

# Displays & Stations

## Reception Displays

### Fresh Vegetable Crudité

served with assorted dips  
*minimum of 25 guests*

### Fresh and Marinated Vegetables

mixed and baby vegetable crudité with assorted dips  
*minimum of 25 guests*

### International Artisan Cheeses

selection of gourmet cheese with lavosh and crostini garnished with strawberries and grapes  
*minimum of 50 guests*

### Domestic Cheeses

tillamook cheddar, swiss, gouda, goat cheese, port salut and Oregon blue with rosemary ciabatta bread and garnished with fresh fruit  
*minimum of 25 guests*

### Bruschetta Station

toasted rosemary ciabatta bread, mozzarella, sun-dried tomatoes, diced fresh tomatoes, basil and tapenade  
*minimum of 25 guests*

### Seasonal Fruits and Berries

honeydew melon, cantaloupe, pineapple, watermelon, strawberries and grapes  
*minimum of 25 guests*

### Wheel of Baked Brie en Croute

glazed walnuts and raspberry preserves  
*minimum of 25 guests*

### Dungeness Crab and Artichoke Dip

with sliced baguettes  
*minimum of 50 guests*

### Traditional Antipasto Platter

prosciutto ham, salami, black & green olives, marinated mushrooms, provolone cheese, grilled marinated vegetables and fresh goat cheese  
*minimum of 50 guests*

# Displays & Stations

## Reception Action Stations

*minimum of 25 guests for each action station*

### Assorted Seafood Bar

oysters on the half shell, seared ahí, gravlox, jumbo prawns, dungeness crab claws and scallops with lemons and pacific rim cocktail sauce

### Pasta Station

selection of pastas with pomodoro and alfredo sauces, bay shrimp, garlic olive oil, mushrooms, sun-dried tomatoes, artichoke hearts, bell peppers and ciabatta bread

### Baked Potato Bar

large Idaho bakers with butter, sour cream, chopped scallions, shredded cheddar cheese and bacon crumbles

### Asian Stir-Fry Station

fresh stir-fried vegetables and aromatic jasmine rice with choice of beef and ginger-sesame sauce or chicken and sweet and sour sauce

### Mussels and Clam Station

mussels steamed with oregano marinara sauce and penn cove clams sauteed with fresh garlic and white wine

### Build Your Own Salad Station

baby hearts of romaine and mixed greens  
marinated onions, goat cheese, croutons, parmesan cheese, anchovies, Mandarin oranges and slivered almonds  
Caesar dressing, balsamic vinaigrette and sherry vinaigrette

## Carving Stations

### Roasted Prime Rib of Beef

with natural juices, mayonnaise, mustard, horseradish and dollar buns  
*serves approximately 30 guests*

### Twin Roast Tenderloin of Beef

with natural juices and dollar buns  
*serves approximately 25 guests*

### Whole Roast Baron of Beef

with mayonnaise, mustard, horseradish and dollar buns  
*serves approximately 125 guests*

### Side of Hot Smoked Salmon

alderwood smoked with Braeburn apple salsa  
*serves approximately 30 guests*

### Roast Tom Turkey Breast

with pan gravy, cranberry sauce, mayonnaise and sliced baguettes  
*serves approximately 25 guests*

### Baked Bone-In Ham

with honey-mustard, mayonnaise and sliced baguettes  
*serves approximately 25 guests*