

Dinner Option 1

Three Course Menu \$58 per person. Includes soup or salad, entrée, dessert, soda, coffee and tea. Menus must be selected before event.

STARTER

Pre-select One

Matts' House Salad

Wild greens, carrots, sweet ripe tomatoes, house made croutons with basil vinaigrette

Caesar Salad

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon & croutons

Baby Spinach

Spiced Pecans, green apple, gorgonzola and balsamic vinaigrette

The Wedge

Iceberg, grape tomatoes, bacon, Walla Walla sweet onion and Maytag bleu cheese dressing

Seafood Chowder

Dungeness crab, halibut and shrimp in a creamy vegetable & port infused stock

ENTRÉE

Pre-select two options for your guests to choose from. Specific item counts are preferred.

Grilled Wild Alaskan Salmon

White truffle-dijon vinaigrette, Yukon gold mashed potatoes and seasonal vegetables

Grilled Sea Scallops

Tangerine beurre blanc, citrus jasmine rice and seasonal vegetables

Pan Roasted Lamb Loin

Chic pea pancake, chermoula and seasonal vegetables

Rotisserie Pork

*Spice rubbed pork loin, roasted on the apple wood rotisserie,
Rosemary scalloped potatoes, cider jus & apple red onion chutney*

Filet Mignon

Gorgonzola, Madera demi glace, Yukon Gold mashed potatoes, seasonal vegetables

5 Spice Duck Breast

Dried cherry gastrique, sweet potato spatzel, seasonal vegetables

Herb Rubbed Rock Cornish Game Hen

Porcini cream, roasted garlic Yukon gold mashed potatoes, seasonal vegetables

Gorgonzola Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts

DESSERTS

Pre-select One

Grand Marnier Crème Brulee

Caramelized sugar crust, hazelnut tuile

Hot Chocolate

Bittersweet chocolate soufflé with a molten milk chocolate center, white chocolate ice cream

Rustic Apple Tart

Bourbon caramel sauce, vanilla bean ice cream, spiced pecans

Key Lime Tart

Graham cracker crust, key lime curd, whipped cream and toasted coconut

Tiramisu Parfait

Ladyfingers, mascarpone mousse and bittersweet chocolate

Coconut Sorbet

With tropical fruits

Dinner Option 2

Three Course Menu \$48 per person Includes soup or salad, entrée, dessert, soda, coffee and tea. Menus must be selected before event.

STARTER

Pre-Select One

Matts' House Salad

Wild greens, carrots, sweet ripe tomatoes, house made croutons with basil vinaigrette

Classic Spinach Salad

Balsamic-mustard vinaigrette, bacon, tomato, egg & mushroom

Caesar Salad

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon & croutons

Seafood Chowder

Dungeness crab, halibut and shrimp in a creamy vegetable & port infused stock

ENTRÉE

Pre-select two options for your guests to choose from. Specific item counts are preferred.

Grilled Wild Alaskan Salmon

Lemon beurre blanc, Yukon Gold mashed potatoes and seasonal vegetables

Potato Gnocchi Marinara with Italian Sausage

Fresh herbs and parmesan

Grilled Tiger Prawn Risotto

Bacon, leeks, fresh herbs and goat cheese

Petit Filet Mignon

Gorgonzola, Madera demi glace, Yukon Gold mashed potatoes, seasonal vegetables

Chicken Breast Saltimbocca

Stuffed with goat cheese, sage and prosciutto, smoked tomato butter sauce

Honey Molasses Barbequed Chicken Breast

Smashed potatoes and seasonal vegetables

Gorgonzola Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts

DESSERTS

Pre-select One

Grand Marnier Crème Brulee

Caramelized sugar crust, hazelnut tuile

Hot Chocolate

Bittersweet chocolate soufflé with a molten milk chocolate center, white chocolate ice cream

Rustic Apple Tart

Bourbon caramel sauce, vanilla bean ice cream, spiced pecans

Key Lime Tart

Graham cracker crust, key lime curd, whipped cream and toasted coconut

Tiramisu Parfait

Ladyfingers, mascarpone mousse and bittersweet chocolate

Coconut Sorbet

With tropical fruits

Lunch

Two Course Menu, \$28 per person. Can be combined as entrée and dessert or starter and entrée. Includes soda, coffee or tea.

Three Course Menu, \$32 per person. Includes starter, entrée, dessert, coffee, soda or tea, Menus must be selected before event.

STARTERS

Pre-Select One

Matts' House Salad

Wild greens, carrots, sweet ripe tomatoes, house made croutons with basil vinaigrette

Classic Spinach Salad

Balsamic-mustard vinaigrette, bacon, tomato, egg & mushroom

Caesar Salad

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon & croutons

Seafood Chowder

Dungeness crab, halibut and shrimp in a creamy vegetable & port infused stock

ENTRÉE

Pre-select two of the following for your guests to choose from:

Grilled Wild Salmon

White truffle-Dijon vinaigrette, Yukon gold mashed potatoes, seasonal vegetables

Ginger Scallion Crab Cakes

Wasabi cilantro sauce, lemon jasmine rice

Oven Roasted Chicken Breast

Honey molasses BBQ sauce, Yukon Gold mashed potatoes and seasonal vegetables

Applewood Grilled Chicken Sandwich

Skinless chicken breast, Tillamook cheddar, smoked bacon, lettuce, tomato, Dijon mayo & guacamole

Beef Tenderloin Baguette

Horseradish mayo, Maytag bleu cheese & red onion
With Tim's Cascade potato chips

Skirt Steak Salad

Bacon, bleu cheese, pickled onions, avocado and honey chipotle vinaigrette

The Wedge

Bay shrimp, grape tomatoes, bacon, sweet onion and Maytag bleu cheese dressing

Ahi Tuna Salad

Sesame seared Ahi tuna, Nappa cabbage, peppers and cilantro with rice wine sesame vinaigrette

Blackened Chicken Caesar

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon and croutons with sliced blackened chicken breast and brioche

Gorgonzola and Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts

Potato Gnocchi Marinara with Italian Sausage

Fresh herbs and parmesan

DESSERTS

Pre-select One

Grand Marnier Crème Brulee

Caramelized sugar crust, hazelnut tuile

Hot Chocolate

Bittersweet chocolate soufflé with a molten milk chocolate center, white chocolate ice cream

Rustic Apple Tart

Bourbon caramel sauce, vanilla bean ice cream, spiced pecans

Key Lime Tart

Graham cracker crust, key lime curd, whipped cream and toasted coconut

Tiramisu Parfait

Ladyfingers, mascarpone mousse and bittersweet chocolate

Coconut Sorbet

With tropical fruits

Buffet

Lunch \$25 per person, Dinner \$39 per person. Includes one salad option, two side dishes and two entrée options listed below.

or

Lunch \$29 per person, Dinner \$44 per person Includes one salad option, two side dishes and three entrée options listed below.

Minimum of 20 guests required for buffet dining. Beverages are not included.

Served with Macrina Bakery rustic potato bread

Starter

Pre-Select One

Mixed Greens, with carrots, sweet ripe tomatoes, croutons, basil vinaigrette

Caesar Salad, Romaine, olive oil, garlic, Parmesan, fresh lemon croutons

Baby Spinach, Spiced Pecans, seasonal fruit, gorgonzola, balsamic vinaigrette

Side Dishes

Grilled Seasonal Vegetables, Tossed in Herb Butter

Yukon Gold Mashed Potatoes

Roasted Red Potatoes With Olive Oil

Rosemary Scalloped Potatoes

Lemon Jasmine Rice

Three Cheese Polenta

Entrées

Grilled Wild Salmon White truffle Dijon vinaigrette

Grilled Mahi Mahi Mango salsa

Rotisserie Pork Loin Cider jus, apple & red onion chutney

Beef Tenderloin Grilled and served with fresh grated horseradish sauce

Beef Short Ribs Braised in merlot

Stuffed Chicken Breast Saltimbocca Prosciutto, sage & goat cheese

Honey Molasses Barbequed Chicken Breast

Baked Penne Pasta Rotisserie chicken, roasted mushrooms, asparagus, tomato- vodka cream sauce and herb-garlic bread crumbs

Gorgonzola and Walnut Ravioli Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts

Appetizers

Priced by the dozen, Minimum Two dozen.

Citrus Ceviche \$24 Scallop, calamari and bay shrimp, orange, chile, lime and cilantro

Grilled Black Tiger Prawns \$24 With spicy cocktail sauce and fresh avocado

Sesame Seared Ahi Tuna \$24 Napa cabbage slaw on a crispy wonton drizzled with rice wine sesame vinaigrette

Prime Rib Bites \$22 On toasted Brioche with horseradish sauce

Shrimp and Avocado Pizzette \$16 Chili oil, pico de gallo and avocado with lime crema

Crab and Artichoke dip on crostini \$25

Asian Beef Tenderloin Skewers \$25 with Soy-Ginger Marinade and hoisin sauce

Bruschetta \$15 Goat cheese and marinated peppers

Caprese Skewers \$22 Cherry tomato, fresh mozzarella, basil and balsamic vinaigrette

Matts' Killer Slider. \$18 Open-faced bite size version of Matts' famous burgers!

Fingerling Potato crisps, \$10 with garlic aioli

Three Cheese Pizzette \$15 Fresh herbs and white truffle oil

Prosciutto Wrapped Bread Sticks \$18 arugula, sesame and sea salt

Mixed Spiced Nuts \$10/bowl

Carolina BBQ Pork Slider \$14 Carolina BBQ pulled pork on brioche with frizzled shallots

Blue Devils \$18 deviled eggs with Maytag bleu cheese

Stand Up Caesar \$16 with brioche croutons

Peanut Curry Chicken Salad \$18 in wonton cups

Manchego Stuffed Dates \$18 wrapped in bacon

Hummus and Crispy Pita Chips \$12 Cucumber, feta and mint

White Chocolate Popcorn \$10 a bowl

OYSTERS

Fresh Shucked Oysters raw, served on the half-shell, \$27 per dozen
(Minimum order of one dozen)

Baked Oysters Matt spinach, pancetta, and lemon-butter, \$14 for six oysters

PLATTERS

(Each Platter Serves 20 guests)

Antipasto Platter \$60

Cambozola, smoked provolone, olives, marinated roasted peppers, prosciutto, salami and spicy coppa

Seasonal Crudite \$40

A rainbow of assorted fresh vegetables with green goddess dip

Fresh Fruit Platter \$50

Assorted seasonal fruits

DESSERTS

\$8 per serving if ordered separately from coursed meals. Select one per event.

Grand Marnier Crème Brulee

Caramelized sugar crust, hazelnut tuile

Hot Chocolate

Bittersweet chocolate soufflé with a molten milk chocolate center, white chocolate ice cream

Rustic Apple Tart

Bourbon caramel sauce, vanilla bean ice cream, spiced pecans

Key Lime Tart

Graham cracker crust, key lime curd, whipped cream and toasted coconut

Tiramisu Parfait

Ladyfingers, mascarpone mousse and bittersweet chocolate

Coconut Sorbet

With tropical fruits