

Breakfast

The Continental

\$10 pp

- Fresh Seasonal Fruit
- Assorted Baked Goods & Pastries
- Whipped Honey Butter, Fruit Jam, Cream Cheese

Deluxe Continental

\$12 pp

- Fresh Seasonal Fruit
- Assorted Baked Goods & Pastries
- Whipped Honey Butter, Fruit Jam, Cream Cheese
- Yogurt Parfait Bar
- Hard Boiled Eggs

Northwest Starter

\$15 pp

- Fresh Seasonal Fruit
- Assorted Baked Goods & Pastries
- Whipped Honey Butter, Fruit Jam, Cream Cheese
- Egg & Cheese Frittata
- Maple Bacon **or** Sausage Links
- Herb Roasted Breakfast Potatoes, caramelized peppers & onions

Brunch Buffet

\$17 pp

- Fresh Seasonal Fruit
- Assorted Baked Goods & Pastries
- Whipped Honey Butter, Seasonal Fruit Jam, Cream Cheese
- Egg & Cheese Frittata
- Maple Bacon
- Sausage Links
- Herb Roasted Breakfast Potatoes, caramelized peppers & onions
- Vanilla French Toast, Browned Butter Maple Syrup

Additions to items above, not sold separately, priced per person

- Herb Roasted Breakfast Potatoes, caramelized peppers & onions **\$2**
- Gold Rush Potato Casserole, spring onions, sour cream, cheddar **\$4**

- Side of 1 slice of ham, or 2 bacon or 2 sausage links **\$3**
- Cinnamon Rolls per dozen **\$30**



Cold Lunch Selections - Minimum order size of 25

Deli Lunch Packs - *Includes Seasonal Green Salad, Chips & Cookie*

\$13ea

- **Ham & Swiss**
- **Turkey & Provolone**
- **Tuna Salad**
- **Veggie Caesar Wrap**

Classic Salad Bar

\$15pp

- Assorted greens & lettuces
- Variety of fresh veggie toppings
- House made dressings
- Grilled chicken, hardboiled egg, roasted chickpeas, chopped bacon
- Bread and butter
- Broccoli Salad
- Marinated Bean Salad

Build Yer' Own Sandwich Bar

\$15pp

- Sliced deli meats & cheese
- Assorted Essential Baked Breads
- Mustards, Aioli & Spreads
- Lettuce, Tomato, Pickled Red Onion
- Seasonal Green Salad
- Chips

Specialty Lunch Packs – Served on Essential Baked Breads

Includes Seasonal Green Salad, Chips & Cookie **\$15ea**

(Minimum 10 per selection)

- **Cubano-** pork shoulder, ham, Swiss cheese, pickle chips, yellow mustard aioli, baguette
- **Northwest-** smoked salmon, herb cream cheese, arugula, cherry vinaigrette, ciabatta
- **Caesar Club-** garlic roasted chicken, pancetta, Caesar aioli, shaved parmesan, baguette
- **Roasted Veggie Focaccia-** roasted eggplant, fresh mozzarella, olive tapenade
- **Roasted Squash-** sliced pear, caramelized onion, baby spinach, goat cheese spread
- **Herb Roasted Beef-** Tillamook cheddar, horseradish cream
- **Asiago Grilled Chicken-** roasted peppers, asiago, herb pesto



Traditional Hot Lunches served with choice of salad, vegetable, starch and main entrée. Minimum order size of 25

Salad - Select 1

- **House Caesar**- romaine, parmesan, butter croutons, house Caesar dressing
- **Baby Spinach**- dried cranberries, feta cheese, slivered almonds
- **Honey Balsamic**-mixed greens, grape tomatoes, pickled red onion, honey balsamic vinaigrette
- **Dijon Potato Salad** - dill pickle, hardboiled egg, Dijon dill dressing
- **Chef's Pasta Salad**
- **Summer Slaw**- mixed cabbage, carrot shreds, shaved red onion, mandarin slices, citrus dressing

Vegetable - Select 1

- **Assorted Grilled Vegetables**
- **Honey Glazed Carrots**
- **Balsamic Roasted Cauliflower**
- **Broccolini**

Starch - Select 1

- **Garlic Mashed Potatoes**
- **Herb Roasted Red Potatoes**
- **Basmati Rice Pilaf**
- **Roasted Yam Medallions**
- **Penne Parmesan**

Entrée – Select 1 (For dinner size portions add \$3 per person)

- **Braised Pork** \$18
- **Chicken Florentine** \$18
- **Chicken Picatta** \$18
- **Chicken Parmesan** \$18
- **Braised Short Rib** \$21
- **Tarragon Dijon Salmon** \$22
- **Salmon w/citrus glaze** \$22

Vegetarian Entree Add on

- **Eggplant Parmesan** \$100
 - **Vegetarian Stuffed Pepper** \$120
 - **Vegetarian Stuffed Cabbage Rolls** \$120
 - **Stuffed Portobello Mushroom** \$120
 - **Seasonal Vegetable Lasagna** \$135
- priced per pan (serves 24)



Desserts	prices listed per person	Snack Items for Morning or Afternoon Breaks	prices listed per person
• Assorted Cookies	\$2.50	• Assorted Granola Bars	\$2 ea
• Triple Fudge Brownies	\$2.50	• Seasonal Fresh Fruit Platter with berries and melon	\$3
• Assorted Dessert Bars	\$3	• Pita Wedges with hummus dip	\$3
• Apple or Berry Crisp	\$3.50	• Housemade Tortilla Chips and Salsa	\$3
• Tiramisu Cups	\$3.50	add guacamole	\$2
• Peach or Berry Trifle	\$3.50	• Vegetable Crudité with herbed ranch dip	\$4
		• Jumbo Pretzels with stone grain mustard	\$4 ea
		• International Cheese Board with assorted crackers	\$5

Beverage Options

Hot Beverages

Freshly Brewed Regular or Decaf Coffee

1.5 gallons serves 24 – 30 cups

\$60

.75 gallons serves 12 – 16 cups

\$35

Includes disposable cups, creamer, sweeteners, and stir sticks

Hot Tea – .75 gallon dispenser serves 12 -16 cups

\$30

Includes assorted teas, disposable cups, sweeteners, and stir sticks

Hot Cocoa .75 gallon dispenser serves 12 -16 cups

\$30

Cold Beverages

Assorted Sodas & Bottled Water

\$2 pp

Iced Water Dispenser (complimentary with other beverage order)

\$20

Infused Iced Water

\$25

Assorted Decantered Juices

\$2 pp

Individual Bottled Juices

\$2.5 pp

Iced Tea - 2.5 gallons (serves 35 – 45 cups)

\$75

Lemonade – 2.5 gallons (serves 35 – 45 cups)

\$75

Strawberry Lemonade - 2.5 gallon s (serves 35 – 45 cups)

\$90

Fruit Punch - 2.5 gallon s (serves 35 – 45 cups)

\$90

