



Current Seasonal Menu Selections for Collaborative Menu Format

October 1, 2023– April 15, 2024

Please select one Themed Menu for your event:

Winter Harvest

UPON ARRIVAL

Lemon Garlic Mushroom Carpaccio Crostini
Washington Apples Wrapped with Gorgonzola Mousse, Local Arugula and Prosciutto

FIRST COURSE

Caramelized Brussel Sprout Pecan Salad with Bacon and Cranberries

PLATED ENTREE

Pecan-Crusted Chicken Breast with Pears and Reisling
Goat Cheese and Caramelized Onion Potatoes Au Gratin
Pike Place Market Roasted Vegetable Medley

PLATED DESSERT

Raspberry Chocolate Bread Pudding with Vanilla Ice Cream

Add-On Option:

- *A take-home gift for your guests: hand-crafted chocolate truffles tastefully packaged. \$20 additional per guest.*

Autumn Comfort Menu

UPON ARRIVAL

Buttermilk Fried Chicken on Fluffy Belgium Waffles with Melted Brie and Maple Glaze
Rustic European Baguette and Rustic Cracker Bread with Artichoke Sun-Dried Tomato Spread

FIRST COURSE

Autumn Chop Salad of Roasted Butternut, Apples, Pears, Gorgonzola, Romaine and Dried Cranberries

PLATED ENTRÉE

Cider Glazed Pork Tenderloin with Caramelized Onions and Flambéed Apples
Sweet Potato Gnocchi with Sage Browned Butter Sauce
Pike Place Market Roasted Vegetable Medley

PLATED DESSERT

Blackberry Pear Cobbler with a Hazelnut Streusel Topping and Vanilla Bean Ice-Cream

Add-On Options:

- *Add personalized aprons to your event for your guests to take home. \$33 additional per guest.*

Rustic Home-Style Italian

UPON ARRIVAL

Blue Ribbon's Antipasti Platter: Gourmet Cheese, Cured Meats & House Made Spreads
Flatbread Pizza topped with Fennel Pesto, Tomato, Parmesan and Arugula

FIRST COURSE

Rustic Kale and Shaved Brussel Sprout Caesar Salad with Homemade Croutons

PLATED ENTREE

Chicken Picatta with Lemon, White Wine and Capers
Homemade Tagliatelle Pasta with Lemon, White Wine and Capers
Tomatoes Grilled in Italian Herbs with Ribbons of Fresh Basil

PLATED DESSERT

Maple Infused Olive Oil Cake with Cinnamon Pecan Caramelized Apples and Cultured Dessert Cream Sauce

Add-On Option:

- Offer your guests a duo style entrée by adding Cedar Plank Slow Roasted Salmon for \$10 additional per guest.

Northwest Pike Market

UPON ARRIVAL

Washington Apple Canapés with Triple Cream Brie, Local Honey and Crushed Pistachio Nuts
Flatiron Steak Bruschetta with Northwest Pesto, Roasted Red Bell Peppers and Arugula

FIRST COURSE

Baby Spinach Salad with Roasted Red Onions, Pecans, Dried Cranberries, Gorgonzola and Citrus Dressing

PLATED ENTREE

Slow Roasted Salmon with Orange Bacon Sauce
Rosemary-Goat Cheese Stuffed Roasted Red New Potatoes
Sautéed Green Beans with Shallots, White Wine and Garlic

PLATED DESSERT

Caramelized Upside-Down Banana Pecan Cake with Vanilla Bean Ice Cream

Add-On Options:

- Offer your guests of duo style entrée, by adding Grilled Flat Iron Steak for \$10 additional per guest.
- Each guest takes home a container of Blue Ribbon's Signature Salmon rub for \$15 additional per guest.

Parisian Café Supper

UPON ARRIVAL

Baked Triple Cream Brie served with Blueberry Peppercorn Coulis
Marinated Prawn Skewers with Champagne Vinaigrette

FIRST COURSE

Salad Paysanne with Bacon, Tomatoes, Walnuts and Blue Cheese topped with a Sherry Vinaigrette and Soft-Boiled Eggs

PLATED ENTREE

Herb-Grilled Steak with Cabernet Sauvignon Sauce
Savory Wild Mushroom Croissant Bread Pudding
Haricots Verts Almondine

PLATED DESSERT

Classic Crepes Suzette with a Buttery Orange Sauce and Vanilla Scented Crème Fraise

Add-On Option:

- Include personalized chef hats with your event, have each guest's name embroidered on the front – adds fun to your event and a take-home gift for your guests. \$25 additional per guest.

Elegant Celebration Dinner**

UPON ARRIVAL

Bacon Wrapped Dates stuffed with Rosemary Gorgonzola
Seared Scallops and Mushrooms with Shaved Parmigianino Reggiano and Truffled Brown Butter Sauce

FIRST COURSE

Cognac Poached Fig Salad topped with Marinated Goat Cheese and Ribbons of Prosciutto

PLATED ENTREE

Roasted Whole Beef Tenderloin with Cabernet Sauvignon Reduction Sauce
Roasted Shallot Mashed Potatoes
Roasted Fennel, Brussel Sprouts and Cherry Tomatoes

PLATED DESSERT

Dark Chocolate Risotto with Red Wine Poached Pears and Grand Marnier Whipped Cream

** \$15.00 per person additional charge

Add-On Options:

- Add an additional course of The Best Dungeness Crab Cakes with Creamy Chipotle Sauce. \$15 additional per guest.

Festive Holiday Dinner**

UPON ARRIVAL

Miniature Beef Wellington Tartlets with Sautéed Mushrooms and Gorgonzola

The Best Dungeness Crab Cakes with Creamy Chipotle Sauce

FIRST COURSE

Baby Arugula Salad with thinly sliced Washington Pears, Shaved Fennel, Goat Cheese, Sliced Almonds and a Sherry Vinaigrette

PLATED ENTREE

Cornish Game Hens Braised with Apricots, Oranges, Rosemary and Sauvignon Blanc

Buttery Mashed Yukon Gold Potatoes with Fresh Garden Herbs

Asparagus with a White Wine Caper Butter Sauce

PLATED DESSERT

Homemade Profiteroles filled with Coffee Ice Cream and topped with Salted Caramel and Cinnamon Whipped Cream

** \$15.00 per person additional charge