



MY VICE
Catering & Events

Wedding Menu

Cocktail Hour

Heirloom Tomato Bruschetta - on toasted baguette with
goat cheese, basil & balsamic reduction

Ahi-Ceviche - avocado, onion, lime, & jalapeño in a
crispy phyllo cup

Artichoke Pinwheels - artichoke, spinach, jalapeño &
parmesan baked in a baked puff pastry

Entrées

◀ **Chimichurri Chicken** - marinated overnight in our house spice
blend, smoked and topped with fresh chimichurri

Grilled Northwest Rockfish - topped with lemon, caper & dill
beurre blanc, pickled red onions & micro greens

Sides

Rosemary Smashers - baby potatoes tossed in olive oil, rosemary and
garlic, slightly smashed, topped with chive and lemon zest

Grilled Asparagus - with garlic, chili flakes, lemon & Romano cheese

Roasted Carrots - topped with balsamic reduction, pistachios & herbs

Salad

Oregon Green Salad - Mixed greens, toasted hazelnuts, Oregon blue
cheese, red onion & fennel tossed in a blackberry vinaigrette

menu also includes freshly baked dinner rolls & whipped butter