



**2015 Northwest FRESH! Wedding Package**  
**Sample Menu / Additional Theme and/or Seasonal Offerings Available**

**House Bar Service** / up to five hour service / add 3.95 per person per hour for additional service time

- **House Wine** /Select 2                      Oregon Pinot Noir and Wash. Cabernet Sauvignon or Merlot  
    Oregon Pinot Gris and Or/Wash . Chardonnay or Reisling
- **House Beer** / Select 2                      Coors, Coors Light, Budweiser or Bud Light  
    Mirror Pond Pale Ale, Bridgeport IPA, Alaskan Seasonal  
    Summer or Winter, Widmer Hefeweizen, Black Butte Porter

**Sparkling Wine Bridal Toast**    ***3.00 per person to add to package, select one of the following***  
 Grand Imperial Brut                      dry French sparkling white or rose wine  
 Mionetto Bollicini Prosecco            sweeter style Italian sparkling

Includes license and insured service, appropriate glassware, ice, set up, service, clean up.

<b><u>Above Pricing Information, based on minimum 100 adults</u></b>	<b>\$15.95 pp / 18.95 with bridal toast</b>
To add Well Specialty Cocktail (s)	\$ 200.00 per batch of 50
To add House Specialty Cocktail (s)	\$ 250.00 per batch of 50
To add Premium Specialty Cocktail (s)	\$ 350.00 per batch of 50

- ▶ **Open Bar, Cash Bar, Mixed Cocktails, Specialty Wine Bars, and more are also available.**
- ▶ **Bring Your Own Beer/Wine/Champagne Option is also available / 5.95 per person service fee.**

**Non Alcoholic Beverage Services / included in your food menu price**

Longbottom Fair Trade coffee, decaf, assortment of Tazo Tea, ice water, and choice of house made lemonade (choose from: strawberry, watermelon-basil or lavender), or classic fruit punch.

**Butlered House Hors d' Oeuvres**

Three seasonal butlered hors d' oeuvre options are **included** with this package. We offer a variety of unique and crowd pleasing options each growing season.

- Classic Bruschetta / garden tomato, fresh buffalo mozzarella, basil leaf
- Caramelized Onion and Goat Cheese Tartlet
- Blue Cheese Savory with Adriatic Fig Jam

## Sample Dinner Menu Options / Remember, Custom Menus - Our Specialty

*Entrees served with freshly baked bread and a chef's selection of seasonal vegetables.*

*MANY! More options available seasonally.*

### Select One Salad

#### **Fennel and Spring Greens**

*Mandarin oranges, slivered almonds, local honey vinaigrette and freshly cracked pepper*

#### **Mixed Greens with Hood River Pear**

*balsamic vinaigrette and Rogue Creamery blue cheese*

#### **Arugula and Lemon Salad**

*balsamic vinegar, parmesan, and pine nuts*

#### **Classic Caesar**

*house baked croutons, shredded parmigiano reggiano and house Caesar dressing*

#### **Spinach Leaf Salad**

*roasted cherry tomatoes, red onion, hardwood smoked bacon  
and creamy roasted garlic horseradish dressing*

#### **Farmer's Market Salad**

*Mixed greens with a seasonal medley of vegetables including new potatoes and steamed beets  
with goat cheese and an herbed vinaigrette*

### Select One Entree

#### **Roasted Natural Beef Top Sirloin with Pan Gravy (New York Strip + 4.00/market)**

*creamy corn risotto with mint and scallion gremolata*

#### **Garlic and Pepper Crusted Roast Tri Tip of Beef – Cabernet Reduction Sauce**

*buttermilk or garlic mashed Yukon gold potatoes with horseradish cream sauce*

#### **Cider Brined Pork with Calvados, Mustard and Thyme**

*sweet potato gratin*

#### **Chicken Breast Marsala**

*fresh Oregon mushrooms, Marsala wine reduction and mashed potatoes*

#### **Cedar Planked Salmon with Huckleberry-Zinfandel Sauce (Wild Salmon + 3.00/market)**

*polenta or roasted garlic mashed potatoes*

#### **Pan Roasted Oregon Coast Rock Fish with Adobo Sauce**

*griddled corn cake with roasted garlic*

#### **Hazelnut Crusted Pork Loin, Port Maple Demi Glace**

*parsnip puree with olive oil and sage*

#### **Goat Cheese and Olive Stuffed Chicken Breast**

*garden tomato sauce and creamy parmesan polenta*

#### **Black Peppercorn Crusted Roast Top Sirloin (Prime Rib + 4.00/market)**

*slow roasted in merlot reduction, Oregon blue cheese or roasted garlic mashed potatoes*

**Menu continued**

**Cumin Crusted Roast Pork Loin with Smokey Mole**

*tomato-chile rice pilaf and grilled leeks*

**Chicken Breast "Diane"**

*brandied demi glace, Dijon mustard, shallots, fresh Oregon mushrooms, red wine herb roasted red potatoes smashed with roasted garlic and sour cream*

**Fresh Grilled Tilapia or Chicken, Piccata Style**

*white wine, lemon, capers, artichoke, fresh tomato, white and wild rice pilaf*

**Select One Vegetarian Entree**

**Scratch Made House Potato Gnocci**

*with sauteed kale & apples, butternut veloute sauce & fried sage*

**Grilled Portobello and Seasonal Vegetable Napoleon**

*stack of portobello mushrooms and seasonal vegetables, with roasted red pepper sauce*

**Vegetable Gratin with Polenta and Smoky Heirloom Tomato Butter**

*eggplant, Oregon mushrooms, artichoke hearts, zucchini, peppers and spinach*

**Lemon Pepper Pasta with Fresh Asparagus**

**Included**

**Reception Event Planning, On Site Manager, Set Up & Service**

**Pre Event Planning**

Includes comprehensive initial menu and reception planning meeting with unlimited email/phone communication, final details meeting with your planner. Long distance planning our specialty!

**Linen /White China / Stainless Flatware / Appropriate Glassware Service**

White or black house linens for guest tables, tables set with flatware, water glass *(custom linen colors and styles are available with a rental surcharge)*

Choice of tuxedo style or all white or black linen buffet/beverage table draping

Drapery included for: cake, bar, buffet, gift, DJ & guest book tables

Additional table drapery available with rental surcharge

**Cake Cutting Service**

Celebration Cake cut and plated at no additional charge

Includes china cake plates, dessert forks and paper cake napkins

**Service Staff**

Professionally attired and credentialed. Includes two hour pre-event set up, up to four hour reception service and two hour clean up (8 Hour Shift).

**Pricing Information**

**Above menus are modified to fit these service formats as needed**

	<u>Buffet Service</u>	<u>Stations</u>	<u>Family Style</u>	<u>Plated Service</u>
Minimum 100 Guests:	\$35.00 pp	\$42.00	\$47.00 pp	\$50.00 pp

▪ 19-20% production charge applied to final invoice / not a gratuity

▪ Prices subject to change according to wholesale market changes

▪ **Heavy Appetizer Menu Available / Prices starting at \$25.00 pp**