

Plated Dinner Options

Shilshole Bay Package

\$85/person

Appetizers: Stationed (Pick 1)

Freshly Sliced Seasonal Fruit

Gustavo's House-made guacamole, corn tortilla chips, salsa fresca

House-Made Potato Chips

crème fraîche, chives

Starter:

Grilled Caesar Salad

little gem romaine lettuce, garlic croutons, parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon wedge

Entrée (counts due back with final guest count 10 days prior to event):

Pan Seared Wild Pacific Northwest Rockfish

parmesan fregola sarda, seasonal vegetables, caper-butter sauce

Spice Rubbed Pork Chop GF

seared pork chop, creamy Yukon Gold mashed potatoes, roasted baby carrots, Honeycrisp apples, bacon, pan sauce

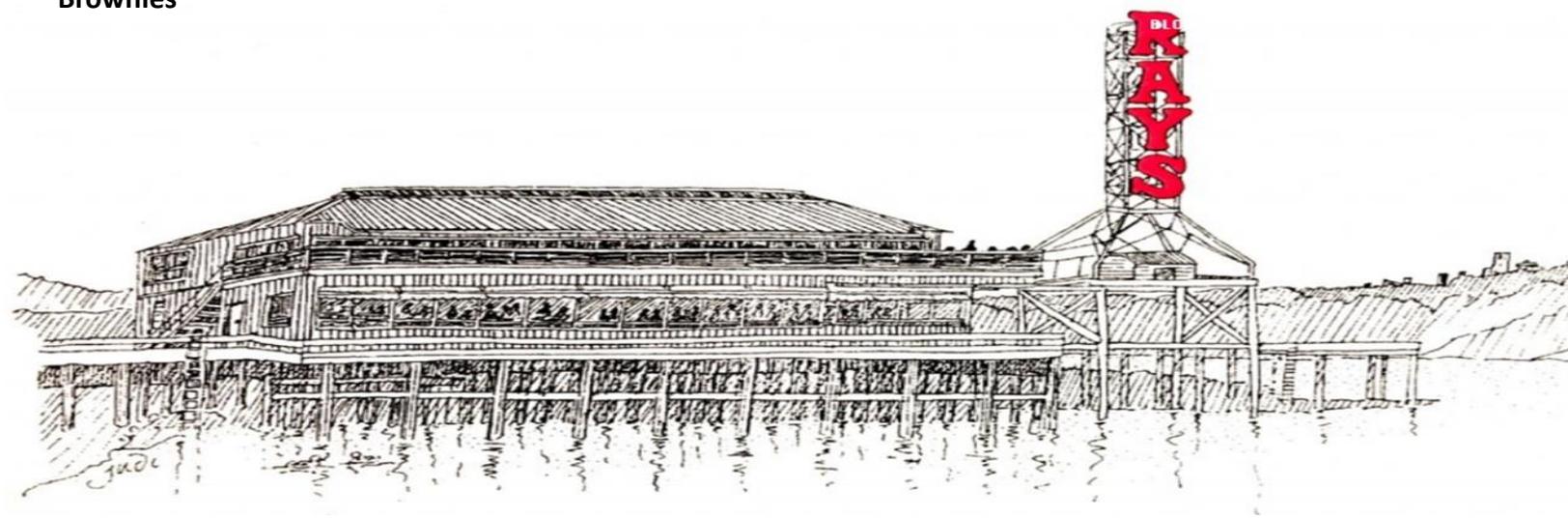
Vegetable Coconut Curry V/GF

ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil, white rice

Dessert: Stationed (Pick 1)

Cookies (Chocolate Chip or Peanut Butter)

Brownies



Plated Dinner Options

Elliott Bay Package

\$100/person

Appetizers: Stationed (Pick 2)

Albacore Bites – *lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF*

Hawaiian Chicken Skewers – *grilled pineapple, Hawaiian BBQ sauce DF, GF*

Petite Grilled Cheese – *brioche, cheese curds, seasonal jam*

Starter: Onsite Choice

Vegetable Soup

Baby Spinach Salad GF

spinach, frisée, white wine poached pear, blue cheese crumbles, hazelnuts, white wine-pear dressing

Entrée (counts due back with final guest count 10 days prior to event):

Grilled Wild Pacific Northwest Coho Salmon GF

roasted vegetables, whipped Yukon Gold potatoes, lemon beurre blanc sauce

Braised Beef Short Ribs GF

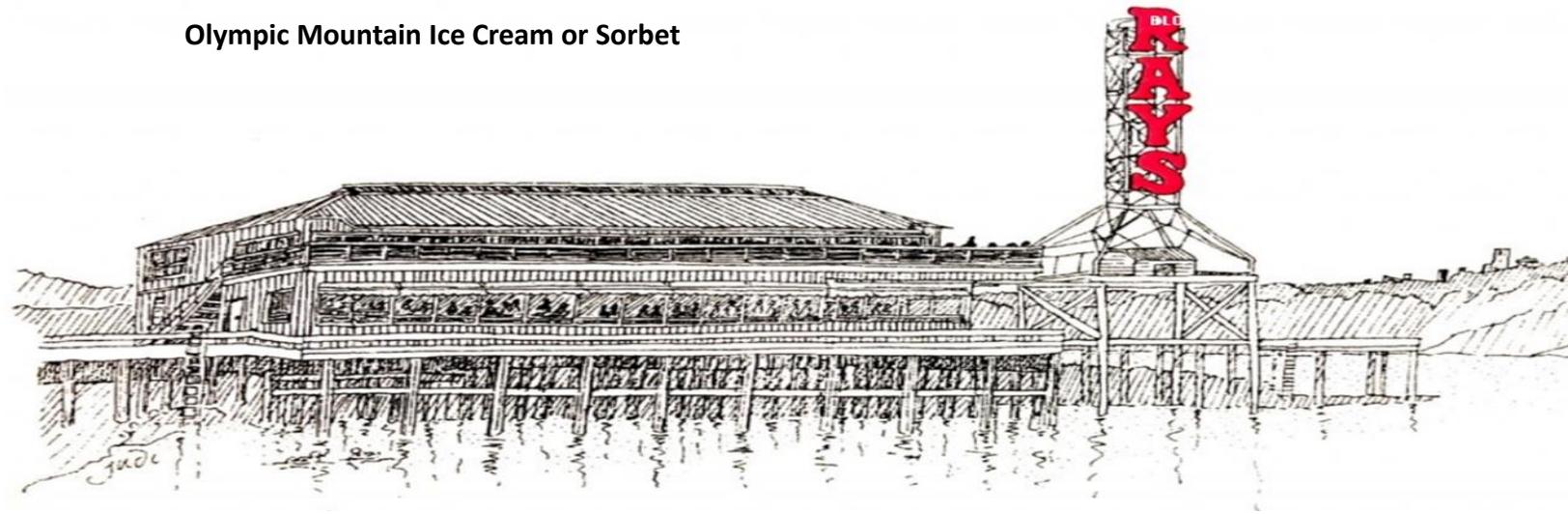
smashed fingerling potatoes, roasted vegetables, lemon gremolata, braising sauce

Ratatouille GF

piperade sauce, zucchini, yellow squash, tomatoes, eggplant, burrata cheese, balsamic-olive oil

Dessert: Plated

Olympic Mountain Ice Cream or Sorbet



Plated Dinner Options

Puget Sound Package

\$120/person

Appetizers: Stationed (Pick 3)

Ray's Smoked Black Cod Bites – *miso-ginger glaze*

Del Pacifico Day-Boat Grilled Prawns – *harissa sauce DF, GF*

Chicken Meatballs – *herbed chicken broth DF, GF*

Beef Skewers – *caramelized sweet onion, chimichurri sauce DF, GF*

Zucchini and Feta Cheese Fritters – *piquillo coulis*

Sweet Peppers – *house-made guacamole, tortilla strips DF*

Starter: Onsite Choice

Ray's Clam Chowder

New England style with clams and house smoked bacon

Farm Lettuces and Greens Salad GF

seasonal fruit, Marcona almonds, white cheddar cheese, apple cider vinaigrette

Entrée (counts due back with final guest count 10 days prior to event):

Pan Seared Wild Pacific Northwest Alaskan Halibut GF/DF

fingering potatoes, bacon lardons, seasonal vegetables, red bell pepper purée

Pan-Seared Ribeye Steak GF

cast iron seared, roasted garlic mashed potatoes, grilled vegetables, demi-glace

Lemon Ricotta Agnolotti

fennel, sundried tomatoes, wild mushrooms, parsnip purée, rosso pesto

Dessert: Stationed or Plated

Dessert Sampler

