



## PACIFIC NORTHWEST GRAND HORS D' OEUVRE RECEPTION

### HORS D'OEUVRE PRESENTATION:

Please select six from the following assortment:  
(As a Station or Tray-Passed):

Crispy Peking Duck Rolls with Spicy Plum Sauce  
Oven Roasted Tomato Bruschetta  
Cougar Gold Cheese Straws  
Cascade Forest Mushroom Toasts  
Pan Seared Garlic-Ginger Prawns  
Idaho Ballard's Farm Cheese atop Dungeness Crab Salad Crouton  
Hawaiian Tuna-Wasabi Wontons  
Chilled Summer Tomato Soup Shots  
Fresh Figs stuffed with Brie Mousse  
Warm Cheese Gougeres  
Coconut Chicken Skewers

### ELEGANT DISPLAYS:

#### HEARTS OF ROMAINE SALAD

Tossed with Toasted Pinenuts, Fresh Mozzarella Cheese,  
Rainbow Tomatoes and Blush Wine Vinaigrette

#### HOT BABY SPINACH SALAD

Tossed with Candied Almond Slivers,  
Shaved Red Onion, Crispy Prosciutto and Tomato Vinaigrette

#### SMOKED SALMON SOUFFLÉ ROULADE

Presented With Micro Greens, Gorgonzola Cream Sauce and Toasted Baguette

#### ELEGANT PINEAPPLE TREE WITH CHANNLED FRESH FRUIT

#### ARTISANAL CHEESE PRESENTATION

Baked American Brie with Wild Cherry Chutney,  
Rogue River Blue Cheese Wheel, Tillamook Smoked Cheddar,  
Seasonal Rollingstone Goat Cheese Torta.  
Served with Dried Fruits Harvest Crackers and Vegetable Bread Sticks

#### PIKE PLACE SEAFOOD STATION

Clam Shell Ice Carving Filled with Alaskan King Crab Legs, Fresh Olympia Oysters On The Half Shell,  
Pickled Jumbo Prawns, Miniature Crab Cakes and Seared Scallops on the Half Shell  
With Cocktail Sauce, Louis Sauce, and Pepper Mignonette and Lemon Wedges

#### 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 and Individual Sugars and Sugar Free Sweeteners

### PASTA PREPARED TO ORDER

Features Our Fresh Fettuccine, Wild Mushroom Ravioli,  
Rainbow Cheese Tortellini and Gnocchi

Each Guest Selects Their Favorite Sauce: Homemade Alfredo, Pomodoro, Bolognese or Fresh Tomato Basil Sauce, Guests May also add Baby Clams, Italian Sausage, Pesto, Sun-Dried Tomatoes, Fresh Garlic, Roasted Elephant Garlic, Virgin Olive Oil, Parmesan and Romano Cheese  
Complete with Assorted Freshly Baked Focaccia

### ICED GARDEN VEGETABLE TOWER

With Cusabi and Herb Crème Fraiche

### OVEN FRESH HEARTH BREADS

Braided Hearts, French Scissor Rolls, Crusty Baguette and Artisan Rolls  
With Whipped Raspberry Butter and Fig Butter

### CARVING SELECTIONS:

Please Select Three From the Following:

#### FRESH HERB-CRUSTED ROAST USDA PRIME GRADE PRIME RIB OF BEEF

With Three Pepper Corn Au-Jus and Creamy Horseradish

#### PARMESAN-CRUSTED ALASKAN HALIBUT

With Roasted Pepper Butter Sauce and Lemon

#### HUNTER'S WIFE'S CHICKEN

Pan-Roasted Chicken Breast Supreme and boneless thighs, cooked tender with Plum Tomato and fresh Herbs

#### HAVARTI CHICKEN

Stuffed with Grilled Asparagus, Shaved Black Forest Ham  
In an Herb-Panko Crust, Served with Sherry Dijon Sauce

#### FRESH ATLANTIC SALMON ROULADE

Filled with Scallops, Prawns and Dungeness Crab with Lemon-Artichoke Beurre Blanc

#### OVEN ROASTED BEER CAN CHICKEN

With Huckleberry BBQ sauce

#### STEAK DIANNE

Medallions Of Beef Tenderloin Sauté-Flambéd To  
Order Finished with Our Rich Diablo Sauce

**\$70.00 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.*