

# Wedding *Buffet* Menu

*All items priced on a per person basis*

## Appetizers:

Filo Cups

*Stuffed with red wine poached pears, Oregon Blue Cheese and hazelnuts*  
\$3

Belgian Endive Boats

*Filled with Yoshida's Original Gourmet glazed beef with cilantro cream*  
\$4

Crab Cakes

*Served with a celery root puree and micro cilantro*  
\$7

Seafood Cocktail bar

*Oyster shooters and poached shrimp served on ice with various sauces*  
\$5

Vegetable Crudités

*Assorted fresh seasonal vegetables and various dips*  
\$3

Fresh Fruit

*Sliced fresh seasonal fruits and berries with a honey yogurt dipping sauce*  
\$3

Assorted Cheese Boards

*Domestic and Imported Cheeses served with crackers*  
\$4

Antipasto Trays

*Assorted grilled and pickled vegetables and various style cured meats*  
\$5

Won Ton Shumai

*Chicken dumplings encased in a won ton wrapper*  
\$5

Ham & Guda Wrapped Chicken Brests

*Slices of grilled chicken breasts, wrapped in thinly sliced ham and smoked guda*  
\$2

Su Shi Rolls

*A choice or combination of California, Unagi, Smoked Salmon or Spicy Tuna Rolls*  
\$9

Yoshida's Chicken Skewers

*Tender thigh meat marinated in Mr. Yoshida's Original Gourmet Sauce and seared to perfection. Served with peanut sauce*  
\$3

## **Salads:**

### Caesar Salad

*Crisp romaine lettuce tossed with asiago cheese, house-made croutons and creamy Caesar dressing*

*\$1.50*

### Riverview House Salad

*Mixed lettuce greens topped with dried cranberries, Oregon blue cheese and candied hazelnuts, served with assorted dressings*

*\$1.50*

### Chef Salad

*Mixed lettuce greens topped with cucumber, carrot, tomato, red onion and bell pepper  
Served with assorted dressings and house made croutons*

*\$1.50*

### Savory Balsamic Salad

*Fresh greens blended with caramelized onions, gorgonzola crumbles, candied walnuts and fresh sliced granny smith apples. Garnished with fried leeks and served with balsamic vinaigrette on the side*

*\$2.50*

### Potato Salad

*Tossed in a creamy whole grain mustard and herb dressing*

*\$2.00*

### Pasta Salad

*Italian pasta salad tossed in a light lemon vinaigrette*

*\$1.50*

## **Sides:**

### Roasted Fingerling Potatoes

*Seared and then roasted with bell peppers, onions and sweet basil*

*\$3*

### Roasted Garlic and Herb Mashed Potatoes

*\$2*

### Cilantro Lime Jasmine Rice

*\$1.50*

### Vegetable Wild Rice

*\$1.50*

### Tri-color Au Gratin Potatoes

*Yams, purple potatoes and russet potatoes tossed in garlic, cheese and herbs, layered then baked golden*

*\$3*

### Chef Attended Pasta station

*Various pastas, seasonal vegetables, prosciutto, sausage, chicken, cheese and herbs  
Curry, Pesto, Marinara and Alfredo sauces*

*\$9*

### Grilled Asparagus

*Served with sage hollandaise sauce*

*\$2.50*

### Garlic Sautéed Seasonal Vegetables

*\$2*

### Braised Belgian Endive

*Grilled and braised in a sweet cream reduction*

*\$3*

## **Main Courses:**

### **Poultry**

#### Shiitake Chicken

*Chicken breasts grilled and served in a shiitake demi glace*

\$5

#### Roasted Lemon Herb Airline Breast

*Wing on chicken breast, seared and roasted served covered in a light lemon herb sauce*

\$7

#### Orange Ginger Duck Confit

*Duck legs cooked slowly and served in a sweet orange ginger butter sauce*

\$8

#### Chicken Picatta

*Grilled chicken breast served in marinara sauce and covered in wilted spinach, chopped bacon and mozzarella cheese.*

\$6

### **Pork**

#### Apple Roasted Pork Loin

*Sage rubbed pork loin roasted under sweet granny smith apples*

\$5

#### Thyme & Honey Glazed Pork Chops

\$

### **Seafood**

#### Miso Glazed Salmon

*Tender Atlantic Salmon Grilled and glazed with a sweet miso sauce*

\$7

*(Wild salmon can be substituted for an additional cost dependent upon market price)*

#### Lemon Herb Halibut

*Seared halibut, served with a lemon herb butter sauce*

*(Market price)*

#### Baked Salmon

*Fresh Atlantic Salmon rubbed with herbs and baked until tender.*

*Served with roasted red pepper remoulade*

\$7

### **Beef**

#### Fillet Au Poivre

*Tender top sirloin steaks crusted with black pepper and seared to perfection*

\$5

#### Chef Carved New York

*Natural grain fed beef, carved buffet-side by one of our chefs. Served with dinner rolls and horseradish cream*

\$12

#### Filet Medallions

*Succulent tips of filet seared and accompanied by a wild mushroom jus*

\$8

#### Sliced Shoulder of Kobe

*Kobe beef, roasted and sliced thin & garnished with balsamic reduction and Oregon blue cheese*

\$7

## **Vegetarian**

### **Butternut Squash Ravioli**

*Raviolis stuffed with roasted butternut squash, blue cheese & herbs and spices. Served tossed in sage butter and garnished with a reduction of marsala*

*\$5*

### **Eggplant Parmesana Lasagna**

*Parmesan crusted eggplant layered with cheeses and marinara sauce & baked until tender*

*\$6*

## **Desserts:**

### **Bread Pudding**

*Served with Caramel Sauce*

*\$1.50*

### **Miniature Chocolate Cakes**

*Served warm and with chocolate sauce*

*\$1.50*

### **Sweet Red Wine Poached Pear**

*Served quartered, and with cinnamon Anglaise*

*\$2*

### **Crème Brulee**

*A variety of flavors is available upon request*

*\$1.50*

### **Chocolate Mousse**

*Served with fresh berries*

*\$2*