

Station Service

HEAVY APPETIZER MENU #1

STATION #1

Satay Bar

Hoisin Chicken
Korean Beef
Ginger Lemongrass Salmon
Caprice Salad
Grilled Pineapple

Mashed Potato Bar

**The mashed potato bar will have the chef piping fresh mashed potatoes.
The guests may then add the toppings of their choice. Examples of toppings**

Applewood Bacon	Sautéed Mushrooms
Bay Shrimp	Roasted Red Pepper
Shredded Cheddar Cheese	Crumbled Bleu Cheese
Roasted Garlic	Sour Cream
Fresh Chives	Caramelized Onions

STATION #2

Red Wine Braised Beef Brisket
Mushroom Demi-Glace

Slyder Bar

Thai Pork - Red Curry Aioli and Pickled Carrots
Smoked Salmon with Lemon and Caper
Mediterranean Chicken with Roasted Garlic Aioli

Apple Salad

**Local Field Greens, Candied Walnuts & Sundried
Cranberries ~ Ricotta Salata Cheese & Champagne Dressing**

Thai Salad Rolls

Sesame Peanut Sauce

Assorted Cheese Display

Baked Brie
Roasted Garlic and Oregon Hazelnut Crust
Creamed Borsini
Rolled in Crushed Fresh Herbs
Cambozola
Crusted with Five Peppercorns
Selection of Hard Cheeses

Fresh Vegetable Crudité

Assorted Fresh, Fire Roasted and Marinated

Fresh Fruits and House Cured Nuts

HEAVY APPETIZER MENU #2

STATION #1 PORTLAND STREET TACOS

Korean BBQ Steak Tacos

**Steak Tacos with Sesame Ginger Slaw, Cucumbers,
Fresh Cilantro, Korean Chili sauce and Fresh Lime**

Grilled Shrimp Tacos

Cilantro, Cabbage Slaw with a Lime Cream

Vegetarian Tacos

Black Beans, Sesame Ginger Slaw, Avocado & Mango Salsa

STATION #2

Red Wine Braised Beef Brisket

Mushroom Demi-Glace

Slyder Bar

BBQ Pulled Pork

Roasted Garlic Focaccia with Crispy Fried Onions and Peppers

Sesame Ginger Chicken

Lemongrass Focaccia with Asian Pickles and Wasabi Ranch

Yucatán Grilled Chicken Satay

Chipotle Chili/Lime Marinade

Bruschetta Bar

Basil Tomato, Portobello Mushroom, Roasted Chicken

Apple Salad

Local Field Greens, Candied Walnuts & Sundried

Cranberries ~ Ricotta Salata Cheese & Champagne Dressing

Thai Salad Rolls

Sesame Peanut Sauce

Fresh Vegetable Crudité

Assorted Fresh, Fire Roasted and Marinated

Assorted Cheese Display

Baked Brie

Roasted Garlic and Oregon Hazelnut Crust

Creamed Borsini

Rolled in Crushed Fresh Herbs

Cambozola

Crusted with Five Peppercorns

Selection of Hard Cheeses

Fresh Fruits and House Cured Nuts

Assorted Breads, Crackers and Lavosh

DESSERT

Assorted Finger Desserts

**Assorted Dessert Bars, French Pastries
and Chocolates**

Heavy Appetizers

HEAVY APPETIZER MENU #1

Portland Street Tacos

The Street Tacos will be Cooked Exhibition Style

Korean BBQ Steak Tacos

**Steak Tacos with Sesame Ginger Slaw, Cucumbers,
Fresh Cilantro, Korean Chili sauce and Fresh Lime**

Grilled Shrimp Tacos

**White Corn Tortillas, Black Beans,
Avocado & Mango Salsa**

Vegetarian Tacos

Caprice Salad Satay

Slyder Bar

Northwest Crab Cakes

Citrus & Thyme Focaccia Buns – Lemon Dill crème Fraiche

Pulled Pork

Roasted Garlic Focaccia with Crispy Fried Onions and Peppers

Sesame Ginger Chicken

Lemongrass Focaccia with Asian Pickles and Wasabi Ranch

Yucatán Grilled Chicken Satay

Chipotle Chili/Lime Marinade

Thai Salad Rolls

Sesame Peanut Sauce

Display of Artisan Cheeses, Antipasto and Fresh Berries

Baked Brie

roasted garlic and Oregon hazelnut crust

Creamed Borsini

rolled in crushed fresh herbs

Cambozola

crusted with five peppercorns

Rouge Gorgonzola

Extra Sharp White Cheddar

Blended into the display will be flavored oils and pesto as well as the following:

Assorted olives

Marinated hearts of palm

Hearts of artichoke

Fresh Berries

Grapes

DESSERT SHOP

Selection of Mini Chocolate Éclairs, Cream Puffs and Assorted Dessert Bars

HEAVY APPETIZER MENU #1

Portland Street Tacos

The Street Tacos will be Cooked Exhibition Style

Korean BBQ Steak Tacos

**Steak Tacos with Sesame Ginger Slaw, Cucumbers,
Fresh Cilantro, Korean Chili sauce and Fresh Lime**

Grilled Shrimp Tacos

**White Corn Tortillas, Black Beans,
Avocado & Mango Salsa**

Caprice Salad Satay

Slyder Bar

Northwest Crab Cakes

Citrus & Thyme Focaccia Buns – Lemon Dill crème Fraiche

Pulled Pork

Roasted Garlic Focaccia with Crispy Fried Onions and Peppers

Yucatán Grilled Chicken Satay

Chipotle Chili/Lime Marinade

Thai Salad Rolls

Sesame Peanut Sauce

Display of Artisan Cheeses, Antipasto and Fresh Berries

Baked Brie

roasted garlic and Oregon hazelnut crust

Creamed Borsini

rolled in crushed fresh herbs

Cambozola

crusted with five peppercorns

Rouge Gorgonzola

Extra Sharp White Cheddar

Blended into the display will be flavored oils and pesto as well as the following:

Assorted olives

Marinated hearts of palm

Hearts of artichoke

Fresh Berries

Grapes

Carving Stations

BUFFET SERVICE #1

**** = Vegetarian Preparation**

STATION #1 PORTLAND STREET TACOS

Korean BBQ Steak Tacos

**Steak Tacos with Sesame Ginger Slaw, Cucumbers,
Fresh Cilantro, Korean Chili sauce and Fresh Lime**

Grilled Shrimp Tacos

White Corn Tortillas, Black Beans, Avocado & Mango Salsa

Vegetarian Tacos**

Black Beans, Sesame Ginger Slaw, Avocado & Mango Salsa

STATION #2 CARVING TABLE

Apricot & Maple Glazed Pork Loin

Stuffed with Cheddar, Pork Sausage and Spinach

Red Wine Braised Beef Brisket

Braising Jus

Fresh Baked Mini Soft Rolls**

STATION #3

I think we should create two of these buffets in close proximity to the other stations.

This should help with traffic flow and ease of availability for the guest.

Goat Cheese and Local Wild Mushroom Tartlets **

Roasted Pepper Coulis

Display of Artisan Cheeses, Antipasto and Fresh Berries **

Baked Brie

roasted garlic and Oregon hazelnut crust

Creamed Borsini

rolled in crushed fresh herbs

Cambozola

crusted with five peppercorns

Blended into the display will be flavored oils and pesto as well as the following:

Assorted olives

Marinated hearts of palm

Hearts of artichoke

House Spiced Nuts

Caprice Salad **

Roma Tomatoes, Buffalo Mozzarella, Olive Oil,

Fresh Basil and a Balsamic Drizzle

Bruschetta Bar **

Basil Tomato, Portobello Mushroom, Roasted Chicken

Thai Salad Rolls **

Sesame Peanut Sauce

Assorted Breads, Crackers and Lavosh

Assorted Finger Desserts

Dessert Bars, Chocolate and Mini Pastries

BUFFET SERVICE #2

Satay Station

This station concept will be that of Northwest ingredients with an accent of Pan-Asian.

Ginger and Lemon Grass Prawns

Breast of Chicken Satay

Sirloin Beef Satay

Loin of Pork

The Satays will be served with a variety of dipping sauces

Ginger, Garlic, Soy

Thai Peanut Sauce

Fresh Mango Chutney

Chili Oil

Slyder Bar

Slow Smoked Brisket

On Dollar Hoagies with a Chipotle Ranch

Pulled Pork

Roasted Garlic Focaccia with Crispy Fried Onions and Peppers

Sesame Ginger Chicken

Lemongrass Focaccia with Asian Pickles and Wasabi Ranch

Thai Salad Rolls **

Sesame Peanut Sauce

Bruschetta Bar **

Basil Tomato, Portobello Mushroom, Roasted Chicken

Display of Artisan Cheeses, Antipasto and Fresh Berries **

Baked Brie

roasted garlic and Oregon hazelnut crust

Creamed Borsini

rolled in crushed fresh herbs

Cambozola

crusted with five peppercorns

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Marinated hearts of palm

Hearts of artichoke

House Spiced Nuts

Caprice Salad **

Roma Tomatoes, Buffalo Mozzarella, Olive Oil,

Fresh Basil and a Balsamic Drizzle

Selection of Fresh Fruits **

Assorted Artisan Breads **

Assorted Finger Desserts

Dessert Bars, Chocolate and Mini Pastries

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Fresh Fruits and House Cured Nuts