

SALTWOOD

CHARCUTERIE & BAR

BRUNCH BUFFET

\$40++ per person

SEASONAL SLICED FRUIT & WHOLE BANANAS

SELECTION OF ARTISAN SLICED BREADS

zucchini bread, banana nut bread, fairywood thicket farm preserves, jams, savannah bee honey, butter

OMELET STATION

eggs, egg whites, tomato, spinach, peppers, onions, scallions, mushrooms, tofu, bacon, niman ranch canadian-style bacon, turkey sausage, shredded cheddar cheese, smoked gouda cheese
**scrambled eggs will also be provided for groups over 50*

ROASTED POTATOES smoked paprika, onions

CHEESE GRITS local cheddar

APPLEWOOD SMOKED BACON

SAGE PORK SAUSAGE

FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICES

FRESHLY BREWED SEATTLE'S BEST COFFEE regular and decaf

ASSORTED HOT TEAS

A LA CARTE

ARDEN'S GARDENS COLD PRESSED JUICE

\$9++ per person

SEASONAL BERRIES

\$5++ per person

IN-HOUSE APPLEWOOD SMOKED SALMON

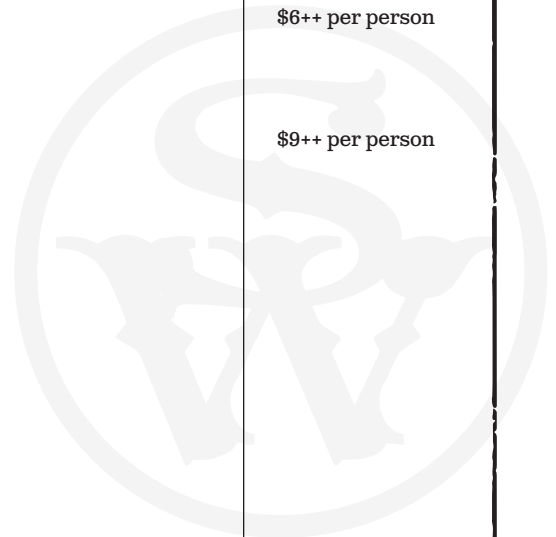
cream cheese, capers, onions, sliced tomatoes and hard boiled eggs,
plain and everything mini bagels

\$6++ per person

SELECTION OF LOCAL CHARCUTERIE & ASSORTED CHEESES

fairywood thicket farm jams and marmalade, grilled bread display

\$9++ per person



SALTWOOD

CHARCUTERIE & BAR

DINNER RECEPTION

\$98++ per person

SELECTION OF LOCAL & IMPORTED CHEESES **CHARCUTERIE & CURED HAM DISPLAY**

housemade jams, mustards and condiments, pickled vegetables, grilled bread display

SELECTION OF TARTARS ON ICE - choose one

TUNA • BEEF • SALMON

sweet potato and yukon gold potato chips

FLATBREAD - choose two

LEMON CREAM & SMOKED SALMON

LOCAL GOAT CHEESE & SALTWOOD HAM

GRILLED VEGETABLE & ARUGULA

STEAMED BAO BUN - choose two

FRIED SHRIMP chipotle aioli, pickled onions

SHORT RIB tarragon peppercorn aioli, korean kimchi

SMOKED CHICKEN cilantro, avocado cream

TOMATO GAZPACHO

cucumber julienne, basil oil

WHITE ASPARAGUS SALAD

saltwood ham crackling, shallot lemon vinaigrette

CHICKEN EMPANADAS

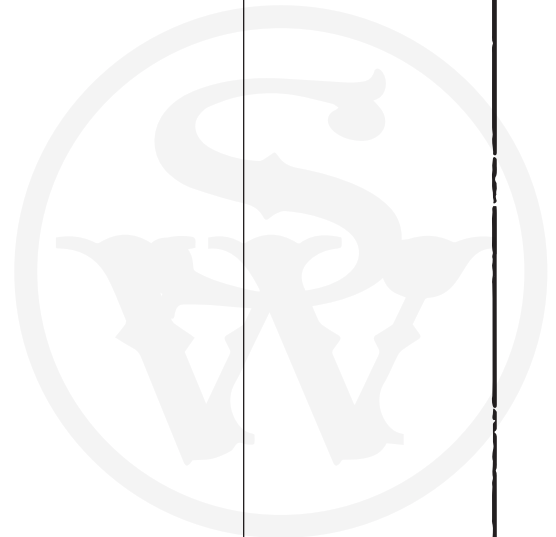
cilantro, onions, local cheese, mole

GREEN EGG SMOKED GRASS-FED MINI FILET OF BEEF

truffle potato mousseline, wild mushroom sauce

DESSERT DISPLAY

selection of mini pastries, seasonal tarts, truffles and mini ice cream cones



SALTWOOD

CHARCUTERIE & BAR

APPETIZERS BUILD YOUR OWN RECEPTION

WHITE GAZPACHO cucumber, almond, bread, apple cider vinegar	\$5++ per piece
LOBSTER CORN DOG shrimp, corn, espelette tartar sauce	\$5++ per piece
SHRIMP CEVICHE W/ SPICY CORN MILK red onions, diced tomatoes, charred corn	\$6++ per piece
SORGHUM & SOY GLAZED PORK BELLY SKEWERS cracked and salted georgia peanuts	\$6++ per piece
SALTWOOD SMOKED SALMON potato cake, pickled purple daikon, horseradish cream	\$8++ per piece
CRAB FRITTERS avocado, jalapeño ranch	\$10++ per piece
CRISPY FRIED AVOCADO mole-cream dipping sauce	\$5++ per piece
HEARTS OF PALM avocado purée, orange, hazelnuts, blood orange vinaigrette	\$6++ per piece
YELLOW WATERMELON & TOMATO SALAD lobster, basil oil, balsamic pearls	\$10++ per piece
LOCAL & IMPORTED CHEESES, CHARCUTERIE & CURED HAM housemade jams, mustards and condiments, pickled vegetables, grilled bread display	\$5++ per piece

FROM THE SEA BUILD YOUR OWN RECEPTION

ROASTED SHRIMP yellow and green wax beans, blistered tomatoes, creamed corn, saltwood ham	\$14++ per piece
NORTH GEORGIA TROUT lime beans, black garlic, lemon cream, squash blossom	\$12++ per piece
SOUS VIDE SALMON green beans, watermelon radishes, tomatoes, quinoa, hazelnut romesco	\$12++ per piece

FROM THE LAND BUILD YOUR OWN RECEPTION

SMOKED & GRILLED HANGER STEAK hen of the woods mushrooms, arugula, pink potatoes	\$15++ per piece
VENISON LOIN shiitake mushrooms, pecan farro, blistered grapes, verjus	\$16++ per piece
ROASTED CHICKEN spaghetti squash, wild rice, mushroom jus	\$14++ per piece

DESSERT BUILD YOUR OWN RECEPTION

PAVLOVA hen of the woods mushrooms, arugula, pink potatoes	\$15++ per piece
VENISON LOIN shiitake mushrooms, pecan farro, blistered grapes, verjus	\$16++ per piece
ROASTED CHICKEN spaghetti squash, wild rice, mushroom jus	\$14++ per piece

SALTWOOD

CHARCUTERIE & BAR

PLATED THREE-COURSE DINNER

\$78++ per person

PLATED SALADS - *choose three*

PETITE NIÇOISE SALAD

cumin crusted ahi tuna, grape tomato, haricot vert, olive tapanade, shallot dijon vinaigrette

STEAMED ASPARAGUS SALAD

grilled georgia shrimp, julienne pink radishes, baby romaine, orange segments, chives, lemon vinaigrette

ARTISAN LETTUCES

saffron poached pear, wedge of shropshire cheese, spiced pecans, port wine vinaigrette

PRESSED TUSCAN CANTALOUPE & EARLY SPRING TOMATOES

crumbled georgia goat cheese, shaved parma ham, port wine reduction

BOUQUET OF BABY LETTUCES

shropshire blue cheese, confit roma tomato, eggplant & olive tapanade, champagne tarragon vinaigrette

SMOKED DUCK SALAD

soft boiled egg, frisée, bacon, toasted walnut, orange chive vinaigrette

CANDY STRIPED BABY BEET SALAD

local shaved goat cheese, watercress, basil and garlic pesto

SPINACH SALAD

sliced pear, crumbled maytag blue cheese, sourdough croutons, red onion, aged balsamic glaze, olive oil

SLICED TOMATO & MOZZARELLA

fresh basil, mixed red and green leaf lettuces, basil & pine nut vinaigrette

PLATED ENTRÉES - *choose three*

7 OZ. CLASSIC BEEF WELLINGTON

truffle & morel mushroom sauce, garlic potato purée, baked zucchini w/ parmesan cheese & herbs de provence

7 OZ. SMOKED RIB EYE & SAUCE AU POIVRE

gulf coast crab gratin, wild mushroom veloute & gruyere cheese, roasted fingerling potatoes, steamed asparagus

7 OZ. GRILLED FILET OF BEEF

dijon tarragon emulsion, herbs & garlic, parmesan polenta cake, glazed baby vegetables

7 OZ. GRILLED FILET MIGNON

maître d'hôtel butter, lobster & mushroom sauce, roasted curried cauliflower, asparagus & potato gratin

7 OZ. GRILLED NEW YORK STRIP STEAK

lobster beurre blanc with chives & orange, wild mushroom risotto cake, baby patty pan, sautéed wild mushrooms

BURGUNDY SLOW ROASTED BEEF SHORT RIBS & GLAZED CIPOLLINI ONIONS

tomato bacon jam, good ol' southern grits with smoked gouda, grilled eggplant and zucchini

SALTWOOD

CHARCUTERIE & BAR

PLATED THREE-COURSE DINNER

PLATED ENTRÉES - choose three (continued...)

PROVENÇAL CRUSTED LAMB LOIN

ratatouille jus with black olive and basil, creamy polenta with crème fraîche & steamed english peas

SMOKED MUSCOVY DUCK BREAST

blackberry port wine reduction, baked sea bass w/ vegetables tapanade & olive oil, wild mushrooms, grilled broccolini

DUCK LEG CONFIT

caramelized onions and sour cherry port reduction, truffle mashed potatoes, braised brussels sprouts

PAN ROASTED CHICKEN WRAPPED IN PROSCIUTTO HAM

basil, gruyere cheese, spicy tomato and pepper coulis, sweet potato gratin, haricot vert with garlic & fresh herbs

GRILLED CHICKEN BAJA

pan roasted jumbo shrimp, cilantro, tomato, grilled poblano & garlic vinaigrette, basmati rice cake, roasted bell pepper ragout

FONTINA CHEESE & KALE STUFFED CHICKEN BALLANTINE

wild mushrooms, glazed cipollini, local bacon essence, braised collard greens, potato croquette

BOK CHOY & CARAMELIZED PINEAPPLE STUFFED CHICKEN ROULADE

coconut milk & curry ginger broth, jasmine rice cake, vegetable stir fry

CRAWFISH STUFFED CHICKEN BREAST

creamed tomato & smoked andouille sausage, creamy potato purée, roasted zucchini, cherry tomato

HERB & GARLIC CRUSTED CHICKEN BREAST

fresh tomato, basil and mozzarella cheese gratinée, steak fries, braised spaghetti squash

STEAMED HALIBUT

braised baby bok choy, dijon mustard, tarragon butter sauce

PAN SEARED BLACK BASS

chardonnay braised fennel, provençal tomato with basil & garlic butter, steamed fingerling potatoes

BAKED GULF COAST RED SNAPPER

colossal lump crab, garlic, tomato, fresh herb butter, agnoloti, asparagus, cherry tomato relish

GRILLED GROUPEL

israeli couscous risotto, cucumber & mint yogurt dip, roasted vegetable kabobs

PAN SEARED COD

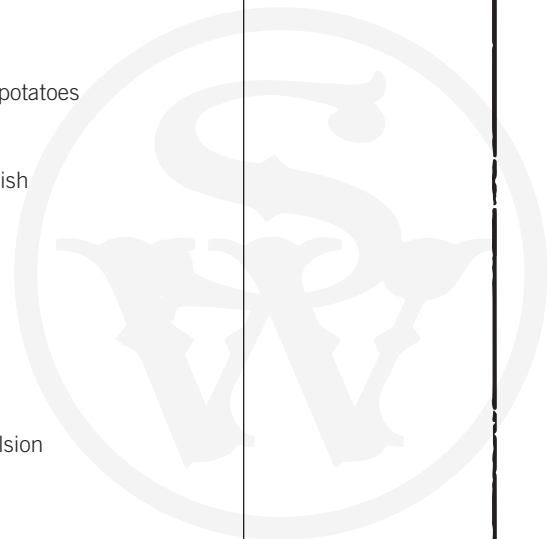
potato gratin with crème fraîche and fontina cheese, grilled vegetables

PAN ROASTED MAHI

eggplant parmesan risotto, green squash farcie w/ wild mushroom duxelle, celery root emulsion

GRILLED ATLANTIC SALMON

buttery potato purée, spaghetti squash, parsley lemon beurre blanc



SALTWOOD

CHARCUTERIE & BAR

PLATED THREE-COURSE DINNER

PLATED DESSERTS - *choose three*

HAZELNUT PRALINE DOME

dark chocolate crème brûlée, salted caramel, hazelnut sponge, milk chocolate mousse

VALRHONA BITTERSWEET CHOCOLATE TART

sweet butter tart shell, bittersweet chocolate filling, chantilly cream

MEYER LEMON MERINGUE TART

sweet butter tart shell, meyer lemon filling, torched meringue

VANILLA PANNA COTTA

raspberry coulis, fresh raspberries, citrus sable briton

NEW YORK STYLE CHEESECAKE

sable cookie, strawberry sauce, fresh cut strawberries

FRESH BERRY TART

sweet butter tart shell, vanilla pastry cream, seasonal fresh fruit

CHOCOLATE BREAD PUDDING

warm bread pudding, bourbon caramel sauce, orange segments

SPICED CARROT CAKE

cream cheese glaze, pineapple caramel

FLOURLESS CHOCOLATE CAKE

hazelnut mousse, chocolate ganache

ALMOND & CHOCOLATE DACQUOISE

dark chocolate mousse, bourbon syrup, fresh raspberries

CRÈME CARAMEL

meyer rum caramel, citrus sable briton

TRIO OF PROFITEROLES

apple, vanilla & chocolate fillin

