

# BUFFET



# gracious tastes

## LEAFY GREENS choose one...

**Classic Garden** greens, tomatoes, cucumbers, carrots + champagne vinaigrette **G** **V** **G**, 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, apples, dried cherries, pecans, parmesan, champagne vinaigrette **V** **G**

## MAIN ENTREES choose one or two...

**Herb-Marinated Grilled Tri Tip** house-made steak sauce **G** **D** horseradish cream **G**

**Nitro Stout Beef Short Rib** dark onion demi-glace, crispy onion **G** **D**

**Blackened Salmon** pineapple jalapeno salsa **G** **D**

**Rosemary-Roasted Salmon** orange balsamic butter sauce **G**

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

**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 28.00 | 75-149 26.00 | 150+ 24.00

dual entree | 50-74 guests 36.00 | 75-149 34.00 | 150+ 32.00

**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** add 2.00 per guest

**Smoked Peppercorn Brisket** bourbon peach chutney **G D**

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

**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 + champagne 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 26.00 | 75-149 guests 24.00 | 150+ guests 22.00

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

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