



WEDDING SAMPLE MENU – SPRING/SUMMER

VEG = VEGETARIAN / V = VEGAN / GF = GLUTEN-FREE / DF = DAIRY-FREE

{For any additional dietary questions, please speak with your event specialist for more information}

hors d'oeuvres

WATERMELON, FETA AND MINT MINI SKEWERS - VEG | GF

fresh cubed watermelon layered with feta cheese and mint leaves on a bamboo skewer, drizzled with a balsamic reduction

HERB ROASTED PORK TENDERLOIN CROSTINI

fresh pork tenderloin roasted with herbs, sliced thin and topped with peach shallot jam and lavender cream cheese on a toasted crostini with a balsamic drizzle

CRAB RANGOONS

Pacific cold-water crab and lightly spiced cream cheese wrapped in a crispy wonton wrapper, served with a house-made pineapple chili dipping sauce

dinner

BALSAMIC ORANGE GLAZED CHICKEN - GF | DF

seared, balsamic orange glazed chicken breast with tarragon

HERB CRUSTED BEEF TENDER - GF | DF

herb crusted PNW local beef tender, grilled and roasted, then topped with a black currant demi-glace

JUBILEE RICE PILAF - VEG | GF

brown, red and wild rice cooked with sweet onion and butter

OVEN ROASTED CAULILINI - V | GF

in roasted garlic oil and peppercorn mélange

SUMMER GREENS SALAD - V | GF

fresh mixed field greens with shaved radish, grape tomatoes and edamame tossed with a basil vinaigrette

ASSORTED FRESH MACRINA BAKERY ROLLS - VEG

served with butter

THIS IS JUST A SAMPLE MENU OF WHAT WE CAN OFFER AT YOUR EVENT. GET IN CONTACT WITH ONE OF OUR EVENT SPECIALISTS FOR FULL MENUS WITH PRICING. THEY WILL BE ABLE TO ASSIST YOU IN PUTTING TOGETHER A PERFECT MENU FOR YOU AND YOUR GUESTS, WITH OPTIONS THAT SUIT YOUR TASTE AND DIETARY NEEDS. PLEASE INQUIRE ON OUR WEBSITE OR CALL (PHONE NUMBER LISTED ABOVE) TO GET A CUSTOMIZED PROPOSAL STARTED.