

*The*  
ACADIAN  
*Ballroom*

*Hors d'oeuvre*

*~ Buttered on Sterling Trays ~*

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary*  
*Seared Beef Filet Mignon Forks with Horseradish Dipping Sauce*  
*Butter Pastry Triangles filled with Tangy Goat Cheese and Marinara Sauce*  
*Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella*  
*Willapa Bay Oyster Skewers with Crispy Pernod Liquor Crust*  
*Endive Leaves with Wild Mushrooms in Port Wine Sauce*  
*Mini Dungeness Crab Cakes with Wasabi Ginger Sauce*  
*Egyptian Dates filled with Chorizo Sausage wrapped with Italian Bacon*  
*Baby Red Potatoes filled with Crème Fraiche and Caviar*  
*Maple Glazed Duck Breast on Potato Gaufrettes*  
*Gravlax on Herbed Toasts with Spicy Cream Cheese*  
*Roasted Turkey with Curry Almonds on Won Ton Crisps*  
*Skewered Sea Scallops wrapped in Bacon with Tangy Barbecue Sauce*  
*Baby Red Potatoes with Crème Fraiche and Caramelized Onions*  
*Pork Mango Skewers with a Tangy Caribbean Sauce*  
*Sesame Seared Ahi Tuna Forks with Wasabi Dipping Sauce*  
*Forest Mushrooms filled with Dungeness Crab and Parmesan*  
*Warm Parmesan Italian Bacon Sultan Slippers with Rum Raison Chutney*  
*Tuna Tartar with Chives and Lemon on Won Ton Stars*  
*Belgian Endive with Apple Wild Rice with Walnuts and Oregon Blue Cheese*  
*Turkey and Cheese Pastries with Smoked Tomato Dipping Sauce*  
*Tandoori Chicken Forks with Tangy Mint Dipping Sauce*  
*Crab Filled Won Tons with a Sweet and Sour Dipping Sauce*  
*Spice Rubbed Cedar Planked Salmon on Crunchy Potato Rounds*  
*Indian Pastry filled with Seasoned Potato and Chicken with Mint Dipping Sauce*  
*Endive Leaves filled with Lobster Salad*

*Please feel free to substitute the passed hors d'oeuvre on your menu with any of the choices above, or other selection that you prefer.*

*The*  
**ACADIAN**  
*Ballroom*

*Butlered Haute Cuisine*

*Butlered on Sterling Trays*

**Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary**  
**Tandoori Chicken Skewers with Tangy Mint Dipping Sauce**  
**Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella**  
**Pacific Dungeness Crab Cakes with Wasabi Sauce and Ginger**

*Butlered Salad Course*

**Wild Greens tossed with Mandarin Shallot Vinaigrette, Candied Nuts, Berries**  
**Rustic Breads and Rolls with Homemade Berry Butter**

*Table Presentation One- \$44 per guest*

**Steamed Asparagus Tossed with Butter, Sea Salt, and Cracked Pepper**  
**Thyme & Marjoram Roasted Root Vegetables with Balsamic Vinaigrette**  
**Tuscan Baked Creamy Polenta with Garlic, Herbs and Asiago Cheese**  
**Garlic and Herb Encrusted Roasted Beef Sirloins with Marsala Dijon Sauce**  
**Genovese Chicken Breasts with Vodka Tomato Cream Sauce and Basil**

*Table Presentation Two- \$45 per guest*

**Steamed Asparagus Tossed with Butter, Sea Salt and Cracked Pepper**  
**Thyme & Marjoram Roasted Root Vegetables with Balsamic Vinaigrette**  
**Tuscan Baked Creamy Polenta with Garlic, Herbs and Asiago Cheese**  
**Sugar Spice Cured Wild NW Salmon Sides, baked on Cedar Planks**  
**Seared Tenderloins of Range Beef stuffed with Gorgonzola, wrapped in Prosciutto**  
**or**

**Broiled Loin Chop of Oregon Lamb with Raspberry-Currant Demi Glace**

*Sweets*

**Client Provided Cake**

*Butlered Bar*

**Kobos Coffee**  
**Crisp Sparkling Italian Cider**  
**Fresh Strawberry Lemonade**  
**Sodas**

*This style of presentation may slightly limit total guest count and table décor options.*

*The*  
ACADIAN  
*Ballroom*

*The Plated Dinner*

*Butlered on Sterling Trays*

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary*  
*Golden Forks of Pan Seared Herb Encrusted Filet Mignon with Horseradish Creme*  
*Baby Red Potatoes filled with French Cream and Caramelized Onions*  
*Crisp Pastry Cups with Marinated Baby Roma Tomato, Fresh Mozzarella and Basil*

*Butlered Salad Course*

*Gathered Field Greens with Wild Berry Vinaigrette, Fresh Berries and Candied Nuts*  
*Raised Soft White Rolls with Wild Cranberry Butter*

*Dinner Selections-Please choose 2 plus a Vegetarian*

*Seared Red Snapper Filets with Cilantro Lime Mango Salsa*  
*Garlic and Herb Encrusted Roasted Beef Sirloins with Marsala Dijon Sauce*  
*Northwest Wild Salmon with Riesling Tarragon Butter Sauce*  
*Fresh Linguine with Rock Shrimp, Basil, and Sundried Tomatoes*  
*Stuffed Pork Tenderloin Roasted with Apple Brandy Glaze*  
*Grand Breast of Hen topped with Toasted Hazelnut Chanterelle Cream*  
*Spinach and Grilled Portabello Mushroom Lasagna, Basil Tomato Sauce*

*Sweets*

*Client Provided Cake*

*Butlered Bar*

*Kobos Coffee*  
*Sparkling Italian Cider*  
*Strawberry Lemonade*  
*Sodas*

*Prices start at \$39 per guest depending on guest count, beverage service, and final menu.*  
*This is a sample menu, please feel free to substitute or design a custom menu from scratch.*

*The*  
ACADIAN  
*Ballroom*

*The Charcuterie Reception*

*Buttered on Sterling Trays*

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary  
Forest Mushrooms filled with Dungeness Crab and Parmesan Cheese  
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella*

*Charcuterie Bountiful Buffet*

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue  
Granite Cliffs of Crisp Farm Vegetables, Roasted Onion Sour Cream Sauce  
Giant Classic Caesar Salad with Parmesan Garlic Butter Croutons  
Cavatapi Pasta with Sundried Tomato, Artichoke Hearts, Fresh Herb Vinaigrette  
Granite Slab of Northwest Cheeses, English Whole Wheat Crackers  
Butter and Champagne Basted Chilled American Turkey  
Garlic and Herb Encrusted Chilled Roasted Beef Loin  
Victorian Sugared Ham with Molasses Brown Sugar Raison Sauce  
Chardonnay Mustard Sauce, Horseradish Crème Sauce  
Raised Soft White Rolls with Cranberry Butter*

*Sweets*

*Client Provided Cake*

*Buttered Beverages*

*Kobos Coffee  
Crisp Sparkling Italian Cider  
Fresh Strawberry Lemonade  
Sodas*

*Prices start at \$32 per guest depending on guest count, beverage service, and final menu.  
This is a sample menu, please feel free to substitute or design a custom menu from scratch.*

*The*  
ACADIAN  
*Ballroom*

*The Carved Dinner*

*Butlered on Sterling Trays*

*Pacific Prawns on Sweet Dark Rye with Dijon and Cilantro  
Forest Mushrooms filled with Dungeness Crab and Parmesan Cheese  
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella*

*Bountiful Dinner Buffet*

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue  
Granite Cliffs of Crisp Farm Vegetables, Roasted Onion Sour Cream Sauce  
Gathered Greens with Berry Vinaigrette, Fresh Berries and Candied Nuts  
Spinach and Portabello Mushroom Lasagna, Basil Tomato Sauce  
Smashed Yukon Gold Potatoes with Garlic and Horseradish Butter  
Butter and Champagne Basted Hot Carved American Turkey  
Chef-Carved Garlic and Herb Encrusted Roasted Beef Loin  
Chardonnay Mustard Sauce, Horseradish Crème Sauce  
Raised Soft White Rolls With Cranberry Butter*

*Sweets*

*Client Provided Cake*

*Butlered Beverages*

*Kobos Coffee  
Crisp Sparkling Italian Cider  
Fresh Strawberry Lemonade  
Sodas*

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*The*  
ACADIAN  
*Ballroom*

*The Royal Dinner*

*Butlered on Sterling Trays*

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary  
Pork and Fresh Mango Skewers with Caribbean Spice Glaze  
Crisp Pastry Cups with Italian Tomatoes, Basil and Fresh Mozzarella  
Sesame Seared Ahi Tuna Forks with Wasabi Ginger Dipping Sauce*

*Royal Dinner Buffet*

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue  
Field Greens Tossed with Berry Vinaigrette, Fresh Berries, Candied Nuts  
Acorn Squash glazed with Brown Sugar Grand Marnier  
Steamed Asparagus with Lemon Tarragon Sauce  
Smashed Yukon Gold Potatoes with Garlic and Horseradish Butter  
Spinach and Portabello Mushroom Layered Pasta with Basil Tomato Sauce  
Roasted Chicken Breasts with Toasted Hazelnuts and Chanterelle Cream  
Garlic Encrusted Braised Beef Sirloins with Cabernet Pearl Onion Sauce  
Raised Soft White Rolls with Cranberry Butter*

*Sweets*

*Client Provided Cake*

*Butlered Bar*

*Kobos Coffee  
Crisp Sparkling Italian Cider  
Fresh Strawberry Lemonade  
Sodas*

*Prices start at \$36 per guest depending on guest count, beverage service, and menu.  
This is a sample menu, please feel free to substitute or design a custom menu from scratch.*

*The*  
ACADIAN  
*Ballroom*

*Tapas Buffet Reception*

*(A Small Plate Menu designed especially for Evening Cocktail-Style Receptions.)*

*Butlered on Sterling Trays*

*Gulf Prawns on Sweet Dark Rye with Caper Remoulade and Fresh Rosemary  
Golden Forks of Seared Filet Mignon with Horseradish Crème  
Crisp Pastry Cups with Marinated Tomato, Basil and Fresh Mozzarella  
Greek Phyllo Triangles filled with Tangy Goat Cheese*

*Mediterranean Tapas Buffet*

*Marble Waterfall of Fruits & Berries, Warm Chocolate Orange Fondue  
Granite Cliffs of Stacked Farm Vegetables with Roasted Onion Sauce  
Gathered Field Greens with Berry Vinaigrette, Candied Nuts, Bleu Cheese  
Crostoni with Pesto Cheese Torta, Dungeness Crab and Artichoke Dip,  
Sundried Tomato and Olive Tapenade, Duck and Port Wine Pate  
Wild Mushroom Ragout with Braised Beef Sirloin  
Oven Baked Creamy Tuscan Polenta with Asiago Cheese and Herbs  
Roasted Chicken Breast Simmered in Spicy Moroccan Sauce  
African Saffron Rice with Lemon Essence  
Rustic Artesian Breads with Huckleberry Butter*

*Sweets*

*Client Provided Cake*

*Butlered Bar*

*Kobos Coffee  
Crisp Sparkling Italian Cider  
Fresh Strawberry Lemonade  
Sodas*

*Prices start at \$34 per guest depending on guest count, beverage service, and final menu.  
This is a sample menu, please feel free to substitute or design a custom menu from scratch.*

*The*  
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*Special Enhancements for your*  
*Dinner Buffet*

*Giant Gulf Prawns, Bay Clams, Mussels, Pacific Oysters, and Dungeness Crab presented on a Hand Crafted Ice Berg with Zesty Cocktail Sauce and Fresh Lemons, Decorated with Antique Japanese Floats and Fishing Net*  
*\$5 per guest*



*Sugar Spice Cured Cedar Plank Salmon Sides, presented Chilled on a Beautiful Granite Slab with Tangy Yogurt Dill Sauce and Fresh Lemons*  
*\$4 per guest*



*Display of Vine Ripened Roma, Pear, Beefsteak, Cherry and Golden Tomatoes with Fresh Mozzarella Cheese, and Basil Drizzled with Extra Virgin Olive Oil*  
*\$3 per guest*



*Granite Slab of Tillamook Cheddar, Smoked Gouda, Fresh Mozzarella, Cougar Gold and Stilton Blue Cheeses with Imported Whole Wheat Crackers*  
*\$4 per guest*



*Chef Attended Pasta Station with Wild Oregon Mushrooms, Sundried Tomatoes, Roasted Garlic, Herb Butters, Chardonnay, Italian Bacons, Link Meats, Fowl, and Beef*  
*\$4 per guest*



*Wild Chinook Filets Roasted with Cedar, Washington Riesling, Herb Butters, and topped with Chantrelle Mushrooms pan roasted in Sweet Onion Butter*  
*\$4 per guest*