

# OREGON #1

A taste of the Northwest in every bite!

## APPETIZERS:

- Dungeness Crab Cakes
- Pinot Noir Poached Figs w/ mascarpone, hazelnuts & finely grated chocolate
- Smoked Salmon Tartlets

## BUFFET:

- Pork Tenderloin w/ Deschutes Black Butte Porter mustard
- Chicken Pagonia- fresh apples, Chanterelle mushrooms (seasonal), tarragon & shallots
  - Wild mushroom & spinach barley
- Bartlett Pear Salad w/ blue cheese crumbles, toasted hazelnuts and baby field greens accompanied by a Marion berry Vinaigrette
  - Fresh baked breads and butter

**\$21**

# OREGON #2

Delicious local delicacies!

## APPETIZERS:

- Brie, fig jam & roasted garlic tartlets
- Crostinis w/ blue cheese, pears, honey & toasted hazelnuts
- Roasted asparagus wrapped in cream cheese & prosciutto

## BUFFET:

- Salmon Fillets- champagne cream sauce
- Brown Sugar Rubbed Pork Tenderloin w/ blackberry chutney
  - Green Beans Almondine
  - Potato Gnocchi w/ goat cheese Bechemel sauce
  - Strawberry, avocado, poppy seed dressing salad
- Caprese Salad- fresh mozzarella, local tomatoes, fresh basil, olive oil, coarse sea salt & pepper
  - Homemade fresh breads and butter balls

**\$24**

*There is a \$20.00 delivery and a \$20.00 pick-up fee for all events using chafers.*

*Free delivery for all full service catering.*

*18% gratuity applies to the food & beverage total of all events.*