



The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.

BEVERAGE PROGRAM

PLATINUM BAR PACKAGE

Johnny Walker Black Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka
 Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec, Apple Pucker
 Tamas Double Decker Red and Pinot Grigio, Due Torri Merlot, Fetzer White Zinfandel
 Michelob Ultra, Corona, Sam Adams Seasonal Brew, Local Microbrew
 assorted sodas, juices and bottled water

UP TO TWO HOURS	\$22 PER PERSON
EACH ADDITIONAL HOUR	\$5 PER PERSON

PREMIUM BAR PACKAGE

Dewar's Scotch, Canadian Club Whiskey, Jack Daniels, Idôl Vodka, Captain Morgan Spiced Rum
 Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
 Estrada Creek Chardonnay and Cabernet Sauvignon, Fetzer White Zinfandel
 Michelob Ultra, Budweiser, Corona, Local Microbrew
 assorted sodas, juices and bottled water

UP TO TWO HOURS	\$18 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CORDIAL BAR PACKAGE ADD ON

Hennessy VS, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno

UP TO TWO HOURS	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

WINE AND BEER BAR PACKAGE

Estrada Creek Chardonnay and Cabernet Sauvignon, Fetzer White Zinfandel
 Michelob Ultra, Budweiser, Corona, Sam Adams Seasonal Brew, Local Microbrew
 assorted sodas, juices and bottled water

UP TO TWO HOURS	\$12 PER PERSON
EACH ADDITIONAL HOUR	\$3 PER PERSON

SODA AND WATER BAR PACKAGE

Bottled Spring Water
 Assorted Canned Coke Soft Drinks

UP TO TWO HOURS	\$4 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

SIGNATURE COFFEE STATION

Freshly brewed coffee, select Tazo teas, Monin flavored syrups, whipped cream shaved chocolate, and rock candy sugar sticks

FIRST HOUR	\$5 PER PERSON
EACH ADDITIONAL HOUR	\$2 PER PERSON

INTERNATIONAL COFFEE BAR

Freshly brewed coffee, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambucca, Amaretto Di Saronno whipped cream, shaved chocolate, orange peels, cinnamon sticks and rock candy sugar sticks

FIRST HOUR	\$8 PER PERSON
EACH ADDITIONAL HOUR	\$4 PER PERSON

CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM

Specialty Martinis	\$9 / \$11
Cordials	\$9 / \$11
Cocktails	\$7 / \$9
House Wine	\$6 / \$8
Imported Beer	\$5 / \$6
Domestic Beer	\$4 / \$5
Juices	\$3
Soft Drinks	\$2
Poland Springs 8 oz. bottled water	\$2

WINE SERVICE

Estrada Creek Chardonnay, Cabernet Sauvignon	\$20
Due Torri Sera Pinot Grigio	\$22
Tamas Pinot Grigio	\$24
Sunday Morning Sauvignon Blanc	\$26
River Bank Riesling	\$26
Wente Morning Fog Chardonnay	\$32
Wente River Ranch Chardonnay	\$45
Due Torri Merlot	\$22
Morse Code Shiraz	\$24
Giriole "Organic" Cabernet Sauvignon	\$24
Tamas Double Decker Red	\$24
Cannonball Cabernet Sauvignon	\$28
Lang Willamette Valley Pinot Noir	\$34
Rosambo Zinfandel	\$34
Z 52 Zinfandel	\$34
Haywood Zinfandel	\$38

Two Angels Cabernet Sauvignon	\$45
Pearly Bay Sparkling	\$20
Dom Bertiol Prosecco Sparkling	\$30
Veuve Clicquot Champagne	\$74

Please inquire for additional wine selections

Cash and Consumption Bars require one bartender per every 100 guests, \$100 for up to four-hours, and \$35 for each additional hour.

Cash and Consumption Bars do not contribute to your Food and Beverage Minimum and do not qualify for non-profit discounts.

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

TRAY PASSED HORS D'OEUVRES

HOT

Applewood smoked bacon wrapped shrimp
Korean short rib, fried noodles in take out container with chopsticks
Lobster bisque, caviar, crème fraiche
Tomato soup, miniature grilled cheese
Caribbean coconut chicken, mango sauce
Chicken samosas seasoned lightly with Indian spices
Mini cheeseburger sliders
Vietnamese spring roll, spicy mustard sauce
Peking duck roll, hoisin sauce
Kalamata olive tart
Truffled risotto cake, warm artichoke tapenade
Sun-dried tomato, artichoke goat cheese tartlet
Creole Chicken, house-made Cajun sauce
Fried oysters, remoulade sauce
Island conch fritters, sambal mayo

COLD

Herb parmesan crusted tenderloin, red onion chutney
Pepper-seared ahi, Asian slaw
Crispy duck, butter fried brioche, fig marmalade
Bruschetta with olive tapenade
Bruschetta with eggplant and roasted pepper
Grilled tenderloin crostini, brie and caramelized onion
Argentine beef, chimichurri sauce
Crab-avocado salad wrap
Roasted Shrimp, sweet chili sauce

(please select six items from above)

\$16 PER PERSON FOR ONE HOUR

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STATIONARY HORS D'OEUVRES

FONDUE STATION

BRIE AND WILD MUSHROOM FONDUE
cubes of french bread and focaccia, hand rolled breadsticks, sliced apple
roasted rosemary new potatoes, julienne raw red and yellow bell pepper
blanched broccoli florets, green beans

BITTERSWEET CHOCOLATE-ORANGE FONDUE
candied orange peels, almond macaroons
strawberries, seedless red and green grapes
dried apricots, sliced melon, fresh pineapple chunks
angel food cake, pound cake, pretzel sticks, marshmallows

IRISH CHEDDAR AND STOUT FONDUE
baby red potatoes, brussel spouts, grilled apple chips, cauliflower florets
caramelized leeks, roasted carrots and turnips, grilled lamb, toasted soda bread

(please select two from above)

NACHO STATION

HOUSE MADE NACHO CHIPS
corn and black bean salsa, roasted tomatillo salsa , yellow tomato avocado salsa, tomato-serrano salsa
jalapenos, chopped black olives, hand ground guacamole, sour cream, melted cheddar cheese
shredded chicken, roast pork tacquito

Add Spicy Shrimp Ceviche “Shooters” with cilantro and tortilla crisps, \$2 PER PERSON

MASHED POTATO MARTINI STATION

MASH OF YUKON GOLD POTATOES WITH CREAMERY BUTTER
shredded szechwan duck, ground mongolian lamb, scallions, sour cream
crumbled blue cheese, caramelized onions, blanched broccoli
shaved parmesan, sautéed Kennett mushrooms, frizzled leeks

TASTING TABLE

BAKED BRIE WHEEL WITH APRICOT AND ROSEMARY CHUTNEY
individual crudités of jicama, haricot vert, wax bean, carrot and cucumber with lemon crème fraiche
country pâté with caper berries, gherkins, cippolini onion in balsamic vinegar, whole grain mustard
sliced baguette and seasoned lavash

PAELLA STATION

PAELLA
saffron rice, chorizo, shrimp, chicken, mussels, clams, saffron
white bean hummus with flatbreads
corn and potato salad
quinoa salad
black bean salad

BRUSCETTA STATION

HERBED CROSTINI, GARLIC CROUSTADES, BRIOCHE TOAST POINTS
Sicilian caponata,
roma tomato and basil
white bean puree with truffle oil and parmesan
three olive tapenade
asparagus and sardine with lemon, parsley, and sea salt

MEDITERRANEAN STATION

FLATBREADS, LAVASH AND ARTISAN LOAVES WITH GRILLED VEGETABLES
baba ghanoush and hummus, olive bar, lentil mint salad
roasted stuffed peppers filled with pine nuts and spices
classic Greek salad
tomato, cucumber, bell pepper, onions, oregano, olives and feta

Add International Cheeses and Cured Meats, \$5 PER PERSON

CURED SALMON STATION

TRIO OF GRAVLOX
brandy and dill, whiskey and pepper, aquavit
diced egg yolk and whites, capers, caper berries, cured olives, potato pancake
diced red onion, crème fraîche, and butter fried brioche toast

ALL STATIONARY HORS D' OEUVRES \$13 PER PERSON FOR ONE HOUR

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SOUP

THAI CURRY SOUP
crispy bass, cellophane noodles

MUSHROOM SOUP
chanterelle mushroom nage

CARAMELIZED CHICKEN BROTH
pastry and dill pinwheel and roasted chicken

ROASTED TOMATO SOUP
grilled cheese wedges

PROVENÇAL SEAFOOD SOUP
baked gruyere croustade

(please select one from above for the four course dinner)

SALAD

ARUGULA SALAD
pancetta, egg and truffle vinaigrette

DUCK CONFIT SALAD
watercress, poached pear, stilton cheese, pomegranate vinaigrette

MIXED FIELD GREEN SALAD
warm goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE
tomatoes and crumbled blue cheese dressing

HEARTS OF ROMAINE WITH CAESAR DRESSING
focaccia crostini, tomato compote and shaved locatelli cheese

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE
crostini topped with olive tapenade

(please select one from above)

DINNER ENTREES

GRILLED PORK TENDERLOIN OVER SPAETZLE
napa cabbage with crispy pancetta and a dried fruit demi-glace

BRAISED BONELESS BEEF SHORT RIB AND ARTISAN STONE GROUND GRITS
roasted root vegetables accented with a turmeric emulsion

CORIANDER DUSTED CHICKEN AND POTATO- GOAT CHEESE GRATIN
chanterelle mushrooms, fava beans and spring onions

CHICKEN ROULADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIA
mashed clementine carrots, fried chervil potatoes

MISO GLAZED SALMON FILLET WITH THAI BASIL SAUCE
basmati fried rice and pan seared garlic pea shoots

FENNEL CRUSTED SEA BASS WITH TOMATO VINAIGRETTE
parsnip mash and baby carrots

\$37 PER PERSON FOR THREE COURSE DINNER

\$43 PER PERSON FOR FOUR COURSE DINNER

FILET MIGNON MADEIRA-PEPPER SAUCE
caramelized shallot, truffle potato gratin, yellow wax bean

STEAK FRITES WITH HERB BUTTER
sautéed exotic mushrooms with spinach, crispy potato wedges

NEW YORK STRIP STEAK
lobster macaroni and cheese, butter beans with roasted tomato and tarragon

ADD \$7 PER PERSON

SKILLET SEARED VEAL CHOP
gold wrapped truffle buttered potato and broccoli spear

LAVENDER CRUSTED RACK OF LAMB
vegetable ratatouille and Provencal potato tart

ADD \$10 PER PERSON

DUET OF:

GRILLED FLAT IRON STEAK
wild rice johnny cake, squash and tomato casserole
SKILLET SEARED CRAB CAKE
warm tarragon pepper vinaigrette

FILET MIGNON
caramelized shallot and Madeira-pepper sauce
GRILLED MISO SHRIMP
lobster butter and asparagus

BRAISED SHORT RIB
rustic mashed potato
KONA KAMPACHI
Fennel pollen, braised fennel tomatoes, leeks, saffron

BRAISED PORK BELLY
field mushrooms, artisan grits
SEARED DIVER SCALLOP
watercress emulsion

ADD \$10 PER PERSON

(please select one from above)

DESSERT

CHOCOLATE LAVA CAKE
chocolate cake with molten ganache center, caramel crème anglaise

STRAWBERRY SHORTCAKE
individual baked shortcake, strawberries, whipped cream

CHEF'S SEASONAL BREAD PUDDING
with flavored crème anglaise

POACHED PEAR
wine poached, mascarpone filled pear, zabaglione

RICOTTA CHEESE CAKE
individual ricotta cheese, seasonal sauce and garnish

(please select one from above)

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with
raw sugar, Equal, Sweet & Low, half and half, milk

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

ITALIAN BUFFET

Arugula Salad, pancetta, egg and truffle vinaigrette
Fire Roasted Peppers with Fresh Mozzarella and Marinated Olives
Penne with Tomatoes, Basil and Garlic
Fennel Crusted Sea Bass with tomato vinaigrette
Chicken Francese with Lemon and Caper
Tuscan Style Potatoes
Breads and Focaccia
Classic Tiramisu

ASIAN BUFFET

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette
Vietnamese Flank Steak with Baby Bok Choy and Shiitake Mushrooms
Roasted Pork Loin with Chinese Five Spice and Honey
Stir Fried Jasmine Rice with Crunchy Vegetables
Pad Thai
Hunan Eggplant
Chinese Five Spice Chocolate Tarts
Almond Cookies

SOUTHERN BUFFET

BLT Salad
Macaroni and Cheese
Buttermilk Fried Chicken
Braised boneless Beef Short Ribs
Artisan stone ground grits
Creamed Spinach
Corn Bread
Strawberry Shortcake

AMERICANA BUFFET

Iceberg Lettuce wedges with Thousand Island Dressing
Carved Roast Sirloin
Grilled Chicken with Rosemary and Garlic
Macaroni and Cheese
Sage and Mushroom Stuffing
String Bean Casserole
Buttermilk Biscuits
Berry Cobbler and Assorted Cakes

CLASSIC BISTRO

Marinated French Green Beans with Crumbled Goat Cheese and Pine Nut, Champagne Vinaigrette
Asparagus Salad with Horseradish Vinaigrette
Sautéed Sea Bass, Lemon and Caper Sauce
Slow Braised Short Ribs with Mustard and Caramelized Shallot Glaze
Truffled Potatoes Gratin
Bistro French Fries with Parsley and Garlic
French Baguette
Sliced Fruit and Berries

MEDITERRANEAN BUFFET

Tomato Cucumber Feta Salad
Roman Style Artichoke Salad with Roasted Peppers and Parmesan
Spanish Tarragon Chicken
Salmon with Fennel, Leeks, and Tomato
Cavatappi with Caramelized Vegetable Bolognese and toasted pine nuts
Mediterranean Couscous and Lentil Salad
Grilled Ciabatta Bread
Sliced Fruit and Strawberries with Balsamic Syrup

ALL BUFFETS \$33 PER PERSON

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with
raw sugar, Equal, Sweet & Low, half and half, milk

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Dinner Buffets require a minimum of 30 guests.

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