

# fall & winter wedding

## tray passed...

GINGER-CRANBERRY CROSTINI *veg*  
mascarpone, spicy walnuts

MINIATURE GRILLED CHEESE SANDWICHES *veg*  
Tillamook cheddar, tomato soup shooters in demitasse cups

## stationed...

MEDITERRANEAN MEZZE  
assortment of salami & hot coppa, artisan sliced  
cheeses, grilled & marinated vegetables,  
La Panzanella croccantini crackers

## dinner...

CRANBERRY & WALNUT SALAD *gf/veg*  
baby greens, dried cranberries, parmesan,  
spicy walnuts & blood orange vinaigrette

ROASTED GREEN BEANS *gf/veg*  
with basil oil & toasted hazelnuts

YUKON GOLD MASHED POTATOES *gf/veg*  
with roasted garlic & chive garnish

MARBELLA CHICKEN *gf*  
dried plums, Spanish green olives, capers,  
finished with a dry white wine

&  
BRAISED OREGON COUNTRY SHORT RIBS *gf*  
Malbec reduction

MACRINA ARTISANAL BREADS & pink peppercorn butter *veg*

## late night bites...

TRUFFLED TATOR TOTS *veg*  
with spicy ketchup & ranch dipping sauce