

CHOMP! Foods

Corporate Catering Menu

minimum order applies, contact us for details

• BREAKFAST •

Signature Skillet

Braised brisket with demiglaze and mushrooms over breakfast potatoes and scrambled eggs. Finished with green onion and cotija cheese and served with our house buttermilk biscuits

Farmhouse Skillet

Roasted organic red potatoes, roasted butternut squash, bacon, and free-range eggs topped with your choice of country gravy or traditional hollandaise. Served with our house buttermilk biscuits

Chef's Biscuits & Gravy

Our amazing scratch-made sage sausage country gravy with flaky buttermilk biscuits. Served with breakfast potatoes and scrambled eggs.

Creole Shakshuka

Poached cage free eggs with peppers, onions, sweet potatoes and red potatoes in a rich tomato etouffee sauce. Finished with feta cheese and fresh herbs. Served with our house buttermilk biscuits.

The Chomp! Burrito

Scrambled eggs, chorizo, chipotle hollandaise, cheddar cheese, peppers and green onion in a large flour tortilla wrap. Served with breakfast potatoes

The Chomp! Sammie

Pasture raised egg with braised pork belly, sharp white cheddar, arugula and apricot mustarda on toasted pretzel bun. Served with breakfast potatoes

• SANDWICHES •

comes with choice of side

Burrata Caprese

Fresh sliced tomatoes, basil pesto mayo, fresh basil, burrata, balsamic reduction on ciabatta roll

Chicken Caprese

Grilled chicken breast, basil pesto mayo, candied Roma tomatoes, fresh basil and arugula

The Pigcific Northwest

Smoked ham and bacon with sauteed apples, arugula, Swiss cheese and a cranberry cream cheese shmear on toasted pretzel bun

Pork Belly Banh Mi

Slow braised kalbi marinated pork belly with pickled vegetables, mixed greens and a spicy honey mayo on French roll

Chicken Salad

Grilled chicken breast, cashews, dried cranberries, fresh apple, cranberry cream cheese shmear, fresh greens, provolone cheese, marble rye bread

Falafel Wrap

Scratch-made falafel and hummus with greens, fresh tomato, feta, cucumber, peppers, peperoncini, tzatziki

Vegan Portobello Ruben

Grilled portobello mushrooms with house pickled red cabbage, vegan Swiss, mustard and fresh mint on a vegan pretzel roll

Vegan Banh Mi

French roll stuffed with pickled vegetables, ginger lime black bean hummus, cucumber, grilled eggplant

◆ SIDES ◆

Country Mashed Potatoes

Skin-on Yukon Gold potatoes made with fresh garlic and buttermilk

Chef's Smoky Beer Mac & Cheese

Made with 4 different cheeses and local micro-brew beer. House specialty!

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Delicious wild rice, fresh vegetables and almonds with our own blend of seasonings and spices

Roasted Seasonal Vegetables

Orzo with Grapes

Roasted Grapes, sautéed kale, almonds, golden raisins, feta cheese served chilled with a fresh lemon and pomegranate vinaigrette

Lemon Roasted Asparagus

Asparagus spears roasted and finished with fresh lemon and shaved parmesan

Toasted Farro & Roasted Sweet Potatoes

Toasted farro with roasted sweet potatoes, grilled onions, sautéed kale, and dried cranberries all served chilled and tossed in a light dressing with fresh parsley

Baby Red Potato Salad

Roasted baby red potatoes tossed with shaved red onions as well as fresh herbs and parsley in our lemon mustard vinaigrette

Roots & Vegetables Platte

A variety of fresh and seasonal vegetables roasted/grilled and then served chilled with balsamic reduction

Greek Rice

Made with fresh oregano, mint, lemon, sundried tomatoes, and spices

◆ SALADS ◆

House Green Salad

Mixed greens with fresh apples and thinly sliced red onions, all tossed in our house made fresh blackberry balsamic dressing. Finished with crumbled bleu cheese and candied walnuts

Caesar Salad

Chopped Romaine w/lemon, house made Caesar dressing, croutons, and shaved parmesan cheese

Greek Salad with Romaine

Fresh cucumbers, red onions, tomatoes, romaine, feta, pepperoncinis and olives all tossed in our delicious house red wine oregano vinaigrette

Garden Salad

A selection of crisp lettuces and mixed greens with fresh tomatoes, cucumbers, peppers, and carrot served with your choice of dressing

Roasted Corn Salad

With red onions, roasted sweet corn, cherry tomatoes, black beans, and fresh cilantro. Finished with a chipotle lime vinaigrette

Chef's Wedge Salad

Wedged iceberg lettuce with our house-made bleu cheese dressing, roasted candied tomatoes, black forest bacon lardons, spicy green olives

Brussel Sprout & Arugula Salad

Shaved brussels with fresh arugula, toasted pumpkin seeds, avocado, lemon juice, EVOO, Dijon, salt, pepper

Strawberry Blush Salad

Fresh strawberries, spinach, sliced almonds and chevre with our house-made strawberry vinaigrette

Northwest Farm Salad

Made with arugula, Brussel sprouts, dried cranberries, avocado, apples, shaved red onion, toasted pumpkin seeds and candied walnuts all lightly dressed with our house lemon Dijon vinaigrette

Asian Spinach Salad

Served with a variety of mixed greens and lettuces and tossed with a citrus vinaigrette. Finished with crunchy chow mein noodles, mandarins, red peppers and carrot ribbons

Mains

Cascadia Chicken

Boneless, skinless chicken thighs marinated in Dijon and honey then roasted sautéed apples and bacon, then finished with our hard cider Dijon sauce

Chipotle Glazed Chicken

Spice-rubbed boneless chicken thighs grilled and served with a delicious apricot nectar chipotle glaze and finished with fresh green onion

Pistachio Stuffed Chicken Breast

Boneless, skinless chicken breast stuffed with pistachios, mushrooms and ham and served with an orange chipotle glaze.

Lemon Basil Chicken

Herb roasted chicken breast served with basil pesto and cherry tomatoes, then finished with fresh lemon

Pacifica Pork Loin

Thinly sliced roasted pork loin with a sauté of blueberries, fennel, sweet onion and apples, then finished with a light blueberry glaze

Smoked Pork Loin

Prime Pork Loin slow smoked with cherry and pecan wood. Served with our delicious house-made cherry BBQ sauce and fried onion strings

Red Wine Braised Beef Brisket

Delicious Angus brisket, slow braised in Italian red wine with sweet onions until fall apart tender. Finished with fresh herbs and our rich red wine demiglaze

Argentinian Steak

Served with a tarragon chimichurri, peppers and onions

Moroccan Braised Beef

Spice rubbed Angus brisket, slow braised with sherry, onions, golden raisins, and tomatoes. Served in our rich sherry tomato sauce and finished with fresh herbs

Sweet & Spicy Bulgogi Beef

Chargrilled, finished with green onion

Salmon Rustica

Crusted in spices then topped with slivered fennel, apple and sweet onions. Served whole filet with a sweet Dijon mustard sauce

Hazelnut Crusted Salmon

Hand-cut salmon filet, crusted with Oregon hazelnuts and spices, baked golden brown, finished with fresh scallions and a delicious citrus beurre blanc

Portobello Mushroom Ravioli

Delicious Portobello raviolis served in a garlic, sherry and basil pesto cream sauce with roasted cherry tomatoes and shaved parmesan

Roasted Asparagus & Wild Mushroom Risotto

Creamy risotto made with a selection of wild mushrooms and roasted asparagus. Finished with shaved parmesan cheese and black truffle oil

Sweet Corn Risotto

Made using locally grown delicious, sweet white corn with parmesan and fresh herbs. Finished with roasted sweet corn red pepper relish and fresh chive oil

Herbed Polenta Cakes

Served with a wild mushroom ratatouille and fresh basil

DESSERTS

Chocolate Decadence Cake

Orange Dreamsicle Tiramisu

Salted Caramel Cake

Caramel cake, salted caramel buttercream frosting, dark chocolate ganache

Coconut Cherry Cheesecake Cake

Coconut cake with vanilla cheesecake shmeat and dark cherry topping

Gourmet Cookies & Brownies

Assorted French Macaroons