

— *Marché* — **CATERING**

FALL MENU—FINE DINING LEVEL

Buffet & Family-Style Dinners

Mesclun Greens with Blue Cheese & Apple Cider-Star Anise Vinaigrette
Romaine Leaf Salad with Anchoïade Dressing, Shaved Pecorino Cheese and Garlic Croûtes
Mesclun Greens with Apples & Cheddar Frico
Roasted Beets, Goat Cheese and Watercress Salad with Sherry Vinaigrette
Warm Cannelini Bean Salad with Pancetta, Broccoli Raab & Butternut Squash
Mesclun Greens with Figs, Serrano Ham & Balsamic Vinaigrette
Northwest Pears, Blue Cheese & Greens with Hazelnut Vinaigrette
Duck Confit with Fall Fruit Compote, Roasted Potatoes and Braised Greens

Beef Tenderloin, Roasted & Sliced with Sherry Demi Glace & Horseradish Crème Fraiche
Leg of Lamb, Roasted & Sliced with Rosemary Jus & Hazelnut Romesco
Molasses Glazed Pork Loin with Roasted Plums
Wild Pacific Salmon with Lemon Vinaigrette & Verjus Aioli
Smoked Chicken with Sweet Pepper Ragout
Morroccan Vegetable Tagine with Mint-Pistachio Couscous & Spicy Harissa
Orecchiette Gratin with Wild Mushrooms, Cream & Bread Crumbs
Orecchiette Gratin with Delicata Squash & Sage

Sides

Flageolet Bean Gratin
Grilled Polenta Cakes
Braised Greens
Roasted & Grilled Fall Vegetables
Potato-Goat Cheese Gratin
Roasted Fingerling Potatoes with Garlic & Herbs

— *Marché* —
CATERING

FALL MENU—FINE DINING LEVEL

BUFFET LUNCH

Mesclun Greens with Blue Cheese & Apple Cider-Star Anise Vinaigrette

Romaine Leaf Salad with Anchoïade Dressing, Shaved Pecorino Cheese and Garlic Croûtes

Autumn Greens with Apples & Cheddar Frico

Roasted Beets, Goat Cheese and Watercress Salad with Sherry Vinaigrette

Warm Cannelini Bean Salad with Pancetta, Broccoli Raab & Butternut Squash

Mesclun Greens with Figs, Serrano Ham & Balsamic Vinaigrette

Northwest Pears, Blue Cheese & Greens with Hazelnut Vinaigrette

Duck Confit Salad with Asian Pears & Grapes

Wild Pacific Salmon with Lemon Vinaigrette & Verjus Aioli

Smoked Chicken with Sweet Pepper Ragout

Penne Pasta with Wine-Braised Beef, Ricotta & Mozzarella

Orecchiette Gratin with Wild Mushrooms, Cream & Bread Crumbs

Orecchiette Gratin with Delicata Squash & Sage

Artisan Cheese Platter with Seasonal Fruit and Nuts

Fruit Platter

Roasted & Grilled Fall Vegetables

Roasted Fingerling Potatoes with Garlic & Herbs

Provisions Bread & Fresh Butter



FALL MENU—FINE DINING LEVEL

Fall Plated Salads & Soup

Mesclun Greens with Blue Cheese & Star Anise-Apple Cider Vinaigrette

Romaine Leaf Salad with Anchoïade Dressing, Shaved Pecorino Cheese & Garlic Croûtes

Duck Confit Salad with Asian Pears & Grapes

Roasted Beets, Blue Cheese and Watercress Salad with Sherry Vinaigrette

Mesclun Greens with Figs, Serrano Ham & Balsamic Vinaigrette

Northwest Pears, Blue Cheese & Greens with Hazelnut Vinaigrette

Butternut Squash Puree with Crème Fraîche

Carrot Puree with Chervil & Crème Fraîche

FALL PLATED DINNER ENTREES

Wild Pacific Salmon with Red Wine Beurre Rouge & French Lentils

Halibut with Savory Beurre Blanc, Roasted Vegetables & Fingerling Potatoes

Oregon Sturgeon with Wild Mushroom Vinaigrette, Roasted Vegetables & Fingerling Potatoes

Grilled Beef Tenderloin with Shallot Demi Glace, Potato Gratin & Roasted Vegetables

Grilled Pork Chop with Apple-Ginger Chutney, Braised Greens & Roasted Potatoes

Lamb Chops with Olive Tapenade, Haricots Verts & Roasted Potatoes

Grilled Free Range Chicken with Sweet Pepper Ragout, Roasted Potatoes and Arugula

Moroccan Vegetable Tagine with Couscous, Preserved Lemon & Harissa

Leek-Goat Cheese Souffle with Balsamic Syrup

PLATED LUNCH ENTREES

Nicoise Salad with Mesclun Greens, Seared Rare Tombo Tuna, French Potato Salad, Roasted Vegetables, Olives and Hard-Cooked Eggs with Aioli

Gratin of Penne Pasta, Wine-Braised Beef, Ricotta and Mozzarella

Roasted Wild Salmon with Chanterelles, Chive Beurre Blanc & Roasted Vegetables

Seared Oregon Halibut with Savory Beurre Blanc, Roasted Vegetables & Fingerling Potatoes

Herb Crêpes with Goat Cheese, Wild Mushrooms & Mesclun Salad

PLATED DESSERTS

Pear-Frangipane Tart with Cinnamon Whipped Cream

Hazelnut Tart with Whipped Cream & Caramel Sauce

NY Cheesecake with Quince Compote

Pistachio Cake with Brandied Cherries & Whipped Cream

Gateau au Chocolat with Cider Caramel & Whipped Cream

— *Marché* —
CATERING

FALL MENU—FINE DINING LEVEL

FALL Hors D'oeuvres

Seasonal Crostini: Chanterelle Mushroom & Thyme

Delicata Squash & Sage Tartlets

Chilled Vichyssoise Shots with Chives

Smoked Duck Canapes with Apple-Juniper Relish

Smoked Sturgeon on a Potato Crisp with Pickled Red Onion

Savory Puffs with Caramelized Onion & Blue Cheese Mousse

Tuna Tartare on a Wonton Crisp

Grilled Figs wrapped in Parma with Mascarpone

Squash Bites with Balsamic Glaze & Pecorino

Foie Gras Torchon with Pear Chutney on Brioche

Grilled Pear & Blue Cheese Mousse with Hazelnuts on Brioche

Marché All-Season Classic Hors D'oeuvres

Cheese Gougeres

Pate Maison on Croute with Cornichons & Stone Ground Mustard

Smoked Salmon Mousse Canapes with Capers & Crème Fraiche

Oysters on the Half Shell (1 dozen)
Dungeness Crab Cakes & Lemon Aioli
Blini with Caviar & Crème Fraiche
Blini with Lox & Crème Fraiche
Crepe Roulade with Smoked Salmon, Cream Cheese & Chives
Pissaladiere Tartlets
Goat Cheese & Herb Tartlets
Mini Marché Burgers with Blue Cheese & Bacon
Petite Croque Monsieur
Petite Grilled Lamb Sandwiches with Olive Tapenade
Mini Marché Burgers with Blue Cheese & Bacon
Petite Tri-Tip Steak Sandwiches with Horseradish Aioli
Cornbread Biscuits with Smoked Ham & Stone Ground Mustard
Roasted Red Pepper & Oregano Crostini
Cannellini Bean Puree Crostini with Fried Herbs & Lemon Olive Oil
Olive Tapenade with Goat Cheese Crostini

Petites

Mediterranean Olives
Spanish Almonds
Roasted Hazelnuts & Sea Salt
Spanish Bar Mix

