

DOE BAY Catering

Sample Menus

Standard Menu

Sample Buffet Suggestions at \$35/person

Entrée choices *Choice of 1*

- Fresh Wild Salmon or Fresh Local Fish (*Seasonal selection varies*)
- Vegetarian Lasagna with Organic Roasted Vegetables, Marinara Sauce and Rosemary infused cream
- Local Seasonal Vegetables and Green Tea Scented Rice with Organic Green Coconut Curry Sauce (*Vegan*)

Sides *Choice of 2*

- Local and Seasonal Sautéed Vegetables
- Doe Bay raised Mixed Green Salad with our signature Peppered Pomegranate Vinaigrette
- Roasted Taproot Farm Red Potatoes with olive oil, rosemary and garlic
- Dinner Bread with Organic butter

Deluxe Menu

Sample Buffet Suggestions at \$55/person

Hors d'oeuvres

- Crudite with assorted seasonal accompaniments, a selection of artisan cheeses, pickled local vegetables, crackers and Rose's French bread

Appetizers *Choice of 2*

- Savory Phyllo Tartlets with feta and roasted peppers
- Herbed Mini Crepes filled with goat cheese and lemon-fig chutney
- Wild Alaska Spot Prawns with a Smoked Tomato Gastrique
- Judd Cove Oysters on the half shell with a Champagne Mignonette sauce
- Pan-seared Scallops on the half-shell with a saffron-chive coulis

Entrée *Choice of 2*

- Rainbow Trout cornmeal crusted, stuffed with Doe Bay Garden Kale pesto and lemon slices
- Fresh Wild Salmon or Fresh Local Fish (*Seasonal selection varies*)
- Vegetarian Lasagna with Organic Roasted Vegetables, Marinara Sauce and Rosemary infused cream
- Roasted Portobello Roulade filled with caramelized onions, grilled asparagus, and sun dried tomato-goat cheese tapenade

Sides *Choice of 3*

- Local and Seasonal Sautéed Vegetables ~ there's nothing better!
- Doe Bay raised Mixed Green Salad with our signature Peppered Pomegranate Vinaigrette
- Roasted Taproot Farm Red Potatoes with olive oil and garlic
- Chilled Orzo Salad with cucumbers, roasted peppers, mint, feta and preserved lemon vinaigrette
- Rosemary-Red Wine Marinated French Lentils
- Savory Bread Pudding with Chevre and Fried Capers
- Balsamic Grilled Asparagus
- Dinner Bread with Organic butter