

We at the Landing at Shilshole Bay & the Landing at Tye are delighted to honor the rich bounty of the Pacific Northwest by purchasing from local and sustainable farmers, fishers, and producers as much as possible. Our fish is wild-caught in the waters of Washington, Oregon, and Alaska. If you have any questions about sourcing, please don't hesitate to ask.

## APPETIZER OPTIONS

### AVAILABLE YEAR ROUND

#### Vegetarian

- Samish Bay Feta, Crushed Hazelnuts & Mint served on a Crispy Potato (gf)
- Shiso, Roasted Garlic & Onions served on a Crispy Potato (vegan, gf)
- Roasted Carrots, Samish Bay Ladysmith Cheese, Parsley & Cumin served on a Beet Chip (gf)
- Quilliscut Curado & Olive Tapenade Flatbread (vegetarian; can substitute for pine nuts and grilled onions for vegan; can be available as gf)
- Sweet Potato Apple Cakes, Ginger Cashew Cream topped with Microgreens (vegan; gf option available)
- Fennel & Domina Dairy Cheddar Quiches with Chives (vegetarian)
- Mushroom Duxelle Phyllo Cups (vegetarian)

#### Sea

- Smoked Salmon Black Bread Canapes, with Creme Fraiche, Lemon Zest, & Cucumber (can be available as gf; nut free)
- Seared Red Curry Spot Prawns, Peach-Coconut Chutney & Mint (gf, dairy-free, nut-free)
- Miso Salmon Skewers, Chives, Shiso served with a Yuzu Chili Sauce (dairy-free, nut-free, egg-free)
- Scallops with Ginger, Apple & Bacon (egg-free, nut-free)
- Cod Rillettes with Olives, Pine Nuts & Basil served on a Crostini

#### Land

- Grilled Vietnamese Chicken Skewers, Cucumber, Cilantro & Lime (nut-free, dairy-free)
- Endive with Herb-Marinated Chicken, Microgreens & Cider Glaze (dairy-free, nut-free)
- Chocolate Chili Beef Skewers with Cocoa Nibs (dairy-free, nut-free, egg-free, gf)
- Red Wine Braised Beef & Smoked Onion Dijon Polenta Cakes (gf, nut-free)
- North African Lamb Meatballs, Harissa Carrots & Sumac (dairy-free, can be nut-free, can be available as gf)
- Fennel, Apple, Prosciutto on Black Pepper Parmesan Crackers (remove prosciutto for vegetarian)
- Chicken Rilette & House Pickle Crostini (nut-free, can be available as gf)
- Marinated Pork Belly with Ginger Chips & Frisee (gf, nut free, egg-free, dairy-free)

## SEASONAL

### LATE WINTER

#### Vegetarian

- Roasted Squash, Kale, Red Onion, & Herbed Chevre Crostini (can be available as gf)
- Polenta Cakes with Oyster Mushrooms & Herb Mousse (gf)
- Faux Gras, House Pickle, & Microgreens served on a Crostini (vegan, can be available as gf; has nuts and mushrooms)
- Chevre & Roasted Garlic Stuffed Peppers (egg-free, gf, nut-free)

#### Sea

- Smoked Salmon & Tart Cherry Gastrique served on a Pear Crisps (gf, egg free, dairy-free, nut-free)
- Grilled Oysters with Shiso & Apple Mignonette (dairy-free, egg-free, nut-free)
- Fish & Chips: True Cod, Potato Waffle Crisp, Creme Fraiche Tartar Sauce & Microgreens (substitute aioli tartar for dairy free; can be gf)
- Dungeness Crab & Apple-Stuffed Spot Prawns with Blackberry Sauce (can be available as gf, nut-free)

#### Land

- Duck Confit, Lacinato Kale, Winter Squash, Red Onion, & Microgreens on Rice Crackers (gf, can be dairy and egg-free, nut-free)
- Chorizo & Chevre-Stuffed Piquillo Peppers (gf, egg-free, nut-free)
- Smoked Brisket, Blackberry Chipotle BBQ Sauce, Baby Potato on a Skewer (gf, dairy-free, nut-free)

### SPRING

#### Vegetarian

- Asparagus, Chevre & Morel Mushroom Flatbread (substitute roasted garlic for vegan; can be available as gf)
- Baked Cascadia Creamery Cloud Cap Cheese with Rhubarb Compote (nut free)
- Manchego Crackers with Green Pea Hummus & Mint (gf; substitute Garam Masala Rice Crackers for vegan)
- Grilled Asparagus with diced Lemon Preserves & Lemon Aioli (lemon cashew cream for vegan)

### Sea

- Seared Albacore Tuna, Spring Green Garlic Mousse served on a Crostini (can be available as gf, nut-free)
- Grilled Oysters with Herb Lemon Butter (egg-free, nut-free, gf)
- Scallops with Spring Onion & Tarragon Cream (egg-free, nut-free, gf)
- Halibut with Foraged Watercress & Spring Onion Dressing (gf, dairy-free, nut-free)

### Land

- Grilled Asparagus with Smoked Speck & Lemon Aioli (dairy-free, nut-free, gf)
- Roasted Lamb with Rhubarb & Radish Salad (dairy-free, egg-free, nut-free, gf)
- Thai Chicken Salad Rice Cakes (dairy-free, nut-free, gf)

## EARLY SUMMER

### Vegetarian

- Cascadia Creamery Glacier Blue Cheese, Rhubarb, Port Wine Reduction on Citrus Rice Cracker (gf, egg-free, nut-free)
- Baby Vegetable Crudit  with Creme Fraiche Ranch (Substitute Carrot Miso Dip for vegan; gf)
- Grilled Mushroom with Ramps Dressing Skewers (vegan, gf)
- Radish, Samish Bay Aged Ladysmith & Cucumber Tartine (can be available as gf, nut-free)

### Sea

- Wild Halibut Rillettes with Country Olives, Fresh Radish, Dijon on Crusty Bread (nut-free)
- Grilled Oysters with Chili, Ginger, Shiso & Rice Wine Vinaigrette (dairy-free, nut-free, gf, egg-free)
- Grilled Tuna with Preserved Lemon, Harissa, Cucumber & Yogurt (egg-free, nut-free, gf)

### Land

- Rosemary Cherry Chicken Kebabs (dairy-free, nut-free, egg-free, gf)
- Apricot Pork Rillettes, Grilled Spring Onions on Crusty Bread (can be available as gf, nut-free)
- Miso Beef & Sugar Snap Peas served on Onion and Ginger Crackers (dairy-free, gf, egg-free, nut-free)

## LATE SUMMER

### Vegetarian

- *Baby Tomato and Fresh Mozzarella Caprese Skewers with Fresh Basil & Lemon Oil (gf, egg-free, nut-free)*
- *Sweet Corn Hushpuppies with Tomato-Pepper Sauce & Fresh Lovage (can be available as gf, nut free)*
- *Heirloom Tomato, Basil, and Castelvetro on Olive Bruschetta (vegan, can be available as gf - if gf, then not vegan)*
- *Watermelon, Feta & Mint Salad (sub blueberries and almonds for vegan, egg-free, nut-free, gf)*
- *Fennel & Eggplant Caponata served on Crispy Squash (vegan, gf, nut-free; egg-free)*
- *Grilled Peaches with Balsamic Reduction & Hazelnuts (vegan, gf)*

### Sea

- *Smoked Trout, Heirloom Tomato, Arugula on Herb Flatbread (dairy-free, nut-free, can be gf)*
- *Grilled Oysters, Basil Butter & Lemon (egg-free, nut-free, gf)*
- *Lemon & Herb Grilled Prawns Skewers with Pesto (egg-free, gf)*

### Land

- *Smoked Chicken and Grilled Sweet Corn Tostada with Samish Bay Queso Diablo Cheese, Roasted Tomatillos & Onions (nut-free, egg-free, gf)*
- *Grilled Peaches With Bacon Jam & Anise Hyssop (gf, nut-free, dairy-free, egg-free)*
- *Pork Belly, Shiitake, Eggplant & Basil Skewers with Sweet Soy Marinade (dairy-free, nut-free, egg-free, gf)*

## FALL HARVEST

### Vegetarian

- *White Bean & Roasted Garlic Hummus served with Sweet Peppers, Cherry Tomatoes, Roasted Carrots & Olives (vegan, nut-free, gf)*
- *Ratatouille Bruschetta (vegan) [can add chevre or feta for extra charge] [can be available as gf, then vegetarian, not vegan]*
- *Marinated Beets & Citrus Goat Cheese served on a Beet Chip (gf, nut-free, egg-free)*
- *Chanterelle & Caramelized Onion Quiche (nut-free)*

### Sea

- *Toasted Coriander & Fennel - Cured Salmon Gravlox, Swedish Mustard Sauce with Rye Bread (dairy-free, egg-free, nut-free. Can do a gf black bread; if so, no longer egg-free.)*
- *Grilled Oysters & Spicy Gazpacho (dairy-free, egg-free, nut-free, gf)*
- *Albacore Tuna Confit, Roasted Red & Golden Beets in Endive (dairy-, egg-, gf, nut-free)*

### Land

- *Pork Shoulder Rillettes, Pink Lady Apple Slaw on Toasted Brioche (nut free)*
- *Smoked Speck Wrapped Poached & Grilled Pear with Thai Basil (dairy, egg, nut free, gf)*
- *Grilled Beef, Yakima Peppers & Whole Grain Mustard Aioli on Seeded Baguette (dairy, nut free; can do gf)*

## EARLY WINTER/HOLIDAYS

### Vegetarian

- *Crispy Shaved Brussels Sprouts, Braised Sweet Onion & Cascadia Glacier Blue Cheese Bruschetta (nut-free, egg-free. Can be available as gf, then has eggs.)*
- *Smoked Foraged Mushrooms & Polenta Cakes with Crispy Shallots (can be available as vegan, gf)*
- *Cranberry, Apple, Shallot Chutney & Cascadia Creamery Cloud Cap Phyllo Triangles (egg-free, nut-free)*
- *Winter Squash, Mushroom & Apple Skewer with a Tahini Marinade (vegan, gf)*

### Sea

- *Smoked Salmon & Melted Leek Quiches (egg-free, nut-free)*
- *Grilled Oysters with a Smoked Porter Black Pepper Mignonette (egg-free, dairy-free, nut-free, gf)*
- *Scallops with Rosemary & Speck (nut-free, egg-free, gf; can be dairy-free)*

### Land

- *Duck Confit, Spiced Pear Compote, Whole Grain Mustard & Brioche (nut-free, dairy-free)*
- *Swedish Meatballs, Dill Sauce with Lingonberry Preserves (nut-free)*
- *Maple-Bourbon Glazed Pork, Whipped Sweet Potato on a Rice Cracker (nut-free, egg-free, gf)*

## CUSTOM APPETIZER BUFFETS

### Discovery Park

- Fresh Vegetable Crudités with Toasted Cumin Hummus, Preserved Lemon Baba Ghanoush & Bacon-Leek Creme Fraiche (hummus and baba ghanoush are vegan, all are gf, egg-free, and nut-free)
- Assorted Washington Cheeses, Dried Fruit & Spiced Nuts with Chef's Seasonal Accoutrements, Crostinis & Herbed Crackers (vegetarian, can be available as gf)

Choose 4 appetizers from either the "Year Round Availability" or the "Seasonal Availability" Lists, All Served on Buffet

### Golden Gardens

- Grilled & Roasted Seasonal Vegetables with Carrot Miso Dip and a House Creme Fraiche Ranch (carrot miso dip is vegan, all are gf, egg-free, nut-free)
- Pacific Northwest Charcuterie & Cheese Platter, Dried Fruit, Spiced Nuts with Chef's Seasonal Accoutrements, Crostinis and Herbed Crackers (can be available as gf)
- Northwest Seafood Platter of Smoked Wild Salmon, Grilled Spot Prawns & Beer-Steamed Clams with Accoutrements (gf, egg-free, nut-free, dairy-free)

Choose 4 appetizers from either the "Year Round Availability" or the "Seasonal Availability" Lists, Choice of 2 Will Be Tray Passed

## LIGHT COCKTAIL RECEPTIONS

### Fremont

- Wildflower Honey & Black Pepper Samish Bay Aged Ladysmith Cheese Crostini with Walnuts & Wine-Poached Currants (substitute roasted garlic for vegan alternative; can be available as gf, but then not vegan)
- Spinach, Artichoke & Feta Phyllo Triangles (nut-free)
- Grilled Vietnamese Chicken Skewers, Cucumber, Cilantro & Lime (gf, dairy-free, egg-free, nut-free)
- Northwest Grains & Legumes Salad with Dried Fruit, Hazelnuts, Arugula served with a Spiced Cider Vinaigrette (gf, egg-free; can be vegan)
- Vegetable Crudité with Creme Fraiche Ranch (Substitute Carrot Miso Dip for vegan; egg-free, nut-free)

### Eastlake

- Beet Chips with Roasted Carrots, Samish Bay Ladysmith Cheese, Parsley, & Cumin (vegetarian, gf, egg-free, nut-free)
- Crispy Potatoes, Samish Bay Feta, Crushed Hazelnuts & Mint (vegetarian, gf, egg-free)  
-or-
- Crispy Potatoes, Shiso, Roasted Garlic & Onions (gf, vegan)
- Melted Leek, Thyme & Chevre Quiches (vegetarian, nut-free)
- Smoked Salmon Canape with Creme Fraiche, Dill & Lemon Zest (nut-free, can be available as gf)
- Chicken Pastilla: Moroccan-Spiced Braised Chicken with Pistachios & Dried Fruit in Phyllo
- Roasted & Marinated Vegetables, Samish Bay Feta, Olives in North African Spices (vegetarian, gf, egg-free, can be available as vegan)
- Pacific Northwest Cheese Platter, Dried Fruit & Spiced Nuts with Chef's Seasonal Accoutrements, Crostinis and Herbed Crackers (vegetarian, can be available as gf)

### Queen Anne

- Goat Cheese with a Cherry Chutney Crostini (vegetarian, nut-free, can be available as gf)
- Roasted Curried Cauliflower Salad with Pine Nuts & Parsley (vegan, gf)
- Zucchini, Mint, & Olive Dip with Fresh Crusty Bread (can be available as vegan, can be available as gf/vegetarian)
- Vegetable Crudité with Creme Fraiche Ranch, Carrot Miso Dip & Baba Ghanoush (gf, egg-free, nut-free, Carrot Miso and Baba Ghanoush are vegan)
- Seared Beef, Chanterelle & Green Herbs Potato Gaufrettes (gf, dairy-free, nut-free)
- Sweet Potato Apple Cakes, Ginger Cashew Cream with Microgreens (vegan, can be available as gf)
- Citrus Tarragon Chicken Kebabs with Melon or Mushrooms (seasonal) (gf, dairy-free, nut-free, egg-free)

## BANQUET MENUS

### Ballard Locks

Choose 2 items from the following passed appetizers list:

- Grilled Peaches With Bacon Jam or Balsamic-Reduction & Anise Hyssop
- Chicken Pastilla: Moroccan-Spiced Braised Chicken with Pistachios & Dried Fruit in Phyllo
- Wildflower Honey & Black Pepper Samish Bay Ladysmith Cheese Crostini with Walnuts and Wine-Poached Sultanas (XX - vegan substitution)
- Seared Red Curry Scallops with Thai Basil

### On Buffet:

- Arugula & Stone Fruit Salad, Quilliscut Viejo Cheese with a Lemon Blueberry Dressing
- Summer String Bean Salad with Pear Tomatoes, Dill Vinaigrette, Samish Bay Feta & Fried Shallots
- Spinach & Ricotta Gnocchi with Grilled Fennel & Local Mushrooms, Shallots, & Pea Vines
- Smoked & Grilled Chicken with Apricot BBQ Sauce
- Loki Sockeye Salmon: Green Harissa Salmon, Tea-Rubbed Salmon, or Lemon Salmon
- Selection of Macrina Breads with Smoked Sea Salt - Chive Butter

### Bainbridge Island

Choose 3 items from the following tray-passed appetizer list:

- Grilled Peaches with Bacon Jam or Balsamic-Reduction & Anise Hyssop
- Chevre, Dehydrated Blackberry & Blackberry-Shallot Preserves on Grilled Bread
- Eggplant Roulade, Spiced Strained Yogurt, Cucumber & Pine Nuts (vegan)
- Warm Smoked Chicken Rillettes & Poached Tart Cherry on a Crostini
- Smoked Salmon, Lemon-Caper Aioli on Potato Gaufrettes
- Sweet Potato Apple Cakes, Ginger Cashew Cream with Microgreens (vegan)

### On Buffet

- Pacific Northwest Cheese Platter, Dried Fruit & Spiced Nuts with Chef's Seasonal Accoutrements, Crostinis and Herbed Crackers
- Butter Lettuce with Baby Tomatoes, Chives & Breakfast Radishes with Green Goddess Dressing
- Marinated Grilled Zucchini Salad with Roasted Peppers, Samish Bay Feta, Hazelnuts with Tarragon Vinaigrette (can be available as vegan)
- Chef's Choice Local Summer Produce Farm Salad (can be available as vegan)



- *Roasted Ozette & Yukon Gold Potatoes with Herbs (vegan)*
- *Wild Halibut with Beurre Blanc, Fresh Herbs & Pickled Daikon*
- *Braised Beef Shortribs, Grilled Seasonal Mushrooms & Smoked Shallot Relish*
- *Assortment of Macrina Breads with Smoked Sea Salt-Chive Butter*

### **Southern BBQ**

- *Smoked Pulled Pork Shoulder with Tangy Mustard BBQ Sauce*
- *Sweet & Tangy Pulled Chicken served with Sesame Buns*
- *NW Hoppin John Salad: Black Eyed Peas, Corn & Kale with a Sweet Herb Vinaigrette (vegan)*
- *Classic Slaw with Cabbage, Carrots with a Celery Seed Dressing (can be available as vegan)*
- *Mixed Greens Salad with Carrots, Tomatoes & Cucumbers. Ranch and Vinaigrette to be served on the side. (vegan)*
- *Cubed Watermelon with Fresh Mint & Lime Agave Syrup (vegan)*

### **French Countryside**

- *Pork Roulade with Whole Grain Mustard & Cornichons*
- *Chicken Coq Au Vin with Bacon, Tomatoes & Onions*
- *Vegetarian White Bean Cassoulet with Vegetables, Smoked Tomatoes & Herbed Bread Crumbs (can be available as vegan)*
- *Ratatouille with Eggplant, Summer Squash, Onion, Basil & Peppers (vegan)*
- *Roasted Beets & Chevre with Walnuts Salad and Citrus Balsamic Dressing*
- *Fresh Macrina Baguettes with a selection of butters*
- *Almond Meringues & Fresh Fruit*

### Puget Sound

- *Classic Caesar Salad with House-Made Caesar Dressing, Croutons, Shaved Parmesan & Lemons (vegetarian and vegan Caesar options available)*
- *Roasted Red & Yellow Beets, Spinach, Samish Bay Feta, Shaved Red Onion, Spiced Walnuts with a Carrot-Harissa Dressing (can be available as vegan)*
- *Herb-Marinated Grilled Chicken Breast*
- *Loki Sockeye Salmon: Green Harissa Salmon, Tea-Rubbed Salmon, or Lemon Salmon*
- *Roasted Baby Potato Salad with Cascadia Creamery Glacier Blue Cheese, Green Onions with Buttermilk-Dill Dressing and topped with Toasted Hazelnuts*
- *Assortment of Macrina Breads with Whipped Smoked Sea Salt-Chive Butter*
- *Chef's Selection of Desserts & Fruit*

### Olympic Sunset

- *Spinach Salad with Balsamic Roasted Red Onions, Bacon, Quilliascut Viejo Cheese & Lemon Olive Oil (can do bacon on the side)*
- *Apple, Shaved Carrot, and Celery Salad with Tart Cherries & Honey Pink Peppercorn Vinaigrette (vegan)*
- *Chef's Choice Local Summer Produce Farm Salad (can be available as vegan)*
- *Brown Butter & Hazelnut Rice Pilaf with Fines Herbs (can be available as vegan)*
- *Roasted Rainbow Carrots, Local Honey, Thyme & Ginger (can be available as vegan)*
- *Poached Halibut with Fennel, Leeks & Blistered Tomatoes*
- *Beef Brisket Braised with Red Wine & Dried Fruit*
- *Assorted Macrina Breads & Herbed Butters*
- *Chef's Selection of Desserts, Chocolate Truffles & Fruit*

### Waterfront Picnic

- Creamy Fennel Soup with Smoked Salmon
- Petite Turkey & Samish Bay Gouda Sandwiches
- Petite Grilled Vegetable Sandwiches with Romesco (vegan)
- Mediterranean Pasta Salad with Samish Bay Feta, Olives, Artichokes & Tomatoes (can be available as vegan)
- Classic Caesar with Parmesan, Croutons, House-Made Caesar Dressing & Lemon (can have vegan dressing)
- Mixed Greens Salad with Apples, Cascadia Creamery Glacier Blue cheese & Toasted Almonds with a Citrus Vinaigrette (can be vegan)
- Assortment of Freshly Baked Cookies & Brownies

### Mexican-Inspired

- Slow Cooked Cochinita Pibil Pork, Wrapped in Banana Leaves with Achiote & Citrus Marinade
- Pescado en Pipian Verde (Local Rainbow Trout with Pumpkin Seed Green Mole)
- Traditional Braised Pinto Beans (vegan)
- Butternut Squash with Red Poblano Crema (can be vegan)
- Steamed Pasilla-Spiced Rice with Vegetables (vegan)
- Romaine lettuce, Pickled Red Onion, Grilled Corn, Jicama, Roasted Tomatoes, Black Olives, with a Tamarind Vinaigrette

Served with:

Corn Tortilla Chips, Soft Flour Tortillas, Assorted Salsas, Farm-Style Sour Cream, Samish Bay Queso Fresco, Carrot-Jalapeno Escabeche, Minced Onion, Cilantro & Lime Wedges  
Mexican Wedding Cookies & Fresh Fruit

### Rustic Italian

- Tuscan Minestrone Soup (can be available as vegan)
- Grilled Romaine Salad with White Beans, Artichoke Hearts & Roasted Red Peppers with a Basil Vinaigrette (vegan)
- Arugula Salad with Zucchini, Shaved Parmesan, Red Onion, Extra Virgin Olive Oil with a Balsamic and Honey Syrup (can be available as vegan)
- Penne Pasta with Spicy Rustic Tomato Sauce, Capers, Peppers, Chili Flakes, and Parmesan on the side (vegan)

- *Pork Roulade with Apricots*
- *Herbed Focaccia with Sea Salt-Herb Olive Oil for dipping (vegan)*
- *Italian Hazelnut Cookies & Fruit*

### **Southeast Asian**

- *Indonesian Beef Curry Rendang with Coconut Cream & Spices*
- *Grilled Vietnamese Chicken Skewers, Cucumber, Cilantro & Lime*
- *Sweet Potato and Vegetable Green Curry with Cabbage, Carrots & Baby Corn (vegan)*
- *Glass Noodle Salad with Vegetables, Crispy Fried Tofu and a Sweet Chili Vinaigrette (vegan)*
- *Steamed Jasmine Rice with Lime Leaf & Coconut (vegan)*
- *Grilled Broccoli with Ginger & Sesame (vegan)*
- *Tropical Fruit Salad (vegan)*

### **PLATED MEAL SERVICES**

*Please choose 1 salad, 2 entrees, and 1 dessert for your event. The kitchen will need final counts 2 weeks prior to event; late count increases may incur a 25% surcharge.*

*Entree prices are per guest at that count and include salad, bread service, and dessert. Additional course selections are available for an additional charge. Plated meal service is subject to kitchen staffing charges.*

### **Choose a Salad:**

- *Classic Caesar Salad*  
*Crisp Romaine, House-Made Caesar Dressing, Croutons, Shaved Parmesan & Lemon*  
*(vegan dressing available)*
- *Roasted Beets Salad*  
*Red & Yellow Beets, Baby Lettuce, Samish Bay Feta, Shaved Red Onion & Spiced Walnuts with a*  
*Carrot-Harissa Vinaigrette (can be available as vegan)*
- *Washington Apple & Hazelnut Salad*  
*Local Apples, Candied Hazelnuts, Cascadia Creamery Glacier Blue Cheese & Dried Tart Cherries with*  
*as Spiced Cider Vinaigrette (can be available as vegan)*
- *Baby Spinach & Frisee Salad*  
*Roasted Grape Tomatoes, Country Olives with Herbed Goat Cheese Toast and a Tomato-Tarragon*  
*Dressing (can be available as vegan)*

### Select 2 Entrees:

- *Tea-Rubbed Chicken Breast with Roasted Oyster Mushrooms, Chef's Seasonal Vegetable & Roasted Garlic Mashed Red Potatoes.*
- *Loki Sockeye Salmon with Lemons and Chives, Chef's Seasonal Vegetable, Beluga Lentils & Pea Shoots.*
- *Loki Sockeye Salmon with Green Harissa, Chef's Seasonal Vegetable & Lemon Garlic Yukon Potatoes.*
- *Tea-Rubbed Loki Sockeye Salmon, Chef's Seasonal Vegetable & Herbed WA Grains Pilaf.*
- *Wine-Poached Alaskan Halibut with Shaved Fennel, Radishes, Roasted Tomato, Green Beans & Dill with Mashed Olsen Farms Potatoes.*
- *Grilled Grass-Fed St. Helen's Teres Major Steak, Smoky Paprika Butter, Fried Shallot with Wilted Greens and Salt & Vinegar Rosti Potatoes.*
- *Miso-Marinaded Olsen Farms Beef Short Ribs with Chives, Chef's Seasonal Vegetable with Shiso and Garlic Potatoes.*
- *Duck Confit, Beluga Lentils, Roasted Rosemary Red Potatoes & Wilted Greens.*
- *Olsen Farms Pork and Local Peppers, Grilled Summer Squash & Local Herbed Grains Pilaf.*
- *Ricotta Gnocchi, Fresh Herb Pistou, Grilled Baby Onions, Blistered Tomatoes, Pea Vines & Shallots.*
- *Vegetarian White Bean Cassoulet with Vegetables, Smoked Tomatoes, & Herb Bread Crumbs.*
- *Seasonal Vegetable Barigoule with Fennel White Wine Broth and Toasted Hazelnuts with Local Grains & Microgreens.*

### Desserts

- *Poached Pear & Cardamom Tart, Salted Caramel Sauce and Vanilla Creme Anglaise*
- *Apricot Frangipane Puff, Cherry Cream & Shaved Chocolate*
- *Flourless Chocolate Torte, Honeycomb Crunch & Raspberry Coulis*
- *Classic Vanilla Cheesecake, Seasonal Fruit Compote & Candied Ginger Cookie Tuille*
- *Seasonal Fruit Custard Tarts & Fruit Coulis*
- *Chef's Choice Sorbet, Petite Almond Cookie & Fresh Fruit with Mint*

## BREAKFAST/BRUNCH

### Base Continental Breakfast

*Seasonal Fresh Fruit Display*

*Chef's Assortment of Freshly Baked Pastries & Breakfast Breads  
Served with Whipped Orange Zest Butter, Jam, & Peanut Butter*

*-or-*

*Assortment of Locally Baked Bagels*

*Served with Whipped Plain, Berry & Smoked Salmon Cream Cheese*

*Honey-Vanilla Greek Yogurt with Gluten-Free Granola*

### To Add To Your Continental Breakfast:

- *Assortment of Cold Breakfast Cereals, 2%, Almond & Soy Milks*
- *Hard Boiled Local Organic Cage-Free Eggs*
- *Sliced Smoked Ham & Cheese Platter with Dijon Mustard*
- *Smoked Salmon Platter, Bagels, Cream Cheese & Accoutrements*
- *Pickled Beets & Bell Peppers*
- *Gluten-free Oatmeal with Toasted Almonds, Raisins, Honey & Cinnamon Sugar*
- *Crispy Breakfast Potatoes with Herbs, Roasted Red Onions, & Peppers*
- *Baked Challah French Toast, Maple Syrup, Whipped Butter & Berry Compote*
- *Thick-cut Applewood Smoked Bacon*
- *Locally Produced Pork Breakfast Sandwiches*
- *Scrambled Organic Cage-free Eggs with Sharp Local Cheddar & Scallions*
- *English Muffin Breakfast Sandwich with Eggs, Cheddar & Smoked Ham*
- *Roasted Vegetable, Mushroom & Cheddar or Gouda Frittata*

## LUNCH BUFFET

### Artisan Sandwich Buffet Menu

#### **Build Your Own:**

Thinly Sliced House Roast Beef, Turkey Breast & Ham and Tuna Salad  
Sliced Cheddar, Gouda & Swiss Cheeses

#### **Accoutrements:**

Lettuce, Sliced Tomatoes, Shaved Red Onions, Pickles, Cucumbers, Grilled Eggplant, Mushrooms,  
Zucchini & Onions

#### **Condiments:**

Mayonnaise, Dijon Mustard, Chipotle Mayo, Classic Hummus & Olive Tapenade

Assorted Fresh Breads; Gluten-free Bread Available Upon Request

#### **Sides:**

- Mixed Greens with Washington Apples, Blue Cheese Crumbles, Tart Cherries & Toasted Hazelnuts with a Spiced Cider Vinaigrette
- Seasonal Fruit & Berry Salad with a Honey-Mint Dressing
- House Potato Chips with a House Creme Fraiche Ranch Dip
- Chef's Selection of Cookies & Dessert Bars

Please let us know if you have any other dietary restrictions or would like to change/substitute items on our menus and we are happy to work with you to accommodate to the best of our abilities.

Crystal Besaw, Owner

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