

APPETIZERS AND 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

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

SPRING & SUMMER

PLATED DINNERS

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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

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

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MEAT AND POULTRY

- *GRILLED NEW YORK STEAK WITH RED WINE JUS \$54.00
- *GRILLED PORK CHOP WITH BALSAMIC-MAPLE REDUCTION AND SEASONAL ROASTED FRUIT \$48.00
- ROASTED FILET OF BEEF WITH DEMI AND OREGONZOLA BLUE CHEESE BUTTER \$56.00
- *ROASTED CHICKEN BREAST WITH CHEVRE AND RED ONION JAM \$42.00
- SLOW ROASTED LAMB SHOULDER WITH MINTED CHARMOULA \$49.00

PASTA AND VEGETARIAN ENTREES

- PASTA, SUMMER VEGETABLE RAGOUT, OLIVE, GARLIC & PECORINO \$48.00
- STUFFED PORTOBELLO MUSHROOM WITH CURRENT AND ALMOND COUS COUS \$39.00
- ANSON MILLS POLENTA CAKE WITH CORN AND SUMMER PEPPERS \$40.00
- CHEF'S SEASONAL SELECTION \$40

DUO ENTREES

- GRILLED NEW YORK STRIP AND KING SALMON WITH GARLIC HERB BUTTER \$64.00
- *FILET OF BEEF AND DUNGENESS CRAB CAKE WITH SAUCE BERNAISE \$68.00
- PETITE FILET OF BEEF WITH MAINE LOBSTER TAIL AND SAUCE CHORON \$78

DESSERTS

- CHOCOLATE MOUSSE WITH SEASONAL BERRIES \$10
 - MOLTEN CHOCOLATE CAKE WITH SEASONAL FRUIT \$10
 - VANILLA BEAN CRÈME BRULÉE \$10
 - STRAWBERRY LAVENDER SHORTCAKE \$10
 - SEASONAL FRUIT COBBLER WITH VANILLA BEAN ICE CREAM \$10
- ICE CREAM CAN BE ADDED TO ANY DESSERT FOR AN ADDITIONAL \$2 PER PERSON

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FALL & WINTER

PLATED DINNERS

PAGE 1

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STARBUCKS REGULAR AND DECAFFEINATED COFFEE AND TAZO HOT TEAS

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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

4/27/2009

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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

DESSERTS

- SEASONAL FRUIT COBBLER WITH VANILLA BEAN ICE CREAM \$12
- MOLTEN CHOCOLATE CAKE WITH SEASONAL FRUIT \$10
- VANILLA BEAN CRÈME BRULEE \$10
- APPLE TART TATIN' WITH CRÈME FRAICHE \$10
- PEAR AND PISTACHIO TART WITH PORT REDUCTION \$10
- ICE CREAM CAN BE ADDED TO ANY DESSERT FOR AN ADDITIONAL \$2 PER PERSON

4/27/2009
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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

DESSERT

MOLTEN CHOCOLATE CAKE WITH SEASONAL FRUIT
VANILLA BEAN CRÈME BRULEE
SEASONAL FRUIT COBBLER WITH VANILLA BEAN ICE CREAM

\$80.00 PER GUEST

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SWEETS

MINIMUM ORDER FOR EACH SELECTION IS TWO DOZEN

ASSORTED CHOCOLATE TRUFFLES \$36.00 PER DOZEN

MINI ASSORTED FRUIT TARTS \$36.00 PER DOZEN

MINIATURE ASSORTED CUPCAKES \$37.00 PER DOZEN

STRAWBERRIES DIPPED IN WHITE, MILK, AND DARK CHOCOLATES \$38.00 PER DOZEN

HOUSE-MADE CHOCOLATE DIPPED RICE KRISPY TREATS \$40 PER DOZEN

PASTRY CHEF ELISABETH'S ASSORTED COOKIE PLATTER \$48 PER DOZEN

DESSERT BUFFET

*\$20.00 PER GUEST

MINIMUM OF 20 GUESTS

COOKIE PLATTER (TO INCLUDE AT LEAST 3 OF THE FOLLOWING BUT NOT LIMITED TO) SAMBUCA COOKIES, BISCOTTI, WALNUT FUDGE, GINGERBREAD, RUSSIAN TEA CAKES,

HAZELNUT NUTELLA THUMBPRINTS AND PEPPERMINT SHORTBREAD

RED VELVET LAYER CAKE WITH CREAM CHEESE FROSTING & TOASTED PECANS

SEASONAL FRUIT COBBLER WITH OATMEAL BROWN SUGAR TOPPING

CARAMEL PECAN STICKY BUNS

*MAY BE SUBSTITUTED FOR DESSERT ON PLATED DINNER FOR \$12.00 PER GUEST

HOUSEMADE CARAMEL APPLES

GRANNY SMITH APPLES HAND DIPPED IN CHEWY CARAMEL & ASSORTED TOPPINGS

\$12 PER GUEST

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BAR SELECTIONS

ALL BEVERAGES ARE CHARGED ON CONSUMPTION

LUXE BAR

JACK DANIELS BOURBON
DEWARS WHITE LABEL
STOLICHNAYA VODKA
TANQUERAY GIN
BACARDI LIGHT RUM
CANADIAN CLUB
JOSE CUERVO GOLD TEQUILA
\$8 PER DRINK HOSTED
\$9 PER DRINK NON HOSTED

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 PER DRINK HOSTED
\$10 PER DRINK NON HOSTED

ALL BAR SERVICE MAY INCLUDE THE FOLLOWING:

DELUXE CORDIALS

KAHLUA, BAILEY'S IRISH CREAM, HENNESSEY VSOP, AMARETTO DI SARONNO
\$10 PER DRINK HOSTED/\$11 PER DRINK NON HOSTED

PREMIUM CORDIALS

GLENLEVIE, GRAND MARNIER, COURVOISIER VSOP
\$12 PER DRINK HOSTED/\$13 PER DRINK NON HOSTED

WINE

PLEASE SELECT WINES TO BE SERVED ON THE BAR FROM THE FOLLOWING WINE LIST

BEERS

AMSTEL LIGHT, FAT TIRE, HEINEKEN, STELLA ARTOIS, SCUTTLEBUTT AMBER, CLAUSTHALER (NON-ALCOHOLIC)
\$6 PER BOTTLE HOSTED/\$7 PER BOTTLE NON HOSTED

SOFT DRINKS, FRUIT JUICES & MINERAL WATERS

COKE, DIET COKE & SPRITE
ORANGE, CRANBERRY & GRAPEFRUIT JUICE
TALKING RAIN & SPARKLING WATER
\$5 PER BOTTLE

BAR FEE'S

FOR HOSTED BARS, THERE IS A \$30 PER HOUR BARTENDER FEE (TWO HOUR MINIMUM)
FOR CASH BARS, THERE IS A \$75 PER HOUR BARTENDER FEE (TWO HOUR MINIMUM)

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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

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