## Private Event Menus

| Chef John's Texan Classic |
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| Smoked Brisket |
| BBQ Chicken |
| Grilled Sausages |
| Potato Salad |
| Country Slaw |
| Cornbread |
| Chess Pie |
| $\$ 55++$ / per person |

The Vegetarian
Wild Arugula Salad with Shaved Parmesan and White Balsamic Vinaigrette

Mushroom and Spinach Lasagna with Mozzarella and Basil

Blistered Broccolini with
Calabrian Peppers and Garlic
Dark Chocolate Budino with
Orange and Hazelnuts
\$65++ / per person

## Orgas Hotel

## Just Like Grandma Made It

Seasonal Greens Salad with Apples, Lum Farm Goat Cheese \& Almonds

Meatloaf served with a side of Mashed Potatoes, Honey-Glazed Carrots, Green Beans and Gravy

Bourbon Bread Pudding with Caramel and Lopez Creamery Vanilla Ice cream
\$55++ / per person
A Taste of The PNW
Housemade Clam Chowder with
Toasted Sourdough Bread
Alder Roasted Salmon with Creamy
Polenta and Seasonal Vegetables
Caramelized Apple Tart with Lopez
Creamery Vanilla Ice Cream
$\$ 75++$ / per person

## Prime Rib Special

Classic Caesar Salad with Garlic Croutons

Shrimp Cocktail
Alder Roasted Prime Rib
Garlic-Rosemary Jus
Green Beans with Almonds
Yorkshire Puddings
Roasted Garlic Mashed Potatoes
Flourless Chocolate Cake
\$95++ / per person

## Passed Appetizers

Buck Bay Oysters with Champagne Mignonette \$4.5++ ea Lopez Island Wagyu Tartare on Sourdough \$7.5++ ea Local \& Artisan Cheese Board \$15++ / per person Goat Cheese Stuffed Cremini Mushrooms \$4++ ea Thai Chicken Skewers with Peanut Sauce \$4++ ea Pork Potstickers with Sweet Chile \$3.5++ ea

Heirloom Tomato Bruschetta \$3.5++ ea Smoked Salmon with Sweet Corn Blini \& Mascarpone \$5.5++ ea

## Additional Onsite Fees

Dining Room Site Fee \$750++ (Based on 3-hour maximum)
Chef's Room Site Fee \$350++ (Based on 3-hour maximum)
Outdoor Site Fee \$500++ (Per Area, Based on 3-hour maximum) Service Fee 22\%

Taxes $8.4 \%$ (As of March 24')

