

ELITE SUITE

Catering Menu



KINGPINZ

FOR PARTIES UNDER 100 GUESTS LIMIT OF UP TO 5 CHOICES
FOR PARTIES OVER 100 GUESTS LIMIT OF UP TO 7 CHOICES

Appetizers

ALL SERVE 25 PER ORDER

OVEN TOASTED BRUSCHETTA

sliced ciabatta topped with a special blend seasonings and Parmesan cheese then oven toasted, served with marinated tomatoes, olive tapenade, and bleu cheese crumbles

CAPRESE SKEWERS

fresh mozzarella, local grape tomatoes, basil, olive oil and balsamic reduction on a bamboo skewer

BANG BANG SHRIMP

succulent shrimp lightly dusted, golden fried and tossed in a spicy bang bang sauce served with Asian slaw and scallions

HOUSE CURED SALMON

salmon paired with mustard, brie, and capers served on a lightly toasted baguette

FIRE GRILLED CHICKEN WRAPS

cilantro lime chicken, harvest greens, avocado ranch, and marinated tomato with a five cheese blend

HERB BEEF WRAPS

herb-roasted beef shaved thin with caramelized balsamic onions, sun-dried tomatoes served with a horseradish cream cheese

CRANBERRY ROAST TURKEY WRAPS

sliced roasted turkey, seasonal harvest greens, with a cranberry cream cheese aioli

VEGETABLE WRAPS

squash, roasted bell peppers, carrots, zucchini, spring greens, avocado, sun dried tomatoes with a basil cream cheese

ANGUS BEEF SLIDERS

mini beef burgers grilled then topped with bourbon BBQ, melted smoked Gouda, and crispy smoked bacon served on grilled slider buns with speared cornichons

SOUTHERN FRIED CHICKEN SLIDERS

hand-breaded chicken breast medallion, smoked gouda cheese, sliced pickle, shredded lettuce and sriracha mayo served on grilled slider buns with speared cornichons

BONELESS BUFFALO BITES

hand-trimmed boneless chicken breast bites seasoned, lightly breaded and tossed in buffalo sauce served with bleu cheese dipping sauce and celery

GLAZED MEATBALLS

beef meatballs glazed in choice of BBQ or citrus teriyaki sauce

CRAB ARTICHOKE DIP

crab meat, artichoke hearts, fresh spinach, green onions, garlic, spices, parmesan, and mozzarella with lightly toasted garlic baguette

**tortilla chips or toasted pita upon request*

KOREAN STYLE CRISPY PORK BELLY

five-spice seasoned pork belly crisped with Korean BBQ sauce served on a lightly toasted baguette with Asian slaw

THAI CHICKEN LETTUCE WRAPS

Thai peanut chicken and fresh Asian slaw tossed in sesame lime dressing topped with red peppers, wonton strips, and cilantro on romaine hearts with a spicy ginger sauce

**available with seared sesame tuna for additional charge*

GINGER GARLIC CHICKEN SKEWERS

Asian marinated chicken on a bamboo skewer, spicy ginger garlic sauce, crushed cashews, and scallions

JAMAICAN CHICKEN

pulled jerk chicken served with crispy plantain chips and a fresh mango pineapple salsa

AVOCADO TOAST

toasted pita bread, avocado lemon mayo, avocado slices, lemon zest with sea salt, and cracked black pepper

BACON RANCH DEVILED EGGS

deviled eggs with ranch seasoned filling topped with crispy smoked bacon

HUMMUS

traditional hummus & roasted red pepper hummus with seeded crackers

Appetizer Displays

ALL SERVE 50 PER ORDER

CHILLED JUMBO SHRIMP

generous display of succulent, chilled jumbo shrimp served with cocktail sauce and lemon

FRESH FRUIT SKEWERS

skewers of fresh seasonal melon, pineapple, and strawberry

ARTISAN CHEESE TRAY

creamy brie, Stickney Hill chevre, Tillamook cheddar, AmaBlu bleu cheese, smoked Gouda, and horseradish chive Havarti served with seeded crackers, lightly toasted garlic baguette, and fig jam

CRUDITÉS BASKET

celery, carrots, broccoli, cauliflower, zucchini, cucumber, baby heirloom tomatoes, pea pods, and bell pepper served with a fresh herb dip

CHARCUTERIE PLATTER

prosciutto, Calabrese salami, soppressata, peppered salami, capicola, Genoa salami, Peppadew peppers, marinated olives, pepperoncini, cornichons, roasted artichokes, lightly toasted garlic baguette, seeded crackers, and beer mustard

Dinner Service

OPTIONS

PRICING DETERMINED BY NUMBER OF GUESTS,
MAIN COURSE CHOICE(S), & ANY ADDITIONS

PLATED

INCLUDES BREAD & BUTTER
CHOICE OF STARTER SALAD
CHOICE OF UP TO 3 MAIN ENTRÉES
CHOICE OF DIETARY ENTRÉE(S)
as needed
DESSERT (ADDITIONAL)

BUFFET

MINIMUM OF 30 PERSONS

INCLUDES BREAD & BUTTER
CHOICE OF UP TO 2 SALADS
CHOICE OF UP TO 3 PROTEINS/MAINS
CHOICE OF UP TO 3 SIDES
EXTRA SIDES (ADDITIONAL)
DESSERT (ADDITIONAL)

KIDS MENU OPTIONS AVAILABLE UPON REQUEST

Starter Salads

ONE INCLUDED WITH BUFFET OR PLATED SERVICE*

CHOP

chopped romaine and assorted spring greens tossed in honey lime dressing with granny smith apples, cucumber, candied pecans, dried cranberries, and AmaBlu bleu cheese crumbles

THE WEDGE

iceberg wedge, AmaBlu bleu cheese dressing, hard boiled egg, crumbled bacon, and tomato

**available plated only*

MIXED GREENS SALAD

crisp, chopped romaine and assorted spring greens, grape tomato, cucumber, and carrot with a choice of chef-crafted dressings

TRADITIONAL CAESAR

crisp, chopped romaine dressed in our signature Caesar dressing with Parmesan and garlic herb croutons

Main Courses

MINIMUM OF 10 ORDERS PER ENTRÉE

CITRUS HERB CHICKEN

pan-seared chicken breast, pan juice with roasted potatoes, and ratatouille

CHICKEN AND WAFFLES

locally sourced chicken marinated, hand-breaded, and golden fried for a crispy crust set on a Belgium waffle and served with whipped potatoes, peppered cream gravy, and a maple caramel glaze

TUSCAN CHICKEN

chicken medallions seasoned, dusted with flour, sautéed golden brown with Tuscan sauce served with garlic mashed potatoes and grilled asparagus

GRILLED FILET MIGNON

pan-roasted wild mushrooms, smashed roasted fingerlings, grilled asparagus, and smoked red pepper essence

GARLIC ROSEMARY

ROASTED BEEF TENDERLOIN

hand-trimmed beef tenderloin rubbed with a blend of garlic, rosemary, and spices; hand-sliced and served with oven-roasted rosemary potatoes, au jus, and maple bacon glazed Brussels sprouts

LONDON BROIL

USDA Choice flank steak marinated, charbroiled, sliced, and accompanied with sweet bourbon onion sauce and crispy onion strings served with horseradish whipped potatoes and grilled asparagus

GRILLED LEMON ROSEMARY PORK LOIN

whipped maple yams, roasted green beans, and an apple maple gastrique

SEARED PACIFIC HALIBUT

lemon beurre blanc, roasted sweet pepper potato mash, and an apple fennel slaw

GRILLED VERLASSO SALMON

dill mustard glaze, wild mushroom confit with kale, tomatoes, and grilled asparagus

SEARED GINGER SESAME TUNA

sesame crusted tuna, pan-seared and set on cilantro rice with a house-pickled Asian slaw served with a sesame ginger sauce

FETTUCCINE ALFREDO

traditional fettuccine alfredo with shaved Parmesan and grilled chicken

**available with sautéed shrimp for additional charge*

BUTTERNUT SQUASH RAVIOLI

butternut squash ravioli in browned butter with sage topped with dried cranberries, cinnamon glazed pecans, and shaved parmesan

GRILLED CILANTRO

VEGETABLE SKEWER

zucchini, bell pepper, summer squash, baby heirloom tomato, and eggplant in a cilantro lime marinade, skewered and charbroiled, and set on a bed of cilantro rice with a sriracha cream sauce and diced bell peppers

ROASTED VEGETABLE WELLINGTON

zucchini, bell peppers, asparagus, onions, and goat cheese served in a flaky pastry with tomato cream sauce

Buffet Sides

UP TO 3 INCLUDED WITH BUFFET SERVICE

STARCHES

ROASTED SMASHED FINGERLINGS

WHIPPED MAPLE YAMS

HORSERADISH WHIPPED POTATOES

ROASTED ROSEMARY POTATOES

WHIPPED POTATOES

GARLIC MASHED POTATOES

VEGGIES

MAPLE BACON GLAZED BRUSSELS SPROUTS

ROASTED GREEN BEANS

GRILLED ASPARAGUS

ROASTED MUSHROOMS, KALE & TOMATOES

FRESH VEGETABLE MEDLEY

Sweets

S'MORES SHOOTERS

minimum order 20

layers of graham cracker crumble, rich marshmallow foam, and creamy milk chocolate

TRIFLE SHOOTERS

minimum order 20

layers of fresh berries with whipped cream and vanilla custard

MINIMUM ORDER OF 30 PCS

minimum 10 per flavor

COOKIES

Chocolate Chip
Peanut Butter
Oatmeal Raisin
Snicker-doodle

ASSORTED DESSERT BARS

CUPCAKE FLAVORS

*select up to 3 flavors; minimum of 20 per flavor
minimum of 30 to order*

TRIPLE CHOCOLATE

chocolate cake with chocolate chips, chocolate frosting

RED VELVET

classic, with cream cheese frosting

SALTED CARAMEL

caramel cake, caramel frosting, sea salt garnish

S'MORES

chocolate cake, graham cracker crust, toasted marshmallow frosting

VANILLA

vanilla cake, vanilla frosting

LEMON CHIFFON

lemon cake, lemon frosting, candied lemon

TIRAMISU

coffee-soaked vanilla cake, mascarpone frosting, ladyfinger crumbs

COOKIES AND CREME

marble cake, vanilla frosting, cookie crumbs

MOCHA

chocolate cake, coffee-chocolate frosting, espresso bean

PEANUT BUTTER CUP

chocolate cake, peanut butter frosting, garnished with peanut butter cup pieces

STRAWBERRY SHORTCAKE

strawberry cake, vanilla frosting, sliced strawberry

After Dark SNACKS

FARMER'S MARKET PIZZA

artisan crust brushed with garlic butter and topped with marinated tomatoes, roasted red peppers, grilled portabella mushrooms, fresh spinach, and mozzarella cheese

BBQ CHICKEN PIZZA

artisan crust brushed with bourbon red BBQ and topped with pulled chicken breast, sweet red onion, chopped cilantro, smoked Gouda, and mozzarella cheese

CLASSIC 'ZA

artisan crust brushed with Off the Vine pizza sauce, fresh basil, and mozzarella cheese with a choice of pepperoni or sausage

SOFT PRETZELS

soft, warm pretzels brushed with butter, dusted with coarse sea salt, and served with beer mustard and cheesy jalapeño sauce

MINI SANDWICHES

sliced smoked turkey, sliced honey ham, cheese on a hawaiian roll served with mayo and mustard