

Ocean & Intaba Liff-Anderson  
Proprietors, FireWorks Restaurant  
541.754.6958

# FireWorks

RESTAURANT & CATERING

PO Box 1259, 1115 SE Third  
Corvallis, Oregon 97339  
[www.FireWorksCatering.com](http://www.FireWorksCatering.com)

## Catering Your Event with FireWorks

June 2010 Sample Menus



### Contact:

**Chef Intaba Liff-Anderson**

**Catering Director**

**541-754-6958**

**[manager@FireWorksCatering.com](mailto:manager@FireWorksCatering.com)**

## **Appetizer/Finger Food Buffet**

25 person minimum  
26-50, choose 6 items  
51-100 choose 8 items  
over 100 choose 10 items

Antipasto - Fire Roasted Seasonal Vegetables and Flatbread  
Assorted Wood Fired Wraps - Jerked Chicken, Smoked Salmon, Garden Veggie, Mideastern  
Dolmas - Grapeleaves stuffed with Rice, Pinenuts, Mint & Currants  
Harvest Platter - Local Fruits and Cheeses or Raw Veggies and Dips  
Potato Knishes with Honey Mustard Sauce  
Swedish Meatballs  
Seasonal Vegetable Frittata  
Quiches - Pancetta, Mushroom & Spinach, Smoked Salmon  
Bstilla - Veggie Turnovers  
Dill Puffs stuffed with Smoked Salmon Cream Cheese  
Chicken or Beef Satay  
Hummus, Olive Tapenade, Sundried Tomato Tapenade with Pita Breads  
Baked Brie with Crostini  
Fresh Spring Rolls  
Smoked Salmon Pizzette  
Rosemary Focaccia  
Guacamole, Salsa & Chips

Premium Finger Food Items: (additional charge per item)

Pepper Crusted Ahi  
Peach Glazed Smoked Pork  
Mini Crab Cakes with Kiwi Mango Salsa  
Pineapple Prawns with Mango Chipotle Glaze  
Gravlax - Salt Cured Pacific Wild Salmon

### **Dessert Option**

Lemon Creme Tartlets, Various Cookies, Double Fudge Brownie

### **Beverage Options**

Pacific Organic Coffees/Choice Organic Teas, Mineral Water  
Lavender Lemonade, Fruit Punch, Crystal Geyser Spritzers  
\*Beer, Wine & Cocktails (OLCC licensed bartender required, see following pages)

## A Festive Wedding Brunch

Fresh Seasonal Fruit

Blueberry Streusel Coffeecake

Choice of Frittata or Quiche

Spinach Mushroom Swiss

Potato Chive Cheddar

Smoked Trout with Gruyere

Pancetta Gouda

Asparagus

Oven Roasted Gold Potatoes with Chipotle Ketchup

Entree Option (see following page for entree suggestions)

Beverage Options

Coffee, Teas

Fresh Squeezed Orange Juice

Champagne/Fine Local Organic Wines\*

Sangria - Wine, Fresh Fruit Juice & Liqueurs

Passionfruit Mimosa - Passionfruit & Orange Juice, floated with Champagne\*

\* Alcohol service requires additional OLCC permitted bartender

## Wedding Dinner

### Choice Salad or Chilled Soup

Seasonal Mixed Green Salad with Choice Dressing  
Spinach Salad with Seasonal Fruit, Toasted Almonds and Gorgonzola Cheese  
Vine Ripe Tomatoes with Fresh Basil (seasonal)  
Cucumber Dill Soup  
Seasonal Melon Soup  
Fresh Tomato Gazpacho

### Choice Entree

#### Chicken

Tandoori Chicken  
Chicken Marsala  
Chipotle BBQ Chicken

#### Beef

Prime Rib Roast  
Chipotle BBQ Ribs  
Bourgonionne with Wild Mushrooms

#### Lamb

Grilled Shashlik Skewers  
Plum Stuffed Leg of Lamb  
Lamb Curry

#### Seafood

Nut Crusted Halibut (Note: market pricing applies to all seafood entrees)  
Salmon Concasse  
Grilled Tuna

#### Pork

Chilled Salmon Roulade with Lemon Remoulade  
Chile Verde  
Glazed Pork Loin

#### Vegetarian

Mole Tamales  
Seasonal Vegetable Frittata  
Grilled Stuffed Portobello  
Tempeh Berbere

### Choice of 2 Sides

Poblano Potato Cakes  
Roasted Red Pepper Polenta Cakes  
Nutty Rice Pilaf  
Wild Mushroom Risotto  
Grilled Seasonal Vegetables  
Garlic Sautéed Greens

### Choice of Dessert

Berry Shortcakes  
Seasonal Fruit Crisp or Cobbler  
Tiramisu  
Chocolate Mousse  
Lemon Poundcake with Fresh Fruit  
Frangipane  
Chocolate Layer Cake  
Assorted Cheesecakes

### Beverage Service

Pacifica Organic Coffee, Choice Teas  
Lavender Lemonade, Fresh Fruit Punch  
Beer, Wine & Cocktails (see next page)

## FireWorks Catering Beer & Wine List

*(Please see following page for Alcohol Service Policy)*

### Oregon Trail Craft Ales *(Corvallis' Favorite Brewery)*

We recommend Oregon Trail's "Party Pig" mini-kegs, which yield approximately 24 12-oz glasses. Varieties available:

***Wit Beir (wheat)    India Pale (IPA)    Brown Ale    Ginseng Porter***

### Fine Northwest Wines

Each 750 ml bottle yields approximately five 5-oz glasses. Case yield is 60 glasses.

#### *Vin Rouge*

- 2006 Temperance Hill Pinot Noir*** (Lumos, Oregon) sustainably grown, aromatic, silky mouth-feel
- 2004 Rogue Valley Syrah*** (Chateau Lorane, Oregon) rich, full-bodied, ripe plum, berry & cherry
- 2007 Pinot Noir*** (Tyee, Oregon) sustainably grown, raspberry, cherry, plum, herbal & smoky notes
- 2007 Pinot Noir*** (Chateau Lorane, Oregon) black cherry, berry, hints of tea, cedar, cassis, spice
- 2008 Cabernet Sauvignon*** (Hawk Crest, California) supple spicy fruit, firm finish
- 2007 Merlot NSA*** (Badger Mountain, Columbia Valley) spicy pear, soft oak, palate of ripe berry

#### *Vin Blanc*

- 2007 Chardonnay*** (Chateau Lorane, Oregon) hints apple, pear, citrus, vanilla, toasty, nutty oak
- 2008 Pinot Gris*** (Chateau Lorane, Oregon) dry, crisp fruity style, hints of tangerine & mandarin
- 2008 Pinot Gris*** (Territorial, Oregon) pear aromas, round mouth-feel, well-balanced
- 2009 Riesling*** (Territorial, Oregon) aromatic, seductive, off-dry style
- 2007 Gewurztraminer*** (Tyee, Oregon) ripe citrus, spicy, floral, nuances of honey and cinnamon
- 2008 Pinot Blanc*** (Tyee, Oregon) crisp dry wine with fine citrus aromas with good acidity

#### *Sparkling & Dessert Wine*

- Cava Brut Champagne*** (Cristalino, Spain) delightful dry sparkling cava, a perfect match for seafood
- Blackberry Honeywine*** (Honeyrun, California) delightful mead, a taste of the summer harvest

### Cocktail Service

FireWorks can bring cocktails to your event, ranging from well drinks to top shelf martinis, custom infused liquors and more! Inquire about details.

### **Alcohol Service Policy**

**Liability and state liquor laws require that FireWorks Catering must supply and serve all alcohol.** Exception: Client's own wine may be served with a per bottle corking fee retained to cover Caterer's liability insurance and liquor licensing expenses.

Client may choose beer and wine from Caterer's beverage list. Additionally, we have a wide choice of vendors who offer Northwest microbrews and wines.

Wineries may require their own wine be served. Please check with your venue regarding site-specific alcohol policies.

All draft beer kegs ordered are purchased in full, with no refund for partial or unused kegs. At the end of the event, Client may remove only unopened wine bottles/cases. No open alcohol bottles or kegs may leave the event with Client.

OLCC prohibits service of alcohol to guests under 21 years of age or to any person visibly intoxicated. FireWorks Catering strictly adheres to all laws and regulations pertaining to the sale and service of alcoholic beverages. We appreciate your understanding and cooperation in preventing sales and consumption of alcohol by minors and intoxicated individuals.

All liquor service requires additional OLCC permitted bartenders at \$12 per hour per server, 4 hour minimum. Alcohol may be served at a bar counter or at guest tables, depending on style of service desired. Exact number of bartenders required will be based upon service style and total number of guests at event.

### **Additional Costs**

Service Staff (number required will be based upon service & size of event) @ \$12/hour, 4 hour minimum

Caterer will contract for rental of Tables & Chairs/China/Flatware/Napkins/Glassware. (Client will select pattern and colors of china, etc.) Caterer will charge client for rental charges plus handling fee of 10% of rental total.

Travel outside Corvallis/Philomath area \$0.75/mile/vehicle

Gratuuity - 20% added to Food/Beverage Total

Some local facilities charge a percentage on total food and beverage provided. FireWorks Catering will collect this fee and pay the facility. Outdoor facilities and those with no kitchen access incur a 10% surcharge on food due to increased difficulties in service and sanitation.

### **Food Quantity**

Caterer ensures sufficient food will be available for the agreed number of guests for the duration of service. Due to Health Department food safety regulations, any remaining food at end of event must return with Caterer.

### **Deposit & Payment**

Preferred payment is by cash or check written to "FireWorks Restaurant". Charge card payment will be accepted with an additional 5% convenience fee.

\$300 nonrefundable deposit and signed contract required to reserve the date.

50% deposit required two weeks prior to event, with a guarantee of number of guests. Balance is due at the event, immediately following completion of service. Less than two weeks prior, up to 10% guests may be added, but none subtracted from total.

Cancellation less than two weeks prior to event will forfeit 50% deposit. Full payment is required for any cancellation that occurs less than 48 hours before the event.