

breakfast buffets

priced per person, 10 person minimum

Continental 7.5

assorted fresh baked pastries, coffee, tea & fresh-squeezed orange or grapefruit juice

Fruit, pastry & coffee 8.5

assorted fresh baked pastries, coffee, tea & fresh fruit tray

Granola, fruit & yogurt bar 7

our house-made granola with fresh fruit & Nancy's organic yogurt

Classic 9

cage-free scrambled eggs, pan-fried potatoes, fresh fruit salad & choice of

- **assorted house-made pastries**
- **fresh baked buttermilk biscuits with organic honey, butter & jam**

French toast 12.5

our own challah french toast with organic maple syrup, fruit compote, Carlton Farms bacon & fruit salad

Country 11.5

buttermilk biscuits with house-made sausage gravy, fried potatoes, fresh fruit salad & cage-free scrambled eggs

Baked egg 10

Baked egg casserole with pan-fried potatoes & fresh fruit salad

- **chef's choice meat**
- **chef's choice vegetarian**

Huevos rancheros 10

Black beans, corn tortillas, & eggs over medium; served with salsa, sour cream, avocado, fried potatoes & fresh fruit salad

breakfast sandwiches

individually wrapped, minimum 10 per order

Buttermilk biscuit 5

with cage-free eggs & Tillamook cheese

- **add house-made sausage patty or Carlton Farms Canadian bacon 1**

English muffin 4

with cage-free eggs & Tillamook cheese

- **add house-made sausage patty or Carlton Farms Canadian bacon 1**

breakfast burritos

individually wrapped, minimum 10 per order

House-made chorizo 5.5

scrambled cage-free eggs, scallions & jack cheese in a flour tortilla with salsa verde & sour cream

Vegetarian 5

seasoned black beans, scrambled cage-free eggs, scallions & jack cheese in a flour tortilla with salsa verde & sour cream

Vegan 5

seasoned black beans, scrambled tofu & scallions in a flour tortilla with salsa verde

a la carte

Quiche 22

serves 6-8

choice of

- **chef's choice with meat**
- **chef's choice vegetarian**

Strata 25, 50

small serves 8-10, large serves 18-20

choice of

- **chef's choice meat & cheese**
- **seasonal vegetable & cheese**

Baked egg casserole 30, 60

small serves 8-10, large serves 18-20
with seasonal roasted vegetables

Lasagne 65, 125

small serves 8-10, large serves 18-20
choice of

- **house-made sausage lasagne with mushrooms, tomato ragu, provolone, romano & ricotta**
- **vegetarian lasagne with seasonal vegetables, tomato ragu, provolone, romano & ricotta**

Baked penne 65, 125

small serves 8-10, large serves 18-20
choice of

- **tomato sauce & three cheeses**
- **béchamel & spinach**

Mac 'n' cheese

small serves 8-10, large serves 18-20
choice of

- **creamy baked Tillamook cheddar & penne pasta 45, 85**
- **chef's choice with meat 55, 90**
- **chef's choice vegetarian 55, 90**

Spanakopita 60, 115

small serves 8-10, large serves 16-20
layered phyllo dough with spinach & feta cheese

Kolokopita 60, 115

small serves 8-10, large serves 16-20
layered phyllo dough with summer squash & feta cheese

Enchiladas 50, 95

small serves 6-8, large serves 12-15
choice of

- shredded chicken baked in salsa verde with cotija cheese
- roasted butternut squash & mild green chilies baked in salsa ranchera with Tillamook cheddar & Monterey Jack cheeses
- tofu, corn & mushrooms baked in salsa verde

casual buffets

priced per person, 10 person minimum

Small sandwich buffet 9.95

assorted small sandwiches on potato rolls served with fruit salad, Tuscan pasta salad & pickles

Mac 'n' cheese 10.95

creamy baked Tillamook cheddar & penne pasta, served with green salad, fruit salad, bread & butter choice of

- chef's choice meat
- chef's choice vegetable

Spanakopita 10.95

spinach & feta cheese baked in phyllo pastry; served with Greek salad, roasted potatoes, tzatziki & pita bread

Greek chicken buffet 10.95

grilled chicken skewers in a Greek marinade; served with Greek salad, roasted potatoes, tzatziki & pita bread

Grilled lemon-rosemary chicken breast 11.95

grilled chicken breast in a lemon-rosemary marinade; served with roasted potatoes, grilled vegetables, aioli, green salad, bread & butter

Southwest pork loin 12.95

Carlton Farms roast pork loin rubbed with Southwestern spices; served with sweet pepper gravy, garlic mashed potatoes, braised green beans, green salad, bread & butter

BBQ chicken 11.95

grilled chicken breast with house-made barbeque sauce; served with roasted potatoes, braised sweet corn, green salad & cornbread

Asian sesame chicken 10.95

sesame-crust chicken skewers glazed with chili sauce; served with your choice of sweet or hot dipping sauce, cucumber relish, carrot relish, green salad & rice

Chicken satay 10.95

chicken satay served with peanut dipping sauce, stir-fried vegetables, green salad & rice

Jamaican jerk chicken 10.95

grilled chicken rubbed with Caribbean spices; served with fruit salsa, black beans, green salad & rice

Prawns alla diavola 13.95

grilled & skewered prawns marinated with crushed chilies, garlic, & herbs; served with sautéed vegetables, roasted potatoes, green salad, bread & butter

Enchiladas 10.95

baked in salsa verde & served with seasoned black beans, rice, sour cream, salsa, guacamole, tortilla chips & green salad

choice of

- **roasted butternut squash with Tillamook cheddar & Monterey Jack**
- **shredded chicken with cotija**
- **tofu & black beans**

Savory turnovers 10.95

served with green salad, fruit salad, bread & butter

choice of

- **chicken in basil cream sauce**
- **vegetables in basil cream sauce**

Baked penne 10.95

served with green salad & garlic bread

choice of

- **tomato sauce & three cheeses**
- **house-made pork sausage, mushrooms, tomato ragu, provolone, romano & ricotta**

Burmese red-curry pork stew 11.95

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

Indian chicken buffet 11.95

Indian-spiced chicken skewers; served with pineapple chutney, fresh ginger chutney, rice, green salad, tzatziki & pita bread

Moroccan green olive & chicken tagine 11.95

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

sides

priced per person, 10 person minimum

cheese grits 2.75

fresh buttermilk biscuits with organic honey, butter & berry jam 3.5

assorted pastries & quick breads 3.5

cheddar-chive biscuits 2.25

spicy corn muffins 2.25

house-made pork sausage patty 3.5

Carlton Farms bacon 3.5

Zenner's chicken-apple sausage 3.5

house-made vegan patty 3.5

roasted vegetables 2.75

sauteed vegetables 2.75

fresh fruit salad 2.75

homestyle pan-fried potatoes 2.75

rosemary roasted potatoes 2.75

scrambled cage-free eggs 2.5

hard-boiled cage-free eggs 1.5

fresh fruit tray 3.5

Tim's potato chips 2

boxed lunches

priced per person, 10 box minimum

sandwich boxed lunches

11.25

served with a dill pickle spear, Tim's potato chips & house-made cookies

Turkey, bacon & cheddar

thick slices of house-roasted turkey, Carlton Farms bacon, Tillamook cheddar cheese, lettuce, tomato, dijon & mayonnaise on sourdough bread

Turkey cranberry

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

Roast beef

house-roast beef, cream cheese, horseradish, scallions, Tillamook cheddar cheese, lettuce & tomato on sourdough bread

Ham & swiss

Black Forest ham, Swiss cheese, dijon, lettuce, tomato & mayonnaise on marble rye bread

Grilled chicken

grilled chicken breast, Swiss cheese, avocado, lettuce, tomato & mayonnaise on sourdough bread

Muffaletta

thinly-sliced assortment of cured meats, Provolone cheese, olive relish, lettuce & tomato on a ciabatta roll

Spicy tuna

spicy tuna salad, pepper jack cheese, lettuce & tomato on a ciabatta roll

Roasted vegetable

sun-dried tomato tapenade, roasted peppers, mushrooms, onions, cucumber, cream cheese, spinach & tomato on whole grain bread (omit cream cheese for vegan)

salad boxed lunches

boxed salads served with bread, butter & house-made cookies; dressings are served on the side

House 10.5

mixed greens, cucumber, tomato & red onion with lemon-garlic vinaigrette

– add grilled chicken for 2, chicken confit for 3, or smoked salmon for 3

Spinach & roasted red pepper 10.5

spinach, roasted red peppers, feta cheese, hazelnuts & shaved red onion with balsamic vinaigrette

– add grilled chicken for 2, chicken confit for 3, or smoked salmon for 3

Caesar 10.5

crisp romaine lettuce, house-made croutons & grated romano cheese with a bold Caesar dressing

- **add grilled chicken for 2, chicken confit for 3, or smoked salmon for 3**

Greek 10.5

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

- **add grilled chicken for 2, chicken confit for 3, or smoked salmon for 3**

Cobb 12.5

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

Niçoise 12.5

mixed greens, albacore tuna, marinated green beans, Niçoise olives, hard-boiled egg, red onion & tomato with a mustard vinaigrette

appetizer platters

small serves 10-12, medium serves 20-24, large serves 45-50

Cold cut platter 65, 125, 225

house-roasted beef & turkey, Black Forest ham, & salami; cheddar, swiss, & provolone cheeses; condiments; lettuce & tomato; served with assorted rolls

Domestic cheese platter 45, 80, 150

sliced cheddar, swiss & pepper jack cheeses; served with assorted crackers

Artisan cheese platter 75, 140, 275

assorted local & international cheeses, relishes, pickles, crackers & baguette

Artisan meat platter 75, 140, 275

assorted cured meats, pickles & baguette

Crudité 30, 75, 125

a selection of raw vegetables with a fresh herb & cream cheese dip

Seasonal grilled or roasted vegetable platter 40, 75, 135

various seasonal vegetables marinated in herbs, garlic, olive oil & a touch of vinegar; served hot or chilled

Fresh fruit tray 42, 80, 150

assorted melons, grapes, berries, local & citrus fruits

Pickle platter 40, 75, 145

various pickled & marinated vegetables, including olives

Hummus & tzatziki platter 50, 95, 175

served with fresh vegetables & pita bread

Choux au fromage 50, 90, 175

stuffed cheese puffs, choice of

- **chicken confit**
- **mushroom duxelle with Zante currants & gorgonzola cheese**

Salmon pâté 45, 85, 165

served with capers, shaved red onion & sliced baguette

Stuffed mushrooms 45, 85, 165

crimini mushrooms stuffed with cheese, herbs & breadcrumbs

Fried risotto cakes 40, 75, 145

topped with choice of

- **basil-arugula pesto & cherry tomato**
- **mushroom & roasted onion tapenade**

Fried polenta cakes 40, 75, 145

topped with choice of

- **basil-arugula pesto & cherry tomato**
- **mushroom & roasted onion tapenade**

Skewer appetizers

small serves 10-12, medium serves 20-25, large serves 45-50

choice of

- **chicken 40, 75, 145**
- **shrimp 65, 125, 245**
- **beef 55, 125, 245**
- **vegetable 40, 75, 145**

available in six marinades

- Greek
- Southeast Asian
- Tuscan
- alla diavola
- jerk
- honey dijon

Crostini

choice of

- tomato basil concasse 35, 65, 125
- olive & roasted red pepper tapenade 35, 65, 125
- roasted red pepper tapenade 35, 65, 125
- Tuscan white bean puree 35, 65, 125
- three cheese & herb spread 35, 65, 125
- saffron shrimp salsa 50, 95, 180

Bruschetta

choice of

- tomato basil concasse 40, 75, 145
- olive & roasted red pepper tapenade 40, 75, 145
- roasted red pepper tapenade 40, 75, 145
- Tuscan white bean puree 40, 75, 145
- three cheese & herb spread 40, 75, 145
- saffron shrimp salsa 55, 100, 195

salads

green

small serves 10, medium serves 20, large serves 40
dressings served on the side

House 40, 75, 150

mixed greens, cucumber, tomato & red onion with lemon-garlic vinaigrette

Spinach & roasted red pepper 40, 75, 150

spinach, roasted red pepper, feta cheese, hazelnuts & shaved red onion with balsamic vinaigrette

Caesar 40, 75, 150

crisp romaine lettuce, house-made croutons & grated romano cheese with a bold Caesar dressing

Greek 40, 75, 150

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

Cobb 60, 110, 210

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

Sesame spinach & chicken 60, 110, 210

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

fruit

small serves 15, medium serves 25, large serves 50

Fruit salad 40, 70, 140

fresh fruit tossed with fresh-squeezed orange juice & Madagascar vanilla

pasta salads

small serves 15, medium serves 25, large serves 50

Tuscan 37, 57, 115

penne pasta, tomato, roasted red peppers, Kalamata olives, red onion & capers tossed in a basil-garlic vinaigrette

Balsamic orzo 37, 57, 115

roasted vegetables & orzo pasta tossed in a balsamic vinaigrette

Seasonal fresh vegetable 37, 57, 115

fresh raw vegetables & penne pasta tossed in a basil-garlic vinaigrette

Southeast Asian 37, 57, 115

rice stick noodles, cucumber, carrot, scallion, red bell pepper, fresh basil, mint & cilantro tossed in a lime, sweet chili & fish sauce dressing

beverages

priced per person

Coffee & tea service 2.5

regular, decaf & tea, with cream, sugar & sweeteners

Fresh-squeezed juice 2

choice of orange or grapefruit

San Pellegrino 2.25

Limonata or Aranciata

Soft drink assortment 1.75

Pepsi, Diet Pepsi, 7up, Dr. Pepper & Squirt

Bottled water 1.75

Water service 20, 30

small serves 25-30, large serves up to 50

We have a full liquor license. Call to discuss options.

dessert

priced per person, minimum order 10

cookies & bars

Assorted cookies 1.75

chocolate chip, peanut butter, oatmeal raisin, molasses & snickerdoodle

Gluten-free chocolate-walnut cookies 2.5

Brownies with walnuts 2.5

Brownies without walnuts 2.5

Lemon bars 2.5

Caramel cheesecake bars 3

Chocolate-raspberry cheesecake bars 3

cakes, pies & tarts

call for sizes & prices

- Tres leches
- Caramel cheesecake
- Chocolate cake
- Carrot cake

- Fresh apple crisp
- Fresh apple or berry pie
- Key lime pie
- Fresh fruit tartlets

ordering

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

Some dates fill up faster than others. We want to 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 in advance.

If you wish to adjust the headcount of your event you must do so 48 hours in advance & the change must be accepted by one of our staff members.

delivery

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

The minimum order for delivery is \$100.

Delivery charges are determined by zip code.

cancellations

We ask for a minimum of 48 hours notice on cancellations.

With less than 48 hours of notice, you will be billed for 50%-100% the original cost of the order.

During inclement weather, the same applies.

payment options

We accept cash, business checks & credit cards.

Payment by mail within 10 days of invoice.

To pay with a credit card, call or order & pay online.

This menu is in effect as of May 2018.

We must occasionally raise our prices.

Call us or check our website for current pricing.