

*the* **WALLA WALLA STAPLE**

**COST RANGE: \$53.00 - \$58.50**

SERVED BUFFET/STATIONED; service/buffet-ware included, iced + infused water; brewed iced tea + fresh squeezed lemonade. artisan breads + whipped butter. Begin with two appetizers.  
2 - 4 service staff (guest count depending) for dinner service are included in your per guest price

**HORS'DEURVES** *appetizers*

**HARVEST SKEWER**

fresh sourced blackberry, basil, mozzarella, balsamic drizzle, English cucumber

**BEEF TENDERLOIN CREPES**

scallion crepes, red chili aioli, tenderloin tips, arugula

**CAPRESE SKEWERS**

fresh mozzarella, cherry tomato, truffle-pesto

**BACON WRAPPED DATES**

medjool dates, applewood smoked bacon, gorgonzola, balsamic drizzle

**CRUDITE' CUPS**

hummus, Greek tzatziki, fresh + roasted vegetable selection

**CHICKEN SATAY**

prosciutto wrapped + pan seared, fig jam, grain mustard aioli

**SALAD** *course*

**CLASSIC GREENS**

romaine lettuce, cherry tomatoes, cucumber, carrot, bell pepper, creamy balsamic vinaigrette

**CITRUS + GREENS**

spring + herb mixed greens, crumbled goat's milk chevre, roasted + candied nuts, seasonal fruit, champagne vinaigrette

**ISRAELI COUS COUS**

pearl cous cous, cherry tomato, cucumber, kalamata, frisee, arugula, goat's milk feta, torn basil, grain mustard + champagne vinaigrette

**CRISP BLEU**

iceberg lettuce, bacon crumble, bleu cheese, pickled red onions, creamy bleu cheese dressing

**MAIN** *Entrees*

**FREE-RANGE CHICKEN**

cinnamon-citrus brine, butter braised, assorted garden vegetables, baby potatoes, lemon-white wine pan-jus reduction

**BRAISED LEG OF LAMB**

red wine braised, tomato ragout, root vegetables, gremolata

**BROWN BUTTER TRI-TIP**

sous-vide + pan seared, braised potatoes, roasted garlic, fresh herbs, red wine pan-jus reduction

**POLENTA CAKES**

tomato ragout, kalamata, fresh herbs, Parmigiano-Reggiano

**POTATO GNOCCHI**

pan seared, vegetable medley, sea salt, Parmigiano-Reggiano

\*ask for suggested proteins to upgrade from vegetarian opt.

*only*  
**CHEF'S SELECTION**

**COST RANGE: \$60.50 - \$73.00**

SERVED in a mix of family style, plated, or stationed options. Artisan breads, whipped butters, non-alcoholic beverages + iced regular or infused water. Choice of one starter/side(s), salad, and up to three entree's with accompanying sides. Choice from WALLA WALLA dinner or CHEF'S SELECTION menu items.

\*Fun aesthetics: select stationed dinner and create a beautiful 'grazing table' with large cast irons + oversized baskets with plenty of options for your guests to choose from!

4 - 6+ service staff (guest count depending) for dinner service are included in your per guest price along with chef's associated with

\*Chef onsite items

**SALAD** *course*

**BABY BEET SALAD**

(North Forty) Acres roasted beets, whipped chevre, toasted pepitas, wild arugula, shallot vinaigrette

**[NICOISE] SALAD**

spring mix, roasted + chilled fingerling potatoes, heirloom carrots, hard farm egg, cucumber, cherry tomato, bean, mixed olive, grain mustard vinaigrette

**CAESAR SALAD**

grilled romaine heart, red wine pickled onion, house crouton, Parmigiano-Reggiano, anchovy dressing

**APPLE SALAD**

brown's best seasonal selection, wild arugula, toasted pinenuts, Pecorino-Romano, whole lemon-thyme truffle vinaigrette

**STARTER** *course*

**MUSHROOM TOAST\***

butter grilled brioche, wild mushroom medley, peashoots, cauliflower puree

**LUMP CRAB CAKES\***

(North Forty) Acres garden bell peppers, panko, red chili aioli, apple-fennel slaw

**PROSCIUTTO + MELON**

fresh melon balls, Prosciutto d'Parma, poppyseed dressing, lemon, watercress greens / prosciutto wrapped cantaloupe

**CRISP DUCK BREAST\***

parsnip puree, cherry-red wine reduction, crisp root vegetables

**TARTARE\***

seared rare + chilled beef tenderloin, garlic, shallot, caper, EVOO, stone mustard, roasted garlic + anchovy aioli, greens, rosemary + sea salt herbed flatbread house crackers

**MAIN** *Entree's*

**CHARRED GULF PRAWNS\***

tequila-lime marinade, garden peppers, sweet Walla Walla onions, roasted mushrooms

**NORTH FORTY ACRE'S GARDEN PASTA\***

fresh pasta, Italian sausage + beef braised in herbs, white wine, bell peppers, onion, tomato + garlic, Pecorino-Romano

**TENDERLOIN ROAST\***

sous-vide + charred, peppercorn cream sauce, roasted vegetable medley

**GARDEN TARTLETS (veg.)**

Mediterranean

caramelized onion, fig, triple cream brie, fresh herbs heirloom carrot, roasted beets, goat's milk chevre caprese - tomatoes, mozzarella, basil, sea salt

## CANAPE' BITES

COST RANGE: \$2.00 - \$4.75+

Build a heavy appetizers menu with any of the above bites and these here for a passed + stationed cocktail style spread; or select additional bites here as fillers for your grazing table built under CHEF'S SELECTION package above!

### CAPRESE SKEWERS

fresh mozzarella, organic cherry tomatoes, truffle pesto

### ROASTED RED PEPPER TAPENADE

caramelized onion, capers, shallot, meyer lemon EVOO, flatbread crackers

### LOCAL APPLES

Pink Lady apples, prosciutto d'Parma, arugula, brie, balsamic reduction

### RISOTTO FRITTERS

fontina, gouda, Parmigiano-Reggiano, asiago, panko, local honey

\*REQUIRES CHEF ONSITE

### SEARED SCALLOP

apple-parsley quinoa, lemon, butternut squash puree

### BRAISED LAMB

crisp baguette slice, pickled carrot, cilantro, scallion

### ARTISAN CHEESES

imported + domestic selection, dried + fresh fruit, nuts, house crackers

### ANTIPASTO

cured meats, marinated olives, English cucumber, house crackers

### CRUDITE'

fresh + grilled vegetable selection, hummus, tzatziki

### BRAISED PORK BELLY

braised, English cucumber, pickled chile, sesame, garlic aioli

### PRAWN COCKTAIL

roasted + chilled Gulf prawns, seasonal fruit chutney

### PRETZEL + SAUSAGE

house pretzel bites, sweet + spicy sausage, chardonnay mustard

## LATE NIGHT SNACKS

COST RANGE: \$2.75 - \$4.50+

Depending on your event + dinner package; adding a late night snack may require additional labor or a next day pick-up charge

### NACHO BAR [addt. proteins available with up-charge]

Juanitas, ground beef, melted cheese, frijoles de la olla, fresh jalapeno, pico d'gallo, queso fresco

### GRILLED CHEESE + TOMATO

roasted tomato bisque, triple cheese, artisan bread

### SLIDER STATION [choice of two proteins]

pulled pork - chicken portabello - mesquite smoked tri tip - ham + gruyere, served with Tim's cascade kettle chips

### STREET TACOS

asada, adobo chicken, caramelized onion vegetarian, braised pork, fresh cilantro + onion topping, assorted hot sauce bottles

### ROSEMARY + BRIE PRETZEL BITES

fig jam, creamy mustard

### FOUR CHEESE MAC

gruyere, gouda, Parmigiano-Reggiano, asiago, braised pork belly, herbed bread crumbs, scallion

*we go*  
**HERE**  
*for it*

## STAFF + LABOR

COST RANGE: \$200 - \$600+

*Now can we* FURTHER ASSIST? INQUIRE WITH ONE OF OUR TEAMMATES FOR YOUR FREE QUOTE + TO MAKE SURE YOU ARE WELL CATERED TO ON YOUR SPECIAL DAY!

Not sure what you need? Ask one of our experienced event managers + let us provide you with all your options. From set-up to tear-down, we're ready to do it all. Let our veteran staff take the lead + handle all those special details you've put so much work + thought into.

Average staffing needs are charged out at \$25/hour per staff with a minimum of 4-hours each onsite shift work.

-assistance with event rental coordination

-labor for set-up, tear-down, and maintenance on additional day of needs. Have additional staff come for set-up of tables, chairs, + additional rentals/decor and then finish the evening with tear-down after last call

-outdoor strung-up lights (set-up + tear-down packages available with 10' poles, bases, and soft white-LED globe bulbs

-full service (M+C)ocktail bar: set-up, beverages, rentals + lounge furniture packages

## RENTALS

### GLOBE LIGHTS

weighted poles with bases, extension cords, LED soft white globe string lights

### BAR ACCESSORIES

delivered ice, galvanized buckets, metal ice scoops, self service beverage dispensers, champagne buckets, greenery garland for bar mantle decor

### DANCE FLOOR

15'x16' Black + white tiled: 2'x2' checkered pattern with edging

### BARREL + WOOD PLANK

5'-12' wood platter for bar or cocktail table use; 2 barrels for base; additional barrels with tops for cocktail table use

### FLATWARE

black matte: dessert/salad fork, dinner fork, steak knife, butter/salad knife, dinner/soup spoon, beverage/dessert spoon, QTY 160 available

### DINNER PLATE + SALAD/DESSERT PLATE

10.2" + 7" plates, no rim with raised lip, QTY 160 available

Inquire with our Mobile Bar services for additional rental + bar-related equipment + decor!