



WWW.WILDFLOUR-CATERING.COM

(541) 808-3633

Hors d'oeuvres

Minimum of 24 pieces per order for each item, prices listed below are per piece. Prices are subject to change and do not include 18% gratuity charge.

Caprese Skewers \$2

Fresh Mozzarella, Basil & Heirloom Tomatoes

Tuscan Skewers \$2.25

Salami, Pepperoni, Mozzarella, Kalamata Olive, and Basil

Organic Chicken Skewers \$3.00

Organic Chicken breast with a Thai Peanut Sauce, Green Onion, & Sesame Seeds

Cranberry-Brie Bites \$2

Wildflour's Baguette Crostini topped with Brie Cheese & our house-made Cranberry Chutney

Pesto Crostini \$2

Wildflour's Baguette Crostini topped with Basil Pesto, Heirloom Tomatoes, and Balsamic Glaze

Caesar Salad Boats \$1.75

Romaine Lettuce Boats, filled with Classic Caesar Salad and topped with Parmesan Cheese, & Wildflour's Croutons

Asian Lettuce Wraps \$3

Butter Lettuce Cups, filled with Organic Chicken, Peppers, Ginger, Garlic, Water Chestnuts, and Green Onions in an Asian Marinade, topped with Sesame Seeds

Salmon Lox \$3.50

Wildflour's Baguette Crostini topped with and Herbed Cream Cheese, Salmon Lox, Red Onion, Lemon Zest, and Capers



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Entrées

All Entrées served with choice of Garden Salad or Caesar Salad & Wildflour's Fresh Baked Breads

Vegetarian Delight \$20.00

Wildflour's Fresh Pasta

Goat Cheese Medallions, Heirloom Tomatoes, Kalamata Olives, Lemon Juice, Garlic Infused Olive Oil and Fresh Basil

Organic Chicken \$23.00

Citrus & Herb Roasted Mary's Organic Chicken with a Garlic Butter Sauce
Creamy Mashed Potatoes and Fresh Vegetable Sauté

Balsamic Glazed Mary's Organic Chicken Breasts
Mediterranean Quinoa and Roasted Asparagus

Sautéed Mary's Organic Chicken Breasts and Pan Sauce
Rosemary and Roasted Garlic Fingerling Potatoes and Brussels Sprouts with a Balsamic Glaze

Local Pork \$23.00

Brined Pork Tenderloin with Cherry Coulis
Creamy Mashed Potatoes and Roasted Carrots and Parsnips

Cranberry-Apple Stuffed Pork Loin with Pan Sauce
Jasmine Rice Pilaf and Sautéed Green Beans



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Entrées Continued

Fresh Local Fish \$28.00

Sautéed Local Wild Caught Seasonal Fish
Rice Pilaf with Cranberries, Almonds and Roasted Brussels Sprouts with a Balsamic Glaze

Pan-Seared Fresh Local Caught Local White Fish topped with a Puttanesca
Roasted Garlic and Herb Creamy Mashed Potatoes and Fresh Vegetable Sauté

“Joy of Fishing” Salmon
Jasmine Rice Pilaf, and Roasted Asparagus

Grass-Fed Beef \$30.00

Grilled Kalbi Style Short Ribs from Circle Star Ranch
Jasmine Rice and Miso Glazed Fresh Vegetable Stir-Fry

Beef Tenderloin with a Red Wine Demi-Glaze
Roasted Garlic and Herb Creamy Mashed Potatoes and Sautéed Crimini Mushrooms

Prime Rib with Au Jus & Horseradish Cream Sauce
Creamy Mashed Potatoes and Fresh Vegetable Sauté

Wildflour Catering can create custom menus with delicious and flavorful dishes for you, so that you can have exactly what you want on your special day.

*A \$2.00 charge is applied per person for orders smaller than 15 people.
Prices are subject to change and do not include 18% gratuity charge.*



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Desserts

Minimum of 12 pieces per order for each item, prices listed below are per piece. Prices are subject to change and do not include 18% gratuity charge.

Cupcakes \$3.50

Fresh Lemon

Yellow Cupcake, Fresh Lemon Curd in the center, and is topped with a Fresh Lemon Zest Icing

White Chocolate Raspberry

Yellow Cupcake, Raspberry Icing, drizzled with Raspberry Sauce, and finished with White Chocolate Shavings

Chocolate Hazelnut

Yellow Cupcake, with Chocolate Nutella Icing

Fresh Berry Cobbler \$5.50

Enjoy Fresh Assorted Berries, topped with a Crumble Top

Local Vanilla Ice Cream can be added for an additional \$1.00 charge

Strawberry Shortcake \$5.50

Your Choice of an Old Fashioned Sweet Biscuit or Angel Food Cake with Fresh Strawberries and topped with Chantilly Cream

Panna Cotta \$6.00

Vanilla Bean Panna Cotta, with a Raspberry Sauce and Fresh Raspberry Garnish

Chocolate Cake \$6.00

This dessert is pure decadence accompanied by a Raspberry Sauce and Raspberry Garnish

Cheesecake \$6.00

House-Made Cheesecake with a Graham Cracker Crust and Assorted Toppings