

# wedding sample menu

\*We would love to meet with you to create a custom menu specifically suited to your event and budget. These are just a few examples of what we offer.\*

## bbq buffet

Mixed green salad with tomatoes, corn, red peppers and a jalapeño vinaigrette  
Smoked beef brisket  
BBQ chicken thighs  
Home style potato salad  
Five cheese macaroni and cheese  
Baked beans  
Corn on the cob  
Potato chips

## vegetarian cold buffet

Arugula salad with watermelon, feta cheese, hazelnuts and balsamic vinaigrette  
Assorted vegetable wraps and sandwiches  
Chickpea, roasted red pepper, and quinoa salad  
Hummus platter w/ grilled pita, cucumbers, feta cheese, grilled veggies, and olives  
Local fruit and cheese display  
Fruit tartlets

## build your own sandwich buffet

Spinach Salad with dried cranberries, Tillamook white cheddar, hazelnuts,  
& balsamic vinaigrette  
Broccoli salad with bacon, Tillamook cheddar and golden raisins  
Assorted sliced deli meats and cheeses  
Lettuce, tomatoes, red onion and pickles  
Mayonnaise and mustard  
Sliced breads and rolls  
Chocolate chip cookies

## finger foods

Local cheeses served with baguette and fresh fruit  
Antipasto platter  
Crudité display with herbed dipping sauce  
Guacamole and pico de gallo with tortilla chips  
Smoked salmon tartlets  
Marinated havarti and grape skewers  
Classic deviled eggs  
Meatballs with assorted sauces  
Grilled beef skewers with balsamic reduction  
Mini crab cakes  
Baked brie with apricot glaze and warm baguette  
Spinach spanakopita with tzatziki  
Spicy chicken wings