



FALL & WINTER WEDDING

tray passed

GINGER-CRANBERRY CROSTINI *veg*
mascarpone, spicy walnuts

MINIATURE GRILLED CHEESE SANDWICHES *veg*
Tillamook cheddar, tomato soup shooters in demitasse cups

stationed

MEDITERRANEAN MEZZE
assortment of salami & hot coppa, artisan sliced cheeses,
grilled & marinated vegetables, La Panzanella croccantini crackers

dinner

CRANBERRY & WALNUT SALAD *gf/veg*
baby greens, dried cranberries, parmesan,
spicy walnuts & blood orange vinaigrette

ROASTED GREEN BEANS *gf/vegan*
with basil oil & toasted hazelnuts

YUKON GOLD MASHED POTATOES *gf/veg*
with roasted garlic & chive garnish

MARBELLA CHICKEN *gf (2.5 oz.)*
dried plums, Spanish green olives, capers,
finished with a dry white wine

&
BRAISED OREGON COUNTRY SHORT RIBS *gf (2.5 oz.)*
Malbec reduction

MACRINA ARTISANAL BREADS *veg*
& pink peppercorn butter

late night bites...

TRUFFLED TATOR TOTS *veg*
with spicy ketchup & ranch dipping sauce