



Toast & Taste

RECEPTIONS

SAMPLE MENU

HORS D'OEUVRES

priced per dozen, 3 dozen minimum order per selection

SLEEPING BEAUTY DATES

Extra-large Medjool dates, Cascade Creamery's Sleeping Beauty cheese, crispy prosciutto *GF*

STUFFED BABY PORTOBELLOS

Choice of sweet Italian sausage, bell pepper, Mexican oregano, thyme, herbed triple cream or sun-dried tomato goat cheese, roasted garlic confit, garden fresh basil *GF*

THAI AHI WONTONS

Thai Lemongrass-ginger marinade, Ahi tuna, sweet chili, wasabi cream cheese, pickled red onion, micro greens

LOBSTER MANGO CEVICHE

Cold water lobster, mango, wild blueberries, sweet garden peppers

Dietary Notations: (V) Vegan, (GF) Gluten Free, (Nuts) Contains Nuts
Exclusive catering provided by Milestone Vineyard Events. Menu items and pricing are subject to change based on seasonality and availability. Venue fees not included. All event charges are subject to service charge and applicable sales tax.

Twilight DELIGHTS

EVENING SNACKS

priced per person

MINI SMOKEY MEATBALLS

Triple meat, triple cheese, alder-cherry smoked meatball, tomato vodka and chili-lime dipping sauces

LAMB SLIDERS

Lamb Merguez, feta, Greek vinaigrette, micro greens, harissa yogurt, cottage garlic and dill slider rolls

FLATBREAD PIZZA BITES

priced per pizza | 12 slices per pizza

TOMATO-VODKA SAUSAGE

Tomato-vodka sauce, spicy sausage, peppers, smoked gouda cheese

ROASTED MUSHROOM

Shallot jam, roasted PNW mushrooms, garlic confit, arugula, white balsamic dressing

GOAT CHEESE, FIG, PAPAYA

Rosemary-peppercorn goat cheese, fresh figs, spinach, papaya vinaigrette



Dietary Notations: (V) Vegan, (GF) Gluten Free, (Nuts) Contains Nuts

Exclusive catering provided by Milestone Vineyard Events. Menu items and pricing are subject to change based on seasonality and availability. Venue fees not included. All event charges are subject to service charge and applicable sales tax.



DESSERT BAR

Priced per person

CARAMEL PEAR HAND PIES

Rocky Pond Red Pears, apples, black currant, goat cheese, sour cream pastry

LINZER BARS

Toasted Hazelnut pastry, raspberry preserves, lattice dusted with confectioners' sugar

DOUBLE FUDGE BROWNIES

Chocolate twice in a decadent almost flourless fudgy brownie

MINI TARTLETS

Lemon curd with berries or chocolate, pecan, coconut

MINI CANOLI

traditional pistachio-chocolate filling, chocolate pearls

HAND CHURNED ICE CREAM AND SORBET

Choice of one

Huckleberry Ginger sorbet

White Peach Hibiscus sorbet

Lemon Bomb Sorbet

Cherry Whisky ice cream

Mocha Latte Crunch ice cream

Mint ice cream

Dietary Notations: **(V)** Vegan, **(GF)** Gluten Free, **(Nuts)** Contains Nuts

Exclusive catering provided by Milestone Vineyard Events. Menu items and pricing are subject to change based on seasonality and availability. Venue fees not included. All event charges are subject to service charge and applicable sales tax.



BEVERAGES

ROCKY POND ESTATE WINES

priced per bottle

Sparkling Champenoise Method

Glacial Treasure

Sauvignon Blanc

11 Dams Red Blend

Stratastone

Syrah

DOMESTIC & CRAFT BEER

For those who prefer hops over grapes, we are more than happy to provide our rotating beer list featuring classic domestic and local craft selections from a range of PNW breweries

NON-ALCOHOLIC

priced per gallon unless otherwise noted

SPA WATER

seasonal fruit and herb lightly scented water

CHERRY LIMEADE

House made limeade infused with cherry puree

BLACKBERRY LEMONADE

House made lemonade infused with blackberry puree

FULL BAR OPTIONS

Wine is our first love, but your event's spirit can soar with a variety of drinks, and we're thrilled to connect you with our trusted partners. Discover how local mobile bar services can offer a full bar experience as unique as your occasion.