

COCKTAIL HOUR

PPricing for dinner service starts at \$70 - \$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)

Chicken Quesadilla Bites

Pickled jalepeño, Cojita, cultured cream

Grilled Spicy Shrimp

Cilantro & lime glaze

Smoked Ham & Fontina Croquettes

Paprika aioli

Mussel Escabeche

Smoked olive oil, preserved lemon

Washington Albacore Tartar

Vadouvan, toasted almond, preserved lime

Fish Taco One Bite

Fried tortilla, crisp mahi mahi, cabbage, lime cream

Grilled Chicken Brochettes

Sesame seeds, smoked honey glaze

Watermelon Gazpacho Shots

Chili oil, lime, mint

Halloumi & Watermelon Crostini

Urfa biber, arugula

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 tortilla & plantain chips

Salsa Roja

Roast tomato, chipotle

Salsa Verde

Tomatillo, poblano

Pico de Gallo

Fresh tomato, jalepeño

Charred Corn Salsa

Cojita, red onion



TACO BAR MENU

Dinner Service

Buffet:

Two entrees and two sides served on platters to buffet table for guests to self-serve. Served with corn & flour tortillas, shredded cheese, crema fresca and house made salsas.

Entrees: Choice of 2

Carne Asada Beef

Black garlic, pickled red onion

Shredded Beef Machacha

Black garlic, pickled red onion

Pulled Chicken Tinga

Coriander, tomato sauce

Braised Pork Carnitas

Caramelized onions, cilantro

Chicken Fajitas

Red onion, peppers

Fried Rockfish

Pickled shallots, lime

Vegetable Fajitas

Summer squash, peppers, red onion

Buffalo Fried Cauliflower

Pickled red onion, scallions

Sides: Choice of 2

Romaine & Avocado Caesar salad

Cojita, tortilla strips, toasted pepitas

Mixed Greens Salad

Bell peppers, red onion, feta, red wine vinaigrette

Roast Cauliflower Salad

Fresno chili, tahini, green olives

Yakima Valley Chickpea Salad

Toasted coriander, kale, calibrian chili, black olives

Wild Rice & Black Bean Salad

Charred corn, coriander dressing

Roast Potatoes

Lemon, oregano

House Made Focaccia

Sun-dried tomatoes, black olive

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.