



MAD HATTER BUFFET MENU

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All packages are full service which includes, delivery, set up, & clean-up of buffet tables as well as clearing of guest dishes and cutlery. All packages include high quality disposable ornate plates, and faux silverware as well as napkins. Prices based on 100 or more guests.



Mad Hatter Wedding Menu

Packages

Tier 1
20.00 per person
Includes your choice of
salad, two sides & one
entrée

Drink station can be added
for additional \$1.50 per
person

Tier 2
25.00 per person
Includes your choice of
salad, two sides & two
entrées

Includes drink station, with
lemon mint water &
seasonal featured lemonade

Tier 3
31.00 per person
Includes choice of three
hors d'oeuvres
One salad, two sides & two
entrées

Includes drink station, with
lemon mint water, seasonal
featured lemonade
& Flower arrangement

All packages based on 100 or more guests.
For groups fewer than 100 please contact for custom pricing.
Larger groups may be eligible for discount.

Prices includes: set up, clean up and staff to manicure, restock buffet tables and clear guest tables.
Includes disposable plastic plates, faux-silverware & napkins.

Salads

CEASAR SALAD

Crisp romaine tossed in creamy Caesar dressing topped with fresh croutons and shaved parmesan with thick cut bacon

ORGANIC FARM SALAD

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressed with parmesan vinaigrette

RADIOCCHIO WINTER GREEN SALAD

Mustard greens, spinach, with grilled asparagus, toasted almonds, tomatoes, & shaved radish with cranberry vinaigrette



GREEK GODDESS SALAD

Romaine hearts, Kalamata olives, cucumbers, fresh sliced tomatoes, feta cheese tossed in lemon oregano vinaigrette

Sides

Honey & thyme glazed roasted carrots

Grilled asparagus brushed with garlic butter & lemon zest

Sautéed fresh green beans with crispy hickory bacon

Garlic herbed Yukon gold mashed potatoes

Moroccan curried couscous with dried apricots, cranberries, scallions & cilantro

Rice pilaf with roasted red peppers, & cremini mushrooms

Orzo pilaf with chopped basil, grated parmesan & olive oil

Creamy Mac & Cheese with aged Tillamook cheddar, smoked Gouda and pepper-bacon

Entrees

CHICKEN MARSALA

Tender boneless breast sautéed with mushrooms served in a Marsala wine cream sauce

MORNAY CHICKEN

Roasted chicken breast in Chardonnay béchamel cream sauce with aged parmesan and sharp cheddar topped with parsley

ROASTED RED PEPPER CHICKEN

Chicken tenderloins braised in red pepper cream sauce, with sweet onions, and a touch of garlic & white wine



CHICKEN MADEIRA

Pan-seared chicken tenders in savory madeira sauce

GARLIC AND HERB ROASTED FLAT-IRON

With Cremini Mushroom demi-glace

GRILLED RIB EYE

Choose from the following accompaniments:

- i. Whiskey peppercorn sauce with roasted garlic and shallots
- iii. Mushroom Madeira sauce
- iv. Gorgonzola cheese & fresh garlic compound butter

ROASTED PORK LOIN

Served with a peppercorn port wine reduction sauce
or a chipotle apple chutney

SMOTHERED PORK CHOP

Served with a Dijon herb glaze and finished with parsley

GRILLED FRESH SALMON or COD

With your choice of accompaniment:

- i. Simply grilled with lemon dill butter served atop cucumber pepper slaw with cilantro
- ii. Blackened Cajun topped with fresh lemon
- iii. Basil buerre blanc garnished with a citrus chimichurri

ROCKFISH PARMESAN

With lemon dill buerre blanc



Themed Buffets

PASTA BAR

19.00 per person

Pasta bar includes house garden salad with Italian vinaigrette, fresh breadsticks brushed in butter & choice of two pastas

CREAMY MAC & CHEESE

With aged Tillamook cheddar, smoked Gouda and pepper-bacon

TORTELLINI WITH CREAMY PESTO

House made pesto with parmesan, garlic & basil

RED PEPPER RAVIOLI

Stuffed with selection of fine seasonal cheeses lathered in creamy red pepper sauce

CHICKEN FETTUCINE ALFREDO

Grilled chicken with scratch made Alfredo garnished with fresh parsley

RUSTIC TUSCAN LINGUINE

With smoked Chicken, Sun Dried Tomatoes & Vin Blanc

STREET TACO STATION

16.00 per person

Menu includes:

CHEF MATT'S SIGNATURE SALSA

Served with corn tortilla chips

REFRIED OR SMOKEY PINTO BEANS



SPANISH STYLE RICE

With roasted peppers & cilantro

Choice of 2 meats:

SLOW ROASTED CHICKEN TENDERLION

Shredded and drenched in a green chili sauce

TENDER PORK CARNITAS

Cooked in smokey chipotle sauce

SHREDDED BEEF

Braised Angus Chuck hand pulled & simmered in salsa Verde

Menu also includes variety of condiments:

Cotiga, jack cheese, corn salsa, tomatoes, shredded lettuce, fresh limes & corn & flour tortillas

ALL-AMERICAN BBQ

26.00 per person

Menu includes fresh rolls, choice of two sides & two proteins
Includes beverage stations with lemon mint water & seasonal featured lemonade

| Sides |

MAC & THREE CHEESE

With Smokey gruyere, Tillamook cheddar, & Fontina topped with pepper bacon and Goldfish cracker crumbles

CLASSIC HOUSE COLESLAW

Traditional slaw with crisp greens and poppy seed dressing

SMASHED RED POTATOES

With garlic, freshly chopped parsley & topped with parmesan



CORN ON THE COB

Grilled with brushed butter and chili powder

BAKED BEANS

Baked with maple bacon & house spice recipe

| Entrees |

GRILLED BBQ CHICKEN

Mesquite smoked chicken grilled to perfection with house-made rub

BOURBON CAJUN CHICKEN WINGS

Seasoned with Cajun herbs and topped with a bourbon glaze

TEXAS PULLED PORK

Slow smoked pork butts and hand pulled

ST. LOUIS SPARE RIBS

Slathered with house made sweet & smoky
BBQ sauce

HAPPY HOUR

\$15 per person

Includes choice of two salads & two hors d'oeuvres

Additional hors d'oeuvres - 2.50 pp

| Salads |

ORGANIC FARM SALAD

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons
dressed with parmesan vinaigrette

POPPYSEED SUMMER SALAD

Organic spinach salad, with fresh strawberries, caramelized walnuts, & feta dressed
with poppy-seed lemon vinaigrette



ORZO PASTA SALAD

Tri-colored pasta, olives, capers, shredded parmesan with honey Dijon dressing

GREEK GODDESS SALAD

Romaine hearts, Kalamata olives, cucumbers, fresh sliced tomatoes, feta cheese tossed in lemon oregano vinaigrette

Hors D'oeuvres

SEASONAL FRUIT DISPLAY

Assortment of freshest local and organic fruits and berries artfully arranged

CRUDITE DISPLAY

Raw seasonal vegetables, served with assorted dips including humus and bleu cheese spread

CHARCUTERIE BOARD

Antipasto platter with selection of cured meats, pepperoncinis & olives served with sliced bread and crackers

NW CHEESE PLATTER

Variety of imported and local cheeses including aged Tillamook cheddar, Bleu cheese, goat cheese, and French Brie

BRUSCHETTA

Spread with diced tomatoes, chopped basil, lemon & garlic served with baguette slices

STUFFED MUSHROOMS

Filled with spicy Italian sausage & smoked cheddar

CAPRESE SKEWERS

Cherry tomatoes, mozzarella & basil with balsamic vinaigrette reduction

BEEF TENDERLOIN CROSTINIS

Crispy French crostini's brushed in herb butter and topped with thinly sliced filet

CRAFTED MEATBALLS

With choice of raspberry chipotle sauce, buffalo, or teriyaki



Additional accommodations

BEVERAGES

Beverage station

1.50 per person

Lemon mint water

&

Featured seasonal lemonade

Or Iced Tea

Coffee & tea

2.50 per person

Includes Peet's regular & decaf coffee station with condiments and tea selection

RENTALS

Porcelain plates & silverware rentals

3.00 per person

Table Linens

Table linens can also be arranged based on color
needs & size for additional charge