



Bridgeside
est. 1963
Cascade Locks, Oregon



CATERING MENU



Exit 44 off I-84 next to the Bridge of the Gods in Cascade Locks, Oregon



BREAKFAST BUFFET MENU SELECTIONS

(Min. of 25 people)

CLASSIC CONTINENTAL

Fresh Baked Pastries, Muffins, Mini Cinnamon Rolls & Scones
Seasonal Fresh Fruits • Chilled Fruit Juices
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$13 per person

NORTHWEST CONTINENTAL

Homemade Hazelnut Granola & Greek Yogurt
Bagels & Croissants with Bitter & Hood River Preserves
Seasonal Fresh Fruits • Chilled Fruit Juices
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$14 per person

DELUXE GORGE CONTINENTAL

Bob's Red Mill Oatmeal with Raisins & Brown Sugar
Poached Hood River Pears with Toasted Hazelnuts
Freshly Baked Muffins, Pastries, Mini Cinnamon Rolls & Scones
Seasonal Fresh Fruits • Chilled Fruit Juices
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$15 per person

THE BREAKFAST BUFFET

Scrambled Eggs
Pepper Bacon & Apple Sausage
Yukon Gold Breakfast Potatoes
Seasonal Fresh Fruit
Freshly Baked Pastries, Scones & Muffins
Homemade Biscuits with Butter & Hood River Preserves
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$19 per person

*Veggie Sausage available upon request. \$1 additional per person.

*Gluten Free Bread available upon request. \$1 additional per person.

Please add an additional 18% service charge.



MORE BREAKFAST BUFFET IDEAS

(Min. of 25 people)

COUNTRY BREAKFAST BUFFET

Scrambled Eggs
Pepper Bacon
Yukon Gold Breakfast Potatoes
Buttermilk Biscuits with Homemade Sausage Gravy
Seasonal Fresh Fruits • Chilled Fruit Juices
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$20 per person

HOUSEMADE QUICHE

Homemade Crust filled with Wilcox Farms Eggs, Meats, and Fresh Vegetables
Yukon Gold Potatoes
Seasonal Fresh Fruits • Chilled Fruit Juices
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$18 per person

*Veggie Sausage available upon request. \$1 additional per person.

MIMOSA BAR

Champagne & Orange Juice
\$7 per glass

BLOODY MARY MORNING

Homemade Mix topped with assorted vegetables.
\$8 per glass

Please add an additional 18% service charge.



BREAK ITEMS

BEVERAGES

We proudly feature 10 Speed Coffee!

Coffee / Tea / Decaf Coffee / Cocoa & Cider (10 people or less) **\$4.00**

Coffee / Tea / Decaf Coffee / Cocoa & Cider (per gallon) **\$28.00**

Assorted Beverages

Including Soft Drinks, Flavored Teas, Mineral Waters & Juice Drinks (per bottle)

Chilled Fruit Juices (per carafe) **\$13.00**

MORNING REFRESHMENTS (per person)

English Muffins filled with Ham, Cheese & Wilcox Farms Eggs **\$6.00**

Bagels with Cream Cheese & Preserves **\$4.00**

Homemade Banana Bread OR Coffee cake OR Maple Bars **\$4.00**

Fresh Baked Assorted Pastries, Muffins & Scones **\$4.00**

Cinnamon Rolls with Cream Cheese Frosting **\$4.00**

Greek Yogurt & Homemade Hazelnut Granola **\$5.00**

Greek Yogurt Parfaits layered with Fresh Berries & Granola **\$6.00**

Whole Fresh Fruits including:

Hood River Apples, Pears, Oranges, & Bananas (per piece) **\$2.00**

Slices Fresh Seasonal Fruits **\$4.00**

AFTERNOON PICK ME UPS

Assorted Cookies (per dozen) **\$18.00**

Chocolate Brownies (per dozen) **\$18.00**

Lemon Bars (per dozen) **\$18.00**

Assorted Dessert Bars (per dozen) **\$18.00**

Salted Party Mix (per person) **\$3.00**

Tortilla Chips & Homemade Salsa (per person) **\$4.00**

Potato Chips with Ranch Dip (per person) **\$3.00**

Fresh Vegetable Platter with Ranch Dip (per person) **\$3.50**

Assorted Cheese & Crackers (per person) **\$5.00**

Please add an additional 18% service charge.



BREAK PACKAGES

CLASSIC CONTINENTAL

Fresh Baked Pastries, Muffins, Mini Cinnamon Rolls & Scones
Seasonal Fresh Fruits
Chilled Fruit Juices
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Hot Apple Cider
\$13 per person

WHOLESOME SNACK

Whole Seasonal Fresh Fruits
Fresh Vegetable Platter
Deluxe Mixed Nuts
Granola Bars
Assorted Cookies
Assorted Fruit Juices, Mineral Waters & Bottled Water
\$14.00 per person

AFTERNOON INTERMISSION

Whole Seasonal Fresh Fruit
Assorted Cheese & Crackers
Assorted Cookies
Soft Drinks
\$14 per person

ASSORTED DESSERT BUFFET

Assorted Petite Desserts including:
Brownies, Cheesecakes, Fruit & Pecan Tartlets, Lemon Bars
Chocolate Dipped Strawberries
Coffee, Decaf Coffee, Assorted Teas, Soft Drinks, Hot Cocoa & Hot Apple Cider
\$16 per person

Please add an additional 18% service charge.



PLATED SANDWICH ENTREES

(Please limit your selection to three items per meal period)

TURKEY ON CIABATTA

Tender Turkey with Aged Provolone Cheese & Avocado
Served on a Ciabatta Roll
\$15 per person

ITALIAN SANDWICH

Salami, Pepperoni, & Pastrami
Banana Peppers, Mama Lil's Peppers
with a Vinaigrette Dressing
On a Ciabatta Roll
\$15 per person

HAM & SWISS

Hill Farms Ham & Swiss Cheese
On a Ciabatta Roll
\$15 per person

VEGETARIAN CIABATTA

Aged Provolone Cheese, Marinated Red Peppers
& Olive Tapenade
Served on a Ciabatta Roll
\$15 per person

ABOVE SELECTIONS SERVED WITH:

Cup of Soup of the Day
House Salad with Balsamic Vinaigrette Dressing
Coffee, Tea or Iced Tea

Add a Bag of Chips for \$1.00 per person
Add Homemade Cookies, Lemon Bars or Brownies for \$2.00 per person

Add Whole Fresh Fruit for \$2.00 per person

Please add an additional 18% service charge.



CHILLED SALAD ENTREES

PEAR & BLUE CHEESE SALAD

With Caramelized Hazelnuts

\$15 per person

HOUSE SMOKED CHICKEN CAESAR SALAD

With Draper Valley Farms Chicken Breast

\$17 per person

CHEF'S SALAD

With Hills Farms Ham & Turkey

Hard Boiled Eggs, Cheddar & Swiss Cheese

\$17 per person

FLAT IRON STEAK SALAD

Charred Marinated Steak Thinly Sliced &

Topped with Crispy Grilled Onions

Crumbled Gorgonzola Cheese

\$19 per person

ABOVE SELECTIONS SERVED WITH:

Cup of Soup of the Day

Rolls with Butter

Coffee, Tea or Iced Tea

Add Homemade Cookies, Lemon Bars or Brownies for \$2.00 per person.

Please add an additional 18% service charge.



BOX LUNCHESES

TURKEY ON CIABATTA

Turkey & Swiss
Potato Chips • Whole Fresh Fruit
Homemade Cookie • Soft Drink
\$18.00 per person

VEGGIE ON CIABATTA

Swiss Cheese, Marinated Red Peppers
& Mixed Greens on a Ciabatta Roll
Potato Potato Chips • Whole Fresh Fruit
Homemade Cookie • Soft Drink
\$18 per person

HAM & SWISS ON CIABATTA

With Dijon Mustard
Potato Chips • Whole Fresh Fruit
Homemade Cookie • Soft Drink
\$18 per person

ITALIAN SANDWICH

Salami, Pepperoni & Pastrami
Banana Peppers, Mama Lil's Peppers
with Vinaigrette Dressing
Served on a Ciabatta Roll
Potato Chips • Whole Fresh Fruit
Homemade Cookie • Soft Drink
\$18 per person

TUNA SALAD

Served on a Ciabatta Roll
Potato Chips • Whole Fresh Fruit
Homemade Cookie • Soft Drink
\$18 per person

*Bread can be substituted for whole wheat, sourdough, or white.

*Please add \$1.00 per person for Gluten Free Bread.

Please add an additional 18% service charge.



PLATED HOT ENTREES

THREE CHEESE CANNELLONI

Pasta Sheets rolled with Ricotta, Mozzarella & Parmesan
Topped with Pomodoro & Bechamel Sauce

\$15 per person

BAKED COD

Line Caught Fresh Cod with
Lemon Bread Crumb Topping

\$17 per person

ROASTED BONE-IN CHICKEN

All-Natural Chicken Breast with Dijon Sauce

\$17 per person

ROASTED PORK LOIN

Hill Farm All-Natural Pork
Served with Apple Chutney

\$18 per person

SLICED SIRLOIN

All-Natural Beef Broiled & Thinly Sliced
Served with Sautéed Mushrooms

\$19 per person

CHICKEN ALLA PARMIGIANA

Breaded All-Natural Chicken Breast
Tomato Marjoram Sauce with Fresh Mozzarella Cheese

\$19 per person

TOP SIRLOIN

Grilled 8 oz. Sirloin topped with Pancetta Onion Marmalade
Served with Fingerling Potatoes

\$21 per person

ABOVE SELECTIONS SERVED WITH:

Seasonal Green Salad, Seasonal Vegetables, Rolls with Butter
Coffee, Tea or Iced Tea

Add a Selection from Chef's Desserts \$6 per person.

Please add an additional 18% service charge.



LUNCH BUFFET MENU

CHILLED BUFFETS

VELOCE!- Premade Specialty Sandwiches: Turkey, Bacon & Aged Provolone on a Ciabatta Roll, Roast Beef & Tillamook White Cheddar on a Ciabatta Roll with Horseradish Spread, Ham & Swiss on a Ciabatta Roll, Veggie with Aged Provolone, Marinated Red Peppers, Olive Tapenade on a Ciabatta Roll, Assorted Individual Bags of Chips, Greens with Dressing, Assorted Homemade Cookies, Coffee, Tea & Iced Tea.

\$17 per person

BUILD YOUR OWN SANDWICH BUFFET- Sliced Cold Turkey, Ham & Roast Beef, Assorted Sliced Cheeses, Hummus, Sandwich Breads, Sliced Tomatoes, Cucumbers, Lettuce & Pickles, Mixed Garden Greens with Dressings, Potato Salad, Homemade Assorted Cookies, Coffee, Tea & Iced Tea.

\$17 per person

Add soup to the above offerings for \$3 per person

SOUP & SALAD BAR- Mixed Garden Greens, Lots of Fresh Vegetables, Prepared Salads, and other Interesting Choices, Rolls with Butter & Choice of Dressings, Soup du Jour, Assorted Homemade Cookies, Coffee, Tea, & Iced Tea

\$19 per person

HOT LUNCH BUFFETS

MEXICAN FIESTA- Chicken Fajitas with Flour Tortillas, Cheese Enchiladas, Vegetarian Refried Beans, Spanish Rice, Mixed Garden Greens, Fresh Fruit Salad, Tortilla Chips with Salsa, Sour Cream, Guacamole, Assorted Dessert Bars, Coffee, Tea & Soft Drinks.

\$21 per person

ITALIAN- Homemade All-Natural Beef & Pork Meatballs, All-Natural Rosemary Roasted Chicken, Penne Pasta with Pomodoro Sauce, Seasonal Vegetables, Caesar Salad, Olives Selection, Rolls with Butter, Homemade Cheesecake, Coffee, Tea & Soft Drinks.

\$21 per person

COMFORT FOOD- Marinated Flank Steak with Sautéed Mushrooms, Roasted All-Natural Chicken, Baked Macaroni & Cheese, Seasonal Vegetables, Mixed Garden Greens with Dressings, Fruit Salad, Biscuits with Butter, Individual Apple Tartlets with Whipped Cream, Coffee, Tea & Soft Drinks.

\$21 per person

Please add an additional 18% service charge.



CREATE YOUR OWN LUNCH BUFFET

ENTREES

One Entrée- \$17.00 Two Entrees- \$23.00

- Baked Cod with Lemon Caper Butter Sauce
- Roasted Pork Loin with Spiced Apple Chutney
- Three Cheese Cannelloni (VEG)
- Assorted Homemade Pizzas with Meat & Veggie Toppings
- All-Natural Bone-in Chicken Piccata with Lemon & Capers
- All-Natural Chicken Parmesan with Tomato Sauce
- Baked Mac & Cheese with Four Cheeses (VEG)
- Eggplant Parmesan with Fresh Mozzarella (VEG)
- Stuffed Portobello Mushroom with Spinach & Quinoa (VEG)
- Homemade meatballs with Italian Red Gravy & Penne Pasta

ENTREES

One Entrée- \$19.00 Two Entrees- \$25.00

- Wild Salmon with Tomato Basil Salsa or Huckleberry Sauce
- Roasted Hill Farms Pork Chop with Pear Chutney
- Tri-tip of All-Natural Beef with Sautéed Mushrooms
- All-Natural Flank Steak with Red Wine Mushroom Sauce
- Sliced Sirloin with Tarragon Salsa Verde
- All-Natural Prosciutto-Wrapped Chicken with Rosemary & Tomato
- Butternut Squash & Gorgonzola Ravioli with Sage Brown Butter

WARM ACCOMPANIMENTS – (Please choose two accompaniments)

- Creamy Polenta
- Roasted Fingerling Potatoes
- Mashed Potatoes
- Toasted Pasta with Tomato, Basil & Garlic
- Penne Pasta with Italian Red Gravy
- Baked Mac & Cheese
- White Beans with Rosemary and Tomato
- Broccolini with Olive Oil, Garlic & Chili Flakes
- Roasted Seasonal Vegetables
- Farro Quinoa Pilaf
- Steamed Seasonal Vegetables
- Corn on the Cob (Seasonal)



CREATE YOUR OWN LUNCH BUFFET CONT'D

CHILLED ACCOMPANIMENTS- (Please choose two accompaniments)

- Mixed Garden Greens with Dressings
- Chopped Salad with Dried Cherries & Bleu Cheese Dressing
- House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette
- Caesar Salad with Homemade Dressing*
- Romaine with Tomato, Feta & Cucumber
- Beet Salad with Orange Horseradish Dressing
- Marinated Chickpea Salad
- Fresh Fruit Salad
- Apple-Pear Salad with Orange
- Green Bean Salad with Pine Nuts & Orange Oil (Seasonal)
- Bread Salad with Tomatoes & Basil (Seasonal)
- Caprese Salad with Fresh Basil (Seasonal)
- Fresh Melon Salad (Seasonal)

DESSERT SELECTIONS- (Please choose one for the entire group)

- Assorted Petit Desserts
- Assorted Homemade Dessert Bars
- Individual Hood River Pear Tartlets with Whipped Cream
- Individual Hood River Apple Tartlets with Whipped Cream
- Cookies Brownies, and Lemon Bars
- Individual Homemade Cheesecake
- Homemade Carrot, Vanilla or Chocolate Cupcakes with Frosting

*Contains raw eggs

*All Buffets are served with Coffee, Tea & Soft Drinks

Please add an additional 18% service charge.



PLATED DINNER ENTREES

(Please select no more than three choices)

BAKED EGGPLANT

Topped with Pomodoro Sauce

\$24 per person

CHICKEN PICCATA -OR- CHICKEN DIJON

All-Natural Bone-in Chicken

\$27 per person

GRILLED DOUBLE CUT PORK CHOP

Carlton Farms All-Natural Pork Chop

\$29 per person

PROSCIUTTO WRAPPED CHICKEN

Draper Farms All-Natural Chicken

\$29 per person

BAKED COD

Line Caught Fresh Cod with Lemon

Herbed Bread Crumb Topping

\$31 per person

BEEF SIRLOIN

Cascade Natural Grain Fed Beef

Served with Sautéed Mushrooms & Fingerling Potatoes

\$32 per person

FILET OF WILD SALMON

Grilled & Topped with Your Choice of:

Tarragon Salsa Verde -or- Dill Butter Sauce -or- Huckleberry Sauce

Served with Toasted Pasta

\$35 per person

ROASTED PRIME RIB

Accompanied with Au Jus and Horseradish

Served with Roasted Fingerling Potatoes

\$39 per person

Add crab Cakes *\$44 per person*



PLATED DINNER ENTREES CONT'D

(Please select no more than three choices)

STUFFED PORTABELLA MUSHROOM

\$31 per person

HERB ROASTED PORK LOIN

Carlton Farms All-Natural Pork

\$32 per person

BRAISED BEEF SHORT RIBS

Allen Brother's All-Natural Short Rib

\$38 per person

INCLUDED WITH YOUR DINNER SELECTIONS:

Salad, Appropriate Side Dishes, Rolls with Butter

Dessert, Coffee, Tea & Iced Tea

SALAD SELECTIONS

(Please choose one for the entire group)

House Greens with Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Chopped Salad with Dried Cherries

Cowboy Wedge with Ranch Dressing, Cheddar Cheese & Bacon

Caesar Salad with Homemade Dressing*

The Iceberg Wedge with Bleu Cheese & Bacon

Greek Salad with Cucumbers, Fete & Tomato

HOUSEMADE DESSERT SELECTIONS

(Please choose one for the entire group)

Cheesecake

Flourless Chocolate Cake with Walnuts -or- Raspberry Sauce

Individual Apple Crisp with Whipped Cream

Dark Chocolate Silk with Raspberry Sauce

White Chocolate Terrine

Chocolate Mousse with Whipped Cream

Carrot Cupcakes with Cream Cheese Frosting

Chocolate Cupcakes with Strawberry Buttercream

*Contains Raw Egg



Please add an additional 18% service charge.

DINNER BUFFET MENU

(Minimum of 25 people)

TRADITIONAL FAVORITES

SOUTHERN BBQ (\$25 per person)- Slowly Roasted Pulled Pork, BBQ All-Natural Beef, Cornmeal Buns, Baked Mac & Cheese, Potato Salad, Cole Slaw, Sliced Seasonal Fresh Fruit, Assorted Cookies, Coffee, Tea & Soft Drinks.

PASTA LOVERS BUFFET (\$29 per person)- Smoked Chicken & Gemelli Pasta with Lemon, Spinach & Gorgonzola, Baked Penne Pasta with Tomato & Vegetables, Homemade Meatballs in Red Gravy, Roasted Vegetables, Beet Salad with Orange Horseradish Dressing, Antipasti Platter, Rolls with Butter, Homemade Cheesecake, Coffee, Tea & Soft Drinks.

COUNTRY FAIR BUFFET (\$31 per person)- Hill Farms Baby Back Ribs, All-Natural Chicken, Vegetarian Baked Beans, Creamed Corn, Roasted Fingerling Potatoes, Chopped Salad with Dressings, Rolls with Butter, Hood River Valley Apple Crisp with Whipped Cream, Coffee, Tea & Soft Drinks.

ITALIAN BUFFET (\$34 per person)- Sliced Natural Sirloin with Mushroom Tomato Ragout, Chicken Piccata with Lemon & Capers, Baked Eggplant Parmesan, Mixed Vegetables, House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette, Antipasti Platter, Rolls with Butter, Lemon Panna Cotta with Fruit Sauce, Coffee, Tea & Soft Drinks.

HOOD RIVER BUFFET (\$38 per person)- Whole Roasted Wild Filet of Salmon with Herbed Butter, Roasted Prime Rib of Beef served with au jus and Horseradish, Oven Roasted Fingerling Potatoes, Seasonal Mixed Vegetables, Mixed Greens with Dressings, Apple-Pear Salad, Rolls with Butter, Flourless Chocolate Cake with Walnuts, Coffee, Tea & Soft Drinks.

Please add an additional 18% service charge.



CREATE YOUR OWN DINNER BUFFET

(Minimum of 25 people)

ENTREES

One Entrée - \$28.00 Two Entrees - \$34.00

- Roasted Pork Loin with Spiced Apple Relish
- All-Natural Bone-in Chicken Piccata with Lemon & Capers
- All-Natural Chicken Dijon
- Homemade Meatballs with Italian Red Gravy
- Country Boneless Pork Ribs
 - Traditional Barbeque
 - Italian Style
- Tandoori Grilled Chicken
- Baked Cod Au Gratin with Lemon Herb Bread Crumb Topping
- Roasted Hill Farms Pork Chop with Mushroom Ragout
- All-Natural Chicken Parmesan with Tomato Sauce
- Sliced Sirloin
- Herbed Polenta & White Beans with Tomato & Rosemary

ENTREES

One Entrée - \$34.00 Two - \$38.00

- Baked Salmon with Piccata or Dill Cream
- All-Natural Prosciutto Wrapped Chicken with Rosemary & Tomato
- Prime Rib of Beef served with au jus with Horseradish
- Butternut Squash & Gorgonzola Ravioli with Sage Brown Butter
- Tri-tip of All-Natural Beef with Sautéed Mushrooms
- All-Natural Flank Steak with Red Wine Mushroom Sauce
- Braised Short Rib with Braising Sauce

VEGETARIAN ENTREES

- Three Cheese Cannellini
- Baked Eggplant Parmesan with Fresh Mozzarella
- Stuffed Roasted Portobello Mushroom
- Cheese Tortellini Alfredo with Spinach

*Please ask about pricing for Vegetarian Entrees.
Please add \$1 per person for Gluten Free Bread.

Please add an additional 18% service charge.



CREATE YOUR OWN DINNER BUFFET CONT'D

WARM ACCOMPANIMENTS- (Please choose two accompaniments)

- Garlic Roasted Baby Potatoes
- Roasted Fingerling Potatoes
- Spinach Polenta Terrine
- Creamy Rosemary Polenta
- Pasta Primavera with Oil & Garlic
- Baked Mac & Cheese with Four Cheeses
- Orzo Pasta with Tomato, Basil & Garlic
- Cauliflower Quinoa Pilaf
- White Runner Beans with Rosemary & Tomato
- Broccolini with Olive Oil, Garlic & Chili Flakes
- Whole Roasted Baby Carrots
- Roasted Mixed Seasonal Vegetables
- Mashed Potatoes
- Farro Quinoa Pilaf
- Toasted Pasta with Tomato, Basil & Garlic
- Penne Pasta with Italian Red Gravy
- Steamed Seasonal Vegetables
- Corn on the Cob (Seasonal)
- Green Beans with Garlic & Chili (Seasonal)

CHILLED ACCOMPANIMENTS – (Please choose one accompaniment)

- Mixed Garden Greens
 - Wedge Salad
 - Classic:** Iceberg Lettuce, Homemade Bleu Cheese Dressing, Bleu Cheese Crumbles, & Chopped Bacon
 - Cowboy:** Iceberg Lettuce, Homemade Ranch Dressing, Cheddar Cheese, & Chopped Bacon
 - Caesar Salad with Homemade Dressing*
 - Greek Salad with Tomato, Feta & Cucumber
 - Beet Salad with Orange Horseradish Dressing & Goat Cheese
 - Orzo Pasta Salad with Gorgonzola, Asparagus & Lemon Zest (Seasonal)
 - Marinated Tomato with Fresh Basil (Seasonal)
 - House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette
 - Fresh Fruit Salad -or- Fresh Melon Salad
 - Apple-Pear Salad with Orange
 - Caprese Salad with Fresh Basil (Seasonal)
 - Green Bean Salad with Pine Nuts & Orange Oil (Seasonal)
 - Bread Salad with Tomato & Basil
- *Contains Raw Egg



CREATE YOUR OWN DINNER BUFFET CONT'D

DESSERT SELECTIONS- (Please choose one for the entire group)

- Individual Fruit Tartlets with Lemon Curd
- Individual Hood River Apple Crisp with Whipped Cream
- Individual Homemade Cheesecake with Fresh Toppings
- Carrot Cupcakes with Cream Cheese Frosting
- Chocolate Cupcakes with Strawberry Buttercream
- Chocolate Mousse with Whipped Cream
- Flourless Chocolate Cake with Raspberry Sauce
- Flourless Chocolate Cake with Walnuts
- Pecan Chocolate Tartlet
- White Chocolate Terrine
- Assorted Petite Desserts
- Assorted Homemade Dessert Bars

All Buffets are Served Rolls and Butter, as well as Coffee, Tea & Soft Drinks.

Please add an additional 18% service charge.



HORS D'OEUVRES

(Priced per dozen, minimum three dozen per item)

HOT

-Meatballs	\$15
• Italian Style with Tomato Sauce	
• BBQ Style with Pendleton Whiskey BBQ Sauce	
• Lamb Meatballs with Tomato Gorgonzola Sauce	\$24
-Stuffed Mushrooms	\$20
• Classic with Mushroom Duxelle and Parmesan	
• Stuffed with Black Quinoa and Spinach	
-Chicken Drumettes	\$24
• Honey BBQ Sauce	
• Teriyaki Glaze	
• Buffalo Sauce	
-Salmon Cakes with Lemon Aioli	\$28
-Bacon Wrapped Dates stuffed with Marcona Almonds, drizzled with Honey	\$24
-Homemade Mini Quiches with Assorted Fillings	\$20
-Chili Marinated Shrimp Skewers	\$25
-All-Natural Chicken Skewers "Diablo"	\$20
-Grilled Quesadillas with Portobello, Goat Cheese & Roasted Tomatoes	\$20
-Crab Cakes with Romesco Sauce	\$28
-Bacon Wrapped Water Chestnuts	\$20
-Homemade Stromboli with Assorted Fillings	\$24
-Spanakopita with Spinach & Feta Cheese	\$20
-Spicy Buffalo Wings with Bleu Cheese Dressing	\$15
-Bacon Wrapped Sea Scallops	\$21
-Tenderloin of Beef with Mushrooms and Dollar Rolls	\$28
-Chili Marinated Shrimp Skewers	\$26
-Mushroom Ricotta Crepes	\$24
-Cheese Stuffed Risotto Balls	\$24
-Homemade Seafood Crepes	\$28
-Italian Sautéed Sausages with Red & Green Peppers	\$20



HORS D'OEUVRES MENU CONT'D

COLD

-Classic Shrimp Cocktail with Spicy Homemade Cocktail Sauce	\$28
-Deviled Eggs	\$13
-Crab Salad Profiteroles: Dungeness Crab Salad topped with Micro Greens	\$28
-Chicken Salad Sliders served on Mini Brioche Buns	\$26
-Prosciutto Wrapped Asparagus (Seasonal)	\$19
-Italian 'Grinder' Sandwich Bites with Salami, Provolone, Peppers & Greens	\$24
-Cherry Tomato, Basil & Mozzarella Skewers	\$19
-Antipasti Skewers: Semi-Sundried Tomato, Kalamata Olive, & Mozzarella	\$25
-Fresh Fruit Skewers	\$24
-Marinated Washington Mussels on the "Half Shell"	\$24
-Marinated Prawns with Lemon	\$28
-Chocolate Dipped Strawberries	\$24
-House Smoked Salmon with Condiments & Crostini	\$24
-Crab Stuffed Artichoke Bottoms	\$28
-Melon with Prosciutto (Seasonal)	\$19

SPECIALTY PLATTERS – (To Serve 30)

-Leaves of Caesar: Romaine Hearts, Dressing*, Parmesan, & Breadcrumbs	\$65
-Trio of Homemade Salsas with Guacamole and Homemade Tortilla Chips	\$70
-Smoked Salmon Platter: Cucumber, Sweet Onions, Capers, Lemon, & Crostini	\$90
-Hummus Platter: Homemade Red Pepper -or- Garlic Herb, Olives, Vegetables & Pita Bread	\$65
-Dungeness Crab, Spinach & Artichoke Dip with Bread	\$80
-Olive Bar- Chef's choice of Italian, Spanish & American Olives	\$65
-Marinated Fresh Mozzarella with Olive Oil	\$75
-Fresh Seasonal Fruit Platter	\$90
-Fresh Vegetable Platter with Ranch Dip	\$90
-Local & Specialty Cheeses with Crackers & Sliced Breads	\$110
-Antipasti Platter with Specialty Meats & Cheese & Marinated Vegetables	\$125

*Contains Raw Egg

Please add an additional 18% service charge.