

SOUTH BANK

KITCHEN

ph: 503.380.7614 | catering@southbankkitchen.com

Rehearsal Dinner Menu

• HORS D'OEUVRES •
[cold]

Artisan Cheese and Fruit

Artisan cheeses, salami, olives, marcona almonds,
artisan crackers, fresh seasonal melons and berries
\$3.00/pp

Dolmas, Mixed Olives, Hummus and Pita Chips
\$2.00/pp

Chips, Guacamole and Salsa

Tortilla chips served with fresh guacamole and salsa
\$2.00/pp

Vegetable Crudite

Colorful assortment of crisp vegetables served with spinach artichoke dip
\$2.00/pp

Smoked Salmon Canapes

Alder smoked salmon spread topped with capers and fresh dill on pumpernickel squares
\$2.50/pp

Heirloom Tomato and Basil Bruschetta
\$1.50/pp

Grilled Bruschetta with Teleme Cheese, Honey and Figs
\$1.75/pp

Marinated Roasted Yellow Pepper Crostini
\$1.50/pp

Pancetta Wrapped Dates Stuffed with Manchego Cheese
\$1.75/pp

Endive with Blue Cheese, Nuts and Honey
\$1.75/pp

Vegetable Spring Rolls
served with peanut dipping sauce
\$1.75/pp

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Rehearsal Dinner Menu

• HORS D'OEUVRES • [hot]

Chicken Satay

Yellow curry chicken breast skewers served with peanut dipping sauce

\$2.00/pp

Grilled Tenderloin Steak Crostini

with chimichurri sauce

or

with horseradish aioli

\$2.50/pp

Mini Crab Cakes

served with wasabi aioli

\$2.50/pp

Gougeres

Savory cheese puffs with applewood smoked bacon and roasted corn

\$1.75/pp

Stuffed Cremini Mushrooms

with fennel, sun dried tomatoes, garlic, gorgonzola and basil

or

with caramelized onion, applewood smoked bacon and gruyere

\$1.75/pp

Spinach and Goat Cheese Tartlets

\$1.75/pp

Mushroom, Caramelized Onion and Gruyere Tartlets

\$1.75/pp

Grilled Polenta Triangles

Served with marinara sauce

\$1.75/pp

• SALADS •

Northwest

Zion Farms mixed greens with sliced local pear, blue cheese,
candied hazelnuts and dried cranberries

Served with balsamic vinaigrette

\$3.50/pp

Mango and Avocado

Zion Farms mixed greens, sliced fennel, fresh mango and avocado slices

Served with passionfruit dressing

\$3.50/pp

Strawberry and Fennel

Zion Farms mixed greens, baby spinach, sliced fennel and fresh local strawberries

Served with asian vinaigrette

\$3.50/pp

Peach and Tomato

Zion Farms mixed greens, sliced local peaches and pear tomatoes

Served with balsamic vinaigrette

\$3.50/pp

Summer

Local shaved corn off the cob, black beans, cherry tomatoes and avocado
tossed with lemon juice, s + p

\$3.50/pp

Roasted Beet

Roasted beets tossed with sliced fennel, orange wedges, goat cheese,
extra virgin olive oil, s + p

\$3.50/pp

Sugar Snaps

Fresh sugar snap peas tossed with sesame oil and black sesame seeds

\$2.50/pp

Asian Noodle

Angel hair pasta tossed with peanut sauce and black sesame seeds

\$3.50/pp

Jicama

Fresh jicama tossed with red bell pepper, cilantro and dressing
topped with avocado

\$2.50/pp

Cole Slaw

Fresh red and white cabbage, carrots tossed with dressing

\$2.50/pp

• DINNER •
[Served Buffet Style]

Pork Tenderloin with Pears and Shallots
\$7.00/pp

Beef Tenderloin with Port Sauce
\$9.00/pp

Baked Wild Salmon
Fresh rosemary, lemon, extra virgin olive oil, s + p
(served as whole side on platter)
\$8.00/pp

Salmon Cannelloni
served with lemon cream sauce
\$7.00/pp

Red Curry Chicken
served with jasmine rice
\$8.50/pp

Cuban Pork
served with black beans and rice
\$8.50/pp

Chicken Piccata
Sautéed chicken breast filet with white wine sauce topped with capers
\$7.00/pp

Grilled Summer Chicken
Grilled chicken breast topped with a salsa of
seasonal melons, fresh cilantro, serrano chile and lime juice
\$7.00/pp

Grilled Chicken and Chimichurri
Quartered Chicken with Chimichurri Sauce,
served with heirloom tomatoes and arugula
\$7.00/pp

Herb Rotisserie Chicken
Quartered chicken brined with herbs and black peppercorn
\$5.00/pp

BBQ Baby Back Ribs
Marinated and glazed with garlic, rosemary, brown sugar and balsamic vinegar
\$9.00/pp

BBQ Pulled Pork Sandwich
\$7.50/pp

Bolognese or Vegetable Lasagna
\$7.00/pp

• DINNER cont'd •

Pasta a la Checca

Bowtie pasta tossed with local cherry tomatoes, fresh basil and garlic
\$7.00/pp

Rigatoni with Butternut Squash

Rigatoni with roasted butternut squash, shitake mushrooms, baby spinach and parmesan
cheese
\$7.00/pp

Chicken Enchiladas

served with sour cream and verde salsa
\$7.00/pp

Spanakopita

\$6.50/pp

• SIDES •

Grilled Summer Vegetable Platter

Grilled zucchini, yellow squash, asparagus, red and yellow bell peppers,
green onions and mushrooms, tossed with extra virgin olive oil, s + p
\$3.00/pp

Grilled Asparagus

\$3.00/pp

Haricot Verts

tossed with fresh herb butter
3.00/pp

Mashed Potatoes

[Plain, Garlic or Basil]
\$2.00/pp

Roasted Tricolor Potatoes

tossed with rosemary, extra virgin olive oil, s + p
\$2.00/pp

Rosemary Orzo

Orzo pasta tossed with extra virgin olive oil and fresh rosemary
\$2.00/pp

Quinoa

White and red quinoa with black beans and fresh herbs
\$3.00/pp

Moroccan Couscous

Couscous made with chicken stock, cumin, saffron,
tossed with butternut squash, zucchini, carrots and onions
\$3.00/pp

Ginger Cilantro Rice

Jasmine rice tossed with ginger, green onion and fresh cilantro oil
\$3.00/pp

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• ACCOMPANIMENTS •

Artisan breads

Basket of rosemary loaf, multigrain loaf and french baguette
served with extra virgin olive oil
.75/pp

SBK Olive Mix

\$24.00/big bowl

Marcona Almonds

fried and salted
\$7.00/bowl

• DESSERT •

Platter of mini artisan cookies, brownie bites, lemon bars and pecan bars
Per 10 people\$28.00

Summer Harvest Pies

[Strawberry Rhubarb, Marionberry, Peach Huckleberry]
Serves 8.....\$20.00

Seasonal Fruit Crisp

Serves 12.....\$36.00

Warm Grilled Peaches

served with fresh raspberry sauce and vanilla ice cream
\$6.00/pp

Fresh Seasonal Fruit Display

Per 10 people\$20.00