

# Breakfast Buffets

## Continental Breakfast

Seasonal Fruit and Berries  
Scones, Croissants & Muffins served with  
Sweet Cream Butter, Fruit Preserves & Honey  
Assorted Individual Yogurts  
Woodmark Granola scented with Coconut  
and Cinnamon  
Carafe of Milk  
Chilled Fruit Juice Selection  
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

**\$24 per guest**

## Sunshine Start

Seasonal Fruit and Berries  
Scones, Croissants & Muffins served with  
Sweet Cream Butter, Fruit Preserves & Honey  
Eggs Scrambled with Tillamook Cheddar Cheese & Chives  
Applewood Smoked Pepper Bacon  
Hash Brown Potatoes with Roasted Red Peppers and  
Caramelized Onions  
Chilled Fruit Juice Selection  
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

**\$29 per guest**

## Lake Washington Breakfast Buffet

(Minimum of 10 guests)

Seasonal Fruit and Berries  
Scones, Croissants & Muffins served with  
Sweet Cream Butter, Fruit Preserves & Honey  
Assorted Individual Yogurts  
Woodmark Granola scented with Coconut and Cinnamon  
Carafe of Milk  
Egg Scramble with Spinach, Mushrooms, and Swiss Cheese  
Chicken Apple Sausage and Smoked Pepper Bacon  
Oven Roasted Red Bliss Potatoes with Rosemary  
Smoked Salmon with Chopped Egg, Capers, and Red Onions  
Chilled Fruit Juice Selection  
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

**\$33 per guest**

## Breakfast Buffet Enhancements

Woodmark Granola Parfait with Fresh Berries & Vanilla Yogurt	\$6.00 per guest
Assorted Breakfast Pastries and Muffins	\$32.00 per dozen
Scones served with Sweet Cream Butter, Fruit Preserves & Honey	\$32.00 per dozen
Bagels served with Cream Cheese	\$32.00 per dozen
Smoked Salmon with Chopped Egg, Capers and Red Onions	\$8.00 per guest
Choice of Applewood Smoked Pepper Bacon or Chicken Apple Sausage	\$5.50 per guest
Scrambled Eggs with Tillamook Cheddar Cheese and Chives	\$6.00 per guest
O'Brien Potatoes with Grilled Bell Peppers and Onions	\$6.00 per guest
Steel Cut Oatmeal with Currants, Golden Raisins, Brown Sugar and Cream	\$5.00 per guest
Buttermilk Pancakes with Warm Maple Syrup and Fresh Creamery Butter	\$7.00 per guest
Belgian Waffles served with Strawberries and Whipped Cream	\$7.00 per guest
Breakfast Sandwiches: Ham, Cheese & Egg on Toasted English Muffin	\$8.00 per guest
Omelet Station (Minimum 25 guests, includes Chef Attendant for one hour): Cheddar Cheese, Ham, Bell Peppers, Onions, Mushrooms, Tomatoes, Spinach	\$20.00 per guest



# Plated Breakfast

All plated breakfasts include:

- Bakery Basket
- Starter (please select one)
- Main (please select one)
- Freshly Squeezed Orange Juice
- Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

## Starters

Strawberries with Honey Mascarpone

Woodmark Granola Parfait with Fresh Berries & Vanilla Yogurt

Seasonal Fruit Salad

## Mains

Peanut Butter and Chocolate Chip Waffles  
topped with Strawberries and Whipped Cream  
served with Applewood Smoked Pepper Bacon  
\$30

Breakfast Sandwich  
Toasted Rye Bread Stuffed with Cheddar Cheese Scrambled Eggs, Bacon, Lettuce, and Tomato  
served with Oven Roasted Red Bliss Potatoes  
\$30

Petite Quiche  
Filled with Spinach, Mushrooms, and Swiss Cheese  
served with Oven Roasted Red Bliss Potatoes  
\$30

\* Woodmark Benedict  
English Muffin, Poached Eggs, Dungeness Crab, and Hempler's Ham with Spicy Hollandaise Sauce  
served with Oven Roasted Red Bliss Potatoes  
\$32

Egg Scramble  
Monterey Jack Cheese and Chorizo Sausage, served with Black Beans and Pico de Gallo  
\$32

(Minimum of 10 guests, add \$150 labor charge for parties of less than 10.)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Woodmark Brunch

## Starters

Seasonal Fruits and Berries

Scones, Croissants & Muffins served with Sweet Cream Butter, Fruit Preserves & Honey

Organic Mixed Greens with Dried Cherries, Apples, Smoked Almonds, and Cider Vinaigrette

## Mains

Scrambled Eggs with Tillamook Cheddar Cheese and Chives

Applewood Smoked Pepper Bacon or Chicken Apple Sausage

Buttermilk Pancakes with Maple Syrup

Roasted Red Bliss Potatoes with Rosemary

Poached King Salmon Filet with Baby Spinach and Lemon Essence

Baked Pit Ham with Chipotle Rub and Mango Relish

Macrina Artisan Bread & Sweet Creamery Butter

## Beverages

Chilled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$52 per guest

(Minimum of 30 Guests. \$150 Labor Charge for parties of less than 30.)



# A Little Something Extra

## Morning Snacks

Woodmark Granola Parfait with Fresh Berries & Vanilla Yogurt	\$6.00 per guest
Assorted Breakfast Pastries and Muffins	\$32.00 per dozen
Scones served with Sweet Cream Butter, Fruit Preserves & Honey	\$32.00 per dozen
Bagels served with Cream Cheese	\$32.00 per dozen

## Healthy Snacks

Fruit Skewers	\$35.00 per dozen
Whole Fruit	\$4.00 per piece
Veggie Basket with Hummus	\$7.00 per person
Energy or Granola Bars	\$5.00 per bar
Pita Bread with Hummus	\$7.00 per person
Woodmark Trail Mix	\$5.00 per person

## Afternoon Snacks

Artisan Cheese Display with Breads & Crackers	\$12.00 per person
Bar Nut Mix with Mini Pretzels	\$4.00 per person
Fresh Popcorn (Buttered or Smoked Pepper Dusted)	\$4.00 per person
Open Faced Finger Sandwiches	\$38.00 per dozen
*Roast Beef with Horseradish Cream	
*Cucumber, Red Onion, Dill & Crème Fraiche	
*Smoked Chicken Salad with Red Grapes and Pecans	

## Hot Items

Barbecue Chicken Skewers	\$40.00 per dozen
Spinach and Feta Cheese Spanakopita	\$40.00 per dozen
Vegetable Potstickers	\$38.00 per dozen
Chicken Potstickers	\$40.00 per dozen

## Sweet Treats

Julie's Housebaked Cookies	\$33.00 per dozen
Decadent Double Fudge Brownies	\$33.00 per dozen
Assorted Dessert Bars	\$33.00 per dozen
Homemade Rice Krispy Treats	\$30.00 per dozen
Chocolate Covered Strawberries (White & Dark Chocolate)	\$38.00 per dozen
Assorted Chocolate Truffles	\$38.00 per dozen
Assorted French Mini Pastries	\$45.00 per dozen

## Beverages

Woodmark Filtered Water (Still or Sparkling) – Per Bottle	\$3.00 per bottle
Woodmark Filtered Water (Still or Sparkling) – Meal Service	\$4.00 per person
Assorted Soft Drinks and Mineral Waters	\$4.00 per bottle
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas	\$35.00 per gallon
All Day Beverage Service (Soft Drinks, Waters, Coffee & Tea)	\$10.00 per person
Iced Tea or Lemonade	\$35.00 per gallon
Individual Fruit Juices (Cranberry, V-8, Apple, Freshly Squeezed Orange and Grapefruit)	\$5.00 per bottle
Starbucks Frappuccino Bottled Drinks	\$6.00 per bottle
Red Bull Energy Drink (per Bottle)	\$6.00 per bottle
Fresh Fruit Smoothies (Orange, Strawberry & Pineapple)	\$30.00 per gallon



# Breaks

## Relaxed

Tortilla Chips

Pico de Gallo

Guacamole

Fresh Buttered Popcorn

Candy

Soda Pop

\$14 per guest

## Energized

Woodmark Trail Mix

Power Bars

Granola Bars

Starbucks Frappuccino

Red Bull

\$13 per guest

## Sweetened

Assorted Doughnuts

Freshly Baked Cookies

Coffee, Tea, Milk

\$15 per guest

## Focused

Fruit Skewers

Mixed Nuts

Yogurt & Berry Smoothies

Fresh Squeezed Juices

\$12 per guest



# Lunch Buffets

## Delicatessen

Soup of the Day

Seasonal Fruit and Berries

Orzo Pasta Salad with Feta Cheese, Olives, Parsley, and  
Lemon Vinaigrette

Sliced Deli Meats: Turkey Breast, Smoked Ham, Roast Beef, Salami  
Swiss, Tillamook Cheddar, and Provolone Cheeses

Leaf Lettuce, Tomatoes, Red Onions, Pepperoncinis, Pickles  
Horseradish Cream, Dijon Mustard, Mayonnaise

White, Wheat, Sourdough, and Rye Breads

Housemade Truffled Potato Chips

Assorted Dessert Bars

\$36 per person

## Northwestern

Pacific Clam Chowder

Organic Greens with Dried Cherries, Apples, Smoked Almonds  
and Cider Vinaigrette

Smoked Salmon with Local Garnishes

Oregon Blue Cheese and Crackers

Roasted Chicken Breast with California Chevre and  
Mushroom Ragout

Macrina Artisan Bread and Sweet Creamery Butter

Assorted Mini Desserts

\$39 per person

## Italian

Tuscan Style Minestrone Soup

Insalate Caprese with Pesto, Mozzarella, and Tomatoes

Panzanella Salad with Dried Tomatoes, Romano Cheese, and  
Balsamic Vinaigrette

White Wine Poached Prawns and Radiatore Pasta with  
Olives, Shallots, Garlic, and Fine Herbs

Tiramisu Bites

\$39 per person

## Southwestern

Tortilla Soup with Cilantro

Cumin Scented Black Bean Salad

Caesar Salad with Herb Croutons

Corn Chips with Pico de Gallo and Guacamole

Barbecued Chicken Breast with Red Rice

Julie's Housebaked Cookies

\$38 per person

## Asian

Curried Chicken Satay with Peanut Sauce and  
Spicy Cucumber Salad

Spinach Salad with Sesame Soy Vinaigrette

Crispy Spring Rolls with Hot Mustard

Barbecued Pork Loin with Hoisin Sauce and  
Coconut Scented Rice

Toasted Coconut Mousse in a Chocolate Cup

\$39 per person

## Barbecue

Red Potato Salad with Sour Cream, Dill,  
and Mustard

Old School Coleslaw

Sweet Potato Fries

Baked Beans

Grilled Flank Steak with Onions and Peppers

Decadent Double Fudge Brownies

\$39 per person

(Minimum of 10 guests on all lunch buffets, except Delicatessen.

Labor Charge of \$150 for parties of less than 10.)



# Kirkland Buffet

## Starters

Classic Caesar Salad with Herb Croutons and Parmesan Cheese

Baby Spinach Salad with Goat Cheese, Pickled Onions, Toasted Pecans, and Sherry Vinaigrette

Organic Greens with Dried Cranberries, Sliced Apples, Ciabatta Croutons, and Mustard Vinaigrette

White Bean Salad with Rosemary, Crushed Red Peppers, Lemon, and Extra Virgin Olive Oil

## Mains

(Please select two items)

Roasted Salmon on Fingerling Potatoes with Mushroom Ragout

Seared Ahi Tuna over Pearl Pasta with Black Olives and Citrus

Grilled Coriander and Pepper Rubbed Beef Tenderloin with Roasted Garlic Whipped Potatoes

Chicken Breast Roasted with Rosemary Red Grapes and Wild Rice Pilaf

Penne Pasta with Spicy Broccoli and Garlic Oil

## Accompaniments

Macrina Artisan Breads & Sweet Creamery Butter

## Sweets

Apple Tart

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$48 per person

(Minimum of 30 guests for Kirkland Buffet. \$150 Labor Charge for parties of less than 30.)



# Box Lunch Menu

Deli Sandwiches

(Choice of)

- Roast Beef, Cabernet Onions, Horseradish Cream, Lettuce, and Roma Tomato
- Roast Turkey, Tillamook Cheddar, Smoked Bacon, Lettuce, Tomato, Avocado, and Red Onion
- Curried Chicken Salad with Yogurt, Cilantro, Roma Tomato
- Hummus, Black Olives, Feta, and Cucumbers on a Bagel

Bag of Kettle Chips

Whole Fresh Fruit

Julie's Housebaked Cookie

Bottled Water

\$25 per person



# Plated Lunches

All plated lunches include:

- Salads (please select one)
- Mains (please select up to two\*)
- Sweets (please select one)
- Macrina Artisan Bread & Sweet Creamery Butter
- Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

## Starters\*\*

Pacific Clam Chowder \$9

Parsnip Soup with Pomegranate Molasses and Chives \$9

Dungeness Crab Cake with Red Pepper Aioli, Baby Lettuce and Sweet and Spicy Cucumber \$13

Poached Prawns with Cocktail Sauce and Smoked Trout with Marinated Cucumbers \$15

## Salads

Classic Caesar with Herb Croutons and Parmesan Cheese

Organic Greens with Dried Cherries, Apples, Smoked Almonds and Cider Vinaigrette

Arugula Salad with Goat Cheese, Olives, Shaved Red Onions, and Champagne Vinaigrette

## Mains

Lasagna with Pinenuts, Feta, Spinach, Lemon Zest, Herbs, and Roasted Red Pepper Cream \$40

Chicken Breast Roasted with Rosemary Red Grapes and Wild Rice Pilaf \$42

Roasted Salmon on Fingerling Potatoes with Mushroom Ragout \$47

Roasted Pork Tenderloin with Lemon Scented Farro, Orange Cranberry Relish \$48

Grilled Coriander and Pepper Rubbed Beef Tenderloin, Roasted Garlic Whipped Potatoes,  
Cinnamon Cabernet Reduction \$50

## Sweets

New York Style Cheesecake

Chocolate Espresso Cake

French Apple Tart

(Minimum of 10 guests, add \$150 labor charge for parties of less than 10.)

\*If offering choice of two mains, highest priced item will be applied for each guest, regardless of selection.  
Guaranteed count of each item due 3 days prior to event and must be indicated on placecard at guest's seat.

\*\*Starters are an optional enhancement to a plated lunch and not included in the plated lunch cost.



# Butler Passed Appetizers

One Bite

(Warm)

- Spanakopita Filled with Spinach and Feta Cheese & Drizzled with Balsamic Reduction \$42/dozen
- Smoked Chicken, Manchego and Quince Croustades \$40/dozen
- Chicken Potstickers with Spicy Cilantro Dip \$42/dozen
- Seared Scallop on Cucumber with Horseradish \$44/dozen
- Tempura Prawns with Wasabi \$44/dozen
- Crab Bites with Red Pepper Aioli \$50/dozen

One Bite

(Cool)

- Hand Rolled Crackers with Olive Tapenade and Chevre \$40/dozen
- Caramelized Onion and Blue Cheese Tartlets \$40/dozen
- Mushroom Brie, Grape and Almond Tartlets \$40/dozen
- Goat Cheese Tartlet with Basil Pesto \$40/dozen
- Bleu Cheese and Dried Fig Baklava \$44/dozen
- Goat Cheese, Sundried Tomato and Olive Tapanade Crepe Roulade \$40/dozen
- Spicy Chicken in Miniature Phyllo Cups \$40/dozen
- Prawn Cocktail \$44/dozen
- Smoked Salmon Crepes with Pesto Cream Cheese \$44/dozen
- Seared Ahi Tuna on Wonton Crisp \$46/dozen
- Lobster, Mango and Tarragon in Phyllo Shells \$48/dozen
- Spicy Prawn on Cucumber \$50/dozen
- Chorizo and Pickled Pepper Crostini \$40/dozen
- Seared Beef Tenderloin on Foccacia with Truffle Oil \$48/dozen
- Dungeness Crab and Spicy Remoulade In Endive Leaf \$48/dozen

Two-Bite

(Warm)

- Bagel Chip with Hummus and Feta \$40/dozen
- Curried Chicken Satay \$42/dozen
- BOTL Smoked Beef Brisket Sliders, Luscious Barbecue Sauce on Mini Brioche Buns \$42/dozen
- Prawn and Pineapple Skewers \$48/dozen
- Sesame Beef Skewers \$48/dozen

(Minimum Order for Each Selection is Two Dozen.)



# Stationed Appetizers

## Pacific Seafood

Poached Salmon with Dungeness Crab, Penn Cove  
Mussels, Prawns, Smoked Trout, and Crab Claws  
Garnishes Include, Cucumber Salad, Lemon  
Vinaigrette and Cocktail Sauce  
\$350 per 25 guests

## Pu-Pu Platter

Sushi Rolls, Char Siu Slices,  
Five Spice Smoked Duck Breast,  
Vegetable Spring Rolls,  
Grilled Vegetables with Garlic Hoisin Sauce,  
Forest Mushroom Hum Bow Buns  
\$400 per 25 guests

## Artisan Cheese Display

Old and New World Selections  
Served with Seasonal and Dried Fruits,  
Roasted Nuts, Bread and Crackers  
\$300 per 25 guests

## P Patch Vegetable Crudite

Raw, Marinated, and Pickled Seasonal Vegetables  
with Appropriate Dipping Sauces  
\$275 per 25 guests

## Seafood Antipasti

Fresh Seafood to Include  
Smoked Trout, Prawn Cocktail, Smoked Salmon,  
Crab Claws, Bay Scallop Salad and Tuna Po-ke,  
Seasonal Selections from  
the Pacific Northwest, Alaska & Hawaii  
\$550 per 25 guests

## The Neighborhood Deli

Smoked Turkey, Black Forest Ham, Pastrami, Salami  
Jack, Tillamook Cheddar, Provolone, and Swiss Cheeses  
Foccacia Crostini, Artisan Rolls, Cornichons,  
Whole Grain and Walla Walla Sweet Onion Mustards,  
Chipotle Mayonnaise  
\$350 per 25 guests

## Pike Place Market Fruits

Selection of the Season's Finest Fruits & Berries  
\$275 per 25 guests

## Northwestern Antipasti

The Region's Finest Selection of Smoked Fish,  
Cured Meats, Olives, Fruit, and Nuts  
Served with Bread and Crackers  
\$325 per 25 guests



# Olympic Dinner Buffet

## Starters

Baked Brie Display with Dried Fruit and Crackers

Baby Spinach Salad with Goat Cheese, Pickled Onions, Toasted Pecans, and Sherry Vinaigrette

Organic Greens with Dried Cranberries, Sliced Apples, Ciabatta Croutons, and Mustard Vinaigrette

## Mains

(Please Select Two Items)

(Additional Item can be added for \$5 per guest)

Lasagna with Pinenuts, Feta, Spinach, Lemon Zest, Herbs, and Roasted Red Pepper Cream

Chicken Breast Roasted with Rosemary Red Grapes and Wild Rice Pilaf

Roasted Pork Tenderloin with Lemon Scented Farro, Orange Cranberry Relish

Grilled Coriander and Pepper Rubbed Beef Tenderloin, Roasted Garlic Whipped Potatoes,  
Cinnamon Cabernet Reduction

Roasted Salmon on Fingerling Potatoes with Mushroom Ragout

Seared Ahi Tuna over Pearl Pasta with Black Olives and Citrus

Penne Pasta with Spicy Broccoli and Garlic Oil

## Accompaniments

Seasonal Garden Vegetables

Wilted Greens

Macrina Artisan Bread & Sweet Creamery Butter

## Sweets

New York Style Cheesecake with Fresh Seasonal Berries

Chocolate Truffle Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$62 per person

(Minimum of 30 guests. Additional \$10/person for parties of less than 30.)



# Cascade Dinner Buffet

## Starters

Seasonal Fruit and Berries

Taste of the Northwest Smoked Salmon Display

Classic Caesar with Herb Croutons and Parmesan Cheese

Arugula Salad with Goat Cheese, Olives, Shaved Red Onions, and Champagne Vinaigrette

Rigatoni Pasta, Smoked Chicken, Spinach, Roasted Tomato & Balsamic Dressing

## Mains

(Please Select Two Items)

(Additional Item can be added for \$5 per guest)

Roasted Red Pepper Ravioli, Tomato and Basil Cream

Grilled Beef Tenderloin, Black Lentils, Roasted Onions, Port Reduction

Chef Bob Sadang's Soy Glazed Chicken Breast with Wasabi, Baby Bok Choy, and Jasmine Scented Rice

Baked True Cod with Tomato, Saffron and Lemon over Toasted Couscous

\*Prime Rib of Beef, Creamy Horseradish, Au Jus, Yukon Gold Potatoes

\*Requires Chef Attendant at \$75 per hour

## Accompaniments

Wilted Greens

Seasonal Garden Vegetables

Macrina Artisan Bread & Sweet Creamery Butter

## Sweets

Carrot Cake

Tiramisu

Chocolate Truffle Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

\$67 per person

(Minimum of 30 guests. Additional \$10/person for parties of less than 30.)



# Stations

Enjoy the opportunity to customize your buffet, by selecting our Stations option.  
Please select a minimum of 4 of the below stations.

All Stations include:

Macrina Artisan Bread & Sweet Creamery Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

## SALAD STATION

(Please Select Two)

Seasonal Fruit and Berries Display  
Taste of the Northwest Smoked Salmon Display  
Classic Caesar Salad with Herb Croutons and Parmesan Cheese  
Baby Spinach Salad with Goat Cheese, Pickled Onions, Toasted Pecans, and Sherry Vinaigrette  
Rigatoni Pasta, Smoked Chicken, Spinach, Roasted Tomato, and Balsamic Dressing  
Organic Greens with Dried Cranberries, Sliced Apples, Ciabatta Croutons, and Mustard Vinaigrette  
Panzanella Salad with Dried Tomatoes, Romano Cheese, and Balsamic Vinaigrette

\$16 per person

(\$6 per person for additional selection)

(Chef Attendant can be available to toss salads to order at \$75 per hour)

## ASIAN STATION

Sushi Rolls, Char Siu Slices,  
Five Spice Smoked Duck Breast,  
Vegetable Spring Rolls,  
Grilled Vegetables with Garlic Hoisin Sauce,  
Forest Mushroom Hum Bow Buns

\$18 per person



## **MASHED POTATO MARTINI STATION**

(Please Select Two)

### **The Old Standard**

Smashed Yukon Golds with Smoked Pepper Bacon, Tillamook Cheddar Cheese, Sour Cream & Chives

### **Meat & Potatoes**

Braised Beef Shortribs with Horseradish Creamed Red Bliss, Cabernet Reduction & Crispy Onions

### **Southern Style**

Maple Mashed Sweet Potatoes, Fried Chicken Breast and Black Pepper Gravy

### **Wild Mushrooms**

Smashed Yukon Golds with Portobello, Oyster, Crimini, Shiitake and Pearl Onions in Merlot Essence

\$17 per person

Chef Attendant required at \$75 per hour.

## **PASTA STATION**

(Please Select Two)

All Pastas Served with Garlic Bread and Parmesan Cheese

Spaghettini

Please Select Choice of Basil Pesto, Spicy Marinara, or Wild Mushroom Ragout

Radiatore

Baby Spinach, Roasted Garlic, Spicy Broccoli, Parmigiano-Reggiano, and Extra Virgin Olive Oil

Penne

Smoked Chicken with Rosemary Cream Sauce

Roasted Butternut Squash Ravioli  
Sage, Brown Butter, Romano Cheese

\$17 per person



## CARVING STATIONS

Baked Pit Ham  
Chipotle Rub and Mango Relish  
\$15 per person

Roasted Turkey Breast  
Cornbread Sage Stuffing, Giblet Gravy, Cranberry Orange Relish  
\$15 per person

Slow Smoked Alderwood Plank Salmon  
Braised Greens and Peppered Vinegar  
\$18 per person

Roasted Pork Loin  
Pistachio Crust, Sweet Potato & Horseradish Gratin,  
Maple Mustard Sauce  
\$19 per person

Roasted Prime Rib of Beef  
Creamy Horseradish, Au Jus, Bacon Green Beans  
\$20 per person

Grilled Pepper Crusted Beef Tenderloin  
Crispy Shallots, Cabernet Reduction, Roasted Baby Vegetables  
\$20 per person

\*All Carving Stations require a Chef Attendant at \$75 per hour



## SEAFOOD STATION

### **Dungeness Crab, Avocado, and Grapefruit Martini**

Served in a Martini Glass

\$20 per person

### **RAW BAR ITEMS\***

(Minimum of 3 pieces per person combined of below Raw Bar Items. 4-6 pieces per person recommended.)

#### **Jumbo Prawns**

Poached in Champagne Court Bouillon with Traditional Horseradish Cocktail Sauce, Lemons,  
Chipotle-Cilantro Sauce

\$5 per piece

#### **Washington State's Finest Oysters on the Half Shell**

Traditional Horseradish Cocktail Sauce, Lemons, Prosecco Mignonette

\$3.50 per piece

#### **Alaskan King Crab Legs**

(Three-Inch split Sections Displayed on Shaved Ice)

Traditional Horseradish Cocktail Sauce, Tarragon and Caper Aioli

\$5 per piece

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Plated Dinner

All plated dinners include:

- Salads (please select one)
- Mains (please select up to two\*)
- Sweets (please select one)
- Macrina Artisan Bread & Sweet Creamery Butter
- Freshly Brewed Coffee, Decaffeinated Coffee & Fine Teas

## Soups and Starters

Butternut Squash Soup with Fried Sage Leaf \$6

Mushroom Bisque with Crisp Parmesan and Truffle Oil \$6

Traditional French Onion Soup with Gruyere Crostini \$6

Dungeness Crab Cake with Citrus Aioli and Wilted Spinach \$7

Seared Maine Scallop with Lemon Salt and Fennel Puree \$7

Poached Prawns with Horseradish Crème Fraiche \$7

Grilled Spanish Chorizo Sausage with Rosemary White Beans \$7

## Salads

Baby Spinach Leaves with Poached Pears, Oregon Blue Cheese Crumbles, Candied Pecans,  
and Sherry Vinaigrette

Organic Mixed Greens with Whole Grain Mustard Vinaigrette, Marcona Almonds, Dried Cherries, and Parsley

Classic Caesar Hearts of Romaine, Garlic Croutons, and Parmesan Cheese

Couscous and Curried Chick Peas with Fine Herbs, Shredded Carrots, and Lemon Vinaigrette

Iceberg Lettuce Wedge with Blue Cheese Dressing, Shaved Red Onions, Cherry Tomatoes, and Crumbled Bacon

## Intermezzo

Additional \$2 per person

Spiced Pear Sorbet

Lemon Mint Sorbet

Tangerine Sorbet

Blackberry Cabernet Sorbet



# Plated Dinner

(Continued)

## Mains

Lasagna with Pinenuts, Feta, Spinach, Lemon Zest, Herbs, and Roasted Red Pepper Cream \$40

Mushroom Risotto with Mascarpone Cheese, Truffle Oil, and Baby Root Vegetables \$40

Roasted King Salmon over Black Lentils, Sautéed Spinach, and Bacon Vinaigrette \$48

Grilled Pork Chop with Lemon Scented Farro, Currants, Mustard Glaze \$48

Roasted Chicken Breast Roulade Truffled Goat Cheese, Fingerling Potatoes, Mushroom Ragout,  
Red Pearl Onions \$48

Poached Prawns over Polenta with White Wine, Tomatoes, Garlic, Olives, and Fine Herbs \$50

Seared Idaho Rainbow Trout with Cranberry Beans and Preserved Lemon Relish \$50

Duck Leg Confit over Braised Cabbage with Crispy Potatoes \$52

Grilled Beef Tenderloin with Potato Puree, Caramelized Shallots, Baby Carrots,  
and Black Pepper Demi Glace \$58

## Sweets

Pineapple Upside Down Cake

Lemon Tart

Chocolate Truffle Cake

(Minimum of 10 guests, add \$150 labor charge for parties of less than 10.)

\*If offering choice of two mains, highest priced main will be applied for each guest, regardless of selection. Guaranteed count of each item due 3 days prior to event and must be indicated on place card at guest's seat.

\*\*Starters are an optional enhancement to a plated dinner and not included in the plated dinner cost.



# Sweet Stations

## Pies, Cakes & Tartes

Chocolate Truffles  
Chocolate Dipped Strawberries  
Chocolate Truffle Cake  
Tiramisu  
Carrot Cake  
Raspberry Linzer Tart

\$20 per guest  
(Minimum of 20 guests)

## Chocolate Fountain

Warm Valrhona Chocolate  
Served with Assorted Seasonal Fresh Fruit, Pound Cake, Rice Krispy Treats, Strawberries, Potato Chips, Shortbread Cookies, Pretzels, Graham Crackers, etc.

\$20 per guest  
(Minimum of 50 guests)

## Ice Cream Bar

Olympic Mountain Ice Cream to include: Vanilla Bean, Chocolate, Fresh Strawberry  
Toppings to include: Sprinkles, Whipped Cream, M&M's, Chopped Nuts, Toasted Coconut, Chocolate Shavings, Maraschino Cherries, Strawberries, Hot Fudge and Hot Caramel

\$15 per guest  
(Minimum of 10 guests)  
(Chef Attendant required at \$75 per hour)

## Sweet Enhancements

(Perfect to add on their own, or to existing buffets)

Chocolate Covered Strawberries (White & Dark Chocolate)	\$38.00 per dozen
Assorted Chocolate Truffles	\$38.00 per dozen
Miniature Assorted French Pastries	\$45.00 per dozen
Miniature Chocolate Éclairs	\$45.00 per dozen
Scoop of Ice Cream (great on dessert plate or with cake)	\$3.00 per person
Julie's Housebaked Cookies	\$33.00 per dozen
Decadent Double Fudge Brownies	\$33.00 per dozen
Assorted Dessert Bars	\$33.00 per dozen
Homemade Rice Krispy Treats	\$30.00 per dozen



# Beverages

## “THE BASICS” BAR

Stoli Vodka  
 Tanqueray Gin  
 Johnnie Walker Red  
 Jack Daniels Whiskey  
 Seagram's V.O.  
 Bacardi Silver  
 Cuervo Especial Tequila

## BEERS

Amstel Light  
 Corona  
 Red Hook ESB  
 Heineken  
 Stella Artois  
 St. Paulie (non-alcoholic)

## CORDIALS

Kahlua  
 Bailey’s Irish Cream  
 Sambuca Romana  
 Grand Marnier  
 Courvoisier VSOP

## “THE WORKS” BAR

Ketel One Vodka  
 Bombay Sapphire Gin  
 Johnnie Walker Black  
 Maker’s Mark Whiskey  
 Crown Royal  
 Bacardi 8 Rum  
 Sauza Hornitos

## NON-ALCOHOLIC

Iced Tea  
 Lemonade  
 Sparkling Cider

## SOFT DRINKS

Coke  
 Diet Coke  
 Sprite

## MINERAL WATERS

Smart Water  
 Perrier

## GOURMET SOFT DRINKS

Izze Sparkling Soda

## BEVERAGE PRICING

	HOSTED	CASH
“The Basics” Bar	\$8.00	\$9.50
“The Works” Bar	\$9.00	\$10.50
Beer	\$5.50	\$6.50
Soft Drinks	\$4.00	\$4.50
*Woodmark Filtered Water (still or sparkling)	\$3.00	\$3.50
Gourmet Soft Drinks and Mineral Waters	\$4.25	\$5.00
Cordials	\$10.00	\$12.00
Iced Tea	\$35.00/gallon	
Lemonade	\$35.00/gallon	
Sparkling Cider	\$20.00/bottle	
“The Basics” Bar Drink Ticket (liquor, beer, wine)	\$9.00/ticket	
“The Works” Bar Drink Ticket (liquor, beer, wine)	\$10.00/ticket	

\*Woodmark Filtered Water is both high quality and earth friendly. It is produced on site at the Woodmark from Kirkland’s finest, featuring unsurpassed taste and freshness. Our water is triple filtered, uncompromisingly delicious, and available in still or sparkling varieties. By selecting this product, you are helping to conserve natural resources and prevent the needless cycle of dumping plastic and glass bottles.

A labor charge of \$45 per hour is applicable to Hosted bars  
 A labor charge of \$80 per hour is applicable to Cash bars.  
 Both styles of bars require a two-hour minimum.



# Specialty Cocktails

\$12 each

Canton Mojitos  
Classic Mojito with a Ginger Twist

Pomegranate Cosmos  
Our spin on a Classic Cosmopolitan

Bellini  
Bubbles with a Kick (St. Germaine's Elderflower Liqueur)

Nantucket Breeze  
To Sip While Socializing on the Lawn

Martini  
Mix, Match or Make Something New!  
(Classic, French, Appletini, Cosmo, Dirty)



# Woodmark Wine List

## Sparkling

Lucien Albrecht Blanc de Blanc, FR	\$38
Jeio Prosecco Brut, SP	\$38
Roederer Brut, CA	\$45
Etoile Brut, CA	\$60

## Whites

14 Hands Chardonnay, WA	\$34
Boom Town Chardonnay, WA	\$37
Chateau Ste. Michelle 'Canoe Ridge' Chardonnay, WA	\$42
L'Ecole Chardonnay, WA	\$46
Benvolio Pinot Grigio, IT	\$34
Whitehaven Sauvignon Blanc, NZ	\$35
Efeste "Evergreen" Riesling, WA	\$34
Dr Loosen Riesling, WA	\$42
Basa White Blend, CA	\$35
DeLille Chaleur Estate Blanc, WA	\$48
Caymus Conundrum White Blend, CA	\$55

## Reds

14 Hands Cabernet Sauvignon, WA	\$34
Boom Town Cabernet Sauvignon, WA	\$36
Chateau Ste Michelle "Canoe Ridge" Cabernet Sauvignon	\$45
J Lohr Pinot Noir, CA	\$37
Benton Lane Pinot Noir, OR	\$52
14 Hands Merlot, WA	\$34
Chateau Ste. Michelle "Indian Wells" Merlot, WA	\$38
Milbrandt Syrah "traditions" WA	\$36
Alexandria Nicole Syrah, WA	\$56
Dusted Valley Stained Tooth Syrah, WA	\$42
Waterbrook Melange, WA	\$35
Townshend T3, WA	\$35
DeLille Aix, WA	\$48



# Woodmark

## Captain's Wine List

### Sparkling

Nicolas Feuillatte 'Blue label', FR	\$74
Etoile Rose, CA	\$74
Moet & Chandon 'White Star', FR	\$85
Veuve Cliquot 'Gold Label', FR	\$90

### Whites

Abeja Chardonnay, WA	\$70
Gorman Winery "Big Sissy" Chardonnay	\$77

### Reds

Chateau Ste Michelle "Ethos" Cabernet, WA	\$87
Cliff Lede Cabernet, Stags Leap, CA	\$103
Boedecker "Athena" Pinot Noir, OR	\$74
Robert Sinskey Pinot Noir, OR	\$88
29 Songs Syrah, Napa CA	\$105
Robert Biale, Zinfandal Napa Valley CA	\$90
Long Shadows "Saggi" WA	\$110

