



# UNIVERSITY PLACE HOTEL BANQUET MENU

August 2008

# Page Reference/Contents

Menus Listed Are Subject To Change Without Notice  
And Are Based On Our Area's Farm Fresh Products

August 2008

Prices will not be confirmed until within 60 days of service. We work with all of our clients to create the perfect menu solutions, if you don't see just what you envision within our menu pages or have targeted alternative food options, Rafati's expert event managers will be happy to custom design your services.

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# CONTINENTAL AND BREAKFAST BUFFETS

Note: Where minimums listed,  
surcharge for counts under that number will apply  
*20% Service Charge Applied To Final Invoice*

## Sunrise Classic Continental

Fresh Bakery Assortment with Butter, Jam  
*Pastries, Muffins, Scones*  
Chilled Orange, Cranberry or Apple Juice  
Whole Fresh Fruits Basket  
Freshly Brewed Coffee and Decaf  
Assortment of Herbal Teas  
*9.95 per person*

## Hearty Continental

Fresh Bakery Assortment  
*Pastries, Muffins, Scones, Bagels*  
*Chef's Banana Streusel Coffee Cake*  
Butter, Jam and Cream Cheese  
Assorted Yogurt Cups, Granola Topping  
Seasonal Fresh Fruit Display  
Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee and Decaf  
Assortment of Herbal Teas  
*11.95 per person*

## Continental Enhancements

*\$3.00 pp / Minimum 10 ppl*  
Flakey Biscuits/Sausage Gravy  
Cheese Blintz with Seasonal Fruit Sauce  
Scrambled Egg Wraps, Choice of:  
*Garden Herb & Cheddar*  
*Grilled Veggies with Salsa*  
French Toast with Butter, Warm Maple Syrup  
Oatmeal, Butter, Brown Sugar, Raisins, Walnuts  
*\$6.50 pp / Minimum 10 ppl*  
Smoked Salmon Platter with Minced Onion and  
Egg, Capers, Horseradish Crème Fraiche, Dijon  
and Whipped Cream Cheese, Bagels

## Eye Opener Minimum 10

Skillet Scramble Burrito  
*Scrambled Egg, Ham, Peppers, Potato,*  
*Onion, Cheddar, Salsa*  
Vegetarian: Peppers, Potato, Onion, Tofu, Salsa  
Fresh Fruit Display, Berry Yogurt Dip  
Chilled Orange Juice  
Coffee, Decaf, Herbal Tea  
*12.95 per person*

## Favorite Scramble Minimum 15

Fresh Bakery Assortment with Butter, Jam  
*Pastries, Muffins, Scones*  
Fluffy Scrambled Eggs with Choice of:  
*Ham, Cheddar & Green Onion or*  
*Veggies & Salsa*  
Herbed Breakfast Potatoes  
Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee and Decaf  
Assortment of Herbal Teas  
*13.95 per person*

## French Toast Feast Minimum 20

Thick Cut Challah Bread French Toast  
Powdered Sugar or Cinnamon Dusted with  
Warm Maple and NW Berry Syrups  
Seasonal Fruit Compote  
Crispy Bacon and Artisan Chicken Sausage  
Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee and Decaf  
Assortment of Herbal Teas  
*14.95 per person*

## Encore Breakfast Minimum 20

Fresh Bakery Assortment  
*Pastries, Muffins, Scones, Bagels*  
*Chef's Banana Streusel Coffee Cake*  
Butter, Jam and Cream Cheese  
Seasonal Fresh Fruit Display  
To Serve 50% of Guests Each:  
Assorted Fruit Yogurts  
Boxed Cereals with Chilled Milk  
Client's Choice of: Fluffy Scrambled Eggs with  
Cheddar and Green Onion, or  
Grilled Herbed Vegetable Frittata with  
Provolone/Mozzarella Cheeses  
Crispy Bacon and Grilled Ham or Sausage  
Herbed Breakfast Potatoes  
Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee and Decaf  
Assortment of Herbal Teas  
*15.95 per person*

# PLATED BREAKFAST MENU

*20% Service Charge Applied To Final Invoice*

## *Breakfast Entrees Include:*

*Fresh Orange Juice*

*Chef's Breakfast Pastries Assortment with Sweet Cream Butter and Jam*

*Breakfast Potatoes, Garnish of Fresh Fruit*

*Long Bottom Gourmet Brewed Coffee, Decaf, Herbal or English Breakfast Tea*

## **Multnomah Scramble**

Farm Fresh Scrambled Eggs

Crispy Bacon, Grilled Ham or Sausage

15.95

## **Eggs Benedict**

Classic with Canadian Bacon, Hollandaise 17.95

Northwest Grilled Dungeness Crab Cakes, Orange Hollandaise, Hazelnuts 23.95

Garden Tomato, Mozzarella and Pesto with Toasted Pine Nuts 15.95

## **Scrambled Huevos Rancheros**

Layered Scrambled Eggs, Refried Beans and Corn Tortilla

with Smoky Chipotle Adobo Sauce, Salsa Fresca

17.95

## **Oregon Farmers Quiche**

Tillamook Cheese, Pepper Bacon, Roma Tomato, Green Onion 16.95

Mushroom and Zucchini with Tofu and Polenta (vegan) 15.95

Smoked Salmon, Asparagus, Capers, Swiss Cheese 18.95

## **Challah Bread French Toast**

Dusted in Powdered Sugar or Cinnamon with Maple and NW Berry Syrups

Grilled Ham, Crispy Bacon or Artisan Sausage

16.95

## **Country Style Sausage Gravy**

Flakey Home Style Biscuit, Two Eggs

17.95

## **Steak and Eggs**

8 oz New York and Scrambled Eggs

22.95

# BRUNCH

Note: Where minimums listed,  
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## Brunch 310 Minimum 35

Fresh Bakery Assortment with Butter, Jam  
*Pastries, Muffins, Scones*

Smoked Salmon Platter with Minced Onion and Egg, Capers, Horseradish Crème Fraiche, Dijon, Cream Cheese, Bagels

Seasonal Fresh Fruit Display

Seasonal Greens with Tomato, Cucumber, Oregon Raspberry Vinaigrette, Parmesan

Choice of Frittata:  
Grilled Seasonal Vegetables  
Italian Sausage or Ham, Peppers & Onion Spinach and Mushroom

Farm Style Breakfast Potatoes

Choice of One: Chicken Roulades with Prosciutto & Spinach; Garlic-Thyme Rubbed Roast Tri Tip of Beef with Mushroom Sauce; or Rosemary Roasted Pork Loin with Rosemary Wine Reduction Sauce

Cheese Blintzes with Sour Cream, Seasonal Sweet Fruit Coulis

Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee and Decaf  
Assortment of Herbal Teas

**24.95 per person**

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## Chef Attended Station Options

Attendant/Set Up Fee: \$75.00 Applies \*

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**Omelet \***  
Prepared to order with Artisan Sausage, Ham, Bay Shrimp, Mushrooms, Tomatoes, Green Onions and Bell Peppers, Cheddar and Jack Cheeses  
4.50 per person/Minimum 25 Guests

**French Toast or Pancakes \***  
Warm Maple and NW Berry Syrups  
Hand Whipped Cream  
Seasonal Fruit Compote or Fresh Berries  
4.00 per person/Minimum 25 Guests

## Celebration Brunch Minimum 50

Fresh Bakery Assortment, Includes Bagels  
Cream Cheese, Butter, Jam

Seasonal Fresh Fruit Display

Spinach, Pear and Frisee Salad with Smokey Bacon and Honey Sesame Vinaigrette or Seasonal Field Greens with Crisp Apple, Gorgonzola Vinaigrette, Caramelized Walnuts

Oregon Bay Shrimp Cocktail Platter with Classic Cocktail & Cilantro Almond Sauces

Old World Imported and Domestic Artisan Cheeses Display, with Sweet Hot Glazed Mixed Nuts Garnishing, Crackers/Crisps

Classic Eggs Benedict with Hollandaise

Herbed Breakfast Potatoes

**Choice of One**  
Israeli Couscous with Seasonal Vegetables  
Brown and Wild Rice Pilaf, Toasted Pecans  
Mashed Potatoes (*garlic, gorgonzola, classic*)  
Classic Scalloped Potatoes  
Creamy or Grilled Parmesan Polenta

**Choice of Two Entrees**  
(+ 75.00\* if any entrée is hand carved)

- Mediterranean Lemon Grilled Chicken Breast, Lemony Beurre Blanc
- Provençal Roasted Citrus-Garlic Chicken Breast with Caramelized Shallot Jus
- Fresh Tilapia Baked In Parmesan Crust
- Grilled or Roasted Salmon, Caper Sauce
- Thyme and Garlic Rubbed, Slow Roasted Prime Rib of Beef, with Natural Jus and Spicy Horseradish Cream Sauce
- Lemon Pepper Pasta, Fresh Asparagus
- Seasonal Grilled Vegetable Paella

Chef's Petite Dessert Selection  
Assortment of Chilled Juices  
Coffee, Decaf, Herbal Tea

**32.95 per person**

# All Day Break Options

20% Service Charge Applied To Final Invoice

## Simplicity

8.95 per person, minimum 10

- Arrival:* Fresh Brewed Coffee, Decaf and Herbal Tea, Water Service  
*Mid Morning:* Hot Beverages, Water Re-Filled  
*Afternoon:* Hot Beverage and Water Service  
*Options:* Plus Morning Fresh Bakery Assortment + 2.50 per person  
Plus Afternoon Chilled Soft Drinks + 2.00 per person

## Stepping Up (Formerly Rose City Break Package)

15.55 per person, minimum 10

- Basic Continental:* Assorted Pastries, Fresh Fruit Tray, Orange Juice  
Fresh Brewed Coffee, Decaf and Herbal Tea  
*Mid Morning:* Hot Beverages, Water Re-Filled, Orange Juice  
*Afternoon:* Chef's Fresh Baked Cookies & Brownies  
Hot Beverage Service, Water Re-Filled, Chilled Soft Drinks

## Meeting Planner's Pick

18.95 per person, minimum 10

- Continental:* Breakfast Breads, Croissants, Bagels with Butter, Cream Cheese, Jam  
Fresh Fruit Tray, Assortment Bottled Juices  
Fresh Brewed Coffee, Decaf and Herbal Tea  
*Mid Morning:* Chilled Fruit Juices and Chilled Soft Drinks  
Hot Beverages, Water Re-Filled  
*Afternoon:* Fresh Baked Cookies, Brownies, Bar Dessert Squares  
Chilled Soft Drinks & Bottled Water  
Hot Beverage Service

## The Works

23.95 per person, minimum 10

- Continental:* Bagels and Muffins with Cream Cheese and Jam,  
Fruit Flavored Yogurts, Assorted Bottled Juices  
Fresh Brewed Coffee, Decaf and Herbal Tea  
*Mid Morning:* Chilled Fruit Juices, Soft Drinks, Sparkling Mineral Water  
Hot Beverages, Water Re-Filled  
*Afternoon:* Crisp Garden Vegetables with Classic Ranch, Hummus or Spinach Dip  
Deli Platter: Meats, Cheeses with Crackers and Crisps  
Raspberry Chocolate Chunk or Lemon Shortbread Bar Cookies  
Chilled Soft Drinks & Bottled Water  
Hot Beverage Service

# A La Carte Break Service Menu

*20% Service Charge Applied To Final Invoice*

Fresh Brewed Long Bottom Gourmet	25.00 per gallon (16 servings)
Coffee and Decaf, Herbal Tea	15.00 per pot (8 servings)
<b>Brewed Iced Tea with Lemon</b>	<b>22.00 per gallon</b>
<b>Rafati's Tropical Iced Tea with Fresh Mint</b>	<b>28.50 per gallon</b>
Seasonal Iced Teas: <i>Raspberry, Watermelon</i>	28.00 per gallon
<b>Iced Green Tea with Ginger and Fresh Mint</b>	<b>25.00 per gallon</b>
Iced Green Tea with Fresh Lime and White Grape	28.50 per gallon
<b>Fresh Fruit Punch, Lemonade, Raspberry Lemonade</b>	<b>22.00 per gallon</b>
Chilled Fruit Juices	40.00 per gallon
<i>Orange, Grapefruit, Cranberry, Apple, Tomato</i>	23.00 per pitcher
Assorted Chilled Bottled Juices	2.75 each
<b>Assortment of Soft Drinks (Pepsi Products)</b>	<b>2.00 each</b>
Jones Cream Soda, Root Beer	3.00 each
Chilled Bottled Water	2.00 each
Chilled Sparkling Water	3.50 each
2% Milk, Individual	2.50 each
<b>Individual Flavored Yogurt</b>	<b>2.00 each</b>
Dry Cereals with Milk (Pitchers)	2.50 each
<b>Hard Boiled Eggs,</b>	<b>1.00 each, minimum 1 dozen</b>
Deviled Eggs, ordered by dozen halves, minimum 1 dozen	10.00 per dozen halves
Granola Bars	18.00 per dozen
<b>Fresh Bakery Assortment</b>	<b>23.00 per dozen</b>
Bagels with Cream Cheese, Jam (Toaster)	25.00 per dozen
Assortment of Muffins	19.50 per dozen
Banana Streusel Coffee Cake	22.00 per dozen
Croissants with Butter, Jam	24.00 per dozen
<b>Chef's Assorted Fresh Baked Cookies</b>	<b>19.50 per dozen</b>
<b>Dense Fudge Brownies / Butterscotch Blondes</b>	<b>22.00 per dozen</b>
<b>Chef's Bar Cookies (2x3 inch)</b>	<b>30.00 per dozen</b>
Raspberry Chocolate Chunk,	
Lemon Shortbread, Chocolate Butter Pecan	
<b>Ice Cream Sundae Bar</b>	<b>9.95 per person/min 20</b>
Premium Vanilla Ice Cream, Warm Chocolate & Caramel Fondue, Chopped Walnuts, Whipped Cream, Seasonal Fruit Sauce	
Whole Fresh Fruits	1.75 each
<b>Seasonal Fresh Fruits with Lemon Crème Fraiche,</b>	
<b>Fresh Berry (seasonal) or Honey Yogurt Dipping Sauce</b>	<b>3.50 per person/min 10</b>
<b>Chilled Vegetables, Crudités Style</b>	<b>2.50 per person/min 10</b>
Choice of Hummus, Creamy Spinach, Spicy Artichoke, Classic Ranch or Caramelized Onion Dip	
<b>Deli Platter of Meats and Cheeses, Condiments,</b>	
<b>Crackers and Crisps</b>	<b>5.50 per person/min 10</b>
Imported/Domestic Cheeses	
Crackers and Crisps, Light Fruit Garnish	4.50 per person/min 10
<b>Smoked Salmon Platter with Minced Onion and Egg,</b>	
<b>Capers, Horseradish Crème Fraiche, Dijon and</b>	
<b>Whipped Cream Cheese, Bagels</b>	<b>6.50 per person/min 10</b>

## Boxed Lunches

Note: Where minimums listed,  
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### Bistro Sandwich Box

Minimum Order 5 Each Selection / Maximum Selection 3 Per Order

Italian Salami, Goat Cheese, Tomato, Roast Garlic  
Spicy Buffalo Grilled Chicken Breast with Blue Cheese Cream  
Pesto Grilled Turkey Breast, Provolone, Red Onion  
Roast Pork Loin with Goat Cheese & Ancho Chili  
Pistachio Crusted Baked Ham, Swiss, Tomato  
Roast Beef with Port Onion Marmalade, Horseradish Cream  
Herb Roasted Portobello, Tomato, Zucchini,  
Eggplant and Roasted Red Pepper Cream

Served On Artisan Roll

*Includes: Pasta Salad, Whole Fresh Fruit, Bar Cookie, Soft Drink or Bottled Water  
\$13.95 per person*

### Bistro Salad Box

Minimum Order 5 Each Selection / Maximum Selection 3 Per Order

Grilled Chicken Caesar Salad \$13.95 per person  
Encore Cobb Salad \$14.35 per person  
Tandoori Spiced Baked Tilapia with Couscous Salad \$15.50 per person  
Red and Yellow Beet Salad with Chicken \$14.65 per person  
Sliced Roast New York Beef Strip with Spinach and Pear Salad \$15.95 per person  
Mediterranean Grilled Lamb with Greek Salad \$16.85 per person

*Includes: Baguette, Butter, Bar Cookie, Soft Drink or Bottled Water*

### Lunch Boxes or Sack Lunches - Minimum 5 Per Selection

Lunch Boxes: Chips, Salad du Jour, Whole Fruit or Fresh Baked Cookie, Soft Drink or Bottled Water

Sack Lunches: Sandwich, Chips, Cookie and Soft Drink or Bottled Water

#### *Croissant Sandwiches:*

Egg, Chicken or Tuna Salad  
Smoked Turkey with Pepper Bacon  
Tomato, Onion, Lettuce Shred  
Fresh Baked Croissant  
*\$11.95 pp box / \$9.95 pp sack*

Classic Turkey, Ham or Roast Beef  
Tomato, Onion, Cheese, Lettuce  
Choice of Wheat Bread or Wrap  
*\$11.95 pp box / \$9.95 pp sack*

#### Fresh Vegetable Pita Sandwich

Cucumber, Tomato, Avocado  
Roasted Red Pepper, Basil Cream Cheese  
*\$11.50 pp box / \$9.50 pp sack*

#### Herb Marinated-Roasted Vegetable Wrap

Tomato, Onion, Lettuce  
Herbed Tortilla Wrap  
Garlicky Garbanzo Spread  
*\$11.50 pp box / \$9.50 pp sack*

## CASUAL LUNCHEON BUFFET OPTIONS

Note: Where minimums listed,  
surcharge for counts under that number will apply

*20% Service Charge Applied To Final Invoice*

### *Additional Beverage Options:*

Chilled Soft Drinks and Bottled Water \$2.00 each

### **Deli Luncheon Buffet - Minimum 15**

Seasonal Green Salad, Select Two Dressings:  
*Creamy Blue Cheese, Basil Mustard Vinaigrette*  
*, Raspberry Vinaigrette, Ranch, Honey Mustard*

Dill-Herbed Red Potato or Orzo Pasta Salad

Assorted Deli Meats and Cheeses:

*Turkey, Ham, Roast Beef*

*Cheddar, Provolone or Jack and Swiss Cheeses*

Assorted Deli Breads and Rolls, Condiments

Assorted Fresh Baked Cookies

Freshly Brewed Coffee, Decaf

Assorted Herbal Teas

***\$14.95 per person/ \$17.95 after 5:00 pm***

### **Farmer's Market Station - Minimum 15**

Salad Bowl: Fresh Seasonal Greens,  
Tomato, Cucumber, Red Onion

On The Side: Crisp Bacon 'Bits,

Garlic Toasted Croutons, Parmesan Shred

Choice of Two Dressings:

Basil Mustard or Raspberry Vinaigrette, Classic  
Ranch, Creamy Blue Cheese, Thousand Island

Pasta Salad with Olives, Capers, Onion, Pine  
Nuts, Lemon-Garlic Vinaigrette

Seasonal Fresh Fruit Platter,  
Lemon Crème Fraiche

Sandwich Tray: 1/3 Turkey, 1/3 Ham or Roast  
Beef On Whole Wheat and

1/3 Fresh Vegetable Pita Sandwich

Fresh Baked Cookies

Freshly Brewed Coffee, Decaf

Assorted Herbal Teas

***\$15.95 per person/ \$18.95 after 5:00 pm***

### **Latin Flavors - Minimum 25**

Taco Salad Bar

Crispy Tortillas, Seasoned Taco Meat,

Shredded Tillamook Cheese

Garden Tomatoes, Shredded Lettuce,

Black Olives, Sour Cream,

Guacamole and Salsa Fresca

Cheese Enchiladas with Green Chili Sauce

Shredded Chicken Fajitas with Flour Tortillas

Black Bean, Sweet Pepper and Corn Salad

Mexican Style Rice Pilaf

Mocha Chipotle Brownies or Assorted Cookies

Fresh Brewed Coffee & Assorted Herbal Teas

***\$18.95 per person/ \$23.95 after 5:00 pm***

### **Dundee Hills - Minimum 25**

Strawberry Spinach Salad with

Toasted Hazelnuts (seasonal) or

Classic Wilted Spinach Salad with Fresh

Mushrooms and Minced Hard Cooked Egg

Pesto Pasta Salad with Toasted Pine Nuts

Herb Marinated and Grilled  
Vegetable Salad, Arranged On Platter  
with Lemon Tarragon Drizzle

Roasted Chicken Breast,

New York Beef Strip and

Honey Glazed Baked Ham

Sliced, Plattered, Presented Cold with

Assorted Old World and Domestic

Cheeses with Artisan Rolls, Condiments

Chef's Specialty Bar Cookies:

Lemon Shortbread and

Raspberry Chocolate Chunk

Fresh Brewed Coffee & Assorted Herbal Teas

***\$17.50 per person, \$21.50 after 5:00 pm***

## Budget Pleasing Luncheon Buffets

Note: Minimum 20 per order, there is a surcharge for counts under that number of 10%  
20% Service Charge Applied To Final Invoice

**Chili Rubbed Grilled Chicken or Seasoned Vegetable Quesadilla**  
Spicy Tomato-Cilantro Salsa, Sour Cream  
Mexican Rice and Beans  
Seasonal Tossed Green Salad  
*12.50 per person / 17.50 after 5:00 pm*

**Moroccan Herbed Seasonal Vegetable Stew, Served Over Golden Couscous**  
Tzatziki with Garlic & Fresh Mint  
Greek Marinated Vegetable Salad  
*12.95 per person / 17.95 after 5:00 pm*

**Classic Spanish Paella, with Chicken and Sausage or Grilled Seasonal Vegetables**  
Field Greens with Cherry Tomatoes  
Garlic Balsamic Vinaigrette  
Sliced Baguettes & Butter  
*13.95 per person / 18.95 after 5:00 pm*

**Jamaican Jerk Roasted Chicken (Bone-In, Mixed Dark & White Pieces)**  
Pineapple-Cilantro Relish  
Coconut Cashew Fried Rice  
Caribbean Three Pepper Cabbage Slaw  
*13.50 per person / 18.50 after 5:00 pm*

**Tandoori Spiced Chicken (Bone-In, Mixed Dark & White Pieces)**  
Tomato and Spinach Pulao (rice)  
Cucumber Mint Raita  
Herbed Naan Bread  
*13.50 per person / 18.50 after 5:00 pm*

**Cheddar Cheeseburgers**  
Caramelized Grilled Onions  
*Buns, Tomatoes, Lettuce, Thousand Island Dressing, Mustard- Mayo*  
Home Fries  
Tossed Green Salad, Basil Mustard Vinaigrette  
*12.50 per person / 17.45 after 5:00 pm*

**Taco Salad Bar (cold)**  
Crispy Tortillas, Seasoned Taco Meat,  
Sautéed Peppers/Onion - Room Temp,  
Shredded Tillamook Cheese  
Garden Tomatoes, Shredded Lettuce,  
Black Olives, Sour Cream,  
Guacamole and Salsa Fresca  
Fresh Fruit Salad, Ginger Lime Dressing  
*13.95 per person / 18.95 after 5:00 pm*

**Corsican Slow Cooked Beef Stew**  
Parmesan Dusted Large Macaroni or  
Classic Mashed Potatoes  
Green Garden Salad  
*12.95 per person / 17.95 after 5:00 p.m.*

**Spaghetti with Tomatoes, Capers, Zucchini, Black Olives (Vegan)**  
Fresh Green Salad, Basil Mustard Vinaigrette  
Garlic/Olive Oil Toasted Baguette  
Parmesan (On The Side)  
*12.95 per person / 17.95 after 5:00 pm*

**Hot & Spicy Thai Ginger Noodles with or without Sautéed Chicken**  
Sesame Soy Grilled Green Beans  
Garden Greens with Cucumber,  
Sesame-Miso Dressing  
*13.50 per person / 18.50 after 5:00 pm*

**Included: Choice of Dessert, Below**  
Coffee/Decaf/Herbal Teas

### Dessert Options:

Assortment Fresh Baked Cookies or Fresh Fruit Tray with Lemon Crème Fraiche Served with Lunch  
Seasonal Fruit Crisp with Whipped Cream or Brownies and Zesty Lemon Bars

Optional Beverages: Soft Drinks/Bottled Water 2.00 each

## Elegant Luncheon/Dinner Buffets

Note: Where minimums listed, surcharge of 15% for counts under that number will apply  
*20% Service Charge Applied To Final Invoice*

### *Additional Beverage Options:*

Chilled Soft Drinks and Bottled Water \$2.00 each

### **Mediterranean Flavors - Minimum 25**

Choice of Salad: **Classic Caesar Salad** with Garlic Toasted Croutons,  
Parmesan Shred or **Seasonal Greens with Oranges**, Fennel and Olives,  
Lemon, Mustard and Olive Oil Dressing

Choice of Salad: **Greek Couscous Salad** with Cherry Tomatoes, Kalamata Olives,  
Bell Peppers and Cucumber with Lemon Garlic Vinaigrette,  
Crumbled Feta Cheese or **Caprese Salad** with Seasonal Garden Tomato,  
Fresh Mozzarella and Chiffonade of Basil, Drizzle of Extra Virgin Olive Oil  
Artisan Breads

Olive Oil, Balsamic Vinegar and Sweet Cream Butter  
Italian Herbed Roasted Seasonal Vegetables  
Rice Pilaf with Basil and Pine Nuts

Choice of: Penne Pasta with Pesto, Toasted Pine Nuts (vegetarian) or  
Tofu Lasagna(vegan) with Italian Fresh Tomato Sauce  
Fresh Oregon Chicken Breast Piccata  
*white wine, lemon, capers, chopped tomato*

Choice of Chocolate Cannolis with Orange Crème Filling, Raspberry Coulis  
or Balsamic Strawberries with Mascarpone-Ricotta Mousse  
Fresh Brewed Coffee, Decaf  
Assorted Herbal Teas

*\$19.50 per person / 24.95 after 5:00 pm*

### **North West Bounty - Minimum 25**

Seasonal Greens, Fresh Pear, Apple or Berries  
Champagne-Raspberry Vinaigrette, Blue Cheese Crumble, Garlic Croutons  
Fresh Fruit Display with Lemon Crème Fraiche  
Artisan Breads with Sweet Cream Butter

Choice of Herbed and Roasted Red Potatoes. Classic or Garlic Mashed Potatoes,  
or Country Brown and Wild Rice Pilaf

Vegetable Gratin with Polenta and Smoky Tomato Butter  
*Eggplant, Mushrooms, Artichoke Hearts, Zucchini, Peppers, Spinach*  
*(vegetarian entrée / side dish for the rest of the attendees)*

*Select One Additional Entrée (multiple additional entrees at 2.25 each):*

- ◆ Chili Hazelnut Grilled Oregon Chicken Breast with  
Spicy Chili Spiked Beurre Blanc
- ◆ Grilled Chicken Breast Marsala, with Fresh Wild Mushrooms
- ◆ Lemon Butter Grilled Canadian Farmed Fresh Salmon with Caperberry Sauce
- ◆ Fresh Pacific Cod with Kalamata Olives, Capers and Tomatoes
- ◆ London Style Beef Broil with Merlot Reduction Sauce
- ◆ Spinach Stuffed Roast Pork Loin with Rosemary Wine Reduction Sauce

Chef's Petite Dessert Assortment  
Fresh Brewed Coffee, Decaf  
Assorted Herbal Teas

*\$22.50 per person/ \$27.95 after 5:00 pm*

## Elegant Luncheon/Dinner Buffets, Continued

Note: Where minimums listed, surcharge of 15% for counts under that number will apply  
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### *Additional Beverage Options:*

Chilled Soft Drinks and Bottled Water \$2.00 each

### **All That Jazz - Minimum 25**

Creole Caesar Salad with Crisp Romaine,  
Chili Spiced Croutons, Parmesan

French Style Baguette  
Sweet Cream Butter

Creole Boiled Rice with Bay Leaf

Tarragon Vegetable Etouffee  
*(Vegetarian Entrée/ Side Dish For Others)*

Classic New Orleans Chicken and Sausage Gumbo

Crispy Farm Raised Catfish with Creole Mustard Sauce

Bananas Foster Bread Pudding  
Fresh Brewed Coffee, Decaf  
Assorted Herbal Teas

*\$19.95 per person / 25.40 after 5:00 pm*

### **Pacific Rim - Minimum 25**

Choice of Spinach Salad with Mandarin Orange, Dried Hood River Cherries,  
Toasted Pine Nuts and Fragrant Orange Citrus Vinaigrette  
or Sesame Miso Dressed Mixed Greens with Green Onion, Cherry Tomatoes  
and Sesame Garlic Toasted Crunchy Wonton Frizzles

Choice of Asian Fusion Caprese Style Salad with Vine Ripened Tomatoes,  
Layered with Fresh Cilantro Pesto and Marinated Buffalo Mozzarella (Seasonal)  
or Asian Sweet Red Pepper and Green Bean Salad with Feta Cheese, Basil and Ginger

Choice of Stir Fried Sesame Noodles with Snow Peas, Cilantro and Water Chestnuts  
or Jasmine - Wild Rice Pilaf with Toasted Pine Nuts and Currants  
or Classic Vegetable Fried Rice with Egg and Green Onion  
or Lemon Jasmine Rice Pilaf with Ginger and Garlic

Choice of: Sesame Garlic Stir Fried Fresh Vegetable Mélange  
or Yellow Wax Beans with Wild Mushrooms

or Colorful Spring Herb Marinated and Roasted Vegetables, Served Room Temperature Drizzled with  
Cilantro Garlic Vinaigrette and Toasted Sesame Seeds

### **Select Two From The Following**

Teriyaki Seared Grilled Beef Skewers

Pomegranate or Raspberry Teriyaki Lacquered Grilled Oregon Chicken Breast  
Black & White Sesame Encrusted Halibut Fish Sticks, Ginger Soy Dipping Sauce

Pan Roasted Pacific Cod with Thai Curry Sauce  
Shrimp and Chicken Stir Fried In Spicy Orange Sauce  
Hoisin Barbecued Roast Pork Loin

Choice of Key Lime, Lemon or Coconut Cream Tartlets  
or Lemon Mousse Parfait Layered with Mango Coulis

Fresh Brewed Coffee, Decaf  
Assorted Herbal Teas

*\$23.95 per person/ \$28.95 after 5:00 pm*

## Elegant Luncheon/Dinner Buffets, Continued

Note: Where minimums listed, surcharge of 15% for counts under that number will apply  
*20% Service Charge Applied To Final Invoice*

### *Additional Beverage Options:*

Chilled Soft Drinks and Bottled Water \$2.00 each

### **Indian Pleasures - Minimum 35**

#### **Appetizers Optional**

*8.50 per person with Buffet*

Carrot and Orange Salad with Toasted Pine Nuts  
or Mango, Tomato, Cucumber and Red Onion Salad (seasonal)

Garlic and Coriander Herbed Naan Bread

Choice of Basmati Rice with Corn, Sweet Peppers and Carrot  
or Plain and Yellow (*Saffron. Turmeric*) Rice

Lentils with Garlic Infused Oil  
(*vegetarian entrée / side dish for others*)

Butter Chicken  
(*mild aromatic spices, tomato, cream, almond*)

Beef Vindaloo  
(*fiery curry of aromatic spices with white wine vinegar*)

Sweet and Sour Raita  
(*honey and mint*)

Caramel Custard with Display of Fresh Fruits  
Hot Tea - Black or Masala Chai, Condiments

*\$23.95 per person/ \$29.40 after 5:00 pm*

### **Pasta and Pizza! - Minimum 35**

Seasonal Greens with Cucumber and Tomato  
Italian Herbed Vinaigrette and Classic Ranch

Antipasto Salad of Marinated and Grilled Vegetables,  
Olives, Artichoke Hearts and Feta

Warm Garlic Bread

Pastas: Penne or Farfalle Pasta and Ricotta Cheese Ravioli  
Choice of Two Sauces: Shrimp Primavera, Alfredo, Classic Pesto,  
Herbed Marinara, Italian Meat, Gorgonzola Cream

Pizza, Select Two:

Margherita (tomato, basil, mozzarella), Pepperoni, Canadian Bacon and Pineapple  
Italian Sausage with Olives and Onion

Dessert: Cookies and Brownies  
Fresh Brewed Coffee, Decaf  
Assorted Herbal Teas

*\$18.95 per person/ \$23.40 after 5:00 pm*

## Plated Salad Luncheon Menu

You may select up to two entrees for your event, additional available with surcharge.

For Dinner Service, add \$3.50 per person  
*20% Service Charge Applied To Final Invoice*

### *Salad Selections Include:*

Artisan Breads or Rolls & Butter, Dessert Selection  
Coffee, Decaf & Herbal Tea

*Additional Beverage Options: \$2.00 per person / \$3.00 per person all three*  
Lemonade, Classic Brewed Iced Tea or Assorted Soft Drinks

### **Grilled Chicken Caesar Salad 15.95**

Classic Romaine, Parmesan Cheese,  
Garlic Croutons, Caesar Dressing

### **Grilled Wild Caught Salmon (market priced)**

Seasonal Greens with NW Berries, Goat Cheese and Sugared Walnuts  
Lemon Infused Orange Vinaigrette

### **Asian Chile-Ginger Grilled Shrimp Salad 18.95**

Chile-Ginger Barbecued Shrimp, Napa Cabbage Shred, Cucumber,  
Bean Sprouts, Green Onion, Spicy Ginger Soy Dressing with Chillies and Garlic

### **Encore Cobb Salad 16.95**

Grilled Oregon Chicken, Ripe Avocado, Crisp Bacon,  
Vine Ripened Tomato, Minced Egg, Romaine Lettuce,  
Choice of Classic Ranch or Crumbled Blue Cheese Vinaigrette

### **Tandoori Baked Tilapia with Couscous Salad 16.95**

Cucumber Raita

### **Red and Yellow Beet Salad with Chicken 16.95**

Grilled Oregon Chicken Breast, Baby Greens, Goat Cheese,  
Tangerine-Mustard Vinaigrette

### **Sliced Roast New York Beef Strip with Spinach and Pear Salad 17.95**

Shallots, Crumbled Blue Cheese or Apple Cider Vinaigrette, Oregon Hazelnuts

### **Tropical Shrimp Salad 18.95**

Mixed Lettuce Salad with Oregon Bay Shrimp  
Avocado, Papaya and Pineapple  
Mango Vinaigrette, Caramelized Cashews

### **Mediterranean Grilled Lamb with Greek Salad 17.95**

Grilled, Marinated Lamb Kebab  
Mixed Salad Greens with Garden Tomato, Cucumber, Black Olives,  
Crumbled Feta, Fresh Lemon and Olive Oil Dressing with Rosemary and Garlic

## Plated Sandwich Luncheon Menu

You may select up to two entrees for your event, additional available with \$2.00 surcharge

For Dinner Service, add \$3.50 per person  
*20% Service Charge Applied To Final Invoice*

### *Sandwich Selections Include:*

Pasta Salad, Fresh Fruit, Dessert Selection  
Coffee, Decaf & Herbal Tea

*Additional Beverage Options: \$2.00 per person / \$3.00 per person all three*  
Lemonade, Classic Brewed Iced Tea or Assorted Soft Drinks

### **All American 'Salad' Sandwich 16.95**

Choice of Egg, Chicken or Tuna Salad Standards  
Tomato, Onion, Lettuce Shred, Fresh Baked Croissant

### **Greek Salad Pita 15.95**

Tomato, Cucumber, Bell Pepper, Red Onion, Radish, Feta, Red Wine Vinaigrette, Pita Bread

### **Mango Shrimp Wrap 17.95**

Oregon Bay Shrimp, Mango, Basil, Chive, Watercress, Flour Tortilla

### **Fried Shrimp Wrap 18.95**

Red Curry, Tomatoes, Cilantro, Cabbage Shred, Herbed Tomato Tortilla

### **Caprese Focaccia 16.45**

Vine Ripened Tomato, Fresh Mozzarella, Chiffonade of Basil  
Seasonal Lettuce, Focaccia Bread

### **Mediterranean Steak Sandwich 18.95**

Sliced Broiled New York Beef Strip with Tomato-Olive Relish, Onion and Feta  
Middle Eastern Flatbread

### **Classic Reuben 17.95**

Corned Beef, Sauerkraut, Thousand Island, Swiss Cheese, Light Rye

### **Turkey Club House 17.95**

Turkey, Crisp Bacon, Lettuce, Tomato, Three Tiers of Toasted White

### **Traditional Ham or Turkey & Cheddar 16.95**

Lettuce, Tomato, Onion, Whole Wheat

### **Lemon Grilled Oregon Chicken Breast 17.95**

French Baguette with Basil Mayonnaise

### **Spicy Jamaican Jerk Grilled Chicken 17.95**

Cooling Tropical Fruit Salsa, Sour Dough Roll

### **Double R Ranch Natural Beef Burger 17.95**

Tomato, Onion, Cheddar, Lettuce

### **Grilled Portobello 16.95**

Sun-Dried Tomatoes, Goat Cheese, Garlic, Capers, Lettuce, Baguette

## Plated Entrée Luncheon/Dinner Menu

Up To Two Entrée Selections Per Meal

*3 Entrees Option Available at an additional 3.00 per guest*

Note: Dinner prices charged for all event meals served after 5:00 p.m.

*20% Service Charge Applied To Final Invoice*

**Entrees Include** Choice of Seasonal House Garden Salad or Classic Caesar Salad  
Artisan Breads/Rolls and Sweet Cream Butter  
Chef's Matched Seasonal Vegetable Accompaniment  
Dessert Selection, Freshly Brewed Coffee, Decaf, Herbal Tea

*Additional Beverage Options: \$2.00 per person / \$3.00 per person all three*

*Lemonade, Classic Brewed Iced Tea or Assorted Soft Drinks*

### Wild Caught Fresh Salmon - Three Options / Market Priced

- ◆ Lemon Butter Grilled, Parmesan Risotto Cake and Classic Dill Cream Sauce
  - ◆ Ginger Glazed and Grilled, Asian Vegetable Fried Rice
- ◆ Cedar Planked and Roasted, Huckleberry-Zinfandel Sauce Over Fire Roasted Polenta

### Canadian Farm Raised Salmon, Choice of Above Preparations

*23.95 luncheon / 31.45 dinner (subject to market fluctuation)*

### Oregon Chicken Breast Marsala

Fresh Mushrooms, Classic Marsala Wine Reduction Sauce, Parmesan Risotto Cake

*18.95 luncheon / 26.50 dinner*

### Cumin Crusted Roast Pork Loin with Smokey Mole

Tomato-Chile Rice Pilaf, Grilled Leeks

*19.50 luncheon / 27.00 dinner*

### Oregon Chicken Breast "Diane"

Brandied Demi Glace, Dijon Mustard, Shallots, Fresh Mushrooms, Red Wine

Herb Roasted Red Potatoes Smashed with Roasted Garlic, Sour Cream

*19.95 luncheon / 27.45 dinner*

### Fresh Spinach Stuffed Roast Pork Loin

Rosemary Herbed Red Wine Sauce, Rosemary-Pancetta Fingerling Potato Sauté

*18.95 luncheon / 26.45 dinner*

### Pan Roasted Oregon Coast Cod with Adobo Sauce

Garlic Roasted Griddled Corn Cake

*19.75 luncheon / 27.25 dinner*

### Fresh Grilled Tilapia or Oregon Chicken, Piccata Style

White Wine, Lemon, Capers, Artichoke, Fresh Tomato, White and Wild Rice Pilaf

*18.95 luncheon / 26.45 dinner*

### Cracked Black Peppercorn Crusted Slow Roasted New York Beef Strip

Merlot Wine Reduction Sauce, Gorgonzola or Roast Garlic Mashed Potatoes

*24.50 luncheon / 32.00 dinner*

### Enchilada of Filet Mignon

Oregon Chanterelles and Sorrel Sauce

*22.95 luncheon / 30.45 dinner*

## Plated Entrée Luncheon/Dinner Menu, Continued

*20% Service Charge Applied To Final Invoice*

### **Five Spice Crusted Fresh Tilapia, Orange Ponzu Sauce**

Steamed Jasmine Rice Timbale

*18.95 luncheon / 26.45 dinner*

### **Seared Sea Scallops with Orange Saffron Beurre Blanc**

Israeli Couscous with Fresh Asparagus or Butternut Squash (seasonal)

*23.95 luncheon / 31.45 dinner*

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

Oven Roasted Fresh Tomato Sauce

Creamy Parmesan Polenta

*19.95 luncheon / 27.45 dinner*

### **Mandarin Steamed Alaskan Halibut**

Mandarin Orange Beurre Blanc, Pear Chutney, Fragrant Jasmine Rice Cake

*24.95 luncheon / 32.45 dinner (subject to market fluctuation)*

### **Fresh Fig and Prosciutto Stuffed Roasted Quail - Seasonal Preparation**

Herb Roasted Figs, Hazelnut Quinoa Pilaf with Garlic and Onion

*22.95 luncheon / 30.45 dinner*

### **Spicy Thai Grilled Chicken Breast**

Creamy Curried Coconut Sauce, Thai Noodles

*18.95 luncheon / 26.45 dinner*

### **Provençal Marinated Roast Leg of Lamb**

Whole Wheat Couscous with Parmesan, Dill and Peas

*20.95 luncheon / 28.45 dinner*

### **Roast Rack of Venison *Market Priced***

Wild Mushroom Strudel and Blueberry Grappa Sauce

### **Rack of Pork Roasted in Garlic Herb Crust**

Wild Mushroom Demi Glace, Maple Roasted Quince and Savory Sweet Potatoes

*22.25 luncheon / 29.75 dinner*

### **Peppercorn Ostrich Tenderloin with Wild Mushrooms *Market Priced***

Armagnac Demi Glace, Gorgonzola Soft Polenta

### **Five Spice Rubbed Roast Duck Breast with Ginger-Honey Glaze**

Couscous Pilaf with Butternut Squash or Fresh Asparagus (seasonal)

*24.45 luncheon / 32.45 dinner*

### **Pumpkin Seed Crusted Halibut**

Mashed Potatoes, Caramelized Chayote, Guajillo Chile Emulsion

*24.95 luncheon / 32.45 dinner (subject to market fluctuation)*

### **Tamarind Hoisin Glazed Roast New York Beef Strip**

Gram Masala Potato Cakes

*24.50 luncheon / 32.50 dinner*

## Dinner Entrée

### Combination Plate Options For Banquet Service, Minimum 25 Guests

*20% Service Charge Applied To Final Invoice*

Marinated and Grilled Tiger Shrimp and Seared Oregon Chicken Duo  
Thai Herbed Marinade, Mango Jasmine Rice, Curried Peanut Sauce, Asian Vegetable Stir Fry  
*32.00 dinner*

Cracked Black Peppercorn Crusted Roast New York Beef Strip and  
Lemon Butter Grilled Fresh Canadian Farm Raised Salmon  
Sweet Potato Pancake or Gorgonzola Mashed Yukon Potatoes. Maysara Pinot Noir Wine Reduction Sauce  
*32.50 dinner / with Wild Caught Salmon - market price*

Coriander Crusted Grilled Fresh Canadian Farm Raised Salmon  
and Provençal Roasted Chicken Breast  
with Parmesan Risotto Cake, Drizzled with Coriander-Citrus Beurre Blanc  
*32.45 dinner / with Wild Caught Salmon - market price*

Parmesan Herb Stuffed Leg of Lamb  
and Seared Columbia River Sturgeon with Huckleberry-Zinfandel Sauce  
Layered On Grilled Polenta with Red Beet-Parsnip Puree  
*35.95 dinner*

## Vegetarian Options Luncheon / Dinner Entrees

Grilled Portobello and Seasonal Vegetable Napoleon  
Vegetable Gratin with Polenta and Smoky Tomato Butter  
*Eggplant, Mushrooms, Artichoke Hearts, Zucchini, Peppers, Spinach*  
Hominy Corn Cakes with Smoky Onion Vinaigrette  
Vegetable Hasmiri  
Spicy Curried Aromatic Yogurt Sauce, with Toasted Almonds and Cilantro  
Wild Mushroom Enchiladas with Avocado Tomatillo Salsa  
Grilled Vegetable Kebobs with Cashew Rice, Fresh Fruit Chutney  
Individually Constructed Grilled Vegetable Lasagna  
Pad Thai - Rice Noodle Stir Fry  
*tofu, egg, green onion, bean sprouts, crushed peanuts*  
Root Vegetable Gratin with Indian Spices (curry, turmeric, coriander, chili)  
Wild Mushroom Risotto *+2.00 per person*, Grilled Asparagus, Parmesan, Truffle Oil  
Savory Parsnip-Potato Cheesecake  
Stuffed Eggplant in Seasoned Tamarind Juice, with Turmeric and Saffron Rice  
Lemon Pepper Pasta with Fresh Asparagus  
Apple-Chorizo Rice Adobo Stuffed Bell Pepper, Roasted Yellow Tomato-Chipotle Sauce  
Butternut Squash and Spinach Gratin  
Layered Mashed and Potato Galette Napoleon with Sautéed Wild Mushrooms  
Grilled Seasonal Vegetable Paella with Saffron Rice  
*18.95 luncheon / 25.45 dinner*

## DESSERT SELECTIONS

**Highlighted Options Available For Luncheon Selection**  
Non Highlighted Available For Additional \$3.00 Per Person

### Year Round

Banana Cream Pie, Caramelized Bananas,  
Belgian Chocolate Drizzled Crust (Individual)

**Elegant Crème Brulee, Select Flavor:**  
*Lavender Infused, Classic Vanilla Bean,  
Ginger or Milk Chocolate*

Dark Chocolate Pots de Crème  
Bailey's Irish Pots de Crème, min 24  
Caramel Pots de Crème, min 24

**New York Style Cheesecake, Seasonal Fruit  
Sauce: Huckleberry, Rhubarb, Raspberry, Etc.**

**Seasonal Fruit Cobbler, Hand Whipped Cream**

Silky Peanut Butter Cheesecake  
with Chocolate Sauce

Raspberry Almond Cheesecake  
Chocolate Crust, Raspberry Coulis

Pear Panna Cotta with Port Wine Gelee

**Chef's Cupcake Creations**

Decadent Chocolate Dessert Risotto with  
Brandy, Hazelnuts and Raisins

**Layered White Chocolate Mousse  
and Hazelnut Crème Parfait**

Fresh Fruit Glazed Lemon Cream Tartlet

Dense Greek Lemon-Yogurt Cake  
Blueberry Compote, Crème Fraiche

**Carrot Cake with Raisins, Walnuts  
Cream Cheese Frosting**

**'Family Style' Table Platters:  
Fresh Baked Cookies, Brownies and Blondies**

Thai Coconut Battered  
Pineapple and Banana Fritters

Decadence Style 'Cakes'  
Dark, Dense Chocolate, Apricot Sauce  
Fallen Lemon, Melba Sauce

**Mexican Chocolate Brownies:  
Chocolate or Mocha Chipotle**

### Especially Spring/Summer

Strawberry Rhubarb Soup (cold)  
Shortbread Cookie Leaves

**Balsamic Strawberries with  
Mascarpone-Ricotta Mousse**

Thai Sweet Rice with Mangoes

Coconut Meringues  
Fresh Berries, Sugared Hazelnuts

Fresh Berry Bread Pudding  
Vanilla Cream Sauce  
Peach Melba Bread Pudding  
Raspberry Coulis

Key Lime Panna Cotta,  
Strawberry Coulis

Lemon Panna Cotta,  
Blackberry Coulis

**Seasonal Shortcakes**

**Fresh Baked Ginger or Lemon Cream Biscuits  
Drizzled with Dark Chocolate  
Hand Whipped Cream**

### Especially Fall/Winter

**Apple Raisin Cobbler with Bourbon Sauce**

**Pumpkin Maple Mousse with  
Cinnamon Whipped Cream**

**Guinness Stout Ginger Cake,  
Cream Cheese Frosting**

Spiced Apple Glazed  
Apple Pucker Cream Tartlet

Classic Pecan or Chocolate Pecan Tartlet

Vanilla Bean Panna Cotta with  
Blueberry Port Wine Sauce

Bananas Foster Bread Pudding or  
Dark Chocolate Bread Pudding  
with Warm Caramel or Meyers Rum Sauce

Plum Cardamom Upside Down Cake

## Grand Dinner Buffet

Note: Minimum 50 per order, there is a surcharge for counts under that number of 15%  
*20% Service Charge Applied To Final Invoice*

### Salad Options, Select 1

Seasonal Greens with Crisp Washington Apple, Red Onion,  
Basil Mustard Vinaigrette, Shred of Parmesan, Garlic Toasted Croutons

Seasonal Northwest Greens with Caramelized Red Onion,  
Aged Balsamic Vinaigrette and Shaved Asiago

Mesclun Salad with Sun Dried Apricot, Pumpkin Vinaigrette,  
Crumbled Oregon Blue Cheese and Toasted Pumpkin Seeds (Fall/Winter)

Classic Caesar Salad with Garlic Toasted Croutons, Shaved Parmesan

Mixed Leaf Salad with Walnut Oil Vinaigrette,  
Croutons with Melted Goat Cheese, Toasted Walnuts

Mesclun Salad Greens, Fresh Hood River Pear and Gorgonzola Crumble  
with Champagne-Hazelnut or Raspberry-Champagne Dressing

Spinach Leaf Salad with Roasted Butternut Squash  
and Toasted Almond Dressing (Fall/Winter)

Spinach Salad with Mandarin Orange, Dried Cranberries,  
Toasted Pumpkin Seeds and Pomegranate-Tangerine Vinaigrette (Fall/Winter)

Mixed Leaf Greens with Artisan Goat Cheese,  
Pomegranate Balsamic or Fresh Raspberry Vinaigrette, Hot-Sweet Glazed Oregon Hazelnuts

Seasonal Greens with Roasted Beets, Rogue Valley Blue Cheese,  
Roasted Tomato-Garlic Dressing and Sugared Walnuts

### Bread Basket Options, Select 1

Artisan Baguettes and Rolls with Sweet Cream Butter

Assortment of Artisan Breads, Rolls and Sticks with Sweet Cream Butter

Artisan Dinner Rolls with Sweet Cream and Cranberry-Orange Butters

Buttermilk Biscuits with Sweet Cream and Honey Butters

Rosemary Parmesan Herbed Focaccia and Garlic- Buttered Baguettes

### Vegetable Side Options, Select 1

Green Beans with Caramelized Shallots and Thyme

Green Beans with Red Bell Pepper and Toasted Almonds

Roasted Cauliflower with Mustard-Lemon Butter

Sauté of Fresh Broccoli, Cauliflower, Carrots, Sweet Peppers, Zucchini

Spicy Acorn Squash Roasted with Chile Vinaigrette

Gratin of Butternut Squash and Creamed Spinach

Sauté of Broccoli, Pancetta and Pine Nuts

Brussels Sprouts with Maple & Walnut Vinaigrette

Brown Butter Glazed Baby Carrots

Colorful Mélange of Roasted Seasonal Fresh Vegetables,

Served Room Temperature with Drizzle of Roasted Lemon-Thyme Vinaigrette

Sautéed Creamed Fresh Spinach

Other (Chef's Selection)

## Grand Dinner Buffet, Continued

### Two Additional Side Options

- Seasonal Vegetable and Potato Puree (Cauliflower, Broccoli)
- White and Wild Rice Pilaf with Toasted Pine Nuts
- Saffron Rice Pilaf with Pistachios and Orange
- Kasha with Apricots, Cranberries and Walnuts
- Hazelnut Quinoa Pilaf with Garlic and Onion
- Buttery Soft Polenta with Roast Garlic
- Wild Mushroom Risotto, or Grilled Risotto Cake
- Rosemary-Pancetta Sautéed Potatoes
- Red Bliss Smashed Potatoes with Roasted Garlic and Sour Cream
- Roast Garlic, Gorgonzola, Horseradish or Goat Cheese Mashed Potatoes
- Classic Scalloped Potatoes
- Tuscan Herb Roasted Red Potatoes
- Sage Roasted Parsnips
- Twice Baked White Truffled Potatoes with Pancetta and Asiago (*surcharge*)
- Maple Roasted Quince and Sweet Potatoes (seasonal)
- Savory Bread Pudding with Sage, Pepper Bacon and Roasted Chestnuts

### Entrée Options "A", Select One (*additional entrée \$3.00*)

- Grilled Chicken Breast Marsala, with Fresh Wild Mushrooms
- Fresh Oregon Chicken Breast "Diane"
- Brandied Demi Glace, Dijon Mustard, Shallots, Fresh Mushrooms, Red Wine*
- Chili Hazelnut Grilled Oregon Chicken Breast with Spicy Chili Spiked Beurre Blanc
- Bourbon & Mustard Glazed Country Ham, Served with Deglazed Bourbon Mustard Jus
- Herbed Spinach Stuffed Roast Pork Loin with Rosemary Herbed Cabernet Reduction Sauce
- Oregon Coast Fished Cod Baked in Hazelnut Crust, with Sherried Lemon Beurre Blanc`
- Oven Roasted Whole (or Boneless Breast ) Sage Dressed Turkey with Madeira Gravy
- Grilled Portobello and Seasonal Vegetable Napoleon
- Vegetable Gratin with Polenta and Smoked Tomato Butter
- Eggplant, Mushrooms, Artichoke Hearts, Zucchini, Peppers, Spinach*
- Grilled Hominy-Corn Cakes with Smoky Onion Vinaigrette
- Potato Napoleon (Gallettes and Mashed) Layered with Seasonal Vegetables

### Entrée Options "B", Select One (*additional entrée \$5.00*)

- Cracked Black Peppercorn Crusted Roast New York Strip,
- Served with Merlot Wine Reduction Sauce and Creamy Horseradish Sauce*
- Traditional Roast Prime Rib of Beef with Natural Jus and Horseradish Crème Fraiche
- Enchilada of Filet Mignon with Oregon Chanterelles and Sorrel Sauce
- Garlic Herb Roasted Rack of Pork with Wild Mushroom Demi Glace
- Rosemary Roasted Leg of Lamb with Rosemary Scented Pinot Noir Sauce
- Cider Glazed Oregon Rabbit with Mustard Seed
- Coriander Crusted Baked Canadian Farm Raised Salmon with Citrus Beurre Blanc
- Cedar-Planked Canadian Farm Raised Salmon with Huckleberry-Zinfandel Sauce
- Rosemary-Parmesan Stuffed Veal Loin with Rosemary Demi Glace (*surcharge*)
- Roast Rack of Farm Raised Venison with Blueberry Grappa Sauce (*surcharge*)
- Peppercorn Ostrich Tenderloin with Wild Mushrooms, Armagnac Demi Glace (*surcharge*)

### Dessert

- Chef's Display of Decadent Petite Desserts or Three Selections From Dessert Menu
- Includes Coffee and Decaf, Herbal Tea

\$33.50 per person

## Corporate Reception Menus

Minimum 25 Guests

For Groups Under Minimum, Add 25% To The Listed Price

*20% Service Charge Applied To Final Invoice*

### Nibbler - Light Portions

Domestic and Old World Cheeses Selection: Slices, Cubes and Wedges

*Displayed with Fresh Apples, Pears, Grapes and Nuts*

Assortment of Crackers, Crisps and Breads

Farmers Market Raw Garden Veggies, Select Two Dips

Creamy Spinach, Caramelized Onion,

Roasted Red Pepper or Spicy Artichoke Dipping Sauce

Classic Deviled Eggs, Half Garnished with Shrimp

Rosemary Herbed Savory Shortbread, Seasonal Tapenade

"Silver Dollar" Lavash Roll Ups, **Select Three Roll Ups From:**

Herb Grilled Vegetable, Pesto Turkey, Peppercorn Tenderloin,

Dijon Grilled Chicken or Bourbon Glazed Ham

**14.95 per person**

### Tantalizer - Light Portions

Antipasto Display of Northwest Cheeses and Cured Meats,

Peppers, Marinated Mushrooms, Gherkins

White Bean Spread with Sage & Garlic and Olive Tapenade

Artisan Breads and Crackers

Herb Marinated and Roasted Farmers Market Vegetables

with Herbed Aioli Dipping Sauce

Tequila Shrimp Salad

Cumin Spiced Black Bean Pancakes, Minced Avocado Salsa

Thai Style Rice Paper Salad Rolls, with Papaya and Crunch Vegetables

Choice of Ponzu Plum or Hot Peanut Dipping Sauce

Bruschetta of Slow Roasted Salmon, Chili Spiced Heirloom Tomato Jam,

Frizzled Cilantro, Zesty Lemon

**17.95 per person**

### Fancy Butler Select

Award Winning Grilled Miniature Crab Cakes

with Basil Lime Remoulade or Roasted Red Pepper Crème Fraiche

Grilled Chicken Breast Sticks On Fancy Skewers with Pomegranate-Teriyaki Lacquer

Mini Peppered Beef Fillets with Horseradish Crème Fraiche

*Served on Garlic Toasted Artisan Baguette with Fresh Chive*

Choice of Crispy Coconut Prawns with Chili Mango Dipping Salsa or

Savory Tartlets of House Smoked, Canadian Farm Raised Pacific Salmon,

Mascarpone, Cracked Black Pepper and Lime

Petite Mexican Corn Cakes with Guacamole

Onion Bhajis with Tomato Chili Sauce, *Indian Spiced Onion Fritters*

Petite Savory Roasted Tomato Galettes with Asiago, Sweet Basil and Prosciutto

**24.50 1.5 each per person**

**32.50 2.0 each per person**

**Stationary Service, additional 2.50 per person**

**Corporate Reception Menus, Continued**  
**Pricing Based On Minimum 50 Guests**  
**For Groups Under 50 Guests, Add 15% To The Listed Price**  
*20% Service Charge Applied To Final Invoice*

**Pride of The Northwest**

Raw Farmers Market Fresh Vegetables Platter  
*with Choice of Garlicky Garbanzo, Caramelized Onion, Oregon Blue Cheese,  
Pacific Clam, Spicy Artichoke or Smoky Red Pepper and Goat Cheese Dipping Sauce*

Seasonal Fresh Melon, Fruits and Berries Platter  
*with Ginger Lime Dipping Sauce*

Pacific Northwest Cheeses Platter  
*Slices, Cubes and Wedges*  
*with Fresh Grapes, Herbed Olives, Gourmet Crackers and Crisps*  
*(To Add Old World Imported Cheeses + 2.50 pp)*

Smoked Salmon Wrapped Herbed Goat Cheese 'Lolly Pops' or  
Slow Roasted Salmon Bruschetta with Chili Spiced Heirloom Tomato Jam  
*Frizzle of Cilantro and Lemon Zest*

Grilled Polenta with Smoky Tomato Fondue

Duo of Cocktail Appetizer Skewers (1.5 each per person)  
*Sesame-Ginger Natural Beef and Teriyaki Glazed Oregon Natural Chicken Breast*

Chef's Petite Desserts Assortment

**26.95 per person**

**Dessert and Coffee Service**

Baked Pastry Wrapped Double Cream Brie (Winter/Spring Offering)  
Fig, Pear or Orange Filling, Caramel Drizzle and Caramel Hazelnut Crumble  
or Artisan Fresh Goat and Ricotta Cheeses Torta  
Garnished with Plums, Cherries, Nectarines, Apricots (Summer/Fall Offering)  
Drizzled with Orange-Blossom Honey, Sprinkled with Toasted Almonds  
Fresh Fruit Garnish, Crackers and Crisps

Petite Lemon Cheesecakes with Sweet Mango Papaya Coulis

Choice of Vanilla Bean, Lavender or Milk Chocolate Crème Brulee  
or Dark Chocolate or Caramel Pots de Crème

Assortment of Dessert Tartlets

Cupcakes or S'More Lollipops\*

(\* Marshmallow Dipped In Dark Chocolate, Rolled In Graham Dust)

Equitas Organic/Free Trade Gourmet Brewed Coffee and Decaf Service  
Condiments Include Shaved Chocolate, Cinnamon Stick, Hand Whipped Cream

*Note: Seasonal Menu Alternatives Available*

**17.50 Stand Alone Service / 12.50 Added To Any Other Menu**

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**CHEF'S DESSERT STATION SPECIAL:** Chef's Selection Of Five Petite Desserts,  
Plus Gourmet Brewed Coffee, Decaf and Herbal Teas, Ice Water  
**14.95 per person, Stand Alone Service / \$9.95 Added To Any Other Menu, Coffee Not Included**

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## A La Carte Hors d' Oeuvres Selection

Final Pricing Is Based On Item, Season, Presentation Method, Serving Size

Minimum Order Requirements Apply

20% Service Charge Applied To Final Invoice

### ***\$19.50 per dozen, minimum 2 dozen***

Petite Baked Potatoes with  
Sour Cream, Chive & Bacon 'Bits'

Petite Twice Baked Potatoes  
Cheddar, Pancetta, Asiago, Green Onion

Phyllo Triangle with Spinach & Feta

Shrimp, Spinach Parmesan,  
Spicy Italian Sausage or  
Herbed Pecan Stuffed Mushrooms

Grilled Quesadilla Triangles:  
Smoked Salmon, Pepper Jack  
Chicken and Caramelized Onion  
Chile Grilled Vegetables with Provolone

Grilled Polenta with  
Smoky Tomato Fondue

Parmesan Roast Garlic Risotto Cake

Wild Mushroom Profiteroles

Bruschetta with Black Olive Tapenade

Roulades: Chicken, Turkey, Smoked Salmon  
Roasted Vegetable

Savory Plum Glazed Pork Sausage or Tofu  
Mascarpone Stuffed Mushrooms

Grilled Corn Cakes with Chile Lime Salsa

Rosemary Herbed Savory Shortbread  
Seasonal Tapenade Toppings

Potstickers: Pork, Chicken,  
Vegetarian with Hot Chile  
Dipping Sauce

Bartlett Pear and Prosciutto  
Bruschetta

Peppered Beef Strip On Garlic Butter  
Toasted Baguette with Horseradish Cream

Bruschetta, Vine Ripened Tomato,  
Fresh Mozzarella, Fresh Basil

Mini Tostados with Shrimp,  
Cilantro Avocado Salsa, Sour Cream

Parmesan Crostini with  
Chevre Mousse and Fried Basil

Fennel Marinated Feta, Cucumber  
and Olive Skewers, Fresh Mint

Cilantro Papaya Gazpacho Sips, Shrimp Garnish

Prosciutto Wrapped Fresh Asparagus Spears

Mandarin Fried Rice Cake,  
Kumquat (seasonal)/Tangerine Lime Crème Fraiche

Petite Corn Fritters with Thai Style  
Mandarin Chutney

Swedish Meatballs  
Cranberry Pinot Noir Meatballs

Pomegranate-Teriyaki Glazed  
Cocktail Meatballs

Savory Basil Ginger Goat Cheese Panna Cotta  
with Mushroom, Apple and Bacon

### ***\$24.50 per dozen, minimum 3 dozen***

Signature Spicy Lobster Bisque Sips

Goat Cheese Tartlet with Caramelized  
Onion and Sweet Pepper

Barbecued Korean Kalbi Beef Strips  
*Boneless Short Ribs*

Tequila Shrimp Salad, Black Bean Pancake,  
Spicy Avocado Puree

Petite Grilled Reuben Sandwiches

Sliders - Miniature Burgers (+8.50 per dozen)  
*Angus Beef and Sage with Gorgonzola  
Angus Beef, Gruyere Cheese, Sautéed Onion  
Lamb, Indian Spices, Feta, Yogurt Sauce  
Salmon, Oregon Blue Cheese, Pancetta  
Duck Confit, Sweet Rum Glaze, Moo-Shu Catsup*

Wild Boar Empanadas, Mango Cilantro Salsa  
(may substitute beef)

Raspberry Teriyaki or Tangerine Soy Glazed  
Chicken Breast Skewers/Sticks;  
Chinese Five Spice Grilled Pork Skewers/Sticks  
with Hoisin Dipping Sauce; Teriyaki or Ginger  
Lacquered Beef Skewers/Sticks

Thai Style Salad Rolls with Papaya and  
Crunchy Vegetables *with Spicy Cilantro- Peanut  
or Ponzu Plum Dipping Sauce*

Slow Roasted Salmon Bruschetta with  
Chili Spiced Heirloom Tomato Jam  
*Frizzle of Cilantro and Lemon Zest ( market )*

## A La Carte Hors d' Oeuvres Selection, Continued / Platter Options

Final Pricing Is Based On Item, Season, Presentation Method, Serving Size

Minimum Order Requirements Apply

20% Service Charge Applied To Final Invoice

**\$28.00- \$30.00 per dozen, min 3 dozen**

*market changes applicable to all  
listed seafood hors d' oeuvres*

Coconut Prawns, Spicy Mango Dipping Sauce

Chilled Prawns with Classic Horseradish  
Scented Tomato and Almond Cilantro  
Cocktail Sauces, Lemon Garnish

Seared Diver Scallop, Mandarin Vodka Concasse

Thyme Marinated, Pan Roasted  
Bacon Wrapped Sea Scallops

Seared Shrimp Skewer, Fiery Apricot Glaze

Thai Grilled Lamb Chop,  
with Spicy Peanut Dipping Sauce

Rafati's Grilled Crab Cakes with  
Basil Garlic Aioli, Wasabe Remoulade  
or Jalapeno Aioli (+ \$8.00 per dozen)

Thai Spiced Grilled Crab "Bites"  
*Chili Tangerine Relish*



Crispy Sesame Wonton Triangles  
with Smoked Salmon and Wasabe

Black Sesame Crusted Seared Ahi  
*on Chili Dusted Wonton Crisp,  
Ginger-Garlic Aioli*

Tangerine Glazed Scallop  
with Cashew Crumble

Rare Seared Tuna and Watermelon Cubes  
Drizzled with Yuzu Aioli

Petite Ahi Tacos with Jicama Salad,  
Chile de Arbol Sauce

Petite Oyster Cocktail (Smoked or Fresh)  
Sake-Papaya-Lime Salsa

Petite Northwest Oysters On The Half Shell  
*with Ponzu Granita and Tobiko  
(Flying Fish Roe)*

Wasabe Lime Crab Salad in Cucumber Cups

Crispy Duck Confit on Huckleberry-Port Wine  
Risotto Cake, Lemon Basil Puree

## PLATTERS / DISPLAYS

Each Serving Approx 50 ppl

**Baked Pastry Wrapped Double Cream Brie**  
Fig, Pear or Orange Filling, Caramel Drizzle,  
Caramel Hazelnut Crumble  
Crackers and Crisps **\$225.00**

**Artisan Fresh Goat & Ricotta Cheeses Torta**  
Garnished with Plums, Cherries, Nectarines,  
Apricots, Drizzled with Orange-Blossom Honey,  
Sprinkled with Toasted Almonds  
Breads, Crackers and Crisps  
**\$225.00**

**Domestic & Old World Cheeses Selection**  
Slices, Cubes and Wedges  
Displayed with Fresh Apples, Pears,  
Grapes and Nuts  
Crackers, Crisps and Breads  
**\$237.50**

**Pacific Northwest Cheeses Platter**  
Slices, Cubes and Wedges  
with Fresh Grapes, Herbed Olives  
Crackers and Crisps  
**\$215.00**

**Savory Gorgonzola Cheesecake**  
Fresh Grapes, Apples, Pears  
Crostini, Crackers, Crisps  
**\$200.00**

**Antipasto Display of Cured Meats and  
Northwest Cheeses**  
Peppers, Marinated Mushrooms,  
Gherkins, White Bean Spread with Sage  
and Garlic and Olive Tapenade  
Artisan Breads and Crackers  
**\$250.00**

**Deli Meats and Cheeses**  
Slow Roasted Beef, Honey Baked Ham,  
Smoked Turkey with Swiss and Cheddar  
Rolls, Basil Mayo, Dijon & Horseradish  
Whipped Cream Cheese  
**\$240.00**

## Platters / Displays, Continued

### Carving Stations

Minimum Order Requirements Apply  
20% Service Charge Applied To Final Invoice

**Asian Sesame Barbecued Pork Loin**  
with Toasted Sesame Seeds,  
Tomato, Hot Chinese Mustard and  
Orange Ponzu Dipping Sauce  
\$235.00

**Heaping Shrimp Cocktail Platter**  
Includes Garnish of One Prawn Per Person  
Lemon and Lime Garnish  
Traditional Tomato -Horseradish  
and Preserved Lemon-Tarragon Aioli  
\$325.00 (market pricing applicable)

**Silver Dollar™ Lavash Roll Ups**  
*Select Three Roll Ups From:*  
Herb Grilled Vegetable, Pesto Turkey,  
Peppercorn Tenderloin, Dijon Grilled Chicken,  
Bourbon Glazed Ham  
\$165.00

**Fancy Tea Sandwiches**  
*Select Three From:*  
Chicken Curry, Goat Cheese & Watercress,  
Asparagus & Prosciutto, Smoked Turkey &  
Arugula Mayonnaise, Tarragon Shrimp Salad,  
Ham & Apricot, Prosciutto, Goat Cheese & Fig  
\$185.00

**Farmers Market Raw Garden Veggies**  
Select Two Dips  
Creamy Spinach, Caramelized Onion,  
Roasted Red Pepper, Spicy Artichoke,  
Ranch, Pacific Clam, Classic Ranch,  
Garlicky Garbanzo  
\$150.00

**Herb Marinated and Roasted  
Farmers Market Vegetables**  
Served Room Temperature  
Lemon Tarragon Vinaigrette Drizzle  
\$165.00

**Fresh Seasonal Cut Fruits Display**  
Includes Seasonal Berries  
Choice of Dipping Sauces:  
Ginger Lime, Lemon Crème Fraiche,  
Berry or Honey Yogurt,  
Classic Devonshire Cream  
\$175.00

**Eggs Trio, Select Three:**  
Classic Deviled Eggs, Deviled Eggs with Shrimp,  
Curried Eggs, Asparagus Deviled Eggs  
150 pcs  
\$125.00

**Smoked Pacific Salmon**  
(Canadian Farm Raised)  
Lemon, Capers, Minced Egg and Onion  
Whipped Cream Cheese  
Artisan Baguette, Crostini, Bagels  
\$ 325.00 (market pricing applicable)

### **CARVING STATIONS**

(Minimum 25 Guests)  
\$75.00 Per Chef At Station

**Roasted Turkey Breast  
or Whole Fresh Turkey**  
Cranberry Relish, Peppercorn-Sage Aioli  
Fresh Baked Rolls  
\$7.50 per person

**Maple-Rum Glazed Baked Ham**  
Maple Caramelized Onions  
Country Biscuits, Mustard  
\$7.25 per person

**Cracked Black Peppercorn  
Roast New York Strip**  
Natural Jus  
Creamy Horseradish Sauce  
Fresh Baked Rolls  
\$10.95 per person

**Rosemary Garlic Rubbed  
Leg of Lamb**  
Rosemary Wine Reduction  
Classic Mint Sauce  
Assortment of Breads and Rolls  
\$8.95 per person

**Sesame Crusted Rare Roasted  
Loin of Ahi Tuna**  
Balsamic Ginger and Wasabe Remoulade  
Wonton 'Tacos'  
\$14.95 per person (market price applicable)

## Sample Station Menus

*Rafati's has a great deal of experience creating imaginative events with great style.  
We would be happy to design an event especially around your particular food and budget goals.  
A sample of some of our food stations that bring your event out of the ordinary follow.*

*Prices listed are based on multiple stations - minimum 3 - or station(s) in combination with other menu selections as the quantities included are not sufficient for stand alone meal service:*

*20% Service Charge Applied To Final Invoice*

### Mashed Potato 'Tinis - Waiter Attended (Minimum 50 Guests)

Classic Mashed Potatoes Served In Martini Glasses  
Crisp Bacon, Marsala Chicken, Sherried Mushrooms  
Sautéed Asparagus, Sour Cream, Blue Cheese, Chives  
**\$8.95 per person plus \$50.00 Attendant Fee**

### Risotto Station - Chef Attended (Minimum 50 Guests)

Creamy Risotto: Sautéed Wild Mushrooms, Prosciutto, Shrimp, Hazelnut Pesto,  
Sautéed Asparagus, Gorgonzola and Parmesan Cheeses, Truffle Oil  
**\$10.95 per person plus \$75.00 Chef Attendant Fee**

### Pasta Station (Minimum 50 Guests)

Select Three Pastas: Penne, Farfalle, Shells, Angel Hair, Fettuccine, Ricotta Cheese Ravioli  
Select Three Sauces: Alfredo, Gorgonzola Cream, Classic Pesto, Creamy Pesto,  
Herbed Tomato Marinara, Italian Meat, Red or Whit Clam  
Select Three Enhancements: Roasted Vegetables, Classic Meat Sauce,  
Garlic Herbed Shrimp, Chicken Piccata, Lobster  
**\$10.95 per person**

### Quesadilla Grill Station - Chef Attended (Minimum 50 Guests)

Smoked Salmon and Goat Cheese with Caramelized Onion  
Chicken Breast or Shrimp with Peppers, Onion, Cilantro and Jack  
Grilled Vegetables with Black Beans and Corn, Cilantro, Provolone  
Salsa, Guacamole, Sour Cream  
**\$8.50 per person plus \$75.00 Chef Attendant Fee**

### Portland 'Shaker' Cocktail Salad Bar (Minimum 50 Guests)

Complete Bar Station Set Up - Salads Served In Barware  
Seasonal Mixed Baby Greens and Crisp Romaine  
Bartender To 'Shake' Guests Selected Dressings & Toppings, Pour Over Greens:  
Balsamic or Sesame Garlic Vinaigrette, Classic Caesar and Basil Mustard Vinaigrette  
or Creamy Gorgonzola or Ranch Dressings  
Fresh Berries or Pear, Avocado, Green Onion, Bacon 'Bits'  
Cherry Tomatoes, Cucumber, Garbanzo Beans  
Sugared Walnuts, Toasted Pine Nuts, Spicy Hazelnuts, Garlic Croutons  
**\$8.50 per person, plus \$70.00 total 'Bartenders' Fee**  
(Two 'Bartenders' per 50 guests needed for service)

Many additional foods and themes lend themselves to **Station and Interactive Presentations.**

We can also miniaturize any of our plated offerings to provide you with  
**'Small Plate' courses** - either for seated formal or stand up service.

Rafati's is always ready to assist you in creating your perfect event.