



blueacre seafood

\$20 Lunch Menu (per person)

(guests will choose from the following selections on the day of the event):

Appetizer

(choice of)

Alaskan Razor Clam Chowder

rustic vegetables | scallions | apple smoked bacon

Hearts of Romaine Caesar Salad

charred lemon vinaigrette | parmesan | fennel croutons

Entrees

(choice of)

Ritzy Alaskan Ling Cod

buttered crumb topping | old bay aioli | whipped potatoes

Smothered Draper Valley Farms Chicken Breast

sautéed peppers & onions | melted provolone cheese | brabant potatoes

Medwell's Salad

kalamata olives | pepperoncini | red wine vinaigrette | roma tomato | cucumber

Handmade Vegetable Ravioli

house made pasta | seasonal vegetables | shaved pecarino pepato

Beverage Selection

(refills available upon request)

“On the Gun” Jones Soda

cola | diet cola | lemon-lime

Starbucks Drip Coffee

Assorted Tazo Teas



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\$25 Lunch Menu (per person)

(guests will choose from the following selections on the day of the event):

Appetizer

(choice of)

Alaskan Razor Clam Chowder

rustic vegetables | scallions | apple smoked bacon

Hearts of Romaine Caesar Salad

charred lemon vinaigrette | parmesan | fennel croutons

Entrees

(choice of)

Ritzy Alaskan Ling Cod

buttered crumb topping | old bay aioli | whipped potatoes

Smothered Draper Valley Farms Chicken Breast

sautéed peppers & onions | melted provolone cheese | brabant potatoes

Medwell's Salad

kalamata olives | pepperoncini | red wine vinaigrette | roma tomato | cucumber

Handmade Vegetable Ravioli

house made pasta | seasonal vegetables | shaved pecarino pepato

Dessert

(choice of)

Bittersweet Chocolate Mousse

cocoa nib streusel

Olympic Mountain Seasonal Sorbet

Beverages

(refills available upon request)

"On the Gun" Jones Soda

cola | diet cola | lemon-lime

Starbucks Drip Coffee

Assorted Tazo Teas



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\$30 Lunch Menu (per person)

(guests will choose from the following selections on the day of the event):

Appetizer

(choice of)

Alaskan Razor Clam Chowder

rustic vegetables | scallions | apple smoked bacon

Organic Baby Lettuce Salad

seasonal fruit | lavender infused goat cheese | candied walnuts

Entrees

(choice of)

Wild Alaskan Salmon

port soaked cherries | cracked rosemary | smoked almond brown butter

Ritzy Alaskan Ling Cod

buttered crumb topping | old bay aioli | whipped potatoes

Smothered Draper Valley Farms Chicken Breast

sautéed peppers & onions | melted provolone cheese | brabant potatoes

New York Strip Steak

crispy onion salad | sauce robert | mashed potatoes

Dessert

(choice of)

Bittersweet Chocolate Mousse

cocoa nib streusel

Chocolate Pecan Pie

bourbon chantilly

Olympic Mountain Seasonal Sorbet

Beverages

(refills available upon request)

“On the Gun” Jones Soda

cola | diet cola | lemon-lime

Starbucks Drip Coffee

Assorted Tazo Teas



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\$40 Lunch Menu (per person)

(guests will choose from the following selections on the day of the event):

Appetizer

(choice of)

Alaskan Razor Clam Chowder

rustic vegetables | scallions | apple smoked bacon

Organic Baby Lettuce Salad

seasonal fruit | lavender infused goat cheese | candied walnuts

Entrees

(choice of)

Wild Alaskan Salmon

port soaked cherries | cracked rosemary | smoked almond brown butter

Three Peppercorn Crusted #1 Hawaii Ahi Tuna

buttered crumb topping | old bay aioli | whipped potatoes

Smothered Draper Valley Farms Chicken Breast

whipped potatoes | frizzled leeks | sauce au poivre

New Yew Strip Steak

Crispy onion salad | sauce robert | mashed potatoes

Dessert

(choice of)

Individually Baked Seasonally Inspired Fruit Tart

vanilla ice cream | coulis

Chocolate Pecan Pie

bourbon chantilly

Orange-Anise Mascarpone Cheesecake

pinenut short bread

Beverages

(refills available upon request)

“On the Gun” Jones Soda

cola | diet cola | lemon-lime

Starbucks Drip Coffee

Assorted Tazo Teas



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Horsd'Oeuvres

(all platters contain 20 pieces)

PACIFIC N.W. OYSTERS ON THE HALF SHELL \$60.00

fresh horseradish | cocktail sauce | mignonette

DUNGENESS CRAB POPPERS \$60.00

scallions | sauce louis

BEEF TENDERLOIN TIRADITO \$60.00

choclo | cancha | shaved fenne salad | aji amarillo

THE ULTIMATE JUMBO LUMP DUNGENESS CRAB CAKES \$140.00

mirliton salad | tangy mustard lime sauce

JUMBO GULF SHRIMP COCKTAIL \$80.00

fresh horseradish | cocktail sauce

ROASTED CAULIFLOWER & CAMBOZOLA FRITTERS \$50.00

fonduta | green apple chutney | allepo chili

HOUSE SMOKED SALMON RILLETTE \$60.00

crostini | shaved fennel salad | herb emulsion

BLUEACRE DEVEILED EGGS \$40.00

(ADD DUNGENESS CRAB \$60.00)

grain mustard | old bay | parsley

HOUSE SMOKED SALMON POTATO SKINS \$60.00

traditional garniture

SWEET CORN & SERRANO CHILE FRITTERS \$50.00

tiger sauce | piquillo peppers | aleppo chile

DUNGENESS CRABMEAT STUFFED MUSHROOMS \$100.00

melted provolone

HAND STRETCHED MOZZARELLA CROSTINI \$50.00

cherry tomato | fresh basil | tuscan olive oil

ASSORTED SATAYS

chicken \$40 | beef \$50 | shrimp \$60 | peanut dipping sauce

#1 SASHIMI GRADE YELLOWFIN TUNA POKE \$60.00

crispy corn tortilla | pickled ginger | wasabi | soy emulsion

SEASONAL VEGETABLE SELECTION \$45.00

ASSORTED FARMSTEAD CHEESE SELECTION \$60.00

FRESH FRUIT SELECTION \$45.00

THE GRAND SHELLFISH PLATTER \$140.00

serves 8 guests

jumbo gulf shrimp | oysters on the half shell | mussels | clams | dungeness crab | maine lobster



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Dessert

(all platters contain 12 pieces)

(please select one flavor per every dozen)

CUPCAKES

double chocolate | white velvet | lemon chiffon

\$36 / Mini Cupcakes or \$48 / Large Cupcakes

MUFFINS

pumpkin & cream cheese | morning glory | blueberry bumble

\$36 / Mini Muffins or \$48 / Large Muffins

TRUFFLES \$36.00

bittersweet chocolate | white chocolate

MINI ECLAIRS \$36.00

bavarian cream | bittersweet chocolate mousse | white chocolate cream

MINI TARTS & PIES \$36.00

pecan pie | fresh fruit tarts | lemon meringue tart

CAKES

coconut | strawberry bagatelle | carrot | chocolate mousse cake | tuxedo cake
chocolate raspberry mousse | german chocolate | tiramisu

\$100 / Quarter Sheet (3 x 9)

(serves between 14-24 guests)

\$125 / Half Sheet (13 x 18)

(serves between 30-40 guests)