese Dressing

Greek Salad

Romaine, Mix Greens, Feta Cheese, Kalamata Olives, Pepperoncini, Tomatoes, and Cucumber
Served with a Red Wine Vinaigrette

Cranberry Salad

Baby Spinach, Dried Cranberry, Slivered Red Onion, Walnuts, and Goat Cheese
Served with a Cranberry Champagne Vinaigrette

Entrees

The Crown Jewel of Your Celebration

Always Accompanied by Assorted Handmade Breads and Rolls and Chef's Selection of Seasonal Vegetables

Select Two to Create a Mixed Grill Option for an Additional \$5.00 per guest

New York Strip

Grilled or Pan Seared

10oz for Single Entrée, 5oz for Duet

Choice of Sauce: Red Wine Jus, Au Poivre

Ribeye

Grilled or Pan Seared

10oz for Single Entrée, 5oz for Duet

Choice of Sauce: Red Wine Jus, Au Poivre

Pan Seared Tornados of Beef Tenderloin

Three for Single Entrée, Two for Duet

Choice of Sauce: Red Wine Jus, Rosemary Jus

Bacon Wrapped Pork Loin

8oz for Single Entrée, 6oz for Duet

Choice of Sauce: Apple Brandy Sauce, Rosemary Jus

Bone-in Chicken Breast

8oz for Single Entrée, 5oz for Duet

Choice of Sauce: Red Wine Jus, Tropical Fruit Salsa, Parmesan Cream

Goat Cheese, Basil, and Lemon Stuffed Chicken Breast

8oz for Single Entrée, 5oz for Duet

Choice of Sauce: Thyme Jus, Lemon Parmesan Cream

Braised Short Ribs

10oz for Single Entrée, 5oz for Duet

Mushroom Thyme Jus

Atlantic Salmon

8oz for Single Entrée, 4oz for Duet

Choice of Sauce: Lemon Buerre Blanc, Tropical Fruit Salsa

Seasonal Market Fish

8oz for Single Entrée, 4oz for Duet

Choice of Sauce: Dill Buerre Blanc, Thyme Buerre Blanc, Lemon Buerre Blanc
Orange Buerre Blanc

Entrée Starches

The Perfect Accompaniment to Your Entree

Gruyere Potato Gratin

Yukon Gold Potatoes and Gruyere Cheese

Sweet Potato Gratin

with Asiago Cheese

Thyme Goat Cheese Polenta Cake

Roasted Fingerling Potatoes

Fresh Herbs, Garlic, Olive Oil

Tillamook Cheddar Cheese Grit Cake

Wild Mushroom Risotto

Butternut Squash Risotto

Sweet Potato Risotto

Dessert

The Perfect End to the Perfect Culinary Experience

Vanilla Blood Orange Cheesecake

Pistachio Tuille, Raspberry Mint Coulis

Pumpkin Cake with Milk Chocolate Mousse

Pumpkin Sponge Cake, Light Coffee Syrup, Layers of Creamy Mousse, Apple Juice Reduction

Almond Cake with White Chocolate Honey Mousse

Soaked in Gran Marnier with Mango Puree and Fresh Berries

Chocolate Caramel Hazelnut Tart

Sweet Short Dough, Toasted Hazelnuts, Caramel, Ganache

Cappuccino Cheesecake

Sesame Seed Nougatine Crust

Mint Mousse Bomb

Mint Mousse, Jacond Sponge, Orange Purée, Shiny Chocolate Glace

Fresh Fruit Tart

Sweet Short Dough, Seasonal Fruit, Light Diplomat Crème

Flourless Chocolate Torte

Moist Dark Chocolate Cake, Shiny Chocolate Glace, Seasonal Fresh Fruit and Sauces