

WINTER 2008

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THE ART OF
DANA TARTAGLIA

DINING AND LODGING
IN CANNON BEACH

SOUTHERN OREGON
MICROBREWRIES

BEFORE THE

"I do"

SAMPLE MENUS, CAKES
AND PLANNING TIPS



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ON RECYCLED STOCK WITH 10% POST-CONSUMER WASTE.



Something Delicious

Before saying “I do”, the big day is often months in the making—from finding the perfect wedding dress to choosing the cake and everything in between. Southern Oregon is no stranger to a robust wedding season; many travel here from afar to celebrate their dream day.

Focusing on food, we’ve compiled a sampling of wedding menus from local restaurants and caterers. In addition we’ve consulted a local cake designer on how to choose the perfect cake for a perfect day.

And for those who need help on planning their perfect day, wedding planner Kathy Alexander of The Wedding Corner, provides wedding planning 101 and helpful money-saving tips.



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MENU PHOTOGRAPHY BY JERRY CLARKSON



AROMA CAFÉ, THE MOBILE GOURMET Known for its diverse menu and amazing customer service, Aroma Café caters everything from weddings to intimate gourmet picnics from their location in Grants Pass. Owners Alex and Florence Nikas both come from families drenched with restaurant and catering experience. Between the two, they bring Greek, Italian and Brazilian flare to their menus, creating new dishes as well as perfecting longstanding family recipes. All of the ingredients are prepared fresh on site in their gourmet mobile kitchen (hence the company name) to ensure the freshest quality culinary experience. The pair is also opening a private wedding venue at their ranch in Grants Pass, with a grand opening in spring of 2009.

Paste of Classics Buffet

HORS D' OEUVRES

Spanakopita

spinach and feta cheese wrapped in filo dough

Stuffed Mushrooms

with Three Cheeses and Pine Nuts

Tomato, Artichoke and Olive Bruschetta

Cornmeal Bellinis

with smoked salmon and cream fresh

SALADS AND STARTERS

Baby Green Salad

with pears, gorgonzola cheese, candied pecans and homemade vinaigrette

Antipasto

with sliced Italian meats, cheeses, marinated asparagus spears, artichoke hearts, olives, roasted peppers and various fresh grilled veggies

Spinach Salad

with hardboiled egg, bacon, tomatoes, mushrooms and red onions

Crusty bread

ENTREES

Cornish Game Hen

infused with mango and garlic butter

Rotelli Pasta

with sun dried tomatoes, fresh basil pesto and artichoke hearts

Slow Smoked Prime Rib Roast

with rosemary, basted in herb butter

SIDE DISHES

Caramelized Onion and Blue Cheese Mashed Potatoes

Orzo Pasta with creamy garlic and Parmesan cheese

Sautéed Baby Carrots with tarragon butter sauce

Sweet corn succotash with bacon, onions, tomatoes, okra, basil and peas

DESSERTS

Seasonal fruit salad

Chocolate Fountain with homemade marshmallows and graham crackers

Chocolate Brazilian bon bons drizzled with tart cherry liqueur

Brulee cheesecake with seasonal berries

RECOMMENDED WINE PAIRINGS

Hors d'oeuvres all paired with

Longsword Vineyards Prosecco

Cornish game hens paired with **Del Rio Vineyards Pinot Gris**

Rotelli pasta paired with **Edenvale Viognier**

Prime rib paired with **Applegate Red Vineyards Cabernet**

ASHLAND SPRINGS HOTEL An oasis of gentility and charm in the beautiful Rogue River Valley, Ashland Springs Hotel is a great choice to host your wedding and reception. The hotel offers 5,700 square feet of banquet space ideal for rehearsal dinners, bridal showers, wedding ceremonies and receptions for up to 200 guests. It also boasts two ballrooms, the enchanting Crystal room available for private events up to 70 people, the palm-filled Conservatory, and an English garden filled with exquisite flowers and plants. Two luxurious rooms for smaller gatherings often serve as the perfect bridal room, allowing brides to get ready and enjoy time with bridesmaids.

Ashland Springs Hotel certified wedding coordinator Gina DuQuenne came from Los Angeles and offers over 15 years of wedding planning and event coordinating experience. Her weddings have been featured on MTV, "Platinum Weddings" TV show, and in In Style magazine. Ashland Springs Hotel banquet menus feature organic selections and local wines. Below are sample entrée choices for a plated meal.



Ashland Springs Hotel

ENTREES

Painted Hills Flatiron Steak
with tarragon demi-glace,
mashed Yukon gold potatoes
and the chef's selection of fresh seasonal vegetables pairs

or

Grilled Filet of Salmon with herb vinaigrette,
wild rice pilaf and the chef's selection of fresh seasonal vegetables

RECOMMENDED WINE PAIRINGS

Steak paired with
RoxyAnn Claret from the Rogue Valley
Salmon paired with
Weisinger's Syrah from the Ashland winery

Prices per plate are \$35 for the steak entrée and \$29 for the salmon entrée. Ashland Springs Hotel catering services also offer elegantly designed buffets that range in price from \$27 to \$34 per person. For more information, contact Ashland Springs Hotel at 541-488-1700 or visit them online (including a wedding video) at www.ashlandspringshotel.com or call Gina DuQuenne at 541-488-1700 ext. 1006.

HELENA DARLING CATERING presents the best of the Rogue Valley through innovative, beautiful meals inspired by the farms and fields of the area. A 20-year veteran of the restaurant and catering profession, Chef Helena creates cuisine that is confident, unique and extraordinarily flavorful. She began regularly preparing meals for her family and farm crew at the age of ten and hasn't stopped since. Helena Darling Catering provides a large variety of meals ranging from unique barbecues to wedding buffets to multi-course wine and food affairs. The menu below is a popular large gathering buffet dinner filled with local herbs and vegetables. Colorful and fresh, it is great for a crowd.



A Wedding Supper in the Beautiful Rogue Valley

APPETIZERS

Chive Roast Wild Salmon and Artichoke Crostini

Crater Bleu and Smoked Pear Torta
on thyme toasted pitas

Oyster Mushroom Cap Shooters
with truffled red wine and rosemary elixir

Local Spinach Filo Purses on dilled roast vegetable slaw

DINNER

Fennel and Juniper Cured Northwest Chicken
with rosemary and thyme

Baked Penne
with chive oil, fresh spinach, garlic roast carrots and Parmigiano

Wild and Tame Mushroom and Potato Strudel
with crispy shallots

Organic Green Salad
with goat cheese, roast olive and whole grain croutons
in creamy dill and red onion dressing

Fresh Bread with chive butter

DESSERT

Caramel Roast Pear and Coffee Honey Butter Cream Wedding Cupcakes
with fresh raspberries

RECOMMENDED WINE PAIRINGS

Cowhorn Vineyard Rousanne 2006

Solaro Two Sisters Syrah 2005

John Michael Champagne Cellars Blanc de Blanc

The price range for this menu is \$35 to \$45 per person. Helena Darling catered meals start at \$10 per person and are customized for individual desires. For more information contact Helena Darling Catering at 541-482-1105 or 541-754-9280, or visit them on the web at www.helenadarling.com.

JACKSONVILLE INN AND DINNER HOUSE Family owned for over 30 years, the Jacksonville Inn was built in 1861 and is listed in the National Historic Register. Two of the past three presidents have even dined at and been catered to by the Inn. The catering department specializes in creating custom menus for a variety of events, in particular weddings. Manager and Event Planner Platon Mantheakis is a strong believer in sensible budgeting of weddings and uses locally grown, organic, sustainable and fresh farm products in creating a tantalizing meal for guests. "My overall philosophy on weddings is to give my brides a reasonably priced event that would benefit them and their families much more than a budget busting extravaganza," he says. Below is a sample buffet style menu for one of Jacksonville Inn's repertoire of choices.



Buffet Bliss

Mini Chevre Tarts

Bite size pastry tarts filled with Sterling Creek chevre and fire roasted peppers

Pancetta wrapped prawns

Rosemary skewered jumbo prawns wrapped in Italian bacon

Polenta Fritters

Crisp polenta fritters with Gorgonzola, plum tomatoes and roasted garlic

Chicken Satay

Thai-style chicken kabobs with spicy peanut sauce

Asian Lime Ribs

rubbed with Thai spices, slow roasted, and glazed with hoi sin lime-pepper sauce

Hazelnut Meringue

Three layers of hazelnut meringue filled with whipped cream and fresh raspberries

Blushing Pear Brûlée

Local pears poached with Australian port, stuffed with Oregon cranberries, brûléed and served with cranberry port sauce and homemade vanilla bean gelato

RECOMMENDED WINE PAIRINGS

Chevre Tarts and Pancetta Prawns paired with 2006 Valley View Anna Maria Viognier

Polenta Fritters paired with 2006 RoxyAnn Pinot Gris

Chicken Satay paired with 2006 St. Innocent Pinot Noir

Lime Ribs paired with 2004 Red Lilly Tempranillo

Desserts paired with Madrone Mountain LBV Port
and RoxyAnn Hillcrest Sweet Pear Wine

The price range for this menu is \$15 to \$20 per person. With so many aspects involved in an off-site catering, it usually takes a consultation with Mr. Mantheakis to arrive at the final figure. For more information contact the Jacksonville Inn at 800-321-9344 or visit them on the web at www.jacksonvilleinn.com.

QUALITY CATERING A full service catering company, Quality Catering offers services for indoor and outdoor events. Catering in the Rogue Valley since 1995, they have satisfied thousands of clients from small groups of 20 up to 3,000 people. In addition, Quality Catering offers a full bar or a beer and wine bar, a state of the art mobile barbecue and the ability to travel anywhere in Southern Oregon. Talented chefs prepare delicious, creative food using fresh, local ingredients whenever possible. They are eager to work with couples to create wild and unique menus. Below is a sample of one of their elegant sit-down menus.



Elegant Wedding Dinner

Salad of Wild Organic Greens
with candied walnuts, feta cheese, shaved red onion,
sun-dried cranberries and raspberry-balsamic vinaigrette

ENTRÉE

choice of

Hickory Smoked Hanger Steak
with port wine demi-glace and roasted garlic,
garlic mashed potatoes, steamed asparagus

or

Roasted King Salmon
with crispy shoestring potato crust, dijon cream sauce and balsamic drizzle,
sun-dried tomato and Parmesan polenta, glazed baby carrots

DESSERT

Grand Marnier Crème Brûlée

RECOMMENDED WINE PAIRINGS

Salad paired with **Viognier**

Hanger steak paired with a good **Cabernet Sauvignon**

Roasted King salmon paired with a good **Oregon Pinot Noir**

Dessert paired with **Late Harvest Riesling**

Prices vary by season. For more information, contact Quality Catering at 541-773-2449 or visit them on the online at www.quality-catering.com.