

HORS D'OEUVRES

MINIMUM ORDER OF 2 DOZEN EACH

ASSORTED CROSTINIS

MARINATED TUNA CONFIT ON CROSTINI \$42 PER DOZEN
TRUFFLED BEET "TARTARE" ON CROSTINI \$40 PER DOZEN
CAPRESE BRUSCHETTA \$38 PER DOZEN (SPRING)
ROASTED ASPARAGUS BRUSCHETTA \$40 PER DOZEN (SUMMER)
SEASONAL FRUIT AND ROGUE RIVER BLUE CHEESE TARTINE \$39 PER DOZEN
WILD MUSHROOM CROSTINI \$39.00 PER DOZEN
FRESH RICOTTA AND PIMENTO TARTINE \$38.00 PER DOZEN

CHILLED

*SMOKED SALMON BLINTZE WITH DILL CRÈME \$44 PER DOZEN
DUNGENESS CRAB AND GREEN APPLE SALAD ON BRIOCHE \$48 PER DOZEN
POTATO CAKES WITH CAVIAR AND CRÈME FRAICHE \$45 PER DOZEN
COLD SMOKED MUSSELS WITH CHIMICHURI SAUCE \$40 PER DOZEN
SCALLOP CEVICHE SHOOTERS \$44 PER DOZEN
AHI POKE ON A WON TON CRACKER \$44 PER DOZEN
*POACHED JUMBO SHRIMP WITH VODKA COCKTAIL SAUCE \$48 PER DOZEN
*PAINTED HILLS BEEF TARTARE WITH TRUFFLE OIL & HARD COOKED EGG YOLK \$45

HOT

*CHILI GLAZED PRAWN SKEWERS WITH CURRIED DIPPING SAUCE \$49 PER DOZEN
MINI TWICE BAKED POTATOES WITH GREEN ONIONS AND BACON \$40 PER DOZEN
BLUE CHEESE STUFFED DATES WITH BALSAMIC AND OLIVE OIL \$44 PER DOZEN
GINGER AND SOY MARINATED BEEF SKEWERS \$44 PER DOZEN
MINI PAINTED HILLS BURGERS ON BRIOCHE BUNS \$46 PER DOZEN
HOUSE-MADE VEGGIE BURGERS WITH SPROUTS & AVOCADOS \$44 PER DOZEN
CHICKEN CONFIT DRUMETTES WITH BLUE CHEESE AND HOT SAUCE \$46 PER DOZEN
CHICKEN SATAY WITH SWEET CHILI DIPPING SAUCE \$44 PER DOZEN
CURRIED VEGETABLE & TOFU SKEWERS \$42 PER DOZEN
FIVE SPICE PORK BELLY SLIDERS WITH HOISIN CHILI GLAZE \$43 PER DOZEN
BALSAMIC LAMB & GOAT CHEESE DUMPLINGS \$45 PER DOZEN
BAKED BRIE IN PUFF PASTRY WITH SEASONAL FRUIT \$42 PER DOZEN
COCONUT & SPICED LAMB PAPPADAMS \$44 PER DOZEN
HOT SMOKED SALMON ON POTATO CAKES WITH SCALLION \$42 PER DOZEN
SPICY BLACK BEAN TORTAS \$40 PER DOZEN
SESAME GINGER SALMON CAKES \$41 PER DOZEN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

RECEPTION DISPLAYS

PRICING BASED ON 1½ HOUR RECEPTION

SEAFOOD BAR

CHILLED JUMBO SHRIMP, SMOKED MUSSELS, KING CRAB LEGS, LOCAL OYSTERS

VODKA COCKTAIL SAUCE, MIGNONETTE & LEMONS

APPROXIMATELY FIVE PIECES PER PERSON

\$33 PER GUEST

OOO LA LA

CHICKEN LIVER MOUSSE

PORK RILLETES

PICKLED VEGETABLES AND BAGUETTE

SEASONAL VEGETABLE SALAD

\$20 PER GUEST

ADD ONE HOT DISH \$31 OR TWO HOT DISHES \$35

COQ AU VIN

COTE DE VEAU

TROUT ALMONDINE

SERVED WITH STEAMED RICE

ANTIPASTI DISPLAY

MARINATED AND PICKLED VEGETABLES, SEASONAL BRUSCHETTA SPREAD,

FRESH MOZZARELLA, SELECTION OF CURED MEATS SERVED WITH WARM BREAD

\$15 PER GUEST

MEDITERRANEAN

OLIVE OIL AND GARLIC RUBBED CROSTINI, MARINATED OLIVES AND FETA,

HUMMUS, WARM PITA BREAD

\$12 PER GUEST

VEGETABLE CRUDITÉS

AN ARRAY OF FRESH MARKET VEGETABLES SERVED WITH

BUTTERMILK RANCH AND BLUE CHEESE DIPPING SAUCES

\$10 PER GUEST

IMPORTED AND DOMESTIC CHEESE

SELECTION OF IMPORTED & DOMESTIC CHEESES

BRANDY SOAKED APRICOTS, QUINCE PASTE, MARCONA ALMONDS, HONEYCOMB

SLICED BAGUETTES AND CRACKERS

\$14 PER GUEST

SUSHI DISPLAY

CUSTOMIZED SUSHI BAR BASED UPON YOUR PREFERENCES TO INCLUDE
SUSHI AND SASHIMI, WASABI, SOY SAUCE, PICKLED GINGER
ASK US ABOUT HAVING A WORLD CLASS SUSHI ROLLER AT YOUR EVENT AND APPROPRIATE SAKE PAIRINGS
BEGINNING AT \$25 PER PERSON

CARVERY

CHEF ATTENDANT REQUIRED - \$75.00 PER HOUR – 2 HOUR MINIMUM

- *ROASTED BEEF TENDERLOIN WITH RED WINE JUS (SERVES 25 GUESTS) \$350 EACH
- *SMOKED AND ROASTED RIBEYE WITH VEAL JUS AND HORSERADISH CREAM (SERVES 20 GUESTS) \$275 EACH
- *HERB ROASTED LEG OF LAMB WITH ROSEMARY AU JUS (SERVES 25 GUESTS) \$350 EACH
- *BRINED PORK LOIN WITH BOURBON MUSTARD SAUCE (SERVES 15 GUESTS) \$200 EACH
- *ROASTED WHOLE ORGANIC TURKEY WITH TRADITIONAL GRAVY (SERVES 20 GUESTS) \$200 EACH
- MAPLE GLAZED HAM WITH PORT POACHED CHERRY SAUCE (SERVES 20 GUESTS) \$225 EACH
- *SWEET & SALTY PLANK ROASTED SALMON (SERVES 20 GUESTS) \$325 EACH

ALL CARVING STATIONS INCLUDE A SELECTION OF FRESH BREADS AND ACCOMPANIMENTS.

SPRING & SUMMER

PLATED DINNERS

INCLUDED WITH ENTRÉE:

CHOICE OF STARTER, FRESH BREAD AND BUTTER, STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND TAZO HOT TEAS

ONE STARTER AND UP TO THREE ENTREES MAY BE CHOSEN
IF MULTIPLE ENTREES ARE SELECTED, THE HIGHER PRICE OF THE ENTREES WILL BE CHARGED FOR ALL
THE EXACT NUMBER OF EACH ENTRÉE WILL BE DUE FOUR WORKING DAYS PRIOR TO YOUR FUNCTION
PLACE CARDS WILL NEED TO BE SUPPLIED TO DENOTE MENU CHOICES

PLATED APPETIZERS

SEARED SCALLOPS WITH ENGLISH PEA PUREE (MAY-JULY) \$12
TANGY BRAISED SPARE RIBS WITH SUMMER SLAW \$11
CRISP PORK BELLY WITH FRIED SAGE AND APRICOTS \$10
SMOKED SALMON WITH HORSERADISH, APPLE FENNEL SALAD AND CAVIAR VINAIGRETTE \$11
BEEF TARTARE, PARMESAN CRACKER, ARUGULA \$12

STARTERS

MIXED FIELD GREENS, CANDIED PECANS, OREGON BLUE CHEESE, SHERRY VINAIGRETTE
HEIRLOOM TOMATO SALAD, MOZZARELLA, BASIL, AGED BALSAMIC – SEASONAL
FATTOUSH SALAD – CUCUMBER, RADISH, SPRING ONION, ROMAINE, MINT, TOASTED PITA
ASPARAGUS SALAD, CURED HAM, MANCHEGO, LEMON TRUFFLE VINAIGRETTE

INTERMEZZO

CHEF'S CHOICE OF SORBET \$3 PER GUEST

FISH AND SEAFOOD ENTREES

ROASTED KING SALMON WITH MUSTARD AND BROWN SUGAR GLAZE \$56
PAN SEARED HALIBUT AND SAFFRON BEURRE BLANC \$54
DUNGENESS CRAB SALAD, MIXED GREENS, CITRUS SEGMENTS \$52
RARE SEARED AHI TUNA WITH CORIANDER AND NICOISE VINAIGRETTE \$54
CHILI GLAZED PRAWN SKEWERS WITH SPICEY TOMATO RELISH \$49

MEAT AND POULTRY

*GRILLED NEW YORK STEAK WITH RED WINE JUS \$54
*GRILLED PORK CHOP WITH BALSAMIC-MAPLE REDUCTION AND SEASONAL ROASTED FRUIT \$48
ROASTED FILET OF BEEF WITH DEMI AND OREGONZOLA BLUE CHEESE BUTTER \$56
*ROASTED CHICKEN BREAST WITH CHEVRE AND RED ONION JAM \$42
SLOW ROASTED LAMB SHOULDER WITH MINTED CHARMOULA \$49

PASTA AND VEGETARIAN ENTREES

PASTA, SUMMER VEGETABLE RAGOUT, OLIVE, GARLIC & PECORINO \$48
STUFFED PORTOBELLO MUSHROOM WITH CURRENT AND ALMOND COUS COUS \$39
ANSON MILLS POLENTA CAKE WITH CORN AND SUMMER PEPPERS \$40
CHEF'S SEASONAL SELECTION \$40

DUO ENTREES

GRILLED NEW YORK STRIP AND KING SALMON WITH GARLIC HERB BUTTER \$64
*FILET OF BEEF AND DUNGENESS CRAB CAKE WITH SAUCE BERNAISE \$68
PETITE FILET OF BEEF WITH MAINE LOBSTER TAIL AND SAUCE CHORON MARKET PRICE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

FALL & WINTER

PLATED DINNERS

INCLUDED WITH ENTRÉE:

CHOICE OF STARTER, FRESH BREAD AND BUTTER, STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND TAZO HOT TEAS
ONE STARTER AND UP TO THREE ENTREES MAY BE CHOSEN
IF MULTIPLE ENTREES ARE SELECTED, THE HIGHER PRICE OF THE ENTREES WILL BE CHARGED FOR ALL GUESTS
THE EXACT NUMBER OF EACH ENTRÉE WILL BE DUE FOUR WORKING DAYS PRIOR TO YOUR FUNCTION
PLACE CARDS WILL NEED TO BE SUPPLIED TO DENOTE MENU CHOICES

APPETIZERS

DUCK CONFIT AND WINTER CITRUS SALAD WITH PECANS AND PECORINO \$11
SEARED SCALLOP WITH SPICED CARROT PUREE AND CARMELIZED ROOT VEGETABLES \$12
FIVE SPICE PORK BELLY WITH STEAM BUNS, PICKLED VEGETABLES, HOISIN GLAZE \$10
SMOKED SALMON WITH HORSERADISH, APPLE-FENNEL SALAD AND CAVIAR VINAIGRETTE \$10
BEEF TARTARE, PARMESAN CRACKER, ARUGULA \$12
AHI TUNA TARTARE WITH FENNEL, NICOISE OLIVES AND ORANGE REDUCTION \$13

STARTER

ROASTED BEET SALAD WITH CANDIED PECANS, ROGUE RIVER BLUE CHEESE AND SHERRY VINAIGRETTE
ROMAINE WITH RED ONION, GARBANZO BEANS, VALENCIA ORANGE,
KALAMATA OLIVES, FETA CHEESE VINAIGRETTE
PEAR AND WATERCRESS SALAD WITH SPICED WALNUTS AND WASABI VINAIGRETTE
MIXED GREENS WITH MUSTARD VINAIGRETTE AND GOAT CHEESE AND TOASTED HAZELNUTS

INTERMEZZO

CHEF'S CHOICE OF SORBET \$3 PER GUEST

ENTREES

INCLUDES CHEF'S CHOICE OF SEASONAL VEGETABLES & SIDE DISH

FISH AND SEAFOOD

*ROASTED WILD KING SALMON WITH CITRUS BEURRE BLANC \$47
*PAN SEARED ALASKAN COD WITH BROWN BUTTER, LEMON AND CAPERS \$42
*RARE SEARED AHI TUNA WITH BLOOD ORANGE REDUCTION AND PANCETTA \$47
*SEASONAL CATCH OF THE DAY \$43

MEAT AND POULTRY

*CHICKEN WITH CHEVRE AND RED ONION JAM \$46
**ROASTED FILET OF BEEF WITH RED WINE DEMI GLACE \$59
SMOKED PORK LOIN WITH CALVADOS JUS AND ROASTED APPLES \$48
*ROASTED RIBEYE WITH MUSTARD SAUCE AND BLUE CHEESE PANADE \$55
HARRISA AND HONEY ROASTED CHICKEN WITH SMOKEY CHICKEN JUS \$48
SLOW ROASTED LAMB SHOULDER WITH APPLES AND PRUNES \$53
CHIPOTLE RUBBED PORK CHOP WITH MAPLE-BALSAMIC GLAZE \$43

PASTA AND VEGETARIAN

HOUSE-MADE PUMPKIN RAVIOLO WITH BROWN BUTTER, SAGE AND HAZELNUTS \$41
ANSON MILLS POLENTA GRATIN WITH THREE CHEESES, WILD MUSHROOMS AND OVEN DRIED TOMATOES \$43
CHEFS SELECTION VEGETARIAN ENTRÉE \$41

DUO

GRILLED NEW YORK STRIP AND KING SALMON WITH RED WINE JUS \$62
*FILET OF BEEF AND MAINE LOBSTER TAIL WITH SAUCE CHORON MARKET PRICE
*FILET OF BEEF AND DUNGENESS CRAB CAKE WITH SAUCE BERNAISE \$59

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

A LA CARTE DINNER MENU

40 GUEST MAXIMUM

SELECT ONE ITEM EACH FROM APPETIZER, STARTER AND DESSERT
SELECT THREE ENTREES FOR YOUR GUESTS TO CHOOSE TABLESIDE

APPETIZERS

DUCK CONFIT AND WINTER CITRUS SALAD WITH PECANS AND PECORINO
SEARED SCALLOP WITH SPICED CARROT PUREE AND CARMELIZED ROOT VEGETABLES
FIVE SPICE PORK BELLY WITH STEAM BUNS, PICKLED VEGETABLES, HOISIN GLAZE
SMOKED SALMON WITH HORSERADISH, APPLE-FENNEL SALAD AND CAVIAR VINAIGRETTE
BEEF TARTARE, PARMESAN CRACKER, ARUGULA
AHI TUNA TARTARE WITH FENNEL, NICOISE OLIVES AND ORANGE REDUCTION

STARTER

ROASTED BEET SALAD WITH CANDIED PECANS, ROGUE RIVER BLUE CHEESE AND SHERRY VINAIGRETTE
ROMAINE WITH RED ONION, GARBANZO BEANS, VALENCIA ORANGE,
KALAMATA OLIVES, FETA CHEESE VINAIGRETTE
PEAR AND WATERCRESS SALAD WITH SPICED WALNUTS AND WASABI VINAIGRETTE
MIXED GREENS WITH MUSTARD VINAIGRETTE, GOAT CHEESE AND TOASTED HAZELNUTS

INTERMEZZO

CHEF'S CHOICE OF INTERMEZZO \$3 PER GUEST

ENTRÉES

INCLUDES CHEF'S CHOICE OF SEASONAL VEGETABLES & SIDE DISH

FISH AND SEAFOOD

PAN SEARED ALASKAN COD WITH BROWN BUTTER, LEMON AND CAPERS
*ROASTED WILD KING SALMON WITH CITRUS BEURRE BLANC
*RARE SEARED AHI TUNA WITH BLOOD ORANGE REDUCTION AND PANCETTA
SAUTEED MEXICAN PRAWNS WITH BEURRE ROUGE AND FRIED LEEKS
SEASONAL CATCH OF THE DAY

MEAT AND POULTRY

CHICKEN WITH CHEVRE & ONION JAM
CHIPOTLE RUBBED PORK CHOP WITH MAPLE BALSAMIC GLAZE
SLOW ROASTED LAMB SHOULDER WITH APPLES AND PRUNES
ROASTED AND SLICED RIBBEYE ROAST WITH MUSTARD SAUCE AND BLUE CHEESE PANADE
TENDERLOIN WITH RED WINE DEMI GLACE AND CRISPY ONIONS

PASTA AND VEGETARIAN

CHEF'S SEASONAL VEGETARIAN ENTRÉE

\$80.00 PER GUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

SPRING & SUMMER
BUILD YOUR OWN DINNER BUFFET
MINIMUM OF 15 GUESTS

CHOICE OF 1 SOUP, 2 SALADS,
2 ENTREES, 2 SIDES - \$59 PER GUEST

CHOICE OF 1 SOUP, 2 SALADS,
3 ENTREES, 3 SIDES - \$68 PER GUEST

SOUPS

CARROT-GINGER SOUP WITH CANDIED ORANGE CRÈME FRAICHE
ORGANIC TOMATO BISQUE WITH TORN HERBS AND TOASTED CHEESE CROUTONS
WHITE BEAN AND SPRING/SUMMER VEGETABLE SOUP WITH SHAVED PARMESAN AND EVO
SEASONAL GAZPACHO (SUMMER ONLY)

SALADS

BABY LETTUCE HEADS, CANDIED PECANS, OREGON BLUE CHEESE AND SHERRY VINAIGRETTE
MIXED GREENS, SMOKED SALMON, RED ONIONS, CAPERS, DILL AND LEMON VINAIGRETTE
MARINATED SPRING/SUMMER VEGETABLES WITH TOASTED ANSON MILLS FARRO AND AGED BALSAMIC
CUCUMBER AND HEIRLOOM BEAN SALAD WITH THYME, LOCAL TOMATOES AND LEMON OIL
HEIRLOOM TOMATO SALAD, MOZZARELLA, BASIL AND AGED BALSAMIC (BASED ON TOMATO AVAILABILITY)

ENTREES

ROASTED WILD KING SALMON WITH MUSTARD AND BROWN SUGAR GLAZE
*PAN SEARED HALIBUT WITH LEMON BEURRE BLANC AND MEDITERRANEAN OLIVE SALAD
*PORTUGUESE SEAFOOD STEW WITH SOFRITO AND SAFFRON POTATOES
*SMOKED & ROASTED RIBEYE WITH VEAL JUS AND OREGONZOLA BLUE CHEESE BUTTER
BRAISED PASTURE-RAISED VEAL SHOULDER WITH WILD & CULTIVATED MUSHROOM JUS
HARRRISA & HONEY ROASTED CHICKEN
PASTA, SUMMER VEGETABLE RAGOUT, CERIGNOLA OLIVES, GARLIC AND PECORINO
CHEF'S SEASONAL VEGETARIAN ENTREE

SIDES

HERBED SPAETZLE (TINY, HAND-MADE GERMAN-STYLE DUMPLING)
WILD RICE AND COUS COUS SALAD
THREE POTATO HASH
BRAISED FINGERLING POTATOES WITH PARSLEY AND BUTTER
SAUTÉED SPRING/SUMMER GREENS WITH SHALLOTS AND WHITE WINE
FORAGED LOCAL SEASONAL VEGETABLES
SEASONAL CHILLED VEGETABLE PLATTER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

FALL & WINTER

BUILD YOUR OWN DINNER BUFFET MINIMUM OF 15 GUESTS

CHOICE OF 1 SOUP, 2 SALADS,
2 ENTREES, 2 SIDES - \$59 PER GUEST

CHOICE OF 1 SOUP, 2 SALADS,
3 ENTREES, 3 SIDES - \$68 PER GUEST

SOUPS

SQUASH SOUP WITH MAPLE-GINGER CREAM

WILD MUSHROOM BISQUE

*NORTHWEST SEAFOOD CIOPPINO

HUNGARIAN BEEF AND VEGETABLE SOUP WITH HERBED CRÈME FRAICHE

SALADS

MIXED GREENS, TOASTED HAZELNUTS, CHEVRE, AND MUSTARD VINAIGRETTE

*TOASTED ANSON MILLS FARRO & PICKLED VEGETABLE SALAD WITH AGED BALSAMIC

SLOW ROASTED BEETS, FRISEE, ARUGULA, BLUE CHEESE, SHERRY VINAIGRETTE

SHAVED FENNEL AND ENDIVE SALAD WITH PEARS, PINE NUTS, REGIANO, AND TRUFFLE VINAIGRETTE

BUTTER LETTUCE WITH CREAMY FINES HERBS DRESSING AND TOASTED ALMONDS

ENTREES

*MUSTARD AND BROWN SUGAR GLAZED WILD KING SALMON

*PAN ROASTED ALASKAN COD WITH BROWN BUTTER, LEMON, AND CAPERS

*ROASTED FLAT IRON STEAK WITH BLEU CHEESE BUTTER AND MUSTARD SAUCE

*HARISSA AND HONEY ROASTED WASHINGTON CHICKEN

BRAISED PORK SHOULDER WITH SMOKED PAPRIKA JUS

SLOW ROASTED LAMB WITH MINTED CHARMOULA

CHEF'S SEASONAL VEGETARIAN ENTREE

SIDES

GARLIC MASHED POTATOES

CREAMED BRAISING GREENS

CAYENNE HONEY GLAZED ROOT VEGETABLES

THREE POTATO HASH

GREEN BEANS WITH CRISPY SHALLOTS

SCALLOPED POTATOES WITH AGED WHITE CHEDDAR

SPAETZLE WITH MUSHROOMS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

BAR SELECTIONS

ALL BEVERAGES ARE CHARGED ON CONSUMPTION

LUXE BAR

JACK DANIELS BOURBON
J&B RARE SCOTCH
STOLICHNAYA VODKA
TANQUERAY GIN
BACARDI LIGHT RUM
SEAGRAMS V.O. WHISKEY
JOSE CUERVO GOLD TEQUILA
\$8.00 PER DRINK

GRAND LUXE BAR

MAKER'S MARK BOURBON
CHIVAS REGAL SCOTCH
KETEL ONE VODKA
STOLICHNAYA CITRUS VODKA
CAPTAIN MORGAN RUM
CROWN ROYAL WHISKEY
SAUZA HORNITO TEQUILA
BOMBAY SAPPHIRE GIN
\$9.00 PER DRINK

ALL BAR SERVICE MAY INCLUDE THE FOLLOWING:

DELUXE CORDIALS

KAHLUA, BAILEY'S IRISH CREAM, HENNESSEY VSOP, AMARETTO DI SARONNO
\$10.00 PER DRINK

PREMIUM COCKTAILS & CORDIALS

GLENLIVET, GRAND MARNIER, COURVOISIER VSOP
MARTINI'S
\$12.00 PER DRINK

WINE

PLEASE SELECT WINES TO BE SERVED FROM THE FOLLOWING WINE LIST

BEERS

AMSTEL LIGHT, FAT TIRE, HEINEKEN, STELLA ARTOIS, SCUTTLEBUTT AMBER, CLAUSTHALER (NON-ALCOHOLIC)
\$6.00 PER BOTTLE

SOFT DRINKS, FRUIT JUICES & MINERAL WATERS

COKE, DIET COKE & SPRITE
ORANGE, CRANBERRY & GRAPEFRUIT JUICE
TALKING RAIN STILL WATER
SPARKLING WATER
\$5.00 PER BOTTLE

NO-HOST BARS: PLEASE ADD \$1.00 TO ALL ALCOHOLIC BEVERAGE PRICES FOR NO-HOST BARS

FOR HOST BARS(S), THERE IS A \$30.00 PER HOUR BARTENDER FEE (2 HOUR MINIMUM)

FOR CASH BAR(S), THERE IS A \$75.00 PER HOUR BARTENDER FEE (2 HOUR MINIMUM)

4/27/2009
APPLICABLE SERVICE CHARGES AND SALES TAXES WILL APPLY
PRICES ARE SUBJECT TO CHANGE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS OR UNPASTEURIZED JUICE MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS

EVENT WINE LIST

WHITE

CHARDONNAY, "O", HORSE HEAVEN HILLS 2006 \$39
CHARDONNAY, PAVIN & RILEY, COLUMBIA VALLEY 2006 \$35
CHARDONNAY, DUNHAM "SHIRLEY MAYS," COLUMBIA VALLEY 2006 \$58
CHARDONNAY, CAKEBREAD, NAPA VALLEY 2007 \$79
PINOT GRIS, WILLAKENZIE, WILLAMETTE VALLEY, 2006 \$39
VIOGNIER, MCCREA, CIEL DU CHEVAL 2007 \$46
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 2008 \$39
SAUVIGNON BLANC, JOSEPH PHELPS, NAPA VALLEY 2006 \$59
REISLING, PACIFIC RIM ORGANIC, COLUMBIA VALLEY 2006 \$40
REISLING, DOMAINE MARCEL DEISS, BOLLENBERG, ALSACE, 2005 \$55

RED

MABEC, BODEGA SEPTIMA, ARGENTINA, 2007 \$35
CABERNET SAUVIGNON, EDGE, NAPA VALLEY 2006 \$46
CABERNET SAUVIGNON, JUSTIN VINEYARDS, PASO ROBLES 2006 \$53
CABERNET SAUVIGNON, APEX, COLUMBIA VALLEY 2004 \$65
PINOT NOIR, ADELSHEIM, WILLAMETTE VALLEY 2006 \$60
PINOT NOIR, DOMAINE DROUHIN, WILLAMETTE VALLEY, 2006 \$87
MERLOT, HOGUE "GENESIS", COLUMBIA VALLEY 2006 \$35
MERLOT, NELM'S ROAD, COLUMBIA VALLEY 2006 \$43
SHIRAZ, MARQUIS PHILLIPS "BROSSA VALLEY, AUSTRALIA 2006 \$35
ZINFANDEL, MARY HILL, COLUMBIA VALLEY 2006 \$36
RED BLEND, STELLA MARIS, COLUMBIA VALLEY 2004 \$49
RED BLEND, POMUM SHYA RED, YAKIMA VALLEY 2006 \$68

SPARKLING

MUMM, BRUT PRESTIGE, NAPA VALLEY N/V \$42
ARGYLE BRUT, WILLAMETTE VALLEY, N/V \$49
ROEDERER ESTATE, BRUT ROSE, ANDERSON VALLEY, N/V \$54
IRON HORSE, BRUT "WEDDING CUVEE", CALIFORNIA N/V \$73
CHAMPAGNE, NICOLAS FEUILLATTE, FRANCE N/V \$63
VEUVE CLICQUOT, "YELLOW LABEL, FRANCE N/V \$96

FOR ADDITIONAL WINE SELECTIONS, PLEASE CONTACT YOUR CATERING MANAGER FOR OUR BOKA WINE LIST

4/27/2009

APPLICABLE SERVICE CHARGES AND SALES TAXES WILL APPLY
PRICES ARE SUBJECT TO CHANGE