

all seasons



all reasons

catering & event design

Plated Table Service

Mixed Local Baby Lettuces

Cucumber Ribbons, Grape Tomatoes, Shaved Carrot,
Maytag Bleu Cheese, Garlic Croutons and Herb Vinaigrette

or

Roasted Corn and Leek Bisque

Grilled Crostini Crouton

~ Entrée Selections ~

Seared Eye of New York Au Poivre

Cognac Butter Pan Jus or Seasonal Mushroom Demi Glace

English Cheddar Potatoes Gratin

Local Asparagus

(when available)

or

Stuffed Breast of Chicken

French Feta, Sun Dried Tomatoes, Roasted Garlic and Basil
Served with "Blonde" Reduction

Cappellini Pomodoro

Tru Vine Tomatoes (when available), Fresh Basil, Shaved Garlic,
Red Wine, Olive Oil and Romano

Local Asparagus

(when available)

or

Lasagne Florentine

Layered with Seasonal Mushrooms, Wilted Chard, Roasted Garlic,
Ricotta, Fresh Mozzarella and Béchamel

Local Asparagus

(when available)

~ Dessert ~

Scharffenberger Chocolate Mousse

Fresh Berries and Candied Caramel Garnish

Gourmet Coffee & Hot Tea

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Lunch Buffet

Grilled Citrus Rosemary Chicken

Garnished with Sweet Pepper Coulis

Roasted Corn Orzo Pasta Pilaf

Chilled Asparagus

Tossed in Local Olive Oil and Balsamic Reduction

Butterleaf and Hazelnut Salad

Shaved Carrot, Apples, Scallions, Cucumber,

Sonoma Chevre and Champagne Vinaigrette

Assorted Rolls

Dessert

Choice of Fresh Lemonade or Iced Tea

Gourmet Coffee & Hot Tea

Cold Buffet

Italian Style Deli Meats

Peppered Turkey, Genoa Salami, Pastrami, Mortadella,

Black Forrest Ham and Coppa

Served with Mustards, Mayo, Cream Cheese, Creamy Horseradish

Sliced Tillamook and Artisan Cheeses

Fresh Crudités

Lettuces, Tomato, Onions, Pepperoncini and Pickles

Farfale Pasta Salad

Blanched Broccoli, Feta Cheese, Olives, Sweet Peppers
and Toasted Almonds

Fresh Seasonal Fruit

Assorted Fresh Sandwich Rolls

Dessert

Choice of Fresh Lemonade or Iced Tea

Gourmet Coffee & Hot Tea

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Breakfast

Scrambled Eggs

Sweet Peppers, Tomatoes, Mild Chiles, Salsa
and Shredded Cheese on the side

Hickory Bacon

Irish Oatmeal

Fresh Apples, Raisins, Brown Sugar, Cinnamon, and Butter

Sage Breakfast Sausage

Fresh Seasonal Fruit

Chilled Greek Yogurt

Sweet Breads, Croissants, Bagels and Pastries
Butter, Cream Cheese and Preserves

Continental Breakfast

An Assortment of Pastries, Bagels, Muffins and Croissants
Served with Butter, Cream Cheese and Preserves

Hard Boiled Eggs

Salt, Pepper and Tabasco

Fresh Seasonal fruit

House Granola with Slivered Almonds and Dried Cherries
Served with Chilled Plain and Vanilla Greek Yogurt