

# Catering Menus



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

# DAYTIME EVENTS MENU

## **CONTINENTAL BREAKFAST BUFFET**

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SELECTION OF PASTRIES  
SLICED FRUIT & BERRY  
ASSORTMENT  
ORGANIC YOGURT  
HOUSE MADE GRANOLA  
ORANGE JUICE  
ANCHORHEAD COFFEE  
MIGHTY LEAF ORGANIC TEAS

**\$23 per guest**

## **BREAKFAST ENHANCEMENTS**

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*Available a la carte or in addition to  
the Continental Breakfast*

CHEF'S FRITTATA | \$34 each | serves 12  
Farm Fresh Eggs, Vegetables, Cheese & Meats

BAGEL & LOX | \$12 per guest  
Cured Salmon, Classic Cream Cheese,  
Traditional Accompaniments

HARD BOILED EGGS | \$14 per dozen

## **HOT BREAKFAST BUFFET**

*\*Please inquire for availability & pricing*

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## **CHEF PREPARED SANDWICH BUFFET**

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*Choice of Three Sandwiches*

WAGYU STEAK  
Horseradish Aioli, Pickled Red Onion,  
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PROSCIUTTO  
Egg Dijonnaise, Celery, Watercress

ALBACORE  
Smoked Paprika Aioli, Avocado, Lettuce

GRILLED HAM & CHEESE  
Pesto, Mozzarella, Smoked Ham

MUSHROOM  
Arugula Pesto, Marcona Almond, Chevre

**\$41 per guest**

## **HOT ENTRÉE BUFFET**

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*Choice of Three Entrées*

MOROCCAN CHICKEN  
Saffron, Lemon, Kale, Olive

SOCKEYE SALMON  
Labneh, Beluga Lentil, Fennel, Herb Salad

ALBACORE  
Tabbouleh, Piquillo, Eggplant Agrodolce

HERB MARINATED BAVETTE STEAK

SEASONAL RISOTTO

KING SALMON +\$6 PER GUEST

**\$46 per guest**

## **LUNCH ACCOMPANIMENTS**

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*Choice of Two*

WILLIE GREEN'S SALAD  
Fennel, Radish, Pecorino, Fennel  
Seed Dressing

CAULIFLOWER  
Feta, Mint, Sesame

ASSORTED GOURMET POTATO CHIPS

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

ANTIPASTI  
Local Cured Meats, Cheeses, Olives, Nuts,  
Seasonal Garnish, Crackers

*\*All Lunch Buffets Include Chef's Seasonal Dessert Selection & Anchorhead Coffee Service*

# À LA CARTE ITEMS

## SNACK SELECTION

SEASONAL HUMMUS PLATTER  
*\$8 per guest*

Black Garlic Puree, Harissa, Valbreso  
Feta, Crispy Garbanzo, Chive

NORTHWEST TRAIL MIX | *\$4 per guest*

FRESH POPPED CORN | *\$5 per guest*  
Truffled Sea Salt

## REFRESHMENTS

*Available on Consumption per person*

ASSORTED SOFT DRINKS  
*\$4 each*

STILL OR SPARKLING  
BOTTLED WATER  
*\$4 each*

ASSORTED MIGHTY  
LEAF HOT TEAS  
*\$4 per guest*

## SPECIALTY BEVERAGES

*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*

# 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

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

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

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

### CHEFS SEASONAL SELECTION

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

# ALL DAY MEETINGS

*Includes our Continental Breakfast, Lunch Buffet, Snack, & Unlimited Non-Alcoholic Beverages*



## **CONTINENTAL BREAKFAST BUFFET**

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SELECTION OF PASTRIES  
SLICED FRUIT & BERRY  
ASSORTMENT  
ORGANIC YOGURT  
HOUSE MADE GRANOLA  
ORANGE JUICE  
ANCHORHEAD COFFEE  
MIGHTY LEAF ORGANIC TEAS

## **LUNCH ACCOMPANIMENTS**

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*Choice of Two*

WILLIE GREEN'S SALAD  
Fennel, Radish, Pecorino, Fennel  
Seed Dressing  
  
CAULIFLOWER  
Feta, Mint, Sesame  
  
KALE SALAD  
Olive Crumb, Buttermilk Dressing,  
Tomato, Cucumber, Preserved Lemon  
  
ANTIPASTI  
Local Cured Meats, Cheeses, Olives, Nuts,  
Seasonal Garnish, Crackers  
  
ASSORTED GOURMET  
POTATO CHIPS

## **SNACK SELECTION**

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*Choice of Two*

SEASONAL HUMMUS PLATTER  
HOUSE MADE TRAIL MIX  
FRESH POPPED CORN

## **CHEF PREPARED SANDWICH BUFFET**

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*Choice of Three Sandwiches*

WAGYU STEAK  
Horseradish Aioli, Pickled Red Onion,  
Taleggio Cheese  
  
PROSCIUTTO  
Egg Dijonnaise, Celery, Watercress  
  
ALBACORE  
Smoked Paprika Aioli, Avocado, Lettuce  
  
GRILLED HAM & CHEESE  
Pesto, Mozzarella, Smoked Ham  
  
MUSHROOM  
Arugula Pesto, Marcona Almond, Chevre

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**\$76 PER GUEST**

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## 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

WILLIE GREEN'S SALAD  
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

WILLIE GREEN'S SALAD  
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

WILLIE GREEN'S  
SALAD  
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

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

**\$77 PER GUEST\***

*\*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*



# NOVELTY HILL WINE SELECTIONS

*Please Inquire for Current Vintages and Availability*

## STILLWATER CREEK VINEYARD SAUVIGNON BLANC | \$20/bottle

Fresh and vibrant, offering generous ripe pear and Meyer lemon aromas and flavors laced with a hint of spice. A refreshing, harmonious wine with a long flavorful finish.

## STILLWATER CREEK VINEYARD ROUSSANNE | \$23/bottle

A juicy, vibrant wine with spicy pear and delicate floral notes wrapped around a citrus core. Ripe and lush on the palate with an expressive finish.

## STILLWATER CREEK VINEYARD VIOGNIER | \$23/bottle

A perfumed nose of white peach, guava and honeyed spice. The wine is pure, fresh and juicy on the palate with an expressive finish.

## STILLWATER CREEK VINEYARD CHARDONNAY | \$23/bottle

Lively and inviting, with crisp apple, ripe pear and a hint of tropical fruit aromas and flavors that form a rich mid-palate and linger across a creamy finish.

## STILLWATER CREEK VINEYARD LATE HARVEST SEMILLON

(375ML) | \$25/bottle

Deeply concentrated with lovely honey scented aromas. Fresh fig, juice stone fruit and ripe pear flavors.

**29.5% residual sugar.**

## COLUMBIA VALLEY CASCADIA CABERNET SAUVIGNON | \$50/bottle

Perfumed nose of black cherry and cassis notes framed by aromatic espresso, dark chocolate, and toasted spice. Ripe, full and opulent on the palate with a core of fresh picked cherries, summer berries and baking spice. Plush and balanced through a lively and lengthy finish.

## STILLWATER CREEK VINEYARD GRENACHE | \$28/bottle

Vibrant, aromatic wine loaded with wild raspberries, Bing cherry and currants both in the nose and on the palate. Silky, refined tannins linger across an impressive finish.

## STILLWATER CREEK VINEYARD SANGIOVESE | \$28/bottle

Layers of dark berry, cherry and plum unfold on the palate. Smooth and supple with balanced tannins and loads of fruit that deliciously linger.

## STILLWATER CREEK VINEYARD MALBEC | \$28/bottle

The wine is brimming with black fruit aromas and flavors, especially dark cherry and blackberry.

## STILLWATER CREEK VINEYARD CABERNET SAUVIGNON | \$30/bottle

Black currant, plum and fresh berry aromas, complex on the palate with layers of richly textured dark fruit.

## STILLWATER CREEK VINEYARD MERLOT | \$28/bottle

Deep, rich black cherry, raspberry and mocha aromas and flavors. Beautiful long, focused finish.

## ROYAL SLOPE RED | \$19/bottle

A bright, medium-bodied wine brimming with wild cherry aromas and layers of dark berry, ripe plum, and black cherry flavors that are framed by light tannins and concentrated fruit.

## COLUMBIA VALLEY MERLOT | \$25/bottle

A well-structured, medium-bodied wine that shows lots of raspberry, vanilla and spice notes in the nose that complement rich black fruit and cocoa flavors.

## COLUMBIA VALLEY CABERNET SAUVIGNON | \$30/bottle

A classic, full-bodied Cabernet with dark fruit aromas and a hint of spice. Generous layers of fresh currant, black cherry and ripe blackberry across the palate, leaving a balanced, richly-textured impression.

## COLUMBIA VALLEY SYRAH | \$23/bottle

Aromatic hints of dark fruit and spice wrap around a concentrated core of blackberry, currant, and fresh plum, coating the mid-palate and persisting across a focused, silky finish.

## STILLWATER CREEK VINEYARD SYRAH | \$28/bottle

Aromas of red berry, dark fruit and a hint of bacon leads to a firm core of dark, dense fruit that coats your palate and finishes long and elegant.

## STILLWATER CREEK VINEYARD SPRING RUN ROSÉ | \$18/bottle

A bright, fragrant wine with delicious fresh strawberry and juicy watermelon notes.

**1.4% residual sugar.**

# JANUIK WINE SELECTIONS

*Please Inquire for Current Vintages and Availability*

## SAGEMOOR VINEYARDS

SAUVIGNON BLANC | *\$20/bottle*

Perfumed notes of white flower, lime, talc, and ripe melon frame subtle hints of white peach, fig, and spice.

## COLD CREEK VINEYARD

CHARDONNAY | *\$30/bottle*

Rich and elegant with hints of lemon, baked apple, pear and spice. Creamy palate with layers of vanilla.

## BACCHUS VINEYARD

RIESLING | *\$20/bottle*

Crisp and refreshing, packed with apricot, peach and citrus flavors with a hint of mineral notes. **1.8% residual sugar**

## COLUMBIA VALLEY

RED WINE | *\$20/bottle*

Dark and vibrant in the glass, this wine reveals a nose of black currant, blackberry, cocoa and vanilla.

## COLUMBIA VALLEY

MERLOT | *\$25/bottle*

A well-structured, medium-bodied wine that shows lots of raspberry, vanilla and spice notes in the nose that complement rich black fruit and cocoa flavors.

## COLUMBIA VALLEY CABERNET

SAUVIGNON | *\$30/bottle*

Dark, full-bodied, packed with cassis, blackberry liqueur, dark cocoa, and warm vanilla notes in the nose.

## COLUMBIA VALLEY RESERVE | *\$65/bottle*

Intense aromas of plum, black cherry, currant and spice. Concentrated and supple on the palate with flavors of rich, dark fruit and chocolate lending to a long finish

## ANDREW JANUIK LADY HAWK | *\$50/bottle*

The well-structured body is supple in the front and is brimming with cassis and spice box flavors throughout the palate. The long, textured finish is framed by strong tannins.

## CIEL DU CHEVAL VINEYARD

CABERNET SAUVIGNON | *\$45/bottle*

Full of blackberry and dark plum fruit, seamlessly balanced with a concentrated finish and silky tannins.

## CHAMPOUX VINEYARD MALBEC | *\$40/bottle*

Plush, softly textured wine that is brimming with ripe tannins. The nose is overflowing with plum, cherry, and blackberry notes.

## WEINBAU VINEYARD CABERNET

SAUVIGNON | *\$40/bottle*

Inky dark ruby color in the glass with a heady nose of crème de cassis, blackberry jam, cocoa, and vanilla with a rich, generous finish.

## ANDREW JANUIK STONE CAIRN | *\$40/bottle*

Complex aromas including candied cherries, currants and chocolate. The finish is quite long and brimming with bright acidity and dark fruit that is indicative of Red Mountain.

## RED MOUNTAIN CABERNET

SAUVIGNON | *\$40/bottle*

Vibrant wine with aromas of blueberry, black cherry, vanilla and spice. Rich and opulent palate.

## KLIPSUN VINEYARD MERLOT | *\$40/bottle*

A bold and fruitful palate with plum and spice evolves on the finish. Power, Depth, and concentration throughout will allow this wine to be very long-lived.

## CHAMPOUX VINEYARD

CABERNET SAUVIGNON | *\$55/bottle*

Sleek, powerful, rich and concentrated. The nose is loaded with cassis, black cherry and mocha, while the palate is brimming with supple tannins and a tremendous length.

## CIEL DU CHEVAL VINEYARD

SYRAH | *\$35/bottle*

Dark and inky with an expressive nose of blueberry, currant, spice and vanilla. Bold yet seamless.

## WEINBAU VINEYARD SYRAH

*\$30/bottle*

Aromatic notes of blackberry, espresso, chocolate and spice.

## CIEL DU CHEVAL VINEYARD

PETIT VERDOT | *\$35/bottle*

Classic aromatics of blackberry, mocha and spice. It is well focused on the palate with some rich core of dark berries and chocolate leading to a layered, long finish.

## WEINBAU VINEYARD

CABERNET FRANC | *\$35/bottle*

Vibrant and Focused on the palate, the wine displays a clear sense of balance. The long, polished finish was developed in part from aging in new French oak barrels.



**GET TO KNOW**  
*our* **EXECUTIVE CHEF**

Seth and his team are committed to sourcing through local farms. In 2017, the kitchen sourced more than half their meat, seafood, and produce from farms within a forty-mile radius of the winery. We are proud of the relationships he and his team have with all these great people who share our passion for using only the best ingredients. We would like to mention a few of our favorites:

Local Roots Farm, Carnation Wa

Oxbow Farms, Carnation Wa

Steel Wheel Farms, Fall City Wa

21 Acres, Woodinville Wa

Farmstand Local Foods, Woodinville Wa

Tuk Muk Farms, Woodinville Wa

Sage Education Farm, Woodinville Wa

Tonnemaker Farms, Woodinville Wa

Caruso Farms, Snohomish Wa

Nicky U.S.A, Seattle Wa

Key City Fish Company, Port Townsend Wa

Corsican Cellars, Seattle Wa