



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.

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
- Hazelnut Goat Cheese Fritters with Raspberry Vinaigrette
- Thai Steak Lettuce Wraps
- Miniature Lamb Meatball Gyros with Yogurt Mint Sauce
- 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
- Asian Shrimp Cakes with Wasabi Dipping Sauce
- A Trio of Crostini: Chickpea and Mint, Anchovies and Garlic, and Traditional Caprese
- Tortilla Española- Spanish Omelet with Potatoes, Onions, Piquillos and Romesco Sauce
- Crab and Chorizo Fritters with Sofrito Sauce
- Blue Ribbon's Antipasti Platter- Gourmet Cheese, Cured Meats, Marinated Vegetables, Housemade Spreads
- Clam Fritters with Lemon Horseradish Dipping Sauce
- Pork Cornets with Rosemary Sour Cherry 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
- Touch of Grace Biscuits with Cherry Chambord Butter
- Asparagus Parmesan Pastry Rolls

Sun-Dried Tomato Tart with Goat Cheese and Black Olives
Gorgonzola, Caramelized Onion and Pecan Miniature Pastry Squares
Herbed Apricot Pecan Cheese Spread on Homemade Crostini
Italian Bread filled with Warm Herbed Mushrooms and Gorgonzola
Smoked Trout Rillettes 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.

Frisee and Green Apple Salad with Goat Cheese Toasts
Rustic Caesar Salad with Homemade Grilled Croutons
Grilled Marinated Eggplant, Fresh Mozzarella and Heirloom Tomato Salad with Basil
Spring Greens with Sliced Grapes, Feta Cheese, Walnuts and Champagne Vinaigrette
Salad Greens with Orange Segments and Avocado Slices garnished with Pomegranate Seeds
Mixed Greens with Grapefruit, Fennel and Shaved Asiago
Blue Ribbon's Romaine, Watercress and Radish Salad
Orange, Feta and Watercress Salad with Beet and Mild Chile Dressing
Boston Lettuce Wedge with Zinfandel Vinaigrette and Stilton
Spinach Salad with Roasted Red Onions, Pecans, Dried Cranberries, Goat Cheese and Citrus Dressing
Perfect Sicilian Salad with Arugula, Olives, Tomatoes and Capers
Corn Fritters with Arugula and Warm Tomato Salad
Roasted Asparagus Salad with Tomatoes and Pine Nuts
Creamy Celery Root and Haricot Vert Salad
Fennel Soup with Orange Crème Fraiche and Croutons
Ginger Squash Soup
Wild Mushroom Soup with Chestnuts and Roasted Fennel

Entrée

Choose one group of items from section A2.

~A2~

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

Fillet of Sole with White Wine, Grapes, and Capers
Lemon Gnocchi with Spinach and Peas
Roasted Cherry Tomatoes Tarte Tatin
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Pecan Crusted Chicken Breast with Pears and Riesling
Goat Cheese, Potato and Leek au Gratin
Green Beans with Cranberries
~
Grilled Pork Chops with Apricots and Sage
Whipped Chipotle Sweet Potatoes
Glorious Winter Greens with Balsamic Glaze
~
Flat Iron Steak with Orange-Olive Salsa and Shaved Manchego Cheese
Saffron Infused Potato au Gratin with Sun-Dried Tomatoes
Volcano Asparagus
~
Free-Range Plank-Roasted Mushroom-Stuffed Chicken Breast

Artichoke Parmesan Risotto
Green Beans with White Wine and Shallots
~
Famous Chicken Breast Poached with Mushrooms, White Wine and Thyme
Roasted Butternut Crepes with Flambéed Apples
Green Beans and Red Bell Peppers with Fresh Marjoram and Almonds
~
Seared Salmon with Radicchio, Pancetta, Pinenuts and Balsamic Vinegar
Apple, Potato and Onion Gratin
Volcano Green Beans
~
Individual Gorgonzola Beef Tenderloin Wellingtons*
Mashed Potatoes with Sage and White Cheddar Cheese
Asparagus with Hollandaise Sauce
~
Herb Crusted Rack of Lamb Served with Lavender Jelly
Truffles Potato Puree with Mascarpone
Asparagus, Artichoke, and Mushroom Sauté with Tarragon Vinaigrette
~
Cider Glazed Pork Tenderloin with Flambéed Apples and Walla Walla Sweet Onions
Sweet Potato Gnocchi with Brown Butter Sage Sauce
Sautéed Green Beans with White Wine and Shallots
~
French Chicken with Vin Jaune and Morels
Roasted Rosemary New Potatoes with Course Sea Salt
Green Beans and Red Bell Peppers with Fresh Marjoram and Almonds
~
Traditional Steak au Poivre
Rosemary Blue Cheese Scalloped Potatoes
Roasted Fennel with Cherry Tomatoes, Olives, Garlic and Olive Oil
~
Whole Roasted Beef Tenderloin with Cabernet Sauvignon Sauce*
Truffles Potato Puree with Mascarpone
Roasted Fennel with Cherry Tomatoes, Olives, Garlic and Olive Oil
~
Salt Crusted Chicken with Fennel, Lemon and Thyme
Orrechiette with Broccoli Rabe and Fried Chickpeas
Arugula Stuffed Tomatoes with Parmesan Tuiles
~
Slow Roasted Salmon with Blackberry Butter Sauce
Homemade Pasta with Lemon Chive Sauce
Savory Vegetable Strudel
~
Quick Chicken Coq au Vin
Wild Mushroom Bread Pudding
Brussel Sprouts with Pancetta and Hazelnuts
~
Roasted Chicken with Dijon Sauce
Macaroni and Cheese with Brie, Mushrooms and Rosemary
Roasted Cauliflower with Garlic
~
Japanese Beef and Scallion Rolls (Negimaki)
Wasabi Mashed Potatoes
Roasted Sesame and Panko Coated Green Beans with Ginger Soy Drizzle
~
Good 'Ol Southern Fried Chicken

Pancetta Crumb Topped Macaroni and Cheese
Simmered Greens with Cornmeal Dumplings

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Hungarian Paprika Chicken
Spaetzle with Bacon and Caramelized Shallots
Braised Red Cabbage and Apple with Caraway

~B2~

Dessert

Choose one item from section B2.

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

Kirshwasser Chocolate Cake with Dark Cherries
Spiced Pears with Oranges and Carmel Sauce
Warm Chocolate Hazelnut Cake with Cultured Cream Dessert Sauce
Caramelized Apple Tarte Tatin with Vanilla Bean Ice Cream
Liquid Chocolate Cake with Creamy Carmel Sauce and Cultured Cream Dessert Sauce
White Chocolate Napoleon with Seasonal Berry Compote
Bananas Flambé with Dark Chocolate Ice Cream
Profiteroles with Coffee Ice Cream and Dark Chocolate Sauce
Cranberry Maple Pudding Cake
Peaches n' Cream Eclairs with Bourbon Carmel Sauce
Carmel and Walnut Upside-Down Banana Cake
Miniature Lemon Ricotta Cheesecakes with Brandied Cherry Sauce
Chocolate-Orange Pots de Crème
Blackberry Apple Cobbler with Cultured Cream Dessert Sauce
Seasonal French Dessert Crepes
Carmel Walnut Upside-Down Banana Cake
Apple Galettes with Rum Raisin Sauce
White Chocolate Tiramisu Trifle with Spiced Pears
Bourbon Pecan Tarts
Crème Brulee

*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.

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

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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

French Menu

French Cheese Tasting
French Olive Cake
Warm Baguettes
~
Marinated Shrimp with Champagne Beurre Blanc
~
Steak au Poivre with Peppercorn Sauce
Pomme Frites
Wild Mushroom Medley
~
Blue Ribbon's Romaine, Watercress and Radish Salad
~
Profiteroles with Rich Chocolate Sauce and Vanilla Bean Ice Cream
Blue Ribbon Coffee

Southern Home-Style Menu

Southern Style Cornbread Fritters with Honey Butter
Popcorn Shrimp with Lemon Dipping Sauce
Fresh Vegetable Crudit 
~
Buttermilk Battered Fried Chicken
Blackened Catfish
Best Ever Macaroni and Cheese
Good Old Southern Greens
~
Red Velvet Cake
Blue Ribbon Coffee

Rustic Italian Menu

Blue Ribbon's Antipasti Platter: Gourmet Cheese, Cured Meats, Marinated Vegetables, Housemade Spreads

A Trio of Crostini: Chickpea and Mint; Anchovies and Garlic; Traditional Caprese

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Gnocchi al Romana

Semolina Gnocchi with Bechamel Sauce and Italian Salami

~

Artichoke Stuffed Chicken Breast with Romano Cheese

Roasted New Potatoes and Grilled Italian Vegetables with Homemade Basil Pesto

~

Tossed Green Salad with Lemon and Chives

~

Fig, Honey and Pine Nut Tart with Lemon Infused Crème Fraiche

Blue Ribbon Coffee

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

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Dungeness Crab Enchiladas with Bacon and Orange Sauce

~

Quinoa Cakes with Eggplant-Tomato Ragu and Fresh Mozzarella

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Champagne Poached Salmon with Vanilla Butter Sauce on Endive Spoons

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Flatiron Steak Skewers served Fondue Style with Cabernet Sauvignon Sauce

~

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

~

Trio of Bite-Size Desserts: Liquid Chocolate Cake; Crème Brulee; Berry Compote with Cream

~

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

Smoked Paprika Potatoes with Saffron Tomato Sauce and Paprika 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 Chili-Spiked Strawberries with Whipped Cream layered over a Balsamic Reduction
Chocolate Mousse with Course Sea Salt and Mint Infused Oil
Spanish Coffee

Northwest Favorites Menu

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: apples, rosemary, hazelnuts, blackberries and cedar plank roasting.

Spicy Rosemary Garlic Shrimp Skewers
Pear Slices wrapped with Blue Cheese and Prosciutto
Rosemary Corn Cakes with Lavender Butter

~

Baby Spinach with Dried Cranberries and Toasted Hazelnuts with Pear Vinaigrette

~

Cider Glazed Pork Tenderloin with Calvados Flambéed Apples and Walla Walla Sweet Onions
Goat Cheese and Potato Au Gratin
Sautéed Green Beans with White Wine and Shallots

~

Liquid Chocolate Cake with Blackberry Reduction and Crème Fraise Dessert Sauce
Blue Ribbon Coffee