

Marché

SUMMER HORS D'OEUVRES

Ratatouille & Goat Cheese Tartlets

Chinook Salmon Tartare on Cucumber Rounds

A Trio of Crostini:

Roasted Red Peppers & Oregano
Heirloom Tomatoes & Basil
Early Chanterelles & Thyme

Mini Marché Burgers with Blue Cheese & Bacon

Assorted Pâtés and Charcuterie, with Traditional Condiments & Locally Baked Bread

Summer Vegetable Crudités with Herb Aioli

Artisanal Cheese Platter with Bread, Seasonal Fruit & Nuts

Northwest Oysters on the Half Shell with Champagne Mignonette

Sweet Corn & Dungeness Crab Cakes with Tomato Confit

Free-Range Chicken Skewers with Balsamic Glaze

Torchon of Foie Gras with Peach-Vanilla Chutney

Cheese Gougeres

Mediterranean Olives

Spanish Almonds

Roasted Oregon Hazelnuts with Sea Salt

Depending on the scope of the event
and menu, pricing may vary from
\$7-\$35 per person.

CATERING POLICY NOTES

- ◆ Our food is organically grown by local farmers, and evolves to reflect the best of the region and season. We do our absolute best to adhere to menu selections, but occasionally we may need to make slight adjustments due to ingredient availability.
- ◆ For some events, it is possible to simply deliver platters—but most events require some on-site time for chefs and service staff. Our fully licensed and highly professional staff can be provided for \$17.00 per person per hour.
- ◆ We have a service charge of 18% of the food and beverage total, which goes to support the efforts of event planners, kitchen and service staff.
- ◆ We can make suggestions and provide wine, beer, liquor and non-alcoholic beverages. Professional bartenders can be provided for \$17.00 per hour.
- ◆ We can also arrange for any necessary rentals or decorations.
- ◆ The number of guests must be confirmed 5 days prior to the event. We will charge for the confirmed number of guests or the actual number of guests, whichever is greater.
- ◆ Payment is due on the business day following the event. We can offer longer terms if arrangements are made in advance. A 25% deposit on estimated food and beverage costs is required at the time of confirmation.



Marché

A SUMMER PLATED DINNER

**Groundwork Organics Mesclun Greens with Rogue Creamery Blue Cheese
and Summer Berry Vinaigrette**

**Romaine Leaf Salad with Anchoïade Dressing,
Shaved Pecorino Cheese and Garlic Croûtes**

-Choice of the above included in entree price-

**Heirloom Tomato Salad with Roquefort, Arugula
and Sherry Vinaigrette**

\$3 addition

**Haricots Verts Salad with Walla Walla Onions, Cherry Tomatoes
and Grilled Ricotta Salata**

\$3 addition



**Roasted Wild Oregon Chinook Salmon with Salsa of Tomato, Lemon Cucumber and Ca-
pers**

Served with Roasted Potatoes and Arugula

\$30

**Grilled Carlton Farms Beef Tenderloin with Sherry Shallot Demi Glace
Grilled Sweet Onions and Provençal Tomatoes**

\$32

Grilled Free Range Chicken with Ratatouille and Tapenade

\$28

Summer Vegetable Tian with Smoked Tomato Sauce

\$22



**Apricot-Frangipane Tarts
Meringue Vacherin with Peaches and Whipped Cream
Gateau au Chocolat
Cherry Clafouti**

Each \$6.50



Marché

A SUMMER BUFFET DINNER

**Groundwork Organics Mesclun Greens
with Rogue Creamery Blue Cheese and Mixed Berry Vinaigrette**
5.00

**Romaine Leaf Salad with Anchoïade Dressing,
Shaved Pecorino Cheese and Garlic Croûtes**
5.00

**Heirloom Tomato, Roasted Corn and Haricot Verts Salad
with Sherry Vinaigrette**
7.00



**Roasted Wild Oregon Troll Chinook Salmon
with Salsa of Tomato, Capers and Lemon Cucumber**
27.00

Grilled Carlton Farms Beef Tenderloin with Sweet Pepper Ragout
29.00

Grilled Free Range Chicken with Rosemary and Garlic
24.00

Pasta with Ratatouille, Basil and Goat Cheese
20.00

Grilled Leg of Lamb with Tapenade
28.00

The following accompany main courses:

**Roasted Summer Vegetables
Garlic-Rosemary Potatoes
Locally Baked Breads and Butter**



Mixed Berry Tarts, Peach Shortcake, Gateau au Chocolat and Handmade Truffles
\$6.50 each

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SUMMER PLATED LUNCH MENU

Groundwork Organics Mesclun Greens with Mixed Berry Vinaigrette and
Crumbled Rogue Creamery Blue Cheese
\$5.00

Creative Growers Romaine Leaf Salad with Anchoïade Dressing,
Shaved Pecorino Romano Cheese and Garlic Croûtes
\$5.00

Heirloom Tomato, Roasted Corn and Haricots Verts Salad
with Sherry Vinaigrette
\$6.50

◆
Pan Roasted Pacific Salmon with
Salsa of Tomato, Capers and Lemon Cucumber
\$12.50

Moroccan Lamb Stew with Fresh Mint Chutney and Spicy Harissa,
Served with Couscous and Grilled Summer Squash
\$10.00

Composed Salad of Halibut or Salmon Fillet, French Potato Salad,
Green Beans and Hard Cooked Egg, with Lemon Chive Aioli
\$12.50

Goat Cheese and Basil Soufflé with Roasted Vegetables,
Sautéed Swiss Chard and Balsamic Syrup
\$10.00

◆
Peach Shortcake
Mixed Berry Galettes
Gateau au Chocolat
Cookies and Truffles

Each \$5.50