

The
ACADIAN
Ballroom

Hors d'oeuvre

~ Buttered on Sterling Trays ~

Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary
Seared Beef Filet Mignon Forks with Horseradish Dipping Sauce
Butter Pastry Triangles filled with Tangy Goat Cheese and Marinara Sauce
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella
Willapa Bay Oyster Skewers with Crispy Pernod Liquor Crust
Endive Leaves with Wild Mushrooms in Port Wine Sauce
Mini Dungeness Crab Cakes with Wasabi Ginger Sauce
Egyptian Dates filled with Chorizo Sausage wrapped with Italian Bacon
Baby Red Potatoes filled with Crème Fraiche and Caviar
Maple Glazed Duck Breast on Potato Gaufrettes
Gravlax on Herbed Toasts with Spicy Cream Cheese
Roasted Turkey with Curry Almonds on Won Ton Crisps
Skewered Sea Scallops wrapped in Bacon with Tangy Barbecue Sauce
Baby Red Potatoes with Crème Fraiche and Caramelized Onions
Pork Mango Skewers with a Tangy Caribbean Sauce
Sesame Seared Ahi Tuna Forks with Wasabi Dipping Sauce
Forest Mushrooms filled with Dungeness Crab and Parmesan
Warm Parmesan Italian Bacon Sultan Slippers with Rum Raison Chutney
Tuna Tartar with Chives and Lemon on Won Ton Stars
Belgian Endive with Apple Wild Rice with Walnuts and Oregon Blue Cheese
Turkey and Cheese Pastries with Smoked Tomato Dipping Sauce
Tandoori Chicken Forks with Tangy Mint Dipping Sauce
Crab Filled Won Tons with a Sweet and Sour Dipping Sauce
Spice Rubbed Cedar Planked Salmon on Crunchy Potato Rounds
Indian Pastry filled with Seasoned Potato and Chicken with Mint Dipping Sauce
Endive Leaves filled with Lobster Salad

Please feel free to substitute the passed hors d'oeuvre on your menu with any of the choices above, or other selection that you prefer.

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Butlered Haute Cuisine

Butlered on Sterling Trays

Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary
Tandoori Chicken Skewers with Tangy Mint Dipping Sauce
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella
Pacific Dungeness Crab Cakes with Wasabi Sauce and Ginger

Butlered Salad Course

Wild Greens tossed with Mandarin Shallot Vinaigrette, Candied Nuts, Berries
Rustic Breads and Rolls with Homemade Berry Butter

Table Presentation One- \$41 per guest

Steamed Asparagus Tossed with Butter, Sea Salt, and Cracked Pepper
Thyme & Marjoram Roasted Root Vegetables with Balsamic Vinaigrette
Tuscan Baked Creamy Polenta with Garlic, Herbs and Asiago Cheese
Garlic and Herb Encrusted Roasted Beef Sirloins with Marsala Dijon Sauce
Genovese Chicken Breasts with Vodka Tomato Cream Sauce and Basil

Table Presentation Two- \$45 per guest

Steamed Asparagus Tossed with Butter, Sea Salt and Cracked Pepper
Thyme & Marjoram Roasted Root Vegetables with Balsamic Vinaigrette
Tuscan Baked Creamy Polenta with Garlic, Herbs and Asiago Cheese
Sugar Spice Cured Wild NW Salmon Sides, baked on Cedar Planks
Seared Tenderloins of Range Beef stuffed with Gorgonzola, wrapped in Prosciutto
or

Broiled Loin Chop of Oregon Lamb with Raspberry-Currant Demi Glace

Sweets with your Bridal Cake

Hand Fashioned Chocolate Forest Truffles
Chocolate Dipped Fresh Strawberries

Butlered Bar

Kobos Coffee
Crisp Sparkling Italian Cider
Fresh Strawberry Lemonade
Sodas

This style of presentation may slightly limit total guest count and table décor options.

The
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The Plated Dinner

Butlered on Sterling Trays

Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary
Golden Forks of Pan Seared Herb Encrusted Filet Mignon with Horseradish Creme
Baby Red Potatoes filled with French Cream and Caramelized Onions
Crisp Pastry Cups with Marinated Baby Roma Tomato, Fresh Mozzarella and Basil

Butlered Salad Course

Gathered Field Greens with Wild Berry Vinaigrette, Fresh Berries and Candied Nuts
Raised Soft White Rolls with Wild Cranberry Butter

Dinner Selections-Please choose 2 plus a Vegetarian

Seared Red Snapper Filets with Cilantro Lime Mango Salsa
Garlic and Herb Encrusted Roasted Beef Sirloins with Marsala Dijon Sauce
Northwest Wild Salmon with Riesling Tarragon Butter Sauce
Fresh Linguine with Rock Shrimp, Basil, and Sundried Tomatoes
Stuffed Pork Tenderloin Roasted with Apple Brandy Glaze
Grand Breast of Hen topped with Toasted Hazelnut Chanterelle Cream
Spinach and Grilled Portabello Mushroom Lasagna, Basil Tomato Sauce

Sweets with your Bridal Cake

Dark Chocolate Dipped Strawberries
Hand Fashioned Chocolate Forest Truffles

Butlered Bar

Kobos Coffee
Sparkling Italian Cider
Strawberry Lemonade
Sodas

Prices start at \$39 per guest depending on guest count, beverage service, and final menu.
This is a sample menu, please feel free to substitute or design a custom menu from scratch.

The
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The Charcuterie Reception

Buttered on Sterling Trays

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary
Forest Mushrooms filled with Dungeness Crab and Parmesan Cheese
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella*

Charcuterie Bountiful Buffet

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue
Granite Cliffs of Crisp Farm Vegetables, Roasted Onion Sour Cream Sauce
Giant Classic Caesar Salad with Parmesan Garlic Butter Croutons
Cavatapi Pasta with Sundried Tomato, Artichoke Hearts, Fresh Herb Vinaigrette
Granite Slab of Northwest Cheeses, English Whole Wheat Crackers
Butter and Champagne Basted Chilled American Turkey
Garlic and Herb Encrusted Chilled Roasted Beef Loin
Victorian Sugared Ham with Molasses Brown Sugar Raison Sauce
Chardonnay Mustard Sauce, Horseradish Crème Sauce
Raised Soft White Rolls with Cranberry Butter*

Sweets with your Bridal Cake

*Hand Fashioned Chocolate Forest Truffles
Chocolate Dipped Fresh Strawberries*

Buttered Beverages

*Kobos Coffee
Crisp Sparkling Italian Cider
Fresh Strawberry Lemonade
Sodas*

*Prices start at \$32 per guest depending on guest count, beverage service, and final menu.
This is a sample menu, please feel free to substitute or design a custom menu from scratch.*

The
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The Carved Dinner

Buttered on Sterling Trays

*Pacific Prawns on Sweet Dark Rye with Dijon and Cilantro
Forest Mushrooms filled with Dungeness Crab and Parmesan Cheese
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella*

Bountiful Dinner Buffet

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue
Granite Cliffs of Crisp Farm Vegetables, Roasted Onion Sour Cream Sauce
Gathered Greens with Berry Vinaigrette, Fresh Berries and Candied Nuts
Spinach and Portabello Mushroom Lasagna, Basil Tomato Sauce
Smashed Yukon Gold Potatoes with Garlic and Horseradish Butter
Butter and Champagne Basted Hot Carved American Turkey
Chef-Carved Garlic and Herb Encrusted Roasted Beef Loin
Chardonnay Mustard Sauce, Horseradish Crème Sauce
Raised Soft White Rolls With Cranberry Butter*

Sweets with your Bridal Cake

*Hand Fashioned Chocolate Forest Truffles
Chocolate Dipped Fresh Strawberries*

Buttered Beverages

*Kobos Coffee
Crisp Sparkling Italian Cider
Fresh Strawberry Lemonade
Sodas*

*Prices start at \$34 per guest depending on guest count, beverage service, and final menu.
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The Royal Dinner

Butlered on Sterling Trays

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary
Pork and Fresh Mango Skewers with Caribbean Spice Glaze
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella
Sesame Seared Ahi Tuna Forks with Wasabi Ginger Dipping Sauce*

Royal Dinner Buffet

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue
Field Greens Tossed with Berry Vinaigrette, Fresh Berries, Candied Nuts
Acorn Squash glazed with Brown Sugar Grand Marnier
Steamed Asparagus with Lemon Tarragon Sauce
Smashed Yukon Gold Potatoes with Garlic and Horseradish Butter
Spinach and Portabello Mushroom Layered Pasta with Basil Tomato Sauce
Roasted Chicken Breasts with Toasted Hazelnuts and Chanterelle Cream
Garlic Encrusted Braised Beef Sirloins with Cabernet Pearl Onion Sauce
Raised Soft White Rolls with Cranberry Butter*

Sweets with your Bridal Cake

*Dark Chocolate Dipped Strawberries
Hand Fashioned Chocolate Forest Truffles*

Butlered Bar

*Kobos Coffee
Crisp Sparkling Italian Cider
Fresh Strawberry Lemonade
Sodas*

*Prices start at \$36 per guest depending on guest count, beverage service, and menu.
This is a sample menu, please feel free to substitute or design a custom menu from scratch.*

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Tapas Buffet Reception

(A Small Plate Menu designed especially for Evening Cocktail-Style Receptions.)

Buttered on Sterling Trays

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary
Golden Forks of Seared Filet Mignon with Horseradish Crème
Crisp Pastry Cups with Marinated Tomato, Basil and Fresh Mozzarella
Greek Phyllo Triangles filled with Tangy Goat Cheese*

Mediterranean Tapas Buffet

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue
Granite Cliffs of Stacked Farm Vegetables with Roasted Onion Sauce
Gathered Field Greens with Berry Vinaigrette, Candied Nuts, Bleu Cheese
Crostoni with Pesto Cheese Torta, Dungeness Crab and Artichoke Dip,
Sundried Tomato and Olive Tapenade, Duck and Port Wine Pate
Wild Mushroom Ragout with Braised Beef Sirloin
Oven Baked Creamy Tuscan Polenta with Asiago Cheese and Herbs
Roasted Chicken Breast Simmered in Spicy Moroccan Sauce
African Saffron Rice with Lemon Essence
Rustic Artesian Breads with Huckleberry Butter*

Sweets with your Bridal Cake

*Hand Fashioned Chocolate Forest Truffles
Chocolate Dipped Fresh Strawberries*

Buttered Bar

*Kobos Coffee
Crisp Sparkling Italian Cider
Fresh Strawberry Lemonade
Sodas*

*Prices start at \$34 per guest depending on guest count, beverage service, and final menu.
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Special Enhancements for your
Dinner Buffet

Giant Gulf Prawns, Bay Clams, Mussels, Pacific Oysters, and Dungeness Crab presented on a Hand Crafted Ice Berg with Zesty Cocktail Sauce and Fresh Lemons, Decorated with Antique Japanese Floats and Fishing Net
\$5 per guest



Sugar Spice Cured Cedar Plank Salmon Sides, presented Chilled on a Beautiful Granite Slab with Tangy Yogurt Dill Sauce and Fresh Lemons
\$4 per guest



Display of Vine Ripened Roma, Pear, Beefsteak, Cherry and Golden Tomatoes with Fresh Mozzarella Cheese, and Basil Drizzled with Extra Virgin Olive Oil
\$3 per guest



Granite Slab of Tillamook Cheddar, Smoked Gouda, Fresh Mozzarella, Cougar Gold and Stilton Blue Cheeses with Imported Whole Wheat Crackers
\$4 per guest



Chef Attended Pasta Station with Wild Oregon Mushrooms, Sundried Tomatoes, Roasted Garlic, Herb Butters, Chardonnay, Italian Bacons, Link Meats, Fowl, and Beef
\$4 per guest



Wild Chinook Filets Roasted with Cedar, Washington Riesling, Herb Butters, and topped with Chantrelle Mushrooms pan roasted in Sweet Onion Butter
\$4 per guest