

**WILLOW PLATED DINNER**

## MULTI-COURSE DINNER

Pre-selected Plated Dinner include bread, butter, iced tea, freshly brewed Caffé D'arte coffee, and Steven Smith teas. The exact guest count & menu selections will be due five business days prior to the event. For our three-course menu option, please select one starter or small plate to accompany entrées and one dessert. Upgraded option from starter to small plate for \$10.

**Starters**

choose one

## Seasonal Soup

## Young Field Greens

Crushed Hazelnuts, Pickled Blueberry,  
Fine Herb Vinaigrette V, GF

## Beet &amp; Burrata

Hazelnut, Truffle Oil, Micro Greens,  
Aged Balsamic VEG, GF

## Lacinato Kale Salad

Pickled Butternut Squash, Manchego  
Cheese, Romesco Vinaigrette GF/VEG**Small Plates**

Upgrade option available

## Prosciutto de Parma

Arugula, Castelvetro Olive, Pickled  
Strawberry, Parmesan Reggiano GF

## Roasted D'anjou Salad

D'anjou Pear, Big Boy Bleu Cheese,  
Grilled Reviso, Frissee, Pumpkin Seeds,  
Honey Vinaigrette VEG

## Warm Confit Duck &amp; Lentil Salad

Arugula, Treviso, Cabbage, Whole Grain  
Mustard Vinaigrette GF**Entrées**

choose two

## Filet Mignon

Whipped Yukon Gold Potato, Balsamic Cippolini Onion, Butter Glazed  
Carrot, Red Wine Jus

## Chicken Breast Piccata

Whipped Potato, Grilled Cauliflower, Balsamic Roasted Roma Tomato,  
Lemon Capers Butter Sauce GF

## Olive Tapenade Salmon

Coriander Crusted, Olive and Red Pepper Tapenade, Moroccan Cous-Cous,  
Harissa Butter Sauce

## Land and Sea

Grilled Beef Tenderloin and Wild Prawns, Rapini, Baby Carrot, Whipped  
yukon potatoes, Bordelaise Sauce GF

## Pesto Pasta Primavera

Fall Squash, English Pea, Roasted Pepper, Spinach, Sun Dried Tomato  
Cream Sauce VEGDungeness Crab Risotto *Without Crab Option Available*Carnaroli Rice, English Pea, Butternut Squash, Baby Carrot, Mushroom,  
Parmesan, Lemon GF

## Chili Rubbed Center Cut Pork Chop

Hatched Chili Corn Cake, Roasted Pepper and Heirloom Squash,  
Corn Chimichurri**Desserts**

choose one

## Coconut Chocolate Mousse Cake

Mango, Raspberry, Passion Fruit,  
Macadamia Nut VEG

## Tiramisu

Chocolate Ganache Espresso  
Sauce VEG, GF

## White Chocolate Genoise

Peach, Raspberry, Candied Pecan,  
Chantilly Cream VEG

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# THE PORT TOWNSEND BUFFET

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## Starters

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choose two

### Oregon Blue Cheese Salad

Grilled Pear, Arugula, Bleu Cheese, Pecans,  
Honey Sherry Vinaigrette VEG

### Cranberry Apple Salad

Quinoa, Kale, Feta, Dried Cranberry,  
Pistachios, Poppy Seed Dressing GF VEG

### Roasted Winter Squash Salad

Heirloom Squashes, Pomegranate, Goat  
Cheese, Walnuts, Mint, Fall Spices, Sherry  
Vinaigrette VEG

### Gem Lettuce Salad

Shaved Fennel, Radishes, Pickled Blueberry,  
Herb Vinaigrette VEG, GF

## Sides

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choose two

### Grilled Broccolini

Roasted Garlic, Carrot Gremolata VEG, GF

### Whipped Potatoes

Butter, Cream GF

### Sweet & Smokey Brussel Sprouts

Roasted in a Maple and Chipotle Glaze VEG, GF

### Cast Iron Baked Fall Squashes

Fall Squash, Feta Cheese, Fresh Herbs,  
Walla Walla Onion GF

## Entrées

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choose two

### Pacific Northwest Peppercom Crusted Beef Sirloin

Mushroom Demi-Glace, Stewed Lentil, Seasonal Vegetable GF

### Carlton Farms Smoked Pork Shoulder

Honey Basted, Smokey Braised Bean, Cider Jus GF

### Lemon Garlic Herb Roasted Chicken Breast

Grilled Cauliflower, Chive Caper Sauce GF

### Moroccan Steelhead Trout

Fava Bean Cous-Cous, Roasted Fennel, Red Pepper Salad, Olive  
Tapenade, Harissa Butter Sauce

### Fall Panang Curry

Jasmine Rice, Coconut Milk, Peppers, Fall Squash, Onion,  
Romanesco, Thai Basil V, GF

## Dessert

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### Carrot Cake & French Macaroons

VEG, GF

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# THE GRAYS HARBOR BUFFET

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## Starters choose two

**Mediterranean Pasta Salad**  
Arugula, Kalamata Olive, Roasted Fennel, Sweet Pickled Tear Drop Pepper, Fresh Herbs, Agrodolce Vinaigrette VEG, DF

**Moroccan Vegetable Slaw**  
Carrot, Broccoli, Red Onion, Bell Pepper, Sunflower Seed, Honey Harissa Vinaigrette VEG, GF, DF

**Goat Cheese & Red Pepper Salad**  
Romaine Lettuce, Cherry Tomato, Roasted Red Pepper Vinaigrette GF, VEG

## Sides choose two

**Chickpea Fries**  
Sumac, Dill Yogurt Sauce VEG

**Smoked Gouda Mac & Cheese**  
Herb Toasted Breadcrumbs VEG

**Braised Greens**  
With Crispy Shallots V, GF

## Entrées choose two

**Vegetable Jambalaya**  
Onion, Celery, Bell Pepper, Tomato, Cajun Spices, Vegetable Stock, Jasmine Rice, Seasonal Veggies VEG, GF

**Classic Mustard Chicken**  
Artichoke, Spinach, Fingerling Potato, Dijon Chicken Jus GF

**Beef Coulotte**  
Lentil, Roasted Cherry Tomato, Celery, Carrot, Onion, Fresh Chives, Peppercorn Sauce GF

**Smokey Spiced Pork Loin**  
Braised Greens, Sweet Pepper Coulis, Roasted Cippolini Jus GF

## Dessert

**Guinness Chocolate Cake**  
VEG

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# MADRONA BUFFET

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## Starters choose two

Mushroom & Couscous Salad  
*Sautéed Mushrooms, Arugula, Roasted Garlic, Green Onion, Raisins VEG*

Brussels Sprouts Power Slaw  
*Quinoa, Carrots, Lentils, Green Onions, Cabbage, Harissa Honey Dressing GF, VEG*

Gem Lettuce  
*Grapefruit, Hearts of Palm, Hazelnuts, Blood Orange Vinaigrette GF, VEG*

Fall Caprese  
*Fresh Mozzarella, Basil, Aged Balsamic, Olive Oil GF, VEG*

## Sides choose two

Roasted Fingerling Potatoes  
*Grain Mustard GF, VEG*

Roasted Fall Squash Medley  
*Honey, Feta, Parsley VEG, GF*

Grilled Brassicas  
*Parmesan, Romesco Sauce VEG, GF*

Cheesy Cauliflower Gratin  
*Parmesan, Manchego, Thyme VEG, GF*

## Entrées choose two

Roasted Steelhead Trout  
*Potato, Caponata, Pine Nut, Artichoke, Basil Butter Sauce GF*

Whole Roasted Beef Striploin  
*Lentil Stew, Grilled Carrots, Peppercorn Sauce GF*

Herb Marinated Chicken Breast  
*Orange Zest Couscous, Preserved Lemon Sauce*

Fennel Rubbed Pork Tenderloin  
*Red Cabbage, Apple, Mustard Sauce GF*

## Dessert

Decadence Torte  
*VEG*

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GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free

# THE EVERGREEN BUFFET

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## Starters

choose two

### N.Y. Deli Salad

Romaine, Salami, Fresh Mozzarella,  
Tomato, Sweet Pepper, Garbanzo Bean,  
Pickled Red Onion, Oregano Vinaigrette  
GF

### Classic Bistro Salad

Arugula, Apple, Fried Shallot, Lentil,  
Caramelized Onion, Shaved Spanish  
Manchego, Red Wine Vinaigrette  
VEG, GF

### BLTA Salad

Bacon, Tomato, Butter Lettuce, Avocado,  
Garlic Croutons, Basil Vinaigrette DF

### Grilled Pear Salad

Arugula, Gem, Pecans, Dried Cherries,  
Pumpkin Seeds, Pomegranate, Bleu Cheese,  
Sherry Vinaigrette VEG, GF

## Sides

choose two

### Roasted Brussels Sprouts

Sweet Chili Sauce, Feta, Peanuts  
GF, VEG

### Curry Roasted Butternut Squash

Chickpeas, Tarragon, Pomegranate  
GF, VEG

### Whipped Sweet Potatoes

Butter, Rosemary GF, VEG

## Entrées

choose two

### Marinated Chicken

Fingerling Potatoes, Carrots, Haricot Verts, Mustard  
Sauce

### Pastrami Spiced Salmon

Pastrami Spices, Mediterranean Vegetables, Stewed  
Lentils, Lemon Escarole

### Herb Panisse

Roasted Baby Carrot, Pearl Onion, Baby Turnip,  
Broccoli Rabe, Mustard Sauce VEG, GF

### Pacific Northwest Beef Tenderloin

Potato Rissoli, Haricot Vert, French Onion Demi,  
Maitake Mushrooms GF

## Dessert

### Peach Almond Cake

VEG

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