





## **BOARDS + PLATTERS**

**Artisan Cheeseboard** boursin | Oregon blue | assorted OSU Beaver cheese | dill havarti | Tillamook cheddar | smoked gouda | dried fruit | toasted nuts **(V) (G)** + crackers **7.25** 

Lemon-Poached Jumbo Shrimp traditional cocktail sauce @ 7.50 | 4 pc per guest

Farm + Field Platter sharp cheddar beer spread with salt roasted baby potatoes, grilled zucchini and asparagus, fresh bell pepper and celery spears, house pickled carrots and yellow beets ♥ ⑤ \*substitute vegan roasted eggplant-tahini spread upon request\* 4.25

Seasonal Fruit Market Platter seasonal melon, berries, and pineapple @ 0 3.75

**Caprese Herbed Chicken Platter** marinated chicken breast, heirloom tomato salad, with basil, fresh mozzarella, balsamic reduction, lemon thyme aioli, served with focaccia bread **V 7.50** 

# DIPS + SPREADS served with bread/crostini/crackers...

Signature Whiskey Caramel Havarti warm nutty whiskey caramel on a creamy havarti wedge ♥ ⓒ + artisan crackers 3.50

**Seafood Parmesan Dip** shrimp, crab, parmesan, green onion, cream cheese with baguette **3.50 Lemony Bacon Artichoke Dip** cooked bacon bits, chopped artichoke, cream cheese, sour cream, mozzarella with baguette **© V 3.50** 

**Oregon Smoked Salmon Pate** house spice rubbed salmon, capers, cream cheese, caramelized onions, cornichons **3.50** 

**Layered Greek Dip** a creamy yogurt lemon-rosemary base topped with cucumber, tomato, red onion, kalamata olive and red pepper **(V (G** served cold with pita bread chips **3.50** 

**Red Pepper Torta** layers of fire roasted red pepper, herbed goat cheese, pesto and olive tapenade **♥ ⓒ 3.50 Vegan Spinach Dip** silken tofu, vegan cream cheese, spinach, carrot, green onion, served with celery sticks. Served your choice of warm OR cold **♥ ⓒ 3.50** 

**Cubano Dip** our chef's take on the classic Cuban in a warm creamy dip, swiss cheese, pulled pork, dill pickle, sofrito sauce **3.50** 





#### FRESH COMPOSED SALADS

**Summer Bounty** romaine, grilled zucchini, asparagus, red pepper, green bean, herbed chicken, white bean, zesty tomato tarragon vinaigrette **② ③ 3.50** 

**Grilled Cauliflower Salad** roasted cauliflower, parmesan cheese, toasted pine nuts, olives, currants, lemony gremolata ♥ **3.50** 

**Southwest Texas Salad** romaine, tender chili-braised chicken, black beans, corn, fire roasted peppers, tomato, with a chili-lime vinaigrette **① ③ 3.50** 

**Mediterranean Medley** romaine, cucumber, tomato, garbanzo beans, olives, feta, red pepper, and YOUR choice of yogurt cucumber dressing OR lemon-tahini dressing **♥ 3.50** 

**Steak & Potato** romaine, thinly sliced steak, aged white cheddar, tomato, roasted baby potato halves, grilled purple onion, stout beer vinaigrette **3.50** 

#### WARM BITES

**F&C Signature Meatballs** our juicy house made meatballs are made with ground beef and pork, oats, egg, minced onion, garlic, herbs in your choice of one of the following sauces:

BBQ ① ③ | Cashew Curry ② ③ | Coffee Pomegranate ② ③ | Spiced Tomato ② ③ | Teriyaki ② ③ 3.50

Herbed Ricotta + Parmesan-Stuffed Mushrooms **V** 3.50

Brie and Cranberry in a Phyllo Pastry\* **V** 3.50

Mini Quiche\* YOUR choice of: Ham & Swiss | 3 Cheese | Garden Veg | Broccoli & Cheddar 🤍 3.50

Italian Sausage + Leek-Stuffed Mushroom **()** (3.50)

Ratatouille Tartlet\* squash, eggplant, mushroom, tomato, feta **V** 3.50

**Salmon Cakes\*** Our house spice rubbed salmon made into a succulent bite sized cake topped with a lemon caper remoulade **3.50** 

Crab + Pimento Stuffed Mushroom pimento cheese, crab, green onion, parsley 3.50

Figs in a Blanket\* lightly sweetened cream cheese and bleu cheese with figs wrapped in a puff pastry ♥ 3.50

Mini "Philly Cheesesteak" Stuffed Pepper\* jack fruit, shredded cheese, roasted in a mini pepper ① ③ 3.50





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SLIDERS, SAMOSAS, & TACOS

Note: Chef required to assemble onsite for majority, additional fees applied: 100 guest max...

**Beef Brisket Slider\*** fork tender house brisket sliced thin, with pickled onion, jalapeno-cabbage slaw, savory smokey BBQ sauce on a slider bun **① 3.50** 

Mama's Meatloaf Slider\* crispy onions, tomato demi glaze, sharp cheddar, all with Mama's juicy meatloaf on a slider bun 3.50

**The Forks\*** locally sourced lean ground beef patty, stout cheddar spread, heirloom tomato, shaved purple onion and baby spinach on a toasted slider bun **3.50** 

**Falafel Twist\*** house made black bean falafel patty, hummus, fresh cucumber, shaved onion, spicy herb tahini on petite toasted pita bread **V 3.50** 

A Hint of Curry Samosa\* tender cooked yam, cauliflower, garbanzo beans and peas, seasoned with mild yellow curry baked in a flaky pastry crust with a side of Pudina (mint) chutney ① ① 3.50

Tango Taco\* thinly sliced grilled flank steak, chimichurri sauce and bell pepper in corn ⊚ shells and flour shells ⊙ 3.50

**Fiesta Taco\*** tequila-lime marinated and grilled chicken, confetti beans and rice, mango salsa, chipotle crema in corn **③** shells and flour shells **⑤ 3.00** 

**Jackfruit Taco\*** savory shredded jackfruit, jicama-cabbage slaw, confetti beans and rice, avocado crema in corn **⑤** shells and flour shells **⑥ ⑨** or substitute mango salsa **ℳ 3.00** 

**Vegan Buffalo\*** buffalo style roasted cauliflower, wilted kale, crunchy sunflower seeds, bleu "cheese" dressing, flour ♥ and corn tortillas ♥ 3.00

**Savory Apple + Cheddar Empanada\*** grilled apples, Tillamook aged cheddar, caramelized onion baked in a flaky pastry crust **♥ 3.00** 





#### COLD BITES

Cucumber Garden\* micro diced confetti vegetable, ginger soy vinaigrette © V 3.25

Sushi Rice Cake sushi rice rolled in toasted sesame seeds and seared, topped with shredded Asian style beef, green onion slivers, pickled carrots **0 6 3.25** 

**Zucchini Pancake** savory mini p'cake topped with roasted apple compote and sour cream **V** 3.25 **Hummus Shooter\*** house made hummus, mini carrot spears @ **0** toasted pita croutons served in a mini shot glass **(V)** 3.25

Salmon Tartlet\* house spice rubbed salmon, ricotta, dill creme fraiche in a flaky pastry shell 3.25 Mediterranean Crepe\* feta-cream cheese spread, roasted vegetable medley, olives, rolled in a tender crepe V 3.25

Pickled Pear\* sweet pickled pear compote, whipped gorgonzola-cream cheese, candied citrus, toasted walnut in a mini phyllo cup V 3.25

Green Eggs and Ham hardboiled eggs stuffed with spinach, minced ham, shallot, whipped chevre 3.25 Cool Cucumber\* whipped Boursin topped with vegetable confetti @ W 3.25

### SKEWERS & PICKS

Prosciutto Wrapped Potato served with garlic aioli and tomato pesto **0 3.25** 

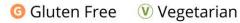
Pomegranate Harissa Beef Kabob\* tender skewered spicy beef, grilled pepper and onion, mushroom, honey-pomegranate glaze **① ③ 3.25** 

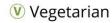
Chicken Satay Skewer\* served with a peanut dipping sauce **○ ○ ○ 3.25** 

Caprese\* fresh mozzarella, cherry tomato, with fresh basil pesto V 3.25

Caribbean Shrimp large prawns marinated in olive oil, lime juice, malibu rum and garlic, with grilled pepper, pineapple, onion. Lightly brushed with a coconut rum glaze **0 G 3.25** 

Fruit Skewer pineapple, melon, grape, strawberry. Served with a caramel yogurt sauce V o OR pomegranate coconut cream @ W 3.25









\*Eligible to be Passed\*

