



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

ASIAN SALAD

greens and napa cabbage, cucumber, carrot, pickled onion, scallion, radish, miso vinaigrette

GREENS

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

NEPTUNE

Iceberg & romaine lettuces, shrimp, dungeness crab, scallions, soft-boiled egg,
garden tomatoes, radish, louis vinaigrette

ADD | 12 per guest

WEDGE DISPLAY

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

ADD | 6 per guest

ACCOMPANIMENTS:

ROASTED MARKET VEGETABLES

BRUSSELS

roasted brussels, hot honey,
goat cheese + meyer lemon

ADD | 4 per guest

ROSEMARY ROASTED SQUASH

roasted summer squash + zucchini
w/ fresh rosemary, sea salt + olive oil

BLISTERED FRENCH BEANS

w/yuzu butter

YAKIMA VALLEY ASPARAGUS

Grilled local asparagus, smoked salt +
cracked pepper

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

"DIRTY" RICE

cajun spiced rice pilaf w/san marzano
tomatoes + veal stock

"ANGRY PIG" FRIED RICE

basmati rice, house-made bacon,
fried egg, snow peas,
szechwan pepper

ADD | 4 per guest

MAINS:

POULTRY:

BBQ CHICKEN

slow-smoked + smothered
w/ house white bbq sauce

BRICK OVEN CHICKEN

oven-roasted
w/ herb jus

CHICKEN YAKITORI

jidori chicken thighs, marinated + grilled

DUCK BREAST

Pan-seared duck breast
w/ sour cherry gastrique
ADD | 12 per guest

CHICKEN PICATA

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

MEAT:

CHAR-GRILLED PRIME RIBEYE*

Double R prime beef
w/ rosemary demi
ADD | 12 per guest

BABY BACK RIBS

Carlton Farms back ribs, house rub,
bbq sauce
ADD | 4 per guest

SMOKED TRI TIP

smoked prime beef tri tip,
horseradish sauce

STEAK DIANE

prime beef medallions
w/ sautéed mushrooms, cream, Dijon +
demi glace

HERITAGE PORK RIB CAP

grilled Lanroc farms pork 'secreto',
goathorn pepper + herb battuto

SUSTAINABLE FRESH

FISH:

COLUMBIA RIVER STEELHEAD*

w/ capers + fresh dill

PACIFIC HALIBUT

w/ truffle cream
ADD | 10 per guest

WILD ALASKAN KING SALMON*

w/ smoked shallot beurre blanc
ADD | 8 per guest

CREOLE PRAWNS

argentine red prawns w/ smoked tomato
creole sauce
ADD | 7 per guest

SANS MEAT:

PNW RATATOUILLE

summer squash, wild mushrooms,
charred onion, smoked tomato

PASTA PRIMAVERA

summer vegetables, fresh pasta, pesto
crème sauce

PORCINI + TRUFFLE RAVIOLI

w/ roasted butternut squash + truffle
cream sauce

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*

Double R prime rib, horseradish sauce + smoked onion jus
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*

Double R prime filet mignon, cabernet demi glace
ADD | 20 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
TUNA POKE* <raw> yellowfin tuna, soy, yuzu, chile + sesame on a cucumber chip
"EL CHINGON" SHRIMP TOSTADA baja-style Chilean shrimp cocktail, cilantro + tajin
COLD FRIED CHICKEN SLIDERS jidori chicken thigh, lettuce, house pickle, herb dressing + sweet 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
BANG BANG CHICKEN karaage-style chicken, bang bang sauce, sesame, scallion

"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
BRULEE CHEESECAKE | 11 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