

# gracious tastes

#### LEAFY GREENS choose one...

peppercorn ranch  $\mathbf{V}$ 

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

Grilled Peach + Fig greens, crisped prosciutto, white balsamic vinaigrette 🕝 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 🕝

#### MAIN ENTREES choose one or two...

Nitro Stout Beef Short Rib dark onion demi-glace, crispy onion 6 0 +\$2

Blackened Salmon pineapple jalapeno salsa 6 0 +\$2

**Rosemary-Roasted Salmon** orange balsamic butter sauce **6** +\$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 +\$1

Bourbon Balsamic Grilled Chicken honey bacon glaze © **1** 

Chicken Saltimbocca prosciutto, fontina, sage beurre blanc 6

Herb-Marinated Grilled Pork Loin cherry mostarda -or- red wine + crispy onion @ •

**Sweet Italian Sausage Lasagne** ricotta, mozzarella, parmesan, marinara

Harvest Vegetable Napoleon roasted farm-fresh vegetables, fontina, polenta, crispy leek 🛈 🜀

vegan entrees on request for up to 5% of your guest count

## ROOTS | GRAINS | VEG choose two...

Rosemary Garlic Roasted Potatoes 😲 🕝

Sea Salt Garlic Fingerling Potatoes 🔱 🕝

Au Gratin Potatoes V

Lemon-Roasted Asparagus 🔱 🜀 🌣

Honey-Roasted Rainbow Carrots V 🕝

Hazelnut Rice Pilaf cherry, thyme **(**) **(** Sauteed Seasonal Vegetables 0 6

Asiago-Whipped Potatoes **V G** 

Smashed Red Skin Potatoes **V G** 

Herb-Roasted Root Vegetables 🔰 🕝 🔅

Roasted Brussels Sprouts candied pecans **(U) (G) (E)** 

Green Beans smoked bacon + shallots 🕝 D OR roasted red pepper + mushrooms 🔰 🕝

### 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

🜀 Gluten Free 🔍 Vegetarian 🕡 Vegan 🔟 Dairy-Free

☆ Seasonal



# smokin' forks casual buffet

#### MAIN ENTREES choose one or two...

Texas-Style Mesquite Smoked Brisket dill pickle chips, honey bourbon bbg sauce @ 0 +\$1

BBQ Babyback Pork Ribs quarter racks with honey bourbon bbg sauce 6 0

Slow-Smoked Pulled Pork sesame buns, dill pickle chips, bourbon molasses bbg sauce 🜀 D

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

Lemon and Rosemary Grilled Chicken Thighs 6 0

# ROOTS | GRAINS | VEG choose three...

Strawberry Spinach greens, toasted pecan, feta, red onion, berry balsamic vinaigrette **V 6** 

Classic Garden Salad tomato, cucumber, carrot + white balsamic vinaigrette ♥ ᠖ parmesan

peppercorn ranch  $\overline{\mathbf{V}}$ 

American Style Slaw 🕝

Red Skin Potato Salad 🕠 🜀

French Potato Salad red skin potatoes, green olives, light dill vinaigrette U @

American-Style Macaroni Salad 🕡 🌀

Macaroni and Cheese V

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

Heirloom Tomato Salad red onion, cider vinaigrette V

Fresh Vegetable Crudite with seasonal dip duo V 6

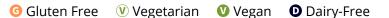
Fresh Summer Fruit Salad 🕡 🕝

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





<sup>☆</sup> Seasonal