

RECEPTION STATIONS

All Buffets Require a Minimum of 20 Guests

Seafood

East Coast Oysters 5
West Coast Oysters 5
Poached Mexican White Prawns 6
Alaskan Crab Legs 11
Maine Lobster Medallions 11
Cherrystone Clams 4
Littleneck Clams 4
Poached Marinated Mussels 4

All Seafood Items are Individually Priced Per Piece

Dungeness Crab Meat – MP per pound
Lump Crab Meat – MP per pound

Sushi and Sashimi

Ahi 6
Yellowtail 6
White Shrimp 6
Halibut 6
Octopus 6
Salmon 6
Toro 18
Snapper 6
Eel 5
California Roll 5
Vegetable Roll 4
Spicy Tuna Roll 5
Ginger, Wasabi and Soy

All Sushi Items are individually Priced Per Piece
Sushi Chef Attendant 400 Per Station

Colorful Crudités

Baby Carrots – Red, Yellow, Orange
Red and Yellow Pear Tomatoes
Heirloom Radishes, Purple Cauliflower
Cauliflower, Broccoli Romanesco
Multi Colored Peppers, Celery
Endive, Asparagus
Dipping sauces:
Blue Cheese, Herb Ranch, Anchovy Aioli
13

Cheese Selections

Level One

Pt. Reyes Blue, Gruyere, Brie
Tillamook Cheddar, Havarti, Fresh Goat's Cheese
Crackers, Baguette, Seasonal Fruit
13

Level Two

Rogue Smoky Blue, Aged Amish Cheddar
Taleggio, Pecorino Toscana, Comté, Manchego
Crackers, Baguette, Nuts, Seasonal and Dried Fruits
23

Salad

Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing
Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Blue Cheese
Arugula, Apples, Ricotta Salata and Aged Balsamic
Little Gem Lettuce, Smokey Blue Cheese, Red Wine Vinaigrette
14

Pizzetta

Selection of Three

Asparagus, Taleggio, Truffle Oil
Margherita with Fresh Mozzarella and Basil
Sausage, Pepper and Roasted Onion
Salume, Olive, Fontina
Wild Mushroom, Thyme, Sun Dried Tomato
15

Pasta

Rigatoni Bolognese
Penne, San Marzano Tomatoes, Basil
Garganelli, Peas, Pancetta and Parmesan
Farfalle, Tomato Basil, Zucchini, Squash, Red Pepper
Goat's Cheese Ravioli with Asparagus and Fennel
Gnocchi with Crumbled Italian Sausage, Tomato Basil Cream
Mushroom Agnolotti, Chives

Select Two 15

Select Three 19

Select Four 23

Carving

Beef Tenderloin
Yukon Gold Pomme Puree with Tobacco Onions
Bordelaise
27

Thyme Roasted Turkey
Herb and Dried Fruit Stuffing
Turkey Jus
Cranberry Compote
16

Honey Glazed Ham
Sweet Potato Hash
House Made Mustard
16

Sliders

Selection of Three

Beef: Gruyere, Caramelized Onion, Arugula, Thousand Island

Chicken: Cheddar, Lettuce, Tomato, Onion, Garlic Aioli

Veggie: Cheddar Cheese, Avocado

Pulled Pork: Cheddar, Cole Slaw

Crab Cake: Crispy Lettuce, Remoulade

17

Mac and Cheese

Selection of Three

Traditional

Sharp Cheddar with Bacon

Fontina with Rock Shrimp

Gruyère with Black Truffle

Smoked Mozzarella, Pecorino with Chicken and Corn

19

Dessert

Mini Vanilla Crème Brûlée

Assorted Homemade Cookies

Mini Fruit Cobbler

Eclairs and French Pastries

Chocolate Covered Strawberries

Mini Fruit Tarts

Double Chocolate Brownies

Coffee and Tea

28