



DeLILLE CELLARS

ESTABLISHED 1992

TASTING ROOM CATERING GUIDE
SERVICED BY A PLATINUM EVENT
CATERING



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A PLATINUM EVENT CATERING

Executive Chef Michael C. Toni

Michael Toni, Executive Chef of A Platinum Event Catering and The Restaurant at DeLille Cellars, graduated from California Culinary Academy in San Francisco in 1998. After graduation Chef Michael first went to work at Wolfgang Puck's Postrio in San Francisco. Following, he went to work at the Ritz Carlton Resort & Spa, in Santa Barbara as a sous Chef and then became sous Chef at San Ysidro Ranch's Stone House Restaurant in Montecito.

Upon moving to the Pacific Northwest with his wife Kari, they started A Platinum Event in 2002. They have spent the last 20 years with a singular focus on combining a customer-centric philosophy, proven expertise and a commitment to excellence at all levels.

A Platinum Event offers clients a highly personalized, full-service experience customized to meet the unique needs and vision of each client.

In 2019, Michael Toni became the exclusive chef at DeLille Cellars' tasting room and event space. In 2021, DeLille announced the creation of a new dining experience, The Restaurant at DeLille Cellars, appointing Michael Toni as the Executive Chef.

DeLille Cellars is honored to partner with Chef Michael Toni, Woodinville's longest tenured Chef, to bring you this experience.

WINE LIST

All wines subject to availability. Member Discounts apply.
See our Web Shop to see our full list and Wine Club Exclusive Wines!

BORDEAUX WINES

CHALEUR BLANC - \$42.00
sauvignon blanc, semillon

MARGUERITE - \$75.00
100% sauvignon blanc

D2 - \$55.00
merlot, cabernet sauvignon,
cabernet franc, petit verdot

FOUR FLAGS - \$80.00
100% cabernet sauvignon

CHALEUR ESTATE - \$90.00
cabernet sauvignon, merlot,
cabernet franc, petit verdot

HARRISON HILL - \$110.00
cabernet sauvignon, merlot, cabernet franc

MINUIT - \$60.00
malbec, cabernet sauvignon

LE COLOSSE - \$65.00
100% merlot

RHONE WINES

ROSÉ - \$35.00
grenache, mourvèdre, cinsault

ROUSSANNE - \$38.00
100% roussanne

LE DESSEIN - \$45.00
mourvèdre, grenache, syrah

DOYENNE - \$50.00
syrah, cabernet sauvignon,
grenache, mourvèdre

SIGNATURE SYRAH - \$65.00
syrah, viognier

ESTATE & PROPRIETARY WINES

GRAND CIEL CABERNET - \$160.00
100% estate cabernet sauvignon

GRAND CIEL SYRAH - \$75.00
100% estate syrah

ROOFLINE PINOT NOIR - \$40.00
100% pinor noir

SAGEMOOR RIESLING - \$32.00
100% sagemoor riesling

FORGET ME NOT SPARKLING - \$45.00
blanc de blanc

FORGET ME NOT SPARKLING - \$48.00
rosé

LE PETIT DOUX - \$42.00
semillon, sauvignon blanc



ADDITIONAL BEVERAGES

ASSORTED COKE PRODUCTS & SPARKLING WATER

Charged on Consumption

\$3.95 PER PERSON

ASSORTED BEER, CIDER AND HARD SELTZER

Charged on Consumption

\$7.00 PER BEVERAGE

COFFEE & TEA SERVICE

Accommodates 8-10 People

\$25.00 PER POT

For Daytime Meetings/Events, Assorted Juices and Teas can be added

MOCKTAILS & INFUSED WATERS

INFUSED WATER STATIONS

Enjoy a seasonal selection of refreshing infused waters

\$1.00 PER PERSON

FLAVOR SELECTIONS

Note that some selections are seasonal

CUCUMBER LIME

BLACKBERRY MINT

LAVENDER LEMON (SEASONAL)

BLOOD ORANGE BASIL GINGER (SEASONAL)

CRANBERRY ORANGE (SEASONAL)

MOCKTAILS

Elevate your zero ABV experience with specially crafted mocktails

\$2.95 PER PERSON

CHERRY-THYME FIZZ

Cherry Syrup, Lime Juice, Lemon-Lime Soda, Fresh Thyme, Simple Syrup

HONEY-BLACKBERRY-MINT FIZZ

Muddled Blackberries, Fresh Mint, Honey Simple Syrup, Berry Seltzer

LEMON-BASIL SPRITZER

Fresh Lemon, Fresh Basil, Lemon Juice, Basil Simple Syrup, Club Soda

STRAWBERRY LIMEADE

Muddled Strawberries, Lime Juice, Lemon-Lime Soda

LAVENDER LEMONADE (SEASONAL)

Fresh Lemon, Lavender Simple Syrup

BLOOD ORANGE BASIL GINGER SMASH (SEASONAL)

Muddled Blood Orange, Fresh Basil, Ginger Beer, Orange Juice

ROSEMARY CRANBERRY (SEASONAL)

Cranberries, Fresh Rosemary, Cranberry Juice, Fresh Ginger, Ginger Beer



BREAKFAST



CLASSIC Continental Breakfast

INCLUDES ASSORTED PASTRIES, MUFFINS AND SCONES, GRANOLA BARS,
SELECTION OF YOGURTS AND FRESH SEASONAL FRUIT

\$26.95 PER PERSON

BREAKFAST ENHANCEMENTS

Select any of the following items to enhance your continental breakfast

BAKED BRIOCHE FRENCH TOAST

\$8.95 PER PERSON

maple pecans, whiskey infused syrup and
mascarpone whipped cream

EGG SCRAMBLES

\$8.95 PER PERSON

fromage blanc and fresh herbs
sky hill farms goat cheese and fresh chives
roasted kale and pepper jack chicken
apple sausage and gruyere
black forest ham and white cheddar

STEEL CUT OATMEAL BAR

\$8.95 PER PERSON

assorted garnishes: dried fruits and nuts, brown sugar,
maple syrup and maple butter

GRIDDLED MEATS & POTATOES

Add potatoes & one breakfast meat

\$8.95 PER PERSON

chicken and apple sausage
traditional pork country sausage
sweet heat maple bacon
center cut smoked bacon
roasted Yukon gold potato hash

LOX & BAGELS

\$12.95 PER PERSON

with traditional garnishes



LUNCH



ARTISAN Sandwich luncheon

SANDWICH LUNCHEONS INCLUDE PLATTERED SELECTIONS OF THREE SANDWICHES, TWO SIDES, CHIPS AND ASSORTED SWEET TREATS SERVED BUFFET STYLE

\$33.95 PER PERSON

ARTISAN SANDWICHES - SELECT THREE

grilled organic chicken salad on grilled rustic bread, walnuts, grapes, red onion and fresh herbs

oven roasted beef and tillamook cheddar, sweet dried walla walla onions, beef steak tomatoes and horseradish aoli

caprese salad on demi baguette, buffalo mozzarella, vine ripened tomatoes, hass avocado, sweet basil and balsamic mayo

oven roasted cajon turkey breast and gruyere, field greens, vine ripened tomatoes, sliced red onion and dijon aoli

italian grinder, black forest ham, gypsy salami and provolone, field greens, vine ripened tomatoes, Italian red peppers, walla walla onions on parmesan focaccia

grilled eggplant and fire roasted zucchini panini, aged white cheddar, pesto remoulade on sourdough

*gluten-free bread available upon request

ARTISAN SIDES - SELECT TWO

italian penne pasta salad, tear drop tomatoes, sweet basil, niçoise olives and feta cheese

field greens salad, golden beets, raisins, candied pecans and lemon truffle vinaigrette

washington salad, organic field greens, gala apples, shaved beecher's white cheddar, spiced pecans and bing cherry vinaigrette

roasted fingerling potato salad, asparagus, sweet corn, caramelized shallots and smoked bacon

baby arugula, cara cara oranges, sweet onions, niçoise olives, shaved pecorino and aged sherry vinaigrette

classic caesar, hearts of romaine, roasted pepper relish, croutons and shaved parmesan

chilled baby green bean salad, roasted garlic and crushed roma tomatoes

arugula salad, toasted pine nuts, sweet onions, golden tomatoes, shaved pecorino and sherry truffle vinaigrette

HOT Luncheon

OUR UNIQUELY CRAFTED CORPORATE HOT LUNCH BUFFETS ARE BUSINESS FOCUSED AND
DESIGNED FOR TIME SENSITIVE NEEDS

MENU ONE \$48.95 PER PERSON

organic field greens salad, fuji apples, spiced walnuts, crumbled goat cheese and champagne vinaigrette

heirloom tomato and cavatappi pasta, macadamia pesto, caramelized leeks and shaved parmesan A

sautéed broccolini and organic sweet butter carrots

grilled pacific salmon and olive oil verde

MENU TWO \$51.95 PER PERSON

arugula salad, toasted pine nuts, sweet onions, golden tomatoes, shaved pecorino and sherry truffle vinaigrette

strozzapreti pasta, chicken piccata, roasted shallots, capers, lemon, fresh herbs and grated parmesan

grilled asparagus with balsamic and truffle essence

herb roasted baby potatoes

pan roasted mishima flat iron steak, grilled sweet onion demi glaze and herb gremolata

MENU THREE \$55.95 PER PERSON

chopped salad, crispy prosciutto, avocado, cherry tomatoes and lemon truffle vinaigrette

caprese, cherry heirloom tomatoes, buffalo mozzarella, fresh basil, e.v.o.o. and balsamic “caviar”

fingerling potatoes and shiitake confit

dry rub salmon and grilled meyer lemons

white cheddar crusted filet mignon medallions and red wine reduction

MENU FOUR \$59.95

chopped salad, crispy prosciutto, avocado, cherry tomatoes and lemon truffle vinaigrette

caprese, cherry heirloom tomatoes, buffalo mozzarella, fresh basil, e.v.o.o. and balsamic “caviar”

fingerling potatoes and shiitake confit

dry rub salmon and grilled meyer lemons

white cheddar crusted filet mignon medallions and red wine reduction

ALL DAY BEVERAGES \$6.95 PER PERSON

iced tea, assorted sodas and sparkling waters coffee service + \$5 per person

SWEET TREATS \$6.95 PER PERSON

Assorted brownies, bars and cookies



RECEPTION



PASSED ONLY HORS D'OEUVRES PACKAGES

CHOICE OF 5 PASSED HORS D'OEUVRES
\$30.95 PER PERSON

CHOICE OF 6 PASSED HORS D'OEUVRES
\$35.95 PER PERSON

CHOICE OF 8 PASSED HORS D'OEUVRES
\$47.95 PER PERSON



PASSED & STATIONED HORS D'OEUVRES

PASSED HORS D'OEUVRES WITH STATIONARY CHEESE AND CHARCUTERIE

Includes a choice of 4 Passed Hors d'oeuvres
Stationed Cheese and Charcuterie
\$38.95 PER PERSON

PASSED HORS D'OEUVRES WITH STATIONARY HORS D'OEUVRES BUFFET (SMALL)

Includes a choice of 4 Passed Hors d'oeuvres
4 Stationary Hors d'oeuvres
\$48.95 PER PERSON

PASSED HORS D'OEUVRES WITH STATIONARY HORS D'OEUVRES BUFFET (LARGE)

Includes a choice of 4 Passed Hors d'oeuvres
6 Stationary Hors d'oeuvres
\$50.95 PER PERSON

Want to elevate your party even further?
Add Artisan Cheese & Charcuterie Boards to your Small or Large Stationed Hors d'oeuvres
packages for \$10 per person

Add Additional Hors d'oeuvres – One Selection | \$4.95 per person

Add Additional Hors d'oeuvres – Two Selections | \$9.95 per person

PASSED HORS D'OEUVRES SELECTIONS

FINS & SHELLS

CHILI CRUSTED AHI TUNA

sambal ginger, cream and wasabi caviar (GF)

AHI TUNA TOSTADA

chipotle crema, soy glaze avocado corn relish

12 SPICE PRAWN SATAYS

ginger sesame aioli (GF)

COCONUT CRUSTED SPOT PRAWNS

sweet chili ponzu

CRISPY HARISSA PRAWNS

preserved lemon crème fraiche (GF)

CRISPY BBQ PRAWNS

honey ancho crema (GF)

CHILLED SHRIMP CEVICHE SPOONS

three pepper relish and avocado mousse (GF)

MINI DUNGENESS CRAB CAKES

pineapple mango salsa

POULTRY

DUCK CONFIT TARTLETS

grilled cherry relish

DUCK CONFIT SPRING ROLLS

apricots, cranberries and nevada
mine shaft blue cheese (GF)

PAN SEARED MUSCOVY DUCK BREAST CROSTINI

mascarpone mousse, fig jam,
scallions

SPICY PISTACHIO & CURRY CHICKEN SATAY

cucumber mint aioli (GF)

BUTTERMILK FRIED CHICKEN SKEWERS

herb crème fraiche

SMOKED CHICKEN & GOUDA SPRING ROLLS

caramelized leeks (GF)

FOIE GRAS MOUSSE

caramelized pineapple and
kodata fig syrup (GF)

BEEF

GRILLED FILET MIGNON BITES

roquefort crema (GF)

WAGYU MEATBALLS

foie gras and cabernet demi
glace

MINI SMOKED MEATBALLS

spicy marinara

SHAVED FILET MIGNON SLIDERS

horseradish crème fraiche

BRAISED KOBE BEEF SHORT RIB TARTLETS

gorgonzola custard and port
syrup

BRAISED SHORTRIB FLATBREAD

beecher's cheddar and drunken
shallots

BRAISED SHORTRIB SPRING ROLL

balsamic cheddar, arugula and
red wine gastrique

PORK & LAMB

GRILLED PROSCIUTTO WRAPPED ASPARAGUS CROSTINI

fromage blanc and chimichurri

WILD BOAR SATAYS

spiced plum glaze (GF)

MOROCCAN SPICED WILD BOAR MEATBALLS

herbed yogurt

PULLED BBQ PORK SLIDERS

walla walla onion jam and three
cabbage slaw

MINI BLT BITES

applewood smoked bacon,
heirloom tomatoes, roasted garlic
aioli, toasted sour dough and
micro greens

GRILLED SPICY LAMB SKEWERS

honey and mint yogurt drizzle
(GF)



PASSED HORS D'OEUVRES SELECTIONS

VEGGIES

OLIVE OIL POACHED PERUVIAN POTATOES

american sturgeon caviar and
chive crème fraiche (GF)

WARM GOAT CHEESE CROSTINI

honey, truffle and candied cashews

ARANCINI RISOTTO BITES

roasted red pepper puree and aged Manchego

ROASTED PUMPKIN & SQUASH BISQUE SHOOTERS

crispy pancetta and cinnamon foam (GF)

GOLDEN TOMATO CAPRESE STACKS

buffalo mozzarella, fresh basil & balsamic
(GF/V)

CRISPY VEGETABLE SPRING ROLLS

sweet chili dip (V)

WILD MUSHROOM CROSTINI

shaved pecorino and white truffle essence

ST. ANDRE TRIPLE CREAM BRIE & CARAMELIZED ONION

FLATBREAD

mission fig jam and roasted garlic crema

GOAT CHEESE MOUSSE TARTLETS

heirloom tomato bruschetta, basil and pine nuts

BUTTERNUT SQUASH & PEAR BISQUE SHOOTERS

sherry and cinnamon foam (GF)

DRUNKEN CHERRY & MASCARPONE TARTLETS

herb salad

D2 WINE CAVIAR CROSTINI

fromage blanc and truffle mousse (GF)

ARTICHOKE, SPINACH AND PARMESAN TARTLETS

FIRE ROASTED EGGPLANT & PORCINI MUSHROOM BISQUE

shooters sherry and white truffle essence (GF)

ROASTED CAULIFLOWER & PARSNIP BISQUE SHOOTERS

truffle corn crème fraiche (GF)

STATIONED HORS D'OEUVRES SELECTIONS

ASSORTED ARTISAN CHEESES

freshly baked breads & crackers
(GF) crackers available

SELECTION OF SLICED CURED MEATS

a rotating selection of sliced meats, pate, fruit
compotes, mustards and traditional garnishes

WOK FIRED BBQ PRAWNS

ancho molasses crema

SMOKED SALMON

traditional garnishes

SHRIMP COCKTAIL

traditional Garnishes

WARM ARTICHOKE, SPINACH & GRUYERE QUESO

served with kettle chips

GOAT CHEESE & CHIVE DIP GRUYERE QUESO

served with kettle chips

RAINBOW QUINOA

roasted seasonal veggies, sherry truffle
vinaigrette & pine nut pistou

TOMATO & BUFFALO MOZZARELLA BRUSCHETTA

parmesan crostini

VEGETABLE CRUDITÉS DUO OF DIPS

roasted red pepper hummus and herb crème
fraiche

BRAISED SHORT RIB NAAN FLATBREAD

mozzarella, pesto, arugula, shishito peppers

PEPPERONI & SALAMI NAAN FLATBREAD

mozzarella, tomato sauce

MUSHROOM NAAN FLATBREAD

mozzarella, bechamel, ricotta, truffle oil

SHAVED FILET MIGNON MINI SLIDERS

arugula and horseradish crème fraiche

DRY RUB SALMON SLIDER

lemon scented radicchio and black garlic aioli

CAPRESE SLIDER

heirloom tomatoes, buffalo mozzarella, olive
tapenade and truffle scented arugula

GOAT CHEESE AND FIG SLIDER

truffle and arugula

WAGYU MEATBALLS

drunken shallot demi glace and chimichurri

WHITE CHEDDAR TRUFFLE MAC & CHEESE

CRISPY PROSCIUTTO ENGLISH PEA MAC & CHEESE

ADD A PASTA & SALAD STATION
\$10.00 PER PERSON

SALADS – CHOOSE 1

CLASSIC CAESAR SALAD

shaved reggiano, ciabatta croutons

WASHINGTON SALAD

organic field greens, gala apples, shaved
beecher's white cheddar,
spiced pecans, bing cherry vinaigrette

PASTAS – CHOOSE 1

HEIRLOOM TOMATO & CAMPANELLE PASTA WITH CHICKEN

macadamia pesto, caramelized leeks, shaved
parmesan

BRAISED SHORT RIB BOWTIE PASTA

wild mushroom ragu, shaved pecorino, fresh
herbs

CHICKEN PICCATA FUSILLI PASTA

roasted shallots, capers, lemon, fresh herbs,
grated parmesan



MARTINI COURSE PACKAGES

OUR MARTINI COURSES ARE FULLY PREPARED STARTER SALADS, PASTAS OR ENTREES SERVED IN MARTINI GLASSES. A FUN AND UNIQUE WAY TO OFFER A FULL MEAL WITHOUT THE FORMALITY OF A SEATED DINNER. PERFECT FOR GROUPS WHO WANT TO MIX AND MINGLE

Each package comes with a choice of
4 passed Hors d'oeuvres

SMALL MARTINI COURSE – ONE MARTINI SELECTION
\$40.95 PER PERSON

MEDIUM MARTINI COURSE – TWO MARTINI SELECTIONS
\$50.95 PER PERSON

LARGE MARTINI COURSE – THREE MARTINI SELECTIONS
\$60.95 PER PERSON

MARTINI COURSE SELECTIONS

VEGGIES AND SALADS

CHOPPED SALAD

crispy prosciutto, avocado, cherry tomatoes, lemon truffle vinaigrette

CLASSIC CAESER SALAD

organic hearts of romaine, garlic parsley ciabatta croutons and shaved parmesan

CAPRESE SALAD

Cherry heirloom tomatoes, buffalo mozzarella, fresh basil, e.v.o.o. & balsamic “caviar”

+ \$1.50 per person

PASTAS

PROSCIUTTO & ENGLISH PEA MAC AND CHEESE

gruyere and toasted breadcrumbs

LOBSTER & DUNGENESS CRAB MAC AND CHEESE

+ \$3.00 per person

GEMELLI SPOT PRAWN PASTA

sautéed spot prawns, oven roasted tomatoes, asparagus tips, toasted pine nuts and meyer lemon crema

CLASSIC GEMELLI

Roasted mushrooms, goat cheese and pine nuts

BOWTIE

ground veal and wild mushroom ragu, shaved pecorino and fresh herbs

WILD MUSHROOM & PEARL ONION RISOTTO

truffle infused pecorino

PENNE ALLA VODKA

crushed organic tomatoes, fresh herbs, cream, scallions and shaved parmesan

CLASSIC FUSILLI

roasted shallots, capers, lemon, fresh herbs and grated parmesan

CHICKEN FUSILLI

chicken piccata, roasted shallots, capers, lemon, fresh herbs and grated parmesan

CHICKEN CAMPANELLE

grilled chicken breast, cherry heirloom tomatoes, macadamia pesto and shaved parmesan

RIGATONI ALLA CARBONARA

crispy pancetta, scallions and parmesan

MARTINI COURSE SELECTIONS

PROTEINS

HONEY & ALMOND CRUSTED KING SALMON

roasted asparagus, tear drop tomato and parmesan risotto and meyer lemon beurre blanc

PAN SEARED ALASKAN HALIBUT

sweet corn, asparagus and sundried tomato risotto and lemon thyme beurre blanc

+ \$3.00 per person

PARMESAN DUSTED DUNGENESS CRAB CAKE

shaved apple, fennel and sweet onion slaw, pineapple and mango relish

+ \$3.00 per person

PAN SEARED ROCK FISH

buttermilk whipped sweet potatoes, smoked bacon and honeycomb marmalade and meyer lemon beurre blanc

PESTO RUBBED FILET MIGNON

chive infused Yukon gold potatoes, crispy wild mushrooms and cabernet demi glaze

+ \$3.00 per person

CABERNET BRAISED KOBE BEEF SHORT RIBS

truffle mashed potatoes and sautéed wild mushrooms

OLIVE CRUSTED LAMB LOIN

sweet potato, corn and fennel hash, spanish chorizo and demi glaze

BLACKBERRY GLAZED MUSCOVY DUCK BREAST

goat cheese whipped sweet yams, crispy leek straws and port wine reduction



SEATED DINING



BUFFET DINNER PACKAGES

A CASUAL YET FORMAL DINING OPTION FOR A RANGE
OF GROUP SIZES

Includes a choice of 3 Passed Hors d'oeuvres,
Plated Starter Salad and Dinner Buffet

BUFFET MENU ONE
\$59.95 PER PERSON

BUFFET MENU TWO
\$64.95 PER PERSON

BUFFET MENU THREE
\$68.95 PER PERSON

Dessert is not included but can be added either as Plated or Dessert Station

BUFFET DINNER MENUS

MENU ONE

washington salad, organic field greens, gala apples, shaved beecher's white cheddar, spiced pecans and bing cherry vinaigrette

risotto blanco, pecorino and white truffle essence

seasonal grilled vegetables, toasted pine nut oil and balsamic glaze

smoked paprika and brown sugar wild salmon with lemon thyme beurre blanc

cabernet braised short ribs with chimichurri

MENU TWO

organic arugula salad, truffle goat cheese, candied hazelnuts, roasted beets and sherry vinaigrette

sautéed broccolini, heirloom carrots, brown butter and garlic chips

golden potato & porcini gratin

mary's organic airline chicken breast, wild mushroom and pearl onion jus

herb crusted beef tenderloin with d2 demi glaze and gremolata

MENU THREE

heirloom tomato and burrata caprese, roasted kale, shaved fennel and balsamic "cavier"

creamy mascarpone polenta with herbs

roasted brussels sprouts with pancetta and maple

pan seared alaskan halibut, preserved lemon and sage reduction

mustard crusted rack of lamb with candied black garlic demi glaze

PASTA ADDITIONS

Add a Pasta Selection to your Buffet
\$9.95 per person

PENNE ALLA VODKA

crushed organic tomatoes, fresh herbs, cream, scallions and shaved parmesan

HEIRLOOM TOMATO CAMPANELLE

macadamia pesto, caramelized leeks and shaved parmesan

BOWTIE

wild mushroom ragu, shaved pecorino and fresh herbs

PENNE WITH SEASONAL VEGETABLE RAGU

truffle essence and shaved parmesan

CLASSIC FUSILI

roasted shallots, capers, lemon, fresh herbs and grated parmesan



PLATED DINNER PACKAGES

Includes a Choice of 4 Passed Hors d'oeuvres,
Starter Salad, Choice of Entrée and Plated Dessert

MENU ONE
\$69.95 PER PERSON

MENU TWO
\$74.95 PER PERSON

MENU THREE
\$80.95 PER PERSON

upgrade your starter salad to an alternative starter
or add an additional course to your menu
+\$12.95 PER PERSON

PLATED DINNER MENU

MENU ONE

arugula and cherry heirloom tomato salad, roasted pine nuts, goat cheese fritters and lemon basil vinaigrette

choice of:

pan seared wild salmon, fingerling potato and shiitake confit, wok fired kale and leek nage

or

grilled Mishima flat iron steak, fingerling potato and shiitake confit, wok fired kale and grilled sweet onion jus

MENU TWO

grilled romaine wedge salad, D2 pancetta, tomatoes, toasted almonds, pickled shallots, chive buttermilk dressing

choice of:

pan roasted frenched chicken breast, sweet corn, parsnip and romanesco hash, cipollini madeira reduction

or

grilled filet mignon, sweet corn, parsnip and romanesco hash, parmesan truffle gaufrette, black garlic cabernet reduction

MENU THREE

organic butter lettuce salad, drunken pears, candied walnuts, point Reyes blue cheese, warm prosciutto vinaigrette

choice of:

pan seared alaskan halibut, english pea and mint puree, sweet potato, blasted broccolini, parmesan brodo

or

wagyu short rib, polenta blanco, roasted mushroom spring roll, grilled asparagus

***All Entrée Selections are collected for
each guest in advance of your event!***



VEGAN & VEGETARIAN ENTREES

ROASTED ISRAELI COUSCOUS & WILD MUSHROOM RAGU
fennel & arugula slaw & truffle emulsion
VEGAN

MEDITERRANEAN GRILLED TOFU
roasted quinoa salad & grilled seasonal vegetables
VEGAN

ROASTED SQUASH RISOTTO
grilled radicchio, shaved asparagus & olive oil verde
VEGETARIAN

OVEN ROASTED CHERRY TOMATO & LEEK CAMPANELLA PASTA
arugula & macadamia pesto, shaved parmesan
VEGETARIAN

PENNE ALLA VODKA (VEGETARIAN)
crushed heirloom tomatoes, scallions, cream & shaved pecorino
VEGETARIAN

* PLEASE INQUIRE ABOUT ADDITIONAL SELECTIONS



PLATED ENHANCEMENTS & DESSERT SELECTIONS

PLATED ENHANCEMENTS
+ \$12.95 PER PERSON

POTTED SALMON RIETTE
grilled bread, crème fresh and rosé caviar

SEARED JUMBO SCALLOPS RISOTTO BLANCO
black garlic beurre blanc, shishito pepper and cashew pest

SEARED SICILIAN SPICED TUNA CRUDO
cara cara oranges, fennel cracked olives and e.v.o.o.

FRESH RICOTTA RAVIOLI
black pepper fennel guanciale, fried sage, beurre noisette
and red wine gastrique

FRESH TAGLIATELLE CARBONARA
D2 pancetta, egg and pecorino

CRISPY PORK BELLY
Grilled taleggio flatbread, seasonal stone fruit relish,
roasted organic kale and smoked honey reduction

FOIE GRAS TERRENE
amerena cherry relish, grilled focaccia, truffle scented
watercress and jacobson flake salt

PLATED DESSERT SELECTIONS
+ \$9.95 PER PERSON

VANILLA CINNAMON CRÈME BRULÉE
macarated berries

CHOCOLATE POT DE CRÈME
pistachio crumble

CLASSIC NEW YORK CHEESECAKE

WARM SALTED CARAMEL BREAD PUDDING

CHOCOLATE LAVA CAKE
dense chocolate cake filled with truffle center

VANILLA GELATO
olive oil cake, mascarpone cinnamon whipped cream
and macarated berries

FRESH FRUIT COBLER
fruit filling and crumb topping

**Inquire about Dessert Stations for your event
in lieu of a plated dessert experience**



DESSERT STATIONS

Explore building your own dessert bar, a perfect addition to reception style events!

Please inquire about some of our preferred dessert partners however outsourced desserts are allowed in our space if they are procured from a licensed bakery or caterer.

No homemade goodies are allowed.





FIVE COURSE TASTING

have Chef create a personalized menu for your event

STARTING AT \$125.95 PER PERSON
WINE PAIRINGS NOT INCLUDED IN PER PERSON PRICING

Includes a Choice of 3 Passed Hors d'oeuvres

SAMPLE MENU

I.

PORK BELLY CAMELLI

Drunken Pear, Hazelnut Brown Butter, Sage, Sherry Brodo, 22 Month Parmesan

Paired with 2022 DeLille Cellars Rosé, Columbia Valley

II.

CHARRED OCTOPUS

Crushed Northern Beans, Smoked Tomato Marmelade, Blood Orange Gastrique Shishito Pistou

Paired with 2022 DeLille Cellars Roussanne, Red Mountain

III.

PAN SEARED MUSCOVY DUCK BREAST

Red Wine Truffle Rissotto, Cherry Mostarda, Delicata Fries

Paired with 2021 DeLille Cellars Discovery Cabernet, Horse Heaven Hills

IV.

WAGYU SHORT RIBS

Goat Cheese Smoked Bacon & Cipollini Onion Gnocchi, King Trunpet Chips, Candy Garlic Jus

Paired with 2021 DeLille Cellars Harrison Hill, Snipes Mountain

V.

HONEY CORN CAKE

Spumoni Gelato, Crumbled Lemon Pistachio Biscotti, Amaretto Sauce, Honey Tuille

Paired with 2012 DeLille Cellars Le Petit Doux, Red Mountain

FREQUENTLY ASKED QUESTIONS

CAN I BRING IN MY OWN CATERING?

We do not allow outside caterers currently and have an exclusive contract with A Platinum Event Catering. They provide a wonderful array of options for every palate.

DO YOU ACCOMMODATE DIETARY NEEDS AND ALLERGIES?

Absolutely! Many of the wonderful menu options prepared by A Platinum Event Catering can be modified to accommodate a plethora of dietary restrictions that can be discussed at the time of booking.

WHY AM I BEING CHARGED A 22% ADMINISTRATIVE FEE?

An automatic 22% Administrative Service Fee is applied to all catering charges and is an industry standard. This fee is applied for production necessary for all events (i.e. production labor leading up to the Event Date, day before prep, day after clean up – including cleaning and returning rented equipment - breakage coverage for in-house rentals, included bar supplies such as ice and garnish, and transportation needs for production.) This does NOT include gratuity.

WHY ARE LABOR FEES ADDED TO MY ESTIMATE, PARTICULARLY FOR KITCHEN STAFF?

A Platinum Event Catering is first and foremost, a Catering company that must bring the full extent of their kitchen and service to the desired venue to produce their meals. Our venue is not a restaurant with the capabilities to service events inclusively on site. All events are subject to labor fees for not only Servers and Bartenders, but for kitchen staff as they travel with the team and cook for the events. Each event worked always requires at least 1 Chef and 1 Assistant Chef regardless of event style particularly because much of the menu is prepared and/or finalized on site. Catering Estimates received will outline, food, beverage, labor charges which may or may not include (Chefs, Assistant Chefs, Servers and Bartenders) and rentals. All subject to 22% Administrative Service Fee and Washington State sales tax.

HOW QUICKLY CAN YOU BOOK MY EVENT?

Events must be booked a minimum of 2 weeks prior to the desired event date. This allows our entire events team to give your event details the true attention it deserves and staff accordingly. Events under 2 weeks are case by case.