

# Menu suggestions for weddings, birthday's, business meetings, breakfasts

## Autumn Colors Fall Menu

*Treat your guests to a meal to remember*

\$70 p/p, 30-80 people, table served

**Welcome Appetizers:** Mushroom pate, country pate, wild smoked salmon with crudités

**First Course:** Baked oysters Rockefeller

**Salad Course:** Organic green salad, fresh herb vinaigrette, edible flowers

**Entrée:** Wild NW Salmon, balsamic onion coulis

**Sides:** Wild mushroom risotto, green beans Provençal, potato and fennel gratin

**Dessert:** Organic Ecuadorian chocolate torte, Coconut Tart

## Summer Bounty Summer Menu:

*Simple style for your wedding or special occasion*

\$40 p/p, 30-80 people, preorder of entrée, table served

**Welcome Appetizers:** Socca bread, hummus and olive tapenade

**Salad Course:** Caprese Salad, bread

**Entrée 1:** Wild Cod on bed of wilted spinach topped with caponata (eggplant/tomato relish)

**Entrée 2:** Nourish Plow roast (vegan)

**Sides:** Marinated grilled summer vegetables, quinoa salad, potatoes

## Tea Time, Any Time

*baby showers, girlfriend parties, bridal showers, birthdays*

\$25 p/p, 12-30 people, served in Dining Room or private Bell Room using fine china and tea tiers.

Open faced smoked salmon sandwiches  
Individual savory tarts

Scones with cream and seasonal preserves  
Cakes, Cookies

Selection of Tea's, green, black and herbal

**Add champagne cocktails \$5 per person**

## Early Bird

*Morning Meeting...*

\$15 p/p, 12-50 people, family style, buffet or "to go"

**Breads:** Coffee cake, muffins

**Dessert:** fruit

**Soft Beverages:** Specialty Iced tea, juice  
Rainshadow Roasted Coffee,

## Berry Fresh Summer Menu:

*Perfect for a wedding, anniversary or business function*

\$45 p/p, 30-80 people served buffet

**Salad Course:** Berry salad of fresh summer greens, seasonal berries and berry vinaigrette,

**Entrée:** Organic roast pork loin with a seasonal fruit sauce

**Sides:** Grilled seasonal farm fresh vegetables, herbed potatoes

**Dessert:** Seasonal fruit crisp

**Soft Beverage:** Berry Italian soda's, Ice Tea

## Farm Fresh Winter Menu:

*Comfort food at its best, fresh from the farm*

\$40 p/p, 30-80 people served buffet

**Appetizers:** Polenta bites with carrot pesto, smoke salmon cheese balls

**Entrée:** Slow braised organic pork loin in Finn River apple cider

**Sides:** Bacon braised greens, Mashed sweet potatoes, winter quinoa salad

**Soft Beverage:** Hot Spiced apple cider (soft)  
Ice Tea

## Home on the Farm

*Family reunion, Company meeting...*

\$28 p/p, 15-30 people, family style, buffet or "to go"

**Salad Course:** Green salad with lemon, poppy seed dressing, Nourish Brazilian cheese bread

**Entrée :** Chicken pot pie

**Dessert:** Almond carrot cake, fruit crisp

**Soft Beverages:** Specialty iced tea, House Italian sodas, Rainshadow roasted coffee,

## Barn Yard Brunch

*Birthday celebration, Company meeting...*

\$25 p/p, 12-50 people, family style, buffet or "to go"

**Breads:** Coffee cake

**Entrée 1:** scrambled eggs

**Entrée 2:** mushroom spinach veg hash

**Side:** Breakfast potatoes

**Soft Beverages:** Specialty Iced tea, Rainshadow Roasted Coffee

## Field & River

*A really nice summer BBQ*

\$60 p/p, 12-30 people, served Nourish patio

**Welcome appetizer:** Mushroom crostini, tomato basil bruschetta

**Salad:** Seasonal veg salad

**Entrées:** Seared Salmon, Grilled Steak

**2 Sides:** Slaw, tarragon potatoes, baked beans, quinoa salad, seasonal grilled vegetables

**Dessert:** Organic chocolate torte or carrot cake

**Soft Beverages:** Fresh raspberry lemonade, Mint Medley iced tea, Italian sodas

## Farmland BBQ

*Great for team building or family get together*

Price per person for Food \$30, based on 30 people, Self-serve from patio grill

**Welcome appetizer:** Vegetable, chip and dip platter

**Entrées:** Grilled Burgers, Organic chicken

**2 Sides:** Baked beans, salad, slaw, potato salad, corn, green salad

**Dessert:** Organic chocolate brownies and ice-cream

**Soft Beverages:** Fresh raspberry lemonade, Mint Medley iced tea, Italian sodas

## Fiesta, Siesta

*Stress-free party with friends, reward employees for job well done!*

\$22 p/p 12-30 people, Self-serve buffet

**Entrée:** Wild fish tacos, Organic chicken tacos, corn tortillas

**Salsas:** Mole, Pico, Sour cream

**Toppings:** Radish, onions, sour cream

**Sides:** Slaw with lime dressing

**Soft Beverages:** Fresh raspberry limeade, Mint Medley iced tea, Lime Italian sodas

Prices are for budgeting only and do not include venue rental, alcohol, labor, service fees, gratuity or sales tax.





## Let's Get Started

With the help of the questionnaire, sample menus and phone or in-person meetings, we help you decide the food, beverages and style of service that will best suit your needs. This is how the process will flow.

- We will gather your requirements from you.
- You will receive a detailed estimate for your review.
- When you are satisfied with the estimate, you will receive a simple contract.
- You sign the contract and pay 50% of the fee to reserve our services.
- Before your event date, you confirm headcount and we make any final changes.
- If any of the changes affect the catering fee, we will issue a revision to the contract.
- You pay the balance at this time. You can pay us with cash, check or credit cards. Note! Payment with a credit card adds a 3% fee.

## Your Event Is Unique!

The menus and prices presented, serve as a guide to help you determine what style of catering best suits your vision of your event. Prices do not include venue rental, alcohol, labor, service fees, gratuity or sales tax.

With each menu is also the suggested style of serving, or the type of event our venues are best suited to. Menus use seasonal, locally available ingredients and therefore are always subject to change or substitution. All menus are adaptable and any can be served at Nourish or off-site.



## Connect...

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## The Venues

### Nourish Bell Room

Seats up to 80, upstairs no elevator, private bathroom



### Nourish Patio Grill

Summer, seats up to 30, private chef and grill



### Nourish Greenhouse Dining Room

Seats up to 70, standing 100+, Additional 60 seats in summer on patios.



We do not charge a venue rental fee, if you use our Bell Room or Patio Grill and we are catering your event. The Greenhouse Dining Room is also available for private events. There is a minimum cost for use of the Greenhouse Dining Room, which depends on your event, season, day and duration, etc.

## Food

We grow some vegetables and herbs in our gardens. Everything else needed, we first try to purchase from our neighboring farms and then from trusted resources such as Organically Grown Company and Bob's Red Mill. We use mostly local, organic, Non GMO ingredients.. We make everything from scratch in our own kitchen, which is 100% gluten free. We look for ways to improve the sustainability and low impact of our restaurant – such as food scraps go to a local chicken farmer not into the landfill.

## Beverages

Nourish makes its own syrups for Italian style sodas and shrubs as well as seasonal fruit-ades. We offer a selection of bottled sodas, made with recognizable ingredients. We serve a wide section of teas as well as locally roasted Rainshadow coffee.

## Alcohol

We are a licensed restaurant and caterer. As with our food, we also focus locally on our beverages. The Olympic Peninsula offers an amazing variety of wines, ciders, beers and distilled spirits. If you wish to include alcoholic beverages at your event, we will work with you to determine how you would like alcohol served, managed and paid for.

## Labor and Equipment Rental

Nourish will provide servers, bar staff and chefs as needed for your event. We also offer rental of china, glassware and flatware at off site venues. We have a collection of old fine china, which has been popular with bridal showers, tea parties, baby showers and weddings.