

**breakfast buffets**  
priced per person, **10 person minimum**

Continental \$5.50  
assorted fresh baked pastries, coffee, tea, and fresh squeezed orange or grapefruit juice

GFY bar \$7.00  
our house-made granola with fresh fruit, and Nancy's organic yogurt

Classic  
\$9.00  
scrambled eggs, pan-fried potatoes, fresh fruit salad  
and choice of  
assorted house-made pastries  
OR  
fresh baked buttermilk biscuits with organic honey, butter, and jam

French toast breakfast \$12.50  
our own challah french toast with organic maple syrup and fruit compote,  
Carlton Farms bacon, and fruit salad

Country breakfast \$11.50  
buttermilk biscuits, and house made sausage gravy, fried potatoes, fresh fruit salad,  
and organic scrambled eggs

Bagel buffet \$8.00  
with smoked salmon spread, cream cheese, shaved red onion, capers,  
preserved lemon, berry jam, and honey, served with fresh fruit salad

**breakfast sandwiches**  
individually wrapped, **minimum 10 per order**

Buttermilk biscuit with organic eggs, and Tillamook cheese.  
\$5.00  
add house made sausage patty, or Carlton farms Canadian bacon \$1.00

English muffin, with organic eggs, and Tillamook cheese  
\$4.00  
add house made sausage patty, or Carlton farms Canadian bacon \$1.00

**breakfast burritos**  
individually wrapped **minimum 10 per order**

House-Made Chorizo \$5.50  
scrambled eggs, scallions, and jack cheese in a flour tortilla with salsa verde, and sour cream  
Vegetarian \$5.00  
seasoned black beans, scrambled eggs, scallions, and monterey.jack cheese in a flour tortilla  
with salsa verde, and sour cream  
Vegan \$5.00  
seasoned black beans, scrambled tofu and scallions in a flour tortilla with salsa verde

**ala carte**

Quiche serves 6-8, \$22  
Chef's choice with meat  
OR  
Chef's choice vegetarian

Strata small serves 8-10, \$25 large serves 18 to 20, \$50  
Chefs choice meat and cheese  
OR  
Seasonal vegetable and cheese.

Baked egg casserole small serves 8-10, \$30 large serves 18 to 20, \$60  
with seasonal, roasted vegetables

Lasagna small serves 8-10, \$65 large serves 18-20. \$125  
Lasagna-layered pasta with house made sausage, mushrooms, tomato ragu, and Italian  
cheeses  
OR  
Vegetarian lasagna--layered with seasonal vegetables, tomato ragu, and italian cheeses

Baked Penne small serves 8-10, \$65 lg serves 18-20, \$125  
Tomato sauce and three cheeses  
OR  
Spinach in Bechamel

Mac 'n' cheese small serves 8-10, lg serves 18-20  
Creamy baked tillamook cheddar, and penne pasta, small \$45 large \$85.00  
OR



Greek chicken buffet \$10.95  
grilled, greek marinated, chicken skewers, served with greek salad,  
roasted potatoes, tzatziki, and pita bread

Grilled lemon-rosemary chicken breast  
\$11.95  
served with roasted potatoes, grilled vegetables, aioli, green salad  
and bread & butter

Southwest pork loin  
\$12.95  
Carlton Farms roast pork loin, rubbed with SW spices, served with  
sweet pepper gravy, garlic mashed potatoes, braised green beans, green salad,  
and bread & butter

**casual buffets continued**

BBQ chicken  
\$11.95  
grilled chicken breast with house-made bbq sauce, roasted potatoes,  
braised sweet corn, green salad, and corn bread

Asian sesame chicken \$10.95  
chicken skewers, sesame crusted & glazed with chili sauce, served with  
sweet/ hot dipping sauce, cucumber relish, carrot relish, green salad, and rice

Chicken Satay \$10.95  
grilled chicken skewers satay, with peanut dipping sauce, served with  
stir-fried vegetables, green salad, and rice

Jamaican Jerk  
\$10.95  
grilled chicken rubbed with Caribbean spices, served with fruit salsa, black beans,  
green salad, and rice

Prawns ala diavola \$13.95  
prawns marinated with crushed chili's, garlic, and herbs, grilled and skewered,  
served with sauteed vegetables, roasted potatoes, green salad, and bread & butter

Enchiladas \$10.95  
with seasoned black beans, rice, sour cream, salsa, guacamole, tortilla chips, and green salad

Roast butternut squash

OR

Shredded chicken

OR

Tofu and black bean, bake in salsa verde

Savory turnovers \$10.95  
served with green salad, fruit salad, and bread & butter

Chicken, and basil cream sauce

OR

Vegetables, and basil cream sauce

### **casual buffets, continued**

Baked Penne

\$10.95

served with green salad, and garlic bread

Vegetarian-tomato sauce and three cheese

OR

Pork sausage-house made sausage, mushrooms, tomato ragu, and italian cheeses

Burmese red-curry pork stew \$11.95

served with carrot relish, cucumber relish, green salad, rice, and bread & butter

Indian chicken buffet \$11.95

marinated indian-spiced chicken skewers, served with pineapple chutney, fresh ginger chutney,  
rice, green salad, tzatziki, and pita bread

Moroccan green olive & chicken tagine

\$11.95

Moroccan style chicken stew with cracked green olives, and preserved lemon, served with cous-cous, carrot relish, harissa yogurt, green salad, and pita bread

**sides**

priced per person, **10 person minimum**

cheese grits \$2.75

fresh buttermilk biscuits with organic honey, butter, and jam \$3.50

assorted pastries and quick breads. \$3.50

cheddar-chive biscuits \$2.25

spicy, corn muffins \$2.25

house made pork sausage patty \$3.50

Carlton Farm's bacon \$3.50

Zenner's chicken-apple sausage \$3.50

house made vegan patty \$3.50

roasted vegetables \$2.75

fresh fruit salad \$2.75

home style pan-fried potatoes \$2.75

oven roasted potatoes \$2.75

scrambled organic eggs \$2.50

hard boiled eggs \$1.50

fresh fruit tray, seasonally available \$3.50

**boxed lunches**

priced per person, **10 box minimum**

**Sandwich** boxed lunches

\$11.25

served with a dill pickle spear, Tim's cascade chips and house made cookies

Turkey, bacon, cheddar - house roasted turkey sliced thick, with bacon, Tillamook cheddar cheese, lettuce, tomato, dijon, and mayonnaise, on sourdough bread

Turkey, cranberry - house roasted turkey, cream cheese, cranberry sauce, lettuce,, and tomato on whole grain bread

Roast beef - house roast beef with cream cheese, horseradish, scallions, Tillamook cheddar cheese, lettuce, tomato, and mayonnaise on sour ough bread

Ham and Swiss - Black Forrest ham, Swiss cheese, dijon, lettuce, tomato and mayo, on marble rye bread

Grilled chicken – grilled chicken breast with avocado, and Swiss cheese, lettuce, tomato and mayo on sourdough bread

Muffaletta – thinly sliced assortment of cured meats, Provolone cheese, olive relish, lettuce, and tomato, on a ciabatta roll

Spicy tuna – spicy tuna salad with pepper jack cheese, lettuce, and tomato, on a ciabatta roll

Roasted vegetable – sundried tomato tapenade, roasted peppers, mushrooms and onions, cucumber, cream cheese, spinach, and tomato

**Salad** boxed lunches

boxed salads served with bread & butter, and cookies, dressings are served on the side

add chicken for \$2.00, or smoked salmon for \$3.00, to any boxed salad

House

\$10.50

mixed greens, cucumber, tomato, carrot, and bell pepper, with lemon-garlic vinaigrette

Spinach and roasted red pepper

\$10.50

with feta cheese, pine nuts, shaved red onion, and balsamic vinaigrette

Caesar

\$10.50

crisp romaine lettuce, house made croutons, grated Romano cheese, with a bold Caesar dressing

Greek

\$10.50

kalamata olives, tomato, shaved red onion, bell pepper, cucumber, feta cheese, and capers on a bed of Romaine lettuce, with a red wine & herb vinaigrette

**boxed lunches continued**

Cobb

\$12.50

chicken confit, mixed greens, bacon, crumbled blue cheese, tomato, and hard-boiled egg,



**appetizers, continued**

Choux au fromage sm \$50 med \$90 lg \$175  
stuffed cheese puffs

Chicken confit

**or**

Mushroom duxcelle, with Zante currants, and gorgonzola cheese

Salmon pate sm \$45 med \$85 lg \$165

served with capers, shaved red onion, and sliced baguette

Stuffed mushrooms sm \$45 med \$85 lg \$165

Crimini mushrooms, stuffed with cheese, herbs, and breadcrumbs

Fried risotto cakes sm \$40 med \$75 lg \$145

Basil-arugula pesto, and cherry tomato

**or**

Mushroom and roasted onion tapenade

Fried polenta cakes sm \$40 med \$75 lg \$145

Basil-arugula pesto, and cherry tomato

**or**

Mushroom and roasted onion tapenade

Skewer appetizers small serves 10-12 medium serves 20-25 large serves 45-50

choice of the following marinades: Greek, SE Asian, Tuscan, ala diavola, jerk, or honey dijon

Chicken sm \$40 med \$75 lg \$145

Shrimp sm \$65 med \$125 lg \$245

Beef sm \$55 med \$125 lg \$245

Vegetable sm \$40 med \$75 lg \$145

	Crostini	Bruschetta
tomato, and fresh herb salsa	sm \$35, med \$65, lg \$125	sm \$40, med \$75, lg \$145
olive, and roasted red pepper tapenade	sm \$35, med \$65, lg \$125	sm \$40, med \$75, lg \$145
roasted mushroom & onion tapenade	sm \$35, med \$65, lg \$125	sm \$40, med \$75, lg \$145
Tuscan white bean puree	sm \$35, med \$65, lg \$125	sm \$40, med \$75, lg \$145

3 cheese & herb spread	sm \$35, med \$65, lg \$125	sm \$40, med \$75, lg \$145
Saffron shrimp salsa	sm \$50 med \$95 lg \$180	sm \$55, med \$100 lg \$195

**salads**

small serves 12-15 sides, 4-5 entrees, large, -35 sides, 12-18 entrees  
dressings served on the side.

**green**

House sm \$38 lg \$94

mixed greens, cucumber, tomato, julienned carrot and bell pepper with lemon-garlic vinaigrette

Spinach and roasted red pepper sm \$38 lg \$94

with feta cheese, pine nuts, shaved red onion, and Balsamic vinaigrette

Caesar sm \$38 lg \$94

crisp romaine lettuce, house made croutons, grated Romano cheese, with a bold Caesar dressing

Greek sm \$38 lg \$94

Kalamata olives, tomato, shaved red onion, bell pepper, cucumber, feta cheese, and capers, on a bed of romaine lettuce with a red wine & herb vinaigrette

Cobb sm \$43 lg \$105

chicken confit, mixed greens, bacon, crumbled blue cheese, tomato, and a hard -boiled egg with a mustard vinaigrette

Sesame spinach and Chicken sm \$43 lg \$105

marinated grilled chicken, julienned carrot and daikon, scallion, bell pepper, sesame seeds and wonton crisps over baby spinach with an orange sesame dressing

**fruit**

Fruit salad sm \$43 lg \$105

fresh fruit, tossed with fresh squeezed orange juice, and Madagascar vanilla

**pasta salads**

Tuscan sm \$40 lg \$120

penne pasta, tomato, roasted red peppers, Kalamata olives, red onion, and capers tossed with a Basil-garlic vinaigrette

Seasonal roasted vegetable sm \$40 lg \$120

roasted vegetables, and orzo pasta, with a Balsamic vinaigrette

Seasonal fresh vegetable sm \$40 lg \$120  
fresh vegetables, and penne pasta, tossed in a basil-garlic vinaigrette

SE Asian sm \$40 lg \$120  
rice stick noodles, cucumber, carrot, scallion, red bell pepper, fresh basil, mint, and cilantro  
tossed in a lime, sweet chili, and fish sauce dressing

Hawaiian Mac salad sm \$40 lg \$120  
carrot, onion, and elbow macaroni, tossed with Mayonnaise, cracked black pepper, and Hawaiian  
red salt

**beverages**  
priced per person

Coffee and tea service \$2.25  
regular, decaf, and tea, with cream, sugar, and sweeteners

Fresh squeezed juice \$2.00  
choice of orange and grapefruit

San Peligrino  
\$2.25

Limonata or Aranciata

Soft drink assortment \$1.75  
Pepsi, Diet Pepsi, 7up, Dr. Pepper & Squirt\$

Bottled water  
\$1.75

Water service  
small (serves 25-30)  
\$20.00

large (serves up to 50) \$30.00

we have a full liquor license call to discuss options

**dessert**  
priced per person, **minimum order 10**

**cookies and bars**

Assorted Cookies \$1.50  
chocolate chip, peanut butter, oatmeal raisin, and snicker doodle

Gluten free chocolate-walnut cookies \$2.50

Brownies with walnuts \$2.50

Brownies without walnuts  
\$2.50

Lemon Bars \$2.50

Caramel cheesecake bars \$3.00

Chocolate-raspberry cheesecake bars \$3.00

**cakes, pies and tarts**  
call for sizes & prices

Tres leche

Chocolate cake

Apple crisp

Fruit tartlets

Caramel cheesecake

Carrot cake

Apple or berry pie

Key lime pie

## **Ordering**

Place your order by telephone, email, or via our website.

Some dates fill up faster than others. We want to help ensure that your meeting, gathering or event goes smoothly, so you may contact us as far in advance as you wish.

Web orders must be placed at least 48 hours ahead,

## **Delivery**

We deliver within Portland, as well as most outlying areas,

The minimum order for delivery is \$75.00.

Delivery charges are assessed by zip code.

## **Payment options**

We accept cash, business checks, and credit cards

Payment by mail within 10 days of invoice.

To pay with a credit card, either call us, or order and pay on-line

This menu is in effect as of February 2015  
We must occasionally raise our prices.  
Call us or check our web-site for current pricing