

Wedding Menus



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

HORS D'OEUVRES

Minimum Three Dozen Per Selection - Tray Passed or Stationed

BOARD

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

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

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

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

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



GOUGÈRES

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 | *\$24 per guest*
Rosemary & Garlic Seasoning, Stonefruit
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 STATION
\$22 per guest
Orecchiete Pasta with Butcher's Son
Bolognese, Broccoli Rabe, Mama Lil's
Peppers, Pecorino
Pappardelle Pasta with Porcini Cream,
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



DINNER IS SERVED

PLATED MEALS POLICY

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.

SERVICE POLICY

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 Guest



STARTER | CHOICE OF ONE

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

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.

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**

CHAMPOUX VINEYARD

MUSCAT CANELLI | \$12/bottle

A delight to the senses; crisp and fruity, exciting aromas of fresh nectarine and orange blossom. **5% 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 | \$45/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.

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.

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

MALBEC | \$35/bottle

Blackberries, violets, and smoky aromas. Bright acidity and rich concentrated finish.



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