

Voila Catering
Portland's Gourmet Catering Company

Fall & Winter Menu Concepts

Executive Chef Tamara Kay

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Hors D'Oeuvres

Bouchee

Small puff pastry shells filled with savory preparations

Oregon Dungeness Crab Salad dressed in Lemon-Chive Crème Fraiche
Curry Spiced Chicken Breast Salad garnished with Fresh Cilantro and Mango Brunoise
Dijon Mustard & Thyme Braised Rabbit Fricassee with Wild Chanterelle Mushrooms
Mixed Forest Mushrooms in Fresh Tarragon infused Cream
Lemon-Thyme Chicken & Toasted Hazelnut Salad

Crostini and Bruschetta

Two and Three bite toasted and sliced baguette breads with rustic toppings

Shaved Roasted Rare Beef with Parmesan Cheese Shavings and Truffle Oil
Shaved Roasted Rare Beef with Artichoke Heart Puree and Fresh Arugula Chiffonade
Shaved Roasted Rare Beef with Argentinean Chimichurri Sauce, Roasted Peppers, and Cotija
Shaved Roasted Rare Beef with Sweet Caramelized Red Onion and Gorgonzola Cheese Crumbles
Rosemary Roasted Leg of Lamb garnished with Cucumber Yogurt and Fresh Mint
Seared Aniseed studded Venison Loin & Sweet Rhubarb Chutney
Sliced Wild Boar Tenderloin with Toasted Pecan Butter and Grated Apple & Horseradish
Thyme Marinated Wild Boar Tenderloin garnished with a Orange-Roasted Red Pepper Relish
Shaved Pork Tenderloin Porchetta with a Truffled Mascarpone Cheese and Rosemary Oil
Shaved Seared Duck Breast with a Pear-Golden Raisin Chutney
Artichoke-Arugula Pesto garnished with Spanish Manchego Cheese & Ruffled Prosciutto Ham
Roasted Garlic Toasts topped with Apple-Raisin Chutney and French Chevre
Balsamic Fig Jam, Sliced Fresh Mozzarella, and Prosciutto Ham
Seared Ahi Tuna with Lemon Aioli and Orange, Caper, and Olive Relish

Traditional Cocktail Canapés

Delicate open-faced crust less breads with savory toppings

Sliced European Salmon Lox wrapped around Dill Cream Cheese garnished with Black Caviar
Rabbit and Pistachio Terrine garnished with a Sweet Orange-Carrot Marmalade
Lavender & Honey Seared Duck Breast wrapped around Rich Chicken Liver Pate
Shallot & Parsley Butter topped with thin sliced English Cucumber
Alder Wood House Smoked Trout Mousse and Apple Brunoise garnished with Black Caviar
Cherry Wood House Smoked Sturgeon Canapé with Meyer Lemon Crème and Black Caviar

Artisan Cheese with Gourmet Condiments

Artisan Cheeses served on Toasted Baguette Slices with seasonal Sweet and Savory accompaniments

Brie Cheese with a Fresh Grape Relish
Brie Cheese topped with Apricot Compote and Sliced Toasted Almonds
Bleu Cheese with Rosemary Roasted Oregon Pears
Italian Gorgonzola with Toasted Hazelnuts and drizzled with Sweet Balsamic Vinegar Syrup
Spanish Manchego Cheese with Quince Paste
French Chevre with Olive Tapenade
House made Ricotta Cheese with our Smoked Pepper Salad and Garlic Aioli
Southern Pimento Cheese and Pickled Celery Relish
Herbed Artichoke Heart Puree topped with Parmesan Shavings

Phyllo Cups

Buttery golden pastry cups with sweet and savory fillings

Brie Cheese with Spiced Apricot and Dried Currant Chutney
Brie Cheese with Cranberry-Red Onion Chutney
Brie Cheese with Lemon and Thyme Braised Spring Leeks
Brunoise of Honeyed Pear with Gorgonzola Cheese
Roasted Sugar Pumpkin & Fennel with Feta Cheese
Rich and Sweet Red Onion Confit with Creamy Bleu Cheese
Chinese Five Spice Duck Breast garnished with Fresh Mango & Scallions
Lobster Salad in a Creamy Fresh Chervil Dressing
Dungeness Crab Salad garnished with Fresh Avocado

Wonton Canapés

Crispy Fried Wontons with Artfully Designed Creations

Salmon Lox wrapped around Wasabi Cream Cheese and topped with Japanese Tobiko Eggs
Sesame Seed Crusted Scallop with a Sweet Rice Vinegar Dressing
Seared Salmon with Japanese White Miso Sauce and Slivered Scallions
Chicken Breast and Asian Vegetable Bundles garnished with Thai Peanut Sauce
Edamame Puree and Micro Julienne Radish with Japanese Ponzu Sauce
Seared Scallop with a Thai Yellow Curry Coconut Sauce garnished with Micro Curled Carrot
Oregon Dungeness Crab and Creamy Lime-Ginger Cabbage Slaw
Duck Breast and Apple Bundles with a Thai Green Curry Coconut Sauce
Seared Rare Ahi Tuna with Wasabi Aioli and Black Tobiko Eggs
Spicy Ahi Tuna Salad with Radish Sprouts and Red Tobiko Roe

Hearty Savory Tartlets

Oven baked Two or Four-Bite Tartlets with Gourmet fillings

Oven Dried Tomato with Olive Tapenade and French Chevre
Bleu Cheese and Sweet Red Onion Confit with Mascarpone Cheese Custard
Poached Salmon & Sautéed Leeks baked in a Rich Egg Custard
Roasted Butternut Squash and Caramelized Onion topped with Herbed Bread Crumbs
Rosemary Roasted Roma Tomatoes and Balsamic Red Onions Baked in Garlic Confit Custard
Sautéed Leek and Gorgonzola Cheese topped with a Hazelnut Crumb

Vegetable & Fruit Based Bites

Fresh Vegetables and Fruit used to hold seasonal gourmet creations

Crisp Endive Leaves filled with:

Duck Confit and French Lentil Salad with Cider Vinaigrette
House made Herbed Goat Milk Ricotta Cheese and Roasted Golden Beets

Red Grapes coated with:

Gorgonzola Cheese and Toasted Hazelnuts
French Chevre and Toasted Pistachios
Bleu Cheese and Toasted Walnuts
Spanish Manchego Cheese and Toasted Almonds

Cucumber Cups topped with:

Roasted Red Pepper Mousse
Alder Wood House Smoked Trout Mousse
Alder Wood House Smoked Salmon Mousse
Oregon Dungeness Crab and Creamy Lime-Ginger Cabbage Slaw
Sesame Tuna Tartar garnished with Pickled Ginger
Minted Eggplant Puree garnished with Red Pepper and Tangy Feta Cheese
Herbed Cannellini Bean Puree garnished with Kalamata Olives and Sun Dried Tomato

Tart Granny Smith Apple Cups filled with:

Alder Wood House Smoked Trout Mousse
Alder Wood House Smoked Salmon Mousse

Plantain Chips garnished with:

Seared Ahi Tuna and Mango Relish
Smashed Avocado and Peruvian Huacatay Salsa
Cuban Braised Pork and Mango Mojo Sauce

Spoons

White Asian Spoons filled with delicate small bites

Spanish Andalusia Calamari and Pepper Salad with Sherry Vinaigrette
Duck Breast & Apple Bundles with a Maple-Ginger Glaze
Duck Breast and Pear Bundles with a Thai Yellow Curry Coconut Sauce
Seared Scallop and Roasted Spaghetti Squash with Thai Green Curry Coconut Sauce
Seared Scallop and Celeriac Puree with Truffle Beurre Fondue

Small Bites and Small Plates

Tasty little treats for butler-passed hors d'oeuvres or small plates in place of a meal

Bourbon Molasses Braised Beef Brisket on Mini Black Pepper Biscuits with Pickled Red Onion
Slow Cooked Pork Shoulder on Mini Scallion Biscuits with Carolina Barbeque Sauce
Sambuca-Rosemary marinated Prawns wrapped in Prosciutto Ham
Sesame Seared Ahi Tuna Bites with Wasabi Mayonnaise
Small Plate: Spicy Lemon Crab Cake with Caper-Dill Aioli
Small Plate: Pan Fried Oyster served on an Herbed Fritter with Red Beet Vinaigrette
Small Plate: Rare Beef Hanger Steak Slices on Mashed Red Garnet Yam with Cocoa Demi Glace
Small Plate: Pork Tenderloin Slices on Toasted Hazelnut Red Quinoa with Dijon Cream

Seafood Martinis

Fresh Seafood and garnishes served in a Standard Martini Glass or Mini Martini Glass

Chilled Poached Lobster Tail with Fresh Avocado and Grapefruit Vinaigrette
Fresh Oregon Bay Shrimp with Tomato and Cucumber Brunoise and Vermouth Vinaigrette
Fresh Oregon Dungeness Crab Meat, Mango, and Avocado dressed in Vanilla Bean Citronette

Savory Fried Treats

Deep Fried Delectables available for groups less than 50

Bite-Size Beer Battered Salmon with Fried Potato Strings
Fried Calamari with Lemon Saffron Aioli
Coconut Fried Prawns with a Tamarind Ginger Dipping Sauce
Fresh Sage Leaves filled with Anchovy and lightly fried
Paprika Lamb Sausage Stuffed Green Olives
Spanish Croquetas de Bacalao y Patata- *salt cod and potato*

Peruvian Causa

Authentic Causa made of Whipped Potato and Peruvian Chile Sauces layered in glasses and topped with fresh seafood and exciting flavors

Purple Potato Causa with Dungeness Crab Meat, Avocado Puree, and Aji Amarillo Sauce
Yellow Potato Causa with Bay Shrimp, Mango Ceviche, Cilantro Oil, and Aji Amarillo Sauce
Purple Potato Causa with Seared Ahi Tuna, Wasabi Tobiko, and Aji Rocoto Sauce

Indian Poppadoms

Crispy Indian Wafers made of Black Lentil Flour topped with exotic Indian flavor creations

Braised Lamb and Red Lentil garnished with Cilantro Chutney
Curried Chickpea Puree garnished with Mint Chutney

Hot Soups

Our made-from-scratch soups are a great at a cocktail party as passed hot hors D'Oeuvre in a 2.5 oz demitasse cup or in a 10 oz bowl as an elegant starter to a winter meal.

Creamy Cauliflower and Saffron Soup
Celeriac Bisque with Black Truffle
Gingered Butternut Squash and Fresh Pear Soup
Wild Mushroom Bisque garnished with Fresh Thyme Crème
Sesame Carrot & Parsnip with Orange Oil
Potato and Fennel Soup garnished with Gorgonzola Cheese Crumbles
Potato and Leek Soup garnished with fried Leeks
Roasted Pumpkin and Coconut Soup garnished with Fresh Grated Nutmeg
Sweet Roasted Red Pepper Soup with Sambuca Cream Swirl
Yellow Summer Squash and Fresh Marjoram Soup
Zucchini Squash and Fresh Tarragon Soup
Tomato and Roasted Pepper Bisque with Basil Crème
Indian Spiced Chickpea with Cilantro Yogurt

Salads

Our Plated Dinner Salads, Composed Greens Salads for Buffets, and Chilled Vegetable Salads are made with seasonally available ingredients.

Fall and Winter Salads

Organically Grown Mixed Wild Greens Salad Fresh Fall Pears, Dried Cranberry, and Bleu Cheese, with Toasted Hazelnut Dressing

Organically Grown Mixed Wild Greens Salad with Sliced Red Grapes, Bleu Cheese, and Candied Walnuts with a Fresh Thyme Vinaigrette

Baby Spinach Leaves with Pomegranate Seeds, Candied Almonds, and Sweet Dates with Orange Flower Water Dressing

Shaved Mushrooms and Fennel Root, Toasted Pinenuts, and Shaved Parmesan Cheese with Lemon Vinaigrette

Baby Arugula Salad of Fresh Figs, English Stilton Cheese, and Candied Pecans with Balsamic Vinaigrette

Roasted Golden Beet, French Chevre, and Toasted Hazelnuts with Frisee and Apple Cider Vinaigrette

Butter Lettuce Salad of Toasted Walnuts, Crumbled Bleu Cheese, and Champagne Vinaigrette

Spanish shaved Fennel Root and Orange Salad with Sherry Vinaigrette

Butter Leaf Wedge Salad with Gala Apple, Toasted Hazelnuts, and Bleu Cheese Crumbles

Butter Leaf Salad with sliced Red Radish and Crisp Apple and a Fresh Watercress Vinaigrette

Entrees

Salmon and Steelhead Entrees

*Fresh, Never Frozen, boneless & skinless Atlantic Salmon and Columbia River Farmed Steelhead
Available in individual 4, 5, and 6 oz portions. Wild Salmon and Wild Steelhead are available by season*

Fresh Chervil Crème Fraiche Sauce

a silky crème sauce with anise-flavored chervil

Leek and Pernod Sauce

a leek and cream sauce with a touch of pernod liqueur

French Sauce Vert

a fresh dill, tarragon, parsley, & extra virgin olive oil emulsion

Mustard & Fresh Tarragon Sauce

a light fish stock and mustard cream reduction with fresh tarragon

Lemon-Chive Beurre Blanc

lemon infused white wine and butter sauce with fresh snipped chives

Maple & Fresh Marjoram Glaze

real maple syrup glaze with sweet marjoram to garnish

Hazelnut Crusted Salmon Filet

with a fresh tarragon crème fraiche

French Beurre Rouge

reduced red wine and butter sauce

Chicken Breast Entrees

*Fresh, Never Frozen, boneless & skinless. Natural Free Range Chicken is Available.
Available in individual 4, 5 and 6 oz portions*

Special Marinades served with Natural Pan Sauces:

Fresh Thyme and Lemon

Dijon Mustard and Fresh Tarragon

Fresh Rosemary and Honey

Garlic and Fresh Rosemary

Roasted Red Pepper Cream Sauce

a smooth and creamy roasted red pepper sauce

Italian Chicken Saltimbocca

stuffed with fresh sage, parmesan, & wrapped in pancetta

Hazelnut Crust

oregon hazelnut crust with an fresh orange beurre blanc sauce

Prosciutto Chicken

fresh rosemary and garlic marinated and wrapped with prosciutto ham

Rich Sage-Madeira Reduction

a chicken stock and portuguese madeira reduction with fresh sage

Gingered Pumpkin Chutney

fall pumpkin cooked with raisins and sweet spices

Orange Caramel Glaze

buttery amber colored caramel and fresh orange juice sauce

Chicken Bracirole with Truffle Crème Sauce

mushroom duxelles and spinach stuffed chicken wrapped in prosciutto

Saffron Leek Sauce

a leek and cream sauce infused with saffron threads

Italian Verde Sauce

light chicken stock finished with fresh italian parsley, caper, and garlic pesto

Brown Butter Caper Sauce

reduced cream and white wine whisked with toasted browned butter and minced caper

Roasted Beef Tenderloin

Fresh, Never Frozen and served in sliced 4, 5, and 6 oz portions. Cascade Natural Beef is Available.

Lavender & Cracked Black Pepper

fragrant lavender flower and black pepper crust

Fresh Rosemary and Black Pepper Rub

with a creamy spanish cabrales bleu cheese sauce

Roasted Shallot and Port Sauce

sweet caramelized shallot with port wine

Wild Forest Mushroom Ragout

beef demi glace and wild mushrooms in a rich sauce

Herbed Horseradish Butter

fresh thyme, rosemary, and horseradish whipped in butter

Mustard Port Sauce with a Red Onion Confit

slow cooked sweet red onion in a rich port sauce

Cocoa and Black Pepper Crust

chocolate cocoa-dusted beef with a red wine reduction sauce

Roasted Beef Flank Steak

Each flank steak is butterflied, stuffed, and rolled up into a roast with delicious savory fillings

Served in sliced 5 and 6oz portions.

Prosciutto Ham, Fresh Mozzarella Cheese, and Fresh Basil Leaves

Sautéed Spinach and Italian Gorgonzola Cheese

Roasted Red Peppers and Artichoke Hearts

Sautéed Wild Forest Mushrooms and Caramelized Onion

Caramelized Shallot and Italian Pancetta

Roasted Pork Loin and Pork Tenderloin

Fresh, Never Frozen and served in sliced 4, 5, & 6 oz portions

Apricot and Fresh Rosemary Glazed
Spiced Apple Chutney
Dijon Crème Sauce

Stuffed Pork Loin:

*Each Pork Loin is butterflied and stuffed with delicious savory fillings before roasting
Fresh, Never Frozen and served in sliced 4, 5, & 6 oz portions*

Dried Apricot and Caramelized Shallot stuffing
Port soaked Dried Mission Figs with Port Wine Reduction
Shaved Fennel Bulb, Apple, and Caramelized Onion stuffing with Apple Cider Pan Sauce

Roasted Leg of Lamb

*Fresh Local Lamb and Frozen Australian Lamb available
Served in sliced 4, 5, and 6 oz portions*

Lamb slices topped with Fresh Arugula, Pecorino Shavings, and drizzled with Extra Virgin Olive Oil
Roasted with Garlic and Fresh Rosemary
Mint Gremolata Stuffing- *fresh mint, lemon zest, toasted bread crumbs, and garlic*

Specialty Entrée Selections

Sustainably Farm Raised and Wild varieties available

Juniper & Orange seared Venison Loin
Dijon Mustard Braised Boneless Rabbit and Root Vegetables
Roasted Pheasant with Vanilla and Pear
Duck Breast Sautéed with Dried Cherries and Port Reduction
Semi Boneless Quail stuffed with Wild Rice and Toasted Hazelnuts
Sliced Roasted Turkey Breast with Wild Chanterelle Mushroom Sauce
Turkey Breast stuffed with Dried Cranberry & Apple
Columbia Sturgeon with Pinot Cream Reduction
Butter sautéed Lobster Tail with a Truffle Beurre Fondue and Duchesse Potatoes
Red Wine Braised Lamb Cheeks with Roasted Shallots and Creamy Rosemary Polenta

Vegetarian Entrees

Individual Layered Polenta Napoleon:

Herbed Artichoke & Basil Pesto Ricotta Cheese

Wild Forest Mushroom and Mascarpone Cheese

Sautéed Spinach and Gorgonzola Cheese

Oven Roasted Tomato and Goat Cheese with Fried Basil Leaves

Stuffed Eggplant Rolls:

Eggplant Rolls filled with Roasted Spaghetti Squash and Goat Cheese

Eggplant Rolls filled with Housemade Ricotta Cheese and Arugula Pesto topped with Tomato Relish

Individual filled Vol-au-Vents Savory Pastry:

Wild Forest Mushroom and Root Vegetable in reduced Cream

Fresh Ravioli:

Pesto Ravioli with Fresh Tomato and Basil, Extra Virgin Olive Oil Pecorino Shavings

Butternut Squash & Gorgonzola Ravioli in a Sage Butter Cream Sauce with Fried Sage Leaf garnish

Artichoke & Feta Cheese Ravioli with a Lemon Cream Sauce garnished with Sautéed Artichoke Hearts

Vegetable, Potato, Pasta, & Grain Side Dishes

Vegetables

Fresh, Never Frozen

Petite French Haricot Vert or Green Beans with Red Bell Peppers and Fresh Thyme Butter

Petite French Haricot Vert or Green Beans served with a Lemon-Walnut Gremolata

Sautéed Summer Green Beans and Wax Beans in Basil Pesto Butter

Italian Broccolini sautéed with Golden Raisins, Pine Nuts, Red Pepper Flakes, and Garlic

Baby Broccolini sautéed with toasted Oregon Hazelnut Butter

Roasted Cauliflower with Garlic, Lemon, Fresh Rosemary, and Manchego Cheese Shavings

Herb Roasted Fall Vegetables of Butternut Squash, Yukon Potato, and Red Garnet Yam

Herb Roasted Winter Vegetables of Parsnip, Carrot, and Brussels Sprouts

Roasted Whole Garden Carrots in Honey, White Balsamic, and Fresh Rosemary

Potato Dishes:

Roasted Fingerling Potatoes and Shaved Fennel Bulb

Roasted Red Potatoes with Parmesan and Herbs

Rosemary Roasted Red, Purple, and Yukon Gold Potatoes

Oven Roasted Herb & Truffled Fingerling Potatoes

Roasted Yukon Gold Potato and Red Garnet Yam topped with Bleu Cheese

Roasted New Potatoes tossed in Chopped Fresh Herbs

Pasta Dishes:

Wild Forest Mushroom Orzo Pasta with Shaved Parmesan

Basil Pesto Orzo Pasta with Oven Roasted Tomato and Spinach

Grain Dishes:

Apple Cider Cooked Brown Rice with Dried Cranberries and Toasted Pecans

Brown Rice and French Lentil Pilaf with Apples and Fennel

Wheat Berries & Wild Rice Pilaf with Caramelized Onion and Wild Mushrooms

Brown Rice & Wild Rice with Fresh Mint, Parsley, and Toasted Almonds

Sweets and Desserts

Crème Brule

Sweet and Rich Egg and Cream Custard with a torched sugar topping. Served individually in a 4oz ramekin or a petite demitasse cup

Vanilla Bean- Indonesian vanilla bean infused

Gingered- fresh ginger infused custard

Fresh Banana- topped with thin sliced fresh bananas and sugar torched

Real Pumpkin- we roast real sugar pumpkins and add it to our crème brule with sweet spices

Holiday Eggnog- from scratch eggnog custard with bourbon and nutmeg to complete this holiday dessert

Chocolate Pot de Crème

A dense Bittersweet Callebaut Chocolate Custard served individually in a 4oz ramekin or a petite demitasse cup, garnished with seasonal toppings

Grand Marnier Whipped Cream

Candied Orange Peel

Frangelico Whipped Cream

Baked Tartlets

Available in two-inch mini or three-inch tartlet, filled with sweet seasonal ingredients

Lemon Curd topped with toasted Meringue

Vanilla Bean infused Pastry Cream garnished with Seasonal Berries and Fruit

Bittersweet Chocolate Ganache garnished with Toasted Hazelnuts

Baked Hazelnut Frangipane with Spiced Gala Apple Compote

Shortbread Squares

One bite jewels of buttery shortbread cut in one inch squares, a perfect addition to a dessert display

Baked Lemon and Ricotta Cheese Custard

Apricot Compote and Coconut Macaroon topping

Baked Hazelnut Frangipane and Pear

Cardamom and Crystallized Ginger Spiced Shortbread

Sweet Phyllo Cups

Delicate phyllo dough shaped into little bite sized cups with decadent fillings

Lemon Curd and Lavender Cream

Roasted Pears, toasted Pistachio, and Cardamom Pastry Cream

Fruit Crisps and Puddings

All Local Fresh Fruit, Berries, and homemade goodness served individually

Apple and Fresh Cranberry Crisp

Gingered Oregon Pear Crisp

Roasted Sugar Pumpkin Bread Pudding

Apple Bread Pudding with Cognac Hard Sauce

Oregon Pear and Pecan Bread Pudding with Caramel Sauce

Crispy Tuille Cookies

Delicate and Lacey Tuille Cookies hand-shaped into funnels, filled with decadent flavored Mascarpone

Cheese and Sweet Cream in a variety of flavors

Frangelico liqueur garnished with toasted hazelnuts

Amaretto liqueur garnished with toasted almonds

Lemon Curd garnished with toasted pistachio

Bittersweet Chocolate Truffle Cake Squares

Imported Belgian Callebaut Chocolate baked in a dense almost flourless cake.

Cointreau liqueur brushed truffle cake garnished with a Candied Orange Peel

Monogram of your choice initials in White Chocolate

Cupcakes

Our regular or two-bite mini cupcakes are a perfect addition to your special event

Carrot Cupcake with Cardamom Cream Cheese Frosting

Bittersweet Chocolate & Coffee Cupcake with Mocha-Chocolate Frosting

Buttermilk Cupcake with Coconut Buttercream Frosting and Toasted Coconut

Red Velvet Cupcake with Cream Cheese Frosting and Toasted Pecans

Lemon Cupcake with Lemon Buttercream Frosting garnished with a Candied Violet

Chef-Plated Desserts

Hazelnut Tiramisu- *coffee and Frangelico soaked lady fingers & zabaglione in a cosmo glass*

Poached Comice Pear- *with vanilla bean crème anglaise and cranberry syrup*

Voila Catering's Beverages

Our Own Non-Alcoholic Beverages

Made by the gallon in our kitchen, requires rental of Glassware and Spigot Jar

Lavender Limeade

Fresh Basil infused Lemonade

Fresh Mint and Orange Iced Tea with infused with Fresh Mint

Blackberry or Strawberry Lemonade for kids

Bottled Non-Alcoholic Beverages

Chilled and Iced, your final cost is based upon actual consumption

Bottled Water 500ml plastic \$0.50

Italian San Pellegrino 500ml glass \$2.00; 1 L glass \$4.00

Italian San Pellegrino Limonata/Aranciata 12oz can \$2.00

Assorted Sodas 12 oz can \$1.00

Sparkling Apple Cider 750ml \$5.00

Bottled Micro-Beer

Chilled & Iced, your final cost is based upon actual consumption at only \$2.75 per bottle

Deschutes Brewery: Mirror Pond, Black Butte Porter, Seasonal

Pyramid Hefeweizen & Full Sail Amber Ale

Beer Kegs

Perfect for events greater than 150, keg service requires rental of Glassware and Refrigerated CO2 Tap

Deschutes Mirror Pond or Seasonal, Pyramid Hefeweizen, Full Sail Amber: \$160 ¼ bbl, \$200 ½ bbl

House Wines

Served at the appropriate temperature, your final cost is based upon actual consumption

Covey Run Chardonnay WA \$9.75/bottle

Covey Run Sauvignon Blanc WA \$9.75/bottle

Covey Run Riesling WA \$9.75/bottle

Covey Run Cabernet WA \$9.75/ bottle

Covey Run Merlot WA \$9.75/bottle

Covey Run Syrah WA \$9.75/bottle

Italian Sparkling Zardetto Prosecco Brut \$15.00/bottle

Voila Catering's Beverages

Premium Wines

Served at the appropriate temperature, a set quantity is provide for your event

Whites

Eola Hills Chardonnay OR 2009- \$14/bottle - W&S 90pts

Benton Lane Pinot Gris OR 2010 - \$17/bottle - W&S 93pts

Jovino Pinot Gris OR 2009 - \$14/bottle

Chateau Ste. Michelle Eroica Riesling WA 2010 - \$19/bottle – WE 92pts

Frog's Leap Sauvignon Blanc Napa Valley CA 2010 - \$20/bottle – W&S 93pts

Coppala Director's Cut Chardonnay CA - \$18/bottle – W&S 91pts

Artesa Chardonnay Carneros CA 2010 - \$21/bottle – WE 92pts

Reds

Chateau Ste. Michelle Indian Wells Cabernet Sauvignon WA 2009 - \$17/bottle WS 90pts

King Estate Acrobat Pinot Noir OR 2010 - \$17/bottle W&S 91pts

Canoe Ridge Reserve Merlot WA – \$19/bottle WE 90pts

Erath Vineyards Pinot Noir OR - \$19/bottle

Jovino Pinot Noir OR - \$18/bottle

Conn Creek Cabernet Sauvignon CA 2007 - \$23/bottle WE93pts

Coppala Director's Cut Zinfandel CA 2009 -\$20/bottle WE92

NxNW Cabernet Sauvignon Columbia Valley - \$25/bottle

Sparkling

Juve Y Camps Rose Brut Cava Spain - \$19/bottle RP 90pts

Schramsberg Mirabelle Brut CA - \$22/bottle WS 90pts

Pipper Heidsieck Champagne France - \$32/bottle

To fulfill our social responsibilities, Voila Catering abides by all State Laws and Oregon Liquor Control Commission Rules and Guidelines. To assure event quality at large events, it is our Company Policy that all beverages are provided by Voila Catering. Beverage selection and vintage is subject to availability from suppliers at time of event.