

ENTREES & SIDES

Our entrees are appropriate for either your lunch or dinner event. Room temperature entrees will be delivered on our premium ECO friendly disposable platters to be served family style. All hot platters will be delivered in an oven safe tin with disposable chafer and sterno. All entrées are estimated for 10-12 guests. Prices are valid Monday thru Friday.

ROOM TEMPERATURE

NORTHWEST POACHED SALMON \$115

CEDAR PLANK SALMON \$115

DIJON MARINATED LONDON BROIL
\$105, tomato salsa or grilled onion feta aioli

CARVED FILET OF BEEF \$150
horseradish or green peppercorn sauce

HERBES DE PROVENCE CHICKEN \$90
marinated with rosemary, parsley, garlic,
shallots, and Dijon mustard

ROASTED PORK TENDERLOIN \$90
mango salsa



GOLDEN BEET SALAD \$60
roasted beets, feta cheese, marinated
chickpeas, cucumber, kalamata olives, and red
onion over tender greens, dressed with lemon
oregano, GF

GARDEN QUINOA LETTUCE WRAPS
\$60 *vegan and gluten free

HOT OFFERINGS

CHICKEN ROULADE \$120
stuffed with stone grain mustard and basil

INDONESIAN SPICED CHICKEN \$95
Sambal, ginger and garlic marinated chicken

CHICKEN CHASSEUR \$95
With plum tomatoes, mushrooms and
onions; Madeira brown sauce

BAKED BUTTERNUT & SPINACH
PENNE PASTA \$50

FARFALLE MELANZANE \$40
bow tie pasta tossed with a grilled eggplant,
plum tomato and balsamic-basil sauce

PASTA & POTATO SIDES

\$ 25 TRAY

WILD RICE, CELERY, WALNUT SALAD

CURRIED ORANGE COUSCOUS

MARINATED GRILLED VEGETABLES

RADISH AND GREEN BEAN SALAD

ROASTED FINGERLING POTATOES

CREAMY MASHED POTATO

SWEET POTATO PUREE

GREEN SALADS

\$35 SERVES 10 -12

CITRUS KALE SALAD

HEARTY ROMAINE WITH BALSAMIC

SPINACH SALAD WITH POPPYSEED