



PARTY PLATTERS

M: *Medium Platter (serves 15-24)*

L: *Large Platter (serves 25-45)*

- **EUROPEAN CHEESE** A selection of five imported and domestic cheeses garnished with mixed olives, red grapes, toasted mixed nuts and sliced French baguette.
- **EUROPEAN MEAT & CHEESE** The European Cheese Platter plus an assortment of European-style cured meats, stone ground mustard, cornichons, and caperberries.
- **MEDITERRANEAN** Hummus, roasted eggplant and red peppers drizzled with balsamic vinaigrette, mixed olives, dolmas, pickled garlic, feta, cucumbers, tomatoes and pita bread.
- **ANTIPASTO** Grilled vegetables drizzled with balsamic vinaigrette, feta stuffed cherry peppers, prosciutto, pepperocini, mixed olives, dry salami, gorgonzola dolce, rosemary olive tapanade, marinated artichoke hearts and roasted garlic. Served with rustic Italian breads.
- **SEASONAL FRESH FRUIT** A beautiful display of what's best at the day's market.
- **CROSTINI WITH 3 SPREADS BASKET** Caramelized onion and roasted garlic, artichoke, spinach and Parmesan, rosemary-olive tapenade.
- **ASSORTED MINIATURE DESSERTS** This decadent selection of Baker's choice desserts includes house-made miniature tartlets, cookies and bars. *(3-4 pieces per guest)*
- **SEASONAL CRUDITE** Market fresh seasonal produce; steamed, roasted and pickled vegetables served with aioli and creamy dill dressing.
- **NORTHWEST CHEESE** An assortment of some of Oregon's finest artisan cheeses accompanied by a seasonal fruit and berry garnish and hazelnuts. Served with rustic breads.
- **BAKED BRIE EN CROUTE** *available PLAIN or filled* Fillings: caramelized onion and mushroom or brown sugar and mixed nut. Served with sliced French baguette. *(serves 15-20)*



HORS D' OEUVRES

(2 dozen minimum on per dozen items)

COLD

- **CHICKEN-HAZELNUT SALAD PHYLLO TARTLETS**
- **HERBED CHEVRE, ROASTED RED PEPPER & TOASTED PINE NUT PHYLLO TARTLETS**
- **CURRIED CHICKEN & APPLE PHYLLO TARTLETS**
- **MARINATED CHICKEN SATAY** with a spicy peanut dipping sauce.
- **SEARED BEEF TENDERLOIN SATAY** Glazed with a Chipotle-Marionberry BBQ Sauce.
- **FLAT IRON STEAK, GORGONZOLA & CARAMELIZED ONION BRUSCHETTA**
- **CARAMELIZED ONION & ROASTED GARLIC DIP** with lightly salted Kettle Potato Chips. (serves 15-20)
- **FRESH SEASONAL FRUIT SKEWERS**
- **MAPLE BLEU CHEESE & CANDIED PECAN DIP WITH FRESH SLICED PEARS** (serves 15-20)
- **TOASTED WALNUT, GORGONZOLA & GRAPE TRUFFLES** Hand rolled savory truffles.
- **MINI POTATO PANCAKES TOPPED WITH HORSERADISH CREME AND SALMON LOX**
- **WARM CRAB, CHEDDAR AND ALE SPREAD** Served fondue style with cubed Foccacia and French baguette. (2 quart minimum, serves 15-20)
- **PROSCIUTTO-WRAPPED PRAWN SKEWERS** Served with a smoked tomato-basil sauce.
- **HERB MARINATED PRAWNS** with extra virgin olive oil, garlic, lemon, crushed red pepper, and Italian parsley.
- **BLACKENED AHI TUNA** Served on a wonton crisp with cucumber relish and topped with a lime-wasabi aioli.
- **FRESH VIETNAMESE SHRIMP & PORK SUMMER ROLLS** Filled with rice noodles, cilantro, mint and cucumber. Served with a spicy peanut dipping sauce or a traditional Vietnamese vinegar-chili based sauce.



HORS D' OEUVRES *continued*
(2 dozen minimum on per dozen items)

WARM

- **SPICED SALMON CAKES** with lemon-dill aioli.
- **PANKO-CRUSTED DUNGENESS CRAB CAKES** with roasted jalapeno and red pepper sauce.
- **VIETNAMESE PORK & SHRIMP SPRING ROLLS** Deep-fried and served with a traditional Vietnamese dipping sauce.
- **HERB CRUSTED RISOTTO CAKES WITH A SPICY CITRUS AIOLI**
- **ROASTED TERIYAKI SALMON BRUSCHETTA WITH WASABI AIOLI** and toasted sesame seed garnish.
- **SPANAKOPITA** Served with a creamy yogurt, cucumber and garlic sauce. Baked in appetizer size triangles.
- **STUFFED MUSHROOMS**
 - **DUNGENESS CRAB**
 - **ITALIAN SAUSAGE**
 - **ARTICHOKE, SPINACH & MOZZARELLA**
- **RUSTIC PIZZA** 7" round hand made pizza crust topped with artichoke heart, roasted garlic, fresh spinach and roasted red pepper, feta and mozzarella on a pesto base. *(baked or unbaked)*

PLATED STARTERS *(available for sit-down events only)*

- **PAN-FRIED OYSTERS** Served with a spicy remoulade on a bed on organic mixed greens.
- **MARINATED PRAWN COCKTAIL** Served in a martini glass with an Asian sesame-vegetable slaw.
- **WARM HAZELNUT-CRUSTED CHEVRE CAKE** Served on sherry vinaigrette-tossed baby spinach and fresh orange segments.
- **PANKO-CRUSTED DUNGENESS CRAB CAKES** with Asian slaw tossed in a wasabi dressing.
- **CHILLED GAZPACHO** Spanish soup includes diced raw vegetables in a spicy tomato broth, finished with a drizzle of extra virgin olive oil.
- **GRILLED PORTOBELLO MUSHROOM & ROASTED RED PEPPER SALAD** Topped with fresh chevre and served with organic baby greens.
- **CURRIED BUTTERNUT SQUASH BISQUE**
- **DUNGENESS CRAB SALAD** with butter lettuce and grape tomatoes tossed in a lemon-basil vinaigrette.



MAIN COURSE

(available for a buffet or sit-down event)

FISH & SEAFOOD

- **OVEN-ROASTED SALMON** Prepared by the whole side or by individual filets with your choice of preparation:
 - **TERIYAKI-STYLE** with a wasabi aioli.
 - **OLIVE OIL & HERBS** with a creamy cucumber-dill sauce.
 - **BLACKENED** with a citrus aioli.
- **CAJUN RUBBED AHI TUNA**
Seared to rare and served with sauces of soy-mustard and a classic beurre blanc.
- **RED SNAPPER ROULADE** Filled with julienne vegetables and finished with a fresh dill buerre blanc.
- **OVEN-ROASTED HALIBUT** with your choice of preparation:
 - **SERVED ON A BED OF SAUTÉED FENNEL AND SWEET ONIONS**
finished with a creamy roasted garlic-Chardonnay sauce.
 - **ALMOND-CRUSTED** with a mango-red curry sauce *(not recommended for buffet)*.
 - **DUNGENESS CRAB STUFFED** with a lemon-white wine sauce.

ORGANIC BEEF

- **FILET MIGNON** Topped with garlic-herb butter.
- **GRILLED FLAT IRON STEAK** Served with a Zinfandel-rosemary reduction.
- **GRILLED BEEF KABOBS** with a Chipotle-Marionberry BBQ Glaze.
- **CLASSIC PRIME RIB** Served with a creamy horseradish sauce and rosemary au jus.
- **ROAST BEEF TENDERLOIN** with rosemary-garlic rub and creamy horseradish sauce.

ORGANIC LAMB & PORK

- **HARRISA-CRUSTED LOIN OF LAMB**
Served with a yogurt-mint sauce.
- **PAN-SEARED RACK OF LAMB** Served with a Pinot Noir-rosemary reduction.
- **GRILLED BONELESS PORK CHOPS**
Topped with balsamic caramelized sweet onions.
- **ROASTED PORK LOIN RUBBED WITH ROSEMARY GARLIC** Served with a golden sherry mustard sauce.



MAIN COURSE *continued*

(available for a buffet or sit-down event)

POULTRY

- **STUFFED CHICKEN BREAST** Filled with your choice of stuffing:
 - **ITALIAN SAUSAGE & HERBED BREAD CRUMBS**
 - **SPINACH, MOZZARELLA, SUN DRIED TOMATO & FETA**
- **CHICKEN MARSALA WITH PORCINI MUSHROOMS** Sautéed chicken breasts with a marsala porcini mushroom sauce.
- **SEVEN HERB ROASTED CHICKEN** Tender chicken breast seasoned in our own herb blend.
- **CAPRESE CHICKEN** Baked boneless chicken breasts in a creamy pesto sauce with fresh roma tomato, and basil garnish.
- **FIVE-SPICE DUCK BREAST** Served with an Asian plum sauce.

PASTA

- **LASAGNA** Layers of fresh pasta with your choice of filling:
 - **CLASSIC BOLOGNESE – BEEF & PORK**
 - **GENOAN CHICKEN & PESTO**
 - **FRESH SPINACH & MUSHROOM** with a classic white sauce, no tomato. (*vegetarian*)
- **CHICKEN OR ROASTED VEGETABLE CANNELLONI** Cannelloni pasta filled with ricotta, parmesan and fresh herbs then finished with a zesty tomato sauce and mozzarella cheese.
- **BUTTERNUT SQUASH AGNOLOTTI** with porcini mushrooms and toasted hazelnuts in a sage brandy butter sauce.
- **FOUR CHEESE RAVIOLI WITH A TOMATO-BASIL CREAM SAUCE**
- **BAKED THREE CHEESE RADIATORE** with herb and breadcrumb topping.
- **TRI COLOR TORTELLINI** with grilled broccolini, garlic and extra virgin olive oil.

CASSEROLES

- **CHICKEN ENCHILADA VERDE CASSEROLE** Layers of diced chicken, green chilies, sautéed onions, cheddar and mozzarella cheese, corn tortillas and creamy tomatillo sauce all baked together.
- **VEGETARIAN ENCHILADA VERDE CASSEROLE** Same style as the chicken version, but with seasoned black beans and roasted corn.
- **MUSHROOM & THREE CHEESE STRUDEL** Sautéed mushrooms, onions, and peppers blended with parmesan, Swiss and cream cheese all baked inside phyllo pastry.
- **FLORENTINE PUFF PASTRY PURSE** Stuffed with sautéed spinach, onion and mushrooms blended with mozzarella and feta cheeses.

* Our Children's Menu is Available Upon Request



FRESH SALADS

(4 quart minimum)

- **RANCH POTATO SALAD** Bacon, hard boiled eggs, celery and chives in a creamy Ranch Dressing.
- **FLORENTINE PENNE PASTA** Sun-dried tomatoes, black olives, fresh spinach and feta in a red wine vinaigrette.
- **CREAMY RED POTATO-DILL** Hard boiled eggs, celery and capers in a dijon-mayonnaise dressing.
- **SEASONAL FRESH FRUIT** A mix of what's best at the market.
- **MIXED GREENS WITH CUCUMBERS & ORANGE** Fresh herb vinaigrette.
- **CLASSIC CAESAR** Crisp romaine lettuce, shredded parmesan, homemade croutons and our garlicky caesar dressing. **With grilled chicken, please add \$4.95 per quart.*
- **SOUTHWEST BLACK BEAN** Roasted corn, red pepper and red onion in a cilantro-lime dressing.
- **FRENCH POTATO & GREEN BEEN SALAD** Hard boiled egg, in a creamy stone ground mustard dressing.
- **CAPELLINI PASTA** Tossed with lemon, toasted garlic, spinach and olive oil.
- **SESAME CHICKEN PASTA** with fresh spinach and tomatoes.
- **CLASSIC CAPRESE** Layered sliced tomato, fresh basil and fresh mozzarella with balsamic dressing. *(seasonal)*
- **GARDEN TORTELLINI WITH PESTO VINAIGRETTE** Vegetables and toasted pine nuts.
- **NW MIXED GREEN SALAD WITH PEARS** Crumbled bleu cheese, candied pecans and pear vinaigrette.
- **ANTIPASTO SALAD** Diced salami, provolone, bell peppers, olives, garbanzo beans, cucumbers and artichoke hearts in a basil vinaigrette.
- **CURRIED CHICKEN & APPLE PENNE PASTA** with almonds and cranberries.
- **GREEK CHOPPED VEGETABLE** Cucumber, tomato, red and green pepper, red onion, kalamata olives and feta tossed with a lemon-garlic-oregano dressing. *(seasonal)*
- **THAI PEANUT NOODLE** with fresh vegetables and a spicy peanut sauce.
- **BABY SPINACH & FETA SALAD** with fresh oranges, grilled red onion, toasted pine nuts and balsamic vinaigrette.
- **ALBACORE TUNA & BROCCOLI BOWTIE PASTA** in a creamy lemon-caper dressing.
- **ASPARAGUS, FENNEL & RED ONION SALAD** Tossed with citrus-basil vinaigrette, orange segments and toasted pine nuts. *(seasonal)*



SAVORY SIDE DISHES

(4 quart minimum)

- **ROASTED GARLIC MASHED POTATOES**
- **ROASTED RED POTATOES WITH PARMESAN & PARSLEY**
- **ROASTED SEASONAL VEGETABLES**
- **LEMON-BASIL GREEN BEANS**
(room temperature and seasonal)
- **LEMON-BASIL BROCCOLINI**
(room temperature and seasonal)
- **PARSLEY FETTUCCINE TOSSED WITH GARLIC & OLIVE OIL**
- **SEASONAL VEGETABLE SAUTÉ WITH GARLIC, LEMON & HERBS**
- **HERBED BASMATI RICE PILAF**
- **WILD RICE & RED PEPPER PILAF**
A blended rice pilaf with sautéed red pepper, garlic, carrots and herbs.
- **CURRIED COUS COUS** with chick peas and seasonal vegetables.
- **THREE CHEESE PASTA** with herb and breadcrumb topping.
- **CREAMY MASCARPONE POLENTA** with chives.
- **ROASTED ROOT VEGETABLE HASH**
- **OLIVE OIL ROASTED FRESH ASPARAGUS SPEARS** *(seasonal)*
- **POTATO-ROSEMARY AU GRATIN**
- **ROASTED BUTTERNUT SQUASH WITH BLEU CHEESE & CANDIED PECANS** *(seasonal)*
- **POTATO GNOCCHI** with sautéed spinach, walnuts and Rogue River Blue Cheese.
- BY THE DOZEN** *(2 dozen minimum)*
- **TWICE-BAKED IRISH CHEDDAR & CHIVE POTATOES**
- **STUFFED ZUCCHINI** with artichoke hearts, garlic, roasted jalapeno, Parmesan and herbed bread crumbs.



DESSERTS

PLATED DESSERTS

(available for buffet and sit-down events)

- **LEMON CHARLOTTE CAKE**
Individual cakes: Lemon sponge cake base with a lemon mousse center. Topped with vanilla whipped cream.
- **KEY LIME TARTLETS** Made with real key lime juice and topped with vanilla whipped cream.
- **RED WINE-POACHED PEAR WITH BLEU CHEESE**
- **CHOCOLATE DECADENCE TORTE** with a raspberry coulis.
- **CHOCOLATE-MINT POT DE CRÈME**
- **CHOCOLATE-MOCHA MOUSSE IN A WINE GLASS** with a white and dark chocolate swirl stick garnish.
- **COCONUT BANANA CREAM TARTLETS WITH A CHOCOLATE BOTTOM**
Shortbread crust brushed with dark chocolate ganache, layered with fresh bananas, coconut pastry cream and topped with vanilla whipped cream.

PIES *(serve 6-8 guests)*

- **FRENCH SILK PIE** Dark chocolate filling in a chocolate graham crust topped with whipped cream and chocolate curls.
- **REAL KEY LIME PIE**
- **FRESH FRUIT CUSTARD TART IN A SHORT BREAD CRUST**

OTHER SWEETS **L:** Large (9" x 13") **XL:** Extra Large (10.5" x 15.5")

- **OREGON MIXED BERRY COBBLER**
- **CROISSANT BREAD PUDDING**
- **SEASONAL FRUIT COBBLER**

COOKIES & BARS *(per dozen)*

- **CHOCOLATE CHIP, SNICKER DOODLE, WHITE CHOCOLATE-OATMEAL, OR PEANUT BUTTER-CHOCOLATE COOKIES**
- **MOCHA BROWNIES** *(no nuts)*
- **LUSCIOUS LEMON BARS**
- **FROSTED SUGAR COOKIES**



DESSERTS *continued*

SPECIALTY CAKES

9" Round Cakes (serves 12-16)

6" Round Cakes Also Available

- **STRAWBERRIES & CREAM** Three layers of moist yellow cake, fresh strawberries and whipped cream frosting.
- **LEMON-COCONUT CRÈME** Three layers of moist yellow cake with fresh lemon and coconut filling. Frosted with our Italian buttercream and coated in coconut flakes.
- **CHOCOLATE-HAZELNUT** Three layers of dark, moist chocolate cake with chocolate mousse filling. Draped in chocolate ganache and coated with chopped hazelnuts.
- **LEMON-POPPY SEED** Homemade raspberry filling and butter cream frosting.
- **CARROT** Orange cream cheese frosting, sultanas and nuts
- **ALMOND-CHAMPAGNE CAKE** with Italian buttercream frosting.
- **TRIPLE THREAT CHOCOLATE** Three layers of moist chocolate cake with chocolate mousse filling and a dark chocolate ganache coating.
- **WILD PEAR CHEESECAKE** with Caramel Sauce. The subtle flavor of caramelized fresh pears.
- **DECADENT CHOCOLATE TORTE** with raspberry coulis one layer of pure chocolate decadence.
- **TIRAMISU CAKE** Marscapone, rum-soaked Lady Fingers, espresso and chocolate curls.
- **CHOCOLATE TURTLE CHEESECAKE** Topped with toasted pecans, caramel and chocolate.



LUNCH DELIVERY SELECTION*

SACK LUNCHES

Our sack lunches come packed in a handled brown paper bag and include the following:

▶ A WHOLE SPECIALTY SANDWICH OF YOUR CHOICE:

- **ROASTED TURKEY**
with dill havarti, herbed mayo, lettuce and tomato on foccacia.
- **BLACK FOREST HAM & BRIE**
with Dijon-pepper spread on foccacia bread.
- **ALBACORE TUNA SALAD**
with lettuce, red onion and lemon-caper mayo on multi-grain bread.
- **CLASSIC CAPRESE**
provolone, roma tomatoes, and fresh basil drizzled with balsamic vinaigrette on a French baguette.
- **MEDITERRANEAN WRAP**
hummus, red peppers, cucumbers, Greek olives, cream cheese and lettuce wrapped in a flour tortilla.
- **CHICKEN-HAZELNUT SALAD**
with dried cranberries, red onion, lettuce and our cucumber-dill dressing on multi-grain bread.
- **SANDWICHES ALA CARTE**

▶ A SIDE SALAD:

- **GREEK VEGETABLE**
(or seasonal substitute)
- **CLASSIC CAESAR** with our own garlicky dressing.
- **ORGANIC MIXED GREENS**
with oranges and cucumbers in a fresh herb.
- **SEASONAL FRESH FRUIT**
- **DAILY PASTA SPECIAL**
(chef's choice)
- ▶ **A HOMEMADE CHOCOLATE CHIP COOKIE**

ACCOMPANIMENTS

- **ADD A BOTTLED BEVERAGE**
- **ADD A BAG OF KETTLE CHIPS**
Lightly Salted, Sour Cream and Onion, Sea Salt and Vinegar, Barbeque Crinkle-cut Salt and Pepper or New York Cheddar.

* Delivery Fees Vary Based Upon Distance.



CATERED LUNCH SELECTION*

HOT CASSEROLES

L: *Large (serves 8-10)*

XL: *Extra Large (serves 12-14)*

C: *Chafer (serves 20-24)*

- CHICKEN ENCHILADA VERDE CASSEROLE
- VEGETARIAN ENCHILADA VERDE CASSEROLE
- LASAGNE BOLOGNESE
- GENOAN CHICKEN & PESTO LASAGNA
- FOUR CHEESE & PASTA
- CHICKEN CANNELONI
- ROASTED VEGETABLE & CHEESE CANNELONI

** Delivery Fees Vary Based Upon Distance.*

GOOD MORNING OFFERINGS

- ASSORTED MUFFIN BASKET
- FRESHLY BAKED SCONE SELECTION
- MEAT OR VEGETARIAN QUICHE
(serves 8-10)
- HAM, CHEDDAR & BASIL
BREAKFAST BAKE *(serves 10-12)*
- GARDEN VEGETABLE & GRUYERE
BREAKFAST BAKE *(serves 10-12)*
- SCRAMBLED EGGS WITH LOX &
CREAM CHEESE *(serves 10-12)*
- MAPLE-DIJON GLAZED KIELBASA
SAUSAGE SLICES
- COUNTRY-STYLE SAUSAGE LINKS
- ROASTED ROSEMARY RED POTATOES
- SEASONAL FRESH FRUIT SALAD



BEVERAGES

- **ASSORTED BOTTLED BEVERAGES**
Sodas, teas, juices and water.
- **THOMAS KEMPER** Root Beer, Black Cherry and Vanilla Cream.
- **STEWART'S OLD FASHIONED SODAS**
Key Lime and Oranges n' Cream.
- **SNAPPLE** Lemon Iced Tea, Cran-Raspberry and Diet Peach.
- **NANTUCKET NECTARS**
Cranberry-Orange, Concord Grape, Banana-Mango-Carrot.
- **EFFERVÉ SPARKLING LEMONADES**
Imported from France: Lemonade, Pink Lemonade and Orangeade, packaged in old fashioned bottles.
- **SPARKLING PEAR CIDER**
- **TALKING RAIN BOTTLED WATER**
- **MARTINELLI'S APPLE JUICE**
- **SAN PELLEGRINO** Mineral water.

COFFEE, TEA & JUICES

PUMP-POT: *Serves 8-10*

URN: *Serves 55*

- **ILLY COFFEE SERVICE** Includes cream, sugar and paper cups.
PUMP-POT
COFFEE SERVICE WITH URN
- **HOT TEA SERVICE** Harney & Son's Organic Teas. Includes cream, sugar, lemon and paper cups.
PUMP-POT
TEA SERVICE WITH URN
- **PARADISE ICED TEA** with lemon and orange garnish – brewed black tea with hibiscus, orange and other tropical flavors, unsweetened.
- **FRESH SQUEEZED ORANGE JUICE**
- **CRANBERRY JUICE**

PARTY BEVERAGES

- **LEMONADE PUNCH**
- **CHAMPAGNE & FRESH FRUIT PUNCH**
- **STRAWBERRY LEMONADE**
- **WILD PEAR CHAMPAGNE COCKTAIL**
Sweetened pear puree topped off with Prosecco.
- **ITALIAN SODA BAR** Raspberry, Lime, Strawberry, French Vanilla, Passion Fruit, and Mandarin Orange.
- **TUSCAN SANGRIA** Classic chianti sweetened with fresh orange, lemon and lime juice.

WINE & BEER

Wild Pear Catering & Fine Foods will pair your individual menu with an appropriate wine and beer list. Please ask one of our Catering Coordinators to put together a selection for you. **WINE TASTINGS** Please ask one of our Catering Coordinators to schedule a time when you can come in to sample some of our fine wines. **CORKAGE FEES** If you would like to provide your own wines for an event and would like one of our OLCC licensed Bartenders to serve, there will be a charge of \$10 per bottle opened. **UNDAMAGED, UNOPENED BOTTLES** will be credited back to you at the time of final billing.