

BUTTERFLY



gracious tastes

LEAFY GREENS choose one...

Classic Garden greens, tomatoes, cucumbers, carrots + white balsamic vinaigrette **G V**, parmesan peppercorn ranch **V G**

Classic Caesar romaine, parmesan, focaccia croutons, house-made Caesar dressing

Grilled Peach + Fig greens, crisped prosciutto, white balsamic vinaigrette **G D** ✨

Oregon Berry spinach, blueberries, strawberries, toasted pecan, feta, red onion, berry balsamic vinaigrette **V G** ✨

Orchard Harvest greens, dried cherries, crumbled chevre, toasted pumpkin seeds, roasted yellow beets, red onion, maple vinaigrette **V G**

MAIN ENTREES choose one or two...

Herb-Marinated Grilled Tri Tip house-made steak sauce **G D** horseradish cream **G** +\$2

Nitro Stout Beef Short Rib dark onion demi-glace, crispy onion **G D** +\$2

Blackened Salmon pineapple jalapeno salsa **G D** +\$2

Rosemary-Roasted Salmon orange balsamic butter sauce **G** +\$2

Whole Salmon sides house spice rubbed salmon with dill ceme fraiche and chimmichurri gf / df

Pan-Seared Cod artichokes, capers, roasted grape tomatoes, white wine butter sauce **G** +\$1

Bourbon Balsamic Grilled Chicken honey bacon glaze **G D**

Chicken Saltimbocca prosciutto, fontina, sage beurre blanc **G**

Herb-Marinated Grilled Pork Loin cherry mostarda -or- red wine + crispy onion **G D**

Sweet Italian Sausage Lasagne ricotta, mozzarella, parmesan, marinara

Harvest Vegetable Napoleon roasted farm-fresh vegetables, fontina, polenta, crispy leek **V G**
vegan entrees on request for up to 5% of your guest count

ROOTS | GRAINS | VEG choose two...

Rosemary Garlic Roasted Potatoes **V G**

Sea Salt Garlic Fingerling Potatoes **V G**

Au Gratin Potatoes **V**

Lemon-Roasted Asparagus **V G** ✨

Honey-Roasted Rainbow Carrots **V G**

Roasted Brussels Sprouts candied pecans **V G** ✨

Green Beans smoked bacon + shallots **G D** OR roasted red pepper + mushrooms **V G**

Asiago-Whipped Potatoes **V G**

Smashed Red Skin Potatoes **V G**

Hazelnut Rice Pilaf cherry, thyme **V G**

Sauteed Seasonal Vegetables **V G**

Herb-Roasted Root Vegetables **V G** ✨

also includes...

House Focaccia + butter

Beverage Service | Buffet Signage | Professional Service Staff

single entree | 50-74 guests 32.00 | 75-149 30.00 | 150+ 28.00

dual entree | 50-74 guests 41.00 | 75-149 39.00 | 150+ 37.00

G Gluten Free **V** Vegetarian **V** Vegan **D** Dairy-Free ✨ Seasonal

smokin' forks casual buffet

MAIN ENTREES choose one or two...

Marinated Grilled Flank Steak corn, poblano, cilantro and tomato relish **G D** +\$2

Texas-Style Mesquite Smoked Brisket dill pickle chips, honey bourbon bbq sauce **G D** +\$1

BBQ Babyback Pork Ribs quarter racks with honey bourbon bbq sauce **G D**

Slow-Smoked Pulled Pork sesame buns, dill pickle chips, bourbon molasses bbq sauce **G D**

Premium Beef Burgers and Hot Dogs sesame buns, cheddar and swiss, green leaf lettuce, tomatoes, onion, condiments

Lemon and Rosemary Grilled Chicken Thighs **G D**

ROOTS | GRAINS | VEG choose three...

Strawberry Spinach greens, toasted pecan, feta, red onion, berry balsamic vinaigrette **V G**

Classic Garden Salad tomato, cucumber, carrot + white balsamic vinaigrette **V G** parmesan peppercorn ranch **V G**

American Style Slaw **V G**

Red Skin Potato Salad **V G**

French Potato Salad red skin potatoes, green olives, light dill vinaigrette **V G**

American-Style Macaroni Salad **V G**

Macaroni and Cheese **V**

BBQ Baked Beans with applewood-smoked bacon **G D** -or- without **V G**

Heirloom Tomato Salad red onion, cider vinaigrette **V**

Fresh Vegetable Crudite with seasonal dip duo **V G**

Fresh Summer Fruit Salad **V G**

also includes...

House Corn Bread butter + honey

Lemonade + Iced Tea | Buffet Signage | Professional Service Staff

single entree | 50-74 guests 30.00 | 75-149 guests 28.00 | 150+ guests 25.00

dual entree | 50-74 guests 37.00 | 75-149 guests 35.00 | 150+ guests 32.00

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