



Fall & Winter Hors d'oeuvre Reception

TRAY PASSED HORS D'OEUVRES

Smoked salmon & caviar on potato crisp with Crème Fraîche, chive

House-made ricotta on crostini with chervil, black pepper

Seasonal beignet with aioli

Oregon dungeness crab cake with tarragon aioli

Gougère with Briar Rose chèvre & wild mushrooms

Saffron arancini stuffed with mozzarella

Creamy duck pâte on crostini with pickled onions and pea shoots

Roasted veal meatballs

Applewood bacon wrapped dates

Duck rillettes on crostini with whole grain mustard

Yukon Gold potato crouquette stuffed with country ham & gruyère

Cascade natural beef skewer with gremolata

STATIONARY BOARDS

Chefs cheese selection with hazelnuts & olives

House-made charcuterie plate with mustards & pickles

Curried jumbo prawns with lemon oil

Oysters on the half shell with mignonette & lemon

Raw bar: selection of oysters, Manila clams, crab salad, shrimp

Fall & Winter Dinner Menu

*Prices will vary depending on number of courses selected and final guest count,
please inquire on pricing once you have selected your menu items.*

APPETIZER (SELECT ONE)

Seared Diver Scallop, spiced squash purée, truffle vinaigrette
Roasted wild mushrooms, toasted brioche, beurre Monté, Aceto Balsamico
Dungeness crab salad, cucumber, toast points
Apple, fennel, olive oil, red onion, smoked salmon lox, arugula

SOUP (SELECT ONE)

Yukon Gold potatoes, leek, herb pistou
Celery root & Fuji apple soup, celery leaves, parsley oil
Seafood chowder, bay shrimp, Yukon Gold potato croutons, Carlton Farms bacon
Roasted butternut squash bisque, cider reduction, chives

SALAD (SELECT ONE)

Endive, blue cheese, candied nuts, sliced apple, local honey & mustard vinaigrette
Simington Farms kale, red cabbage, candied hazelnuts, sliced breakfast radish, sherry vinaigrette
Baby arugula, citrus segments, brioche croutons, roasted beet purée
Mesclun greens, pancetta, toasted walnuts, manchego, champagne vinaigrette
Butter lettuce, garden herbs & creamy garlic vinaigrette

PASTA (SELECT ONE)

Torchio: anchovy, capers, olives, garlic & heirloom tomatoes
Pappardelle pasta: rabbit sugo, tomatoes, greens, grana padano

MAIN (SELECT UP TO TWO)

Pan roasted Draper Valley chicken breast, Simington Farms carrots, roasted fennel, Chantrelle velouté
Carlton Farm's pork tenderloin, whipped potatoes, apple and parsley salad, swiss chard, whole grain mustard demi glacé
Pan seared Oregon salmon, parsnip purée, carrot & squash ragout, grape gremolata
Butter poached pacific cod, beluga lentils, buttered carrots, fennel & parsley salad
Cascade natural beef tenderloin, roasted new potatoes, braised greens, wild mushroom demi glacé
Cascade natural beef short ribs, polenta cake, grilled asparagus, truffle reduction
Vegetarian pasta, roasted fennel, arugula, Oregon truffle butter, grana padano
Pan seared gnocchi, spiced carrot purée, pancetta, parsley, arugula, seared wild mushrooms

DESSERT (SELECT ONE)

Apple galettes with candied walnuts, vanilla or cream cheese ice cream
Pear galettes with candied almonds, vanilla or cream cheese ice cream
Poached pears with cookie, vanilla anglaise
Pumpkin bread pudding with walnuts, cinnamon crème anglaise and whipped cream or ice cream
For groups of 30 or fewer, individual caramel apple tarts with vanilla or cream cheese ice cream
For groups of 70 or fewer, pumpkin crème brûlée with sugar cookie

*Catering by
The Dundee Bistro*