



## **Gourmet Catering for Your Wedding**

*Remember! Cooking is our specialty.*

### **DESIGNING YOUR WEDDING MENU**

Blue Ribbon's catering offers artistic gourmet menus. All menus are designed between the chef and the client. Our goal is to personalize your menu to make it representative of your desires; whether that means serving favorite dishes of the bride and groom, family recipes, a specific ethnic cuisine or a variety of cuisines.

Blue Ribbon always features a farm-to-table philosophy in our kitchen. All of our dishes are made with the season's finest ingredients allowing you to rest assured that all of your guests will truly savor the fresh delicious creations from our award-winning team of chefs.

At one of the wedding planning meetings, the bride and groom meets and consults with the chef that will coordinate the creation and execution of their menu. At this meeting, we offer a sample tasting of cuisine varieties that you have previously expressed an interest in. The tasting gives the chef and the couple a common reference point while discussing menu options. It also allows our chef to obtain an understanding of your taste and to make suggestions in tune with the flavor and style that you wish to share with your guests.

### **CHOOSING YOUR SERVICE STYLE**

Weddings at Blue Ribbon will accommodate the style of service that best suits the ambiance and tone that you wish to create on your special day. Our professional staff of servers has the flexibility and experience to coordinate and execute any type of service you may desire.

## *Traditional Dinner Buffet*

All Entrée options are served on elegantly garnished serving platters that are artfully arranged on a stationary serving table to allow guests to serve themselves. The dinner buffet is perhaps the most practical and congenial way in which to care for your guests. It can be either country casual or very formal, as you wish. It provides a more relaxed method of dining, but also provides for you a more varied menu format than a plated, full service meal. This style permits guests to select their favorite foods in quantities desired and to avoid those selections that may not agree with their palette.

## *Chef-Attended Buffet Station*

One way of making your event unique is by serving your guests from one or more buffet stations. This offers an exciting variety of many options to your guests and keeps your event lively and on the move. This can be done by simply adding a single station, such as a pasta bar, to your regular buffet menu; or, by creating your entire menu from various stations placed about the room thus providing your guests with the constant surprises of what you're offering them at the next station. Some suggestions for stations:

### *Pasta Bar*

2 pastas, 3 sauces (usually marinara, pesto and alfredo), toppings such as crumbled or sliced Italian sausage, sautéed mushrooms, sautéed onions and peppers, green onions, meatballs, braised chicken pieces, black olives.

### *Risotto Bar*

Similar to a pasta bar except that the chef blends your guests ingredients with one of several flavors of risotto available.

### *Oyster Bar*

Attended by a professional shucker, plump juicy Pacific coast oysters are artfully presented on a bed of frosty ice and served with fresh lemon wedges, horseradish and a mignonette topping.

### *Carving Station*

Chef carved roasts. This can be done with anything from roast beef to breast of turkey.

### *Live Grilling*

Chef attended barbecuing of anything and everything from skewers to fresh vegetables, fish to steaks. Let your imagination team up with ours to create this interactive, visual and fragrantly delightful form of buffet.

### *Salad Station*

This is a staff attended station at which several green salads may be tossed freshly for your guests. Caesar Salad, Spring Greens, Baby Lettuces, Spinach, etc. tossed with a variety of vinaigrettes or dressings. Your guests may then top these salads with any number of interesting items or add to their plates the other fresh salad choices which we will customize for your menu - selections such as Penne Pesto Salad with Artichoke Hearts, Baked Potato Salad or Waldorf Salad.

Combined with rustic European breads, this creates an incredible vegetarian feast or a great building block for a marvelous buffet.

### *Tapas Stations*

Another option available that is similar to the style of a buffet station is our Tapas stations. Three stations are arranged throughout the facility, each usually with a different theme, regional or ethnic cuisine. These are buffet stations attended to by one of our staff. At each station a small-plate-portion of a complete entrée course is served for your guests. This keeps your guests moving and mixing as they enjoy a variety of delicious meals.

### *Family Style Dining*

Large platters of your Entrée selections are served at each table for everyone to share and enjoy. This allows your guests to help themselves to dishes as they like, and also to second servings as they choose. If you prefer sit-down style service, this is a savvy approach to navigate a myriad of food allergies and taste preferences of a mixed group of people.

### *Full-Service Sit-Down Dining*

Guests will be served the salad course and the entrée course beautifully presented on individual serving plates by our professional wait staff.

# *Sample Menus of Each Service Style*

## *Traditional Dinner Buffet*

### **Passed Appetizers**

*Individual Caramelized Onion & Crumbled Stilton Quiches*

*Polenta Cakes with Mascarpone and Smoked Trout*

*Grilled Bruschetta topped with slices of Fillet Mignon and Creamy Chipotle Sauce*

*European Cheese Board with Artesian Breads and Olive Tapanades*

### **Entrée Buffet**

*Rustic Ceasar Salad*

*Roasted Baby Beet Salad with Crumbled Goat Cheese, Toasted Walnuts, and Arugula*

*Caprese Salad*

*Slow-Roasted Troll-Caught Salmon with Blackberry Butter Sauce*

*Roasted Fingerling Potatoes with Rosemary and Coarse Sea Salt*

*Roasted Seasonal Vegetable Medley*

*Eggplant Rollitini*

*Basil Citrus Orzo*

*Farfalle Pasta with Homemade Pesto and Marinated Artichoke Hearts*

### **Dessert**

*Gourmet Wedding Cake*

*Fresh Summer Fruit Platter*

## *Tapas Station Style Service: Menu 1*

### **Passed Appetizers**

*Pastry Tartlets of Gorgonzola and Caramelized Onion*

*Cold Smoked Salmon on rustic Cracker Bread with Goat Cheese  
and Roasted Red Bell Peppers*

*Grilled Bruschetta with Herbed Chicken Salad topped with Fresh Grapes*

### **Buffet 1 – South Dining Area**

*Sweet Potato Cakes with Jumbo Chili Shrimp and Vanilla Butter Sauce*

*Sautéed Julienne Parsnips with Fresh Herbs*

*Sautéed Autumn Greens*

### **Buffet 2 – Central Dining Room**

*Grilled Fillet Mignon Skewers served fondue style with  
Cabernet Sauvignon Dipping Sauce*

*Wild Mushroom Risotto Cakes*

*Sautéed French Green Beans*

### **Buffet 3 – North Dining Area**

*Halibut Fillets with Mango Relish*

*Citrus Orzo Salad*

*Melon Balls garnished with Fresh Mint*

### **Dessert**

*Gourmet Wedding Cake*

*Summer Fruit Platter with European Cheeses*

## *Tapas Station Style Service: Menu 2*

### **Salad Bar**

*Summer Spinach Salad with Sweet Strawberries*

*Italian Antipasto Salad*

*Rustic Caesar Salad*

### **The French Country Side**

*Herb Crusted Lamb Chops with Lavender Jelly*

*Mashed Purple Potatoes with Garlic and Gorgonzola*

*Sautéed Spring Greens*

*Vegetarian Option: Eggplant Roulade*

### **Rustic Northwest Flavors**

*Grilled Salmon with Blackberry Butter Sauce*

*Grilled Parmesan Risotto Cakes*

*Grilled Vegetable Medley*

### **A Taste of Asian Fusion**

*Five Spiced Pork Tenderloin*

*Flambéed Apples*

*Sweet Potato Gnocchi with Brown Butter Sage Sauce*

### **Dessert**

*Wedding Cake*

*Dessert Delicacies*

## *Family Style Dining*

### **Appetizer Buffet**

*European Cheese Board*

*Herb Marinated Cuquillo Olives & Spiced Almonds*

*Smoked Meat Platter*

*Artesian Breads & Crackers*

*Raw Oyster Bar in Boat with Sauces*

### **Salad Course**

*Fresh Spring Baby Greens with Smoked Trout, Toasted Pecans and Peaches*

### **Entrée Course**

*Grilled Halibut Fillets with Tomato-Ginger Coulis  
and thinly sliced Garlic and Jalapeno*

*Thinly Sliced Roasted Beef Tenderloin with Chimichurri Sauce*

*Roasted Fingerling Potatoes seasoned with Butter, Parsley and Fleur de Sel*

*Roasted Golden & Red Beets with Sherry Vinaigrette and Shaved Red Onion*

*Crisp Green Beans in White Wine Sauce*

### **Dessert**

*Gourmet Wedding Cake*

*Fresh Summer Fruit Platter*

## *Full Service Dining: Menu 1*

### **Passed Appetizers**

*Mediterranean Prawns served with Lemon Dipping Sauce in Retro Shot Glasses*

*Prosciutto-wrapped Figs and Melon Balls with Basil and Mint*

*Individual Pastry Tartlets of Brie and Walnut topped with Grape Salsa*

### **Buffet Appetizer**

*European Cheese Board with Artesian Cracker Breads*

### **Salad Course**

*Fresh Spring Baby Garden Greens with Grilled Pears, Crumbled Stilton and Toasted Pecans*

### **Entrée Course**

#### Option 1

*Herb Crusted Rack of Lamb accompanied by Lavender Jelly*

*Garlic Oil Infused Mashed Potatoes*

*Autumn Greens*

#### Option 2

*Perfect Grilled Alaskan Troll-Caught Salmon with Blackberry Butter Sauce*

*Creamy Parmesan Risotto*

*Grilled Vegetable Mélange*

#### Option 3

*Grilled Wild Mushroom Risotto Cakes*

*Grilled Vegetable Medley*

### **Dessert**

*Custom Gourmet Wedding Cake by Blue Ribbon*

## Full Service Dining: Menu 2

### First Course

#### Chilled Gazpacho

*Blended Vegetable Soup consisting of Tomatoes, Cucumbers, Bell Peppers, and Onions topped with a swirl of Seasoned Sour Cream*

*or*

#### Hearts of Palm Salad

*Tender hearts of palms tossed with Crisp Arugula, Avocado, Tangerines, Citrus Vinaigrette*

### Entrée Course

#### Option 1

#### Perfect Grilled Salmon with Blackberry Butter Sauce

*Troll Caught Salmon drizzled with a reduced Blackberry and White Wine Sauce*

#### Lemongrass Infused Rice Pilaf

#### Seasoned Seared Asparagus

#### Option 2

#### Plank Roasted Pesto Stuffed Chicken

*Chicken Breast stuffed under-the-skin with Homemade Pesto Barbeque Roasted on a Cedar Plank*

#### Herb Roasted New Potatoes

#### Chipotle-Lime Buttered Corn-on-the-Cob

### Dessert

#### French Genoise Wedding Cake

#### Individual Peach Galette

*Petite Rustic Tarts made with Macadamia Nut Crust and filled with Sweet Peaches*

#### Blue Ribbon House Roasted Coffee

*Espresso Shots Topped with Unsweetened Whip Cream and Ibarra Mexican Chocolate*