



Thank you for inquiring about Papa Haydn Catering!

Since 1978, Papa Haydn has been offering outstanding food, impeccable service and the most exquisite desserts around. Papa Haydn Catering is an extension of this great tradition.

Our team can help you create a flawless event, whether you are planning an elaborate wedding, a business gathering or an intimate dinner party. From weddings, holiday parties and retirement celebrations, to corporate functions, client presentations, sales meetings and luncheons, Papa Haydn Catering will handle all phases of an event from planning to clean up.

Menu Selection & Pricing

Our extensive catering menu is designed to accommodate all types of functions. Whether you prefer passed hors d'oeuvres, a buffet or an elegant full-service seated dinner, we will help you create a menu that suits your individual tastes and needs. This is a full service menu and most items are prepared on-site with a professional staff and the freshest ingredients. Menu selections and event requirements determine final price. Rental equipment fees are based upon individual needs. Service and bartending are provided at \$20 an hour per server. Gratuity is added at 18% of all food and beverage sold with a minimum of \$75 per server. Minimum orders – 20 guests and \$19 per person for food.

Beverage Selection

We offer the option of a complete service bar and will gladly help you select the finest beer, liquor and viticulture offerings from the Pacific Northwest and around the globe. Papa Haydn's excellence in this regard has been evidenced by the receipt of three consecutive "Award of Excellence" recognitions from Wine Spectator magazine.

Rental, Décor And Entertainment

Papa Haydn Catering will arrange for all of your rental equipment, flowers, decorations, ice sculptures, music, entertainment, staging, lighting and fun.

Previous Clients

Papa Haydn Catering has had the pleasure of serving Presidents Reagan and Clinton, Cellular One, Intel, Nike, Griggs Anderson Research, Web Trends, Tyee Productions, Wells Fargo Bank, Margo Jacobsen Gallery, Elizabeth Leach Gallery, Pacific Northwest College of Art, M Financial Group, Key Bank, Microfocus, Banana Republic and many more.

Contact Us

At Papa Haydn Catering we take great pride in making your event a success. We will work with you to match your budget and goals to make your experience special, unique and an event to remember. Our chefs use the finest, freshest ingredients and our highly skilled service staff will cater to your every need. For more information, please email us at catering@papahaydn.com or call us at 503-291-8350 to schedule an appointment. Visit us on the web at www.papahaydn.com.

PASSED APPETIZERS

Tier 1

Asparagus Bianco - fresh asparagus wrapped with phyllo and asiago cheese - also available with haricot verts.
Asparagus Toscano - fresh blanched asparagus wrapped with prosciutto di Parma - also served grilled.
Bangkok Prawns - served grilled on skewers with coriander, red onion and tamarind.
Bruschetta - topped with house made mozzarella & three pestos – classic basil, oven-dried tomato and kalamata olive.
Chicken Negimaki with Spicy Red Pepper Sauce – rolled chicken breast stuffed with scallions and rolled in black sesame seeds. Served on skewers.
Chicken Roma - breast of chicken wrapped with prosciutto di Parma and sage leaves. Brushed with extra virgin-olive oil and hardwood grilled.
Chipotle Prawns – pan seared and served on housemade corn chip with fresh guacamole.
Cucumber cups – filled with smoked trout mousse with lemon and dill
Deconstructed Bruschetta – Grilled brioche crouton, herbed goat cheese, basil and cherry tomato. Served on a skewer.
Gruyere Gougeres - pâte à choux puffs baked with gruyere cheese
Mesquite Chicken Skewers - grilled breast of chicken with grand marnier caper spiked aioli.
Shrimp and Sweet Potato Cakes – served with Thai basil dipping sauce.
Spanakopita - phyllo dough filled with spinach, garlic and feta.
Stuffed Mushrooms- filled with choice of: house made chicken sausage and parmesan *OR* sage pesto *OR* Serrano ham with parsley and crème fraîche.
Truffled Deviled Quail Eggs – our interpretation on a classic

Tier 2

Beet Latke - topped with duck confit and coriander crème.
Braised Oxtail – served on crostini with crumbled blue cheese.
Country Pâté – classic french pâté with pork, duck and pistachios served with whole grain mustard on crostini.
Crostini – toasted baguette slices with rolled flatiron steak with goat cheese, arugula and horseradish *OR* Jo rotisserie pate, chopped red onion and cornichons *OR* Caponata.
Cucumber cups – filled with cured salmon with pickled ginger and crème fraîche.
Lamb Kabob – mini lamb kabobs marinated with garlic and mint skewered with cherry tomato, onion and pepper.
Lamb “Bricks” – brik dough filled with braised lamb and lamb jus.
Oyster Crudo – fresh raw oyster topped with cucumber mignonette and served in asian spoons.
Paella Bites – crispy saffron paella rice cakes with chorizo sausage, prawns and romesco sauce.
Rabbit Rillettes – pâté of rabbit confit on crostini with onion marmalade.
Salmon Mousse Canapés – chilled salmon mousse rosettes served on pumpernickel. Garnished with chive.
Salmon Tartar – with meyer lemon oil and capers served on parmesan tuilles.
Savory Tartlets - individual pâte brisée shells filled with a chèvre, wild mushrooms and caramelized onions *OR* asparagus, roasted red pepper and avocado crème fraîche.
Scallop Ceviche – citrus cooked bay scallops with salsa cruda on tortilla chip.
Stuffed Endive – belgian endive stuffed with duck confit and finished with an orange gastrique.
Tarte Flambee – puff pastry topped with goat cheese and slow cooked onions with bacon and thyme.
Thai Beef Salad – seared rare with lime, lemongrass and mint. Served in an asian spoon or fried wonton cups.
Vitello Tonato – crostini topped with braised veal, tuna sauce and olive.
Wild Mushroom Strudel – phyllo dough pastry filled with wild mushroom and goat cheese.

Tier 3

Ahi au Poivre - seared ahi tuna served on fried wontons with wakame seaweed salad, wasabi crème fraîche and black sesame seeds.
Dungeness Crab Cakes – topped with harissa remoulade and chervil.
Melon & Prosciutto Brochettes – with mozzarella bocconcini and basil oil.
Serrano Chips – fried Serrano ham with quince preserves and manchego cheese.
Spanakopita - phyllo dough filled with Dungeness crab and green onion.
Tuna Niçoise – Ahi tuna seared rare with haricot verts and olives in balsamic vinaigrette. With quail egg and chive.
Tuscan Crostini – white bean puree with shaved Italian black truffle.
Vol-au-Vent – classic french puff pastry filled with goat cheese and wild mushrooms.

Tier 4

Ahi Tuna Tartar – sashimi grade tuna with meyer lemon oil and capers served on potato gaufrettes with american caviar
Black Truffle Infused Egg – soft poached egg injected with white truffle oil and garnished with chervil.
Foie Gras Torchon – cured foie gras on brioche toast points with housemade seasonal marmalade.
Foie Gras Crème Brûlée – foie gras custard served in asian spoons topped with caramelized sugar.
Kobe Beef Sliders – mini Kobe beef burgers on brioche buns with smoked cheddar.
Lobster Corndog – lobster mousse fried in cornmeal batter and served on a stick with tarragon mustard.
Surf and Turf – sashimi grade hamachi-yellowtail topped with seared foie gras bound with chive twine.

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STATIONARY APPETIZERS

Brie en Brioche - braided and wrapped around triple-cream brie and served with a mélange of fresh fruit *OR* stuffed with roasted elephant garlic, red peppers and tasso ham *OR* baked with apricot preserves.

Carciofi - Artichoke-crab dip served warm with an array of breads

Chèvre Pâté - montrachet and feta cheeses blended with sun-dried tomatoes and baked in grape leaves. Served with roasted elephant garlic, olives, cornichons, tomatoes and bruschetta.

Country Pâté – classic french pate with pork, duck and pistachios served with whole grain mustard, cornichons and crostini.

Crudités Vegetable Platters - *Toscana style*: rosemary roasted potatoes and smoked or blanched seasonal vegetables served with gorgonzola and spinach-florentine dipping sauces *OR Fagara style*: snow peas, daikon radish, and asparagus with hoisin and Szechwan-peanut sauces.

Fresh Fruit and Fine Cheese Assortment - the finest seasonal fruit offerings served with local and international gourmet cheeses.

Jo's Pâté - complements of jo bar & rotisserie - a smooth chicken liver pâté seasoned with clear creek pear brandy and apples. Served with bruschetta.

Fresh Oysters – served on the half shell with mignonette, roasted jalapeno relish and/or vodka salsa.

Prawns – fresh poached prawns served chilled with traditional cocktail sauce and shallot mignonette.

Yukon Gold Terrine - leeks, chèvre, chives, sour cream and roasted yukon gold potatoes layered with roasted red peppers. Served with a caramelized shallot-balsamic vinaigrette. Served with crostini.

SALADS

Organic Field Greens – with Mountain gorgonzola, pears and Oregon hazelnuts in a balsamic vinaigrette.

Bay Shrimp - served over mixed greens with capers, water chestnuts, feta cheese and creamy herb vinaigrette.

Cabbage and Jicama Slaw - with julienne apples and radish.

Caesar - romaine lettuce and croutons tossed with traditional caesar dressing. Topped with shaved parmigiano-reggiano.

Cobb – a lettuce blend with turkey, avocado, pepper bacon, tomatoes, hard-boiled eggs, aged gorgonzola and roasted garlic dressing.

Fingerling Potato Salad – tossed with applewood smoked bacon, red onion, stone ground mustard aioli and hard boiled farm fresh eggs.

Greek salad – mixed greens served with feta cheese, sliced cucumbers, fresh tomatoes and kalamata olives. Served with balsamic vinaigrette and tzatziki.

Haricot Verts Salad (seasonal) – with prosciutto, pine nuts and aged goat cheese. Tossed with an herbed balsamic-Dijon dressing.

Orchid Noodle Salad - snow peas, red peppers and carrots tossed in a soy-balsamic vinaigrette with linguine.

Panzanella Bread Salad - tomato, cucumber, basil, olives, onions with house-smoked mozzarella in aged red wine vinaigrette.

Papa Haydn's Classic Chicken Salad – chicken breast, grilled over hardwood tossed with a caper and Grand Marnier spiked aioli. Served over mixed greens.

Penne Rigate - wood oven roasted vegetables in pesto with penne. Garnished with parmesan and basil leaves.

Roasted Beet Salad - with Rouge River blue cheese and caramelized walnuts tossed in balsamic vinaigrette.

Spinach – with red onions, feta and pepper bacon in an aged red wine vinaigrette.

Summer Fruit Salad – fresh seasonal fruits tossed with mint.

Szechuan Salad – bean sprouts, cabbage, carrots and cilantro tossed with a spicy rice wine vinaigrette. Served on a bed of radicchio– can be served with shredded chicken.

Wild Rice Salad - with orange, raisins and hazelnuts in a citrus-mint dressing.

SIDE DISHES

Braised Greens – braised with bacon and onions. (available vegetarian).

House Mashed Potatoes - prepared with horseradish and garlic.

Yukon Mashed Potatoes – Yukon golds blended with buttermilk and scallions

Moroccan Staple Salad - couscous laced with apricot, orange, raisin, red onion, currants and pine nuts.

Polenta – creamy artisan polenta with fresh herbs and parmesan reggiano.

Potato Gratinée - thinly sliced and layered with wild mushrooms and three cheeses.

Potato & Wild Mushroom Ragout – yukon golds with roasted fennel and portobella mushrooms.

Rice Pilaf – a savory blend of wild rices, mushrooms and spices.

Roasted Fingerling Potatoes – brushed with olive oil and rosemary.

Risotto – with wild mushrooms, oven dried tomatoes and asparagus.

Wood-oven Roasted Vegetables – fresh seasonal vegetables roasted with extra virgin olive oil.

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ENTREES

~ Plated Dinner Menus Also Available ~

Beef

Braised Short Ribs – boneless beef short ribs braised with red wine and aromatics.

Braciolo - marinated flank steak stuffed with pine nuts, gorgonzola and spinach.

Prime Rib - herb encrusted, oven roasted and served with horseradish-dill crème fraîche.

Top Sirloin – rubbed with garlic and slow cooked in our hardwood rotisserie. Served with roasted garlic confit.

Filet Mignon – tenderloin of beef, hardwood grilled and finished with dill crème fraîche.

Poultry

Chicken Moutarde – organic Shelton chicken breast marinated in stone ground mustard, shallots and brandy. Grilled over hardwood and finished with a roasted garlic glaze.

Stuffed Chicken Breast – filled with Prosciutto, fontina cheese and roasted garlic *OR sun-dried tomato and montrachet*. Grilled on-site over hardwood.

BBQ Chicken – roasted in our rotisserie oven with a whiskey~chipotle barbeque sauce.

Rotisserie Chicken - marinated in extra virgin-olive oil, garlic and fresh herbs. Slowly cooked in our wood oven rotisserie over apple and pear wood.

Rotisserie Turkey - rotisserie roasted boneless breasts stuffed with sage pesto and an orange-cranberry chutney.

Rotisserie Duck - marinated in extra virgin-olive oil, garlic and fresh herbs. Slowly cooked in our wood oven rotisserie over apple and pear wood.

Duck Confit – duck legs slow cooked in their own juices. Served with housemade seasonal chutney.

Seafood

(Please inquiry about the availability of seasonal fresh fish.)

Whole Grilled Salmon - marinated in asian plum sauce, wrapped with banana leaves and finished on the hardwood grill. Served with a Thai basil dipping sauce.

Whole Poached Salmon - oven-poached and served chilled with cucumber scales. Accompanied by pineapple-ginger salsa

Whole Smoked Salmon - house smoked filet glazed with hoisin sauce and spicy asian mustard.

Roasted Cod Nicoise – with tomato, caper, olive, anchovy, fingerling potato and green beans. Finished with basil oil.

Basque Cod – roasted with chorizo sausage and piquillo peppers with romesco sauce.

Maine Lobster – *(seasonal pricing)* poached with sweet butter and served with a potato purée and seasonal vegetables.

Lamb

Lamb Kabob – marinated in garlic and herbs and grilled over hardwood. Served with cucumber-mint raita.

Braised Lamb - with red wine, tomatoes and kalamata olives. Served with preserved lemons.

Leg of Lamb – boneless leg of lamb stuffed with spinach, garlic and rosemary and roasted in our wood fired rotisserie.

Rack of Lamb - herb encrusted, pan-seared and finished in the oven. Served with a cabernet-wild mushroom demi-glace.

Pork

Pulled Pork – slow roasted, dry rubbed pork butt with chiles, garlic, smoked paprika and brown sugar.

Glazed Ham – honey glazed artisan pit ham.

Baby Back Ribs – house smoked ~ dry rubbed ribs, grilled with our whiskey~chipotle barbeque sauce.

Stuffed Pork Loin - rotisserie roasted and stuffed with dried cranberry, caramelized onions and pine nuts finished with a port reduction.

Smoked Pork Loin - house smoked with stone ground mustard, soused onion and braised red cabbage.

Rotisserie Pork Shoulder – marinated pork shoulder slow roasted in our wood fired rotisserie. Served with a balsamic~whole grain mustard.

Pasta

Lasagne – fresh pasta sheets layered with wild mushrooms, ricotta, smoked mozzarella, parmesan and roasted garlic cream sauce. Finished with red pepper pesto.

Baked Penne - with housemade fennel sausage, san marzano tomato sauce and ricotta. Topped with melted mozzarella and parmesan.

Ravioli – ask about available options and preparations.

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WHOLE DESSERTS

~ All whole desserts serve 12-20 ~ \$45 each~

- Autumn Meringue** - Swiss meringues generously layered with chocolate mousse and wrapped with wide ribbons of dark chocolate.
- Banana Cream Pie** - pâte brisée crust filled with coconut pastry cream, bittersweet chocolate and bananas.
- Banana Spice Cake** - banana cream cake filled with caramel mousse and finished with Italian buttercream.
- Boccone Dolce** - swiss meringues drizzled with semisweet chocolate and layered with whipped cream and fresh fruit. A classic northern Italian dessert.
- Caramel Nut Tart** – walnut shortbread crust filled with caramel, walnuts and pecans. Finished with rich chocolate ganache.
- Carrot Cake** - carrots, coconut, walnut and pineapple in a cinnamon-spiked cake with cream cheese frosting.
- Cassata** - kahlua soaked sponge cake with a sweetened ricotta and chopped chocolate filling. Garnished with Chantilly cream.
- Cheesecakes** - classic New York style poached cheesecake made with cream cheese and sour cream. Ask about our seasonal varieties.
- Chocolate Chunk Pecan Pie** - pâte brisée crust filled with semisweet chocolate and toasted pecans. Finished with pecan croquant.
- Cranberry-Walnut Tart (Nov-Dec)** – fresh cranberries and walnuts over vanilla buttercream and a shortbread crust.
- Fresh Berry Tart (May-Oct)** - shortbread crust filled with vanilla buttercream and topped with fresh seasonal berries. Brushed with currant glaze and topped with whipped cream.
- Georgian Peanut Mousse Torte** - a light peanut mousse layered with mocha buttermilk cake and covered with milk chocolate ganache.
- German Chocolate Cake** - chocolate buttermilk cake layered with coconut-pecan glacé and finished with milk chocolate ganache.
- Gianduja Torte** - callebaut hazelnut chocolate mousse on chocolate truffle cake with milk chocolate ganache.
- HazelCoconut Cake** - creamy Italian sponge cake layered with hazelnuts and coconut. Filled with Viennese buttercream and finished with Italian buttercream.
- Key Lime Tart** – a graham cracker crust with vanilla buttercream and key lime.
- Lemon Chiffon Cake** - a lemon torte layered with lemon curd and crème fraîche. Finished with lemon Italian buttercream frosting.
- Lemon Curd Tart** – a shortbread crust with vanilla buttercream and fresh lemon curd.
- Marjolaine** - chocolate mousse and hazelnut-praline buttercream piped between hazelnut meringues. Topped with crème fraîche and French vanilla chocolate.
- Mint Truffle Torte** - white chocolate mint mousse on a layer of dense chocolate cake and wrapped with jocande cake. Finished with a mint glaze.
- Pear Mascarpone Tart (Aug-Nov)** – shortbread crust with a baked mascarpone cream filling finished with fanned Oregon pears and apricot glaze.
- Poppysseed Cake** – filled with cream cheese, fresh raspberries or lemon cream cheese.
- Pumpkin Gingerbread Spice Cake (Oct-Dec)** – six layers of pumpkin gingerbread with a maple-mascarpone mousse.
- Raspberry Gateau** - a fallen chocolate soufflé brushed with a red currant glaze decorated with raspberries and chocolate ganache.
- Triple Chocolate Cake** - chocolate buttermilk cake layered with espresso ganache and finished with milk chocolate ganache.
- Truffle Cake** – dense brownie cake with alternating layers of dark chocolate, milk chocolate & white chocolate ganache.

MINIATURE DESSERTS

~ \$3 each - 1 Dozen Minimum order per style ~

Classics

- Boccone Dolce** - swiss meringues drizzled with semisweet chocolate and layered with whipped cream and fresh fruit. A classic northern Italian dessert.
- Chocolate Cube** – Scharffenberger chocolate cube filled with chocolate mousse - with spun caramel cage add \$.50 [small \$3 / med \$4 / large \$5]
- Haydn Cupcakes** - in a variety of styles and decoration (styles available on request)– also available filled (add \$.50)
- Marjolaine** - chocolate mousse and hazelnut-praline buttercream piped between hazelnut meringues. Topped with crème fraîche and French vanilla chocolate.
- Raspberry Gateau** - a fallen chocolate soufflé brushed with a red currant glaze decorated with raspberries and chocolate ganache.
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MINIATURES (cont.)

Cake Boxes

- Carrot Cake* - carrots, coconut, walnut and pineapple in a cinnamon-spiked cake with cream cheese frosting.
Cassata - kahlua soaked sponge cake with a sweetened ricotta and chopped chocolate filling. Garnished with Chantilly cream.
Cheesecakes - classic New York style poached cheesecake made with cream cheese and sour cream. Ask about our seasonal varieties.
German Chocolate Cake - chocolate buttermilk cake layered with coconut-pecan glacé and finished with milk chocolate ganache.
Lemon Chiffon Cake - a lemon torte layered with lemon curd and crème fraîche. Finished with lemon Italian buttercream frosting.
Pumpkin Gingerbread Spice Cake (Oct-Dec) - six layers of pumpkin gingerbread with a maple-mascarpone mousse.
Triple Chocolate Cake - chocolate buttermilk cake layered with espresso ganache and finished with milk chocolate ganache.

Tartlets

- Banana Cream Pie* - pâte brisée crust filled with coconut pastry cream, bittersweet chocolate and bananas.
Caramel Nut Tart - walnut shortbread crust filled with caramel, walnuts and pecans. Finished with rich chocolate ganache.
Chocolate Chunk Pecan Pie - pâte brisée crust filled with semisweet chocolate and toasted pecans. Finished with pecan croquant.
Cranberry-Walnut Tart (Nov-Dec) - fresh cranberries and walnuts over vanilla buttercream and a shortbread crust.
Fresh Berry Tart (May-Oct) - shortbread crust filled with vanilla buttercream and topped with fresh seasonal berries. Brushed with currant glaze and topped with whipped cream.
Key Lime Tart - a graham cracker crust with vanilla buttercream and key lime.
Lemon Curd Tart - a shortbread crust with vanilla buttercream and fresh lemon curd.

BITE SIZE DESSERTS

~ 1 Dozen minimum order per style ~

- Chocolate Truffles* - \$2 each - available in assorted flavors (rolled or in a dark chocolate shell)
Salted Caramel Bon bon - \$2 each - marbled chocolate filled with caramel, grey fleur de sel & chocolate ganache
Banana Cream Pie - \$2 each - pâte brisée crust filled with coconut pastry cream, bittersweet chocolate and bananas.
Cranberry-Walnut Tart (Nov-Dec) - \$2 each - fresh cranberries and walnuts over vanilla buttercream and a shortbread crust.
Fresh Berry Tart (May-Oct) - \$2 each - shortbread crust filled with vanilla buttercream and topped with fresh seasonal berries. Brushed with currant glaze and topped with whipped cream.
Lemon Curd Tart - \$2 each - a shortbread crust with vanilla buttercream and fresh lemon curd.
Key Lime Tart - \$2 each - a graham cracker crust with vanilla buttercream and key lime.
Raspberry Gateau - \$2 each - a fallen chocolate soufflé brushed with a red currant glaze decorated with raspberries and chocolate ganache.

Bite Size ~ Haydn Cupcakes - \$1 each - in a variety of styles and decoration (styles available on request)
Chocolate dipped Strawberries (seasonal) - \$1 each - please inquire about our beautiful strawberry topiaries
1" Cookies - \$1 each - see below for available styles

BARs & COOKIES

~ \$2 each - 1 Dozen Minimum order per style ~

- French Macaroon* - \$1.50 each - available in chocolate, lemon, raspberry, coffee and pistachio
Cappuccino Brownies - \$2 each dense brownie bottom, layered with cinnamon cream cheese and espresso ganache.
Pumpkin Spice Bars (Oct-Dec) - \$2 each pecan crust with pumpkin spice filling. Topped with pecan streusel.
Lemon Bars - \$2 each shortbread crust with a baked lemon custard, sprinkled with powdered sugar.
Rumballs - \$2 each
Coconut Macaroon - \$2 each Dipped in bittersweet chocolate
Shortbread Cookie - \$2 each Dipped in bittersweet chocolate
Cocoa Nib Sable Cookie - \$2 each
Chocolate Chunk Pecan Cookie - \$2 each
Oatmeal Raisin Cookie - \$2 each
Triple Peanut Butter Cookie - \$2 each

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CUPCAKES

All styles available as large - \$3 or bite size - \$1

Vanilla - Vanilla chiffon with vanilla frosting
White and Black - Vanilla chiffon with chocolate frosting
Black Tie - Chocolate buttermilk cake with vanilla frosting
Devil's Food - Chocolate buttermilk cake with chocolate ganache
Chocolate Caramel - Chocolate buttermilk cake with whipped caramel
Salted Caramel - Chocolate buttermilk cake with whipped caramel and sea salt
Chocolate Peanut - Chocolate buttermilk cake with peanut butter frosting
High hat - Chocolate buttermilk cake with marshmallow fluff
Nutter Butter - Almond sponge cake with peanut butter
Dulce de leche - Almond sponge cake with with whipped caramel
Mayan - Cinnamon chocolate buttermilk cake with chocolate chili ganache
Bananas! - Banana cake with cream cheese frosting
Carrot - Carrot cake with cream cheese frosting
Lemon Poppyseed - Poppyseed cake with lemon cream cheese frosting
Raspberry Poppyseed - Raspberry cake with lemon cream cheese frosting

SPECIAL DESSERTS

Chocolate Dipped Strawberry Topiaries (May-October) - [Small (80) \$100 - Large (120) \$145]
Croquembouche – pâte à choux puffs filled with mousse or cream and swirled with spun sugar [Small (85) \$120 - Large (120) \$175]
French Macaroon Croquembouche – [Small (65) \$150 - Large (120) \$200]
Bûche de Noël - [Small (serves 12-16) \$65 - Large (serves 24-30) \$100]

TERMS & CONDITIONS

Guest Count and Menu

Guest count and menu choices (including beverage, wine, liquor and rental) must be finalized 7 days before the event. If guest count is not finalized by this time, services will be provided according to the last dated invoice. After this time, you will not be able to decrease your guest count. If your guest count increases within this time, we will work with you to the best of our ability to adjust for last minute changes. Any changes placed within less than 7 days before the event are not guaranteed and there may be an increase in prices. All final charges will be based on the finalized guest count. The final guest count confirms the amount of food to be served and does not necessarily reflect any possible leftovers. **Leftovers are not guaranteed** and depend on refrigeration and storage facilities available at the event location. Any specific requests regarding leftovers must be made by the client in advance of food service. The final guest count will be used to order fresh ingredients, order all equipment and arrange for the proper number of event staff.

Deposit and Payment of Balance

A credit card deposit of 50% of the total bill is required to reserve the event date. Dessert-only orders must be paid 100% in advance. We will hold your credit card information and the remainder of your balance will be charged within one week of the event after receipt of the final bill. Changes to final bill may include: adjustments to alcohol consumption, additional hours of labor, last minute addition of guests and rental breakage or loss. If for any reason, final payment is not received with 7 days of the event, any remaining balance will be subject to a 5% late charge.

Cancellations

We do understand that cancellations can occur. If your cancellation is 60 days before the event, 100% of your deposit will be refunded. If your cancellation is 30 days before the event, 75% of your deposit will be refunded. If your cancellation is between 30 & 7 days before the event, 50% of your deposit will be refunded. If you cancel less than 7 business days before the event, you will be responsible for 100% of the finalized event cost.

Alcohol / Beverages

If you provide your own alcohol and Papa Haydn serves your alcohol, you will be charged a per person corkage fee. When serving alcohol, Papa Haydn relinquishes all liability after the contracted alcohol service time is complete. If you provide alcohol and do not hire Papa Haydn to serve ALL alcohol, Papa Haydn is prohibited from handling any alcohol at your event. If you choose NOT to hire Papa Haydn to serve alcohol /beverages, all set up, breakdown and cleanup, including garbage/recycling for your bar is your responsibility unless specifically requested in advance and noted on the proposal. Any cleanup, breakdown or garbage/recycling removal needed by Papa Haydn in this situation will result in a minimum \$50 extra service charge.

Catering and Rental Property

If Papa Haydn Catering is providing rental items, you will be provided with 3 hour windows for both pickup and delivery of those items. Smaller delivery windows as well as late night or early morning deliveries are available at an extra charge. Papa Haydn staff will break down and organize all rental items prior to leaving the event. If you elect to have our staff leave the event before rental breakdown, it is your responsibility to breakdown and organize all rental items or pay any fee charged by the rental company for any such work. The client assumes the risk of any property damage or personal injury related to rental properties. The client also agrees to pay immediately any charges or costs incurred for any rental equipment that is lost or damaged. Papa Haydn will also remove all property belonging to papa haydn at the end of the event. If you request for us to leave any items, it is your responsibility to return any items to papa haydn within 2 days or to pay for the replacement of the equipment.

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SAMPLE MENUS

Prices per person

~ \$20 Sample Appetizer Only Menu ~

(approx. 12-13 appetizers per person)

- Chèvre Pâté* - monrchet and feta cheeses blended with sun-dried tomatoes and baked in grape leaves. Served with roasted elephant garlic and bruschetta
- Crudités Vegetable Platters - Toscano style:* rosemary roasted potatoes and smoked or blanched seasonal vegetables served with gorgonzola and roasted garlic dipping sauces **OR** *Fagara style:* snow peas, daikon radish, and asparagus with hot-sweet mustard, hoisin, and Szechwan-peanut sauces
- Ahi au Poivre* - seared ahi tuna served on fried wontons with wasabi crème fraîche and black sesame seeds.
- Bangkok Prawns* - served grilled on skewers with coriander, red onion and tamarind.
- Bruschetta* - topped with house made mozzarella spiraled with three pestos-basil, roasted red pepper and kalamata olive
- Chicken Roma* - breast of chicken wrapped with prosciutto di Parma and sage leaves. Brushed with extra virgin-olive oil and hardwood grilled.
- Shrimp and Sweet Potato Cakes* - served with Thai basil dipping sauce.

~ \$20 Sample Buffet ~

Appetizers

- Bruschetta* - topped with house made mozzarella & three pestos - classic basil, oven-dried tomato and kalamata olive.
- Mesquite Chicken Skewers* - grilled breast of chicken with grand marnier caper spiked mayonnaise.

Buffet

- Organic Field Greens* - with Mountain gorgonzola, pears and Oregon hazelnuts in a balsamic vinaigrette.
- Orchid Noodle Salad* - snow peas, red peppers and carrots tossed in a soy-balsamic vinaigrette with linguine.
- House Mashed Potatoes* - prepared with horseradish and garlic.
- Wood-oven Roasted Vegetables* - fresh seasonal vegetables roasted with extra virgin olive oil
- Chicken Moutarde* - organic Shelton chicken breast marinated in stone ground mustard, shallots and brandy. Grilled over hardwood and finished with a roasted garlic glaze.
- Freshly baked Grand Central breads* - Served with Smoked Garlic butter

~ \$25 Sample Buffet ~

Appetizers

- Asparagus Bianco* - fresh asparagus wrapped with phyllo and asiago cheese - also available with haricot verts.
- Chicken Negimaki with Spicy Red Pepper Sauce* - rolled chicken breast stuffed with scallions and rolled in black sesame seeds. Served on skewers.
- Shrimp and Sweet Potato Cakes* - served with Thai basil dipping sauce.

Buffet

- Spinach* - with red onions, feta and pepper bacon in an aged red wine vinaigrette.
- Fingerling Potato Salad* - tossed with applewood smoked bacon, red onion, stone ground mustard aioli and hard boiled farm fresh eggs.
- Wood-oven Roasted Vegetables* - fresh seasonal vegetables roasted with extra virgin olive oil
- Rotisserie Pork Shoulder* - marinated pork shoulder slow roasted in our wood fired rotisserie. Served with a balsamic-whole grain mustard.
- Lasagne* - fresh pasta sheets layered with wild mushrooms, ricotta, smoked mozzarella, parmesan and roasted garlic cream sauce. Finished with red pepper pesto.
- Freshly baked Grand Central breads* - Served with Smoked Garlic butter

~ \$30 Sample Buffet ~

Appetizers

- Crudités Vegetable Platters - Toscano style:* rosemary roasted potatoes and smoked or blanched seasonal vegetables served with gorgonzola and roasted garlic dipping sauces **OR** *Fagara style:* snow peas, daikon radish, and asparagus with hot-sweet mustard, hoisin, and Szechwan-peanut sauces
- Chicken Roma* - breast of chicken wrapped with prosciutto di Parma and sage leaves. Brushed with extra virgin-olive oil and hardwood grilled.
- Chipotle Prawns* - served on corn tortilla with fresh guacamole.
- Bruschetta* - topped with house made mozzarella spiraled with three pestos-basil, roasted red pepper and kalamata olive **OR** Roasted elephant garlic and mint-tarragon herbed goat cheese

Buffet

- Caesar* - romaine lettuce and croutons tossed with traditional caesar dressing. Topped with shaved parmigiano-reggiano.
- Panzanella Bread Salad* - tomato, cucumber, basil, olives, onions with house-smoked mozzarella in aged red wine vinaigrette.
- Roasted Beet Salad* - with Rouge River blue cheese and caramelized walnuts tossed in balsamic vinaigrette.
- Potato Gratinée* - thinly sliced and layered with wild mushrooms and three cheeses.
- Wood-oven Roasted Vegetables* - fresh seasonal vegetables roasted with extra virgin olive oil
- Whole Grilled Salmon* - marinated in asian plum sauce, wrapped with banana leaves and finished on the hardwood grill. Served with a Thai basil dipping sauce.
- Rotisserie Chicken* - marinated in extra virgin-olive oil, garlic and fresh herbs. Slowly cooked in our wood oven rotisserie over apple and pear wood.
- Freshly baked Grand Central breads* - Served with Smoked Garlic butter

~ \$40 Sample Buffet ~

Appetizers

- Brie en brioche* - Braided and wrapped around triple-cream brie and served with a mélange of fresh fruit
- Carciofi* - Artichoke-crab dip served warm with an array of breads
- Bangkok Prawns* - served grilled on skewers with coriander, red onion and tamarind.
- Asparagus Toscano* - fresh blanched asparagus wrapped with prosciutto di Parma - also served grilled
- Crostini* - toasted baguette slices with rolled flatiron steak with goat cheese, arugula and horseradish

Buffet

- Organic Field Greens* - with Mountain gorgonzola, pears and Oregon hazelnuts in a balsamic vinaigrette.
- Summer Fruit Salad* - fresh seasonal fruits tossed with mint.
- Panzanella Bread Salad* - tomato, cucumber, basil, olives, onions with house-smoked mozzarella in aged red wine vinaigrette.
- Penne Rigate* - wood oven roasted vegetables in pesto with penne.
- Yukon Mashed Potatoes* - Yukon golds blended with buttermilk and scallions
- Wood-oven Roasted Vegetables* - fresh seasonal vegetables roasted with extra virgin olive oil
- Prime Rib* - herb encrusted, oven roasted and served with horseradish-dill crème fraîche.
- Stuffed Chicken Breast* - Grilled over hardwood - filled with Prosciutto, fontina cheese and roasted garlic **OR** sun-dried tomato and monrchet
- Whole Poached Salmon* - oven-poached and served chilled with cucumber scales. Accompanied by pineapple-ginger salsa.
- Freshly baked Grand Central breads* - Served with Smoked Garlic butter

PAPA HAYDN CATERING

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