



NORTHWEST SUMMER WEDDING HORS D'OEUVRES BUFFET

HORS D' OEUVRE PRESENTATION

Please select six from the following assortment:

(As a Station or Tray-Passed):

- Hawaiian Tuna-Wasabi Wontons
- Cheese Gougeres with fresh Dungeness crab Salad
- Shrimp Scampi Canapés
- Prosciutto Palmier with Brie Mousse and Candied Walnuts
- Cashew Chicken Salad in Savory cones
- Coconut Chicken Tenders with Honey Dipping Sauce
- Kobe Flat-Iron Steak Bites
- Parmesan-Breaded Long Stem Artichoke Hearts with Lemon-Garlic Aioli
- Oriental Pork Wontons with Red Sweet and Sour Sauce
- Dragon Prawns with Kung Pao Sauce

IDAHO POTATO MARTINI STATION

Our Creamy Three Cheese Mashed Idaho Potatoes Served in Martini Glasses, Ready for Your Guests To Top with Hot Melted Butter, Crispy Prosciutto, Asiago Cheese Sauce, Fresh Tomato Salsa Cruda, Crème Fraiche, Fresh Chives and Our Idaho Forest Mushroom Ragout; Finished with a Crisp Idaho Potato Gaufrette

SMOKED NORTHWEST SEAFOOD DISPLAY

Features Cold Smoked Salmon, Ruby Red Idaho Trout, Golden Trout, Bay Scallops and Pacific Oysters. Served with Chopped Red Onions, Capers, Cream Cheese, Chopped Scallions and Toasted Baguette

FRESH SUMMER VEGETABLES TOWER & CHEESE SELECTION

Our Bright Colored Summer Vegetables for Your Guests
To Enjoy with Marinated Bocconcini, Cougar Gold White Cheddar Cheese, Idaho Rollingstone Chevre Cheese and Oregon Rogue River Blue Cheese with Assorted Nuts, Seasonal Berries, Dried Figs, Grapes, Fresh Fruit Kabobs, Toasted Baguette, Assorted Crackers and Vegetable Bread Sticks

CELEBRATION SALAD

Organic Greens Presented With Golden and Red Tomatoes, Marinated Artichoke Hearts, Blanched Haricot Verts, Toasted Pine Nuts, Rainbow of Peppers, and Red Onion, With Blush Vinaigrette or Creamy Herb Ranch Dressing, Presented with Heart Shaped Brioche Toasts, Three Seed Baguette, Artisan Rolls and Grilled Herb Focaccia Bread

CARVING BOARD SELECTIONS:

Please Select From One of the Following Assortment:

DEEP FRIED TURKEY

With Creole cream sauce

BARON OF BEEF

With Cabernet Au Jus and Creamy Horseradish

PAN ROASTED CHICKEN WITH PORT WINE and PEARL ONIONS

Prepared with Smoky Bacon and Fresh Pearl Onions

THREE PEPPERCORN DIJON SIRLOIN OF BEEF

Served with Creamy Horseradish and Peppercorn Au Jus

CEDAR PLANKED FRESH ATLANTIC SALMON

Finished with Lemon-Artichoke Buerre Blanc

CHOCOLATE DIPPED STRAWBERRIES

EXECUTIVE VERONA COFFEE SERVICE

Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas, Our Executive Assortment of Sugar Swizzle Sticks, Whipped Unsweetened Cream, Half & Half, Vanilla Powder, Chocolate Sprinkles, Individual Sugars and Sugar Free Sweeteners

\$55.00 Per Guest

All prices are subject to current service charge and Idaho Sales Tax. Pricing listed is for the 2007 wedding season, please consult your Wedding Coordinator for specific pricing for your celebration date. Prices and amenities are subject to availability and may change without notice.