-the Tall Chefr

COCKTAIL HOUR

Pricing for dinner service starts at \$80 - \$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

Bruschetta of Burrata

Seasonal fruit, almond, basil

Grilled Spicy Shrimp

Lime and green coriander glaze

Pork Belly PB & J

Salted peanuts, plum conserva, brioche

Grilled Chicken Brochettes

Sumac, pomegranate molasses

Savory Blackberry & Chévre Macarons

Basil, balsamico

Fried Chicken and Waffle

Smoked honey, fermented hot sauce

Lamb Donuts

Harissa, sumac sugar

Venison Slider

Rainier cherry ketchup, smoked gouda, arugula

Albacore Tuna Tartar

Vadouvan, toasted almond, preserved lime

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

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PNW 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

Grilled Flank Steak

Agrodolce spring onions, demi glacé

Aromatic Slow Roast Beef

Cinnamon, cloves, garlic, pickled golden sultanas

Roast Free Range Chicken

Wild huckleberries, schmaltz croutons, mustard greens

Confit Chicken Legs

Blistered tomatoes, guanciale, pine-nuts

Rachel's Ginger Beer Braised Pork Shoulder

Tart apple sauce

Roast Salmon Fillet

Lemon zest gremolata, cucumber & dill yogurt

Oven Roast Black Cod

Seared cherry tomatoes, almond romesco sauce

Eggplant & Summer Squash Lasagna

Roast garlic ricotta, aged reggiano

Vegan Coconut curry

Roast cauliflower, eggplant, green coriander

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 (\$)

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PNW

DINNER

MENU

Sides: Choice of 3

Baby Kale & Romaine 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

Heirloom Tomato Salad

Cucumber, torn burrata, arugula, basil, balsamic

Grilled Summer Squash, Asparagus & Radish Salad

Mustard greens, ponzu dressing

Roast Cauliflower Salad

Fresno chili, onions, tahini, green olives

Roast Young Root Vegetables

Rosemary, roast garlic, saba

Emmer Farro Salad

English peas, walnuts, marinated artichokes, nettle & pea vine pesto

Toasted Orzo Salad

Cherry tomatoes, beldi olives, pine-nuts, marinated artichokes, feta

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

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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.