

# Catering Menu



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

# HORS D'OEUVRES

Minimum Three Dozen per Selection - Tray Passed or Stationed

## BOARD

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HUMMUS BOARD | *\$8 per person*  
Black Garlic Puree, Harissa, Valbreso  
Feta, Crispy Garbanzo, Chive

SEASONAL SMOKED FISH | *\$12*  
*per person*  
Rye Bread, Old Bay Aioli, Pickles

WILD MUSHROOMS | *\$8 per person*  
Arugula Pesto, Focaccia, Hazelnut

MEZZE PLATTER | *\$9 per person*  
Baba Ganoush, Labneh, Olives, Pita

POACHED SHRIMP | *\$12*  
*per person*  
Shaved Fennel, Chermoula, Pickled  
Red Onion

## CRISPY

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BURRATA | *\$40 per dozen*  
Stonefruit, Oat Bread

FARM VEG HUMMUS | *\$38 per dozen*  
"Best of What's in Season," Chermoula,  
Sesame Crisp

DUCK CONFIT | *\$44 per dozen*  
Challah, Cara Cara Marmalade, Walnut  
Oil

## CHILLED

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RAW FRESH SHUCKED OYSTERS  
*\$52 per dozen - 4 dozen minimum*  
Mignonette, Chive

ALBACORE | *\$45 per dozen*  
Tomato & Harissa Jam, Avocado

SMOKED SALMON RILLETTE | *\$40 per dozen*  
Dill, Crème Fraiche, Rye Cracker

## WARMED

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ITALIAN MEATBALLS | *\$44 per dozen*  
Ricotta, Red Pepper Flake, Pecorino

GRILLED HAM & CHEESE | *\$40 per dozen*  
Pesto, Mozzarella, Smoked Ham



## GOUGÈRES

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WILD MUSHROOM  
GOUGÈRES | *\$40 per dozen*  
Herbed Cream Cheese, Arugula

TRUFFLED GOUGÈRES | *\$38 per dozen*  
Chevre, Périgord Black Truffle

HERBED GOUGÈRES | *\$40 per dozen*  
Bacon & Onion Jam, Thyme

# RECEPTION DISPLAYS

*Minimum Ten Guests to Order*

## ANTIPASTI

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LOCAL & EUROPEAN  
CHEESES | \$10 per guest  
Nuts, Olives, Flatbread Crackers  
*Gluten-free crackers available by request*

MARKETPLACE ANTIPASTI | \$16 per guest  
Selection of Fine Cheeses, Charcuterie,  
Pickled Vegetables, Nuts, Olives,  
Flatbread Crackers  
*Gluten-free crackers available by request*

FRUITS DE MER | \$28 per guest  
Poached Shrimp, Smoked Fish, Oysters  
on the ½ shell, King Crab, Mignonette,  
Harissa Cocktail Sauce, Sauce Louie



## CARVING STATIONS

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PORCHETTA | \$22 per guest  
Rosemary & Garlic Seasoning,  
Stone Fruit Mostarda, Salsa  
Verde, Artisan Rolls

ROASTED CUTS OF PAINTED  
HILLS BEEF | \$26 per guest  
Artisan Rolls, Horseradish Aioli,  
Mustard, Salsa Verde  
*Option of Bavette Steak or Rib Eye*

## WARM DISPLAYS

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ARTISAN PASTA | \$22 per guest  
Orecchiette Pasta with Butcher's Son  
Bolognese, Broccoli Rabe, Mama Lil's  
Peppers, Pecorino  
Pappardelle Pasta with Porcini Cream,  
Peas, Arugula, Parmesan

FARM VEGETABLES | \$12 per guest  
Sourced from One of our Local Farms,  
Roasted with Seasonal Accompaniment



## BRICK OVEN PIZZAS

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### CHEFS SEASONAL SELECTION

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\$16 per pizza  
New Creations Made with Locally  
Sourced Ingredients  
*Gluten-free dough available on request*  
\$2 additional per pizza





## EVENING MENU

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### PLATED MEALS POLICY

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For plated dinners and lunches, a split count for entrées is due 3 business days prior to your event by 11:00 AM. If you are unable to provide a split count now an additional \$12.00 per entrée will be charged.

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### SERVICE POLICY

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Food service is scheduled on a first-come, first-served basis when multiple events are in house. Our Chef reserves the right to adjust timing as needed to ensure the best quality and experience for each group.

# VINEYARD BUFFETS

Minimum Twenty Guests to Order

Stillwater Vineyard Buffet

## STARTERS

One each per Guest

WILD MUSHROOM GOUGÈRES  
Herbed Cream Cheese, Arugula

ALBACORE  
Tomato & Harissa Jam, Avocado

LOCAL & EUROPEAN  
CHEESE DISPLAY  
Nuts, Olives, House Made Spreads,  
Flatbread Crackers

## SIDES

WILLY'S GREENS  
Fennel, Radish, Pecorino, Fennel  
Seed Dressing

HERB ROASTED FINGERLING POTATOES

TWO CHEFS' SEASONAL & LOCAL  
VEGETABLE DISHES

## ENTRÉES

Choice of Two

HERB MARINATED BAVETTE STEAK  
Grilled with Romesco

SNAKE RIVER FARM WAGYU BEEF  
Red Wine Reduction

MOROCCAN CHICKEN  
Saffron, Lemon, Kale, Olive

SOCKEYE SALMON  
Labneh, Beluga Lentil, Fennel, Herb Salad

ALBACORE  
Tabbouleh, Piquillo, Eggplant Agrodolce

PORK BELLY  
Garbanzo, Apricot, Endive, Pork Jus

SEASONAL VEGETARIAN PASTA

SEASONAL RISOTTO

KING SALMON +\$6 PER GUEST

CHEF'S SEASONAL DESSERT SELECTION & ANCHORHEAD COFFEE SERVICE

**\$82 PER GUEST**

Weinbau Vineyard Buffet

## SALADS

Choice of Two

WILLY'S GREENS  
Fennel, Apple, Radish, Pecorino, Fennel  
Seed Dressing

KALE SALAD  
Olive Crumb, Buttermilk Dressing, Tomato,  
Cucumber, Preserved Lemon

SEASONAL PANZANELLA

## SIDES

Choice of Three

HERB ROASTED FINGERLING POTATOES

ROASTED CARROTS  
Red Onion, Pepita Granola, Ricotta, Zhug Spice

CAULIFLOWER  
Feta, Mint, Sesame

GREEN BEANS  
Tomato Jam, Spiced Yogurt, Almond

ROBUCHON MASHED POTATOES

## ENTRÉES

Choice of Two

HERB MARINATED  
BAVETTE STEAK  
Grilled with Romesco

SNAKE RIVER FARM WAGYU BEEF  
Red Wine Reduction

MOROCCAN CHICKEN  
Saffron, Lemon, Kale, Olive

SOCKEYE SALMON  
Labneh, Beluga Lentil, Fennel, Herb Salad

ALBACORE  
Tabbouleh, Piquillo, Eggplant Agrodolce

PORK BELLY  
Garbanzo, Apricot, Endive, Pork Jus

SEASONAL VEGETARIAN PASTA

SEASONAL RISOTTO

KING SALMON +\$6 PER GUEST

CHEF'S SEASONAL DESSERT SELECTION & ANCHORHEAD COFFEE SERVICE

**\$65 PER GUEST FOR TWO ENTRÉES | \$72 PER GUEST FOR THREE ENTRÉES**

# PLATED DINNER SELECTIONS

*Client Must Provide Place Cards with Meal Designations for each*



## STARTER | CHOICE OF ONE

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### WILLY'S GREENS

Fennel, Radish, Pecorino, Fennel  
Seed Dressing

### KALE SALAD

Olive Crumb, Buttermilk Dressing, Tomato,  
Cucumber, Preserved Lemon

### PANZANELLA

Seasonal Herbs & Focaccia Croutons

## ENTRÉES | CHOICE OF THREE

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### HERB MARINATED

#### BAVETTE STEAK

Grilled with Romesco

### MOROCCAN CHICKEN

Saffron, Lemon, Kale, Olive

### SNAKE RIVER FARM WAGYU BEEF

Red Wine Reduction

### SOCKEYE SALMON

Labneh, Beluga Lentil, Fennel, Herb Salad

### SEASONAL RISOTTO

### ALBACORE

Tabbouleh, Piquillo, Eggplant Agrodolce

### SEASONAL VEGETARIAN PASTA

### PORK BELLY

Garbanzo, Apricot, Endive, Pork Jus

ARTISAN BREAD & BUTTER

CHEF'S SEASONAL DESSERT & ANCHORHEAD COFFEE SERVICE

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**\$77 PER GUEST\***

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*\*Entrée counts are due three (3) business days prior to your event. If you are unable to provide exact counts now an additional \$12 per guest will be charged.*

# MENU ADDITIONS

Late Night Snacks

## SMALL BITES

Minimum Three dozen to order

TRUFFLED GOUGÈRES | \$40 per dozen  
Chevre, Perigord Black Truffle

GRILLED HAM & CHEESE | \$36 per dozen  
Pesto, Mozzarella, Smoked Ham

## SNACK DISPLAYS

Minimum Twenty guests to order

SEASONAL BRICK OVEN PIZZAS  
\$16 per pizza

SPANISH NUT MIX  
\$16 per 8oz. bowl

FIRESIDE S'MORES STATION  
\$5 per guest | Weather Dependent

Beverage Add-Ons

## NON-ALCOHOLIC BEVERAGE STATION

Recommend 1 Gallon per 25 guests

OLD FASHIONED LEMONADE

BERRY LEMONADE

ORGANIC BLACK ICED TEA

ARNOLD PALMER | HALF TEA/HALF LEMONADE

ANCHORHEAD COFFEE

\$55 per gallon

## CHAMPAGNE COCKTAILS

You Provide the Sparkling, We Provide the Rest!

BELLINI | \$55 – serves 25 guests  
Choose from Fresh Strawberry, Mango, or Peach Purée

MIMOSA | \$55 – serves 25 guests  
Organic Orange Juice

Custom Mixers Available on Request

