SOUTHBANK KITCHEN

ph: 503.380.7614 | catering@southbankkitchen.com

Wedding Menu 2011

• HORS D'OEUVRES •
[cold/room]

Artisan Cheese and Fruit Display
Artisan cheeses, salami, olives, marcona almonds,
artisan crackers, fresh seasonal melons and berries
$3.00/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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• 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

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• 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 a lemon juice, salt + pepper
$3.50/pp

Sugar Snaps
Fresh sugar snap peas tossed with sesame oil and black sesame seeds
$2.50/pp

Roasted Beet
Roasted beets tossed with sliced fennel, orange slices, goat cheese, olive oil, salt + pepper
$3.50/pp

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• DINNER ENTREES•

Grilled Wild Salmon
[served as whole side]
Fresh rosemary, lemon, olive oil, salt + pepper
or
Topped with grilled corn, tomato and avocado salsa
$19.00/pp

Beef Tenderloin with Port Sauce
$19.00/pp

Pork Tenderloin with Pears and Shallots
$16.00/pp

Chicken Piccata
Sauteed chicken breast filet with white wine sauce topped with capers
$16.00/pp

Grilled Summer Chicken
Grilled chicken breast topped with a salsa of
seasonal melons, fresh cilantro, serrano chile and lime juice
$15.00/pp

Grilled Chicken and Chimichurri
Quartered chicken with Chimichurri Sauce, served with heirloom tomatoes and arugula
$15.00/pp

Herb Rotisserie Chicken
Quartered chicken brined with herbs and black peppercorn
$9.00/pp

Salmon Cannelloni
served with a lemon cream sauce
$14.00/pp

Rigatoni with Butternut Squash
Rigatoni with roasted butternut squash, shitake mushrooms,
baby spinach and parmesan cheese
$11.00/pp

Pasta a la Checca
Bowtie pasta tossed with local cherry tomatoes, fresh basil and garlic
$11.00/pp

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• SIDES •

Grilled Summer Vegetables
Grilled zucchini, yellow squash, asparagus, red bell peppers,
green onions and mushrooms, tossed with extra virgin olive oil, salt + pepper
$3.00/pp

Roasted Root Vegetables
Colorful mix of roasted root vegetables caramelized with balsamic vinegar and brown sugar
$3.00/pp

Grilled Asparagus
tossed with olive oil, salt+ pepper
$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, 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 and saffron,
tossed with butternut squash, zucchini, carrots, onions
$3.00/pp

Ginger Cilantro Rice
Jasmine rice tossed with ginger, green onion and fresh cilantro oil
$2.00/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
$6.00/2 plates per table

Marcona Almonds
fried and salted
$7.00/bowl [bar]

• DESSERT •

Platter of mini artisan cookies, french macaroons, brownie bites, lemon bars and pecan bars
Per 10 people …….....$28.00

Summer Harvest Pies
[Strawberry Rhubarb, Marionberry, Peach Huckleberry]
Serves 8…….....$22.00

Seasonal Fruit Crisp
Serves 12…….....$36.00

Warm Grilled Local Peaches
served with fresh raspberry sauce and vanilla ice cream
$6.00/pp

Fresh Fruit Display
Seasonal melons and berries
Per 10 people …….....$20.00