



DINNER BUFFETS

PREPARED FOR A MINIMUM OF 25 GUESTS

MEAL PACKAGE INCLUDES:

rosemary bread + butter
choice of 1 salad + 1 entrée
choice of 2 accompaniments

STARTING AT 60 PER GUEST

ADD additional entrée selection | 10 per guest

ADD additional accompaniment | 5 per guest

ADD 2 Appetizers | 20 per guest

FOLIAGE:

OXBOW SALAD

gem lettuce, white anchovy vinaigrette, shaved manchego cheese, croutons + cured egg yolk

THAI GINGER SALAD

napa cabbage, thai ginger vinaigrette, radish, pickled onions, scallions, toasted sesame seeds, wonton crisps

GREENS

mixed greens, heirloom tomatoes, sliced radish, red onion + red wine vinaigrette

SALAD ALA THOMAS

Iceberg & romaine lettuces, Chilean shrimp, peppers, onions, mushrooms, garden tomatoes, blue cheese, Anton dressing

ADD | 7 per guest

WEDGE DISPLAY

Iceberg lettuce, shaved fennel, marcona almonds, scallions, smoked blue cheese + herb yogurt dressing

ADD | 6 per guest

ACCOMPANIMENTS:

ROASTED ROOT VEGETABLES

BRUSSELS

roasted brussels, hot honey, goat cheese + meyer lemon

ADD | 4 per guest

ROSEMARY ROASTED SQUASH

roasted blend of squash
w/ fresh rosemary, sea salt + olive oil

BLISTERED FRENCH BEANS

w/yuzu butter

HEIRLOOM CARROTS

baby carrots w/ bourbon butter glaze

POMMES PUREE

buttery pureed potatoes
w/ truffle + creme

ROASTED FINGERLING POTATOES

BLT MAC + CHEESE

pasta, Tillamook sharp cheddar cheese sauce, house-made bacon, cherry tomatoes, arugula + lemon breadcrumbs

ADD | 4 per guest

BROWN RICE & QUINOA

AU'GRATIN POTATOES

sliced yukon potatoes layered
w/ herbed cream + cheeses

MAINS:

POULTRY:

JERK CHICKEN
<hot> marinated w/ chiles,
herbs + warm spices

BRICK OVEN CHICKEN
slow roasted
w/ herb jus

FRIED CHICKEN
chef's secret blend of 12 herbs and spices

TURKEY ROULADE
roasted turkey breast;
stuffed w/ fresh herbs + aromatics
served w/ tart cherry mostarda <or> gravy

CHICKEN PICATA
free-range chicken breast, lemon, capers,
onions, wild mushrooms, white wine
+ cream

SUSTAINABLE FRESH

FISH:

COLUMBIA RIVER STEELHEAD*

PAN-SEARED CHILEAN SEABASS*
w/ truffle cream
ADD | 10 per guest

MISO COD*
black cod; miso glazed and oven-roasted

'CIOPPINO' PRAWNS
jumbo tiger prawns;
served in a cioppino-style tomato sauce
ADD | 8 per guest

MEAT:

AMERICAN "KOBE" BAVETTE*
mishima reserve wagyu beef
w/ Oxbow steak sauce
ADD | 8 per guest

BRAISED PRIME SHORT RIB
prime boneless beef short rib;
slow-cooked in stock w/herbs + aromatics
ADD | 5 per guest

CHAR-GRILLED TRI TIP*
broiled prime beef tri tip,
horseradish sauce
*

STEAK DIANE
sliced prime steak
w/ sautéed mushrooms, cream,
dijon + demi glace

PORCHETTA
oven-roasted stuffed loin + belly;
served w/ sauce verte

SANS MEAT:

PNW RATATOUILLE
summer squash, wild mushrooms,
charred onion, smoked tomato

CAULIFLOWER STEAK
grilled cauliflower, 'melted' tomatoes,
herb oil

WILD MUSHROOM + TRUFFLE LASAGNA
fresh pasta, pnw mushrooms,
fresh mozzarella, pecorino romano,
truffle béchamel
ADD | 5 per guest

BROWN RICE + QUINOA TABOULEH
Brown rice, red quinoa, lemon, cucumber,
shallots, garden tomatoes, olive oil, herbs

CHEF-CARVED SPECIALTIES:

BUFFET-STYLE ONLY | MINIMUM 25 GUESTS | INCLUDES CARVING

BRICK OVEN PRIME RIB*

Slow-roasted prime rib, horseradish sauce
ADD | 20 per guest

SMOKED WAGYU BRISKET

w/ house bbq sauce, bread + butter pickles & marinated onions
ADD | 18 per guest

BONE-IN PORK RACK*

bone-in carlton farms pork loin
w/ house-made stoneground mustard pan sauce
ADD | 15 per guest

LEG OF LAMB*

slow-roasted anderson ranch lamb, mint pesto
ADD | 17 per guest

BEEF TENDERLOIN*

painted hills prime filet mignon, cabernet demi glace
ADD | 20 per guest

KUROBUTA HAM

orange + bourbon-glazed heritage pork
ADD | 10 per guest

DON'T FORGET TO LOOK AT OUR DESSERT MENU!

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

ALL MENUS ARE SUBJECT TO AVAILABILITY

COLD HORS D'OEUVRES

SMOKED SALMON CROSTINI House-smoked salmon spread, lox, red onion, capers + herbs
SMOKED WAGYU BEEF CROSTINI smoked + grilled wagyu beef, horseradish sauce, arugula, smoked sea salt +6
TRUFFLED GOAT CHEESE CROSTINI Truffle infused goat cheese, meyer lemon zest, truffle oil, herbs
WHITE BEAN HUMMUS served w/ garlic butter + herb pita
TUNA POKE*<raw> yellowfin tuna, soy, yuzu, chile + sesame on a cucumber chip
“EL CHINGON” SHRIMP TOSTADA baja-style Chilean shrimp cocktail, cilantro + tajin
THE “DEVIL’S” EGGS a variety of eggs from the devil himself
COLD FRIED CHICKEN SLIDERS jidori chicken thigh, lettuce, house pickle, herb dressing + house-baked roll
COCKTAIL PRAWNS Argentine red prawns, smoked tomato cocktail, lemon +7
CHIPS + DIP house-made thick-cut potato chips w/ charred onion dip
CRUDITÉ local farmers market vegetables w/ herb yogurt dip
FARMERS MARKET FRUIT fresh + local fruits w/ sweet cultured cream dip
COLUMBIA RIVER NOVA LOX* cured steelhead, “everything” cream cheese, capers, onion + bagel chips +5
CHARCUTERIE an assortment of salumi, cheeses, nuts + other accoutrements +7
TASTE OF THE PACIFIC * jumbo prawns, <raw> oysters, dungeness crab, house-smoked salmon **MP**

HOT HORS D'OEUVRES

MEATBALLS pork + beef meatballs w/ peppers + onions in house bbq sauce
VEGETABLE SPRING ROLLS served w/ thai ginger sauce
BIRRIA STREET TACOS beef birria served w/ mini corn tortillas + salsa verde +6
WAGYU BEEF SKEWERS grilled marinated american kobe beef, chimichurri sauce +5
PACIFIC SALMON CAKES w/shaved fennel slaw +5
DUNGENESS CRAB CAKES w/ spicy “bread + butter” remoulade +12
BACON WRAPPED SCALLOPS fresh scallops wrapped in housemade bacon; w/ sherry vinegar reduction +8
WINGS Korean bbq or buffalo (pick one)
ROASTED KIELBASA oven-roasted smoked sausage, peppers, onions, fennel, hot honey
BLT STEAMED BUNS housemade bacon, smoked tomato jam, lemon aioli + baby arugula +6
“DOLLAR” SANDWICH BAR <minimum 30 guests>
chef carved meat, fresh rolls, “bread + butter” pickles, stone ground mustard + horseradish
SNAKE RIVER FARMS AMERICAN “KOBÉ” BEEF* +12 |guest
KUROBUTA HAM +7 |guest
HERB ROASTED TURKEY +6 |guest

DESSERTS

ASSORTED DESSERTS

ASSORTED COOKIES AND BLONDIES | 5 per guest
MINIATURE SEASONAL PARFAITS | 5 per guest
SMOKED SALTED CARAMEL CHEESECAKE BITES | 5 per guest
DARK CHOCOLATE DIPPED CRÈME PUFFS | 5 per guest
MINIATURE DARK CHOCOLATE MOUSSE | 5 per guest

PLATED DESSERTS

PERSONAL CARROT CAKES | 11 per guest
STICKY TOFFEE PUDDINGS | 10 per guest
SMOKED SALTED CARAMEL CHEESECAKE | 9 per guest
DARK CHOCOLATE MOUSSE | 9 per guest

DESSERT STATIONS

SEASONAL CRISP | 11 per guest
BREAD PUDDING W/ BUTTERED SCOTCH | 12 per guest
SUNDAE BAR | 15 per guest
ROOT BEER FLOAT STATION | 11 per guest