



## **Entrees**

Minimum 20 people

**\$14/person**

**entrée comes with a choice of 1 salad, bread and butter**

### **Pasta**

Italian Sausage, Butternut Squash, Broccoli Rabe, Garlic, Sage,  
Olive Oil, Parmesan

Chicken, Mushroom, Spinach, Creamy White Wine  
Herb Sauce

Ground Beef, Roasted Tomato, Red Wine, Garlic, Italian Herbs

### **Taco Bar**

Chipotle Ground Beef or Chicken Thighs, Black Beans and Rice,  
Salsa, Sour Cream, Cheese, Lettuce and Tortillas

**\$16/person**

**entrée comes with a choice of 2 sides, 1 salad, bread and butter**

### **Baked Chicken Thighs (bone in, skin on)**

Choice of Sauce

Hazelnut Pesto Cream

Roasted Tomato, Artichoke Hearts, Garlic, Rosemary

Honeybrine BBQ

Coconut Milk, Lemongrass, Ginger, Thai Basil

Piccata - Lemon, Capers, White Wine, Garlic

Mushroom Thyme Cream Sauce

### **Slow Roasted Pulled Pork**

Smoked Paprika Rub, Honeybrine BBQ

### **Winter Vegetable Galette**

Roasted Winter Root Vegetables, Goat Cheese, Spiced Pear Chutney

### **Mediterranean Plate**

Roasted Beet Hummus, Falafel, Herb Quinoa Tabouleh, Feta,  
Cucumber, Tomato, Red Onion, Yogurt Sauce \*

\*sides already included - choice of salad only

### **Stuffed Delicata Squash**

Beet, Carrot, Mushroom, Lentil, Quinoa, Pistachio, Parmesan  
Citrus Chive Cream Sauce

**\$18/person**

**entrée comes with a choice of 2 sides, 1 salad, bread and butter**

### **Baked Chicken Breast (boneless, skinless)**

Choice of Sauce

Piccata - Lemon, Capers, White Wine, Garlic

Parmesan - House Marinara, Mozzarella, Fresh Basil

Hazelnut Pesto Cream

Coconut Milk, Lemongrass, Ginger, Thai Basil

Mushroom Thyme Cream Sauce

### **Moussaka**

Traditional Greek Dish of Ground Beef, Rich Tomato Sauce,  
Roasted Potato, Eggplant, Bechamel

### **4 Cheese Lasagna**

Italian Sausage, Ground Beef, House Marinara

### **Winter Spiced Pork Loin**

Honey Rum Pan Sauce

### **Roast Cod Filet**

Tomato Butter, Romesco

### **Brined and Roasted Turkey (White and Dark Meat)**

Garlic Herb Gravy

**\$23/person**

**entrée comes with a choice of 2 sides, 1 salad, bread and butter**

### **Roasted and Sliced Flank Steak**

Chimichurri

### **Braised Short Ribs**

Red Wine, Balsamic, Rosemary

**PNW Shrimp and Grits**

Roasted Shrimp, Mushroom Bacon Gravy, Grits with Pumpkin and Sharp Cheddar

**Shrimp Scampi Skewers**

Lemon, Butter, Fresh Herbs

**Shepherd's Pie**

Ground Lamb, Carrot, Parsnips, Peas, Mashed Yukon Gold Potatoes, Red Wine Tomato Gravy

**\$25/person**

**entrée comes with a choice of 2 sides, 1 salad, bread and butter**

**Roasted and Sliced Beef Tenderloin**

Mushroom Red Wine Gravy

**Baked Wild Salmon Filet**

Choice of Sauce

Tarragon Lemon Aioli

Seasonal Fruit Salsa

Garlic Herb Butter

**Moroccan Braised Lamb Shank**

Mint Yogurt, Toasted Almonds

**\$32/person**

**entrée comes with a choice of 2 sides, 1 salad, bread and butter**

**Surf and Turf**

Petite Filet, Jumbo Sea Scallops, Brown Butter Bacon Vinaigrette

**Smoky Herb Crusted Prime Rib**

Orange Horseradish Crema

**Dijon Crusted Rack of Lamb**

Mint Chutney

# Side Dishes

Root Vegetable Hash  
White Cheddar Grits  
Mashed Yukon Gold Potatoes  
Roasted Rosemary Garlic Potatoes  
Potato Gratin with Parmesan and Fresh Thyme  
Wild Rice Pilaf with Apricot and Almond  
Jasmine Rice Pilaf  
Pasta with Olive Oil and Garlic or Hazelnut Pesto  
Hazelnut Sage Stuffing  
Herb Couscous  
Roasted Seasonal Vegetables  
Green Beans with Garlic Butter  
Ratatouille (Eggplant, Bell Pepper, Tomato, Zucchini)  
Roasted Asparagus with Lemon  
Brussel Sprouts with Balsamic and Honey

# Salads

## **Farm Salad**

Seasonal Vegetables, Roasted  
Tomato Vinaigrette

## **Caesar Salad**

Parmesan, Sourdough Croutons, Creamy  
Lemon Dressing

## **Arugula Salad**

Roasted Beets, Goat Cheese, Pickled Red Onion, Balsamic  
Vinaigrette

## **Spinach Salad**

Roasted Butternut Squash, Dried Cranberries, Pepitas, Herb  
Vinaigrette

## **Romaine Salad**

Cucumber, Cherry Tomato, Feta, Kalamata Olives, Creamy Dill  
Dressing