

# The Empress Estate

## SPECIAL DINING PACKAGES



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# Bronze Package

49.95/per guest ++

3 hours venue rental  
\$700 food minimum\*  
Unlimited Iced-Tea, Lemonade, Coffee and Water  
Choice of 1 hors d'oeuvre  
1 salad of your choice  
1 entrée of your choice  
1 accompaniment of your choice  
Chef's choice vegetables and bakery breads  
Seasonal pie *or* cheesecake  
House tablecloths, napkins and centerpieces  
Full service for set-up, during and tear-down  
Alcoholic beverages and soft drinks are additional\*

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# Silver Package

54.95/per guest ++

3 hours venue rental  
\$850 food minimum\*  
Unlimited Iced-Tea, Lemonade, Coffee and Water  
Choice of 2 hors d'oeuvres  
1 salad of your choice  
1 entrée of your choice  
2 accompaniments of your choice  
Chef's choice vegetables and bakery breads  
Seasonal pie *or* cheesecake  
House tablecloths, napkins and centerpieces  
Full service for set-up, during and tear-down  
Alcoholic beverages and soft drinks are additional\*

\*Food minimum must be met before tax and gratuity.

# Gold Package

59.95/per guest ++ (Monday-Friday)

4 hours venue rental  
\$1,000 food minimum  
Unlimited Iced-Tea, Lemonade, Coffee and Water  
3 hors d'oeuvre selections  
1 salad of your choice  
2 entrées of your choice  
2 accompaniments of your choice  
Chef's choice vegetables and bakery breads  
Seasonal pie, chocolate silk torte *or* cheesecake  
House tablecloths, napkins and centerpieces  
Full service for set-up, during and tear-down  
Alcoholic beverages and soft drinks are additional\*

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# Platinum Package

64.95/per guest ++ (Monday-Friday)

5 hours venue rental  
\$1250 food minimum  
Unlimited Iced-Tea, Lemonade, Coffee and Water  
3 hors d'oeuvre selections  
1 Salads of your choice  
2 Entrees of your choice + 1 pasta entree  
2 accompaniments of your choice  
Chef's choice vegetables and bakery breads  
Seasonal pie, chocolate silk torte *or* cheesecake  
House tablecloths, napkins and centerpieces  
Full service for set-up, during and tear-down  
Alcoholic beverages and soft drinks are additional\*

\*Food minimum must be met before tax and gratuity.

# HORS D'OEUVRES

## **Homemade Meatballs\***

Served in a mushroom shallot sauce

## **Antipasto Skewers\***

Grape tomato, salami, fresh mozzarella, fresh basil and kalamata olive with balsamic glaze

## **Smoked Ham Pate'\***

Smoked ham blended with cream cheese and roasted red pepper

## **Chicken Skewers**

Tender chunks of chicken with glazed bourbon or BBQ sauce

## **Cucumber Cups**

Filled with creamy, rich parmesan and cream cheese spread

## **Hot Artichoke Parmesan Dip**

Chopped artichokes, cream cheese, and parmesan served hot with crackers

## **Roasted Red Pepper Hummus**

With assorted vegetables and pita bread

## **Olive Tapenade**

Served with assorted crackers and bread

## **Pesto and Sun Dried Tomato Torte**

Sundried tomatoes, pesto, cream cheese and garlic served with assorted crackers

## **Italian Stuffed Mushrooms**

Italian sausage, parmesan cheese, onion, garlic stuffed in a roasted mushroom cap

## **Caprese Skewers**

Basil, mozzarella and tomato

## **Herbed Cream Cheese Phyllo Cups**

## **Turkey Hi-Rollers**

Cream cheese, cranberries, swiss cheese and lettuce rolled inside a tortilla

## **Smoked Salmon Mousse Phyllo Cups\***

Smoked salmon mousse inside housemade phyllo

## SALADS

### **Northwest Salad**

Pear & Feta with mixed greens and balsamic vinaigrette

### **Classic Italian**

Field greens with grape tomatoes, kalamata olives, red onion  
and croutons with Italian vinaigrette

### **Strawberry Fields**

Field greens mixed with fresh strawberries, sliced almonds tossed in a  
champagne vinaigrette

### **Caprese Salad\***

Tomatoes, fresh basil and mozzarella cheese stacked together

### **House Salad**

Field greens, candied pecans, feta cheese and pears with balsamic dressing

### **Caesar Salad**

Crisp romaine, grated parmesan, classic Caesar dressing with garlic croutons

## ENTREES

### **Salmon Roulade\***

Hand fileted salmon served with creamy Florentine stuffing served pinwheel style  
Baked and topped with a beurre blanc sauce

### **Salmon Beurre Blanc**

Salmon filet baked and topped with beurre blanc sauce

### **Herb Encrusted Prime Rib\***

Served by the chef at a carving station with  
creamy horseradish, caramelized onions and demi glaze

### **Rosemary Leg of Lamb\***

Boneless New Zealand leg of lamb marinated in soy sauce, red wine and garlic.  
Roasted and served by the chef at a carving station with mint chutney

### **Chicken Cordon Bleu**

Tender breasts of chicken wrapped around smoked black forest ham, aged Swiss cheese, lightly  
breaded and baked. Served with butter cream sauce.

\*Food minimum must be met before tax and gratuity.

## ENTREES

(CONTINUED)

### **Traditional Roast Turkey**

Boneless turkey breast roasted and served with cranberry chutney and traditional stuffing

### **Stuffed Parmesan Spinach Chicken\***

Served with creamy Dijon beurre blanc sauce

### **Flat Iron Steak\***

Tenderly marinated and pin-wheeled

Stuffed with bacon, caramelized onion

### **Cranberry Cornbread Stuffed Chicken\***

Tender breasts of chicken stuffed with cranberry cornbread stuffing

Served with a rich cream sauce

### **Beef Wellington\***

Hand-cut filet mignon topped with mushroom garlic pate

Encased in flaky puff pastry with red demi glaze

### **Stuffed Pork Medallions\***

Individual boneless pork medallions stuffed with apple- cranberry-walnut stuffing

Topped with apple brandy sauce

### **Spice Carved Ham\***

Glazed with sugar and holiday spice and succulently roasted

### **Pork Tenderloin**

Herb encrusted succulent pork loin medallions

Served with apple walnut stuffing and an apple glaze

### **Stuffed Portobello Mushrooms\*\***

Poached Portobello marinated in olive oil and herbs stuffed with sautéed vegetables topped with rice, sundried tomatoes and parmesan cheese

### **Three Cheese Ravioli\*\***

Served with either Marinara or Alfredo

### **Pesto Pasta\*\***

Bow tie pasta with pesto, roasted pine nuts and parmesan cheese

### **Chicken Marsala**

Chicken breast with mushroom, marsala wine cream sauce

\*Food minimum must be met before tax and gratuity.

## ACCOMPANIMENTS

### **Red Potatoes**

Roasted in olive oil and Italian seasonings

### **Classic Mashed Potatoes**

Regular or Garlic

### **Almond Rice Pilaf**

Sliced Almonds and herbs mixed with Jasmine rice



## BAR SET-UP

### **Bar Service**

\$10/per guest

Includes bar set-up, bartender(s), glassware, napkins, garnishes, etc.

With this option you would need to provide the alcohol that will be served (beer and wine)

### **Hosted Bar Service**

\$250 bar set-up fee

Includes bar set-up, bartender(s), glassware, napkins, garnishes, etc.

With this options we provide the alcohol being served and are charged at the prices below

## BEVERAGES

Soft Drinks: 2.50/each

Domestic Beer: 5/bottle

Imported Beer: 6/bottle

Wine (red or white): 8/glass

Wine corkage (per 750ml): 15/bottle

\*Food minimum must be met before tax and gratuity.