



wild duck catering

Eugene's Premier Boutique Caterer

Catalogue of Services

Corporate Party Planning
Management Services
Full Service Catering
Bar Services
Weddings
Banquets
Licensed & Insured

Wild Duck Catering (541) 485-DUCK

Our venue or yours

Wild Duck Catering has become one of the finest full service catering companies in the Eugene-Springfield area. The team at Wild Duck Catering has the experience necessary to guarantee that our clients receive top grade service and professional consultation.

- Unique menus created from scratch
- Customized menus to meet your taste & budget
- Quick response time
- Complete catering, event planning, entertainment & bar services
- Growing list of happy clients

Wild Duck Cuisine

Our chefs spare no effort in producing the highest quality handmade cuisine. We source local and organic products as much as possible and take extra steps to ensure that the food at your event is cooked and displayed with great attention to detail. We buy high quality ingredients and serve fine dining restaurant quality cuisine. You can taste and see the difference. Your guests will too!

Big Green Events

A Event Management Company Committed to the Environment

Big Green Events is the parent Company of Wild Duck Catering. Big Green Events is a management company that provides any level of event management or production service and works directly with the client to plan events of all sizes. Big Green Events is committed to zero waste events by recycling, composting and using sustainable, low impact products whenever possible. Ask out our biodegradable disposables.

- ◆ Comprehensive event planning, consultation and on site management
- ◆ Party themes and propping
- ◆ Entertainment services
- ◆ Rentals and equipment
- ◆ Tenting and infrastructure to match any event

General Fees & Minimums

For Catering or Banquet Services at Mallard Hall

18% gratuity will be added to all orders except carry out

Wild Duck Catering requires a \$500 minimum on all orders except carry out.

Some catering orders may require labor.

Catering orders require a 50% deposit unless credit has been established.

Paper/plastic service is gratis with minimum order. China service for off-site facilities is quoted per event.

Delivery fees (includes buffet equipment, set up and clean up):

- ♦ Standard delivery fee is \$30 (includes standard buffet set up and pick up)
- ♦ Heavy equipment delivery fee varies (grills, tents, chairs, tables etc.)
- ♦ Out of Eugene-Springfield area mileage fee is \$2.00 per mile round trip

Beverage Service

The Wild Duck can provide any type of beverage service you desire for your event hosted or non-hosted. From simple non-alcoholic selections to a full bar, beer, wine or a combination thereof. Wild Duck Catering is fully licensed and insured for every type of event. Insurance riders can be provided at request.

\$150.00 set up fee will be added on to full mobile bar set ; \$35.00 for mobile beer & wine set

PRICING

Full kegs Domestic (approx. 100 – pints).....	\$325.00
Full kegs Premium (approx. 100 – pints).....	\$375.00
Pony kegs Domestic (approx. 50 – pints).....	\$175.00
Pony kegs Premium (approx. 50 – pints).....	\$200.00

No deposit required for staffed events

SERVED HOSTED BAR (PER BEVERAGE CONSUMED / REDEEMED)

Premium well liquor drinks	\$5.50
Beer by pint from tap	\$5.00
Beer by 12oz bottle	\$3.75
House Wine (Estrella Winery – Napa Valley, Ca.)	\$4.00 glass / \$25 1.5 liter bottle
Drink tickets for beer, wine or call liquor	\$5.50

**Ask about custom bar themes, martini parties, wine dinners, tropical cocktails, etc.*

WINE (PER BOTTLE OR PER CASE PRICES)

Magnums of house wines \$35 per (Cabernet, Chardonnay and White Zinfandel)

Extensive list of California, Oregon, Washington and sparkling wines

** Corking fee is \$7 per 750ml bottle,*

NON-ALCOHOLIC BEVERAGES

Bottled Water /sodas \$1.50 per guest
Coffee \$13 per 1/2gallon serves 10
Coffee \$25 per gallon serves 20
Ice Tea \$15 per gallon serves 20
Bottled Juices \$1.50 per guest

Punch \$15 per gallon serves 20
Sparkling Cider \$6.75 per bottle
Breakfast Juice \$25 per gallon

Snapple, Lipton Ice Tea \$ 1.75

Cold Hors D'oeuvres Platters – Ala Carte

a la carte selections are served buffet style.

small platters will serve 25 or less, large platters will serve 50 or less

Small / Large

Garden Vegetable Crudités Platter with yogurt herb dip.....	\$ 55 / \$ 105
Fresh Seasonal Fruit Platter	rest of year \$ 55 / \$ 105 : Nov-Mar \$70 / \$135
Whole Fruit Basket with apples, oranges, bananas.....	\$ 35 / \$ 60
Cubed Assorted Domestic Cheeses with grapes & Rustic Crackers	\$ 65 / \$ 125
Wedged Artisan Oregon Cheese Board with wine grapes & Rustic Crackers	\$ 70 / \$ 135
Mini Quiche Platter served cold: smoked salmon, mushroom pancetta, spinach	\$ 55 / \$ 105
Basket of Assorted Pepperidge Farm Crackers	\$ 12 / \$ 20
Sliced Domestic Cheese Platter	\$ 50 / \$ 95
Sliced Roasted Meat Platter	\$ 65 / \$ 125
Antipasto Platter (<i>includes Capocollo, Genoa Salami, Prosciutto, fresh mozzarella, smoked gouda, chevre, assorted olives, marinated vegetables, roasted peppers, rosemary hummus</i>) served with rustic crackers.....	\$ 90 / \$175
Smoked Salmon Mousse served with Crostini	\$ 60 / \$ 115
Filet of Alder Smoked Side of Salmon atop Bed of Mousse (presented whole, garnished with cream cheese, minced egg, capers, red onions and served with crostini)	\$ 80 / \$ 155
Jumbo Tiger Prawns (chilled; served with fresh lemon & horseradish cocktail sauce).\$	\$ 85 / \$ 165
Chili Lime Prawns (chilled; served with citrus-honey dipping sauce).	\$ 85 / \$ 165
Roasted Vegetable Dip; <i>artichoke hearts, roasted peppers, sun dried tomatoes, garlic and herbs, whipped with cream cheese; Served with house baguette</i>	\$ 45 / \$ 90
Spinach, Roasted Garlic and Artichoke Spread; Served chilled with Sliced Baguette ...	\$ 45 / \$ 90
Mexican Layer dip served with tortilla chips	\$ 45 / \$ 90
Rosemary Hummus garnished with sun dried tomatoes, fresh basil, with baguette.....	\$ 45 / \$ 90
Traditional Hummus Platter with Olives, Feta, Tomatoes; Served with Pita Chips.....	\$ 45 / \$ 90
Roasted Red Pepper Hummus with cilantro and smoked paprika; with Pita Chips	\$ 45 / \$ 90
Deli Nosh Platter with Assorted roasted Meats, Pesto Cream Cheese, Fresh Challah Knot Rolls & sliced Pickles.....	\$ 100 / \$195
Asparagus Spears wrapped with Prosciutto and Puff Pastry	\$ 60 / \$115

Lavosh Pinwheel Sandwich Platters

Shallot-Thyme Cream Cheese, Genoa Salami & Green Olives	\$ 55 / \$ 105
Dill-Shallot Cream Cheese, Smoked Salmon & Capers	\$ 55 / \$ 105
Cranberry Cream Cheese, Roasted Turkey and Spinach	\$ 55 / \$ 105
Garlic Cream Cheese, Quinoa, Fresh Herbs, Roasted vegetables	\$ 55 / \$ 105
Chipotle pepper cream cheese, roast beef, brunoise of red peppers and onions.....	\$ 55 / \$ 105

Canapés

Served butler style by Wild Duck service staff

*Includes three choices - three pieces per guest. * Minimum of 50 required.*

- Smoked Duck Breast with Blackberry and Pepper Coulis on Crostini
- Smoked Beef Loin on Potato Pancake with Slivered Shallots & Dijon Cognac Sauce
- Whiskey Smoked jumbo prawns basted in Amber ale Barbeque sauce
- Balsamic Marinated Vine Ripened Roma Tomato Bruschetta with Chevre & Fresh Basil
- Phillo Tartlets with blue cheese, caramelized onion and roasted apple
- Phillo tartlets with roasted pear, brie and crushed local Filberts
- Roasted Portabella on Crostini with Sun-Dried Tomato Pesto & Roasted Garlic
- Smoked Salmon on Potato Pancake with a Dill-Shallot Sour Cream Compound
- Seared Rare Sesame crusted Ahi Sashimi on Crispy Wonton with Citrus Slaw & Wasabi
- Playa Blanca- Oregon Bay Shrimp & Halibut Pate on a Tortilla Canapé with Salsa Fresca
- Three Olive Tapenade on Crostini with Shaved Parmigiano Reggiano
- Sante Fe Chicken in tortilla cup with Corn & Black Bean Salsa & Lime Sour Cream
- Jerk Spiced Tiger Prawn on fried Plantain with Pineapple Salsa
- Genoa Salami rose on rustic cracker with aged cheddar cheese and stone ground honey mustard

Selection of three canapés for party of 50 or more\$ 3.75 per guest w/ meal, \$4.75 a la carte

Hot Hors D'oeuvres – A la Carte

*A la carte selections are served buffet style. Paper service is included.
Small orders serve 25 guests or less, Large orders serve 50 guests or less*

	<u>Small / Large</u>
Mini Breaded Cordon Bleu with Dijon-Cognac Sauce.....	\$ 60 / \$ 115
Pub Style Chicken Drumettes (Teriyaki, BBQ, Buffalo or Cajun)	\$ 60 / \$ 115
Coconut Breaded Tiger Prawns	\$ 95 / \$185
Button Mushrooms Stuffed with Peppered bacon and Blue cheese	\$ 55 / \$ 105
Button Mushrooms Stuffed with Sausage & Cheese	\$ 55 / \$ 105
Button Mushrooms Stuffed with Oregon Bay Shrimp	\$ 55 / \$ 105
Brie en Crout with roasted Apple and Fig filling served with Sliced Baguette	\$ 55 / \$ 105
Mini Spanakopita – vegetarian, served with Tzatziki sauce.....	\$ 80 / \$ 155
Cedar Plank Side of Salmon Served with Crackers (Cajun or Lemon-Thyme)	\$ 85 / \$ 165
Grilled Chicken Satay (Sweet Asian Chili, Chipotle BBQ or Teriyaki)	\$ 60 / \$ 115
Mini Beef Skewers (Kansas City Rub, Chipotle BBQ or Teriyaki).....	\$ 70 / \$ 135
Mini Grilled Tempeh Skewers (Lemongrass, Sweet Asian Chili or Teriyaki).....	\$ 60 / \$ 115
3 Tiger Prawn Skewers (Lemongrass, Sweet Asian Chili or Teriyaki).....	\$ 95 / \$185
Fire Roasted Meatballs (BBQ, Marinara, Sweet Asian Chili or Teriyaki).....	\$ 55 / \$105
Jalapeno Poppers Served with Fresh Salsa	\$ 55 / \$105
Chicken Taquitos Served with Sour Cream & Fresh Salsa	\$ 55 / \$105
Bacon & Cheddar Potato Skins Served with roasted onion sour cream dip.....	\$ 55 / \$105
Mini Dungeness Crab Cakes with lemon and Fresh dill Aoli	\$ 100 / \$195
Pot Stickers (Pork & Chicken) with Shoyu & Sweet Asian Chili Sauce.....	\$ 60 / \$ 115
Mini Vegetable Spring Rolls with Shoyu & Sweet Asian Chili Sauce	\$ 60 / \$ 115
Hawaiian Beef Short Rib Halves in Teriyaki Sauce	\$ 75 / \$ 145

**Our Chefs can customize hors d'oeuvres just for your party – please inquire*

Hors D'oeuvres Buffet Selections

*Items can be substituted from a la carte menus.
Paper Service is included with minimum order*

HORS D'OEUVRES BUFFET #1

(Price: \$10.95 per guest) minimum of 25

- ♦ Seasonal Fruit Platter
- ♦ Garden Vegetable Crudités Platter with Dip
- ♦ Cubed Domestic cheese board with grapes and rustic crackers
- ♦ Fire Roasted Meatballs with choice of sauce
- ♦ Petite dessert bar sampler

HORS D'OEUVRES BUFFET #2

(Price: \$14.95 per guest) minimum of 25

- ♦ Seasonal Fruit Platter
- ♦ Garden Vegetable Crudités Platter with Dip
- ♦ Grilled Chicken Satay with two Sauces (Sweet Asian Chili & Thai Peanut)
- ♦ Spinach & Artichoke Dip with Baguette
- ♦ Cubed Domestic cheese board with grapes and rustic crackers
- ♦ Jumbo Poached Prawns with Horseradish Cocktail Sauce & Lemons

HORS D'OEUVRES BUFFET #3

(Price: \$22.95 per guest) minimum of 50

- ♦ Antipasto Platter with rustic crackers
- ♦ Seasonal Fruit Platter
- ♦ Stuffed Mushrooms
- ♦ Mini Spanakopita with Tzatziki sauce
- ♦ Jumbo Poached Prawns with Vodka Cocktail Sauce & Lemons
- ♦ Whole Smoked Side of Salmon – Garnished with Smoked Salmon Mousse
- ♦ Brie en Crout stuffed with roasted Apples and Figs with Sliced Baguette- Served Warm
- ♦ Mini Dunguness Crab Cakes with lemon and Fresh Dill Aoli
- ♦ Spinach & Artichoke Dip with Baguette

**Our chefs can customize hors d'oeuvres packages, just for your party – please inquire*

Brunch Buffets

*We use only the finest, freshest ingredients and prepare our menus from scratch.
Paper Service is included with minimum order*

BAKERY BASKET

(PRICE: \$4.75 PER GUEST)

- ◆ Assorted Breakfast Breads (Croissants, Scones, & Danishes)
- ◆ Seasonal Fresh Fruit Platter

CONTINENTAL BRUNCH BUFFET

(PRICE: \$6.75 PER GUEST)

- ◆ Assorted Breakfast Breads (Croissants, Scones, & Danish)
- ◆ Seasonal Fresh Fruit Platter
- ◆ Choice of One Quiche (Spinach & Mushroom, Denver, or Smoked Salmon)

HOT BRUNCH BUFFET

(PRICE: \$11.75 PER GUEST)

- ◆ Choice of Plain, Florentine, or Denver Scrambled Eggs
- ◆ Choice of One: Sausage Links, Peppered Bacon or Biscuits & Sausage Gravy)
Additional Breakfast Meat \$3.00 / guest
- ◆ Breakfast Potatoes with onions and peppers
- ◆ Bakery Fresh Muffins
- ◆ Seasonal Fresh Fruit Platter
- ◆ Ketchup & Hot Sauces

FULL SERVICE CUSTOMIZED BRUNCH BUFFETS

PRICED BY SELECTION PER GUEST

**Our chefs will artfully customize your brunch – please inquire*

Wild Duck Box Lunches

PRICE: \$7.95 PER GUEST

Perfect for meetings, sporting events and parties on the go

Basic Sandwich Box Lunch

Your Choice of House roasted Turkey, Ham, Roast Beef or Roasted Vegetables on choice of Bread

Includes: Apple, Individual Bag of Chips, Cookie, Moist Towlette, Napkin, Utensils, Mayonnaise & Mustard Packets.

Add a green side salad \$2.50

Choice of dressing: Ranch, Italian Vinaigrette, Blue Cheese, 1000 Island or Raspberry Vinaigrette

Add a side salad \$2.00

Choice of: Fruit Salad, Country Potato Salad, House Macaroni Salad or Italian Pasta Salad

Add a beverage \$1.75

Choice of: Bottled Water, Pepsi, Diet Pepsi or Sierra Mist

Wild Duck box lunches are customized for your party. Our chefs will work with you to provide your group with a list of choices.

WWW.WILD DUCK CATERING.COM

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FAX: 541.485.1708

Business Luncheon Buffets

*Available Monday – Friday 10am – 3pm
Paper Service is included with minimum order*

MENU #1: SOUP, SALAD & SANDWICH

(Price: \$10.95 per guest)

One Soup Selection

Choice of Two Salads

Assorted Half Sandwiches with Lettuce, Tomato, & Cheese, mayonnaise & mustard

Assorted Cookies & Brownies

MENU #2: SALAD & ENTRÉE

(Price: \$13.95 per guest)

Choice of One Salad

Seasonal Fresh Fruit Platter

One Entrée Selection

Sliced Baguette & Butter Chips

Choice of One Dessert Bar or Cookie Selection

MENU #3: WILD DUCK FAJITA BAR

(Price: \$13.95 per guest)

Comes with Cilantro Black Beans, Baja Rice, Fresh Tortillas & Assorted Fajita Condiments (Shredded Lettuce, Diced Tomatoes, Diced Bermuda Onion with Cilantro, Shredded Cheeses, Sour Cream, Guacamole, Hand Made Salsa & Hot Sauces)

Choose One Protein (Seasoned Beef, Seasoned Chicken) –orders 50 or more can have both

Choice of One Dessert Bar or Cookie Selection

BUSINESS LUNCHEON ENTRÉE SELECTIONS

- ♦ Handmade Seasonal Roasted Vegetable Lasagna or Beef & Sausage Lasagna
- ♦ Chicken Prosciutto Pasta; Roasted Garlic & Gorgonzola Cream Sauce Served Over Penne
- ♦ Traditional Chicken or Snapper Piccata or Chicken Marsala
- ♦ Chicken Parmesan with Fresh Marinara & Mozzarella
- ♦ Citrus Curried Chicken over Rice
- ♦ Marinated Grilled Chicken with Rice
- ♦ Chicken Divan over Cal Rose Rice
- ♦ Shrimp & Sausage Jambalaya
- ♦ Chicken Béchamel with Mushrooms & Swiss served with Rice
- ♦ Meatball Marinara with Penne Pasta
- ♦ Roasted Turkey Cutlets Served over Buttermilk Mashed Potatoes with Gravy
- ♦ Tri Tip Stroganoff Served with Rice
- ♦ Three Cheese Enchiladas, Beef Enchiladas or Chicken Enchiladas

Professional Barbecue Menu

Minimum of 50 guests.

*We can cook right at your event for a small labor and delivery fee, providing a relaxed outdoor BBQ feel without the burden of cleaning or grilling. Let everyone enjoy!
Paper Service is included.*

BARBECUE BUFFET #1

(Price: \$9.95 per guest; this menu only: kids less than 10 years old, 1/2 price)

- ◆ All American Hamburgers & Garden Burgers
(Accompanied by fresh sesame buns, sliced cheese platter, sliced tomatoes, red onion, pickles, green leaf lettuce, mayo, mustard and ketchup)
- ◆ All American Hot Dogs
(accompanied by fresh buns, relish, diced onions and shredded cheese)
- ◆ Brown Sugar Baked Beans
- ◆ Country Potato Salad and Fresh Cut Coleslaw

BARBECUE BUFFET #2

(Price: \$13.95 per guest)

- ◆ Choice of Two Entrée Items: Barbecued Pulled Pork Sandwiches with Onion Rolls, Chipotle BBQ Sauce and Southern Style Cole Slaw, Sheboygan Bratwurst served over Beer Braised Onions with Sweet Spicy Mustard and Sauerkraut, Smoked Beef Brisket with Amber Ale BBQ Sauce, California Chicken Sandwiches with Pepper Jack Cheese and Guacamole
- ◆ Choice of Baked Beans: Bacon & Brown Sugar, or Sweet & Spicy Porter braised
- ◆ Choice of Two Salads, Choice of Side Dish

BARBECUE BUFFET #3

(Price: \$18.95 per guest)

- ◆ Sliced Beef Tri Tip
- ◆ Hickory Smoked, Bone-in Barbecue Chicken with Amber Ale Barbecue Sauce
- ◆ Choice of Side, Choice of Starch, Choice of Two Salads
- ◆ Choice of Sweet Potato Corn Bread and Honey Butter or Potato Rolls with Butter Chips

BARBECUE BUFFET #4

(Price: \$24.95 per guest, ENTREES CAN BE CUSTOMIZED, PLEASE INQUIRE)

- ◆ Choice of Cherry Smoked Baby Back Ribs with Mild Chipotle Barbecue Sauce, Whole Smoked Prime Rib Carved at Buffet or Grilled New York Strip with Au Jus & Fresh Horseradish Carved at Buffet
- ◆ Fresh Northwest Salmon (Lemon Herb Salmon, Barbecue, or Cajun)
- ◆ Choice of Side Dish, Choice of Starch, Choice of Two Salads
- ◆ Choice of Sweet Potato Corn Bread and Honey Butter or Potato Rolls with Butter Chips

Sides, Starches & Salads are on page 15

Italian Buffet Dinner

Minimums Required

We use only the finest, freshest ingredients and prepare our menus from scratch.

Please inquire about substitutions.

Paper Service is included.

PASTA STATION

(Price: \$13.95 per guest)

Choice Pasta

Penne, Farfalle, Spaghetti, Fettuccini

Choice two Sauces

Beef & Sausage Bolognese

Traditional Alfredo

Roasted Vegetable Alfredo

Northwest Bay Shrimp & Clam Sauce

Vegetable Marinara

Meatball Marinara

Chicken breast with Roasted Garlic & Sun Dried Tomato Cream Sauce

ACCOMPANIMENTS

- ◆ Choice of Salad
- ◆ Garlic Bread

THE ITALIAN BUFFET

(PRICE: \$14.95 PER GUEST)

- ◆ Chicken Parmesan or Lasagna (Beef & Sausage, Roasted Vegetable or Spinach Chicken Alfredo)
- ◆ Choice of Side
- ◆ Choice of Starch
- ◆ Choice of Salad
- ◆ Fresh Sliced Baguette with Butter Chips

Sides, Starches & Salads are on page 15

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Buffet Dinner with Carving Station

Minimum of 50 required.

We hand select and roast all our meats to order.

We use local farmers and ranchers whenever possible.

Paper Service is included.

CARVING STATION

(Price: \$19.95 per guest)

Choice of two:

- ◆ Spice Crusted Prime Rib served with Jus al'Natural, and Ground Horseradish Crème Fresh
- ◆ Roast Breast of Turkey, with Gravy and Cranberry Sauce
- ◆ Juniper & Rosemary Marinated Beef Tri Tip with Au Jus & Sour Cream Horseradish Sauce
- ◆ Lime, Scallion & Garlic Marinated Achiote Rubbed Tri Tip, served with a Cuban Relish
- ◆ Apple Wood Smoked Tri Tip with Roasted Onion Horseradish Sauce
- ◆ Marinated Pork Loin with Pear, Apple & Filbert Chutney
- ◆ Roasted Baron of Beef, with Au Jus & Sour Cream Horseradish Sauce

75 guest minimum for Barons of Beef

ACCOMPANIMENTS

- ◆ Choice of Side
- ◆ Choice of Starch
- ◆ Choice of Two Salads
- ◆ Challah Knots with Butter Chips

Sides, Starches & Salads are on page 15

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Mexican Dinner Buffets

*We use only the finest, freshest ingredients and prepare our menus from scratch.
Please inquire about substitutions –Minimums Required*

MEXICAN DINNER OR FAJITA BUFFET

(PRICE: \$15.95 PER GUEST)

All Mexican dinner buffets come with Tortillas, Baja Rice, Pinto Beans and assorted accompaniments (shredded lettuce, diced tomatoes, diced onion with cilantro, shredded cheeses, sour cream, guacamole, hand made salsas and hot sauces). All Mexican dinner buffets come with Avocado Caesar Salad or Green Salad with choice of dressings

CHICKEN (CHOOSE ONE)

- ♦ Fajita Sliced Chicken in a Cilantro, Garlic & Oregano Marinade
- ♦ Chicken with Mole Sauce, Breasts & Thighs Baked Mexico City Mole

BEEF (CHOOSE ONE)

- ♦ Carne Asada – Marinated & Grilled Thinly Sliced Steak for Fajitas
- ♦ Beef Ranchero – Sliced Beef Tri Tip Simmered in Ranchero Sauce
- ♦ Beef Barbacoa – Tender Braised Chunks of Beef, Simmered in Mexican Spices

Soup Selections

Wild Duck Beer Cheese

Clam Chowder, Jeff's Beef Chili, Chicken Hazelnut, White Bean & Ham, Tomato Basil

Salads

Fresh Green Salad with Choice of Two Dressings

Tossed Spinach Salad with Sun Dried Tomatoes, Feta Cheese, Kalamata Olives & Roasted Garlic in a Balsamic Vinaigrette

Tossed Spinach Salad with Braised Leeks, Sunflower Seeds & Blue Cheese Croutons in a Raspberry Vinaigrette

Smoked Salmon, Celery & Fresh Dill Rotini Pasta Salad

Roasted Garlic Caesar Salad with Grated Parmigiano Reggiano & Croutons Italian Pasta Salad

Country Potato Salad, Thai Noodle Salad, Orzo Pasta Salad

Seasonal Fruit Salad, Green String Bean Salad, Sugar Pea Cashew Salad

Side Dishes

Fresh Garden Vegetable Crudités with Dip

Seasonal Fresh Sliced Fruit Platter or Fruit Salad

Sautéed Seasonal Dinner Vegetables

Steamed Broccoli & Carrots

Sautéed Sweet Corn & Red Bell Peppers

Blanched Asparagus with Butter (seasonal)

Fresh Corn on the Cob (seasonal & cooked on site only)

Starch Dishes

Roasted Rosemary Red Potato Wedges

Parsley Buttered Baby New Potatoes

Mashed Potatoes (Garlic-Basil, Buttermilk or Southwest)

Scalloped Potatoes Au Gratin, New Orleans Red Beans and Rice

Traditional Brown Sugar Baked Beans with Alder Smoked Bacon

Rice Dishes (Pilaf, Whole Grain Brown, Harvest Vegetable, Cal Rose)

Cous Cous (Curried, Mirepoix or Tomato-Mint)

Traditional Bread Stuffing

Vegetarian Options

Roasted Vegetable Lasagna

Seasonal Vegetable Pasta Primavera

Oregon Wild Mushroom Pasta

Butternut Squash Ravioli

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Plated and Served Coursed Selections

Perfect for the formal occasion. Tasting appointments upon request.

Customized menus are available.

All plated selections come with customized salad, bread, starch and vegetable selections that are determined upon consultation. More courses can be added.

<i>Whole Roasted Prime rib with Au Jus & Sour Cream Horseradish</i>	<i>\$24.95</i>
<i>Achiote Rubbed Sliced Beef Tri tip topped with Cuban avocado relish.....</i>	<i>\$22.95</i>
<i>Oven Roasted Beef Tender Loin with Oregon Blue cheese and Black Truffle Butter</i>	<i>\$26.95</i>
<i>Medallions of beef loin topped with crab, asparagus and béarnaise sauce .</i>	<i>\$25.95</i>
<i>Roasted chicken breast roulade stuffed with roasted garlic and sun dried tomato risotto finished with a natural reduction smoothed with mascarpone.</i>	<i>\$18.95</i>
<i>Lobster Ravioli in a Sun Dried Tomato and Crab Cream Sauce</i>	<i>\$18.95</i>
<i>Dungeness Crab & Oregon Bay Shrimp Stuffed Filet of Halibut</i>	<i>\$24.95</i>
<i>Brown Sugar and Porter Glazed Chinook Salmon</i>	<i>\$18.95</i>
<i>Curried Coconut poached salmon with fresh basil and lemon.....</i>	<i>\$19.95</i>
<i>Chile rubbed Fire Roasted Rack of Lamb with sauce Romaesco.....</i>	<i>\$26.95</i>
<i>French Cut Smoked Pork Chops with hard cider mustard sauce</i>	<i>\$21.95</i>
<i>Macadamia nut crusted Mahi Mahi with coconut brown butter sauce</i>	<i>\$21.95</i>
<i>Crab & Oregon Bay Shrimp Stuffed Pacific Halibut topped with a Tarragon Mustard Cream Sauce</i>	<i>\$26.95</i>
<i>Lobster Tail Stuffed with Dungeness Crab.....</i>	<i>\$35.95</i>

House Desserts and Bakery Items

Ask about our customized desserts

PETITE DESSERT DOZENS \$14.95

- ◆ 7 Layer Bars
- ◆ Pecan Pie Bars
- ◆ Butterscotch Walnut Bars
- ◆ Russian Tea Cakes
- ◆ Shortbread Cookies
- ◆ Double Chocolate Wild Duck Brownies
- ◆ Lemon Squares with Shortbread Crust
- ◆ Toffee Blondie Bars
- ◆ Peanut Butter Chocolate Bars
- ◆ White chocolate dipped “O” cookies

OVEN FRESH COOKIES PER DOZEN \$9.95

- ◆ Oatmeal, Cranberry, Walnut
- ◆ Chocolate Chip
- ◆ Peanut Butter
- ◆ Oatmeal Raisin
- ◆ Sugar

FRESH PIES \$14.95 PER PIE

Choose from: Pumpkin, Pecan, Apple, Apple Crumb, Chocolate cream, Coconut cream, Oregon Berry, Sour Cream Blueberry, Key Lime, Strawberry-Rhubarb (seasonal)

HEART OF THE HOUSE CHEESECAKES \$35 PER

Choose from: New York Style Vanilla, Chocolate, Berry Swirl, Cranberry, Pumpkin, Lemon Blueberry, Coconut Almond Fudge

SPECIALTY 12” ROUND LAYER CAKES \$24.95 PER

Choose from: Carrot with vanilla cream cheese frosting, German Chocolate with chocolate ganache frosting, Poppy seed with lemon filling and vanilla butter cream frosting,

Specialty Desserts

- ♦ Warm Country Style Cobblers with Vanilla Ice Cream \$4.50 per guest
- ♦ Southern Bread Pudding with Sweet Bourbon Whipped Cream \$4.50 per guest
- ♦ Ice Cream Sundae Stations – Assorted Flavors \$5.75 per guest
- ♦ Strawberry Shortcake with Fresh Whip Cream (seasonal) \$4.50 per guest
- ♦ Mixed Oregon Berry Shortcake with Fresh Whipped Cream \$4.50 per guest
- ♦ Chocolate Truffles – Many Flavors \$29.95 per dozen
- ♦ Petit Fours – for that Formal Occasion \$29.95 per dozen
- ♦ Large Chocolate Dipped Strawberries \$29.95 per dozen *seasonal
- ♦ Chocolate Mousse in Footed Glass – White or Dark \$29.95 per dozen
- ♦ Custard and whipped cream berry parfait –\$29.95 per dozen

PLATED DESSERTS – Please inquire about latest seasonal menu. Plated desserts are customized to each event by our talented baking team. \$3.50 – \$6.25

Custom Layer Cakes from our Bakery

Two layer half sheet cake \$100-150 (50 guests or less)

Two layer full sheet cake \$200-250 (100 guests or less)

Please inquire, layer cakes are made to your custom specification with our house baker.

Chocolate Fountain Package

Impress your guests with this interactive smile maker!

We use Euphoria chocolate and a large professional display chocolate fountain. The fountain and chocolate come with accompaniment platters of Genoa cake squares, rice crispy treat squares, chocolate brownie squares, Peanut butter bars, house-made cinnamon marshmallow squares, fresh whole strawberries, pineapple wedges and cream puffs.

* Minimum of 100 required. Staffing required. \$8.50 per guest