

Pacific Northwest Catering Company LLC



~ Wedding Reception Menu Selections ~

The Olympic

~Pacific Northwest Crab Cakes~

~Tomato, Basil, and Mozzarella Skewers with Vinaigrette Drizzle~

~Confetti Salad~

Mixed Greens tossed with Julienne Jicama, Yellow and Red Pepper,
Apple, Shredded Carrot and Honey Citrus Vinaigrette

~Rolls with Butter~

~Seasonal Fresh Fruit Display~

~Chili Lime Marinated and Grilled USDA Choice Flank Steak~

~Pacific Northwest King Salmon~
with Lemon Sauce

~Roasted Garlic Whipped Red Potatoes~

~Sautéed Mélange of Seattle Spring Celebration Vegetables~
Asparagus, Summer Squash, Purple Onion, Portabellas

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$24

Pacific Northwest Catering Company LLC



The Snoqualmie

Passed Appetizers:

~Chicken Sate with Peanut Sauce~

~Tomato, Basil, and Mozzarella Skewers with Vinaigrette Drizzle~

Wedding Buffet:

~Pacific Northwest Salad~

Mixed Greens topped with Apples, Toasted Hazelnuts,
Oregon Bleu Cheese and Raspberry Pear Infused Vinaigrette

~Assorted Breads and Rolls with Butter~

~Seasonal Fresh Fruit Display~

~Fresh Baked Northwest Salmon~
with Lemon Butter Caper Sauce

~Chicken Dijonnaise~
Dipped in Dijon and Coated with Japanese Breading

~Twice Baked Potatoes with Sour Cream, Chives, and Cheddar Cheese~

~Asparagus Tips, Yellow Squash, Red Onion and Peppers~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$24

Pacific Northwest Catering Company LLC



The Peninsula

Passed Appetizers:

~Hand Rolled Pork Lumpia with Sweet Chili Sauce~

~Imported and Domestic Cheese and Cracker Tray~

Wedding Buffet:

~Spinach Salad~

Toasted Almonds, Strawberries, and Baby Spinach with Honey Dijon Dressing

~Rolls and Butter~

~Seasonal Fresh Fruit Display~

~Cranberry Chicken~

Marinated Breast of Chicken in a Sauce consisting of Whole Cranberries, Rum, Honey Marjoram & Thyme

~Smoked Salmon~

With Bow Tie Pasta in Parmesan Cream Sauce

~Vegetable M \acute{e} lange~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$21

Pacific Northwest Catering Company LLC



The Cascade

Passed Appetizers:

~ Pacific Northwest Crab Cakes ~
~Tomato, Basil, and Mozzarella Skewers with Vinaigrette Drizzle~

Wedding Buffet:

~Sunburst Salad~
Local Greens with Frisee, Orange and Grapefruit Segments,
Black Sesame Seeds and Citrus Vinaigrette

~Rolls with Butter~

~Seasonal Fresh Fruit Display~

~Fresh Baked Pacific Northwest Salmon~
Baked with Chardonnay, Thyme, Fresh Lemon and Shallots

~Chef Carved, Slow Roasted Prime Rib~

~Julienne Seasonal Vegetables~

~Roasted Garlic Yukon Gold Mashed Potatoes~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$26

Pacific Northwest Catering Company LLC



The Pacific

Passed Appetizers:

~Pacific Northwest Crab Cakes~

~Tomato, Basil, and Mozzarella Skewers with Vinaigrette Drizzle~

Wedding Buffet:

~Spinach Salad~

Spinach, Bacon, Mushrooms, Tomato, Parmesan Cheese
and a Honey Mustard Vinaigrette

~Rolls with Butter~

~Roasted Pork Tenderloin~

with a Tawny Port Wine Sauce

~Chicken Dijonnaise~

Dipped in Dijon and Coated in Japanese Breading

~Roasted Garlic Yukon Gold Mashed Potatoes~

~Brown Sugar and Brandy Baby Carrots~

~Regular and Decaffeinated Coffee ~

~Sparkling Citrus Punch~

\$19.50 pp
