



SUMMER EVENT

Are you hosting a graduation? Backyard BBQ? Let our culinary team create a menu featuring the bounty of the Pacific Northwest!



PARTY MENU

SALAD CHOICES

-select one from the following-

Mediterranean Potato Salad

red potatoes tossed with chives, capers, pickles,
hard boiled Gather and Feast farm fresh eggs

Pasta Salad

oven dried tomatoes, fresh mozzarella, pine nuts, fresh oregano, olive oil

Heirloom Tomato & Cucumber

shaved Walla Walla sweet onions, roasted bell pepper,
light cucumber dill vinaigrette

Grilled Peach & Ricotta

ricotta cheese, fresh peaches, arugula, basil, and cracked black pepper

SIDES

House Baked Corn Bread Muffins & Whipped Butter

-select two from the following-

Summer Cole Slaw

Barbecue Baked Beans

House made Potato Chips

Seasonal Fruit Display

-ENTRÉE SELECTIONS-

-select two from the following-

Barbecued

Chicken Breast | Pork Ribs | Smoked Beef Tri Tip

Hand Dipped Corn Dogs

bite sized, Niman Ranch hot dogs

Sliders

Beef | Pulled Pork | Vegan Patty

Bloody Mary Beef Skewer

pearl onion, red wine reduction

Garlic & Tarragon Chicken Skewer

with Bernaise aioli

Dungeness Crab Crakes *add \$6

lemon basil aioli, tomato garnish

Seared Albacore *add \$3

roasted red pepper aioli

\$32.99 per person