

COCKTAIL HOUR

Pricing for dinner service starts at \$75 - \$100 per person. This includes dinner service, standard rentals (linens, plates, flatware and glassware), bartending services, staffing and sales tax. Please ask about customizations to make your special day perfect!

Passed Appetizers:

(Optional addition during cocktail hour)

Smoked Salmon Rilette

Chia seed cracker, preserved lemon, cucumber

Classic Bruschetta

Tomato, garlic crostini, basil, balsamico

Grilled Spicy Shrimp

Lime and green coriander glaze

Pork Belly PB & J

Salted peanuts, plum conserva, brioche

Smoked Chicken Skewers

Red pepper, scallion aioli

Roast Sweet Corn Arancini

Thyme, black pepper aioli

Fried Chicken and Waffle

Smoked honey, fermented hot sauce

Lamb Donuts

Harissa, sumac sugar

Beef Slider

Beecher's flagship, smoked bacon jam

Tomato Soup Shots

With mini grilled cheese sandwiches

Smoked Chorizo & Fontina Croquettes

Paprika Aioli

Mixed Wild Mushroom Tartlet

Red onion marmalade, tarragon

Grazing Board:

(Optional addition during cocktail hour)

Our grazing boards are served on cedar planks, and make for an impressive cocktail hour center piece! Along with local artisan cheeses and charcuterie, these grazing boards include a number of fresh dips, composed crostini, crudités, fresh and dried fruits, nuts, olives, crackers and fresh bread.

Provisions:

(Optional addition during cocktail hour)

Choice of two house made dips, served with kettle chips and fresh crudite.

Walla Walla Onion Dip

Walla Walla onions, creme fraiche

Spinach & Artichoke Dip

Roast garlic, parmesan

Olive Tapenade

Castlevetrano olives, calibrian chili

Almond Romesco

Roast pepper, almonds



BBQ DINNER MENU

Dinner Service

Buffet:

Two entrees and three sides served on platters to buffet table for guests to self-serve.

Family Style:

Two entrees and three sides served on sharing plates to guests' tables.

Entrees: Choice of 2

Texas Style Pulled Pork

Caramelized onions, cilantro

Smoked Beef Brisket

Traditional salt & pepper rub, whiskey peppercorn sauce

Buttermilk Fried Chicken

Cayenne spiked maple syrup

Grilled Cajun Chicken

Paprika, spring onions

Baby Back Pork Ribs

Hickory, smoked honey barbeque glaze

Grilled Pork Chops

Salsa verde, toasted hazelnuts

Grilled Shrimp Skewers

Red onion, smoked peach glaze

Blackened Salmon

Baby Oregon shrimp, lime fresno

Sweet Potato Lentil Cakes

Sun-dried tomatoes, tahini

Incur a Supplemental Charge:

Washington Halibut

Fennel crema, green olive, citrus gremolata (\$)

Seared Scallops

Sea urchin butter, scallions, ikura caviar (\$)

Beef Short Rib

Grilled artichokes, plum conserva, port jus (\$)

Confit Duck

Washington Cherries, warm spice, duck jus (\$)



BBQ DINNER MENU

Sides: Choice of 3

Classic Caesar salad

House made dressing, olive oil croutons, parmesan

Seasonal Green Salad

Mixed greens, seasonal vegetables, local cheese, vinaigrette

Beecher's Mac and Cheese

Beecher's flagship béchamel, herbed crumb topping

Mashed Potatoes

Truffle butter

Grilled Sweetcorn

Chipotle-chili butter, lime, Cojita, pickled red onions

Braised Collard Greens

Smoked ham hock, ancho chili

Roast Cauliflower Salad

Fresno chili, onions, tahini, green olives

Yukon Gold Potato Salad

Celery, scallions, bacon, red pepper, creamy dressing

Joe-Joes

Cajun spiced russet & sweet potato

Smoky Baked Beans

Brown sugar, bacon

Gemeli Pasta Salad

Roast peppers, torn mozzarella, sprouting broccolini, marjoram

House Made Focaccia Bread

Rosemary, Malden salt

Late Night Bites:

(Optional addition, served around 9pm)

Fried Chicken Sandwich

Crunchy coleslaw, house hot sauce

100% Beef Sliders

Beechers, smoked ketchup, brioche

Carnitas Nachos

Black beans, queso, pickled jalapeños, red onion, sour cream

Mei Fun Stir-Fried Noodles

Served in mini to-go boxes with chopsticks

ADD ONS

Dessert Bites

(Optional addition)

Chocolate Cannoli

Bitter chocolate & coffee
pastry cream, cocoa nib &
hazelnut.
4 dozen minimum

Almond Orange Mini Cakes

Whipped milk chocolate
ganache. (GF)
4 dozen minimum

Chocolate Brownie

Salted caramel cremeux.
4 dozen minimum

Summer Pavlova

Italian meringue, whipped
mascarpone, seasonal
berries. (GF)
4 dozen minimum

Butterscotch Pot du Creme

Bourbon whipped cream,
shortbread crumb.
4 dozen minimum

Lemon Meringue Bite

Raspberry compote,
shortbread.
4 dozen minimum

Lemonade & Iced Tea

(Optional addition, choice of two served throughout event)

- Classic Lemonade
- Pink Raspberry
Lemonade
- Hint of Basil Lemonade
- Cucumber & Lime
Infused Water
- Tamarind & Lime Agua
Fresca
- Tropical Iced Tea
- Classic Iced Tea
- Citrus Iced Tea
- Ginger Limeade
- Hibiscus and Rosemary
Agua Fresca
- Watermelon and mint
infused water

French Press Coffee

(Optional addition, served with dessert)

Regular and decaf coffee from Mount Si Brewing along
with a selection of green, black and herbal hot teas.