

Buffet Menu Suggestions

SILVER

\$30 PER PERSON

– Assorted Fresh Baked Rustic Breads with Herbed Butter

choice of three

– Organic Mixed Greens
– Maple, Citrus & Grilled Apple
– Bacon Avocado & Mixed Greens
– Fresh Fruit, Spinach & Goat Cheese
– Marinated Wild Mushroom Spinach
– Tuscan Pasta
– Butternut Squash Quinoa

choose one chicken dish

– Roast Chicken in Wild Mushroom Demi
– Cranberry Brie Stuffed Chicken Breast
– Tuscan Stuffed Chicken
– Fabulous Butter Chicken w/Naan Bread

choose one salmon dish

– Grilled Steelhead Salmon with Citrus Salsa
– Fire Grilled Salmon with Bourbon BBQ Sauce
– Maple Glazed Cedar Planked Salmon

Roast Baby Yukon Gold Potatoes

Steamed Basmati Rice

Fresh & Roast Root Vegetable Medley

Fresh Fruit

Decadent Desserts

Coffee & Tea

GOLD

\$35 PER PERSON

– Assorted Fresh Baked Rustic Breads with Herbed Butter

Choice of three appetizers from list

choice of three

– Organic Mixed Greens
– Maple, Citrus & Grilled Apple
– Bacon Avocado & Mixed Greens
– Fresh Fruit, Spinach & Goat Cheese
– Marinated Wild Mushroom Spinach
– Tuscan Pasta
– Butternut Squash Quinoa

choose one chicken dish

– Roast Chicken in Wild Mushroom Demi
– Cranberry Brie Stuffed Chicken Breast
– Tuscan Stuffed Chicken
– Fabulous Butter Chicken w/Naan Bread

choose one salmon dish

– Grilled Steelhead Salmon with Citrus Salsa
– Fire Grilled Salmon with Bourbon BBQ Sauce
– Maple Glazed Cedar Planked Salmon

Roast Baby Yukon Gold Potatoes

Steamed Basmati Rice

Fresh & Roast Root Vegetable Medley

Fresh Fruit

Decadent Desserts

Coffee & Tea

PLATINUM

\$40 PER PERSON

– Assorted Fresh Baked Rustic Breads with Herbed Butter

Choice of three appetizers from list

– Trio of dips - Homous, Tzatziki, Tapenade
– International Cheese Platter
– Antipasto Selection

choice of three

– Organic Mixed Greens
– Maple, Citrus & Grilled Apple
– Bacon Avocado & Mixed Greens
– Fresh Fruit, Spinach & Goat Cheese
– Marinated Wild Mushroom Spinach
– Tuscan Pasta
– Butternut Squash Quinoa

Carved Roast Striploin with Jus

choose one chicken dish

– Roast Chicken in Wild Mushroom Demi
– Cranberry Brie Stuffed Chicken Breast
– Tuscan Stuffed Chicken
– Fabulous Butter Chicken with Naan Bread

choose one salmon dish

– Grilled Steelhead Salmon with Citrus Salsa
– Fire Grilled Salmon with Bourbon BBQ Sauce
– Maple Glazed Cedar Planked Salmon

Roast Baby Yukon Gold Potatoes

Steamed Basmati Rice

Fresh & Roast Root Vegetable Medley

Fresh Fruit

Decadent Desserts

Coffee & Tea

Reception Menu Suggestions

GOLD

\$20 PER PERSON

International Cheese Board with Crostinis & Crackers

Grilled Vegetable Platter with Balsamic Glaze

Fresh Fruit Selections

Mini Rustic Sandwiches & Wraps

Decadent Dessert Selection

Fruit Juice Spritzers

Coffee & Tea

PLATINUM

\$25 PER PERSON

Trio of Dips - Homous, Tzatziki, Tapenade

International Cheese Board with Crostinis & Crackers

Antipasto Platters

Grilled Vegetable Platter with Balsamic Glaze

Fresh Fruit Selections

Mini Rustic Sandwiches & Wraps

Hosomaki Sushi Platter

Decadent Dessert Selection

Fruit Juice Spritzers

Coffee & Tea



EdgeCeptional

CATERING

Sit-Down Menu Suggestions

SILVER

\$35 PER PERSON

– Assorted Fresh Baked Rustic Breads with Herbed Butter

choose one salad

- Fresh Fruit, Spinach & Goat Cheese with Raspberry Rosemary Dressing
- Classic Caesar w/Grana Padano
- Roasted Beet, Tomato & Arugula

choose one main course

- Grilled Steelhead Salmon with Citrus Salsa
- Pork Tenderloin with Cranberry Peach Chutney
- Tuscan-Style Chicken Breast Stuffed with Sundried Tomato, Basil & Goat Cheese

Petit Fours & Fresh Fruit Plate

Coffee & Tea



GOLD

\$40 PER PERSON

– Assorted Fresh Baked Rustic Breads with Herbed Butter

– Trio of Dips - Homous, Tzatziki & Kalamata Tapenade with Crostinis & Crackers

– Fresh Tomato, Basil & Garlic Bruschetta on Filoncini Toasts

choose one salad

- Fresh Fruit, Spinach & Goat Cheese with Raspberry Rosemary Dressing
- Classic Caesar with Grana Padano
- Roasted Beet, Tomato & Arugula

choose one main course

- Cranberry & Brie Stuffed Chicken Breast
- Slow-Braised Beef Short Ribs with Herb Demi Glace
- Grilled Salmon with Cherry Bourbon BBQ Sauce

Roast Baby Yukon Gold Potatoes

Fresh & Roast Root Vegetable Medley

Petit Fours & Fresh Fruit Plate

Coffee & Tea

PLATINUM

\$45 PER PERSON

– Assorted Fresh Baked Rustic Breads with Herbed Butter

– Trio of Dips - Homous, Tzatziki & Kalamata Tapenade with Crostinis & Crackers

– Salmon Gravlax on Cranberry Crostini

– Oven Roast Tomato Crostini

– Peppercorn Beef Tenderloin & Brie Crostini

choose one salad

- Fresh Fruit, Spinach & Goat Cheese with Raspberry Rosemary Dressing
- Classic Caesar with Grana Padano
- Heirloom Tomato & Bocconcini

choose one main course

- Slow Roasted Prime Rib with Yorkshire Pudding
- Stuffed Chicken Carbonara
- Salmon with Black Pepper Thyme Cream Sauce

Roast Baby Yukon Gold Potatoes

Fresh & Roast Root Vegetable Medley

Petit Fours & Fresh Fruit Plate

Coffee & Tea

Dinner Reception Menu Suggestions

SILVER

\$30 PER PERSON

Hot & Cold Appetizers

Choose 6 selections from list
(6 pieces per person)

Platters

- Grilled Vegetable Platter with Balsamic Glaze
- Trio of Dips - Homous, Tzatziki & Kalamata Tapenade with Crostinis & Crackers
- International Cheese Platter
- Fresh Fruit Selections

Decadent Dessert Selection

Fruit Spritzers

Coffee & Tea

GOLD

\$40 PER PERSON

Hot & Cold Appetizers

Choose 8 selections from list
(8 pieces per person)

Platters

- Grilled Vegetable Platter with Balsamic Glaze
- Charcuterie & Antipasto Platter
- Hosomaki Sushi Selections
- Trio of Dips - Homous, Tzatziki & Kalamata Tapenade with Crostinis & Crackers
- International Cheese Platter
- Fresh Fruit Selections

Decadent Dessert Selection

Fruit Spritzers

Coffee & Tea

PLATINUM

\$45 PER PERSON

Hot & Cold Appetizers

Choose 10 selections from list
(10 pieces per person)

Platters

- Grilled Vegetable Platter with Balsamic Glaze
- Charcuterie & Antipasto Platter
- Spinach & Smoked Cheese Dip with Grilled Pita
- Mini Rustic Sandwiches & Wraps
- Hosomaki Sushi Selections
- Trio of Dips - Homous, Tzatziki & Kalamata Tapenade with Crostinis & Crackers
- International Cheese Platter
- Fresh Fruit Selections

Decadent Dessert Selection

Fruit Spritzers

Coffee & Tea

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CATERING

EdgeCeptional Hors d'oeuvre

PRICES RANGE FROM \$30 PER DOZEN • MIMIMUMS MAY APPLY TO SOME SELECTIONS

MEAT

Peppercorn crusted beef tenderloin with tomato & horseradish crème fraiche

Herb scone with turkey and cranberry relish

Mini quiche

- Pancetta & aged cheddar
- Wild mushroom Goat cheese
- tomato, corn cheddar

Mini Croque Monsieur

- Classic ham and cheddar
- pear and brie
- walnut
- brie

Ratatouille cup with

- duck confit
- pesto chicken
- spicy chorizo

Persian meat ball in a cumin cup

Butter chicken naan cup

Asian Style Chicken Phyllo cup

Hoisin-ginger beef rice noodle spring roll with Asian dip

Mango Ginger rince noodle spring roll with Asian dip

VEGETARIAN

Wild mushroom and mascarpone on puff medallion

Caramelized onion tartlet

Baked mandarin cranberry brie on puff medallion

Jalapeno-aged cheddar risotto ball

Veggie ball with mint yogurt dip

Swiss chard, pecan, blue cheese puff

Roasted Beet with Dill Mousseline on Roast garlic Crostini

Waldorf Phyllo Cup with blue cheese and toasted walnut

Oven dried tomato basil rounds

Walnut apricot stilton tapenade on puff medallion

Cherry tomato, bocconcini, basil skewer

Mango-ginger rice noodle spring roll with Asian dip

SEAFOOD

Coconut-curry tiger prawns & lemon aioli

Smoked salmon mousse Choux puff

Albacore tuna on cucumber round with sesame soy vinaigrette

Madras curry prawn and pineapple skewer

Salmon gravlax with herb chevre on cranberry crostini or mini corn bellini

Sambucca cured salmon on cranberry crostini

Tempura style tiger prawn with nori powder dust

Dungeness crab cake with spicy aioli

Sockeye salmon cake with fried capers

Crepe purse with tarragon, baby shrimp and cream cheese

ORDERING SUGGESTIONS

For Afternoon Cocktail Party (2-4 hours)

Suggested Serving of 6 - 8 per guest
Cost of \$15 - \$20 per person

For Pre-Dinner Hors d'oeuvre (1-2 hours)

Suggested Serving of 4 - 6 per guest
Cost of \$10 - \$15 per person

Hors d'oeuvre instead of Dinner (4-6 hours)

Suggested Serving of 10 - 15 per guest
Cost of \$25 - \$35 per person



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CATERING

EdgeCeptional Conversation Platters & Crowd Pleasers

GREAT FOR CASUAL GATHERINGS, RECEPTIONS AND JUST GOOD TIMES! • MINIMUMS MAY APPLY TO SOME SELECTIONS.

CONVERSATION PLATTERS

PRICE PER PERSON

Baked Brie platter, \$4

Fig and balsamic baked brie OR Mandarin cranberry Toasted almond with walnut oil. Served with crisp pita crisps, crostinis and crackers.

Seafood Platter, \$8

Smoked oysters, fresh oysters, poached prawns, grilled salmon and halibut, steamed mussels, bay shrimp and clams. Served with creamy dill dip and lemon and caper seafood cocktail.

West Coast Salmon Platter, \$7

Selection of smoked salmon, Indian candied salmon, house made gravlax, baked cedar plank salmon, maple poached salmon with fresh and fried capers, slivered red onions and fresh cranberries.

Charcuterie & Brie Platter, \$5

Selection of cured Italian meats, wedges of Triple Creme Brie and Camembert, grainy mustard and fig compote, with crackers and crostinis

Mediterranean Antipasto Platter, \$5 per person

Selection of cured Italian meats, kalamata and green olives, marinated artichoke and roasted red pepper, feta.

Served with crackers and crostinis

International Cheese Board, \$5

Selection of International and domestic cheeses and fruit garnish served with crostini and crackers

Grilled Vegetable Platter, \$3

Seasonal Marinated Grilled Vegetables finished with a balsamic reduction - beautifully colorful on any table

PARTY DIPS

\$3.00 PER PERSON

Served with an assortment of breads, grilled pita bread, crostinis and crackers.

Your choice of any of the following dips or in a Trio of 3 selections: Roast Garlic and Chive, Roast Red Pepper and Herb, Stilton & Apricot, Olive Tapenade, Stampede Ranch, Tzatziki, Hommous, Baba Ganouche

DESSERTS AND SWEET OFFERINGS

PRICES VARY WITH SELECTIONS

Sweet Offerings:

Petite Seasonal selections such as chocolate mousse shooters, cheesecakes, tiramisu, crème brulee, cranberry almond flan, pumpkin tart, buttery pecan tart

Fresh Fruit Selections:

Fresh Fruit Platter – selection of seasonal and tropical favorites

CROWD PLEASERS

PRICES VARY WITH SELECTIONS

Mini Slider: with house made Relishes & accompaniments

- Beef with Smoked Cheddar and Red Pepper Relish
- Edge Veggie with Red Pepper Relish
- Salmon with Pineapple Salsa
- Pulled Pork with tangy slaw

Mini Pizza:

- Margherita: tomato, bocconcini and fresh basil
- Pepperoni and wild mushroom
- Spicy Capicola blue cheese
- Chorizo Red Pepper
- Mediterranean Veggie and Goat Cheese
- Wild Mushroom Goat cheese

Chicken Wings:

- Hot and Fiery
- Teriyaki
- Honey mustard
- Honey garlic
- Cracked pepper with lemon and lime zest

Chicken Skewers:

- Greek: oregano, lemon, garlic,
- Caribbean: with coconut milk, cumin, lime
- Indian: Fabulous Butter chicken
- Thai Chicken Satay: with spicy peanut sauce

Chili Chicken Tenders:

Chicken marinated in coconut milk, deep fried and tossed in house made sweet chili sauce garnished with cilantro and cucumber

Rice Noodle Spring Roll with Dipping Sauce

- Mango-ginger Shrimp
- Hoisin Ginger-beef

Jalapeno Cheddar Risotto Balls

Quesadillas

- Caramelized Onion, Apple & Brie



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