

Victorian Elegance

One standard entrée

One standard appetizer

Two side dishes or salads

Assorted fresh baked breads

\$21.95 per person

Add Ons

Add one standard entrée

And one standard appetizer

Additional \$7.50 per person

15% service charge added to final catering bill.

Prices subject to change without notice.

Appetizers

Assorted warm petite quiches

Stuffed fresh vegetables

Mini franks in puff pastry

Chicken teriyaki finger skewers

*Creamy sun-dried tomato/pesto cheese with
assorted crackers (piped or served on side)*

*Jalapeno artichoke dip with
flat bread and crackers*

Gourmet cheese board

Meatballs with your choice of sauces for dipping

Assorted deviled eggs with garnish

*Finger vegetables with dipping sauce
and assorted olives*

Seasonal sliced fruit tray

Antipasto platter with breadsticks and flatbread

*Bruschetta, tapenade, or hummus
with Italian rounds*

Entrees

Chicken teriyaki skewers

*Chicken cordon bleu with
light mustard-wasabi aioli*

*Carved oven-roasted turkey breast
with savory caper glaze*

*Marinated pork tenderloin with
peach mango salsa*

*Meat balls with your choice of sauces (BBQ/
Marinara/Mushroom)*

*Assorted cold meat and cheese platter with bistro
and creamy mustard sauces on side*

Chicken sate skewers

*NW salmon with your choice of local recipe brown
sugar-paprika dry rub or creamy
lemon dill sauce**

*Carved roast beef with red wine glaze**

**Add additional \$1.50 per person to package price for salmon and
roast beef due to market prices.*

Salads

Caesar Salad:

Fresh torn Romaine tossed with creamy Caesar dressing, aged asiago and parmesan flakes and homemade herbed croutons.

Spring Greens Salad:

Assorted spring greens with Oregon Blue cheese crumbles, mandarin oranges or apple cubes, candied spiced pecans, tossed in a balsamic berry vinaigrette.

Summer Garden Vegetable Salad:

Fresh torn mixed greens, grape tomatoes, English cucumber slices, black olives and red onion tossed with a secret recipe Ranch-style dressing and topped with shredded Tillamook Cheese flakes.

Mediterranean Pasta Salad:

Al-dente chilled past with grape tomatoes, English cucumber cubes, Feta cheese, Vidalia onion, red and green bell peppers, kalmata olives and peperoncini tossed in European Caesar dressing.

Summer Pasta Salad:

Al dente pasta with English cucumber cubes, grape tomatoes, red onion and Tillamook Cheese flakes all tossed in our signature secret recipe creamy Ranch-style dressing.

Seasonal Fresh Fruit Salad:

Cubed fresh seasonal fruit tossed in a light fruit juice and garnished with cashews or almonds. Very good in hot weather. Cool and juicy.

Crudités Platter:

Fresh, or lightly steamed and chilled, seasonal vegetable assortment sliced into serving sized portions and served with your choice of dipping sauce and marinated olives.

Seasonal Fruit Tray:

Assorted seasonal fresh and dried fruits and berries sliced into serving sized portions served with assorted nuts.

Side Dishes

Oven roasted red or fingerling potatoes with roasted garlic and parsley garnish

Wild ride pilaf

Sour cream-three cheese scalloped potatoes

Baby carrots with green onions and butter sauce

Green beans with bacon and caramelized onions

Breads

Olive Bread

Asiago Cheese Bread

Assorted Gourmet Rolls

Assorted Gourmet Crackers

Gourmet Breadsticks

All choices above except crackers are served with Tillamook Creamery butter balls.

Additional Catering Selection



In addition to our full service menu selections, we offer the following items to help make any party a memorable event:

Chocolate Fountain:

Feeds up to 50

Includes 8 pounds of either dark, milk, or white chocolate

Dual-pronged skewers

Marshmallows

Assorted cookies

Pretzels

Pound or Angel food cake cubes

\$150 as an add-on to Victorian Elegance Package

\$200 alone

Additional sides such as fresh or dried fruits and berries, mini cream puffs, etc. available.

Ask for pricing.

Italian Soda Bar:

Great way to make non-alcoholic gatherings really memorable and special.

\$100 setup includes bartender, cups, ice, straws, up to 6 flavors of your choice, cream, and whipped cream. Sodas are \$1 each after setup fee. Can be hosted or no-host.

Ice Cream Sundae Bar:

\$5 per person, minimum 50

Includes 3 kinds of ice cream, bowls, spoons, 3 flavors of syrup, sliced fresh fruit or frozen fresh fruit compote (depending on time of the year), nut topping, whipped cream, and your choice of 3 assorted candies or crumbled cookies.