

Delicate Palate Bistro
Private Dining Guidelines



There is a minimum cost of \$3000.00 to book the private dining room on Friday & Saturday evenings and \$1500.00 on Wednesday, Thursday and Sunday evenings.

The maximum capacity for the dining room is 45 guests.

The cost of your menu is priced per guest. Please feel free to mix and match menus according to your taste, the menu price will reflect upon the changes made and will be quoted accordingly.

A final count on each entrée is due 4 days prior to the date of your event. No changes can be made after the final count has been given.

A Room Fee of \$300.00 will be added to the final bill.

20% Gratuity will be added to the final cost of all food and beverage pricing.

Wine Selections are due two weeks prior to the date of your event.

Coffee, Hot Tea & Iced Tea are included in menu pricing as well as Fresh Baked Bread for each table.

Complimentary printed menus with a customized header will be placed at each place setting.

The tables will be set with white linens, house centerpieces and votive candles. Fresh floral centerpieces can be arranged at an additional cost and is determined by floral selection.

Butler Passed Hors D'ouvres

Mini Dungeness Crab Cakes with Lemon Caper Paprika Aioli
\$3.00 each

*Cumin & Corriander Crusted Seared Ahi Tuna on Blue Corn Tortilla with
Avocado Corn & Cilantro Relish*
\$3.00 each

Panko Crusted Prawns with Apricot Ginger Dipping Sauce
\$2.75 each

Fresh Local Oyster "Shooters" with Spicy House Made Cocktail Sauce
\$2.25 each

Walla Walla Sweet Onion & Reggiano-Parmesan Cheese Melted Crostini
\$2.00 each

Belgian Endive with Gorgonzola, Pears & Candied Walnuts
\$2.00 each

Fontina Risotto Balls with Roasted Red Pepper Tomato Coulis
\$2.25 each

Vine Ripened Tomato Bruschetta with Fresh Mozzarella & Basil
\$2.50 each

Mongolian Chicken Skewers with Hoisin Honey Sauce
\$2.50 each

*Duck Confit on Tortilla with Black Bean Puree, Radish Slaw & Cilantro
Lime Crème Fraiche*
\$3.00 each

New York Strip Filet on Toasted Baquette with Chimichura Sauce
\$3.00 each

❧ **Menu One** ❧

First Course

Bistro Caesar Salad

house made dressing, reggiano-parmesan cheese, toasted brioche croutons

Entree

Pan Seared Duck Breast

shiitake mushroom & asparagus risotto with black cherry red wine glaze

-or-

Pan Seared Wild King Salmon

Mediterranean ragout of artichoke hearts, capers, & kalamata olives in pesto-garlic-tomato sauce with roasted fingerling potatoes

Dessert

Organic Oregon Blackberry Sorbet

with house made butter cookies

\$45.00 per guest

❧ **Menu Two** ❧

First Course

Tomato Basil Bisque

focaccia croutons, crème fraiche

Entree

Niman Ranch "Natural" 10 oz Frenched Pork Chop

creamy polenta, sautéed broccolini, bourbon-honey sauce

-or-

Sauteed Local Petrale Sole

buttermilk whipped potatoes, sautéed baby french green beans, lemon-caper butter sauce

Dessert

Cream Style Cheesecake

lemon curd, fresh whipped cream

\$48.00 per guest

❧ Menu Three ❧

First Course

Fuji Apple & Gorgonzola Salad

*organic mixed greens, hearts of romaine, red onion, candied walnuts,
champagne vinaigrette*

Entree

Herb Crusted Halibut

basil potato puree, asparagus, sautéed shrimp, beurre rouge
-or-

Grilled New York Steak

gruyere cheese potato gratin, sautéed french baby green beans

Dessert

Warm Chocolate Fudge Cake

vanilla bean ice cream, caramel sauce

\$50.00 per person

❧ Menu Four ❧

First Course

Roasted Beet Salad

wild baby arugula, toasted pistachios, citrus vinaigrette, crumbled goat cheese

Entree

Pan Roasted Mahi Mahi

banana curry sauce, mango-black bean salsa with red onion, cilantro and lime
-or-

Roasted Rack of Lamb

*applewood smoked bacon and sweet potato flan, sautéed swiss chard and rosemary
red wine reduction sauce*

Dessert

Siletz River Wild Blueberry Fruit Crisp

toasted pecan streusel, vanilla bean ice cream

\$54.00 per guest

Additional Menu Options

Feel free to create your own menu using the pre-fixed menus and the additional menu options. Price of menu will be quoted after you have designed your menu.

First Courses

Wild Mushroom Soup *

porcinis, chanterelles, lobster, portabella & shiitake mushrooms in a creamy mushroom broth with fresh herbs

Potato Leek Soup

applewood smoked bacon & scallions

Butternut Squash Soup *

crème fraiche, crispy prosciutto

Baby Spinach Salad *

roasted chanterelles, pancetta, grilled onions, sherry vinaigrette, feta cheese

Green Goddess Salad *

whole leaf hearts of romaine with green goddess dressing, fresh local wild bay shrimp

Heirloom Tomato Salad *

fresh mozzarella, basil chiffonade, aged balsamic & EVOO with sea salt

Whole Leaf Hearts of Romaine

creamy Oregon blue cheese dressing, shaved red onion, spiced candied pecans

Entrees

Wild Mushroom Risotto *

porcini, chanterelle, portabella & shiitake mushrooms, fontina cheese, fresh herbs

Dungeness Crab Lasagna

fresh house made pasta, Dungeness crab with scallions, red bell pepper and reggiano-parmesan cheese, béchamel sauce

Asian Bouillabaisse in Coconut Curry Broth

fresh halibut, wild king salmon, prawns & scallops, Yokisoba noodles, scallions, chopped tomatoes & cilantro

Grilled Moroccan Lamb Loin

saffron-minted Israeli cous cous, balsamic vegetable salad