

Pacific Northwest Catering Company LLC



~Wedding Reception Menu Selections~

The Olympic

Passed Appetizers

~ Thai Chicken Satay Skewers with Peanut Sauce ~

~Tomato, Basil, and Mozzarella Skewers with Balsamic Vinaigrette Drizzle~

Elegantly Displayed Wedding Buffet

~Confetti Salad~

Mixed Greens tossed with Julienne Jicama, Yellow and Red Pepper,
Apple, Shredded Carrot and Honey Citrus Vinaigrette

~Rolls with Butter~

~Chili-Lime Marinated and Grilled Flank Steak~

With Soy~Ginger~Chipotle Sauce

~Grilled Pacific Northwest King Salmon~

with Lemon-Caper Sauce

~Roasted Garlic Whipped Red Potatoes~

~Sautéed Mélange Vegetables~

Asparagus, Summer Squash, Purple Onion, Portabellas

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The Snoqualmie

Passed Appetizers:

~ Thai Chicken Satay Skewers with Peanut Sauce ~

~ Tomato, Basil, and Mozzarella Skewers with Balsamic Vinaigrette Drizzle ~

Wedding Buffet:

~ Pacific Northwest Salad ~

Mixed Greens topped with Apples, Toasted Hazelnuts,
Oregon Bleu Cheese and Raspberry Pear Infused Vinaigrette

~ Assorted Breads and Rolls with Butter ~

~ Fresh Baked Northwest Salmon ~
with Lemon Butter Caper Sauce

~ Lemon-Thyme Marinated Grilled Chicken Breast ~

~ Oven Roasted Rosemary-Garlic New Potatoes ~

~ Asparagus Tips, Yellow Squash, Red Onion and Peppers ~

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The Peninsula

Passed Appetizers:

~Vietnamese Spring Rolls with Sweet Chili Sauce~

~Imported and Domestic Cheese and Cracker Tray~

Wedding Buffet:

~Spinach Salad~

Toasted Almonds, Strawberries, and Baby Spinach with Honey Dijon Dressing

~Rolls and Butter~

~Cranberry Chicken~

Marinated Breast of Chicken in a Sauce consisting of Whole Cranberries, Rum, Honey
Marjoram & Thyme

~Alder Smoked Salmon~

With Bow Tie Pasta in Parmesan Cream Sauce

~Vegetable Mélange~

~Regular and Decaffeinated Coffee ~

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The Cascade

Passed Appetizers:

~ Thai Chicken Satay Skewers with Peanut Sauce ~
~ Tomato, Basil, and Mozzarella Skewers with Balsamic Vinaigrette Drizzle ~

Wedding Buffet:

~ Sunburst Salad ~
Local Greens with Frisee, Orange and Grapefruit Segments,
Black Sesame Seeds and Citrus Vinaigrette

~ Rolls with Butter ~

~ Seasonal Fresh Fruit Display ~

~ Fresh Baked Pacific Northwest Salmon ~
Chargrilled with Fresh Lemon, Herbs, and Butter

~ Chef Carved, Slow Roasted Prime Rib ~
With horseradish sauce

~ Julienne Seasonal Vegetables ~

~ Roasted Garlic Yukon Gold Mashed Potatoes ~

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The Pacific

Passed Appetizers:

~ Thai Chicken Satay Skewers with Peanut Sauce ~

~ Tomato, Basil, and Mozzarella Skewers with Balsamic Vinaigrette Drizzle ~

Wedding Buffet:

~ Spinach Salad ~

Spinach, Bacon, Mushrooms, Tomato, Parmesan Cheese
and a Honey Mustard Vinaigrette

~ Rolls with Butter ~

~ Roasted Pork Tenderloin ~

with a Tawny Port Wine Sauce

~ Lemon-Thyme Marinated and Grilled Chicken Breast ~

~ Roasted Garlic Yukon Gold Mashed Potatoes ~

~ Brown Sugar and Brandy Baby Carrots ~
