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VIBRANT TABLE
CATERING & EVENTS

ZENITH VINEYARD

ZV083109FA

WELCOME

Welcome! We are pleased you have chosen **VIBRANT TABLE CATERING & EVENTS** and **ZENITH VINEYARD** to create your special occasion.

Our goal is to transform your ideas and dreams into a spectacular reality. Our services include: planning your menu, selecting decor, floral and lighting, as well as the services and talent needed to translate your ideas into a memorable occasion. We are proud to hold the highest reputation in event planning and we are excited to begin working on your special day.

Please give us a call! From your first thoughts to the last kiss good-bye, we are here to help you set your ideas in motion and see your event flawlessly presented.

Contact us to speak with an event coordinator for a personalized consultation. We look forward to creating the day you have been dreaming of!

VIBRANT TABLE CATERING & EVENTS

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Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

CATERING GUIDELINES

ZENITH VINEYARD BALLROOM PACKAGES INCLUDE:

Menu of Choice

Linens Choice of white, black or ivory linens: 120" standard round table linens, service-table linens for bars and buffet, and linen napkins only.

Tableware Bone China, Glassware for Beer and Wine Service, and Baguette Silverware (Full cocktail barware is available for an additional \$4.00 per person.)

Labor & Staffing for an event lasting up to 4 hours in the Ballroom: 2.5 hours of set up and 1.5 hours of post-event break down (one floor plan only), table-side food service, and bar service for beer and/or wine. Staffing rations are 1 Event Manager, 1 Bartender for beer and/or wine, and 3 to 5 Servers for every 100 guests. Additional staffing is available at \$22.00 an hour per staff member. Packages do not include set up and break down for labor hours pertaining to other than the dinner service (ie- specialty décor, wedding ceremonies, outdoor bars, floral, overtime). Additional Labor and Service charges may apply to outdoor events; please inquire with your event coordinator.

ADDITIONAL SERVICES

VIBRANT TABLE CATERING & EVENTS offers additional services to complement our catering packages. Examples of these services include: complete floral design, longer event times, event décor, customized menus, wedding cakes, lighting, & entertainment. Please inquire with your Event Coordinator to learn more about the complete range of services we provide.

PAYMENT

VIBRANT TABLE CATERING & EVENTS will collect the initial deposit for catering. Ninety-five percent (95%) of the catering total is due to Vibrant Table no later than 10 days before your event. Additional deposits may be necessary to procure special décor and/or floral displays.

CANCELLATIONS

Upon payment of a retainer deposit, we consider the event to be definite. Refunds for cancelled events may be issued at our discretion depending on several factors, such as amount of notice, whether any specialty product has been ordered, amount of time staff have invested in the event, etc.

ATTENDANCE GUARANTEE

Package prices are based on guest counts of at least 100. For events with less than 100 guests, additional charges will be added to the package price. A guarantee of the number of guests is required no later than 10 business days prior to your function. Once the guarantee is received by the Catering Department, the number will be considered a guarantee, not subject to reduction. If no verbal or written guarantee is received, the originally contracted number of guests will be used.

CATERING GUIDELINES continued

MARKET FLUCTUATIONS

We do our best to provide you with the utmost quality at the greatest value. The prices listed in this menu are based on market conditions at the time this menu is printed. Due to potential changes in market conditions, prices may be subject to change up to 3 months before your event.

DECORATIONS

All decorations and signage **MUST** be approved by your catering representative and Zenith Vineyard and be compatible with local fire codes.

DUAL PROTEIN MEALS

Duet plates and multiple entrées (via RSVP) are available to groups of up to 200 people. To guarantee the highest quality of our food and service, only one protein (with a vegetarian option) can be offered to parties larger than 200.

BEVERAGES

Wine is to be purchased through Zenith Vineyard with a minimum case guarantee as agreed upon by Zenith Vineyard. **VIBRANT TABLE CATERING & EVENTS** will provide other beverages. Zenith Vineyard does not allow "client provided" beverages to be served at events.

CASH BAR

A cash bar can be provided for your event with bar minimum deposits of \$750 for each bar well. Deposits are refundable once minimums are met.

SERVICE CHARGE

A 19% service charge is added to all food and beverage and event packages.

FLOOR PLANS

We request that a floor plan is finalized 7 days before your event. One floor plan set up and breakdown is included in Vibrant Table–Zenith Vineyard Packages. Set up and break down for additional floor plans (ie- wedding ceremony, garden seating area) is available.

HORS D'OEUVRE

COLD

ASIAN SMOKED-SALMON ROLLS

Daikon, Scallions, Carrots & Cilantro

WILD MUSHROOM & FENNEL TART

MINTED PEA SOUP Crème Fraîche

GOAT CHEESE PANNA COTTA

Balsamic-Fig Sauce, Egg Cup & Demitasse Spoon

CRUDITÉS SHOTS

Herb Aioli

SMOKED TROUT ON CROSTINI

Watercress Garnish

OLIVE BISCOTTI

Smoked-Tomato Marmalade

SPICY TUNA ROLLS

RED ENDIVE

Bleu Cheese Mousse, Oregon Pear & Roasted Walnuts

GREEK SALAD SKEWERS

Cucumbers, Kalamata Olives, Cherry Tomatoes & Feta-Oregano Vinaigrette

SESAME SEARED AHI TUNA ON SPOONS

Spicy Slaw & Avocado-Wasabi Mousse

PEPPER VODKA GAZPACHO SHOTS

Shrimp Garnish

ROASTED GARLIC POLENTA CAKE

Basil Pesto

BAY SCALLOP CEVICHE

Square Shot Glass & Cocktail Fork

SARDINIA MELON SALAD

French Feta & Mint, Embassy Glass & Demitasse Spoon

CRISPY POTATO CAKES

Smoked Salmon & Lemon-Chive Crème Fraîche

SPICY PORT-POACHED FIGS

Prosciutto-Wrapped

THAI SPRING ROLLS

Ponzu Dipping Sauce

SANTA FE ROLLS

Tortillas, Sticky Rice, Cucumber, Carrot & Wasabi-Ponzu Dipping Sauce

VICHYSOISE

Morel Gougere & White Truffle Oil

PROFITEROLES

Almond Chicken Salad or Pollo Verde

PETITE PHYLLO CUPS

Blackened Salmon, Caramelized Onions, Chèvre & Creole Mustard

or Piquant Almonds, Sherried Figs & Chèvre

CAPRESE SALAD SKEWERS

Balsamic Reduction

DUNGENESS CRAB & ASPARAGUS

TIANS Cordial Glass & Demitasse Spoon

THAI MELON WRAPS

Prosciutto & Thai Vinaigrette

OREGON BAY SHRIMP COCKTAIL

Horseradish Cocktail Sauce

HOT

LAMB CHOP LOLLIPOPS

Mint Pesto

GRILLED BEEF TENDERLOIN TIP

SKEWERS Bleu Cheese Fondue

CITRUS RISOTTO CAKES

Crab & Caper Aioli

ROASTED CORN & SHRIMP

FRITTERS Watercress-Lime Aioli

FOREST MUSHROOM CAPPUCINO

CRANAKOPITA

Brie & Cranberry Chutney

JERK CHICKEN SATÉ

Lime-Peanut Dipping Sauce

RECADO CHICKEN SKEWERS

Roasted Garlic & Herb Crème Fraîche

CRISPY POTATO CAKES

Wild Mushroom Ragoût & Gorgonzola

VIBRANT SLIDERS

Bread & Butter Pickle, Smokey Ketchup

WILD MUSHROOM & CHÈVRE

PUFFED PASTRIES

SHRIMP SPRING ROLLS

Cilantro-Lime Sauce

DUNGENESS CRAB CAKES

House-Made Aioli

VEGETABLE SAMOSAS

Lemon-Cilantro Chutney

MUSHROOM CAPS

Italian Sausage & Asiago

ASIAN CHICKEN DUMPLINGS

Thai-Basil Dipping Sauce

SALT & PEPPER ROASTED FINGERLING

POTATOES *Pepper Bacon, Sour Cream & Scallions*

THAI SHRIMP ROLLS

Lemon-Basil Sauce

PEARL BALLS

Sticky Rice, Pork Sausage & Sweet Pepper Sauce

STUFFED CRIMINI MUSHROOMS

Crab & Artichoke

Hors d'oeuvres are ordered by the piece. Prices range from \$2.25 to \$3.25.

HORS D'OEUVRE

continued

HOT *continued*

CREOLE CORNDOGS *Polenta-Encrusted
Andouille Sausage & Smoked-Tomato Ketchup*

**MINI CAROLINA PULLED PORK
SANDWICHES** *Chipotle Barbeque Sauce*

CHAR GRILLED PRAWNS *Lime
Marinade & Mango-Sake Sauce*

BRAISED LAMB MEATBALLS *Garlic, Red Onion,
Red Wine, Shallots & Fire-Roasted Tomatoes*

PLATTER

*Small serves 40 (\$80 – \$200)
Medium serves 55 (\$110 – \$275)
Large serves 70 (\$140 – \$350)*

BRIE EN CROÛTE*
Grilled Gewurztraminer-Marinated Pears

THREE DIP FONDUE FROID *Roasted Red
Pepper Mousse, Roasted Garlic & Brie, Artichoke-
Basil, Crostini, Lavosh & Croccantini Crackers*

OREGON SMOKED SALMON PATÉ* *Capers,
Red Onion, Crostini & Black-Pepper Croccantini*

BLACK TURTLE BEAN TERRINE*
*Chorizo Sausage, Montrachet, Cilantro Pesto,
Roasted-Red Pepper Pesto & Fresh Tortilla Chips*

MEZZA *Rosemary Red Wine & Oregano-
Marinated Feta, Hummus, Eggplant, Sun
Dried Tomato Relish, Lamb Sausage,
Greek Olives & Fried Roti Bread*

CRUDITÉS *Blanched, Smoked, Marinated
& Raw Vegetables, Sun Dried Tomato
& Lemon-Basil Dipping Sauces*

ANTIPASTO *Fresh Peppers, Marinated
Artichokes, Olives, Garlic-Marinated
Mushrooms & a Selection of Charcuterie*

NORTHWEST CHARCUTERIE *Sudan
Farms Lamb Sausage, Smoked Duck, Carlton
Peppered Ham, Red Onion Marmalade,
Cornichons & Toasted Baguette*

CHEESEBOARDS *Seasonal Assortment of Local
& Imported Cheeses, Grapes, Berries, Dried
Fruit, Nuts, Assorted Crackers & Baguette*

FRUIT *Fresh Seasonal Whole & Sliced Fruit*

**Limited Platter sizes available. Please inquire with your Event Coordinator.*

STATION

CARVING*

NEW YORK STRIP LOIN

*Shallot & Garlic Marinade, Cognac Horseradish,
Drunken Onions & Half-Dollar Rolls*

\$10

GARLIC-RUBBED LEG OF LAMB

*Rosemary-Scented Goat-Cheese
Fondue & Ciabatta Rolls*

\$8

HERB-ROASTED TURKEY BREAST

*Cranberry-Orange Chutney
Whole Wheat Rolls*

\$7

SEAFOOD

ICED SEAFOOD STATION

*Jumbo Prawns, Half-Shelled Oysters,
Snow Crab Claws & Scallop Ceviche
Cordials, Cocktail Sauce, Champagne
Mignonette, Sweet Mustard & Lemons*

\$16

COLD POACHED SALMON

Orange-Fennel Relish

\$7

*Prices are per person.
Carving Stations include an attending chef.

PLATED DINNER

ALL ENTRÉES ARE SERVED WITH:

ZENITH VINEYARD SALAD *Baby Field Greens, Rogue Bleu Cheese, Hazelnuts & Cran-Raisins, Balsamic Vinaigrette*

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

DUNGENESS-ENCRUSTED PACIFIC

SALMON *Fennel-Saffron Broth*

SEASONAL SUCCOTASH

\$53

ROASTED BREAST OF CHICKEN

Wild-Mushroom Ragoût

WILD RICE CUVÉE

\$51

FRENCHED CHICKEN BREAST

Apricots, Yellow Bell Peppers & Gorgonzola

GARLIC MASHED POTATOES

\$50

LIME-GRILLED PACIFIC SALMON

Roasted-Pineapple Relish

TOASTED-COCONUT JASMINE RICE

\$51

CEDAR-PLANKED PACIFIC SALMON

Lemon-Caper Gremolata

ROASTED FINGERLING POTATOES

\$51

FILET OF BEEF AU POIVRE

Pinot Noir Demi-Glace

ROGUE BLEU CHEESE MASHED POTATOES

\$65.50

ROASTED CARLTON-FARM

PORK LOIN *Apple Chutney*

SWEET POTATO & WILD RICE CAKE

\$50

GRILLED HANGER STEAK

Pinot Demi-Glace

WILD MUSHROOM & POTATO HASH

FRIED ONIONS

\$53

THREE-CHEESE RISOTTO CAKES

Oregon Wild Mushrooms

\$47

PORTABELLA NAPOLEON

Tomatoes, Eggplant, Asparagus & Green Lettuce

\$48

ROASTED-VEGETABLE RAGOÛT

Roasted Red Pepper Infused Quinoa

\$47

ROASTED GARLIC-POLENTA TERRINE

Chèvre & Housemade Ratatouille

\$47

Plated Dinner Packages require a minimum of 100 guests.

DINNER BUFFET

MILANO GARDEN \$42

PENNE POLLO *Italian-Sausage
Bolognese & Asiago*

ROASTED-VEGETABLE ORCCHIETTE
Olive Oil, White Wine, Garlic & Herbs (Vegetarian)

GARDEN SALAD *Tomatoes, Onions,
Mushrooms & Bleu Cheese Vinaigrette*

CAPRESE *Tomatoes, Fresh Mozzarella,
Basil, Olive Oil & Balsamic Vinegar*

GREEN BEANS *Red Peppers,
Bacon & Balsamic Vinegar*

GARLIC BREAD *Sweet Cream Butter*

COFFEE & TEA

COUNTRY COMFORT \$44

Choice of two entrées

SMOKY-TOMATO MEATLOAF
*Portabella & Smoked Mozzarella Stuffed,
Roasted Red Pepper & Garlic Marinara Sauce*

HERB & CHIPOLLINI ROASTED PORK LOIN
Stone Ground Mustard & Balsamic Reduction

CHICKEN EN CROÛTE
Savory Vegetables & Tarragon

INCLUDED

CHEESY MASHED POTATOES
White Cheddar & Caramelized Onions

BLUE LAKE BEANS
Toasted Almonds & Garlic Butter

FIELD GREENS *Herb Crème Fraîche Dressing*

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

LASANUM ROMANO \$42

FARFALLE *Spinach, Mushrooms, Tomatoes,
Roasted Garlic, Olive Oil & Basil (Vegetarian)*

**SMOKED MOZZARELLA & CHICKEN
LASAGNA** *Béchamel Sauce*

CAESAR SALAD *Shaved Asiago
& Toasted Croutons*

CRUDITÉS *Pickled, Blanched & Raw
Vegetable & Regional Dipping Sauces*

ROASTED SEASONAL VEGETABLES
Garlic & Herbs

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

EL PASO \$45

Choice of two entrées

TEXAS-STYLE SLOW-SMOKED BEEF BRISKET
Chipotle Barbeque Sauce

SONORAN GRILLED CHICKEN *Lime, Tequila,
Garlic, Chilies, Herbs & Spices, & Pico de Gallo*

BARBEQUED PORK RIBS
Southwestern-Spice Dry Rub

INCLUDED

CORN ON THE COB *Lime-Paprika Butter*

POTATO SALAD *Caramelized Pearl Onions*

NAPA CABBAGE SLAW *Sweet Peppers & Aioli*

ROASTED CORN BREAD *Sweet Cream Butter*

COFFEE & TEA

DINNER BUFFET

continued

BRIDGEBUNNY \$48

SEARED CHICKEN BREAST

Orange-Mustard Sauce

HERB SEARED SALMON *Roasted*

Tomato & Asiago Butter Sauce

NORTHWEST WILD RICE PILAF

Hazelnuts, Dried Cranberries & Orange

SEASONAL ROASTED

VEGETABLES *Garlic & Herbs*

BABY FIELD GREENS *Dried Cherries, Rogue
Bleu Cheese, Hazelnuts & Balsamic Vinaigrette*

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

AUNT BETTY \$48

choice of two entrées

FRENCHED CHICKEN BREAST

Blackberry Barbeque Sauce

BARBEQUED PORK RIBS

Southwestern-Spice Dry Rub

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

INCLUDED

BAKED BEANS *Applewood-Smoked Bacon*

YUKON-GOLD POTATO SALAD

Dijon & Red Onion

CAESAR SALAD *Shaved Asiago*

& Toasted Croutons

CORN ON THE COB

Roasted Garlic & Red Pepper Butter

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

VEGETARIAN \$49

ROASTED-VEGETABLE RAGOÛT

Roasted Red Pepper Infused Quinoa

CHEESE TORTELLINI

Arugula, Pine Nuts, Garlic & Lemon

HARICOTS VERTS *Caramelized Pearl Onions,*

Fennel, Olives, Red Peppers & Almonds

ROASTED BEET SALAD *Goat Cheese,*

Oranges, Red Onion & Sherry Vinaigrette

PARMESAN-ROSEMARY ROASTED POTATOES

BABY SPINACH SALAD *Crispy Shitakes*

& Onions, Smokey Tomato Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

NORTHWEST \$53

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

BRAISED PORK LOIN *Blackberry & Apple Relish*

WILLAMETTE SALAD *Baby Field Greens,
Chèvre, Hazelnuts & Pinot Vinaigrette*

MEDITERRANEAN ORZO SALAD

WILD-MUSHROOM MASHED POTATOES

ROASTED SEASONAL VEGETABLES

Garlic & Herbs

GRILLED ASPARAGUS

Citrus & Shallot Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

COFFEE & TEA

DESSERT

DESSERT PLATED \$6 – \$8

ROASTED FRUIT TRIFLE
*Orange-Ginger Pound Cake
& Spiced Rum Sauce*

DARK CHOCOLATE CAKE
*Raspberry Coulis
& Espresso Crème Anglaise*

SPICED APPLE TART
*Calvados Chantilly Cream
& Caramel Sauce*

CRÈME BRÛLÉE
*Assorted Flavors
& Seasonal Selection*

POACHED PEAR TART
Chantilly Cream

VANILLA BEAN PANNA COTTA
Orange & Ginger

SEASONAL FRUIT COBBLER
Nutmeg Chantilly Cream

NEW YORK CHEESECAKE
Selected Seasonal Topping

BITTERSWEET CHOCOLATE MOUSSE
Grand Marnier Cream & Gaufrettes

LEMON POLENTA CAKE
*Roasted-Fruit Compote,
Crème Fraîche & Rosemary Syrup*

DESSERT BUFFET \$4 – \$7

CARAMEL & HAZELNUT FLAN

MANGO-LIME COBBLER
Macadamia Nut Crust

SEASONAL FRUIT COBBLER *Chantilly Cream*

CHOCOLATE MARQUIS
*Bittersweet Chocolate-Espresso
Mousse & Chantilly Cream*

GRILLED POLENTA CAKE
*Tuaca, Cinnamon Apples
& Crème Fraîche*

SUMMER PUDDING
Oregon Berries & Whipped Cream

PANNA COTTA *Raspberry Coulis*

GRILLED PINEAPPLE SKEWERS
Coconut Chutney

ALMOND COOKIES

BLACK & WHITE SHORTBREAD

GINGERSNAPS

BISCOTTI *Chef's Selection*

DESSERT MINIATURES

3-4 miniatures per person: \$7.50

GINGERSNAPS

PEAR FRANGIPANE TARTLETS

BLACK & WHITE MOUSSE

GRILLED FRUIT SKEWERS
Coconut Chutney

CRÈME BRÛLÉE SPOONS

COCONUT SNOWBALLS

CHECKER SHORTBREADS

ALMOND COOKIES

LEMON-GUAVA TARTLETS

PANNA COTTA *Raspberry Coulis*

TIRAMISU

CHOCOLATE-HAZELNUT TARTLETS

CHOCOLATE CAKE SKEWERS
Chocolate Ganache

Prices vary; please inquire with your event coordinator.

DRINK

NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER \$8.95/750 ml

SPARKLING CRANBERRY-
ORANGE PUNCH \$25/gal

FRESH-SQUEEZED LEMONADE \$20/gal

FLAVORED LEMONADE \$37.50/gal
Seasonal fresh-fruit flavors available.

PORTLAND PUNCH \$15/gal

SAN PELLIGRINO \$7/liter

FRESH JUICES \$2.75/each

SPARKLING JUICE \$2.75/each
Assorted flavors

SODA \$2/each

BEER

**NORTHWEST MICROBREW
OR IMPORT KEG** \$190 ¼barrel / \$295 ½ barrel

DOMESTIC KEG \$150 ¼ barrel / \$200 ½ barrel

MICROS & IMPORTS IN BOTTLES \$4

DOMESTICS IN BOTTLES \$3.50

WINE

*Wine is provided through **ZENITH
VINEYARD**. Please inquire about their
current list at kari@zenithvineyard.com.*

COCKTAIL

TOP SHELF WELL \$10

GREY GOOSE, BOMBAY SAPPHIRE,
APPLETON ESTATE, MAKER'S
MARK, CHIVAS, HORNITOS

PREMIUM WELL \$8

ABSOLUT, TANQUERAY, BACARDI,
JACK DANIELS, DEWERS, SAUZA

STANDARD WELL \$6

TOP SHELF MARTINIS \$12

GREY GOOSE, BOMBAY SAPPHIRE, ETC.

VIBRANT TABLE PREMIUM MARTINIS \$10

ABSOLUT, TANQUERAY, BACARDI, ETC.

SPECIALTY COCKTAILS \$10

COSMOPOLITAN, LEMONDROP, ETC.

**SINGLE MALT SCOTCHES & AFTER-
DINNER LIQUEURS** Available upon request.

NO HOST/CASH BARS

COCKTAIL \$6+

BEER \$4

NON-ALCOHOLIC \$2

*Custom Spirits can be purchased with a per-case guarantee.
For No Host/Cash Bars, a guaranteed \$750 in bar sales is required per bar well.*