

Quality Catering

Northwest Bounty Buffet

Fresh Baked Rolls and Butter

Rogue Valley Grilled Pear Salad with Spring Greens, Crater Lake Blue Cheese, Cherry Tomatoes, and Marionberry Vinaigrette

Fresh Fruit Salad

Hazelnut Crusted Salmon Fillet with Oregon Bay Shrimp, Shallots, and Dill Beurre Blanc

Roasted Tenderloin of Angus Beef , Coffee and Herb Rubbed, with an Oregon Syrah Demi Glace and Forest Mushrooms

Rogue Creamery Smoky Blue Cheese

Haricots Verts with Toasted Almonds and Shallots

Roasted Fingerling Potatoes with Bacon and Chives

\$32.00 per person

Children 10 and under are half price.

A 15% gratuity is added to the food and beverage total. Price includes planning, delivery, set up, clean up, draped buffet table, china plates, silverware, cloth napkins in choice of colors, and adequate service personnel. Please give us a guaranteed guest count no later than three days before the event.