



Tray Passed Hors d'oeuvre

\$2.25 per piece

An elegant way to begin your celebration.

Northwest Crab Rounds

petite northwest crab rounds served with roasted red pepper aioli

Commander's Crostini Selection

*crisp toasted baguette with a variety of spreads and toppings:
olive tapenade, sun dried tomato relish, fontina cheese with pancetta, beef and gorgonzola,
mushrooms with roasted garlic and parmesan, classic caprese*

Twice Baked Baby Red Potatoes

with roasted garlic, bleu cheese, or truffle infused oil

Bleu Cheese Popovers

northwest bleu cheese baked with chives

Hummus

house-made hummus on toasted pita triangles with cucumber

Filo Shells

filled with artichoke & spinach, mushroom duxelle, or vegetable caponata

Meat Balls

house-made meatballs with sweet & sour or swedish dipping sauce

Stuffed Mushrooms

filled with ground italian sausage

Asian Marinated Chicken

on fried wonton with peanut sauce and scallions

Seared Beef Crostini

with piquillo pepper & shallot jam

Tray Passed Hors d'oeuvre (con't)

Mozzarella & Coppa Crostini
topped with balsamic marinated onions

Clams Casino
*baked with butter, garlic and breadcrumbs
topped with red peppers and bacon*

Peppadew Peppers
stuffed with goat cheese and herbs

Parmesan Frico
topped with balsamic poached figs

Seared Beef Tenderloin and Arugula
on baguette slice with mustard-horseradish sauce

Artichoke Bottoms
topped with spinach and brie

Kalbi Style Braised Short Ribs
served on a crispy wonton with wasabi aioli

Cornbread Crab Cakes
with lemon-caper sauce

Roasted Potatoes with Cheddar and Bacon
topped with a dollop of crème fraiche and chives

Parmesan Zucchini Sticks
with a romesco sauce

Pulled Pork Sliders
served on a mini bun with garlic aioli and spicy tomato relish

Lemongrass Spring Rolls
served with a ginger soy dipping sauce

Duck Confit
served on a celery chip and celery leaf chiffonade

Bacon Wrapped Scallops

Sweet Potato Pancakes
topped with house-made crème fraiche

Platters

10 person minimum, unless otherwise noted

Seasonal Fruit Platter

fresh assorted sliced melons and northwest seasonal specialties

\$3.50 per person

Assorted Satay

chicken, beef, shrimp or vegetarian skewers served with a ginger soy or peanut dipping sauce

\$2.00 per person

Grilled Vegetable Platter

a selection of marinated and grilled seasonal vegetables

\$3.50 per person

Seafood Sampler Platter

a sampler of the northwest's best, to include lox, smoked oysters, smoked salmon, crawfish, mussels, smoked scallops, herb cream cheese and capers

\$8.00 per person

Poached Prawns

poached and served with a zesty cocktail sauce and lemon

\$25.00 per dozen (two dozen minimum)

Baked Brie Platter

Brie wheel topped with cranberry chutney, baked and served with crackers

\$25 small (serves 10 people) \$95 large (serves 70 people)

Antipasto

assorted italian cured meats, balsamic marinated onions, whole roasted garlic, mixed grecian olives, goat cheese stuffed peppadew peppers, marinated artichoke hearts, almonds & pickled vegetables

\$6.00 per person

The Reserve Cheese Selection

chef's choice of regional and international cheeses with breads and crackers

\$4.50 per person

Wine Tasting Platter

artisan cheeses, grapes, almonds, cured meats, dried fruits, bread & crackers

\$5.25 per person

The Reserve Northwest Salad Rolls

rice paper with shrimp, mango, red bell pepper, cilantro, rice noodles and crisp leaf lettuce served with a spicy peanut dipping sauce

\$2.75 per person

Assorted Tea Sandwiches

choose from: chopped egg salad, smoked salmon, cucumber and dill, grilled vegetable or olive tapenade & goat cheese

\$3.00 per person

Platters (con't)

Northwest Crab Rounds

petite northwest crab rounds served with roasted red pepper aioli
\$2.75 per person

Southwest Chicken Taquitos

flour tortillas rolled with beans, chicken, cheese, corn & peppers, served with sourcream
\$3.75 per person

Smoked Salmon on Cucumber Coins

english cucumber topped with chive, chevre and smoked salmon
\$2.75 per person

Hummus

house-made hummus on toasted pita triangles with cucumber
\$2.50 per person

Mini Tartlets

savory tartlet shells with caramelized onions & goat cheese, roasted tomato & mozzarella, bleu cheese & mushroom duxelle, or kalamata olive tapenade
\$2.50 per person

Commander's Crostini Selection

*crisp toasted baguette with a variety of spreads and toppings:
olive tapenade, sun dried tomato relish, fontina cheese with pancetta, beef and gorgonzola,
mushrooms with roasted garlic and parmesan, classic caprese*
\$2.75 per person

Twice Baked Potatoes

with roasted garlic, bleu cheese, or truffle infused oil
\$2.50 per person

Seasonal Crudite Platter

fresh assorted seasonal vegetables with a variety of savory dipping sauces
\$3.00 per person

Chef Select Hors d'oeuvre & Platters

*allow our culinary team to take advantage of the market specials & seasonal favorites
to provide your guests with a variety of appetizer bites*
\$2.00 per piece

The Reserve Lunch Buffets

prices are per person and include non-alcoholic beverages

15 person minimum

BBQ Buffet

coleslaw
corn salad
watermelon
cornbread
chicken
beef brisket
pork ribs
\$18.00

South of the Border

seasoned beef
seasoned chicken
spanish rice
refried beans
fresh guacamole
tomato, lettuce, onion and cheese
served with tortillas, salsa, and sour cream
\$15.00

Tuscan Pasta Bar

caesar salad
seasonal green salad
cheese tortellini with marinara sauce
smoked chicken penne pasta with alfredo sauce
garlic bread
\$15.00

Carnegie Deli Buffet

caesar salad with house made garlic croutons
fresh fruit or vegetable platter
potato salad or pasta salad
potato chips
assortment of deli sliced meats and cheeses
condiments and breads included
\$15.00

The Commander's Lunch Selections

All entrée selections include: chef's seasonal vegetable and starch selection
plus salad of seasonal greens **or** caesar salad

All selections are available plated or buffet style. There will be a \$2 per person charge for buffet service
(20 person minimum)

Chicken Cordon Bleu

chicken breast stuffed with ham and swiss cheese.
\$19.00

Coq Au Vin

chicken braised with mushrooms, pearl onions, red wine & tomatoes
\$19.00

Marinated Medallions of Beef

with chef's seasonal demi glace
\$21.00

Oven Roasted Northwest Salmon

with dijon dill sauce
\$22.00

Pork Tenderloin

carlton farms pork roasted with juniper berries and pinot noir
\$19.00

Dinner Selections

Featured dinner selections may be served plated, buffet style or with our signature commander's service.
Our menus feature a variety of locally grown organic produce, beef, poultry and seafood.

Entrée Choices

Pastas

Includes your selection of salad, fresh baked breads, coffee & iced tea.

Butternut Squash Gorgonzola Ravioli \$28

tossed in brown butter hazelnut sauce and fresh thyme

Crab and Chive Ravioli \$28

roasted tomato cream sauce with fresh herbs and grated parmesan

Potato Gnocchi \$28

house-made potato dumplings served in a rich sherry cream sauce with crispy pancetta and onion crisps

Seasonal Pasta Selection \$28

Roasted or Grilled Beef & Lamb

Includes your selection of salad, starch and seasonal vegetable, fresh baked breads, coffee & iced tea.

Marinated Medallions of Beef \$32

beef tenders marinated in red wine, grilled and served with demi-glaze

New York Strip/Loin \$35

NY strip coated with cracked peppercorns and olive oil, roasted to medium rare, and served with a red wine demi-glaze

Fort Vancouver Flat Iron Steak \$32

flat iron steak marinated with shallots, garlic, rosemary, & red wine, grilled and served with roasted shallot jus

Rosemary & Lemon Lamb Sirloin \$35

lamb sirloin marinated with lemon, rosemary and garlic, grilled, and thinly sliced, served with Black Mission fig butter

Braised Boneless Beef Short Ribs \$32

slow braised with garlic, tomato, demi-glaze and onions

Herb Crusted Rack of Lamb \$35

with a wild mushroom ragout

Smoked & Salt Roasted Prime Rib \$35

house-smoked prime rib, salt crusted and slow roasted served with horseradish and jus

carving stations are available at an additional \$75 per station.

Roasted or Grilled Pork & Poultry

Includes your selection of salad, starch and seasonal vegetable, fresh baked breads, coffee & iced tea.

Mustard Crusted Pork Loin with Caramelized Onions and Braised Apples \$32

slow roasted pork loin coated with whole grain mustard served with braised apples and caramelized onions

Applewood Smoked Pork Chop \$32

house-smoked carlton farms pork chop with a spiced roasted fennel apple slaw

Bourbon Glazed Chicken Breast \$32

pan roasted and served with a cane berry salsa

Chicken Chasseur \$32

breasts of chicken marinated and roasted with tomatoes, mushrooms, onions, olives and capers

Chicken Saltimbocca \$32

prosciutto & sage wrapped, served with a white wine lemon saucee

Roasted Breast of Turkey \$32

roasted with butter and herbs served with traditional turkey gravy & cranberry

Coq au Vin \$32

chicken braised with mushrooms, pearl onions,bacon, red wine & tomatoes

Commanders Seafood Selections

Includes your selection of salad, starch and seasonal vegetable, fresh baked breads, coffee & iced tea.

Seasonal Salmon \$32

pan seared and served with chef's select sauce

Macadamia Nut & Parmesan Crusted Halibut market price

fresh halibut topped with a macadamia nut and parmesan crust

Paella \$28

mussels, clams, shrimp, peas & andouille sausage served over saffron rice

Northwest Cioppino \$28

scallops, prawns, mussels and clams simmered in a saffron tomato broth

Greens, Salads and More

select one salad to begin your meal

Classic Caesar

crisp romaine leaves, housemade croutons and parmesan, tossed with housemade caesar dressing

Butter Leaf

bibb lettuce with bacon, tomatoes and avocado vinaigrette

Bleu Cheese Salad

chiffonade of radicchio & romaine with our white balsamic-bleu cheese vinaigrette

Mâche & Grilled Radicchio

nutty mâche leaves and grilled radicchio tossed with tart apples, toasted almonds, shaved manchego, and sherry vinaigrette

Seasonal Greens

Seasonal Greens with house made dressing

Baby Spinach

with dried cranberries & blueberries, marcona almonds & horseradish vinaigrette

Tuscan Panzanella Salad

grilled pieces of artisan bread tossed with chopped olives, sundried tomatoes, red onions, basil, garlic oil and fontina cheese

Niçoise Salad

green beans, assorted olives, baby potatoes, tomatoes, and hard cooked eggs served with a creamy red wine vinaigrette

Potatoes, Rice, Pasta, Grains & Gratins

select one side dish to accompany each entrée choice

Pommes Dauphinoise

a classic french casserole of thinly sliced yukon gold potatoes, cream and gruyère cheese

Finnish Mashers

red finnish potatoes mashed with roasted garlic and chives, finished with buttermilk

Fingerling Potatoes

fingerlings roasted with sage and butter

Wild Rice Pilaf

long-grain wild rice with a medley of toasted pine nuts and golden raisins

Savory Rice

with caramelized shallots, toasted almonds, and fresh herbs

Roasted Fennel Risotto

*a mixture of roasted fennel, garlic, caramelized shallots, arborio rice,
finished with shaved asiago or fontina and herbs*

Roasted Medley of Potatoes

yukon gold, peruvian purple and red potatoes roasted with fresh rosemary butter

Pommes Anna

*a classic french gratin of sliced yukon gold potatoes, baked with
vegetable stock, gruyère cheese and chives*

Israeli Couscous

large grains of couscous toasted and cooked with seasonal vegetables

From the Garden

select one vegetable to accompany each entrée choice

Grilled Vegetable Medley

*zucchini, yellow squash, eggplant, red peppers, sweet onions, and portobello mushrooms
marinated with balsamic vinegar, olive oil, and fresh herbs*

Roasted Farm Fresh Vegetables

assorted farm fresh vegetables, roasted carrots, turnips, rutabagas, squashes, and fennel

Glazed Baby Carrots

*baby carrots glazed with cream sherry then tossed with caramelized
onions and toasted almonds*

Brown Butter Green Beans

whole local green beans with shallots, smoked bacon, garlic, and toasted pine nuts

Green Beans and Harissa

roasted fresh green beans tossed with pumpkin seeds, pine nuts and harissa

Sautéed Seasonal Vegetable Medley

best-of-the-season vegetables sautéed with lemon, fresh herbs, shallots, and butter

Sugar Snap Pea Salad

*colorful and crunchy fresh peas with walla walla sweet onions, teardrop cherry tomatoes,
fresh basil, pine nuts, crumbled chèvre and a fresh herb olive oil*

Asparagus (seasonal availability)

*local spears tossed with basil-chive oil, cracked black pepper, and shallots,
served with lemon garlic aioli*

The Commanders Last Stand

\$5.00 per person

Local Artisan Cheeses

a seasonal selection of artisan cheeses made from goat's, sheep's and cow's milk which may include port madison, quillasacut, samish bay, monteillet fromagerie, beechers, and pleasant valley and rogue river served with crackers & breads

Imported & Domestic Cheeses

selection will include a variety of regions and textures, as well as a choice between sheep's milk, goat's milk, and cow's milk cheeses; served with best-of-the-season fresh fruit, crackers & artisan breads

The Reserve Bread Pudding

white chocolate bread pudding with vanilla bean creme anglaise

Assorted Reserve Baked Crisps and Cobblers

choose from a variety of fruits including blackberry, dried cherries, peaches, apples, and rhubarb topped with oat crisp or a vanilla spiced biscuit

Petite Desserts

an assortment of miniature desserts which may include fruit tartlets, petit fours, assorted chocolate truffles, tea cookies, and continental pastries

Other Dessert Choices

\$6.00 per person

Crème Brule

New York Style Cheesecake

Tiramisu

Mini Pastry Selection

Lemon Tart

Cookies and Brownies

Pear Apple Cobbler

Apple Crisp

Chocolate Truffle Cake

Boxed Lunches

The Reserve Boxes

choice of turkey, ham, pastrami, curried chicken salad or roast beef with Swiss, cheddar or provolone, garnished with lettuce, tomatoes, onions, and pickles, served with house chips

\$8.00

Commanders Wraps

select from:

Chicken Caesar Salad Wrap

Curried Chicken Salad

Buffalo Chicken & Bleu Cheese

Reuben

Italian

BLT

BLTavocado

Turkey Bacon Club

Turkey and Cranberry Cream Cheese

Grilled Vegetable and Hummus

all served with house chips

\$8.00

10 person min

add selection to above lunch packages:

Salad: \$1.50

Dessert: \$1.25

Beverage: \$2.00

Salads

Salad of Seasonal Greens

Caesar Salad

Spinach Salad

Chinese Noodle Salad

Waldorf Salad

Seasonal Fruit Salad

Grilled Vegetable Pasta Salad

Potato Salad

Pasta Salad

Bleu Cheese Salad

Dessert Selections

Cookies, Brownies and Seasonal Crisps and Bars

Beverages

20 oz bottles of Pepsi, Diet Pepsi, Sierra Mist or Aquafina Water

Breakfast Selections

Continental

*seasonal fruit, pastries, bagels, muffins, cereal,
milk, juice, coffee, and tea
jam, preserves, and cream cheese*

\$10.95

Additional Items

priced per person

Oatmeal

with brown sugar and milk

\$2.50

Sausage and Apple Wood Smoked Bacon

\$3.25

Reserve Scrambled Eggs with Cheddar Cheese

\$2.50

Creamy-Style Hash Brown Potatoes

\$2.75

Commanders Frittata or Quiche

\$3.50

Break-Out and Snacks

Coffee Service

\$12.00 per airpot

Cookie Tray

chocolate chip, peanut butter, oatmeal raisin, chocolate/white chocolate chip, white chocolate chip macadamia nut

\$11.75 per dozen

Seasonal Fruit Platter

fresh assorted sliced melons and northwest seasonal specialties

\$3.50 per person

The Reserve Cheese Selection

chef's choice of regional and international cheeses including breads and crackers

\$4.50 per person

Seafood Sampler Platter

a sampler of the northwest's best, to include lox, smoked oysters, smoked salmon, crawfish, mussels, smoked scallops, herb cream cheese and capers

\$8.00 per person

Assorted Tea Sandwiches

choose from: chopped egg salad, smoked salmon, cucumber and dill, grilled vegetable or olive tapenade & goat cheese

\$3.00 per person

Antipasto

assorted italian cured meats, balsamic marinated onions, whole roasted garlic, mixed grecian olives, goat cheese stuffed peppadew peppers, marinated artichoke hearts, almonds & pickled vegetables

\$6.00 per person

Seasonal Crudite Platter

fresh assorted seasonal vegetables with a variety of savory dipping sauces

\$3.00 per person

Pastry Tray

variety of bagels, muffins and pastries

\$11.75 per dozen

Beverages

includes sodas, bottled water and fruit drinks

\$3.00 per person

Snacks

assorted premium ice cream bars, and cups

\$3.50 per person