



## Menu Selections for Private Events

When planning your event please review the following menu suggestions and note any options that appeal to you. There are two different methods of selecting your menu:

(1) Use the menu suggestion list which follows and select one option from each category (ie. A1, B1, C1, and so on).

(2) Select a Themed Menu listed at the end of this document.

If you have any questions or would like assistance in menu planning, please contact your Blue Ribbon event planner, our general reception desk at (206) 328 2442 or e-mail us: [info@blueribboncooking.com](mailto:info@blueribboncooking.com).

### Menu Suggestions

#### *Appetizers*

Choose one from each section A1, B1, & C1.

~A1~

*Note: This selection will be prepared for guests and enjoyed as appetizers upon arrival.*

- Thai Grilled Chicken Skewers with Honey-Peanut Glaze
- Spicy-Garlic Rosemary Shrimp Skewers
- Classic French Steamed Mussels with Garlic, White Wine and Butter
- Miniature Halibut Tostados with Pineapple Salsa and Cilantro Infused Sour Cream
- Hazelnut Goat Cheese Fritters with Raspberry Vinaigrette
- Queso Fresco and Fresh Cilantro Quesadillas with Homemade Avocado Strawberry Salsa
- Lemongrass Beef Skewers
- Mini Salami and Roasted Red Pepper Puff Sandwiches with Cognac Mustard
- Spanish Ham Croquettes with Garlic and Saffron Aioli
- Miniature Beef Wellington Tarts
- Flatbread with Shrimp, White Bean Hummus and Melted Leeks
- A Trio of Crostini: Chickpea and Mint, Anchovies and Garlic, and Traditional Caprese
- Blue Ribbon's Antipasti Platter- Gourmet Cheese, Cured Meats, Vegetables and House-made Spreads
- Chicken Potstickers with Minted Chili Sauce
- Marinated Shrimp with Champagne Buerre Blanc

~B1~

*Note: This selection will be prepared for guests and enjoyed as appetizers upon arrival.*

- European Cheese and Fruit Board with Artesian Breads
- Selection of Tapenades with Rustic Cracker Bread
- Pear Slices wrapped with Blue Cheese and Prosciutto
- Rosemary Corn Cakes with Lavender Butter
- Volcano Asparagus Wrapped with Jamon Serrano, Parmesan and Basil
- Asparagus Parmesan Pastry Rolls
- Sun-Dried Tomato Tart with Goat Cheese and Black Olives
- Gorgonzola, Caramelized Onion and Pecan Miniature Pastry Puffs
- Herbed Apricot Pecan Cheese Spread on Homemade Crostini

Italian Bread filled with Warm Herbed Mushrooms and Gorgonzola  
Smoked Trout Rilletes with Red Radishes and Celery on Cocktail Rye and Pumpernickel  
Roasted Red Pepper Rouille and Shrimp Toasts  
Focaccia Bianca with Goat Cheese and Swiss Chard  
Parmesan, Rosemary and Walnut Shortbread  
Roasted Cherry Tomatoes and Fresh Herbs on Grilled Ciabatta Bread  
Prosciutto and Gruyere Puff Pastry Pin Wheels

~C1~

*Note: This selection will be taught in class and enjoyed as a first course.*

Warm Goat Cheese Salad with Spring Baby Greens and Grilled Rustic European Bread  
Arugula Salad with Grilled Pears, Pistachios and Ricotta Salata  
Spinach and Radicchio Salad with Grilled Red Onion and Tahini Vinaigrette  
Rustic Caesar Salad with Homemade Grilled Croutons  
Grilled Marinated Eggplant, Fresh Mozzarella and Heirloom Tomato Salad with Basil  
Spring Greens with Strawberry Slices, Gorgonzola, Spiced Pecans and Balsamic Vinaigrette  
Spring Greens with Sliced Grapes, Feta Cheese, Walnuts and Champagne Vinaigrette  
Grilled Panzanella Salad with Bell Peppers, Summer Squash and Tomatoes  
Blue Ribbon's Romaine, Watercress and Radish Salad  
Updated Greek Salad served with Grilled Pita Crisps and Hummus  
Boston Lettuce Wedge with Zinfandel Vinaigrette and Stilton  
Perfect Sicilian Salad with Arugula, Olives, Tomatoes and Capers  
Summer Tomato Salad with Bacon, Blue Cheese and Basil  
Roasted Asparagus Salad with Tomatoes and Pine Nuts  
B.L.T. Salad  
Mango, Jicama and Cucumber Chopped Salad  
Chilled Curried Zucchini Soup with Pine Nuts and Diced Apple

## ***Entrée***

Choose one group of items from section A2.

~A2~

*Note: This selection will be taught in class and enjoyed as the entrée.*

Macadamia Nut Crusted Chicken Breast with Peaches and Riesling  
Goat Cheese, Potato and Leek au Gratin  
Volcano Asparagus  
~  
Tequila-Marinaded Flat Iron Steak topped with Avocado Relish  
Basil Scented Citrus Orzo  
Minted Sugar Snap Peas with Lemon Zest  
~  
Shrimp Scampi with Fennel and Quick Preserved Lemon  
Creamy Polenta with Sliced Almonds  
Pan Glazed Asparagus with Butter and Parmesan  
~  
Flat Iron Steak with Argentinean-Style Chimichurri Sauce  
Homemade Pasta with Roasted Corn, Poblanos and Crumbled Queso Fresco  
Roasted Cherry Tomato Grille with Fresh Herbs  
~  
Free-Range Plank Roasted Pesto Stuffed Chicken Breast  
Artichoke Parmesan Risotto  
Roasted Cherry Tomato Tarte Tatin  
~  
Hazelnut Mushroom Stuffed Chicken Breast

Saffron Rice Salad with Asparagus and Roasted Red Peppers  
 Summer Corn and Fresh Tomato Gratin  
 ~  
 Slow Roasted Salmon with Blackberry Butter Sauce  
 Homemade Pasta with Lemon Chive Sauce  
 Roasted Cherry Tomato Grille with Fresh Herbs  
 ~  
 Flat Iron Steak with Orange-Olive Salsa and Shaved Manchego Cheese  
 Saffron Infused Potato au Gratin with Sun-Dried Tomatoes  
 Volcano Asparagus  
 ~  
 Champagne and Grapefruit Poached Salmon with Vanilla-Butter Sauce  
 Savory Quinoa Cakes with Eggplant Tomato Ragu  
 Savory Vegetable Strudel  
 ~  
 Artichoke Stuffed Chicken Breast with Prosciutto and Basil  
 Lemon Pasta Salad with Tomatoes and Feta  
 Roasted Broccoli with Asiago  
 ~  
 Baked Wrapped Tilapia with Cilantro-Ginger Topping  
 Homemade Pasta with Peanut Sauce  
 Thai Cherry Tomato, Radish and Cucumber Salad  
 ~  
 Pork Tenderloin with a Peach-Zinfandel Sauce  
 Handmade Spinach Ricotta Gnocchi with Fontina-Hazelnut Sauce  
 Springtime Vegetable Ribbons  
 ~  
 Roast Chicken with Pancetta and Olives  
 Handmade Gnocchi with Lemon Chive Sauce  
 Grilled Balsamic Zucchini and Summer Squash with Fresh Basil and Parmigiano Reggiano  
 ~  
 Whole Roasted Beef Tenderloin with Cabernet Sauvignon Sauce\*  
 Roasted Shallot Mashed Potatoes  
 Roasted Asparagus  
 ~  
 Tequila Lime Marinated Chicken Breast  
 Cilantro Infused Rice  
 Farmers' Market Salad of Baby Potatoes, Asparagus and Green Beans with Spiced Goat Cheese Rounds  
 ~  
 Grilled Seared Steak with Classic Red Wine Pan Sauce  
 Savory Parmesan Smashed Potatoes  
 Roasted Asparagus  
 ~  
 Pork Tenderloin with an Arugula, Endive and Walnut Sauce  
 Rosemary Blue Cheese Scalloped Potatoes  
 Roasted Broccoli with Asiago  
 ~  
 Salmon en Feuilleté  
 (Troll-Caught Salmon topped with a Savory Melted Onion-Cream Sauce and Wrapped in Puff Pastry  
 Dough)  
 Homemade Pasta with White Wine Clam Sauce OR Handmade Spinach Ricotta Gnocchi with Fontina-  
 Hazelnut Sauce (only one choice per event)  
 Roasted Green Beans

Surcharge of \$5.00 per guest applies.

Blue Ribbon Culinary Center reserves the right to substitute menu items that become unavailable in the open market or that exceed reasonable market costs. Such substituted items will be of equal or greater market value than the originally planned items.

~B2~

### ***Dessert***

Choose one item from section B2.

*Note: This selection will be taught in class and enjoyed as dessert.*

Hand-Formed Multi-Flavored Chocolate Truffles and Chocolate-Dipped Strawberries served with Vanilla Bean Ice Cream

Chocolate Bread Pudding with Vanilla Bean Sauce

Limoncello Trifle with Homemade Lemon Curd and Fresh Berries

Berry and Red Wine Poached Pears with Creme Fraiche Dessert Sauce and Port Reduction

Crispy Dessert Waffles with Salted Carmel Coulis

Summer Peach Tarts with Hand-Formed Macadamia Nut Crust

Warm Chocolate Hazelnut Cake with Cultured Cream Dessert Sauce

Liquid Chocolate Cake with Creamy Carmel Sauce and Cultured Cream Dessert Sauce

White Chocolate Napoleon with Seasonal Berry Compote

Profiteroles with Vanilla Ice Cream and Dark Chocolate Sauce

Peaches n' Cream Eclairs with Bourbon Carmel Sauce

Carmel and Walnut Upside-Down Banana Cake with Vanilla Bean Ice-Cream

Miniature Lemon Ricotta Cheesecakes with Brandied Cherry Sauce

Peach Ginger Upside-Down Cake with Fresh Whipped Cream

Chocolate-Orange Pots de Crème

Seasonal French Dessert Crepes

Perfect Lavender Cupcakes with Lemon Cream Cheese Frosting

Banana Flambé with Dark Chocolate Ice-Cream

Rhubarb Strawberry Pudding Cake with Orange-Vanilla Whipped Cream

Lemon Cornmeal Cake with Lemon Glaze and Crushed-Blueberry Sauce

Strawberry Shortcake with Million Dollar Pound Cake and Vanilla Scented Fresh Whipped Cream

Strawberry Tiramisu

Limoncello Cheesecake Squares with Brandy-Apricot Sauce

Lemon Curd Mousse Éclair of Cinnamon Dusted Puff Pastry with Blueberry Brown Sugar Compote

Lemon and Blueberry Upside-Down Cake

Rhubarb Roulade with Strawberry Coulis and Crème Fraiche Dessert Sauce

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## **Themed Menus**

### ***Thai Menu***

Chicken Satay

*Grilled Marinated Chicken on a Skewer served with Peanut Sauce and Cucumber Salad*

Tod Man Pla  
*Pan-Fried Fish Cake served with Cucumber Salad and Sweet Chili Sauce*  
~  
Tom Kha Gai  
*Chicken in Sweet and Sour Coconut Milk Soup with Kaffir Lime Leaf, Lemongrass, Shallot and Galangal*  
~  
Yum Neua  
*Sliced Grilled Beef Sirloin Steak with Mint, Toasted Rice Powder, Lemongrass, Galangal, Scallion and Lime Juice*  
~  
Phad Thai  
*Chantaboon Rice Noodles Stir-Fried with Chicken in Phad Thai Sauce*  
~  
Gaeng Phed Ped Yang  
*Roasted Duck Red Curry with Thai Eggplant, Cherry Tomatoes and Basil Leaf*  
~  
Koa Neo Dam  
*Black Rice Pudding with Warm Coconut Milk*

### ***Modern Tapas-Style Dining Menu***

*Dining tapas styles offers guests the luxury of lingering and enjoying several different small plates, each offering a magnitude of different flavors.*

Spanish Cheese Board  
Assorted Tapanades with Rosemary Cracker Bread  
~  
Dungeness Crab Enchiladas with Bacon and Orange Sauce  
~  
Quinoa Cakes with Eggplant-Tomato Ragu and Fresh Mozzarella  
~  
Champagne Poached Salmon with Vanilla Butter Sauce  
~  
Flatiron Steak Skewers served Fondue Style with Cabernet Sauvignon Sauce  
~  
Grilled Potato Salad with Watercress, Green Onions, and Blue Cheese Vinaigrette  
~  
Dessert Duet: Liquid Chocolate Cake and Gran Marnier Berries  
~  
Blue Ribbon Coffee

### ***Rustic Italian***

Blue Ribbon's Antipasti Platter: Gourmet Cheese, Cured Meats, Marinated Vegetables & Housemade Spreads  
Flatbread with Fennel Pesto, Tomato, Parmesan and Arugula  
~  
Homemade Pasta Putanesca  
~  
Roast Chicken with Pancetta and Olives  
Eggplant Parmesan

Garlic Bread with Pecorino Romano Butter  
~  
Tossed Green Salad with Lemon and Chives  
~  
Pistachio Cake with Crème Fraiche Dessert Sauce  
Blue Ribbon Coffee

### ***Traditional Spanish Tapas Menu***

*Tapas style dining began as a socially acceptable way for people to enjoy a few cocktails without becoming too intoxicated. These little bites, traditionally designed to rest on the rim of a wine glass, have become remarkably popular in modern society due to the depth of their full-bodied flavors.*

#### **Pintxos** *(Bite-Size Tapas)*

Tortilla Española- Spanish Omelet with Potatoes, Onions, Piquillos and Romesco Sauce  
Spanish Ham Croquettes with Garlic and Saffron Aioli  
Toast Squares topped with Asparagus, Manchego and Basil

#### **Tapas**

Serrano Wrapped Jumbo Sea Scallops with Lemon Oil  
Sizzling Prawns with Brandy and Garlic  
Spanish Paprika and Orange Marinated Flank Steak Grilled and served with Sun-Dried Tomatoes  
Salad of Roasted Beets, Citrus, Pistachios and Picon Cheese

#### **Dessert**

Chocolate Chipotle Mousse with Course Sea Salt and Fresh Strawberries  
Spanish Coffee

### ***Northwest Favorites***

*The flavors of the Northwest are known throughout the world for their earthy richness and natural comfort. This menu uniquely presents the ingredients and flavors that the Northwest is most memorable for: blackberries, rosemary, and cedar plank roasting.*

Spicy-Rosemary Garlic Shrimp Skewers  
Pear Slices wrapped with Blue Cheese and Prosciutto  
~  
Hazelnut Goat Cheese Fitters on Spring Greens with Raspberry Vinaigrette  
~  
Cedar Plank Slow-Roasted Salmon with Blackberry Butter Sauce  
Handmade Gnocchi with Brown Butter Rosemary Sauce  
Volcano Asparagus  
~  
Strawberry Almond Shortcake with Basil Syrup

Blue Ribbon Coffee

## ***Summer Grill***

*Learn to create a gourmet outdoor menu that highlights the fresh flavors of the summer season and is sure to impress any guest.*

Summer Skewer Duet:

Lemongrass Chicken Skewers

Caprese Salad Skewers

~

Grilled Panzanella Salad with Bell Peppers, Summer Squash and Tomatoes

~

Grilled Flat Iron Steak with Chimichurri Sauce

Grilled Potato Salad with Watercress, Green Onions, and Blue Cheese Vinaigrette

Grilled Corn on the Cob with a Trio of Flavored Butters

(Chili Lime, Sun-Dried Tomato, and Truffle Butter)

~

Lemon and Blueberry Upside-Down Cake

Blue Ribbon Coffee