



Banquet Menu

Volume VI | 2024 & 2025

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SHOW STOPPER HORS D'OEUVRES

CHILLED

HONEY LAVENDER GOAT CHEESE BITES

CORNMEAL CAKE AND CANDIED BACON

40.5 PER DOZEN

PROSCIUTTO WRAPPED MELON

PEPPER AND LIME

34.5 PER DOZEN

OLIVE TAPENADE AND CHÈVRE

ROSEMARY FLATBREAD

34.5 PER DOZEN

SMOKED SALMON CROSTINI

ROASTED RED PEPPER COULIS,

MICRO ARUGULA

39.5 PER DOZEN

BAY SHRIMP CEVICHE SHOT

AVOCADO, CUCUMBER, JALAPENO,

RED ONION, CITRUS

42.75 PER DOZEN

BRUSCHETTA

TOMATO AND BASIL ON CROSTINI

22.5 PER DOZEN

HEATED

MINI CRAB CAKES WITH SAFFRON AIOLI

50 PER DOZEN

PROSCIUTTO WRAPPED BOURBON GLAZED PRAWNS

46.75 PER DOZEN

STUFFED MUSHROOMS

SAUSAGE AND HERBS

34.5 PER DOZEN

STUFFED MUSHROOM

KALE AND FONTINA

32.5 PER DOZEN

SHORT RIB AND ROQUEFORT HANDPIES*

BALSAMIC GLAZE

48 PER DOZEN

PECAN AND COCONUT CHICKEN SKEWER

HONEY DIJON SAUCE

45.75 PER DOZEN

PORTOBELLO AND BRIE FILO CUP

37.5 PER DOZEN

FREE RANGE BEEF SLIDERS*

TILLAMOOK CHEDDAR CHEESE

43.5 PER DOZEN

GOAT CHEESE STUFFED MINI PEPPERS

SRIRACHA HONEY, MICRO GREENS

28 PER DOZEN

SEASONS FIRST DISPLAYS

CRUDITÉ^v

FRESH PICKLED AND LOCAL VEGETABLES, PRESERVED LEMON HUMMUS
BLISTERED SHISHITO PEPPER KIMCHI AIOLI

11.5 PER PERSON
MINIMUM 20 PEOPLE

NORTHWEST DIPS

SMOKED SALMON, LENTIL DAHL, ONION AND SAGE, LAVASH, GRILLED PITA

13.5 PER PERSON
MINIMUM 20 PEOPLE

ARTISAN CHEESE

HAND PICKED LOCALLY CRAFTED CHEESE, MARINATED OLIVES, SEASONAL FRUIT
SEASONAL COMPOTE, SPICED MIXED NUTS, ASSORTED CRACKERS

15.50 PER PERSON
MINIMUM 20 PEOPLE

CHARCUTERIE

ASSORTED CURED MEATS, PICKLES, MARINATED OLIVES
FIRE ROASTED VEGETABLES, RUSTIC BREAD, ROSEMARY CRACKERS

17.75 PER PERSON
MINIMUM 20 PEOPLE

MEDITERRANEAN RUSTICA

WHITE BEAN AND BASIL HUMMUS, RED PEPPER HUMMUS, HEIRLOOM TOMATO
PINE NUT BRUSCHETTA, MARINATED GREEK FETA, BUTTERY PITA CHIPS,
GRILLED FLATBREAD ARTISAN CRACKERS

16.75 PER PERSON
MINIMUM 20 PEOPLE

FARM STAND FRUIT

FRESH AND PRESERVED FRUIT

11.50 PER PERSON
MINIMUM 20 PEOPLE

HONEY SMOKED SALMON

SEASONAL PRESERVES, SLIVERED RED ONIONS, CAPERS, LEMON, BRIOCHE TOAST

16.75 PER PERSON
MINIMUM 20 PEOPLE

BREAKFAST BUFFET

GROWERS START

FRESH BAKED BREAKFAST BREADS & PASTRIES
WHIPPED BUTTER AND PRESERVES

YOGURT & GRANOLA

SEASONAL FRESH FRUIT

24 PER PERSON
MINIMUM 25 PEOPLE

FIRST SEEDS SUNRISE

COUNTRY VEGETABLE FRITTATA
ROASTED SEASONAL VEGETABLES

SCRAMBLED EGGS

ROASTED POTATOES

APPLE SMOKED BACON & SAUSAGE LINKS

ASSORTED FRESH BAKED BREAKFAST BREADS, PASTRIES
WHIPPED BUTTER AND PRESERVES

SEASONAL FRESH FRUIT

31 PER PERSON
MINIMUM 25 PEOPLE



GINA PAULSON PHOTOGRAPHY

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BREAKFAST ENHANCEMENTS

OLD FASHIONED OATMEAL

BROWN SUGAR, WALNUTS, RAISINS,
DRIED APRICOTS & CRAISINS
5.75 PER PERSON

WHOLE FRUIT

4 EACH

ASSORTED INDIVIDUAL YOGURTS

5.75 EACH

FRESH BAKED PASTRIES

ASSORTED MUFFINS

51 PER DOZEN

ASSORTED SCONES

55 PER DOZEN

BAGELS & ASSORTED CREAM CHEESES

41 PER DOZEN

ASSORTED CROISSANTS

49 PER DOZEN

CINNAMON ROLLS

41 PER DOZEN

ASSORTED FRESHLY BAKED COOKIES

37 PER DOZEN

GLUTEN FREE & VEGAN PASTRY/MUFFIN

53 PER DOZEN

BUFFET CREATIONS

THE JOY OF THE TABLE

CAESAR

ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS, CAESAR DRESSING

HOMEMADE LASAGNA*

PASTA LAYERED WITH BOLOGNESE SAUCE,
PARMESAN AND RICOTTA

CHEESY GARLIC BREAD

PASTA NORMA

SAUTEED EGGPLANT AND ZUCCHINI, MARINARA, BASIL

CHICKEN PICCATA

LEMON CAPER SAUCE

ROASTED SEASONAL VEGETABLES

44.5 PER PERSON | MINIMUM 25 PEOPLE

PARADE OF DAFFODILS

CLASSIC CAESAR

CHOPPED ROMAINE, AGED PARMESAN CHEESE, GARLIC CROUTONS, CAESAR DRESSING

WARM ROLLS WITH BUTTER

ROASTED BUTTERNUT SQUASH QUINOA SALAD

TOASTED HAZELNUTS AND CRAISINS, SHALLOT VINAIGRETTE

HERB ROASTED CHICKEN

MUSHROOM DEMI-GLACE SAUCE

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

42 PER PERSON | MINIMUM 25 PEOPLE

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BLOOMING TULIPS

Your choice of one of the three items below:

FIELD BABY MIXED GREENS
JULIENNE CARROTS, CUCUMBER, GRAPE TOMATOES, CROUTONS
PARMESAN CHEESE, ROASTED SHALLOT VINAIGRETTE

OR

WHOLE GRAIN MUSTARD POTATO
ONIONS, CELERY, HARD BOILED EGGS, GRAIN MUSTARD DRESSING

OR

PENNE PESTO SALAD
SUNDRIED TOMATOES, FRESH MOZZARELLA, RED ONIONS

HERITAGE MEATS & CHEESES
BLACK FOREST HAM, ROASTED TURKEY BREAST, ROAST BEEF & CHEESES
SELECTION OF BREADS

ACCOMPANIMENTS
POTATO CHIPS, MAYO, MUSTARD, DILL PICKLE, LETTUCE, ONIONS, TOMATOES

SEASONAL FRESH FRUIT SALAD
FRESH MINT & ORANGE ZEST

35 PER PERSON | MINIMUM 25 PEOPLE

VALLEY FAIR

CHOPPED BRUSSEL SPROUT SLAW WITH DRIED CRANBERRIES

SEASONAL FRESH FRUIT

MAC 'N' CHEESE
CRISP BACON, THREE CHEESE BLEND

HOUSE SMOKED BRISKET*
WITH HOUSE MADE BARBEQUE SAUCE

HOUSE SMOKED CHICKEN THIGHS

SUCCATASH

CORNBREAD MUFFINS
HONEY BUTTER

50.5 PER PERSON | MINIMUM 25 PEOPLE

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TACO BAR

VEGETARIAN TORTILLA SOUP

CHICKEN ADOBO

PORK CARNITAS

WHITE CORN & FLOUR TORTILLA

MEXICAN STREET CORN WITH COTIJA

TRADITIONAL BLACK BEANS

SPANISH RICE

ACCOMPANIMENTS

HOUSE FRIED TORTILLA CHIPS, SALSA, SOUR CREAM, PICO DE GALLO, GUACAMOLE,
SHREDDED LETTUCE, GREEN ONIONS, DICED TOMATOES, COTIJA AND CHEDDAR

36.5 PER PERSON | MINIMUM 25 PEOPLE

ADD CARNE ASADA* 11.5 PER PERSON | ADD GARLIC SHRIMP 11 PER PERSON

THE GRAND FLORAL

WATERCRESS SALAD

PINK GRAPEFRUIT, RADISH, MARINATED FENNEL,
ROASTED SHALLOT AND HONEY VINAIGRETTE

WARM ROLLS WITH BUTTER

AU GRATIN POTATOES

SEASONAL VEGETABLES

OVEN ROASTED GARLIC CHICKEN
THYME CHICKEN JUS

Your choice of one of the two items below:

SEARED SALMON

APPLE CIDER BUTTER SAUCE

or

CARVED NEW YORK STRIP LOIN*
SHALLOT & THYME JUS

48.5 PER PERSON | MINIMUM 25 PEOPLE

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GROWING A FEAST

BABY ARUGULA
PORT POACHED PEARS, SLICED ALMONDS,
SMOKED BLUE CHEESE, RASPBERRY VINAIGRETTE

WARM ROLLS WITH BUTTER

FARRO SALAD
SNAP PEAS, RADISH, AVOCADO, CILANTRO, PEPPERS,
PISTACHIOS, LEMON HERB VINAIGRETTE

SIRLOIN BAVETTE STEAK*
CHIMICHURRI SAUCE

HERB ROASTED CHICKEN WITH MUSHROOM DEMI-GLACE

ROASTED FINGERLING POTATOES
THYME, TRUFFLE SALT

GRILLED SEASONAL VEGETABLES
WITH AGED BALSAMIC AND OLIVE OIL

52.5 PER PERSON | MINIMUM 25 PEOPLE

PASTA BAR

LINGUINE AND PENNE PASTA
ALFREDO AND POMODORO SAUCE

PARMESAN AND FRESH MOZZARELLA
ROASTED TOMATOES, HERBS,
SAUTEED ZUCCHINI AND SQUASH,
RED PEPPER FLAKE,
ROASTED MUSHROOMS,
GRILLED CHICKEN BREAST,
PROSCIUTTO AND MEATBALLS

39 PER PERSON | MINIMUM 25 PEOPLE

WITH SALAD AND DINNER ROLLS
48 PER PERSON | MINIMUM 25 PEOPLE

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EMILY STAR POOLE PHOTOGRAPHY

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PLATED ENTREES

ALL PLATED ENTREE PRICES ARE INCLUSIVE OF HOUSE BABY FIELD GREENS
OR LEEK & PARSNIP SOUP WITH WARM ROLLS & BUTTER

FARMERS TO RANCHERS

CHARBROILED TOP SIRLOIN STEAK*
ROASTED MUSHROOMS, BABY RED POTATOES,
SEASONAL VEGETABLES, PORT WINE DEMI
40.50 PER PERSON

GRILLED PORK TENDERLOIN
BROWN BUTTER AND SAGE MASHED SWEET POTATOES,
ROASTED BRUSSEL SPROUTS, ROSEMARY AND PORT JUS
33 PER PERSON

HERBED ROASTED CHICKEN BREAST
YUKON GOLD MASHED POTATOES, ASPARAGUS,
ROASTED RED PEPPER & CHICKEN JUS
42 PER PERSON

HERITAGE PORK OSSO BUCCO
CHEDDAR GRITS, CHIVE-PARSLEY GREMOLATA,
BACON BALSAMIC ROASTED BRUSSELS SPROUTS
46 PER PERSON

FILET OF BEEF*
LEEK & THYME BREAD PUDDING,
MAPLE GLAZED CARROTS, RED WINE DEMI
48 PER PERSON

COAST TO FARM

STUFFED OREGON DOVER SOLE
CRAB STUFFED SOLE, ROASTED VEGETABLES,
SCALLION AND POTATO CAKE, SAUCE VERTE
46 PER PERSON

LEMON HERB SALMON
SEASONAL RISOTTO, SEASONAL VEGETABLES, BEURRE BLANC
47 PER PERSON

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ELEMENTS FROM THE GARDEN

VEGETARIAN OPTIONS FOR PLATED DINNER

BUCKWHEAT & GREEN BEANS
GRILLED TOFU, ROASTED RED ONIONS, MINT, MIZUNA,
TARRAGON GREEN PEA DRESSING
29 PER PERSON

BLACK BARLEY
STEWED TOMATOES, ROASTED EGGPLANT, FRISÉE,
MINT, PARSLEY, GOAT CHEESE, TOMATO OIL
31 PER PERSON

FARRO SALAD
SNAP PEAS, RADISH, AVOCADO, CILANTRO,
SWEET & SPICY CHILIES, PISTACHIO, ROASTED GARLIC DRESSING
29 PER PERSON

LINGUINE AND BUTTERNUT
FRESHLY MADE VEGAN LINGUINE,
BUTTERNUT SQUASH PUREE, VEGAN SCALLOPS,
SAGE, RED CHILE, LEMON
29 PER PERSON



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ENHANCEMENTS

FROM THE CARVERY

HONEY BAKED HAM
CITRUS MARMALADE
205 SERVES 25 PEOPLE

PEPPER CRUSTED PORK LOIN
ROSEMARY AND BALSAMIC REDUCTION
155 SERVES 25 PEOPLE

ROASTED TURKEY BREAST
DIJONNAISE, FRESH CRANBERRY SAUCE
200 SERVES 25 PEOPLE

HERB CRUSTED PRIME RIB OF BEEF*
AU JUS & HORSERADISH CREAM
460 SERVES 25 PEOPLE

AT THE GARDEN

CLASSIC CAESAR
CHOPPED ROMAINE, AGED PARMESAN CHEESE,
GARLIC CROUTONS, CAESAR DRESSING
5.5 PER PERSON

PENNE PESTO SALAD
SUNDRIED TOMATOES, RED ONIONS,
PEARL MOZZARELLA
5.5 PER PERSON

SEASONAL FRUIT SALAD
5 PER PERSON

PANZANELLA
SWEET PEPPERS, TOMATOES,
GRILLED BREAD, HERB BALSAMIC DRESSING
5.5 PER PERSON

STOCK UP | 5.5 PER PERSON

CORN CHOWDER
BRAISED LEEKS, BACON

BUTTERNUT SQUASH SOUP
SAGE CREAM

HUNTER'S MUSHROOM SOUP
SHIITAKES, CRIMINIS, PORTABELLOS, CARROTS, THYME

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SAMANTHA MCFARLEN PHOTOGRAPHY

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SIGNATURE DESSERTS

ASSORTED MINI SCONES

38 per dozen

ASSORTED MINI CROISSANTS

24 per dozen

ASSORTED CUPCAKES

50 per dozen

ASSORTED MACARONS

3.75 each | minimum 3 dozen

ASSORTED COOKIES

26 per dozen

CHOCOLATE S'MORES MINI TART

Chocolate tart shell filled with rich chocolate filling topped with toasted marshmallow meringue, chocolate ganache, and graham crackers

38 per dozen

LEMON MERINGUE MINI TART

Mini tart shell filled with housemade lemon curd topped with toasted meringue and fresh berries

38 per dozen

PROFITEROLES

Mini cream puffs filled with espresso cream, dusted with powdered sugar

44 per 36 pieces

3 pieces per person

PETITE DESSERT TRIO

Assorted mini tarts and profiteroles

9 per person | minimum 50 person order |

3 pieces per person

WHOLE CAKES

150 | serves 24 people | includes cutting fee

Vanilla Cake | 6 layers of Vanilla buttermilk cake with vanilla Italian meringue buttercream

Chocolate Peanut Butter Cake | 6 layers of chocolate cake layered with peanut butter Italian meringue buttercream

Carrot Cake | 6 layers of carrot cake layered with cream cheese frosting

ICE CREAM SUNDAE BAR

8 per person | 50 person minimum

One flavor ice cream*
vanilla, strawberry, chocolate

Rainbow sprinkles
Butterfinger topping
Chocolate sauce
Caramel sauce
Maraschino cherries
Whipped cream

*Additional ice cream flavors are \$2 per person per flavor

BEVERAGES & BAR SERVICE

BAR SERVICE INCLUDES: STANDARD LIQUORS, ROTATING PNW WINES; DOMESTIC, IMPORT AND MICRO-BREW BEERS; SOFT DRINKS AND JUICES.

HOSTED BAR PACKAGE

INCLUDES A 4-HOUR OPEN BAR, BAR LABOR, ICE, GARNISHES, MIXERS AND GLASSWARE. TAX AND SERVICE CHARGE IS ADDED TO FINAL BILL. THE BARTENDER RESERVES THE RIGHT TO REFUSE SERVICE IF GUESTS APPEAR INTOXICATED. LABOR FEE WILL BE APPLIED IF MORE THAN TWO BARTENDERS ARE NEEDED.

• **SOFT HOST \$22 PER PERSON**

BEER, WINE, BUBBLES, SODA, JUICE

• **HARD HOST \$28 PER PERSON**

STANDARD COCKTAILS, BEER, WINE, BUBBLES SODA, JUICE

• **CHAMPAGNE/SPARKLING CIDER TOAST \$4.25 PER PERSON**



NO HOST BAR PACKAGE

INCLUDES A 4-HOUR SERVICE WINDOW, UP TO TWO BARTENDERS, ICE, GARNISHES, MIXERS, AND GLASSWARE. FEE IS WAIVED WITH HOSTED BAR SERVICE.

• **BAR SERVICE SET UP FEE \$300**

ALL NON-HOSTED BARS REQUIRE A BAR SET UP

NON-ALCOHOLIC BEVERAGE STATION

• **\$4.95 PER PERSON**

INCLUDES LEMONADE OR SODA, COFFEE WITH CONDIMENTS, ICED TEA, HOT TEA

* Drink tickets and hosted drinks per consumption packages available





LOCAPONE IMAGES

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