

Certified



Corporation



CATERING & EVENTS

PLATED | FAMILY STYLE

2024 Spring menu—April 1st through July 9th

cocktails

Whiskey Ginger Lemonade

Provence Lemon Drop

Thai Gin & Tonic

passed hors d'oeuvres

Teriyaki Salmon Bites

Tomato Basil Tartlets

Gravlax Crostini

with mustard dill sauce

Zucchini & Parmesan Stuffed Mushroom

Smoked Mahi Mahi Canape

Dungeness Crab Cakes

with chili lime aioli

Date Canapes

with goat cheese & pistachio

Arancini Primavera

Porcini and Truffle Arancini

Stuffed Peppadews

Smashed Potatoes

salad course

Arugula Salad

fig dressing

Park House Salad

Champagne tarragon vinaigrette

Willamette Valley Salad

raspberry vinaigrette

House Salad

rosé dressing

main course

Cauliflower Steak

roasted carrots and sauteed radish

Coconut Curry Stuffed Pepper

orange glazed carrots

Chicken Riesling

broccoli timbales & wild rice salad

Chicken Marbella Bianca

olive oil herb roasted potatoes and
green beans with shallots, chili, and mint

Bourbon Peach Glazed Beef

herb roasted potatoes and
broccoli with garlic and olive oil

Bavette Steak with Chimichurri Sauce

asparagus and shiitake sauté
and duck fat potatoes

Grilled Salmon with Cucumber Dill Sauce

pear-shaped risotto and
green beans with shallots, chili, and mint

Roasted Salmon

sauteed corn and haricot verts
and herbed potatoes

dessert table

Chocolate Mousse Tartlets

Dolci di Noci Cookies

Coconut Truffles

Lemon Raspberry Cheesecakes