



WWW.WILDFLOUR-CATERING.COM

(541) 294-1073

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 15% gratuity charge.

Caprese Skewers \$1.50

Fresh Mozzarella, Basil & Heirloom Tomatoes

Tuscan Skewers \$1.75

Salami, Pepperoni, Mozzarella, Kalamata Olive, and Basil

Organic Chicken Skewers \$2.00

Organic Chicken breast and your choice of sauce: Teriyaki, Buffalo, or Barbeque

Cranberry-Brie Bites \$1.50

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

Pesto Crostini \$1.50

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

Caesar Salad Boats \$1.50

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

Asian Lettuce Wraps \$2.50

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 \$3.00

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



WWW.WILDFLOUR-CATERING.COM

(541) 294-1073

Entrées

All Entrées served with choice of Garden Salad or Caesar Salad & Wildflour's Fresh Baked Soft Rolls, or Two Rivers Rolls or Sourdough Rolls

Vegetarian Delight \$18.00

Wildflour's Hand-Made Pasta

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

Organic Chicken \$20.00

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

Nelson Family Farm Raised 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



WWW.WILDFLOUR-CATERING.COM

(541) 294-1073

Entrées Continued

Fresh Local Fish \$24.00

Sautéed Local Wild Caught Trout Filets
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

Local Grass-Fed Beef \$27.00

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 15% gratuity charge.*



WWW.WILDFLOUR-CATERING.COM

(541) 294-1073

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 15% gratuity charge.

Cupcakes \$1.50

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 \$2.50

Enjoy Fresh Assorted Berries, topped with a Crumble Top

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

Strawberry Shortcake \$3.50

An Old Fashioned Sweet Biscuit with two layers of Strawberries and topped with Chantilly Cream

Panna Cotta \$4.00

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

Flourless Chocolate Torte \$4.50

This naturally gluten free dessert is pure decadence topped with a Chantilly Cream accompanied by a Raspberry Sauce and Raspberry Garnish

Cheesecake \$5.00

Your choice of Lemon, Raspberry, or Apple Pie Cheesecake made with a Graham Cracker Crust