



FAST CASUAL

ORDER FOR UP TO 50 GUESTS, ONLY 72 HOURS IN ADVANCE!

HAWAIIAN BARBECUE

-SALAD & SIDES-

GREEN SALAD
RIBBONED DAIKON, CARROTS, BEETS, GREEN ONION,
GINGER VINAIGRETTE

ISLAND STYLE MACARONI SALAD
SWEET CHILI SAUCE, DICED KOHLRABI, SCALLION,
TOASTED SESAME SEEDS

VEGETABLE YAKISOBA
CARROT, CELERY, RED BELL PEPPER, GREEN ONIONS

STICKY RICE

SEASONAL HARVEST VEGETABLE STIR-FRY

-ENTRÉE SELECTION-

SELECT ONE OF THE FOLLOWING

KALUA PORK
RUBBED IN ALAEA RED HAWAIIAN SEA SALT,
SLOW ROASTED FOR 12 HOURS

GRILLED TERIYAKI CHICKEN
MARINATED THIGH MEAT, CHAR GRILLED AND GLAZED IN
SWEET TERIYAKI SAUCE

TERIYAKI TRI-TIP STEAK
CHAR GRILLED AND GLAZED IN SWEET TERIYAKI SAUCE

TERIYAKI TOFU
MARINATED & GRILLED TOFU STEAKS

-OUR CONDIMENTS-

ISLAND STYLE TERIYAKI
SWEET CHILI SAUCE
HOT CHILI OIL

-DESSERT-

SESAME COOKIES

\$29.99 PER PERSON, \$750 MINIMUM ORDER REQUIRED

CLASSIC ITALIAN

-SALAD & SIDES-

GARLIC BREAD
FRESH BAKED BREAD, GARLIC & HERB BUTTER

ANTIPASTO SALAD
SALAMI, OLIVES, MARINATED ARTICHOKE HEARTS, MOZZARELLA,
TOMATO, & WHITE BALSAMIC VINAIGRETTE
VEGETARIAN VERSION AVAILABLE WITH GARBANZO BEANS

GRILLED SEASONAL VEGETABLES
LEMON ZEST, GARLIC, OLIVE OIL, AND FARM HERBS

-ENTRÉE SELECTION- *SELECT ONE OF THE FOLLOWING*

LASAGNA BOLOGNESE
LAYERS OF FRESH PASTA, CHEESE, RICH TOMATO BOLOGNESE

GRILLED VEGETABLE LASAGNA
LAYERS OF FRESH PASTA, CHEESE, MARINARA

-OUR CONDIMENTS-

HOUSE MADE MARINARA
PARMESAN
RED CHILE FLAKES

-DESSERT-

TIRAMISU
ESPRESSO DIPPED LADY FINGERS, COCOA POWDER,
LAYERS OF MASCARPONE CREAM

\$24.99 PER PERSON, \$750 MINIMUM ORDER REQUIRED

DIA DE LOS TACOS

-SALADS & SIDES -

SOUTHWEST SALAD

CRISP ROMAINE LETTUCE, CUCUMBER, RADISH, CHOPPED TOMATOES,
ROASTED CORN, COTIJA CHEESE, GARLIC LIME DRESSING

HOUSE MADE TORTILLA CHIPS
SERVED WITH OUR SALSA FRESCA

MEIXCAN RICE & CHIPOTLE BLACK BEANS

-STREET TACO SELECTIONS- *SELECT ONE OF THE FOLLOWING*

SLOW ROASTED CARNITAS
CRISPY & TENDER BRAISED PORK

LENGUA

CHICKEN TINGA
SLOW SIMMERED WITH RED CHILIES AND CUMIN

VEGAN "CHORIZO"
CRUMBLED TOFU SAUTÉED WITH GRILLED VEGETABLES,
& MEXICAN SPICES

-TACO FIXINGS-

CORN TORTILLAS | SALSA VERDE | CILANTRO & ONIONS

COTIJA | SHAVED RADISHES | CREMA

AVOCADO AIOLI | HOUSE HOT SAUCES

-DESSERT-

MEXICAN BROWNIES
DARK CHOCOLATE, MEXICAN CINNAMON, CHILE

\$29.99 PER PERSON, \$750 MINIMUM ORDER REQUIRED

NORTHWEST SUMMER MENU

-SALAD & SIDES-

FRESH BAKED FOCACCIA BREAD
MADE IN HOUSE, OLIVE OIL DRIZZLE, JACOBSEN SEA SALT
ROASTED GARLIC, FARM HERBS

SNOW PEA SALAD
SHAVED FENNEL, RED ONIONS, RADISHES, CHAMPAGNE VINAIGRETTE,
PARMESAN CRISP GARNISH

MARINATED & GRILLED SEASONAL VEGETABLES
GREEN GODDESS DRESSING

BAKED WILD MUSHROOM RISOTTO

-ENTRÉE SELECTIONS-

SELECT ONE FROM THE FOLLOWING

GRILLED POLENTA CAKES
FARM TOMATO CHUTNEY, HERB SALAD

SELECT ONE OF THE FOLLOWING

GRILLED CHICKEN BREAST
STONE FRUIT SALSA

NORTHWEST CEDAR PLANK SALMON
CLASSIC FARM HERB GREMOLATA

-DESSERT-

SELECT ONE OF THE FOLLOWING

STRAWBERRY SHORTCAKE
LOCAL OREGON STRAWBERRIES & WHIPPED CREAM
SEASONAL AVAILABILITY

HAZELNUT TORTE
HOUSE HUCKLEBERRY REDUCTION & SLIGHTLY SWEET WHIPPED CREAM

\$54.99 PER PERSON, \$1000 MINIMUM ORDER REQUIRED