



MAD HATTER BUFFET MENU

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All packages include delivery, set up, & clean-up of buffet tables. 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
23.00 per person
Includes your choice of salad, two sides & one entrée

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

Tier 2
28.00 per person
Includes rolls & butter, choice of salad, two sides & two entrées

(Beef & seafood selection add \$2 per person)
Includes drink station, with lemon mint water & seasonal featured lemonade

Tier 3
35.00 per person
Includes rolls & butter, choice of three hors d'oeuvres, one salad, two sides & two entrées

(Beef & seafood selection add \$2 per person)
Includes drink station, with lemon mint water, seasonal featured lemonade

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

Packages include: buffet set up, clean up and staff to manicure, & restock buffet tables.
Includes disposable plastic plates, faux-silverware & napkins.

Salads

Caesar Salad
House croutons, shredded Parmesan, romaine

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

Radicchio Winter Greens Salad
Mustard greens, spinach, with grilled asparagus, toasted almonds, tomatoes, & shaved radish with cranberry vinaigrette



Greek Salad

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

Poppy-seed Summer Salad

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

Sides

Honey & thyme glazed roasted carrots

Grilled seasonal vegetable medley

Grilled asparagus brushed with garlic butter & lemon zest

Herbed Yukon gold mashed potatoes

Rice pilaf with roasted red peppers, & cremini mushrooms

Orzo pilaf with chopped basil, grated Parmesan & olive oil served chilled

Creamy Mac & Cheese with aged Tillamook cheddar & smoked Gouda

Entrees

Chicken Marsala

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

Lemon Mornay Chicken

Roasted chicken breast in white wine 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



Roasted Pork Loin

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

Herb Crusted Flat Iron Or New York Steak

*With choice of:
Whiskey peppercorn sauce with roasted garlic and shallots
or Mushroom demi-glaze*

Bronzed Cajun Salmon

Pan seared to perfection and lightly dusted with Cajun and fresh lemon & dill

Themed buffets

PASTA BAR

22.00 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 & pepper-bacon

Pesto Tortellini

House made pesto with Parmesan, garlic & basil

Red Pepper Ravioli

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

Chicken Fettuccine Alfredo

Grilled chicken with scratch made Alfredo garnished with fresh parsley

Rustic Tuscan Penne

With smoked Chicken, Sun Dried Tomatoes & Vin Blanc



ALL-AMERICAN BBQ

1 entrée – 23.00 per person

2 entrees - 27.00 per person

Menu includes fresh rolls, coleslaw, choice of two sides, BBQ chicken & pulled pork

Includes beverage stations with water & seasonal featured lemonade

Sides

Creamy Mac & Cheese

With aged Tillamook cheddar & smoked Gouda

Baked Beans

Baked with maple bacon & house spice recipe

Yukon Gold Mashed Potatoes

Creamed Corn

Entrees

Grilled BBQ Chicken

Mesquite smoked chicken grilled to perfection with house-made rub

Texas Pulled Pork

Slow smoked pork butts and hand pulled



HAPPY HOUR

\$24 per person

Includes choice of salad, grazing display, three appetizers

Additional hors d'oeuvres – \$4 per person

| Salads |

Organic Farm Salad

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressed with Lemmon Tarragon or Red Balsamic Vinaigrette

Traditional Caesar Salad

House croutons, shredded Parmesan, romaine

Israeli Coos Coos Salad

With mint, dried cherries, feta, pickled carrots & cauliflower

Italian Pasta Salad

Tri-colored pasta, basil, spinach, olives, tomatoes, shredded Parmesan with French vinaigrette

Mediterranean Salad

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

| Seasonal offerings |

Grazing Platter

A mix of our best seasonal selections, including cheeses, charcuterie, & fresh fruits

| Hors D'oeuvres |

Bruschetta Napoli

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

Signature Stuffed Mushrooms

*Fresh herbs, parmesan, breadcrumbs, & roasted peppers
(cured sausage optional)*

Tuscan Caprese Skewers

Cherry tomatoes, mozzarella & basil with balsamic reduction

Smoked NY Steak Crostini

Horseradish, caramelized onion, aged cheddar & balsamic

Hickory Smoked Crafted Meatballs
Served Swedish style or with balsamic BBQ

Soy Ginger Potstickers
With cabbage, onion & chicken

Firecracker Prawn Skewers
With Cajun seasoning

Artisan Mini Grilled Cheeses
Fontina, aged Cheddar

Organic Stuffed Dates
Smoked pepper bacon, Rouge River blue & almonds

Coal Charred Drumettes
Served with Chimichurri or simply grilled dusted with our house rub

Smoked Salmon Crostini
Sweet dill, tarragon-lemon vinaigrette

Fondue Crostini
Elemather, Fontina, white wine, served with artisan crostini, Fuji apple and Andouille sausage

NW Seafood Cakes
Bay Shrimp, Crab, Cod, Meyer Lemon Remoulade

Artisan Flatbreads

Margherita
Deep-dish focaccia with buffalo mozzarella, roasted tomatoes, basil, & balsamic glaze reduction

Blanco
White wine cream sauce, cremini mushrooms, Asiago and grilled chicken

Grilled cheese orders and flatbreads require on site oven



Stations & Add-ons

Can be added to any packages

Grazing Station

6.50 per person

Selection of charcuterie, seasonal fruits, & artisan & local cheeses served with crostini slices

Mezze Station

5.00 per person

Includes pita bread, hummus, tzatziki, marinated olives, fresh cut vegetables

Crudité Platter

4.00 per person

Seasonal raw cut vegetables, hummus & buttermilk garlic dip

Mac & Cheese Bar

7.00 per person

Includes creamy mac and cheese with bacon, hot sauce flight, gold fish crackers, & assorted shredded cheese

Mashed Potato Bar

7.00 per person

Toppings include, sour cream, shredded Tillamook cheddar & jack, green onions, & bacon

