

spring & summer wedding

tray passed...

APRICOT COMPOTE & PROSCIUTTO CANAPÉ
with mascarpone cheese on a walnut crostini

SEARED POLENTA MOZZARELLA BITES *gf/veg*
skewered with fresh rosemary sprig

stationed...

CHILLED GAZPACHO SOUP SHOOTERS *gf/veg*

dinner...

STRAWBERRY & ORANGE BABY GREEN SALAD *gf/veg*
greens, strawberries, shaved parmesan & blood orange vinaigrette

SWEET PEA RISOTTO CAKES *gf/veg*
early spring peas, Willamette Valley Brindisi, Fontina & lemon thyme

ROASTED LOCAL ASPARAGUS *gf/veg*
topped with calendula petals

LATIN-STYLE BEEF FLANK STEAK
chimichurri sauce

&
PAN-ROASTED WILD SALMON *gf*
herb mustard sauce

MACRINA ARTISANAL BREADS *veg*
& chive butter

late night bites...

RAVISHING SLIDERS
certified angus ground beef, bacon, caramelized onions
& blue cheese mayo, Macrina potato bun