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Hors d'Oeuvres

Seafood

- Sweet Potato Prawn Cake with Asian Seasonings
- Jewel Signature Prawn and Mango Skewer with a Lime Cilantro Aioli Drizzle
- Spicy Thai Grilled Prawns with Red Chili Dipping Sauce (Based on 2 per Guest)
- Jumbo Shrimp perched on a Shot Glass Rim filled with a Dollop of Tomato Lime Cocktail Sauce
- Caribbean Crab Cakes with Dried Cherries, Scallions, and Cilantro topped with Chili Aioli
- Caribbean Dungeness Crab Cakes with Chipotle Aioli
- Baby Artichoke and Crab with Spicy Ginger Sauce served in an Endive Leaf
- Crab Ragoon of Dungeness Crab, Scallions and Cream Cheese wrapped in a Wonton
- Jewel Signature Honey Sesame Skewered Salmon Ribbons
- Alder Smoked Salmon Scone with Lemon Chive Crème Cheese
- Cucumber Round Lobster Medallion topped with Lemon Tarragon Crème Fresh and White Fish Caviar
- Sesame Ahi Tuna served on Wonton Crisps and drizzled with Wasabi Ginger Aioli

Vegetarian

- Jewel Signature Zucchini and Feta Cakes garnished with Olive Tapenade
- Jewel Strawberry Halves served with a combination of Mascarpone, Chevre Cheese, Honey and Cinnamon
- Shitake Mushroom Satay marinated in Soy, Sesame, Green Onion and Chilies
- Savory Goat Cheese and Herb Tartlets with an Almond Crust, topped with Balsamic Syrup
- Gorgonzola Cheesecake with an Almond Scallion Crust and topped with Balsamic Syrup
- Spanikopita
- Grape Tomato and Mozzarella Caprese Skewers
- Feta Arugula and Caramelized Mushroom Bruschetta
- Bleu Cheese Phyllo with Dried Cherries and Walnuts
- Fresh Vegetable Rice Paper Spring Rolls served with a Thai Sweet Red Chili Dipping Sauce
- Roma Tomato, Mozzarella and Basil Crostini topped with Portuguese Sea Salt and Olive Oil
- Crostini topped with Bruschetta with Tomatoes, Basil, Garlic and Olive Tapenade
- Crostini topped with Balsamic Glazed Figs, Goat Cheese and Fresh Thyme
- Crostini topped with Crimini Mushrooms Oregon Bleu Cheese and Hazelnut
- Mini Tartlet of Pancetta, Tomato, and Fresh Basil
- Mini Tartlet of Wild Mushrooms, Caramelized Onion and Parmesan
- Mini Tartlet of Crab, Gouda and Apple
- Mini Tartlet of Smoked Salmon, Cream Cheese and Dill
- Roasted Corn and Red Pepper Fritters served with an Avocado Dip
- Shrimp, Fontina and Red Pepper Stuffed Mushrooms
- Roasted Autumn Root Vegetable Skewers with an Herb Brown Butter

Poultry

- Jewel Signature Thai Coconut Curry Chicken Satay served with a Mango Dipping Sauce
- East Indian Spiced Chicken Satay with a Cilantro Mint Dipping Sauce
- Cashew Crusted Chicken Brochette with Herb Garlic Dipping Sauce
- Jamaican Jerked Chicken on Plantain Chips with a Citrus Chili Glaze
- Empanada with Chicken, Papaya and Latin Spices
- Chicken, Wild Mushroom, and Fontina Cheese Empanadas
- Roasted Adobo Chicken Skewers
- Indonesian Chicken Skewer served with a Spicy Peanut Sauce
- Cajun Chicken Skewer with a Red Pepper Remoulade
- Turkey and Arugula Watercress Pinwheels
- Mini Tartlet of Chicken, Mushroom and Brie in an Almond Scallion Crust
- Sage and Herb Turkey Satay with a Cranberry Orange Aioli
- Smoked Duck with Black Current on Wild Rice Pancake

Meat

- Polynesian Beef Kabobs with Maui Onions and Peppers
- Jamaican Pork and Mango Satay with Mango Cilantro Dipping Sauce
- Pomegranate Glazed Garam Marsala Pork with Candied Kumquat on a Rice Cracker
- Jewel Signature Negamaki Japanese-Style Beef marinated in Sesame and Soy wrapped around a Grilled Scallion
- Roast Beef Watercress Pinwheel
- Crostini of Roasted Tenderloin of Beef with Watercress and Red Pepper Aioli
- Jamaican Jerk Beef Empanadas with Grilled Pineapple
- Empanadas filled with Chorizo, Roasted Pepper and Cojita Cheese
- Sherry Glazed Pot Stickers
- Lumpia with a Sweet and Spicy Dipping Sauce

Dips

Seafood

- Dungeness Crab and Baby Artichoke Spread served with Sliced French Baguettes
- Hot Artichoke Parmesan and Jalapeño Dip served with Baguettes
- White Fish Ceveche served with Tri-Color Tortilla Chips

Vegetarian

- Spinach and Artichoke Dip served with assortment of Rustic Grilled Breads
- Mediterranean Vegetables and Feta served with toasted Rustic Breads
- White Bean and Red Pepper Spread served with sliced French Baguettes and Garlic Crostini
- Apricot Pistachio Torta served with Garlic Crostini and assorted Table Wafers
- Rustic Sun Dried Pesto Torta served with Garlic Crostini and assorted Table Wafers
- Plantain and Taro Root Chips served with grilled Pineapple, Jicama and Tri-Pepper Salsa
- Pita Triangles with Hummus and Baba Ghanouj
- Alaskan Amber Ale and Smoked Cheddar Dip served with Cubed Breads, Apples, Pears, and Pretzels

Display

Seafood

- Cold Poached Northwest Salmon with a Lemon Tarragon Aioli
- Smoked Salmon and Caviar
- Alder Smoked Seafood Display to include New Zealand Green Lip Mussels, Oysters, Scallops, and King Salmon
- Alaskan Smoked Salmon with Cream Cheese, Capers, Diced Onions and Lemon with a Tarragon Aioli
- Smoked Salmon and Dill Torta served with assorted Gourmet Crackers and Table Wafers
- Fresh Seasonal Oysters on the Half Shell served with a Champagne Minuet (by the dozen)
- Iced Jumbo Prawn Display served with Tequila Lime Infused Cocktail Sauce
- Sushi to include Seattle Roll, Spicy Tuna, California Roll and Cucumber Roll

Vegetarian

- Crisp Vegetable Crudite served with Lemon Thyme Dipping Sauce
- Grilled Vegetables brushed with Balsamic Vinaigrette and Herb Infused Extra Virgin Olive Oil
- Insalata Caprese Fresh Mozzarella with Tomatoes and Fresh Basil, drizzled with Balsamic Vinegar
- Roasted Eggplant Caponata, Tomato and Basil Relish, Olive Tapenade served with Garlic Crostini and assorted Grilled Breads
- Chilled Northwest Asparagus with an Orange Hazelnut Dressing
- Greek Feta, Wedges of Vine Ripened Tomato, Cucumber Rounds and Kalamata Olives served with Pita Triangles and Tzatziki

Fruit & Cheese

- Fresh Fruits of the Season to include Berries, Melons, and Assorted Tropical Fruits
- Import and Domestic Cheese Platter served with Assorted Gourmet Crackers and Table Wafers
- Imported Spanish and Domestic Cheese Platter served with assorted Gourmet Crackers and Table Wafers
- European Cheese served with Quince, Flat Breads and Crostini
- Rustic Cheese Torta with Sun Dried Tomato Pesto served with Table Wafers and Garlic Crostini
- Sun Dried Tomato Basil Torta served with assorted Gourmet Crackers and Table Wafers
- Baked Brie en Brioche with Dried Cherry Compote and Nuts served with assorted Gourmet Crackers and Table Wafers
- Greek Feta, Wedges of Vine Ripened Tomato, Cucumber Rounds, and Kalamata Olives served with Pita Triangles and Tzatziki

Meat

- Antipasto Platter with Salami, Sausage, Prosciutto, Provolone, Grilled and Marinated Peppers and Artichoke Hearts, Pesto Marinated Fresh Mozzarella and Assorted Olives

Specialty Stations

PASTA AND CAESAR BAR

Portobello Mushroom and Ricotta Ravioli with Roasted Peppers and Asiago Cream Sauce, Fusilli Pasta with fresh Tomato, Basil and Garlic topped with Shredded Parmesan Cheese. With Italian Sausage, Classic Caesar Salad with homemade Garlic Croutons, Focaccia and Bread Sticks

TAPAS BAR

Bonita Tuna with Caper Red Onion, Roasted Eggplant Caponata, Tomato and Basil Relish, Olive Tapenade, Spicy Calamari with House Pesto Sauce, Garlic Crostini and Grilled Rustic Breads

SALMON AND CHICKEN GRILL

Choose ONE of each Chicken or Salmon Dish: (Served outside on the grill - weather permitting) Lemon Herb Garlic Chicken Breast, Raspberry Balsamic Glazed Chicken Breast, Fresh Teriyaki Pacific Northwest Salmon, Fresh Northwest Salmon brushed with Citrus Basil Butter

SALAD STATION

Grilled Asparagus with Orange Hazelnut Vinaigrette, Jewel Chop Chop Salad with Garbanzo Beans, Salami, Provolone Cheese, Tomatoes, Cucumbers Diced Peppers with a Creamy Dressing, Jewel Minted Caesar, Vegetarian Yakisoba Salad served in Asian To-Go Containers with Chop Sticks

BUTCHER BLOCK

Pepper Crusted Top Sirloin of Beef with Creamy Horseradish, Slow Herb Roasted Turkey Breast with cranberry chutney, Maple Glazed Pitt Ham with Whole Grain Mustard and Rustic Rolls

CARIBBEAN STATION

Caribbean Crab Cakes , Jamaican Jerk Chicken, Plantain/Taro Chips - with Spicy Grilled Pineapple, Jicama, Pepper and Tri-Pepper Salsa

NEW ORLEANS

Pacific Northwest Oyster Shooter with Cocktail Sauce, Sweet Potato Prawn Cake, Seafood and Chicken Jambalaya (Prawns, Chicken, and Andouille Sausage), Cajun Spiced Grilled Vegetables and French Bread

HAWAIIAN

Kahlua Pork, Taro Root Mash, Lomi Lomi Salmon, Sesame Ginger Steamed Rice and an Assorted Tropical Fruit Platter

MEXICAN FIESTA

Marinated Mesquite Grilled Flank Steak and Chicken Fajitas Served with Warm Flour and Corn Tortillas, assorted condiments to include Shredded Sharp Cheddar Cheese, Fresh Fire Roasted Tomato and Pepper Salsa, Fresh Guacamole, Sour Cream and Tapatio Mexican Style Pinto Beans with Green Chilies Spanish Rice

SUSHI AND DIM SUM

Assorted Sushi to include California Roll, Spicy Tuna Roll, Seattle Roll and Cucumber Roll. Accompanied by Soy, Plum Sauce, Pickled Ginger and Wasabi.

Dim Sum to include Sherry Glazed Pot Stickers, Shui Mai, Asian Chicken Fritters and served with Garlic Ginger Dipping Sauce
Add Nigiri Sushi – Market Price
Add Sushi Master – Market Price

Pasta

- Penne Pasta with a Pesto Cream Sauce
- Penne Pasta with a Champagne Garlic Cream Sauce
- Penne Pasta with a Sun Dried Tomato Pesto Sauce tossed with Parmesan Cheese
- Penne Pasta with Asparagus Tips and Pine Nuts in a White Cream Sauce topped with Diced Tomatoes
- Fusilli Pasta tossed in a Creamy Pesto Sauce with Roma Tomatoes, Baby Spinach, Artichokes and Pine Nuts
- Fusilli Pasta with Fresh Tomato, Basil, Pine Nuts, Artichokes, Kalamata Olives and Garlic topped with Herb Oil and Shredded Parmesan Cheese
- Fusilli Pasta in a Pesto Cream Sauce garnished with Fresh Tomatoes
- Fusilli with Fresh Tomato Basil and Garlic Marinara
- Fusilli Pasta with a Champagne Cream Sauce topped with Pine Nuts, Tomatoes and Parmesan
- Fusilli Alla Puttanesca with Artichoke Hearts, Kalamata Olives, Feta, Capers, and Tomato tossed in Extra Virgin Olive Oil
- Farfalle Pasta with a Mushroom Pesto Sauce
- Chanterelle Risotto with Feta (Seasonal)
- Tuscan Pasta Salad of Penne, Diced Tomatoes, Kalamata Olives, Artichoke Hearts and Fresh Herbs tossed in a Creamy Italian Dressing
- Vegetable Yakisoba Noodles served in Asian To-Go Boxes with Chop Sticks
- Spinach and Cheese Tortellini tossed in a Pesto Cream Sauce
- Sweet Potato Gnocchi with Maine Lobster and Bourbon Glaze garnished with a Sweet Potato Gaufrette
- Portobello Mushroom and Ricotta Ravioli with Roasted Peppers and an Asiago Cream Sauce
- Asian Vegetable Phad Thai served with Chop Sticks
- Home-style Four Cheese Macaroni and Cheese

Salad

- Classic Caesar Salad tossed with Shaved Parmesan Cheese and Focaccia Croutons
- Jewel Signature Fresh Wild Greens topped with Candied Pecans, Gorgonzola Crumbles, and Grilled Pear tossed in a White Balsamic Vinaigrette
- Watercress, Spinach and Arugula Salad with Dried Cherries and Cashews tossed in an Anjou Pear and Lemon Vinaigrette garnished with Sweet Crispy Onions
- Bouquet of Wild Greens surrounded by Hazelnut, Stilton Crumbles and Forrest Berries drizzled with a Black Current Thyme Vinaigrette
- Green Leaf Lettuce and Baby Spinach, Red Onion Slices, Shredded Carrots, Mandarin Orange Slices, Wonton Strips and Roasted Slivered Almonds tossed in an Asian Sesame Dressing
- Wild Greens tossed in a Marion Berry Shallot Vinaigrette topped with Goat Cheese and Toasted Almonds
- Wild Greens with Fresh Mozzarella and Tomatoes tossed in Balsamic Vinaigrette
- Jewel Signature Minted Caesar tossed with Focaccia Croutons and Shaved Parmigiano Reggiano and topped with Lemon Wedges and Bacon Shards
- Jewel Signature Wild Greens with Raspberries, Candied Pecans and Chevre Cheese with Raspberry Lemon Thyme Vinaigrette

- Assorted Wild Greens with Purple Onions, Candied Pecans and Shaved Parmesan Cheese tossed in a Pomegranate Vinaigrette
- Northwest Seasonal Greens with Roasted Beets and Mandarin Oranges tossed in a Beet Vinaigrette
- Chopped Romaine with Oregon Bleu Cheese, Toasted Pine Nuts and Diced Tomatoes tossed in Honey Mustard Vinaigrette
- Jewel Chop Chop Salad with Garbanzo Beans, Tomatoes, Cucumbers, Peppers and Provolone Cheese in a Creamy Dressing
- Seasonal Greens, Cucumbers, Tomatoes, Carrots and Mushrooms tossed in a Citrus Vinaigrette
- Jewel Napa Cabbage Slaw of Julienne Peppers and Jicama tossed in a Honey Sesame Vinaigrette
- Fresh Mixed Greens with Yellow Pear Tomatoes, Fresh Raspberries, Goat Cheese and Raspberry Thyme Vinaigrette
- Spinach Salad with Bacon, Citrus and Toasted Almonds tossed in a Honey Dijon Vinaigrette
- Traditional Waldorf Salad with Grapes, Cranberries, Raisins, Walnuts, Apples, Pear and Celery tossed in a Traditional Dressing
- Grapefruit and Avocado Salad with Fresh Greens, Avocado and Pink Grapefruit tossed with Citrus Vinaigrette
- Orzo Salad with Olives, Tomatoes, Peppers and Summer Squash served with Herb de Provence
- Watercress and Arugula Salad tossed with Jicama, Cucumbers, Citrus Segments and Spicy Citrus Vinaigrette
- Mesclun with Fresh Basil, Roma Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette
- Authentic Hawaiian Macaroni Salad
- Fresh Greens topped with Sliced Granny Smith Apple, Bleu Cheese Crumbles and Toasted Pecans tossed in Cider Vinaigrette
- Grilled Pineapple, Jicama and Tri-Colored Pepper Salad

Dinner Entrees

Chicken

- Jewel Signature Chicken Cordon Bleu filled with layers of Prosciutto, Basil, and Fontina Cheese lightly breaded and sautéed until golden brown, then drizzled in a Fume Beurre Blanc
- Grilled Lemon and Rosemary Breast of Chicken with House Smoked Tomato Sauce
- Raspberry Balsamic Glazed Breast of Chicken
- Mesquite Grilled Boneless Breast of Chicken with Chipotle Mango BBQ Sauce
- Chicken Picatta of Pan Seared Medallions of Chicken in a Lemon Capers Sauce
- Island Green Curry Chicken
- Mesquite Grilled Lemon Herb Breast of Chicken drizzled in a fresh Pomodoro Sauce
- Mediterranean Style, Pan Seared Chicken Breast with Roma Tomatoes, Artichoke Hearts, Garlic, Kalamata Olives and Basil topped with Crumbled Feta
- Grilled Lemon Rosemary Breast of Chicken topped with Sautéed Peppers and Onions
- Pomegranate and Balsamic Glazed Chicken
- Grilled Breast of Chicken drizzled with a Champagne Beurre Blanc
- Buffalo Wings with Bleu Cheese Dressing and Celery Sticks

Beef

- Tenderloin Medallions with a Marsala Demi-Glace garnished with Oregon Bleu Cheese
- Pepper Roasted Beef Tenderloin with Wild Mushrooms and Caramelized Onion Demi-Glace
- Pepper and Herb Encrusted Tenderloin of Beef served with a Cognac Truffle Demi Glace and Creamy Horseradish
- Tenderloin Medallions of Beef with a Port Demi Glace
- Herb Encrusted Beef Strip Loin Medallions with Black Pepper and Tarragon Demi Glace
- Roasted Dijon Strip Loin with Shallots and Gorgonzola Butter
- Roasted Dijon Strip Loin of Beef with Wild Mushroom Demi Glace
- Jewel Signature Miniature Beef Wellington in a Bordelaise Sauce
- Stuffed Flank Steak filled with Peppers, Fontina Cheese and Pancetta
- Jewel Signature Stuffed Flank Steak filled with Fontina, Spinach, Wild Mushrooms and Fresh Basil
- Kalbi Ribs Style Beef Short Ribs
- Pepper Roasted New York Steak on a Potato Roll with Horseradish

Carving Stations

- Pepper Encrusted Top Sirloin of Beef served with Creamy Horseradish or Stone Ground Mustard and Rustic Rolls
- Roasted Prime Rib of Beef with Pan Juices, Apple Horseradish and Yorkshire Pudding
- Herb de Provence Crusted Baron of Beef with Whole Grain Mustard and Apple Horseradish
- Herb and Sage Rubbed Roasted Breast of Turkey served with House Made Orange Cranberry Chutney Rustic Rolls and Butter
- Classic Slow Roasted Maple Glazed Pitt Ham with Whole Grain Mustard
- Old Fashion Honey Bee Spiral Cut Ham with assorted Mustards

Pork/Ham

- Medallions of Char Sui Pork Tenderloin
- Roasted Pork Loin drizzled in a Port Wine Demi Glace
- Kalua Pork (please inquire about whole roasted pig)
- Stuffed Pork Loin with Apricots, Onions and Fresh Herbs with a Honey Jalapeño Glaze

Seafood

- Mesquite Grilled Salmon with Lemon Basil Butter
- Citrus Grilled Salmon with Tropical Pineapple, Mango, and Papaya Fruit Salsa
- Orange Miso Glazed King Salmon with Cucumber Daikon Relish
- Salmon En Croute with Foie Gras, Caramelized Onions and Spinach drizzled with a Tarragon Beurre Blanc
- Balsamic Raspberry Grilled Salmon
- Fresh Teriyaki Pacific Northwest Salmon
- Salmon En Croute with Shitake Mushrooms topped with a Citrus Beurre Blanc
- Lomi Lomi Salmon
- Cold Poached Salmon Medallions drizzled with Lemon Dill Aioli
- Pan Seared Pacific Northwest Salmon served on a Bed of Spinach and Braised Leeks
- Plum Wasabi Glazed Salmon with Asian Slaw and Pickled Ginger
- Grilled Northwest Salmon Fillets with a Honey and Sesame Oil
- Northwest Salmon Fillets grilled with a Citrus Gremolata

- Jewel Signature Havana Style Pan Seared Salmon served with a Caribbean Fruit Salsa
- Pan Seared Halibut Filet served with Lemon Butter Sauce
- Jewel Signature Braided Halibut and Salmon with Champagne Fume Beurre Blanc
- Macadamia Nut Encrusted Halibut with House Made Peach Chutney (Seasonal)
- Grilled Ahi Tuna Marinated in Honey, Sesame and Soy served with Ocean Salad
- Seafood and Chicken Jambalaya (Prawns, Chicken, and Andouille Sausage)
- Mussels and Clams steamed in a Garlic Butter Hefeweizen Broth
- Spicy Garlic Prawns served with Sautéed Tri-Colored Peppers and Onions
- Chilled Alaskan King Crab Legs served with a Classic Remoulade
- New Zealand Green Lip Mussels in a Lemon Garlic Shallot Vinaigrette
- Spicy Calamari with House Pesto Sauce

Lamb

- Grilled Fresh Cut Lamb Chops Herb and Dijon Encrusted Rack of Lamb
- Herb Encrusted Roasted Rack of Lamb with Tomato Chutney
- Baked Lamb Kibbe Nayee

Vegetarian

- Spinach and Pepper Jack Enchiladas topped with Vegetarian Ancho Chili Sauce and sprinkled with Cojita
- Sweet Potato Gnocchi with Fresh Mozzarella and a Rich Tomato Basil Sauce
- Jewel Signature Portobello Mushroom Stack with Roasted Red Pepper, Mascarpone and Goat Cheese
- Jewel Signature Butternut Squash Wellington with Mushroom Duxelles, Spinach, Roasted Peppers and Tofu wrapped in Puff Pastry
- Roasted Red Peppers Stuffed with Wild Rice, Roasted Vegetables and Goat Cheese. Served on a Yellow Pepper Puree

Side Dishes

- Herb Roasted Baby Red Potatoes
- Roasted Yams and Sweet Potatoes with Honey, Butter and Pecans
- Roasted Fingerling Potatoes with Shallots and Fresh Thyme
- Traditional Sage and Herb Stuffing
- Gorgonzola Scallop Potatoes
- Herb Roasted Baby Yukon Gold Potatoes sprinkled with Portuguese Sea Salt and drizzled with Extra Virgin Olive Oil

Mashed Potatoes

- Yukon Gold Garlic and Herb
- Herb Fontina
- Smoked Cheddar and Chive
- Ricotta and Fresh Thyme
- Garlic

Rice

- Fireworks Rice Pilaf with Colorful Peppers
- Jasmine Rice Infused with Ginger and Lemon Grass served with a Tri-Pepper Confetti
- Steamed Sticky Rice garnished with Toasted Sesame Seeds and Scallions
- White and Wild Rice Pilaf with Fresh Herbs

- Long-Grained Saffron Rice Seasoned with Spanish Saffron, Sweet Onions and Red Peppers
- Pullau Basmati Rice with Sautéed Onions and Indian Spices

Vegetables

- Ratatouille with Zucchini, Peppers and Eggplant in a Rustic Tomato Sauce
- Roasted Baby Carrots with Honey Glaze and Dill
- Southwest Style Corn with Chilies, Peppers and Onions
- Braised Parsnips, Carrots and Golden Beets with Olive Oil and Thyme
- Reggiano Green Beans infused with Lemon Zest and Garlic tossed in Grated Parmigiano
- Fresh Sautéed Broccoli seasoned with Lemon and Butter
- Chilled and Grilled Asparagus with Orange Hazelnut Vinaigrette
- Marinated Chilled Asparagus Sesame Ginger Vinaigrette
- Fresh Asparagus drizzled in a Lemon and Garlic Infused Brown Butter
- Roasted Golden and Red Baby Beets in Extra Virgin Olive Oil
- Cajun Spiced Grilled Vegetables
- Roasted Mélange of Vegetables
- Julienne Colorful Vegetable Bundles tied with a Leek Lace
- Coconut Roasted Taro Root
- Marinated and Grilled Vegetable Platter
- Taro Root Mash

Bread

- Grilled Focaccia and Fresh Baked Herbes De Provence Bread Sticks
- Assorted Rustic Breads served with Whipped Butter

Soup

- Lobster Bisque
- New England Clam Chowder with Purple Potatoes
- Gazpacho Chilled Tomato Vegetable Soup topped with Fresh Cilantro
- Chilled Cantaloupe Gazpacho topped with Wasabi Cream
- Chilled Minted Cucumber garnished with Lemon Zest
- Strawberry Basil Soup served Chilled (Intermezzo)
- Carrot and Orange Ginger garnished with Minted Yogurt
- Vegetable Minestrone topped with a Dollop of Pesto
- Cream of Potato Soup with Roasted Garlic, Gruyere and Prosciutto
- Jalapeno Corn Chowder with Cilantro, Bacon and Fresh Tomatoes

Dessert

Tray Passed

- Chocolate Dipped Strawberries
- Chocolate Dipped Coconut Macaroons
- Mini Raspberry Cheesecake
- Mini Fresh Fruit Tartlets
- Mini Lemon Tarts with Lemon Zest Custard with Vanilla Cream
- Mini Éclair Fluffy Sweet Pastry filled with Vanilla Cream
- Mini Carrot Cake

- Dark Chocolate Mousse Cups drizzled with White Chocolate
- Lemon Boats
- Chocolate Pecan and Caramel Tarts

Station

- Gourmet Cookie Bars:
 - Lemon Bar
 - Strawberry Rhubarb
 - Apple Cinnamon
 - Brownie
- Assorted Cookies:
 - White Chocolate Macadamia Nut
 - Peanut Butter
 - Chocolate Chunk
- Mixed Berry Cobbler served with Fresh Whipped Cream
- Caramel Banana Bread Pudding served Warm
- Old-Fashion Southern-Style Peach Cobbler with Fresh Whipped Cream
- Holiday Yule Log
- Traditional Chocolate Yule Log
- Bread Pudding with Rum Raisins topped with Vanilla Cinnamon Crème Anglaise
- Bailey's Chocolate Fondue with Strawberries, Pineapple, Shortbread Cookies, Marshmallows and Brownie Bites
- English Trifle with Sponge Cake doused with Sherry and layered with Custard and Jam and topped with Whipped Cream

Plated

- White Chocolate Swirl Cheesecake with Fresh Berry Coulis
- Peach and Nectarine Shortcake served with a Grand Marnier Whipped Cream (Seasonal)
- Black Forest Cake to include Chocolate Cake with Bavarian Cream and Cherries Wrapped in Dark Chocolate
- Blueberry Lemon Cheesecake topped with Fresh Blueberries
- Chocolate Decadence with Raspberry Coulis
- Fresh Fruit Tart to include Vanilla Custard topped with Seasonal Fruits in a Buttery Crust
- Pear or Apple Tart to include Bosc Pears or Granny Smith Apples baked in an Almond Cream in a Buttery Crust
- Pecan Bourbon Tart
- Tiramisu Coffee and Rum infused Chiffon Cake with Creamy Mascarpone Filling
- Vanilla Bean Crème Brûlée
- Macadamia Caramel Macadamia Nuts topped with Dark Chocolate Mousse
- Strawberry Mascarpone Cake to include layers of Grand Marnier Soaked Sponge Cake, Strawberry Decadence, and Light Mascarpone Cream
- Sun Ripened Sliced Peaches and Strawberries served with a basket of Homemade Shortcake
- Grand Marnier Whipped Cream
- Chocolate Hazelnut Torte to include Dense Chocolate Cake studded with Oregon Hazelnuts
- Strawberry Parfait Sponge Cake with Raspberry Mousse and Mixed Berries wrapped in White Chocolate
- Tarte Fine Aux Pommes served with Lavender Whipped Crème

Beverages

House Spirits

- Jim Beam
- Makers Mark
- Crown Royal
- Stolichnaya
- Tanqueray
- Jose Quervo
- Dewars
- Bacardi
- Specialty Drinks and Cordials (Martini, Lemon Drops, Baileys etc.)

Draft Beer

- Alaskan Amber
- Coors Light
- Pyramid

White Wines

- Edna Valley, California, Chardonnay Paragon
- Ryan Patrick, WA Columbia Valley, Chardonnay
- Balcom and Moe, WA, Chardonnay
- Ryan Patrick, WA Columbia Valley Sauvignon Blanc
- Hyatt Vineyards, WA, Cabernet Sauvignon Blanc
- Bocce, California, Pinot Grigio
- Cline Cellars, California, Pinot Grigio / Chardonnay
- Echelon, California, Viognier

Red Wines

- Chalone, CA Monterey County, Cabernet Sauvignon
- Sonoma Creek – CA Cabernet Sauvignon
- Balcom and Moe, WA, Cabernet Sauvignon
- Canoe Ridge, WA, Cabernet Sauvignon
- Chalone, CA Monterey County, Pinot Noir Estates
- Firesteed, Oregon, Pinot Noir
- Beaulieu (BV) Coastal Estates, CA, Pinot Noir
- Solaris, California, Merlot
- St. Supery, California, Merlot
- Beaulieu (BV) Coastal Estate, CA, Merlot
- Ryan Patrick, WA Columbia Valley, Rock Island Meritage
- Beaulieu (BV) Coastal Estates, CA, Shiraz
- Cline Cellars, California, Zinfandel “Ancient Vines”
- Isabella Mondavi, California, IM Rose

Sparkling Wines and Champagne

- Astoria Prosecco, Italy, Del Vento
- Gloria Ferrer, Sonoma CA, Blanc de Blanc
- Banrock Station, South Australia, Sparkling Chardonnay
- Moët & Chandon, France, White Star Extra Dry
- Veuve Clicquot, France, Brut Yellow Label

Non-Alcoholic

- Fruit Punch
- Sparking Apple Cider
- Bottled Water
- Fresh Brewed Ilya Coffee
- Lemonade
- Iced Tea with fresh lemon
- O'Doul's and Haake Beck Non-Alcoholic Beer
- Coffee and Tea Service