

BREAKFAST | SALADS

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# HOLIDAY

## CATERING MENU

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SANDWICHES | ENTRÉES | HAPPY HOUR

## Ⓥ BREADS + SPREADS

served with bagels +  
sourdough bread  
*gluten free bread option available  
upon request*

\$11

WHIPPED AVOCADO  
+ SEASALT

CHIVE + BOURSIN

BLACKBERRY  
HONEY MOUSSE

## QUINOA HASH BOWLS

\$14

kale, butternut squash,  
parsnips, pumpkin seed  
romesco, poached egg

Ⓥ VEGAN OPTION  
roasted potato  
substituted for egg

## Ⓥ<sup>2</sup> OATMEAL BAR

\$10

sliced almonds,  
golden raisins, brown  
sugar, mixed berries

## FRITTATAS

*made without gluten*

\$12

Ⓥ PORTABELLA  
MUSHROOM

kale, shallots,  
Beecher's flagship  
cheddar

CRISPY BACON

caramelized onions,  
cream cheese

CHICKEN SAUSAGE

cheddar cheese, green  
chilies, green onions

## ADD IT ON

Complete your  
breakfast with these  
tasty items!

Ⓥ FRUIT CUPS / \$4

Ⓥ CHOBANI YOGURT  
CUP/ \$4

Ⓥ ROSEMARY ROASTED  
POTATOES/ \$4

BACON/ \$2

CHICKEN SAUSAGE/ \$2

# BREAKFAST

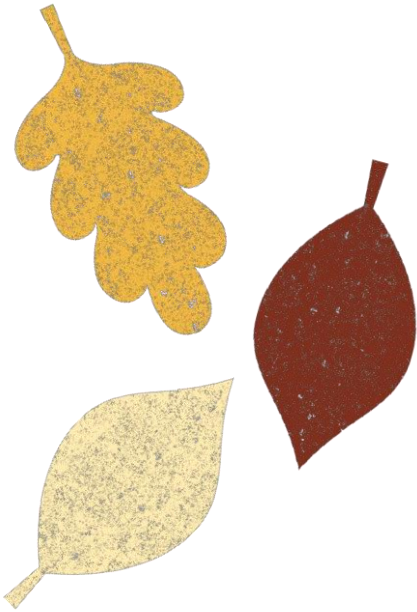
HOLIDAY MENU



Coffee + tea service included.  
Fresh fruit platter included.  
All items priced per person.  
Minimum 10 people per order.

# SALADS

## HOLIDAY MENU



All items priced per person.  
Minimum 10 people per order

## **v** SALADS

Available as platters and box lunches (10 or more).

\$9

### AUTUMN HARVEST

kale, roasted potatoes,  
butternut squash, purple  
radish, spiced pepitas,  
Beecher's cheese, pear  
champagne vinaigrette

### BRUSSELS SPROUTS & ARUGULA

candied carrots, beets, blue  
cheese, spiced walnuts,  
shallot-maple vinaigrette

### GRAIN SALAD

kale, quinoa, Mediterranean  
cous cous, pecans, dried  
cranberry, mulled apples,  
honey-truffle vinaigrette

### SPINACH SALAD

red cabbage, cara cara  
oranges pomegranates, feta,  
Greek olives, sweet pickled  
onions, herb balsamic  
vinaigrette

### PROTEINS

steelhead / \$6

grilled santa maria steak / \$5

marinated chicken / \$4

**v** seared panisse / \$3

## SALAD BOX LUNCH

\$14

All box lunches include, roll +  
butter, fresh-baked cookie, assorted  
soda + sparkling water

### ADD PROTEIN

steelhead / \$6

grilled santa maria steak / \$5

marinated chicken / \$4

**v** seared panisse / \$3

## SPECIALTY

### ROAST BEEF & CHEDDAR / \$18

horseradish apple slaw,  
fried onions, marinated  
arugula

### TURKEY & GOAT CHEESE / \$17

cranberry apple chutney,  
mixed greens, potato roll

*Gluten free bread option  
available upon request.  
+ \$2 to sandwich price*

## WRAPS + MORE

### WALDORF CHICKEN SALAD WRAP / \$16

dried cranberries, celery,  
walnuts, tomato

### Ⓞ GREEK PANISSE WRAP / \$15

arugula, roma tomatoes,  
garlic hummus, charred  
feta, tzatziki sauce

### Ⓞ GRILLED SQUASH BANH MI (VEGAN) / \$15

pickled carrots + daikon,  
cucumber, sweet chili hoisin,  
jalapeno, cilantro, bui bun

## SANDWICH PLATTER

includes cookie, chips, house salad, assorted  
sodas + sparkling water

10 - 30 people, choice of 3 sandwiches

30+ people, choice of 5 sandwiches

## BOX LUNCH (+\$1)

includes cookie, chips, mint, cutlery, assorted  
sodas + sparkling water.  
Minimum guest count does not apply.

# SANDWICHES

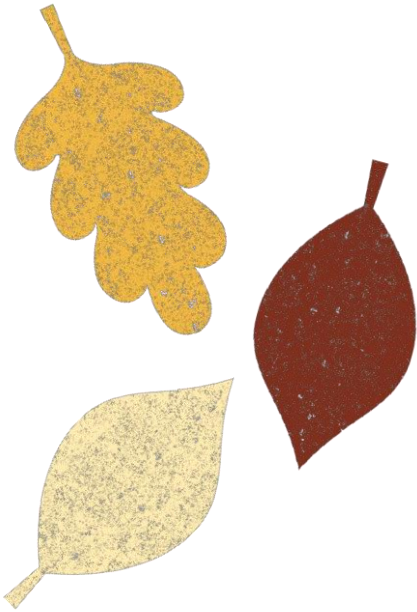
HOLIDAY MENU



All items priced per person.  
Minimum 10 people per order.

# ENTREES

## HOLIDAY MENU



House salad, roll + butter,  
beverage + tea cookie  
included.

All items priced per person.  
Minimum 10 people per order.

## MAINS

select your protein

CARVED TURKEY  
\$18  
apple cranberry  
chutney

GRILLED  
SANTA MARIA  
STEAK  
\$23  
cabernet demi

STEELHEAD  
\$25  
pomegranate beurre  
blanc

Ⓞ CORNBREAD STUFFED  
ACORN SQUASH  
\$16  
with vegetarian Italian  
sausage

## SIDES

select two

CARAMELIZED  
BRUSSEL SPROUTS  
pancetta, vanilla  
butter

Ⓞ ROASTED GARLIC  
FINGERLING  
POTATOES  
rosemary sage butter

Ⓞ ROASTED ROOT  
VEGETABLES  
warm spiced apple  
vinaigrette

## NEXT LEVEL

Looking for more?  
Substitute the house roll  
and/or salad with these  
options!

Ⓞ CORNBREAD MUFFINS  
+\$3  
whipped honey butter

Ⓞ ANY FALL SALAD +\$5

# BISTRO

Ⓞ CRANBERRY BRIE  
TARTS / \$5  
candied pecans, rosemary

Ⓞ SWEET POTATO  
BITE / \$3  
rosemary goat cheese,  
caramelized squash, dried  
cranberry, toasted pecan,  
maple-honey

Ⓞ FIG & BLUE CHEESE  
CROSTINI / \$3  
pistachio mousse

Ⓞ BOURSIN STUFFED  
MUSHROOM / \$4  
ADD BACON / \$1  
caramelized shallots, boursin cheese

CARAMELIZED BRUSSELS  
SPROUTS / \$5  
pancetta, vanilla butter

# TAVERN

PORK & SHRIMP  
MEATBALLS / \$6  
citrus plum sauce

PIGS N' BLANKET / \$6  
pork bratwurst,  
stoneground mustard,  
puff pastry

Ⓞ ARTICHOKE DIP / \$5  
ADD SHRIMP / \$2  
spinach, gruyere  
bechamel, parmesan  
crisp & grilled focaccia

# HOLIDAY

SHRIMP  
BRUSCHETTA / \$4  
Sundried tomato pistou,  
fried basil & whipped  
garlic ricotta

## SLIDERS

**Turkey & Brie / \$4**  
w/ apple cranberry  
chutney on a croissant

**Prime Rib / \$5**  
w/ caramelized onions,  
Oregon blue cheese &  
horseradish cream

Ⓞ **Wild Rice Mushroom / \$4**  
burger w/ soy glazed  
oyster mushrooms,  
pickled carrot & miso aioli

PRIME RIB SKEWER / \$5  
Manchego, golden berries &  
aged balsamic reduction

Ⓞ CRANBERRY BRIE EN  
CROUTE / \$5  
In puff pastry

## Ⓞ DESSERTS

**Brown Sugar  
Shortbread Cookies / \$2**

**Peppermint Bark / \$3**  
made w/out gluten

**Macarons / \$3**  
made w/out gluten

**Hot Chocolate Bar / \$3**  
w/ mini marshmallows,  
sweetened condensed Chantilly,  
chocolate chips, sprinkles &  
peppermint

# HAPPY HOUR

## HOLIDAY MENU



All items priced per person  
Minimum 10 people per order.