

À LA CARTE

ENTRÉE

CHICKEN MOUTARDE

*Smoked Mozzarella, Caramelized
Onion & Hazelnuts*

YUKON-GOLD MASHED POTATOES

LIME-GRILLED PACIFIC SALMON

Roasted-Pineapple Relish

TOASTED-COCONUT JASMINE RICE

HERB-SEARED SALMON

Roasted Tomato & Asiago Butter Sauce

POTATO-LEEK CONFIT

GRILLED ATLANTIC SWORDFISH

Tomato-Artichoke Vinaigrette

MEDITERRANEAN ORZO

ZINFANDEL-BRAISED BEEF SHORT RIB

Orange Gremolata

SWEET POTATO HASH

SAUTÉED TENDERLOIN TIPS

Portabellas & Beurre Rouge

GARLIC MASHED POTATOES

FILET OF BEEF AU POIVRE

Pinot Noir Demi-Glace

ROGUE BLEU CHEESE MASHED POTATOES

GRILLED HANGER STEAK

Pinot Demi-Glace

WILD MUSHROOM & POTATO HASH

FRIED ONIONS

LASAGNA *Smoked Chicken, Wild*

Mushrooms & Mozzarella

ORECCHIETTE *Portabella Mushrooms,
Roasted Vegetables & Merlot-Tomato Sauce*

BAKED PENNE *Extra Virgin Olive Oil,
Roasted Garlic, Basil, Tomatoes, Spinach,
Pine Nuts & Fresh Mozzarella*

FRENCHED CHICKEN BREAST

Apricots, Yellow Bell Peppers & Gorgonzola

GARLIC MASHED POTATOES

ROASTED CHICKEN BREAST

Wild-Mushroom Ragoût

WILD RICE CUVÉE

HERB-CRUSTED RACK OF LAMB

Rosemary Demi Glace

CHÈVRE MASHED POTATOES

THREE-CHEESE RISOTTO CAKES

Oregon Wild Mushrooms

PORTABELLA NAPOLEON

Tomatoes, Eggplant, Asparagus & Green Lettuce

ROASTED-VEGETABLE RAGOÛT

Roasted Red Pepper Infused Quinoa

ROASTED GARLIC-POLENTA TERRINE

Chèvre & Housemade Ratatouille

ROASTED CARLTON-FARM

PORK LOIN *Apple Chutney*

SWEET POTATO & WILD RICE CAKE

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

WILD-MUSHROOM MASHED POTATOES

*A la carte entrées work best with plated service.
Please contact us to learn more about our services and pricing.*

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VIBRANT TABLE
CATERING & EVENTS

À LA CARTE

continued

SALAD

HEARTS OF ROMAINE & RADICCHIO

Spiced Walnuts, Bleu Cheese & Basil Dressing

LIMESTONE LETTUCE & HEARTS OF PALM

Grape Tomatoes & Roasted Pine Nut Vinaigrette

BABY FIELD GREENS

Pecan-Encrusted Goat Cheese & Roasted-Shallot Maple Vinaigrette

BABY SPINACH

Roasted Apple & Chipotle Dressing, Apple Chips & Manchego

ROASTED BEETS

Spiced Walnuts & Gorgonzola

NORTHWEST SPINACH

Sherry-Pear Vinaigrette, Rouge Bleu Cheese & Toasted Hazelnuts

VIBRANT TABLE CAESAR

Shaved Asiago & Toasted Croutons

BABY FIELD GREENS

Crispy Prosciutto & Pickled Melon Vinaigrette

WILLAMETTE

Baby Field Greens, Chèvre, Hazelnuts & Pinot Vinaigrette

BABY ARUGULA

Toasted Walnuts, Roasted Garlic-Brie Croutons & Toasted Pumpkin Seed Vinaigrette

PANZANELLA

Cucumbers, Tomatoes, Three Onions, Green & Black Olives, Mozzarella, Garlic Croutons & Red Wine Vinaigrette

CAPRESE

Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Aged Balsamic Vinegar

SIDE

Buffet Only

MOROCCAN SPICED COUSCOUS

Dried Apricots, Almonds & Scallions

ROASTED SEASONAL VEGETABLES

Olive Oil, Herbs & Kosher Salt

SEASONAL SUCCOTASH

Native American-Vegetable Sauté

TOMATO-ZUCCHINI GRATIN

ASIAN STIR-FRY VEGETABLES

GRILLED RATATOUILLE

Eggplant, Tomatoes, Onions & Olive Oil

HARICOTS VERTS

Caramelized Pearl Onions, Fennel, Olives, Red Peppers & Almonds

FENNEL-SAFFRON RICE

NORTHWEST WILD RICE PILAF

Hazelnuts, Dried Cranberries & Orange

TOASTED-COCONUT JASMINE RICE

SWEET POTATO HASH

POTATO-LEEK GRATIN

ROGUE BLEU CHEESE MASHED POTATOES

GARLIC MASHED POTATOES

PARMESAN-ROSEMARY ROASTED POTATOES

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Minimum orders may apply.*

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