



# Buffet Dinner Menu

25 Guest Minimum

Additional Chef Charges Apply

KEY: (N) Nuts, (V) Vegetarian, can be Vegan (GF) Gluten Free

## Buffet Dinner 1

\$68 per guest



### **Oil Poached Local Chinook Salmon**

Arbequina Olive Oil, Fava Beans, Celery Confit,  
Oregon Black Truffle Emulsion, Fava Leaf Pesto

### **Grilled Rotisserie Poussin Chicken**

Honey, Beer, Herb Brine

### **Farro Verde (V)**

Anson Mills Farro, Roasted Broccollette, Ginger, Sesame

### **Roasted Carrots, Parsnips, & Beets (V)**

Garlic

**Watermelon Radish, Coraline Chicory, & Shaved Pecorino Salad (V)**

### **Herb Focaccia (V)**

Coarse Salt

## **Buffet Dinner 2**

**\$85 per guest**

**Miso Marinated Black Bass (GF)**

Mandarin Beurre Blanc

**American Wagyu Akuashi Tenderloin (GF)**

Horseradish Leaf, Miso au Jus

**Okinawa Sweet Potato Purée (V)(GF)**

Sweet Butter, Lime, Hawaiian Red Salt

**Roasted Kalette 'Teriyaki' (V)**

**Sake Braised Baby Bok Choy (V)(GF)**

**Asian Greens Salad (V)(N)(GF)**

Shinko Pear, Edamame, Roasted Matsutake Mushrooms,  
Fire Dried Walnuts, Yuzu Dressing

**Petit Olive Oil Rolls (V)**

### **ADDITIONS:**

- **American Farmhouse Cheeseboard** (\$17 per guest)
- **American Farmhouse Cheeseboard, Charcuterie, & Antipasto Plate** (\$26 per guest)
- **Passed Hors d'Oeuvres** (Up to 1 hour of service)
  - Choose Five Pieces (\$30 per guest)
  - Choose Seven Pieces (\$40 per guest)
  - Choose Ten Pieces (\$50 per guest)
- **Handcrafted Miniature Pastries** (\$18 per guest)

**CONSUMER ADVISORY:** *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you or your guests have any food allergies.*

**At Taste**

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

**Labor Charges**

Labor charges are based on event hours as quoted to Taste by the Press Club. Should event extend beyond the stated hours, additional labor charges will occur.

**Terms**

Prices do not include a chef fee, which varies based on headcount.

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Final Guarantee is due by 12 noon one week in advance of event date.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made.

All prices based on / up to a 2.5hr event

Additional Charges apply to:

- extended events
- customized menu or special requests