

gracious tastes

LEAFY GREENS choose one...

Classic Garden greens, tomatoes, cucumbers, carrots + champagne vinaigrette 3 v, ranch v 3

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

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

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 W o

MAIN ENTREES choose one or two...

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

Nitro Stout Beef Short Rib dark onion demi-glace, crispy onion © •

Blackened Salmon pineapple jalapeno salsa 6 0

Rosemary-Roasted Salmon orange balsamic butter sauce @

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

Bourbon Balsamic Grilled Chicken honey bacon glaze @ •

Chicken Saltimbocca prosciutto, fontina, sage beurre blanc @

Herb-Marinated Grilled Pork Loin cherry mostarda -or- red wine + crispy onion [6] 10

Sweet Italian Sausage Lasagne ricotta, mozzarella, parmesan, marinara

Harvest Vegetable Napoleon roasted farm-fresh vegetables, fontina, polenta, crispy leek ① 6 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 🕝 Roasted Brussels Sprouts candied pecans **(U) (G) (E)**

Asiago-Whipped Potatoes **V G** Smashed Red Skin Potatoes **W 6**

Hazelnut Rice Pilaf cherry, thyme **(**) **(**

Sauteed Seasonal Vegetables 0 6

Herb-Roasted Root Vegetables 0 6 🔅

also includes...

House Focaccia + butter

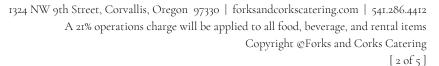
Beverage Service | Buffet Signage | Professional Service Staff

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

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

Vegan Dairy-Free

☆ Seasonal





smokin' forks casual buffet

MAIN ENTREES choose one or two... Marinated Grilled Flank Steak corn, poblano, cilantro and tomato relish (3) add 2.00 per guest Smoked Peppercorn Brisket bourbon peach chutney 🜀 🛈 Texas-Style Mesquite Smoked Brisket dill pickle chips, honey bourbon bbq sauce 🕝 D BBQ Babyback Pork Ribs quarter racks with honey bourbon bbg sauce 6 0 Slow-Smoked Pulled Pork sesame buns, dill pickle chips, bourbon molasses bbq sauce @ 0 Premium Beef Burgers and Hot Dogs sesame buns, cheddar and swiss, green leaf lettuce, tomatoes, onion, condiments Lemon and Rosemary Grilled Chicken Thighs @ 0 ROOTS | GRAINS | VEG choose three... Strawberry Spinach greens, toasted pecan, feta, red onion, berry balsamic vinaigrette V o Classic Garden Salad tomato, cucumber, carrot + champagne vinaigrette 👽 🎯 parmesan peppercorn ranch (V) G American Style Slaw 🔍 🜀 Red Skin Potato Salad V 6 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 **@ ••** or- without **•• ••** 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 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



☆ Seasonal