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**VIBRANT TABLE**  
CATERING & EVENTS

**ZENITH VINEYARD  
LUNCH**

ZLUN010810FA

**WELCOME**

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

**Our goal** is to transform your ideas into a memorable event. **VIBRANT TABLE** is proud to hold the highest reputation in catering and event planning, and we are excited to work with you.

**Our services** include: planning your menu, selecting floral and décor, and providing professional services for your event.

**Contact us** to speak with an Event Coordinator.

**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 LUNCH PACKAGES INCLUDE:

**Selected Menu** One entrée with a pre-determined vegetarian option. First courses are preset.

**Linens** Choice of white, black or ivory linens & napkins

**Tableware** Bone China, Glassware and Baguette Silverware

**Labor & Staffing** for an event lasting up to 4 hours: includes 1 hour of set up and 1 hour of post-event breakdown. Additional staffing is available at \$22.00 an hour per staff member.

## EVENT TIME

Lunch Packages at Zenith Vineyard are for an event lasting up to 4 hours, with limited time slots available for weekend events. Please contact your Zenith Vineyard representative for further information.

## WEEKEND WEDDING TIMELINE

Weekend weddings are scheduled with the following timeline. Due to multiple events, only minimal timeline adjustments to assist the smooth flow of your event are allowed. To give Vibrant Table and Zenith staff ample time to prepare for the evening event, we regret that dancing is not permitted at lunch wedding receptions. Live musicians during ceremony and/or background music during dining is acceptable.

9:00 AM	Vibrant Table arrives on site.
9:30 AM	Wedding party may arrive.
10:00 AM	Outside vendors may arrive. (i.e. Floral, Cake, Music, etc.)
10:30 AM	Guests may arrive.
10:50 AM	Wedding ceremony may begin.
11:30 AM	Post-ceremony reception, if desired.
12:00 PM	First course service.
12:30 PM	Plated entrée service.
1:00 PM	Cake and coffee service.
1:30 PM	Bridal Lounge completely cleared for evening event.
2:00 PM	Reception concludes.

## PAYMENTS

**Deposit** A deposit and signed contract are required to confirm VIBRANT TABLE's services at Zenith Vineyard on your event date. The specific amount required will be indicated in your Event Proposal.

**10 Day Payment** Payment in full is due no later than 10 days prior to event date. Any subsequent charges and/or credits will be reflected in the final event invoice.

**Final Payment** You will receive a Final Invoice within ten (10) business days after your event. Payment of the final balance is due within fifteen (15) business days of the post-billing date. One-and-one-half percent (1.5%) will be added to any unpaid balance monthly after thirty days. If the final billing is less than monies paid, a refund check will be issued.

**Additional Deposits** may be required to retain our services for Floral, Décor, and/or Wedding Cakes

# CATERING GUIDELINES

*continued*

## **ATTENDANCE GUARANTEE**

Package prices are based on guest counts of at least 75. For events with less than 75 guests, additional charges will be added to the package price.

## **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.

## **ADDITIONAL SERVICES**

**VIBRANT TABLE CATERING & EVENTS** offers additional services to complement our catering packages. Examples of these services include: complete floral design, 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.

## **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.

## **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 (i.e. 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 CAPPUCCINO**

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

## **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.*

# PLATED LUNCH

## **GRILLED BREAST OF CHICKEN**

*Gorgonzola, Apricots & Yellow Bell Peppers  
Roasted Baby Carrots & Jasmine Rice*

### **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

### **RUSTIC BREAD**

*Sweet Cream Butter*

### **COFFEE & TEA**

**\$33**

## **BRAISED PORK OSSO BUCCO**

*Leeks, Spinach & Garlic  
Herb-Crusted Roma Tomatoes & Flageolet Beans*

### **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

### **RUSTIC BREAD**

*Sweet Cream Butter*

### **COFFEE & TEA**

**\$34**

## **SMOKED CHICKEN LASAGNA**

*Wild Mushrooms & Mozzarella  
Sautéed Green Beans & Caramelized Pearl Onions*

### **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

### **RUSTIC BREAD**

*Sweet Cream Butter*

### **COFFEE & TEA**

**\$31**

## **CHICKEN BREAST SAUTÉ**

*Lemon, Garlic, Sour Cream & Smokey Paprika  
House-Made Spaetzle*

### **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

### **RUSTIC BREAD**

*Sweet Cream Butter*

### **COFFEE & TEA**

**\$31**

## **BEEF BOURGUIGNONNE**

*Roasted Carrots, Mushrooms & Pearl Onions  
Garlic Mashed Potatoes*

### **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

### **COFFEE & TEA**

### **RUSTIC BREAD**

*Sweet Cream Butter*

**\$32**

## **GRILLED WASABI SALMON**

*Lime-Mango Marmalade  
Sautéed Seasonal Vegetables & Jasmine Rice*

### **ASIAN CAESAR SALAD**

*Roasted Peanuts & Fried Wontons  
Wasabi-Lime Vinaigrette*

### **RUSTIC BREAD**

*Sweet Cream Butter*

### **COFFEE & TEA**

**\$34**

*Lunch Packages require a minimum of 75 guests and include service for up to a 4-hour event.  
Customized packages are available for smaller groups; please inquire with your Event Coordinator.  
Please select one entrée. No menu substitutions.  
First-course salads are pre-set.*

# PLATED LUNCH

*continued*

## **GRILLED DRAPER VALLEY CHICKEN BREAST**

*Wild-Rice Salad, Hazelnuts & Dried Cranberries  
Baby Greens & Cider Vinaigrette*

## **SARDINIA MELON SALAD**

*French Feta & Mint*

## **RUSTIC BREAD**

*Sweet Cream Butter*

## **COFFEE & TEA**

**\$32**

## **CLASSIC COBB SALAD**

*Grilled Chicken Breast, Bacon & Avocado  
Tomatoes, Egg, Rogue Bleu & Mixed Greens  
Bleu Cheese Dressing*

## **OLIVE BISCOTTI**

*Smoked-Tomato Marmalade*

## **RUSTIC BREAD**

*Sweet Cream Butter*

## **COFFEE & TEA**

**\$33**

## **TILLAMOOK BAY SHRIMP & SCALLOPS**

*Zucchini, Diakon & Carrot Linguini  
Lemon-Fennel Vinaigrette*

## **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

## **HERB CROSTINI**

## **COFFEE & TEA**

**\$33**

## **CARNEGIE DELI PLATE**

*Roast Turkey, Honey Ham & Tillamook Cheddar  
Leaf Lettuce, Dijon & Mayonnaise  
Grilled Vegetable Salad & Fresh Grapes  
Sour Dough Roll*

## **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

## **COFFEE & TEA**

**\$29**

## **VEGETARIAN PAELLA**

*Zucchini, Yellow Squash, Red Peppers & Asparagus  
Saffron Arborio Rice*

## **ST. INNOCENT SALAD**

*Baby Field Greens & Feta Cheese  
Hazelnuts & Cran-Raisins  
Balsamic Vinaigrette*

## **RUSTIC BREAD**

*Sweet Cream Butter*

## **COFFEE & TEA**

**\$28**

## **DESSERT OPTIONS**

**PANNA COTTA** *Raspberry Coulis*

**DOUBLE CHOCOLATE CAKE**

**FRUIT & BERRY CRISP**

*Whole Oats & Brown Sugar*

**NEW YORK CHEESECAKE**

*Selected Seasonal Topping*

**\$4**

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# DRINK

## NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER \$12/750 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](mailto:kari@zenithvineyard.com).*

## COCKTAIL

**TOP SHELF WELL** \$10

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

**PREMIUM WELL** \$8

CRATER LAKE, TANQUERAY, BACARDI, JACK DANIELS, DEWERS, SAUZA

**STANDARD WELL** \$6

**TOP SHELF MARTINIS** \$12

GREY GOOSE, BOMBAY SAPPHIRE, ETC.

**VIBRANT TABLE PREMIUM MARTINIS** \$10

CRATER LAKE, TANQUERAY, BACARDI, ETC.

**SPECIALTY COCKTAILS** \$10

COSMOPOLITAN, LEMONDROP, ETC.

**SINGLE MALT SCOTCHES & AFTER-DINNER LIQUEURS**

*Available upon request.*

## NO HOST/CASH BARS

COCKTAIL \$6+

WINE \$6 House / \$8 Table

BEER \$4

NON-ALCOHOLIC \$2

*Custom Wines & 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.*