



HORS D'OEUVRES

A La Carte - 5

Four Selections - 15

Six Selections - 25

Approximately Two Servings Per Selection Per Guest

5% Surcharge for Appetizer Only Events

-Oregon Blue Cheese and Candied Walnut in Belgian Endive-

-Beef Tartare with Dijon on Potato Crisp-

-White Bean and Roasted Garlic Crostini-

-Grilled Smoked Chicken and Gruyere Bruschette-

-Estate made Pork Sausage with Sweet Hot Mustard-

-Summer Squash and Mozzarella Terrine-

-Caramelized Onion and Tapenade Tartlet-

-Brie and Mushroom Puff Pastry-

-Fried Pumpkin Ravioli with Nut and Dried Fruit Sauce-

-Poached Pears and Brie in Puff Pastry-

-Smoked Trout with Pickled Shallots-

- Goat Cheese Stuffed Cippolini Onions-

-Mini Dungeness Crab Cakes with Saffron Aioli (*Add \$3 per person to the package*)-

-Mini Pulled Pork Sandwiches (*Add \$2 per person to the package*)-



DINNER PACKAGES

DOMAINE PLATED - 55

Choice of Two Appetizers
International and Domestic Cheese Platter
Fresh Baked Bread
Choice of Salad
Choice of
Filet of Beef
(Parsnip Puree, Wilted Greens, Red Wine Demi-Glace)
OR
Northwest Smoked Salmon
(Cider Braised Cabbage, Fingerling Potatoes, Sweet Onion Soubise)

SIGNATURE PLATED - 50

Choice of Two Appetizers
Crudités Platter
Fresh Baked Bread
Choice of Salad
Choice of
Roasted Smoked Chicken
(Fingerling Potatoes, Wilted Greens, Roasted Garlic and Poultry jus)
OR
Alaskan Halibut
(Corn, Fennel Potatoes, Sweet Peas, Lemon Basil Nage)

DOMAINE BUFFET - 50

Choice of Two Appetizers
International and Domestic Cheese Platter
Fresh Baked Bread
Choice of Salad
KE Mashed Potatoes
Seasonal Vegetables
Filet of Beef
Smoked Northwest Salmon

SIGNATURE BUFFET - 45

Choice of Two Appetizers
Crudités Platter
Fresh Baked Bread
Choice of Salad
Roast Potatoes
Seasonal Vegetables
Roasted Smoked Chicken
Alaskan Halibut



PLATTERS

International and Domestic Cheese Platter
5

Assorted Salumis with King Estate Mustard
5

Crudités of Garden Vegetables
Assorted dips
4

Seafood Platter
*Poached Prawns, Smoked Trout, Cured Salmon
Mustard Aioli and KE Cocktail Sauce*
7

SALAD SELECTIONS

Choice of One Salad with Plated or Buffet Dinners (Excludes Sandwich Buffet)

King Estate Spring Mesclun Greens
*Toasted Pine Nuts and Seasonal Vinaigrette
with Oregon Blue Cheese (Optional)*

Haybales Farm Spinach and Goat Cheese Salad
Shaved Fennel, Fresh Chevre, Roasted Shallot Vinaigrette

Belgian Endive, Rogue Blue Cheese
Candied Walnuts, Orange Champagne Vinaigrette

Romaine and English Cucumber Salad
Estate Garden Vegetables, Creamy Parmigianino dressing



PLATED DINNER SELECTIONS

*Menus items are subject to change based on seasonality and availability.
Entrée counts and place cards are **required** when choosing multiple entrées..*

CHOICE OF ENTRÉE - 40

INCLUDES A CHOICE OF ONE SALAD

Roasted Smoked Chicken Breast

Fingerling potatoes, wilted greens, roasted garlic and poultry jus

Alaskan Halibut

Corn, Fennel, Potatoes, Sweet Peas, Lemon Basil Nage

Orecchiette Pasta

Roasted Tomatoes and Garlic, Leeks, Parmesan, Truffle Oil

CHOICE OF ENTRÉE - 45

INCLUDES A CHOICE OF ONE SALAD

Duck Breast

Jeweled Rice, Braised Turnips Black Pepper Gastrique

Filet of Knee Deep Cattle Company Beef Tenderloin

Parsnip Puree, Sautéed Greens, Red Wine Demi-Glace

Smoked Wild Salmon

Cider Braised Cabbage, Fingerling Potatoes, Sweet Onion Soubise



BUFFET SELECTIONS

*Price listed is per person plus 18% service charge
Selection of Two Sides per Buffet (Excludes Sandwich Buffet)
Menus items are subject to change based on seasonality and availability.*

CHOICE OF TWO ENTRÉES - 40

Northwest Smoked Salmon

Apple Celeriac Remoulade

Filet of Beef

Red Wine Shallots and Herb butter

Roasted Smoked Pork Loin

Caramelized Apples and sage

CHOICE OF TWO ENTRÉES - 35

Roasted Chicken

Sautéed Greens and Portobello Mushrooms

Grilled Flank Steak

Paprika Butter and Sea salt

Alaskan Halibut

Basil Pesto

Orecchiette Pasta

Roasted Tomatoes and Garlic, Parmesan



CHOICE OF TWO ENTRÉES - 27

BBQ Pork Ribs

Dry Rubbed and Smoked with KE BBQ Sauce

KE Garlic Sausage

Estate Made with Sauerkraut

Vegetarian Tarte

Potatoes, Spinach, Parmesan Cheese

KE Macaroni & Cheese

Gruyere and White Cheddar

Pulled Pork Shoulder

KE BBQ Sauce

CHOICE OF TWO SIDES

Seasonal Roasted Vegetables

Roasted Fingerling Potatoes

KE Mashed Potatoes

Pasta Salad with Pesto

SANDWICH BUFFET SELECTIONS - 20

Pasta Salad with Pesto, Estate Baked Bread and Condiments

CHOICE OF TWO

Smoked Turkey

Honey Baked Ham

Smoked Trout & Mozzarella

Grilled Portobello Mushroom

King Estate Smoked Pastrami



CHILDREN'S SELECTIONS – 7

Served Plated by Request Unless Otherwise Specified/Requested

Macaroni and Cheese
Chicken Breast Strips
Hamburger or Cheddar Cheese Burger
Pasta with Butter and Cheese or Tomato Sauce
Pizza Bread
Grilled Cheese Sandwich

CHOICE OF TWO SIDES

Cooked Broccoli and Carrots
Steak Fries
Carrots and Celery Sticks
Fresh Seasonal Fruit



CONTINENTAL BREAKFAST SELECTIONS

*Price listed is per person plus 18% service charge
Menus items are subject to change based on seasonality and availability.*

BASIC - 12

- Assorted Juices – Apple, Tomato,
Cranberry, Orange Juice
- Seasonal Fruit Platter
- Housemade Bagels, English scones
- Butter, Cream Cheese and Assorted Jams
- Granola and House made Yogurt
- Full Coffee and Tea Service

ULTIMATE - 18

Basic breakfast offerings Plus

- Estate Bacon and Sausage
- Cured Salmon with condiments
(Red Onions, Capers, Olives)
- Domestic and International Cheese Platter
- Breakfast Pastries and Assorted Muffins

BRUNCH UPGRADES

SIGNATURE BRUNCH - 8

- Roast Leg of Lamb
- Waffles
- Vegetarian Tarte
- Roasted Potatoes

DOMAINE BRUNCH - 15

- Prime Rib
- French Toast
- Vegetarian Tarte
- Roasted Potatoes
- Pasta Salad
- Smoked Trout

EGGS BENEDICT - 5

CHEF ATTENDED OMELET STATION - 6

With Signature or Domaine Brunch Package

King Estate
OREGON WINES