

Afternoon in the Garden

A Summer Small Bites Menu for a Garden Party

Roast Summer Vegetable Croquettes with Saffron Aioli

Marinated Manchego Crostini

with Roasted Red Pepper Sliver

Chile Braised Beef Sliders with Confetti Coleslaw on Brioche Buns

Dressed Crab on Endive

Roast Prawns with 'Green Sauce'

Tuscan Flatbread Squares with Lemon Artichoke Tapenade,

Dressed Baby Arugula , Salumi Salami Ribbons with Parmesan Curls

Watermelon with Cumin Skewer

Gingered Carrot Salad in Cucumber Boats

Sweet Bites

Pine Nut Cookie

Lemon Blueberry Madelaines

Amaretti

Fresh Raspberry Tartlet

Salt Caramel Chocolate Brownie

Summer Brunch Buffet

Summer Fruits

Melon Slices with Mint

Berries Balsamico

Nectarines with a Touch of Brown Sugar

Served with

Honeyed Greek Yogurt and Homemade Granola - on the side

Bacon Nests filled with Creamed Eggs

Assorted Breakfast Charcuterie Platter

Including Assorted Sausages, and Ham

served with Fig Honey and Fresh Creamed Horseradish

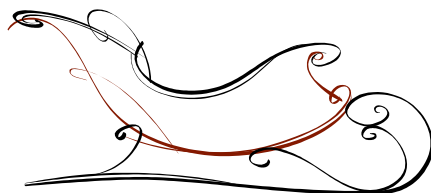
Warm from the Oven...

Cherry Almond Scones

Raspberry Sweet Roll

Banana Bread with Peanut Butter Streusel

Cremery Butter



A Christmas Ladies Coffee

Mimosa Bar

Spanish Cava – Sparkling Cider – San Pellegrino
Cranberry, Orange and Pomegranate Juices

Coffee, Tea and Hot Chocolate Service
with Whipped Cream, Candy Canes, and all the Traditional Accompaniments

Around the Kitchen Island

Assortment of Holiday Breads
Miniature Cinnamon Rolls, Cranberry Orange Scones
Dark Chocolate Bread Pudding Muffins

Individual Crab Florentine Frittatas

Roast Pear, Persimon and Toasted Hazelnut Salad on Winter Greens
Pomegranate Vinaigrette

Yukon Gold and Sweet Potato Hash

Winter Citrus Bowl
Oranges – Grapefruit – Tangerines – Kumquats

a family gathering

Buffet around the kitchen

Mugs of Hot Soup

Butternut Squash and Chestnut with Brown Butter Drizzle

Trio of Sandwiches

Old Fashion Chicken Waldorf Salad
on White Dutch Crunch Rolls

Open Faced Smoked Salmon
on Chive Cream Cheese on Bagel Halves

Applewood Smoked Ham on Pretzel Rolls
with Deli Mustard and Beechers Cheddar

Potato Chips, Crudites, Olives and Pickles

Fresh Pineapple and Strawberry Salad with Mint

Assorted Sweet Bites

Eggnog Cheesecake Squares
Dark Chocolate Salt Pretzel Tartlets
Gingerbread Squares with Lemon Curd
Assorted Cookies

Guests for Dinner

A LATE SPRING MENU

PASSED HORS D'OEUVRES

Heirloom Tomato Crostini with Whipped Feta
Antipasti Skewer
Seasoned Cashews

SERVED DINNER MENU

Summer Lettuces with Roasted Peaches and Toasted Almonds
Warm Herbed Chevre Medallion
Honey Balsamic Vinaigrette

Sautéed Chicken Breasts
Fresh Tomato Chardonnay Sauce with Olivada
Saffron Rice Pilaf
Lemon Garlic Baby Spinach

SERVED DESSERT

Warm Chocolate Hazelnut Polenta Cakes
White Chocolate Sauce
Confit of Fresh Cherries

HEAVY HORS D'OEUVRES MENU

Chile Braised Beef Brisket Sliders
with
Confetti Coleslaw

Individual Roasted Prawn Cocktails
Orange Cocktail Sauce

Hot Smoked Salmon
On Dark Rye
with Green Onion Sour Cream

Oriental Chicken Salad
(In To Go Boxes with Chop Sticks)

Tuscan Flatbread Squares
with
Artichoke Tapenade
Arugula Fennel Salad and Pecorino Shavings

Baked Chevre in Spicy Tomato Sauce
Green Olive Tapenade
Grilled Eggplant Caviar
with
Pita Chips and Assorted Crudités

Alfresco Menu

Corporate Team Building Party

Passed Hors D'Oeuvres

Pear and Chevre Crostini
Dressed Dungeness Crab on Endive
Toasted Polenta Squares with Olivada and Roast Red Pepper

Dinner Buffet

Grilled Wild King Salmon Fillet
Bolognese Salsa Verde

Athenian Rack of Lamb
Grilled Lemon

Summer Green Salad
Mixed Greens, with Harricots Verts, Fennel, Celery, Green Onion, Avocado, Green Peas
Blueberry Vinaigrette
Toasted Almonds

Roasted Yukon Gold Potatoes with Lemon and Garlic

Fire Roasted Farmstand Vegetables
Dill Pistachio Pistou
Saffron Aioli

Tomato Party Salad
Assorted Heirloom Tomatoes (some roasted, some raw) with Fresh Herbs

Marrakesh Quinoa Salad

Artisan Bread Basket

Dessert

Italian Lemon Olive Oil Cake
Northwest Berry Bowl

A Winter Birthday Celebration

ANTIPASTI HORS D'OEUVRES BUFFET

BOARDS OF CHARCUTERIES AND CHEESES
ASSORTED ARTISAN BREADS AND CROSTINI
CAPONATA – TAPENADE
ASSORTED OLIVES – MARINATED ARTICHOKE HEARTS – GIARDINIA
ROASTED VEGETABLE PLATTER – SMOKED PAPRIKA AIOLI
ALMONDS – DATES – APRICOTS – TSATUMAS

DINNER BUFFET

WINTER SALAD
RADICCHIO AND FRISSE
WITH ROASTED BUTTERNUT SQUASH AND ONIONS
TOASTED ALMONDS
HONEY BALSAMIC VINAIGRETTE

ROASTED ARTISAN SAUSAGES WITH GRAPES

POLENTA PARMIGIANO

BIRTHDAY CAKE

TIRAMISU

A Taste of Spring Bridal Shower

Served Luncheon

Passed Hors D'Oeuvres
Dressed Crab on Endive
Parmesan Caraway Twists
Seasoned Cashews

Served Luncheon

Roast Spring Vegetable Salad
Citrus Champagne Vinaigrette
Olivada Drizzle
Parmesan Crostoni

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Lacquered Salmon Fillet
Curried Fruit Sauce
on
Quinoa Pilaf

Harricots Verts Gremolata

Dessert and Gift Opening

White Chocolate Lemon Tart
Dark Chocolate Tart
Strawberry Fan

It's a Girl! Brunch

Passed Hors D'Oeuvres

Olive and Goat Cheese Palmiers

Mini Blueberry Muffins

Brunch Buffet

Farmstand Hash with Poached Eggs

Peppered Bacon Twists

Hickory Maple Chicken Sausage Patties

Assorted Summer Melon Platter with Strawberries

Honeyed Yogurt and Granola

Homemade Cinnamon Rolls

Dessert

Sweetheart Pavlovas

with

Raspberries Marco Polo

Spring Committee Luncheon

Passed Hors D'Oeuvres

Sweet Pea Spread with Pecorino on Rye Crisps

Halibut Ceviche Tostados with Avocado

Artichoke Pesto Crostini with Smoked Salumi



Served Luncheon

Cream of Carrot of Soup with Fennel Fronds



Spring Spinach and Strawberry Salad
with Toasted Almonds, and Aged Cheddar Chards
Roasted Shallot and Wild Honey Vinaigrette

Individual Roast Chicken Pot Pies
with Spring Vegetables



Crème Brulee with Hidden Raspberry Rhubarb Confit

A Taste of Autumn Brunch

A Birthday Celebration

Welcoming Bites

Cheese Fondue Crostini with Glazed Figs
Spiced Olive and Dry Chorizo Torta Bites
Country Ham with Pickled Peaches
Spiced Cashews

Birthday Brunch Buffet

Baby Spinach with Roasted Carrots and Onions
Honey Balsamic Vinaigrette

Beet Coleslaw with Pecorino

Dungeness Crabcake Eggs Benedict

Housemade Country Sausage Patties with Grapes Balsamico

Roasted Red Potatoes with Rosemary

Late Summer Fruit Platter

Honey Buns

Passed Dessert

Individual Lemon Meringue Pies

A Spring Dinner Menu



Passed Hors D'Oeuvres

Parmesan Cheese Straws with Caraway
Bacon Wrapped Artichoke Hearts
Paté Canapés with Red Currant Jelly

Served Dinner Menu

Seafood Trio
Prawn Wrapped in Proscuitto with Balsmic Glaze
Crab Pannecotta
Oyster Kirkpatrick
with
Baby Arugula and Frisse Salad
Citrus Vinaigrette

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Roast Fillet of Beef
Horseradish Black Pepper Zabaglione
with

Cauliflower Parmesan Puree
Saute Kale with Garlic

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'April' Raspberry Rhubarb *'Fool'*

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Petits Fours
With

Coffee and Tea Service

Birthday Celebration

HEAVY HORS D'OEUVRES MENU

Around the House – bowls of...

Brined Pecans
Bleu Cheese Crackers with Fig Jam

Buffet Menu

Beef Shortrib Sliders
Shaved Fennel Coleslaw
Grilled Prawns Balsamico

Asian Chicken Patties
with Waterchestnuts and Ginger
Sweet Chile Sauce

Northwest Cheese Board with Charcuterie
Garnished with Tangerines, Grapes,
Apricot Mostarda and Wild Honey
Artisan Bread Basket

Marinated Olives

Trio of Spreads
Roast Carrot Harissa
Pear Caponata
Herbed Chevre
with
Crostoni

Roast Vegetable Platter
Chipotle Aioli

Blood Orange and Roast Beet Salad
on Winter Greens
Sherry Vinaigrette

Dessert Buffet

Warm Amaretto Bread Pudding
Strawberries Balsamico
Whipped Cream
Assorted Cookies

Graduation Dinner Buffet

Grilled Brown Sugar Rubbed Flank Steak
Heirloom Tomato Salsa

Roasted Wild Salmon Fillets
Sauce Vert

Mustard Aioli Glazed Yukon Gold Potatoes with Fresh Herbs

Baby Spinach Salad with Roasted Carrots, Onions, Toasted Almonds
Honey Balsamic Vinaigrette

Haricots Verts Dijonnaise
with Persian Cucumber and Shallots

Dessert

Fresh Raspberry Tiramisu

Anniversary Celebration

Simple Hors D'Oeuvres

Sugared Pecans with Smoked Almonds and Rosemary
Marinated Olives
Chards of Parmesan Reggiano

Dinner Buffet

Roasted Salmon with Mustard Herbed Butter Sauce
on French Lentils with Leeks

Boneless Beef Short Ribs
Braised in Red Wine with Orange Zest and Cinnamon

Garlic Mashed Potatoes

Roasted Vegetables
Carrots – Parsnips – Shallots

Endive, Racicchio and Baby Lettuce Salad
Pomegranate Vinaigrette
with Roasted Pears and Pine Nuts

Winter Root Salad
with English Farmhouse Cheddar Chards

Sweet Favorites

Chocolate Cake with Chocolate Mousse Filling with Fresh Raspberries
with Vanilla Ice Cream

Key Lime Tart

Spring Bunco Buffet

Tomato Carrot Soup
with Saffron and Brown Butter Croutons
Served in Mugs

Tartines and Savories

Smoked Salmon on Green Onion Cream Cheese with Shaved Radish and Dill Fronds
on Dark Rye

Fresh Tomato with Peppers, Sliced Brie, melted, with Tapenade Bruschette
Frissé with Citrus Vinaigrette

Bacon and Onion Tartine

Served with...

Assorted Olives and Pickled Vegetable Antipasti

Aged Gouda and Camembert with, Apricot Mostarda, Fresh Fruits, Crudités
Assorted Breads and Crackers

LIFE CELEBRATION MENU



Rosemary Mixed Nuts

about the house.

Buffet

Albondigas Meatballs
(Spanish Style with Smoked Paprika)

Oriental Chicken Patties on Puffed Rice Noodles
with Sweet Chili Sauce
in Lettuce Cups

Grilled Rosemary Garlic Marinated Beef Tenderloin
On Baguette with Creamed Horseradish and Chimichuri Drizzle

Roasted Chili Prawns
Avocado Crema

Ricotta and Leek Pie

Spring Vegetable Crudites
Chive and Dill Dip

Sweet Bites with Coffee and Tea Service

Amaretti, Crispy Oatmeal Cookies, Lemon Bars,
Raspberry Rhubarb Streusel Bars and Salt Caramel Brownies
Fresh Strawberries with Ganache

Italian Repast

Assorted Antipasti
Prosciutto with Pickled Peaches
Roast Vegetable Croquettes with Spicy Tomato Sauce
Spiced Almonds

Dinner Buffet

Autumn Salad with Escarole and Frisse, Roasted Butternut Squash and Red Onion,
Crisp Proscuitto and Pecorino Chards
Honey Balsamic Vinaigrette

Meatballs in Sauce
Grated Parmesan

Penne Gremolata

Balsamic Glazed Chicken

Broccolini with Garlic

Artisan Bread Basket

Dessert Buffet

Italian Custard Filled Sponge Cake, lightly soaked in Rum, with Chocolate Ganache
Apple Crostata

Gelato

Retirement Celebration

Passed Hors D'Oeuvres

Crab Cakes with Remoulade Sauce
Savory Clafouti with Currant Jelly
Carrot Harrisia Crostini with Chevre



Bowls of Brined Pecans
Black Pepper Potato Chips

Served Dinner Menu

French Onion Soup



Salad of Roasted Pears on Winter Greens
with Bacon and Blue Cheesecake with Sugared Pecans

Honey Dijon Vinaigrette

Herbed Crostoni



Braised Boneless Short Ribs with Red Wine Sauce

Scented with Orange and Cinnamon

Mashed Potatoes with Roast Garlic

Or

Paillard of Salmon with Horseradish Crust

Bearnaise Sauce

Basmati Rice Pilaf with Almonds and Currants

Served with

Roasted Carrots and Parsnips

Sauteed Swiss Chard with Sherried Shallots and Cranberries

Celebration Dessert

Individual Baked Alaskas with Chocolate Ganache

Coffee Tea Service

Petits Fours

Passed Hors D'Oeuvres

Nate's Hot Smoked Salmon on Dark Rye with Caper Marscarpone

Prawns Diablo with Avocado Crema

Paté Mouseline on Melba Toast with Sea Salt

Albondigas

Marinated Manchengo Crostini

On Bistro Tables and Coffee Tables

Marinated Olives

Roasted Almonds with Rosemary

Dinner Buffet

Roast Chicken Adovada

Sauteed Pacific Snapper
with Tomatoes, Capers, Olives

Rice Pilaf Gremolata

Roast Carrot, Red Onion with Mint Salad
on Baby Spinach
Honey Dijon Vinaigrette

Yakima Asparagus on Garlic Aioli
with Shaved Parmesan

Artisan Bread Basket with Creamery Butter

Dessert

Lemon Blueberry Cake
White Chocolate Cream Cheese Frosting

Summer Twilight Cruise Dinner

Dressed Dungeness Crab on Endive Spears

Spiced Cashews

Roast Summer Vegetable Salad
Citrus Champagne Vinaigrette
with Olivada Drizzle
Herbed Crostoni

Lacquered Salmon Fillets

Curried Fruit Sauce

Quinoa Pilaf with Sultana and Roast Onion

Artisan Bread Basket
Creamery Butter

Dessert Buffet

Strawberries Balsamico
White Chocolate Lemon Tart
Dark Chocolate Espresso Tart
Chantilly Cream

Bridesmaids Luncheon

Roast Carrot HARRISA and Peppered Chevre Crostini
Caprese Skewers

Luncheon Buffet

Roast Chicken Salad Tarts
with Chiffonade of Spring Vegetables

Prawn, Mango and Avocado Salad

in Bibb Lettuce Cups
Cool Lime Dressing

Baby Spinach and Arugula Salad with Fresh Raspberries
Toasted Almonds and Feta Crumbles
Raspberry Vinaigrette

Love Knot Rolls and Butter

Dessert Buffet

Strawberries Balsamico
Lemon Bars
Pink Merigue Roses with Dark Chocolate
Sugared Shortbread Hearts

Housewarming Celebration

SAVORIES

House-cured Gravlax
with Dill Mustard Sauce on Dark Rye

Antipasti Bruschetta

Albondigas

Summer Tomato Tart

Marinated Manchego Crostini

Summer Crudités
Green Onion and Caper Aioli

SWEET

Summer Berry Bowl Balsamico
Lemon Olive Oil Cake
Limoncello Crema

Half Time Buffet

Tex Mex BBQ Buffet Menu

Texas BBQ Pork Ribs with Chipotle BBQ Sauce

Red Chile Enchiladas

Black Beans with Corn and Roasted Red Peppers

Mexicali Coleslaw with Lime Cumin Vinaigrette

Individual Berry Cobblers with Vanilla Bean Ice Cream

(served in 8 oz canning jars)