

the Tall Chef

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

Bison Meatball

Black olive ketchup

Grilled Chicken

Brochette

Sumac, pomegranate molasses

Polenta Fries

Spicy aioli dip

Blackberry & Chèvre Macaron

Basil, balsamico

Roast Sweet Corn Arancini

Thyme, black pepper aioli

Fried Chicken and Waffle

Smoked honey, fermented hot sauce

Classic Bruschetta

Tomato, garlic crostini, basil, balsamico

Lamb Donuts

Harissa, sumac sugar

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



ITALIAN 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

Chicken Caponata

Aromatic tomato sauce, eggplant, green olive

Chicken Piccata

Lemon, white wine butter, capers

Washington Mushroom & Pancetta Cavatappi

Crème fraîche, thyme, aged parmesan

Tuscan Beef & Fennel Sausage Bolognese

Rigatoni pasta, savory, Grana Padano

Classic Lasagna

Beef and pork bolognese, béchamel, ricotta, mozzarella

Grilled Chicken Orecchiette

Walnut pesto, basil, cherry tomatoes, roasted peppers

Potato Gnocchi

Sage, brown butter, maple-cured bacon, butternut squash, pecans

Rigatoni & Meatballs

Creamy Pomodoro sauce, basil *Also available as Impossible \$

Smoked Salmon Trofie Pasta

Asparagus, lemon, snap peas

Eggplant Parmesan

Tomato sugo, oregano, mozzarella

Incur a Supplemental Charge:

Handmade Spinach & Ricotta Ravioli

Lemon cream sauce, chives (\$)

Hand Rolled Tagliatelle al Freddo

White wine cream sauce, 24 month aged reggiano (\$)

Hand Rolled Pappardelle Nero

Sea urchin butter, chili, lemon, ikura caviar (\$)

Cavatappi al Mare

Clams, shrimp, calamari, red chili, toasted garlic, lemon (\$)



ITALIAN 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

Heirloom Tomato Salad

Cucumbers, torn mozzarella, arugula, basil, balsamic vinaigrette

Spinach & Beet Salad

Fresh goat cheese, walnuts, orange, citrus vinaigrette

White Bean Salad

Snap peas, asparagus, preserved lemon, basil

Grilled Marinated Vegetables

Confit garlic, aged balsamic

Roast Cauliflower Salad

Fresno chili, onions, tahini, green olives

Roasted Root Vegetables

Roast garlic, saba

Creamy Polenta

Brown butter, sage

Grilled Summer Squash, Asparagus & Radish Salad

Mustard greens, ponzu dressing

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.