

# Hunt & Gather

c a t e r i n g

## **Arrival Reception**

Hosted

Assorted Oregon Craft Beers

Assorted Non-Alcoholic Sodas

Mahonia Wines

Full Bar Available for Purchase by Guests

## **Tray Passed Hors d'Oeuvres**

### **Le Jardin**

Late Summer Vegetable Roulade, Minced Organic Pole Beans, Radishes, Turnips, Chioggia Beets, Shaved Costata Romanesco, Italian Heirloom Zucchini, Salt Cured Plums and Sumac  
(Vegetarian)

Sautéed Morel Mushrooms, Buck Wheat Crisp, Ayers Creek Organic Purgatorio Bean Puree, Grain Fermented Radishes , Extra Virgin Olive Oil Spheres , Wood Sorrel  
(vegan/gluten free)

## **Dinner Menu**

### **Salad Course**

Organic Gathering Together Farm Greens  
Roasted Gold and Chioggia Beets  
House Made Ricotta  
Sicilian Pistachio Crema (Dairy Free)

Little t Bakery Breads & House Citrus Butter

## **Entrée Course**

### **Grilled Wild Coho Salmon**

Oregon Jewel Rice

Foraged Sauté

Wild Mushrooms, Fiddle Head Ferns, Onion Blossoms and Cress

Salt Cured Ayers Creek Green Gage Plums Sauce

### **Vegetarian Option**

- Please RSVP in advance if you prefer the vegetarian entrée -

North West Grain Cakes

Heirloom tomato conserva

Foraged Sauté

Wild Mushrooms, Fiddle Head Ferns, Onion Blossoms and Cress

## **Dessert Course**

Citrus Tart

Citrus Cremeux

Rice Crispy Praline

Dark Chocolate Mousse

Toasted Meringue

Stumptown Coffee & Assorted Smith Tea