



Flavors of the Northwest

- Appetizers -

Smoked salmon with dilled cream cheese
Served in a cucumber cup and topped with pickled red onion

Warm mushrooms and gruyere on a thin crostini

Platter of local cheeses (Selection may vary)
Beecher's cheddar, Mt. Townsend trufflestack, Rogue River blue
Served with fresh and dried fruit, nuts, and crusty bread and crackers

- Buffet Style Main Course -

Entrée sized crab cakes
Served on a bed of field greens with a light lemony aioli

Balsamic marinated flank steak
Served with a cherry tomato balsamic relish

Couscous, pine nut, and vegetable-stuffed tomato (Vegetarian option)

Olive oil smashed potatoes

Haricots Verts

Salad of frisee, arugula, and radicchio
With shaved fennel, radish, and carrot, and an apple cider vinaigrette

- Dessert -

Seasonal, local fruit crisp, with fresh whipped cream