



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

**Steak Frites**

marinated double r ranch n.y. strip | buerre maître'd | fried 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

**Steak Frites**

marinated double r ranch n.y. strip | buerre maître'd | fried 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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**Hors d'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

**THE AMUSEE \$15/per person**

jumbo gulf shrimp | oysters on the half shell | beef tenderloin tiradito | yellowfin tuna poke

**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**

bailey's irish cream | bittersweet chocolate | salted lavender | hazelnut & milk 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 | lemon velvet  
tuxedo | 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)