



## Catering Information

### Menus

Enclosed for your consideration are menus for Barking Frog Catering. Barking Frog offers a broad selection of menu items but if you have special requests our Chefs will be happy to work with you on creating a signature menu. Please note our policies for plated meal selections listed below under guarantees. The food, beverage and miscellaneous prices quoted are subject to a 25% service charge and applicable Washington State sales tax. These prices are subject to change without notice, but may be confirmed up to three months prior to your event. All food for your function must be obtained from Willows Lodge and the Barking Frog. Please note that menu prices include elegant eco-friendly disposable plates, napkins, cutlery, and beverage cups. China, silverware, glassware and linens are available for an additional fee.

### Guarantees

The Catering Office must be notified of your guaranteed number of guests as well as your menu selections and entrée counts by 11:00 am three (3) business days prior to your event. Once received by the Catering Department the number will be considered a guarantee and is not subject to reduction. If you are unable to provide exact entrée counts for your plated meal you will be charged an additional \$10.00 per guest on top of the plated meal price.

### Beverage Service

Beverage menus are available upon request. Beverages for your function are purchased on a per guest basis, wine is purchased per bottle. Beer and Wine bars carry a bartender fee of \$25.00 per hour and a Full Bar incurs a bartender fee of \$50.00 per hour; both styles have a four-hour bartender minimum.

### Payment Policies

The booking fee for each event is specified on your event contract. Payment of the total estimated bill for social events is due two weeks prior to the scheduled event date. All banquet functions must have a valid credit card number on file. Willows Lodge will only bill corporate clients that have established a direct bill account with our Accounting department. If you are interested in setting up a direct bill account please request an application form; this must be submitted no later than three weeks prior to the date of your scheduled event

### Guestrooms

Willows Lodge offers 84 luxury guestrooms & suites. All guestrooms have a fireplace, patio or balcony, large soaking tub, stereo system, & complimentary high-speed Internet access. Guest room reservations can be arranged based on availability through our Catering & Conference Services department.

### Audio-Visual Equipment

Willows Lodge has enlisted AVMS Corporation to offer a comprehensive range of production services to meet your needs. Please speak to the Catering Department to obtain additional information & pricing.

# Continental Breakfasts

All continental buffets include chilled fruit juices & freshly brewed Fonte coffee & teas

## Morningtide

Sliced Market Fruit & Berries  
Pannier of Assorted Baked Goods & Bagels  
Cream Cheese, Butter, Fruit Preserves & Honey  
Breakfast Hash with Peppers & Onions  
Assorted Breakfast Wraps to include:  
Steak, Provolone Cheese, Fingerling Potatoes & Baby Peppers  
Pico de Gallo, Swiss Chard, Pepper Jack Cheese & Black Beans

\$29.00 per Guest

## Sun Up

Sliced Market Fruit & Berries  
Assorted Bread & Bagels for Toasting  
Cream Cheese, Butter, Fruit Preserves & Honey  
Herb-Roasted Potato Medley  
Buttermilk Pancakes with Maple Syrup & Spiced Butter  
Apple Sausage & Fresh Bacon  
Scrambled Eggs with a Seasonal Vegetable Medley & Gruyere Cheese

\$32.00 per Guest

## Rise & Shine

Sliced Market Fruit & Berries  
Selection of Cold Cereals & Milk  
Yogurt Parfait Bar with House-made Granola, Dried Fruit, Nuts & Fresh Berries  
Pannier of Assorted Baked Goods & Bagels  
Cream Cheese, Butter, Fruit Preserves & Honey  
Display of Smoked & Lox-Style Salmon with Traditional Condiments

\$29.00 per Guest

## Daybreak

Sliced Market Fruit & Berries  
Morning Glory & Blueberry Flaxseed Muffins  
Individual Plain, Flavored & Greek Yogurts  
House-made Steel-Cut Oatmeal with Brown Sugar  
Miniature Frittatas to Include:  
Spinach, Tomatoes & Feta Cheese  
Bacon, Mushrooms & Aged Cheddar Cheese

\$30.00 per Guest

# The Meridian Brunch

Minimum of 25 Guests

Freshly Brewed Fonte Coffee & Teas

Chilled Fruit Juices

Sliced Market Fruit & Berries

Pannier of Assorted Baked Goods & Bagels

Herbed Cream Cheese, Butter, Fruit Preserves & Honey

Salmon Display of Gerard & Dominique Lox, Smoked Salmon Side, Capers,  
Minced Red Onions, Tomato Slices, Lemon Slices & Cream Cheese

Beet Salad with Orange Segments, Aged Goat Cheese, Sliced Almonds &  
Vanilla-Honey Drizzle

Apple Sausage & Fresh Bacon

Scrambled Eggs with a Seasonal Vegetable Medley & Gruyere Cheese

Hash Browns with Chicken Sausage & Cheddar Cheese

Mascarpone-Stuffed Brioche French Toast with Huckleberries & Maple Syrup

## Omelet Station

Goat Cheese, Cheddar Cheese, Gruyere Cheese,  
Fresh Bacon, Italian Sausage, Diced Ham,  
Onions, Bell Peppers, Fresh Diced Tomatoes, Sautéed Mushrooms

\$55.00 per Guest

## Luncheon Buffets

All luncheon buffets include freshly brewed Fonte coffee & teas

### Northwest Cafe

Mixed Greens, Dried Cranberries, Marcona Almonds, Oregon Blue Cheese, Crispy Sweet Potatoes & Apple Cider Vinaigrette

Bean Salad with Pickled Red Wine Onions, Goat Cheese, Pine Nuts & Parsley

Display of Locally Produced & Imported Cheese, Dried Fruit, Nuts, Gourmet Breads & Crackers

Sliced Market Fruit & Berries

Seared Steelhead with Tarragon Beurre Blanc

Herb-Roasted Chicken with Roasted Garlic Glace de Poulet

Wild Mushroom Risotto

Rustic Bread & Butter

Apple Pie Spice Cake & Chocolate Espresso Biscotti

\$50.00 per Guest

### Southwest Cantina

Tomato & Red Pepper Bisque with Crispy Tortilla Strips

Romaine, Tomatoes, Pepitas, Cotija Cheese, Black Beans & Chipotle-Avocado Vinaigrette

Sliced Market Fruit & Berries

Taco Bar to include:

Fajita Style Chicken, Carne Asada & Southwest Vegetables

Soft Corn & Flour Tortillas

Shredded Cheese, Salsa Rojo, Shredded Lettuce, Sour Cream & Guacamole

Southwest Rice

Black Beans with Cotija & Cilantro

Basket of Tri-Color Tortilla Chips

Spicy Chili Chocolate Cookies & Housemade Cajeta Churros

\$45.00 per Guest

### Mediterranean Kitchen

Mixed Green, Cucumbers, Tomatoes, Green Beans, Red Peppers & Herb Vinaigrette

Farro Tabbouleh with Cherry Tomatoes, Red Onion, Cucumbers & Lemon-Honey-Olive Oil Emulsion

Sliced Market Fruit & Berries

Greek-Marinaded Grilled Chicken, Braised Lamb Shoulder & House-made Falafel

Assortment of Spreads to Include Hummus, Tyrosalata & Tzatziki

Platter of Sliced Tomatoes, Lettuce Leaves, Sliced Onion & Artichoke Hearts

Basket of Pita Bread, Wraps & Pita Chips

Baklava Roulade & Melomakarona

\$45.00 per Guest

## Luncheon Buffets

All luncheon buffets include freshly brewed Fonte coffee & teas

### Harvest Bistro

Butternut Squash Soup with Crème Fraiche & Crispy Sage  
Arugula, Cougar Gold Cheddar, Dried Cranberries, Hazelnuts, Red Wine Pickled Onions & Pomegranate Vinaigrette  
Baby Kale, Shredded Brussels Sprouts, Blueberries, Carrots, Walnuts, Golden Raisins & Chia-Apple Cider Yogurt Dressing  
Display of Locally Produced & Imported Cheese, Dried Fruit, Nuts, Gourmet Breads & Crackers  
Sliced Market Fruit & Berries

#### Assortment of Hot Sandwiches to Include:

Smoked Turkey Breast, Bacon, Roma Tomatoes, Cheddar Cheese & Avocado Aioli on Sourdough  
Cured Italian Meats, Fresh Mozzarella, Roasted Tomatoes & Arugula Pesto Aioli on Focaccia  
Mushroom "Cheesesteak" with Peppers, Onions, Provolone Cheese & Aioli on Potato Baguette

Spiked Chocolate Crèmeux Cups & Rum Coconut Custard Cake

\$43.00 per Guest

### Trattoria Italiano

Caesar Salad with Parmesan, Focaccia Croutons, Lemon & Creamy Caesar Dressing  
Antipasti Salad with Fresh Mozzarella, Pepperoncinis, Cherry Tomatoes, Olives, Artichoke Hearts, Mixed Greens & Italian Herb Vinaigrette  
Charcuterie Platter of Cured Meats & Italian Cheeses with Traditional Condiments  
Sliced Market Fruit & Berries  
Herb-Crusted Pork Tenderloin Rosa di Parma with Herb Parmesan Cream  
Seared Chicken Breast with Eggplant & Mushroom Puttanesca  
Baked Pasta with Ricotta Cheese, Mozzarella Cheese & Roasted Tomatoes  
Pine Nut Marsala Tarts & Tiramisu Cups

\$49.00 per Guest

### Willows Deli

Garden Salad with Assorted Dressings  
Chef's Choice Deli Salad  
Sliced Market Fruit & Berries  
Maple Cured Ham, Roast Beef, Salami, Rosemary Turkey Breast & Grilled Chicken Breast  
Assorted Fresh & Grilled Market Vegetables  
Sliced Cheeses to Include Cheddar, Swiss, Havarti & Pepper Jack  
Assortment of Flavored Spreads & Traditional Deli Condiments  
Basket of Gourmet Breads, Wraps & Assorted Bagels  
Selection of Gourmet Potato Chips  
Assorted Seasonal Cookies & Dessert Bars

\$42.00 per Guest

# Plated Lunches

All plated lunches include rustic bread & butter, freshly brewed Fonte coffee & teas

The highest selected entrée price will be applied to all meals.

Exact entrée counts are due three (3) business days prior to the event date.

If exact counts are not provided by this due date there will be an additional fee of \$10.00 per guest applied to the highest selected entrée price

Client must also provide meal designators for each guest.

## Appetizers

One of the following plated appetizers can be added to any plated lunch for an additional charge:

Marinated, Grilled & Stuffed Portobello Mushrooms Wild Rice, Crushed Marcona Almonds, Balsamic Reduction	\$10.00 per Guest
Smoked Duck Breast Frisee Salad, Dried Cherries, Walnuts, Sherry Vinaigrette	\$10.00 per Guest
Grand Marnier Prawns Mixed Greens, Orange Segments, Lemongrass Vinaigrette	\$10.00 per Guest
Garlic-Ginger Buckwheat Noodle Soup Swiss Chard, Scallions, Pickled Baby Bok Choy	\$10.00 per Guest

## Starters

Choice of one (1)

Mixed Greens, Goat Cheese Croquettes, Dried Strawberries, Macadamia Nuts & Champagne Vinaigrette

Caesar Salad with Crispy Parmesan, Brioche Crouton, Fresh Lemon & Creamy Caesar Dressing

Warm Shredded Kale, Crispy Brussels Sprouts, Golden Raisins, Smoked Almonds, Blue Cheese & Roasted Garlic-Balsamic Vinaigrette

Frisée & Spinach, Drunken Goat Cheese, Dried Pears, Walnuts, Beet Chips & Port Wine Vinaigrette

## Entrées

Choice of three (3)

Exact entrée counts must be provided three (3) business days prior to the event date

Beef Tenderloin, White Cheddar & Chive Whipped Potatoes, Seasonal Vegetable Medley, Huckleberry Veal Demi-Glace	\$55.00 per Guest
Herbed Lamb Loin, Creamy Thyme Polenta, Roasted Brussels Sprouts, Port Wine Reduction	\$54.00 per Guest
Seared Chicken Breast, Wild Mushroom Ravioli, Roasted Broccolini, Porcini Mushroom Cream	\$49.00 per Guest
Seared Duck Breast, Creamy Cherry Farro, Red Wine-Braised Cabbage, Fennel-Apple Purée	\$50.00 per Guest
Grilled Pork Tenderloin, Gruyere Potato Gratin, Haricot Verts, Red Onion Jam	\$49.00 per Guest
Pan-Seared Steelhead, Fingerling Potato Confit, Mustard Greens, Pickled Shiitake Mushrooms, Chili Oil	\$52.00 per Guest
Oven-Roasted Sea Bass, Beluga Lentils, Roasted Carrots, Braised Leeks, Tomato Cream	\$54.00 per Guest
Pan-Seared Scallops, Sweet Chili Buckwheat Noodles, Grilled Endive, Ginger-Mirin Butter	\$54.00 per Guest
Vegetarian: Seasonal Vegetable & Sun-Dried Tomato Risotto, Roasted Brussels Sprouts, Parmesan Cheese, Pine Nuts	\$45.00 per Guest
Vegan: Braised Delicata Squash, Wild Mushrooms, Swiss Chard, Crispy Chickpeas, Aged Sherry	\$45.00 per Guest

## Duo Plate Entrées

If you cannot obtain exact entrée counts from your guests you may instead select two (2) of the following Entrées to be served as a duet entrée to all guests

Beef Tenderloin with Huckleberry Demi-Glace  
Seared Steelhead with Tarragon Beurre Blanc  
Seared Chicken Breast with Eggplant Puttanesca  
Poached Sea Bass with Caramelized Onion Soubise

All duo plate Entrées will be served with White Cheddar & Chive Potatoes & Seasonal Vegetable Medley

\$55.00 per Guest

## Desserts

Choice of one (1)

Roasted Pecan Tart, Muscavado Anglaise, Bourbon Whipped Ganache, Candied Pecans

Black Forest Cake, Brandied Cherries, Kirsch Chocolate Sauce, White Chocolate Whip

Spiced Apple Financier, Salted Caramel Coulis, Cinnamon Chantilly

Duo: Maple Cake, Cranberry Compote, Orange Caramel, Mascarpone Cream;  
Irish Death Chocolate Cake, Crispy Praline, Caramel Bananas

# Mid-Morning & Afternoon Theme Breaks

## Coffee Shop

Made-to-Order Espresso Drinks, House-made Biscotti,  
Mini Croissants, Lavender Butter & Fruit Preserves

\$14.00 per Guest

## Rev Up Your Engine

Assorted Cold-Brew Coffee Drinks, Chocolate-Covered Espresso Beans &  
Freshly Baked Cookies

\$14.00 per Guest

## Trailblazing

Build-Your-Own Trail Mix Station with House-made Granola, Dried Fruit,  
Assorted Nuts & Seeds, Mini-Chocolate Chips, M&Ms & Shredded Coconut

\$10.00 per Guest

## Willows Bars

Peanut Butter Cookie Brownie Bars with Roasted Peanuts,  
Chocolate Crispies, Pretzel Bits & Peanut Butter Cups

\$4.00 per Guest

## Afternoon Matinee

Fresh Popcorn with Flavored Salts, Licorice &  
Traditional Candy Counter Selections

\$12.00 per Guest

## Tee Time

Golfer's Snack Mix, Arnold Palmers, Mixed Nuts, Wasabi Peas & M&Ms

\$12.00 per Guest

## Take a Hike

Willows Lodge Trail Mix, Kind Bars, Cliff Bars, Whole Fruit,  
Peanut Butter-Filled Pretzels & Jerky

\$15.00 per Guest

## Skinny Dipping

Lavish Display of Fresh Fruit & Berries, Fresh Market Vegetable Display,  
Pita Chips, Gluten-Free Crackers, Hummus & Cucumber-Dill Ranch

\$16.00 per Guest

## Rainy Day Respite

Rosemary-Roasted Marcona Almonds, Smoked Salmon Dip, Tillamook Cheese,  
La Panzanella Croccantini Crackers & Herb-Infused Lemonade

\$17.00 per Guest

## Seventh Inning Stretch

Soft Pretzels with Cheese Sauce, Stone Ground Mustard & Yellow Mustard,  
Honey-Roasted Peanuts, Cracker Jacks, Mini Corndogs & Root Beer

\$16.00 per Guest

## A La Carte Items

Brownies & Cookies	\$36.00/dozen	Hard Pretzels	\$24.00/pound
Chips, Salsa & Guacamole	\$8.00/guest	Root Beer Floats	\$8.00/guest
Mixed Nuts	\$28.00/pound	Basket of Whole Fruit	\$3.00/piece
Popcorn with Flavored Salts	\$7.00/guest	Assorted Candy	\$6.00/guest



## Break & Reception Platters

### Southwest Fiesta

House-made Guacamole, Roasted Corn & Tomato Salsa, Refried Bean Dip, Queso Fundido & Tortilla Chips

\$12.00 per Guest

### Baked Brie

Warm Brie in Puff Pastry served with Nuts, Dried Fruit, Gourmet Breads & Crackers

\$12.00 per Guest

### Market Vegetable Display

Display of Seasonal Sliced Vegetables & Cucumber-Dill Ranch Dip

\$9.00 per Guest

### Cheese Display

Display of Locally Produced & Imported Cheese, Dried Fruit, Nuts, Gourmet Breads & Crackers

\$14.00 per Guest

### Charcuterie Platter

Display of Aged Cured Meats, Herbed Feta Cheese, Assorted Condiments, Gourmet Breads & Crackers

\$18.00 per Guest

### Meze Platter

Mixed Olives, Marinated Vegetables, Feta Cheese, Hummus, Tyrosalata, Tzatziki, Grilled Pita Bread & Dolmades

\$13.00 per Guest

### Iced Seafood Display

Poached Jumbo Prawns & Snow Crab Claws with Fresh Lemon Slices & Cocktail Sauce

\$24.00 per Guest

### Fruit Display

Lavish Display of Seasonal Fresh Fruit & Berries

\$10.00 per Guest

### Pan-Asian Platter

Housemade BBQ Pork, Vegetarian Spring Rolls, Assorted Fresh Sushi & Chilled Grilled Lime-Chile Marinated Prawns with Wasabi, Soy Sauce, Pickled Ginger, Hot Mustard & Toasted Sesame Seeds

\$24.00 per Guest

### Dessert Display

Chef's Selection of Chocolate Dipped Strawberries, Miniature Desserts, Tartlets & Other Sweets (3 Pieces Per Guest)

\$12.00 per Guest

# Hors d'Oeuvres

## Vegetarian

Butternut Squash Arancini with Sage-Infused Maple Syrup	\$48.00 per Dozen
Vegetarian Samosas with Mango Chutney	\$48.00 per Dozen
Wild Mushroom Crostinis with Goat Cheese & Sherry Gastrique	\$48.00 per Dozen
Pan-Asian Vegetable Spring Rolls with Sweet & Spicy Dipping Sauce	\$48.00 per Dozen
Roasted Brussel Sprout Skewers with Goat Cheese Fondue	\$48.00 per Dozen
Mascarpone, Gorgonzola & Caramelized Red Onion Miniature Quiches	\$48.00 per Dozen
Quinoa Cakes with Roasted Peppers, Mushrooms, Kale, Smoked Mozzarella & Crème Fraiche	\$48.00 per Dozen

## Seafood

Crab Melts with Provolone Cheese & Tarragon	\$48.00 per Dozen
Seared Scallops with Avocado Aioli, Port Wine Gel & Parsley	\$48.00 per Dozen
House-Smoked Salmon on Croccantini with Herbed Cream Cheese & Microgreens	\$48.00 per Dozen
Baked Salmon Tarts with Arugula Pesto	\$48.00 per Dozen
Barking Frog Signature Grand Marnier Prawns	\$48.00 per Dozen
Shrimp & Poblano Grits with Scallion Salad	\$48.00 per Dozen
Seared Tuna on Cucumber Rounds with Wasabi Aioli & Daikon Sprouts	\$48.00 per Dozen

## Meat

Bacon Jam Crostinis with Aged Sherry & Tomato Vinaigrette	\$48.00 per Dozen
Beef Tartar in Phyllo Cups with Shaved Truffles & Crispy Capers	\$48.00 per Dozen
Smoked Short Rib Tarts with Blue Cheese & Veal Demi Drizzle	\$48.00 per Dozen
Seared Beef Tenderloin with Red Onion Jam on Brioche Rounds	\$48.00 per Dozen
Prosciutto, Goat Cheese, Fig Jam & Micro Arugula on Focaccia	\$48.00 per Dozen
NY Strip Loin on Potato Crisps with Whipped Oregon Blue Cheese & Pickled Carrots	\$48.00 per Dozen
Cured Chorizo on Tomato Crackers with Cotija Cheese & Chimichurri	\$48.00 per Dozen

## Poultry

Duck Confit Beignets with Huckleberry Preserves	\$48.00 per Dozen
Smoked Duck Breast on Toasted Brioche with Cherry Glaze	\$48.00 per Dozen
Chicken Potstickers with Yuzu-Soy Glaze	\$48.00 per Dozen
Honey Chicken on Coconut Rice with Pickled Scallion in Asian Spoons	\$48.00 per Dozen
Poached Quail Eggs on Buckwheat Blinis with Crème Fraiche, Shaved Truffle & Fleur de Sel	\$48.00 per Dozen
Mini Chicken Quesadillas with Salsa Verde and Pico de Gallo	\$48.00 per Dozen
Chicken, Dried Cranberry & Pecan Salad in Endive Leaves	\$48.00 per Dozen

## Reception Displays & Stations

These items are only available as add-ons to other menus & cannot be ordered independently

### **Pasta Station - \$25.00 per Guest**

Served with Shaved Parmesan, Rustic Bread & Butter

Pastas: Gemelli & Three-Cheese Tortellini

Sauces: Basil Pesto Cream Sauce & Traditional Marinara

Toppings: Seasonal Vegetables, Kalamata Olives, Wild Mushroom Medley, Pancetta,  
Grilled Chicken & Shrimp

### **Carving Station - \$25.00 per Guest**

Served with Dinner Rolls

Pork Loin with Balsamic-Cherry Glaze  
Pineapple-Glazed Ham with Sweet Soy & Spicy Mustard  
Oven-Roasted Turkey Breast  
Prime Rib au Jus with Creamy Horseradish

### **Skewers - \$4.50 per Skewer**

Minimum of one (1) per Guest

Balsamic-Glazed Beef  
Chili & Garlic Chicken  
Italian Herb Pork with Parmesan Cream  
Roasted Vegetables with Arugula Pesto

### **Sliders - \$8.00 per Slider**

Minimum of one (1) per Guest

Wagyu Beef, Candied Bacon, Blue Cheese & Tomato Aioli  
Fried Chicken, Sliced Pickles & Aioli  
Falafel Gyro with Feta, Tomatoes & Tzatziki

### **Entrée Martinis - \$12.00 per Martini**

Minimum of one (1) per Guest

Red-Wine Braised Short Ribs, Yukon Gold Whipped Potatoes, Thumbelina Carrots & Veal Demi  
Pan-Seared Steelhead, Creamy Farro, Chanterelle Mushrooms & Herb Emulsion  
Gnocchi, Wild Mushroom Cream Sauce, Sautéed Chard & Pine Nuts

### **Flatbread Pizzas - \$12.00 per Flatbread**

Chef's Selection of Assorted Seasonal Flatbread Pizzas

# Wine Country Reception Buffet

Minimum of 15 guests

## Tray-Passed Hors d' Oeuvres (one of each per guest)

Butternut Squash Arancini with Sage-Infused Maple Syrup

Barking Frog Signature Grand Marnier Prawns

Baked Salmon Tarts with Arugula Pesto

Cured Chorizo on Tomato Crackers with Cotija Cheese & Chimichurri

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Display of Seasonal Sliced Vegetables & Grilled Pita Bread with Hummus & Tzatziki Dip

Display of Locally Produced & Imported Cheese,  
Dried Fruit, Fresh Berries, Grapes, Nuts, Gourmet Breads & Crackers

Display of Aged Cured Meats, Herbed Feta Cheese, Assorted Condiments,  
Gourmet Breads & Crackers

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## Entrées:

### Skewers (One of each per guest):

Balsamic-Glazed Beef

Chili & Garlic Chicken

Italian Herb Pork with Parmesan Cream

### Sliders (Two total per guest):

Wagyu Beef, Candied Bacon, Blue Cheese & Tomato Aioli

Fried Chicken, Sliced Pickles & Aioli

Falafel Gyro with Feta, Tomatoes & Tzatziki

### Flatbread Pizzas (one-half per person):

Chef's Selection of Seasonal Flatbread Pizzas

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Dessert Display of Chocolate Dipped Strawberries, Miniature Desserts,  
Tartlets & Other Sweets

Freshly Brewed Fonte Coffee & Teas

**Buffet Price - \$60.00 Lunch/\$70.00 Dinner, per guest**

# Woodinville Valley Buffet

Minimum of 15 guests

## Tray-Passed Hors d'Oeuvres (one of each per guest)

Quinoa Cakes with Roasted Peppers, Mushrooms, Kale, Smoked Mozzarella & Crème Fraiche  
Barking Frog Signature Grand Marnier Prawns  
NY Strip Loin on Potato Crisps with Whipped Oregon Blue Cheese & Pickled Carrots  
Chicken, Dried Cranberry & Pecan Salad in Endive Leaves

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Spinach & Arugula, Riesling-Braised Apples, Candied Walnuts,  
Smoked Beecher's Flagship Cheese & Lemon-Chia Vinaigrette

Iced Seafood Display with Poached Jumbo Prawns, Snow Crab Claws,  
Fresh Lemon Slices & Cocktail Sauce

Display of Locally Produced & Imported Cheese,  
Dried Fruit, Nuts, Gourmet Breads & Crackers

Lavish Display of Seasonal Fresh Fruit & Berries

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## Choice of Entrées:

Beef Tenderloin with Roasted Garlic Demi-Glace

Pork Tenderloin with Sautéed Apples & Stone-Ground Mustard Cream

Seared Steelhead with Smoked Tomato Cream & Pickled Fennel

Pan-Seared Chicken with Herbed Parmesan Cream Sauce

Oven Roasted Sea Bass with Butternut Squash Cream & Confit Cipollini Onions

Vegetarian: Roasted Garlic & Asiago Tortellini with Brown Butter, Kale, Parmesan & Pine Nuts

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White Cheddar & Chive Whipped Potatoes

Seasonal Vegetable Medley

Rustic Bread & Butter

Tiramisu Cups

Black Forest Cake

Lemon-Lime Meringue Tarts

Freshly Brewed Fonte Coffee & Teas

**Buffet Price for Two (2) Entrées - \$72.00 Lunch/\$82.00 Dinner, per guest**  
**Buffet Price for Three (3) Entrées - \$82.00 Lunch/\$92.00 Dinner, per guest**

# Willows Lodge Buffet

## All Buffets Include:

Display of Locally Produced & Imported Cheese, Dried Fruit, Nuts, Gourmet Breads & Crackers  
Lavish Display of Seasonal Fresh Fruit & Berries  
Rustic Bread & Butter  
Freshly Brewed Fonte Coffee & Teas

## Choice of Two (2) Salads:

Mixed Greens, Dried Cranberries, Marcona Almonds, Oregon Blue Cheese, Crispy Sweet Potatoes & Apple Cider Vinaigrette  
Baby Kale, Shredded Brussels Sprouts, Blueberries, Carrots, Walnuts, Golden Raisins & Chia-Apple Cider Yogurt Dressing  
Arugula, Cougar Gold Cheddar, Dried Cranberries, Hazelnuts, Red Wine Pickled Onions & Pomegranate Vinaigrette  
Mixed Greens, Cucumbers, Tomatoes, Green Beans, Red Peppers & Herb Vinaigrette  
Farro Tabbouleh with Cherry Tomatoes, Red Onion, Cucumbers & Lemon-Honey-Olive Oil Emulsion  
Bean Salad with Pickled Red Wine Onions, Feta Cheese, Pine Nuts & Parsley  
Antipasti Salad with Fresh Mozzarella, Pepperoncinis, Cherry Tomatoes, Olives, Artichoke Hearts, Mixed Greens & Italian Herb Vinaigrette  
Beet Salad with Orange Segments, Aged Goat Cheese, Sliced Almonds & Vanilla Honey Drizzle

## Choice of Two (2) Side Dishes:

Herb Whipped Yukon Gold Potatoes  
Fingerling Potato Confit with Lardons  
Black & White Rice Pilaf  
Lentil Medley with Pancetta  
Roasted Heirloom Carrots with Aged Sherry  
Seasonal Vegetable Medley  
Wild Mushroom Risotto

## Choice of Entrées:

Pork Tenderloin with Port Beurre Rouge  
Prime Rib of Beef au Jus with Creamy Horseradish  
Seared Lamb Loin with Herbed Butter  
Seared Steelhead with Stoneground Mustard Cream  
Seared Mahi Mahi with Pineapple Pico de Gallo  
Chicken Breast with Tarragon Broth  
Vegetarian: Roasted Delicata Squash with Swiss Chard & Sherry Cream

## Choice of Two (2) Desserts:

Chocolate Fudge Praline Bars  
Bourbon Pecan Pie  
Irish Death Chocolate Cake  
Spiked Chocolate Crèmeux Cups  
Apple Pie Spice Cake  
Grand Marnier Crème Brûlée  
Rum Coconut Custard Cake  
Poached Pear with Almond Cream

**Buffet Price for Two (2) Entrées - \$65.00 Lunch/\$75.00 Dinner, per guest**  
**Buffet Price for Three (3) Entrées - \$75.00 Lunch/\$85.00 Dinner, per guest**

# Plated Dinners

All plated dinners include rustic bread & butter, freshly brewed Fonte coffee & teas

The highest selected entrée price will be applied to all meals.

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this due date there will be an additional fee of \$10.00 per guest applied to the entrée price & the Entrées will be modified by the chef to allow for only one starch side dish & one vegetable side dish for all Entrées.

Client must also provide meal designators for each guest.

## Appetizers

Choice of one (1)

Marinated, Grilled & Stuffed Portobello Mushrooms  
Wild Rice, Crushed Marcona Almonds, Balsamic Reduction

Smoked Duck Breast  
Frisee Salad, Dried Cherries, Walnuts, Sherry Vinaigrette

Grand Marnier Prawns  
Mixed Greens, Orange Segments, Lemongrass Vinaigrette

Garlic-Ginger Buckwheat Noodle Soup  
Swiss Chard, Scallions, Pickled Baby Bok Choy

## Starters

Choice of one (1)

Mixed Greens, Goat Cheese Croquettes, Dried Strawberries, Macadamia Nuts & Champagne Vinaigrette

Caesar Salad with Crispy Parmesan, Brioche Crouton, Fresh Lemon & Creamy Caesar Dressing

Warm Shredded Kale, Crispy Brussels Sprouts, Golden Raisins, Smoked Almonds, Blue Cheese & Roasted Garlic-Balsamic Vinaigrette

Frisée & Spinach, Drunken Goat Cheese, Dried Pears, Walnuts, Beet Chips & Port Wine Vinaigrette

## Entrées

Choice of three (3). Exact entrée counts must be provided three (3) business days prior to the event date

Beef Tenderloin, White Cheddar & Chive Whipped Potatoes, Seasonal Vegetable Medley, Huckleberry Veal Demi-Glace	\$85.00 per Guest
Herbed Lamb Loin, Creamy Thyme Polenta, Roasted Brussels Sprouts, Port Wine Reduction	\$84.00 per Guest
Seared Chicken Breast, Wild Mushroom Ravioli, Roasted Broccolini, Porcini Mushroom Cream	\$79.00 per Guest
Seared Duck Breast, Creamy Cherry Farro, Red Wine-Braised Cabbage, Fennel-Apple Purée	\$80.00 per Guest
Grilled Pork Tenderloin, Gruyere Potato Gratin, Haricot Verts, Red Onion Jam	\$79.00 per Guest
Pan-Seared Steelhead, Fingerling Potato Confit, Mustard Greens, Pickled Shiitake Mushrooms, Chili Oil	\$82.00 per Guest
Oven-Roasted Sea Bass, Beluga Lentils, Roasted Carrots, Braised Leeks, Tomato Cream	\$84.00 per Guest
Pan-Seared Scallops, Sweet Chili Buckwheat Noodles, Grilled Endive, Ginger-Mirin Butter	\$84.00 per Guest
Vegetarian: Seasonal Vegetable & Sun-Dried Tomato Risotto, Roasted Brussels Sprouts, Parmesan Cheese, Pine Nuts	\$75.00 per Guest
Vegan: Braised Delicata Squash, Wild Mushrooms, Swiss Chard, Crispy Chickpeas, Aged Sherry	\$75.00 per Guest

## Duo Plate Entrées

If you cannot obtain exact entrée counts from your guests you may instead select two (2) of the following Entrées to be served as a duet entrée to all guests

Beef Tenderloin with Huckleberry Demi-Glace  
Seared Steelhead with Tarragon Beurre Blanc  
Seared Chicken Breast with Eggplant Puttanesca  
Poached Sea Bass with Caramelized Onion Soubise

All duo plate Entrées will be served with White Cheddar & Chive Potatoes & Seasonal Vegetable Medley

\$85.00 per Guest

## Desserts

Choice of one (1)

Roasted Pecan Tart, Muscavado Anglaise, Bourbon Whipped Ganache, Candied Pecans

Black Forest Cake, Brandied Cherries, Kirsch Chocolate Sauce, White Chocolate Whip

Spiced Apple Financier, Salted Caramel Coulis, Cinnamon Chantilly

Duo: Maple Cake, Cranberry Compote, Orange Caramel, Mascarpone Cream;  
Irish Death Chocolate Cake, Crispy Praline, Caramel Bananas



## Non-Alcoholic Beverages

Freshly Brewed Fonte Coffee & Teas	\$4.00 per Guest
Assorted Pepsi Products, Voss Mineral Waters & Bottled Waters	\$5.00 Each
Assorted Cold Brew Coffee Drinks	\$7.00 Each
Fresh Fruit Juices, Lemonade &/or Iced Tea	\$16.00 per Carafe
Martinelli's Sparkling Cider	\$16.00 per Bottle

## Non-Alcoholic Specialty Mocktails

**\$24.00 per Carafe**

**Limit of 2 selections per event; each carafe yields 4 servings; minimum order of 2 carafes required**

### Flavored Lemonade

Your Choice of Berry, Rosemary, Lavender or Basil - mixed with Fresh Lemonade & Simple Syrup  
(Custom flavors available upon request, pricing subject to change)

### Apple Ginger Sparkler

Martinelli's Sparkling Cider, Ginger Syrup

### Peaches n' Dreams

Peach Nectar, Muddled Lemons, Lemonade, Orange Juice

### Liquid Sunshine

Pineapple Juice, Lemon Juice, Orange Juice, Grapefruit Juice, Sprite

### Mango Madness

Fresh Mango Purée, Pineapple Juice, Club Soda

### White Peach & Lemon-Thyme Spritzer

White Peach Juice, Lemon-Thyme Syrup, Sparkling Water

### Green Refresher

Chilled Green Tea, Muddled Cucumbers & Limes, Apple Juice, Club Soda

# Spirits, Ales & Liquors

## Spirits

Ketel One Vodka  
Bombay Sapphire Gin  
Johnny Walker Black Label  
Bacardi Rum  
Bulleit Bourbon  
Crown Royal Blended Whiskey  
Herradura Reposado Tequila

\$12.00 Each

## **Specialty Cocktails**

Limit of 2 selections per event; minimum order of 25 required

Fireside Martini - gin, lemon juice, grapefruit juice & honey  
Orchard Spice - vodka, apple juice, cinnamon syrup, lemon juice & bourbon beer  
Winter's Ginger – scotch, honey, lemonade & ginger syrup  
Bourbon Blaze – bourbon, triple sec, orange juice, raspberry purée & club soda  
Berry Orange Affair – tangerine vodka, triple sec, orange juice, cranberry juice & cherry brandy  
St. Germaine & Pomegranate Spritzer – pomegranate juice, elderflower liqueur, sparkling wine & club soda  
Drink and Be Berry – ruby red vodka, black currant purée & sparkling wine

\$14.00 Each

## Cordials & Cognacs

Kahlua  
Frangelico  
Bailey's Irish Cream  
Sambuca Romana  
Amaretto di Saronno  
Grand Marnier  
Courvoisier V.S.O.P.

\$12.00 Each

## Assorted Beers

Redhook Brewery ESB  
Twenty Corners Brewing Company Autonomous IPA  
Widmer Brothers Brewing Hefeweizen  
Deschutes Brewery Black Butte Porter  
Stella Artois  
Locust Cider Original Dry Hard Cider  
Corona  
Amstel Light

\$6.00 per Bottle

# Wine List

## Classic

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Torre Oria Brut	Valencia, Spain	36
Domaine Ste. Michelle Brut	Columbia Valley	40
EFESTÈ Evergreen Riesling	Columbia Valley	38
Woodinville Wine Cellars Sauvignon Blanc	Columbia Valley	38
Chateau Ste. Michelle Horse Heaven Hills Sauvignon Blanc	Horse Heaven Hills	42
Willows Lodge Chardonnay	Columbia Valley	36
Broadside Chardonnay	Central Coast	42
Capitello Pinot Gris	Willamette Valley	38
Powers Syrah	Columbia Valley	38
Canoe Ridge Expedition Merlot	Horse Heaven Hills	38
Willows Lodge Cabernet	Columbia Valley	36
Chateau Ste. Michelle Indian Wells Cabernet	Columbia Valley	40
Ontanon Tempranillo	Rioja, Spain	40

## Premium

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Adami Prosecco	Treviso, Italy	50
Chateau Ste. Michelle Eroica Riesling	Columbia Valley	53
Cloudy Bay Sauvignon Blanc	Marlborough, New Zealand	60
Guardian Newsprint Chardonnay	Columbia Valley	56
Alexandria Nicole Viognier	Columbia Valley	46
Erath Pinot Noir	Willamette Valley	45
Soter Planet Oregon Pinot Noir	Willamette Valley	56
Tenet Wines Pundit Syrah	Columbia Valley	49
Northstar Merlot	Columbia Valley	60
Novelty Hill Cabernet	Columbia Valley	48
Il Vintners Legit Cabernet	Columbia Valley	56
Savage Grace Cabernet Franc	Columbia Valley	65

## Sommelier Select

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Nicolas Feuillatte Blue Label Brut	Champagne	72
Veuve Clicquot Yellow Label Brut	Champagne	128
EFESTÈ Lola Chardonnay	Columbia Valley	70
Romabuer Chardonnay	Napa Valley	95
Domaine Serene Yamhill Cuvee Pinot Noir	Willamette Valley	80
Stevens Winery Black Tongue Syrah	Yakima Valley	68
EFESTÈ Final Final Cabernet/Syrah	Columbia Valley	72
Betz Cuvee Frangin Cabernet Blend	Columbia Valley	80
Quilceda Creek CVR Cabernet Blend	Columbia Valley	110
Mark Ryan Dead Horse Cabernet Blend	Columbia Valley	130