

# Reception Appetizer Menus

## ***Flower Island Appetizer Menu***

- Northwest Gathered Mushroom Bruschetta*  
Forest mushrooms & herbed goat cheese on grilled peasant bread slices.
- Double Cream Brie and Yakima Valley Pear Tartlet*  
Phyllo pastry with imported Brie, sliced pear and toasted pecan.
- Red Endive with Goat Cheese, Fig and Honey Glazed Hazelnuts (gluten free)*  
Delicate leaves filled with Quail Croft Farms goat cheese, fresh fig and candied northwest hazelnuts.

## ***Swirl Island Appetizer Menu***

- Cherrywood Smoked Wild Pacific Salmon Crostini*  
Local salmon smoked in house with lemon - artichoke pesto on crispy baguette slices.
- Fresh Buffalo Mozzarella, Heirloom Tiny Tomato and Basil Skewer (gluten free)*  
Buffalo Mozzarella, Heirloom grape tomato and fresh basil, splashed with balsamic vinegar, olive oil and sea salt.
- Kalbi Beef Skewer with Toasted Sesame*  
Sweet sesame - soy marinated beef flank steak grilled medium-rare, sliced thin and rolled onto a bamboo skewer.
- Island Vegetable Bounty with Three Dipping Sauces (stationary appetizer)*  
Flame-grilled fingerling potato & zucchini tossed in herb vinaigrette, asparagus, carrots and greens beans, mushrooms, celery and tomato. Served with Maytag blue cheese®, spicy peanut and yogurt dill dipping sauces.

## ***Crane Island Appetizer Menu***

- Roasted Baby Beets with Charred Tomato and Arugula*  
Toasted Crostini, red and gold beets, charred teardrop tomatoes and fresh arugula tossed with a honey-white balsamic vinaigrette.
- Chicken Parmesan Lollipops*  
Parmesan crusted chicken breast, marinara sauce and fresh buffalo mozzarella.
- Large Black Tiger Prawns with Wasabi Infused Cocktail Sauce (gluten free)*  
Large prawns gently steamed in vegetable stock and white wine then chilled and served with our fiery sauce.
- Northwest Farmstead Cheese Board with Seasonal Fruits and Nuts (stationary appetizer)*  
San Juan Island Quailcroft goat cheese rolled in spices & herbs, Beecher's Hand Made Cheeses in Pike Place Market, "Flagship", "No Women" and "Marco Polo", Tillamook sharp white cheddar and Maytag® Blue Cheese. Served with dried, apricots, figs, cranberries, gourmet nuts and assorted homemade crackers.

## ***Orcas Island Celebration Appetizer Menu***

- Dungeness Crab and Artichoke Tartlet*  
Rich Dungeness crab, artichoke hearts, shaved onion, Parmesan cheese and garlic aioli baked in a Phyllo shell.
- Roasted Baby Beets with Charred Tomato and Arugula*  
Toasted Crostini, red and gold beets, charred teardrop tomatoes and fresh arugula tossed with a honey-white balsamic vinaigrette.
- Abi Tuna and Wasabi Crème Fraîche (gluten free)*  
Thinly sliced Yellow Fin tuna, pickled ginger, Japanese horseradish crème fraîche, flying fish caviar on crisp sesame rice cracker.
- Surf and Turf Canapé (gluten free)*  
Seared Double R Ranch Sirloin, Local Dungeness crab, mushroom demi-glace and sour cream on a crisp russet potato. Garnished with fresh chives.

Orcas Island also includes your choice ONE of the following Chef Stations:

*Salish Sea Local Oysters on the Half Shell (gluten free)*  
A fresh selection of local oysters served over shaved ice in Pike Place Market style wood boxes with Sauvignon Blanc mignonette or cocktail sauce.

*Flame-Grilled Wild Prawns with Garlic Herb Butter (gluten free)*  
Large Pacific prawns butterflied and grilled in the shell for added flavor and a lobster like experience.  
Our Culinary Team will grill to order and serve directly to your guests.

## Butcher Block Stationary Appetizers

### *Island Vegetable Bounty with Three Dipping Sauces (gluten free)*

*Flame-grilled red potato, zucchini and red pepper tossed in our herb vinaigrette, pickled asparagus, carrots and greens beans, mushrooms, celery and tomato. Served with Maytag blue cheese®, spicy peanut and yogurt dill dipping sauces.*

### *Northwest Farmstead Cheese Board with Seasonal Fruits and Nuts (gluten free substitute rice crackers)*

*San Juan Island Quailcroft goat cheese rolled in spices & herbs, Beecher's Hand Made Cheeses in Pike Place Market, "Flagship", "No Women" and "Marco Polo", Tillamook sharp white cheddar and Maytag® Blue Cheese. Served with dried, apricots, figs, cranberries, gourmet nuts and assorted homemade crackers.*

## San Juan Farmers Market Greeting *(min guest count of 75)*

*Few places in the world offer a climate as diverse as the Northwest. Buying from local farmers, ranchers and artisans, who insure their dedication to sustainable farming practices, supports the wellness of our community and environment. Our Chef will select the season's finest meat, seafood, vegetables and herbs in creating an excitingly fresh and local menu as food.*

### **Farm to Table Market Station**

*Bring the local market stand or farmers market to your wedding. Provide your guests with rustic shopping bags and they will bring a memory of your wedding day home in the form of organic edibles. In the center of the Pavilion Courtyard our chef's will recreate a robust Island Farmers Market for your guests to enjoy. Our interactive market display includes, fresh cut flowers and wrapping station, freshly shucked oysters from the Salish Sea in shaved ice boxes, weathered wooden produce crates filled with local farm fresh produce and seasonal berries, baskets of freshly baked artisan breads, wooden butcher blocks of farmstead cheeses and cured meats, ceramic bowls of dried fruits nuts and berries and local canned jellies and jams.*

#### *Charcuterie Chopping Block (gluten free)*

*Thin slices of Culatello, Lomo, Salumi Salami and Smoked Paprika Salami.*

#### *Local Farmstead Cheese Board (gluten free)*

*Alpine Lakes Sheep Cheeses, Leavenworth, Kurtwood Farms Dinah's Gold, Vashon, Mt. Townsend Creamery, Port Townsend and Quail Croft goat cheese, San Juan Island. Served with hand made crackers.*

#### *Market Raw Bar*

- *Salish Sea Local Oysters on the Half Shell (gluten free)*

*A fresh selection of local oysters served over shaved ice in Pike Place Market style wood boxes with Sauvignon Blanc mignonette or cocktail sauce.*

- *Singing Pink Scallops on the Half Shell (gluten free)*

*Pacific Scallop, Wasabi aioli, ginger soy sauce and flying fish caviar.*

#### *San Juan Orchard Fruit and Nuts (gluten free)*

*Island berry jams and jellies, dried figs, sliced apples, late harvest grapes, dried apricots and toasted hazelnuts.*

#### *Bakery San Juan Artisan Breads*

*A freshly baked assortment of artisan breads. With creamery unsalted butter, sea salt extra virgin olive oil and balsamic vinegar.*

#### *Fresh Wild Flowers from Waldron Island*

*Fresh cut flowers and foliage, floral shears, decorative wax paper and ribbon.*

### **Tray Passed Appetizers**

*Choose Three from the following:*

#### *Northwest Gathered Mushroom Bruschetta*

*Forest mushrooms & herbed goat cheese on grilled peasant bread slices.*

#### *Cherrywood Smoked Wild Pacific Salmon Crostini*

*Local salmon smoked in house with lemon - artichoke pesto on crispy baguette slices.*

#### *Roasted Baby Beets with Charred Tomato and Arugula*

*Toasted Crostini, red and gold beets, charred teardrop tomatoes and fresh arugula tossed with a honey - white balsamic vinaigrette.*

#### *Chicken Parmesan Lollipops*

*Parmesan crusted chicken breast, marinara sauce and fresh buffalo mozzarella.*

#### *Dungeness Crab and Artichoke Tartlet*

*Rich Dungeness crab, artichoke hearts, shaved onion, Parmesan cheese and garlic aioli baked in a Phyllo shell.*

# Reception Dinner Buffet Menus

## LITTLE PATOS ISLAND ... WEDDING RECEPTION BUFFET MENU

*Classic Roche Harbor Salads (please select one)*

*McMillin's House Salad (gluten free)*

*Rain Shadow organic baby greens, toasted pecans, golden raisins, Maytag blue cheese crumbles and fresh seasonal fruit tossed with port reduction vinaigrette.*

*Caesar Salad with Garlic-Herb Croutons*

*Crisp romaine, signature anchovy dressing, shaved Parmesan and Spanish white anchovy.*

*Freshly Baked Artisan Breads with Creamery Butter*

*Kalamata olive, Rosemary Batard and Pan au Levain Batard.*

*Oven-Roasted Cauliflower Au Gratin*

*Tender steamed cauliflower tossed with a blend of artisan-aged cheeses then topped with butter, breadcrumbs and chopped parsley then baked golden.*

*Yukon Gold Mashed Potatoes with Roasted Garlic (gluten free)*

*Buttery Yukon Gold potatoes, rich cream, butter, sour cream and roasted garlic.*

*Chef's Creation Pasta Bar*

*Enjoy the show as our Sauté Chef prepares three delicious pasta entrees using the freshest ingredients.*

*Alaskan Glacier Shrimp & Artichoke Hearts with Basil Cream*

*Farmers Market Seasonal Vegetable with Lemon Zest and Extra Virgin Olive Oil*

*Freshly Grated Parmigiano-Reggiano and Creamery Butter*

*Dinner Entrees (please select two)*

*Braised Basil Chicken Breast with Sautéed Spinach and Fennel Bulb (gluten free)*

*Naturally raised breast of chicken marinated with fresh basil then pan seared with fresh spinach, fennel bulb and roasted red pepper.*

*Slow Roasted Beef Top Round with Maytag® Blue Cheese Sauce (gluten free remove blue cheese sauce)*

*Double R Ranch beef top round prepared in Roche Harbor's time-honored tradition of slow roasting meats creating the most flavorful and tender beef.*

*Served with Maytag® Blue Cheese Sauce (on the side).*

*Pan-Seared Pork Loin with Candied Apple Wood Bacon (gluten free)*

*Tender pork rolled in brown sugar and black pepper then roasted over high heat until the sugar caramelizes with the natural pork flavors.*

## HENRY ISLAND ...WEDDING RECEPTION BUFFET MENU

### *Classic Roche Harbor Salads (please select one)*

#### *McMillin's House Salad (gluten free)*

*Rain Shadow organic baby greens, toasted pecans, golden raisins, Maytag blue cheese crumbles and fresh seasonal fruit tossed with port reduction vinaigrette.*

#### *Organic Baby Spinach Salad (gluten free)*

*Delicate organic baby spinach, Crimini mushrooms and Parmesan are tossed with honey-Dijon dressing. Garnished with crisp bacon, chopped egg and Parmesan cheese.*

#### *Caesar Salad with Garlic-Herb Croutons*

*Crisp romaine, signature anchovy dressing, shaved Parmesan and Spanish white anchovy.*

### *Farm to Table Vegetable Meritage (gluten free)*

*We live among some of the most creative farmers. In celebration of their labor of love we select the finest vegetables.*

### *Oven-Roasted Rosemary Fingerling Potatoes (gluten free)*

*Local variety of young fingerling potatoes tossed in garlic, butter and rosemary then roasted until golden.*

### *Freshly Baked Artisan Breads with Creamery Butter*

*Kalamata olive, Rosemary Batard and Pan au Levain Batard.*

### *"Not Your Mama's" Mac and Cheese Bar*

#### *Macaroni and Cheese Creations*

*Fusilli Bucati pasta, aged white Cheddar, smoked Gouda, Parmigiano Reggiano, butter and rich cream sautéed right in front of your guests'.*

*Wild Canadian Glacier Shrimp, Asparagus and Fresh Gremolada*

*Farmers Market Vegetables with Crispy Onions*

### *Chef's Carving Station (please select two)*

#### *Rock Salt Roasted American Wagyu Beef with Fresh Horseradish and Au Jus*

*Snake River Farms Wagyu beef prepared in Roche Harbor's time-honored tradition of slow roasting meats creating the most flavorful and tender beef.*

*Served with resort-made au jus and freshly grated Oregon horseradish.*

#### *Columbia River Steelhead with Heirloom Tomato and Green Onion (gluten free)*

*Fresh Columbia River steelhead, pan seared and topped with fresh tomatoes, herbs, green onion and butter.*

#### *Oven-Roasted Bacon Wrapped Chicken Breast with Wild Flower Honey (gluten free)*

*Naturally raised breast of chicken wrapped with smoky bacon then oven-roasted with our sweet honey glaze.*

## BLAKELY ISLAND ... WEDDING RECEPTION BUFFET MENU

### *Classic Roche Harbor Salads (please one)*

#### *McMillin's House Salad (gluten free)*

*Rain Shadow organic baby greens, toasted pecans, golden raisins, Maytag blue cheese crumbles and fresh seasonal fruit tossed with port reduction vinaigrette.*

#### *Organic Baby Spinach Salad (gluten free)*

*Delicate organic baby spinach, Crimini mushrooms and Parmesan are tossed with honey-Dijon dressing. Garnished with crisp bacon, chopped egg and Parmesan cheese.*

#### *Caesar Salad with Garlic-Herb Croutons*

*Crisp romaine, signature anchovy dressing, shaved Parmesan and Spanish white anchovy.*

#### *Cave Aged Maytag® Blue Cheese Salad (gluten free)*

*America's oldest working dairy crafts this naturally cave aged cheese. Crisp chopped romaine tossed with creamy Maytag® blue cheese dressing. Garnished with toasted slivered almonds, hard-cooked egg and Maytag® blue cheese.*

### *Freshly Baked Artisan Breads with Creamery Butter*

*Kalamata olive, Rosemary Batard and Pan au Levain Batard.*

### *Roasted White Cheddar Potatoes with Leeks & Sweet Red Pepper*

*Thinly sliced Yukon Gold potatoes, Tillamook white cheddar, Parmesan, butter, fresh leeks and red pepper.*

### *Yakima Valley Asparagus with Fresh Cracked Pepper (gluten free) (seasonal availability)*

*Fresh local asparagus simmered in butter and white wine. Seasoned with freshly cracked black pepper.*

### *Chef's Iron Griddle Searing Station (gluten free)*

*Seasoned cast iron griddles are warmed to searing level as our Culinary Team seasons the finest northwest seafood, tempting your guest with the sizzle of fresh fish and the delicious seafood aroma only found in the Northwest.*

#### *Fresh Pacific Salmon with Cedar Smoked Sea Salt*

#### *Parmesan Crusted Vancouver Island Sole with Lemon Beurre Blanc*

### *Dinner Entrees (please select two)*

#### *Roche Harbor's Famous Slow Roasted Prime Ribs of Beef*

*Double R Ranch 40-day aged hand selected beef. Slow roasting is a time-proven technique perfected by the great New York City beef houses at the turn of the century and brought back to Roche Harbor in 1960 by our founder R. J. Tarte. Our Prime Rib is served with resort-made au jus and freshly grated Oregon borsradish.*

#### *Snake River Farms Kurobuta Frenched Rack of Pork with Yakima Black Cherry Glaze (gluten free)*

*The finest pork you will ever eat! Purebred English Berkshire pork, famed for its superior flavor and abundant marbling. We brine the rack in Westcott Bay Hard Cider and sea salt and then oven - roast to perfection. Glazed with our savory Yakima Bing cherry sauce.*

#### *Cedar Plank Roasted Wild King Salmon with Heirloom Tomato and Walla Walla Onion Relish (gluten free)*

*The finest fresh Wild Chinook salmon available is basted with our savory relish of smoked Thirsty Goose Farms tomato, roasted sweet Walla Walla onions, garlic and fresh herbs.*

#### *Wild Pacific Stuffed Prawns with Saffron Cream*

*Large butterflied prawns prepared shell on for added flavor are stuffed with organic spinach, sweet peppers and smoked Gouda then topped with fresh garlic*

*Au Gratin. Finished with saffron cream sauce.*

## WALDRON ISLAND ... WEDDING RECEPTION BUFFET MENU

### *Table Service Salads or Bisque (please select one)*

#### *Butter Lettuce Wedge with Maytag® Blue Cheese and Oregon Shrimp*

*Tender wedge of butter lettuce laced with our Maytag® blue cheese dressing, vine ripe tomato, shaved red onion, radish and fresh Oregon Bay shrimp. Served with sliced Pan au Levain bread and tiny butter beads.*

#### *Bay View Orchard Salad with Westcott Bay Hard Apple Cider Vinaigrette*

*Organic gathered greens, tart apples, sweet apricots, dried black cherries, blue cheese crumbles, local hazelnuts, tear drop heirloom tomatoes and crispy garlic chips. Served with freshly baked Focaccia with black cherry butter.*

#### *McMillin's Dungeness Crab Bisque*

*Braised vegetables and island herbs deglazed with brandy, then thickened with rich cream and smoky Spanish paprika. Served with fresh Dungeness crab and crème fraîche.*

#### *Dungeness Crab Louie with Signature Dressing*

*Iceberg lettuce cup filled with shredded lettuce, avocado, black olive, egg, tomato, pickled asparagus and fresh lemon. Served with sliced Pan au Levain bread and tiny butter beads.*

### *Flame-Grilled Organic Baby Vegetables with Red Chili Butter (gluten free)*

*Local variety of young squashes, colorful carrots, fingerling potatoes, shallots and mini eggplant are flame-grilled and tossed in our aromatic red chili-toasted cumin butter.*

### *Thirsty Goose Farms Organic Heirloom Tomatoes (gluten free) (seasonal available)*

*Thirsty Goose Farms of San Juan Valley grows the finest organic heirloom tomatoes in the Northwest. The Lawrence family produces the sweetest and most flavorful tomatoes you will ever taste, seasoned with sliced onion, sea salt, extra virgin olive oil and aged balsamic vinegar.*

### *Chef's Risotto Station*

*Enjoy the show as our Sauté Chef prepares two varieties of delicate risotto dishes right in front of your guests!!!*

#### *Fruit of the Forest Northwest Foraged Mushroom and Black Truffle Oil (gluten free)*

*Beneath the towering old growth firs of the Mount Baker foothills lies an amazing world of wild mushrooms. Gathered mushrooms are sautéed with rosemary and garlic and folded into creamy risotto and mounted with butter and nutty imported cheeses.*

#### *Wild Pacific Prawns, Scallops and Dungeness Crab (gluten free)*

*Pacific shellfish sautéed with Chardonnay, creamery butter, lemon and fresh basil with creamy risotto.*

### *Dinner Entrees (please select two)*

#### *Herb Crusted Rack of Lamb with Lavender Honey Balsamic Drizzle*

*New Zealand's finest lamb rubbed with olive oil, garlic and lemon zest overnight then rubbed with Dijon mustard and fresh local rosemary, thyme and purple sage and oven-roasted to medium rare and hand-carved to order.*

#### *Roasted Tenderloin of Beef with Ruby Port Demi Glace (gluten free)*

*Double R Ranch 40-day aged hand selected beef. Slow roasting is a time-proven technique perfected by the great New York City beef houses at the turn of the century and brought back to Roche Harbor in 1960 by our founder R. J. Tarte. Hand carved to order and served with Ruby Port demi sauce.*

#### *Hazelnut Crusted Halibut Stuffed with Dungeness Crab*

*Alaskan or Canadian Halibut (depending on seasonal availability) stuffed with a rich mixture of Dungeness crab, Gouda cheese, green onion, cranberries and sweet peppers then lightly crusted with Local Holmquist hazelnuts.*

#### *Wild Pacific Jumbo Prawns Scampi*

*Extra Large butterflied prawns prepared shell on for added flavor oven roasted with shallots, lemon zest, butter, white wine and garlic. Served with scampi butter beurre blanc.*

# Reception Plated Dinner Menus

## THREE COURSE PLATED MENU

### RUEBEN J. TARTE (1901 - 1968) ...WEDDING RECEPTION PLATED MENU

*On September 20th 1956, Tarte and his son Neil purchased Roche Harbor Lime and Cement for \$300,000. The Tarte family turned Roche Harbor into a premier Northwest boating destination, and the family continues to be a part of village life.*

#### **First Course**

*McMillin's Classic Salads (please select one)*

##### *McMillin's House Salad*

*Rain Shadow organic baby greens, toasted pecans, golden raisins, Maytag blue cheese crumbles and fresh seasonal fruit tossed with port reduction vinaigrette. Served with sliced Pan au Levain bread and tiny butter beads.*

##### *Organic Baby Spinach Salad*

*Delicate organic baby spinach, Crimini mushrooms and Parmesan are tossed with honey-Dijon dressing. Garnished with crisp bacon, chopped egg and Parmesan cheese. Served with sliced Pan au Levain bread and tiny butter beads.*

##### *Caesar Salad with Garlic-Herb Croutons*

*Crisp romaine, signature anchovy dressing, shaved Parmesan and Spanish white anchovy. Served with sliced Pan au Levain bread and tiny butter beads.*

##### *Cave Aged Maytag® Blue Cheese Salad*

*America's oldest working dairy crafts this naturally cave-aged cheese. Crisp chopped romaine tossed with creamy Maytag® blue cheese dressing. Garnished with toasted slivered almonds, hard-cooked egg and Maytag® blue cheese. Served with sliced Pan au Levain bread and tiny butter beads.*

#### **Second Course**

*Fresh Northwest Soups (please select one)*

##### *McMillin's Dungeness Crab Bisque*

*Braised vegetables and island herbs deglazed with brandy, then thickened with rich cream and smoky Spanish paprika. Served with fresh Dungeness crab, crème fraîche and chives.*

##### *Fruit of the Forest Cream of Mushroom Soup with Black Truffle*

*Fresh selection of Northwest harvested mushrooms, sautéed in olive oil and fresh rosemary, house made mushroom demi glaze, rich cream and Black truffle infused local Quail Croft goat cheese crostini.*

##### *San Juan Island Fisherman Stew*

*Fresh salmon, halibut, Dungeness crab and pacific wild prawns are combined with market fresh local tomatoes, onions, fresh herbs and a housemade seafood fume. Served with grilled baguette and roasted pepper aioli.*

#### **Third Course Combination Entrees**

*Dinner Entrees (please select one entree)*

##### *Roche Harbor's Famous Slow Roasted Prime Ribs of Beef and Oven Roasted Garlic Prawns (gluten free)*

*Double R Ranch 40-day aged hand selected beef. Slow roasting is a time-proven technique perfected by the great New York City beef houses at the turn of the century and brought back to Roche Harbor in 1960 by our founder R. J. Tarte. Our Prime Rib is served with resort-made au jus and freshly grated Oregon borseradisb. Accompanied by wild prawns butterflied and stuffed with garlic herb butter and baked in their shell for a lobster like experience. Served with Yukon Gold mashed potatoes and oven roasted vegetables.*

##### *Jidori Free Range Chicken with Seven Clove Garlic Jus and Wild Pacific Prawns Oscar with Lobster*

*"Jidori" is a Japanese word for "chicken of the earth". Cage free fed natural grain and never any hormones or steroids. The finest chicken you'll ever enjoy. The chicken that your Grandmother loved as a child, best described as creamy yet firm with a natural chicken flavor. Pan-seared crisp airline breast (wing attached). Served with housemade chicken demi-glace and roasted garlic sauce. Large butterflied prawns prepared shell on for added flavor are stuffed with Nova Scotia Lobster, Parmesan cheese, onion and garlic aioli, then oven roasted and topped with Hollandaise sauce. Served with Basmati rice & pecan medley, snow peas and baby carrots.*

##### *Columbia River Steelhead with Black Truffle Aioli and Beef Tenderloin Medallions (gluten free)*

*Fresh Columbia River steelhead oven-roasted with black truffle infused housemade mayonnaise. Northwest raised beef tenderloin medallions seared medium – rare with mushroom demi glaze. Served with Basmati rice & pecan medley, snow peas and baby carrots.*

## FOUR COURSE PLATED MENU

## EINAR NIELSON (1932 - 1984) ...WEDDING RECEPTION PLATED MENU

*Einar built roads for Roche Harbor, became the resorts Vice President and served as San Juan County Commissioner. An annual fishing derby was named in his honor raising thousands of dollars for college scholarships for local high school graduates.*

**Muse Busch – First Course** (please select one)

*Yellow Fin Tuna Sashimi and Dungeness Crab Stack*

*Sushi grade tuna, green seaweed & Asian noodle salad, crispy won ton crackers, honey soy sauce, wasabi aioli and pickled ginger*

*Singing Pink Scallop and Spot Prawn Ceviche (gluten free)*

*Pacific Pink scallop and local Spot prawns macerated with fresh lime, ginger ale and fresh aromatic vegetables then returned to their polished shells.*

*Prime Beef Tenderloin and Lobster (gluten free)*

*Snake River Farms beef tenderloin pan-seared rare in Chardonnay with a butter poached Nova Scotia lobster tail on Black truffle infused whipped potatoes with a Port reduction drizzle.*

**McMillin's Classic Salads– Second Course** (please select one)

*Butter Lettuce Wedge with Maytag® Blue Cheese and Oregon Shrimp (gluten free remove bread)*

*Tender wedge of butter lettuce laced with our Maytag® blue cheese dressing, vine ripe tomato, shaved red onion, radish and fresh Oregon Bay shrimp. Served with sliced Pan au Levain bread and tiny butter beads.*

*Bay View Orchard Salad with Westcott Bay Hard Apple Cider Vinaigrette (gluten free remove bread)*

*Organic gathered greens, tart apples, sweet apricots, dried black cherries, blue cheese crumbles, local hazelnuts, tear drop heirloom tomatoes and crispy garlic chips. Served with freshly baked Focaccia with black cherry butter.*

*McMillin's Dungeness Crab Bisque*

*Braised vegetables and island herbs deglazed with brandy, then thickened with rich cream and smoky Spanish paprika. Served with fresh Dungeness crab and crème fraîche.*

*Dungeness Crab Louie with Signature Dressing (gluten free remove bread)*

*Iceberg lettuce cup filled with shredded lettuce, avocado, black olive, egg, tomato, pickled asparagus and fresh lemon. Served with sliced Pan au Levain bread and tiny butter beads.*

**Northwest Seafood – Third Course** (please select one)

*Pan Seared Scallops with Smokey Bacon-Onion Relish*

*Alaskan Weatherlane scallops pan-seared golden. With Rain Shadow greens topped with smoky bacon-onion relish around our Yukon Gold mashed potatoes.*

*Fresh Wild Northwest Salmon*

*Fresh Natural and Sustainable. Roche Harbor serves the finest salmon - Chinook, Cobo and Sockeye. Each fillet is hand cut and held over ice in the time-honored fashion. Fresh herb crusted then pan seared with roasted heirloom tomato relish. Served with Basmati rice & pecan medley, snow peas and baby carrots.*

*Hazelnut Crusted Halibut Stuffed with Dungeness Crab (gluten free)*

*Fresh Alaskan or Canadian Halibut (depending on seasonal availability) stuffed with a rich mixture of Dungeness crab, Gouda cheese, green onion, cranberries and sweet peppers then lightly crusted with Local Holmquist hazelnuts. With roasted red pepper beurre blanc, citrus infused couscous and grilled asparagus tips.*

**Steaks, Chops and Poultry – Fourth Course** (please select one)

*Morel Mushroom Crusted Tenderloin of Beef (gluten free)*

*Double R Ranch 28 day aged hand cut tenderloin of beef coated in Northwest mushrooms and pan seared medium rare with sautéed locally harvested mushroom in a rich red wine sauce. Accompanied by Yakima Valley Asparagus and Yukon Gold mashed potatoes.*

*Herb Crusted Rack of Lamb with Lavender Honey Balsamic Drizzle*

*New Zealand's finest lamb rubbed with olive oil, garlic and lemon zest overnight then rubbed with Dijon mustard and fresh local rosemary, thyme and purple sage and oven-roasted to medium rare and hand-carved to order. Served with roasted fingerling potatoes and seasonal heritage of market vegetables.*

*Jidori Free Range Chicken with Seven Clove Garlic Jus*

*"Jidori" is a Japanese word for "chicken of the earth". Cage free fed natural grain and never any hormones or steroids. The finest chicken you'll ever enjoy. The chicken that your Grandmother loved as a child, best described as creamy yet firm with a natural chicken flavor. Pan-seared crisp and served with Yukon Gold mashed Potatoes and seasonal heritage of market vegetables.*

# Small Plate Menu

## JUAN DE FUCA TAPAS MENU ... (Cocktail party of progressive appetizers and stations)

### Tray Passed Appetizers

#### **Vegetarian** (Please choose two)

*Double Cream Brie and Yakima Valley Pear Tartlet*

*Phyllo pastry with imported Brie, sliced pear and toasted pecan.*

*Roasted Northwest Gathered Mushroom Bruschetta*

*Forest mushrooms & herbed goat cheese on grilled peasant bread slices.*

*Red Endive with Goat Cheese, Fig and Honey Glazed Hazelnuts (gluten free)*

*Delicate leaves filled with Quail Croft Farms goat cheese, fresh fig and candied northwest hazelnuts.*

#### **Seafood** (Please choose two)

*Cherrywood Smoked Wild Pacific Salmon Crostini*

*Local salmon smoked in house with lemon-artichoke pesto on crispy baguette slices.*

*Abi Tuna and Wasabi Crème Fraîche (gluten free)*

*Thin sliced Yellow Fin tuna, pickled ginger, Japanese horseradish crème fraîche, flying fish caviar on crisp sesame rice cracker.*

*Dungeness Crab and Artichoke Tartlet*

*Rich Dungeness crab, artichoke hearts, shaved onion, Parmesan cheese and garlic aioli baked in a Phyllo shell.*

#### **Poultry, Beef and Lamb** (Please choose two)

*Chicken Parmesan Lollipops*

*Parmesan crusted chicken breast, marinara sauce and fresh buffalo mozzarella.*

*Surf and Turf Canapé (gluten free)*

*Seared Double R Ranch Sirloin, Local Dungeness crab, mushroom demi-glace, sour cream and chive on a crisp russet potato.*

*Kalbi Beef Skewer with Toasted Sesame*

*Sweet sesame - soy marinated beef flank steak grilled medium-rare, sliced thin and rolled onto a bamboo skewer.*

#### **Butcher Block Stationary Appetizer** (Please choose one)

*Island Vegetable Bounty with Three Dipping Sauces (gluten free)*

*Flame-grilled red potato, zucchini and red pepper tossed in our herb vinaigrette, pickled asparagus, carrots and greens beans, mushrooms, celery and tomato.*

*Served with Maytag blue cheese®, spicy peanut and yogurt dill dipping sauces.*

*Northwest Farmstead Cheese Board with Seasonal Fruits and Nuts (gluten free substitute rice crackers)*

*San Juan Island Quailroft goat cheese rolled in spices & herbs, Beecher's Hand Made Cheeses in Pike Place Market, "Flagship", "No Women" and "Marco Polo", Tillamook sharp white cheddar and Maytag® Blue Cheese. Served with dried, apricots, figs, cranberries, gourmet nuts and assorted homemade crackers.*

#### **Chef in Action Appetizers Stations** (Please Select Two)

*Chef's Iron Griddle Searing Station (gluten free)*

*Seasoned cast iron grills are warmed to searing level as our Culinary Team seasons the finest northwest seafood, tempting your guest with the sizzle of fresh fish and the delicious seafood aroma only found in the Northwest.*

- Fresh Pacific Salmon with Cedar Smoked Sea Salt
- Parmesan Crusted Vancouver Island Sole with Lemon Beurre Blanc

*"Not Your Mama's" Macaroni and Cheese Station*

*Gourmet Macaroni and Cheese creations, Fusilli Bucati pasta, aged white Cheddar, smoked Gouda, Parmigiano Reggiano, butter and rich cream sautéed to order with your guests.*

- Wild Canadian Glacier Shrimp, Asparagus and Fresh Gremolada
- Farmers Market Vegetables with Crispy Onions

*Chef's Risotto Station*

- Fruit of the Forest Northwest Foraged Mushroom and Black Truffle Oil (gluten free)

*Beneath the towering old growth firs of the Mount Baker foothills lies an amazing world of wild mushrooms. Gathered mushrooms are sautéed with rosemary and garlic and folded into to creamy risotto and mounted with butter and nutty imported cheeses.*

- Wild Pacific Prawns, Scallops and Dungeness Crab (gluten free)

*Pacific shellfish sautéed with Chardonnay, creamery butter, lemon and fresh basil with creamy risotto.*

## ADDITIONS TO YOUR WEDDING RECEPTION

*This is the most important night of your life and everyone is excited for the big day!  
Surprise your guests with something unexpected.*

### Sweet Petit Four Stations

#### *Hand Made Ice Cream Sandwiches*

*Chocolate Chip Cookie with Dryers Vanilla Bean Ice Cream OR Peanut Butter Cookie with Dark Chocolate Ice Cream.*

#### *Freshly Cobblestone Baked Cookies (assorted)*

*Chocolate Chip and Peanut Butter.*

#### *Hand Dipped Chocolate Truffles (assorted)*

*Dark Chocolate Hazelnut, Dark Chocolate Passion Fruit, Dark Chocolate Coconut, Milk Chocolate Dulce de Leche and White Chocolate Café au Lait.*

#### *Petit Fours (assorted)*

*Granny Smith Apple & Caramel Drizzle, Butter Toasted Pecan & Chocolate Chunks, Cream Cheese & Chocolate Raspberry, Lemon Mousse and Wild Blueberry Shortbread.*

#### *Almond Meringue Macaroons (assorted)*

*Toasted Pistachio, Café latte, Venezuelan Chocolate and Orange Lemonade.*

#### *Mini Cupcake Lollipops (assorted)*

*Lemon Meringue, Peanut Butter Cup, Salted Carmel and Red Velvet*

### Late Night Snacks... Available only as an addition to one or our Reception Menus.

#### Chef in Action Late Night Stations- Served between 9 and 10pm to make sure the party keeps going!!!!

##### *"Not Your Mama's" Macaroni and Cheese Station (Please Select Two)*

*Gourmet Macaroni and Cheese creations, Fusilli Bucati pasta, aged white Cheddar, smoked Gouda, Parmigiano Reggiano, butter and rich cream sautéed to order for your guests.*

- *Wild Canadian Glacier Shrimp, Asparagus and Fresh Gremolada*
- *Farmers Market Vegetables with Crispy Onions*
- *Local Wild Salmon lox, capers, red onion and fresh dill*

##### *Silver Dollar Sammie's and Sliders Station (Please Select Two) Hand-made American Diner Classic Sandwiches*

- *Black Angus Sloppy Joes*  
*Lean beef, unforgettable zesty tomato sauce from childhood on a warm toasted buttery bun.*
- *American Wagyu Burger with Grilled Onions*  
*Hand pressed Kobe burgers, grilled onion, butter lettuce and drive-in sauce.*
- *Grilled Tillamook Cheddar Cheese Sandwiches*  
*Home-style honey-buttermilk bread, Tillamook's cheese you know and love grilled golden with creamery butter.*
- *Carolina Pulled Pork with Sweet Slaw*  
*Tender slow smoked pork, tangy barbeque sauce and sweet coleslaw on a corn dusted roll.*

##### *Kiln Fired Brick-Oven Pizza*

*Our dough is made fresh each morning with live yeast and Shepherd's Grain® high gluten flour. Every pizza is hand stretched to order then fired in our brick oven for crunchy old world flavors. (12' Pizza – 8 late night slices)*

- *Italian Sausage, Pepperoni, Black Olive, Mushroom and Sweet Onion*
- *Pepperoni with Zesty Red Sauce and Fresh mozzarella cheese*
- *Artichoke Hearts, Red Peppers, Mushrooms, Olives and Sweet Onion*
- *Real! Canadian Bacon and Fresh Pineapple*

##### *Street Side Taco Truck Station (Please Select Two)*

*We may not have the truck but the food is pure Tex-Mex*

- *Pork Carnitas with Grilled Pineapple*  
*Savory slow roasted pork, grilled pineapple, cilantro, and fresh salsa and queso fresco.*
- *Beef Carne Asado with Fire Roasted Green Chili*  
*Seasoned beef grilled to order, roasted chili, grilled onion, salsa, avocado cream and queso fresco.*
- *Grilled Fish Tacos with Chipotle Mayonnaise*  
*Hand rubbed Mabi Mabi, fiesta slaw with lemon dressing, roasted jalapeno, adobe sauce and cheese.*