

CATERING EVENTS MENU



À LA CARTE DINNER BUFFET

\$89 per person for two entrees

\$119 per person for three entrees

Starters

Choice of two:

Chef's Soupe du jour

Classic caesar salad

Warm orzo, seasonal vegetables

Mixed field green salad, cucumbers, tomatoes, lemon vinaigrette

Entrees

Crispy brick chicken, thyme jus

Pan seared wild Pacific salmon, beurre blanc

Braised short ribs, red wine jus

Seasonal white fish, olive oil emulsion

Braised portobello mushrooms, balsamic glaze

Grilled beef tenderloin, black peppercorn jus

Sides

Choice of two:

Tabbouleh

Glazed carrots

Garlic spinach

Creamy polenta

Seasonal vegetables

Roasted fingerling potatoes

Roasted garlic mashed potatoes

Mini dessert display

PLATED DINNER

Includes freshly brewed coffee, decaffeinated coffee, and organic tea

Starters

Choice of one:

Chef's Soupe du Jour

Classic Caesar Salad - shaved parmesan, croutons

Baby Arugula Salad - cherry tomatoes, fennel, shaved parmesan, sherry vinaigrette

Roasted Artichoke Salad - fresh mozzarella, lemon

Entrees

\$56

Farro Risotto

Seasonal vegetables, shaved parmesan

\$65

Roasted Farmhouse Chicken

Baby potatoes, spinach, au jus

\$68

Salmon Almondine

Haricots verts, pomme purée, beurre blanc

\$69

Angus Beef Short Rib

Red wine braised, baby vegetables, creamy polenta, wine jus

\$70

Seasonal White Fish

Zucchini, brussel sprouts, lemon

\$80

8oz Filet Mignon

Pomme purée, spinach, wild mushrooms, red wine sauce

Desserts

Choice of one:

Warm chocolate cake

Fresh seasonal fruit tart

Cheesecake, macerated berries

Classic Opera Cake - almond sponge, espresso, ganache, coffee buttercream

Vanilla Crème Brûlée - vanilla shortbread, macerated berries

DISPLAY STATIONS

60-minute service - 15 people minimum

Seasonal Fruit Display

\$15 per person

Seasonal fruits and berries, whipped cream

Flatbread Station

\$25 per person

Choice of two:

Classic margherita, prosciutto and pesto,
pepperoni and harissa marinara

Crudité Station

\$20 per person

Vegetables, hummus, avocado ranch

Cheese Board

\$22 per person

Assortment of local cheeses, seasonal jam,
local honey, dried fruits and nuts, baguette,
and traditional accompaniments

Mediterranean Display

\$25 per person

Artichoke hummus, olive tapenade,
artichoke, tzatziki, grilled rustic bread, pita
chips

Cheese and Charcuterie Board

\$25 per person

Assortment of local cheeses, artisan cured
meats, baguette, traditional
accompaniments

Mini dessert display

\$20 per person

Mini tarts, cheesecake bites, macarons





HORS D'OEUVRES

Priced per piece - 20 pieces minimum

Served Hot

Tomato bisque shooter - \$5

Lamb meatballs, spicy sauce- \$7

Brabo slider - cheddar, bacon, truffle
aioli - \$8

Cajun glazed crispy pork belly - \$6

Seasonal arancini, seasonal aioli- \$6

Mini crab cakes, spicy aioli - \$8

Duck confit roulade, brioche - \$8

Baby lamb chop lollipops - \$12

Served at Room Temperature

Fresh mozzarella, tomato, balsamic
crostini - \$5

Prosciutto, manchego, fig jam crostini - \$6

Goat cheese, fontina, fig honey tart - \$6

Prosciutto, manchego, fig jam crostini - \$6

Pan seared sesame tuna, cucumber,
cilantro aioli - \$7

Cured salmon, crème fraîche,, toast
points - \$7

Stuffed deviled eggs, bacon, honey dijon
vinaigrette - \$7

Classic shrimp cocktail - \$11

Smoked duck, wonton - \$10

STATIONS

Priced per person - 90-minute service - 15 people minimum

Fresh Pasta Bar

\$25 per person

Choice of two:

Penne

Farfalle

Pappardelle

Fonduta

Classic pomodoro sauce

Choice of two:

Roasted chicken (+\$6)

Duck confit (+\$8)

Short ribs (+\$8)

Includes parmesan, chives, and fresh parsley

Canard Magnifique

\$38 per person

Duck à l'Orange

Grilled peaches, fig jam, brandied cherries

Duck Jus and Red Port Reduction

Orange confit, blood orange marmelade

Sides:

Black truffle mashed potatoes

Grilled green asparagus

Caramelized endives

Citrus reduction

Slider Delight

\$28 per person

Choice of three:

Turkey Burger

Swiss cheese, pesto emulsion

Crispy Pork Belly BLT

Arugula, tomato jam

Portobello Sliders

Mozzarella cheese, pesto, arugula

Maryland Crabcake

Chow chow relish, southern coleslaw, spicy remoulade

Spiced Lamb Burger

Mint, harissa mayo, dill pickled cucumber

Brabo Burger

Cheddar, bacon, and shallot jam, truffle aioli

CARVING STATIONS

Priced per person - 15 people minimum
\$150 Chef Attendant Fee

All carving stations include bread and butter, potato purée, and seasonal accompaniments

Roasted Pork Loin

\$65 per person

Caramelized apples, braised cabbage

Beef Grilled Tenderloin

\$79 per person

Caramelized onion marmalade

Roasted Angus Rib Eye

\$89 per person

Bordelaise Sauce, glazed cipollini onions



PAIRINGS

Priced per person - 15 people minimum
\$150 bartender fee required

Happy Hour

Choice of 4: \$69

4 pieces per person

Includes 1-hour of Old Town Bar Package

Passed hors d'oeuvres

Fresh mozzarella, tomato, balsamic crostini

Cured salmon, crème fraîche, toast points

Lamb meatballs, spicy pomodoro

Brabo slider, cheddar, bacon, truffle aioli

Goat cheese, fontina, fig honey tart

Pan seared sesame tuna, cucumber, cilantro aioli

Each additional hour: \$39

Additional 3 pieces per person and Old Town Bar Package per hour

Mix & Mingle

\$89

6 pieces per person

Includes 1-hour of Old Town Bar Package

Passed hors d'oeuvres

Cajun glazed crispy pork belly

Pan seared tuna, cucumber, cilantro aioli

Goat cheese, fontina, fig honey tart

Mini crab cakes, spicy aioli

Seasonal Arancini, seasonal aioli

Brabo slider, cheddar, bacon, truffle aioli

Cheese and charcuterie board - local cheeses, country pate, prosciutto, salami, baguette, traditional accompaniments

Each additional hour: \$44

Additional 4 pieces per person and Old Town Bar Package per hour

PAIRINGS

Priced per person - 15 people minimum
\$150 bartender fee required

The Party Starter

\$109

6 pieces per person

Includes 1-hour of Old Town Bar Package

Passed hors d'oeuvres

Lamb meatballs, spicy pomodoro

Goat cheese, fontina, fig honey tart

Brabo slider, cheddar, bacon, truffle aioli

Prosciutto, manchego, fig jam crostini

Seasonal arancini, seasonal aioli

Duck confit roulade, brioche

Cheese and charcuterie board - local cheeses, country pate, prosciutto, salami, baguette, traditional accompaniments

Crudit  platter, seasonal vegetables, hummus, ranch

Each additional hour: \$44

Additional 4 pieces per person and Old Town Bar Package per hour

OPEN BAR PACKAGES

\$150 bartender fee required - includes cocktails, beers, wines, sparkling wine, juice, water, soft drinks.

The Old Town Bar

LIQUORS

New Amsterdam Vodka
Beefeater Gin
El Jimador Tequila
Bacardi Superior Rum
Evans Williams Bourbon
Wild Turkey Rye
Dewar's White Label Scotch

BEERS - selection of four

Miller Life
Heineken
Lagunitas IPA
Angry Orchard
Devils Backbone Vienna Lager

WINES - selection of two

Proverb California Brand
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
House sparkling wine

1 hour per person: \$24

2 hours per person: \$35

3 hours per person: \$46

4 hours per person: \$57

5 hours per person: \$68

The Masonic Bar

BLIQUORS

Tito's Vodka
Tanqueray Gin
Milagros Tequila
Diplomatico Rum
Maker's Mark Bourbon
Bulleit Rye
Glenfiddich 12 Years Scotch
Tullamore D.E.W. Irish Whiskey

BEERS - selection of four

Pilsner Urquell
Voodoo Hazy IPA
Truly Wild Berry
North Coast Stout
Devils Backbone Vienna Lager

WINES - selection of two

Matanzas Creek Brand
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
Sparkling wine

1 hour per person: \$28

2 hours per person: \$43

3 hours per person: \$54

4 hours per person: \$67

5 hours per person: \$80

OPEN BAR PACKAGES

\$150 bartender fee required - includes cocktails, beers, wines, sparkling wine, juice, water, soft drinks.

Crafted Bar

LIQUORS

Belvedere Vodka
Bombay Sapphire Gin
El Dorado 5 Years Rum
Siete Leguas Blanco Tequila
Basil Hayden Bourbon
Filibuster Dual Cast Rye
Dalmore Scotch

BEERS - selection of four

Miller Life
Heineken
Lagunitas IPA
Corona
Stella Artois
Guinness
Devils Backbone Vienna Lager

WINES - selection of two

Drumheller Washington State Brand
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
Sparkling wine

1 hour per person: \$34
2 hours per person: \$51
3 hours per person: \$65
4 hours per person: \$80

OPEN BAR PACKAGES

\$150 bartender fee required - includes cocktails, beers, wines, sparkling wine, juice, water, soft drinks.

The Old Town Bar

LIQUORS

New Amsterdam Vodka
Beefeater Gin
El Jimador Tequila
Bacardi Superior Rum
Evans Williams Bourbon
Wild Turkey Rye
Dewar's White Label Scotch

BEERS - selection of four

Miller Life
Heineken
Lagunitas IPA
Angry Orchard
Devils Backbone Vienna Lager

WINES - selection of two

Proverb California Brand
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
House sparkling wine

Beer: \$8 each

Wine: \$12 per glass

Cocktail: \$12 each

Martini: \$12 each

The Masonic Bar

BLIQUORS

Tito's Vodka
Tanqueray Gin
Milagros Tequila
Diplomatico Rum
Maker's Mark Bourbon
Bulleit Rye
Glenfiddich 12 Years Scotch
Tullamore D.E.W. Irish Whiskey

BEERS - selection of four

Pilsner Urquell
Voodoo Hazy IPA
Truly Wild Berry
North Coast Stout
Devils Backbone Vienna Lager

WINES - selection of two

Matanzas Creek Brand
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
Sparkling wine

Beer: \$8 each

Wine: \$13 per glass

Cocktail: \$13 each

Martini: \$16 each

OPEN BAR PACKAGES

\$150 bartender fee required - includes cocktails, beers, wines, sparkling wine, juice, water, soft drinks.

Crafted Bar

LIQUORS

Belvedere Vodka
Bombay Sapphire Gin
El Dorado 5 Years Rum
Siete Leguas Blanco Tequila
Basil Hayden Bourbon
Filibuster Dual Cast Rye
Dalmore Scotch

BEERS - selection of four

Miller Life
Heineken
Lagunitas IPA
Corona
Stella Artois
Guinness
Devils Backbone Vienna Lager

WINES - selection of two

Drumheller Washington State Brand
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon
Sparkling wine

Beer: \$8 each
Wine: \$15 per glass
Cocktail: \$18 each
Martini: \$18 each

PLAN YOUR EVENT WITH US!



Menu pricing may be subject to change.
All food and beverage charges shall be subject to a 25% service charge
and a 11% local taxes.