

Catering Menu



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

DAYTIME EVENTS MENU

CONTINENTAL BREAKFAST BUFFET

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

*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*

CHEF PREPARED SANDWICH BUFFET

Choice of Three Sandwiches
WAGYU STEAK
Horseradish Aioli, Pickled Red Onion,
Tallegio Chesse
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

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

Choice of Two
WILLY'S GREENS
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

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

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

LUNCH ACCOMPANIMENTS

Choice of Two

WILLY'S GREENS
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

Choice of Two

SEASONAL HUMMUS PLATTER
HOUSE MADE TRAIL MIX
FRESH POPPED CORN

CHEF PREPARED SANDWICH BUFFET

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

\$76 PER GUEST

PLATED DINNER SELECTIONS

Client Must Provide Place Cards with Meal Designations for each



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

