

Breakfast Menu

Breakfast Sandwiches \$8.00 per guest

Vegetarian on Ciabatta	savory egg, roasted red pepper and zucchini, spinach, provolone, stoneground aioli
Ham on Croissant	savory egg, honey ham, cheddar, tomato, stoneground aioli
Bacon on Ciabatta	savory egg, bacon, Swiss, spinach, tomato, stoneground aioli
Sausage on Bagel	savory egg, breakfast sausage, provolone, spinach, stoneground aioli

Breakfast Burrito \$8.00 per guest

Vegetarian	scrambled egg, hashbrown, beans, roasted onion and peppers, cheese
Mexi Sausage	scrambled egg, hashbrown, sausage, beans, roasted onion and peppers, cheese
Country	scrambled egg, hashbrowns, roasted onion, crumbled bacon and country gravy

Frittatas – gluten free with a hashbrown base \$8.00 per guest

Mediterranean	vegetarian with spinach, tomato, zucchini, red onion and feta cheese
Meaty	mild spiced sausage, ham and crumbled bacon with cheese
Farmers Daughter	ham with chef selection of roasted vegetables, cheese

Coffee Service \$3.75 includes half and half, sugar, stir sticks

Assorted Juice \$2.50

A la Carte	\$4.25	bagels and cream cheese
	\$4.25	muffins, scones
	\$4.50	deluxe fruit display
	\$5.00	scrambled eggs
	\$4.50	thick cut bacon, farmhouse sausage, or honey ham
	\$4.25	roasted quarter potatoes
	\$5.00	yogurt parfait – honey Greek yogurt, fresh fruit, NW granola
	\$6.00	9 grain oatmeal with house made fruit compote, brown sugar, milk

Breakfast Buffets

Continental Breakfast \$12.00 per guest

Deluxe Fruit Display
Greek Yogurt, Northwest Granola
Breakfast Breads

Classic Start \$16.25 per guest

Scrambled Eggs
Breakfast Potatoes
Thick Cut Bacon or Farmhouse Sausage
Croissant with Butter and Preserves

Sunrise Brunch \$22.50 per guest

Scrambled Eggs with Cheddar Cheese
Breakfast Potatoes
Thick Cut Bacon or Farmhouse Sausage
Deluxe Fruit Display
Breakfast Breads

Lunch Menu

Deli Counter Lunch Box Combo \$17.00 (the absolute full meal deal - top seller)

Classic Deli Sandwich assortment of ham, turkey and roast beef, with cheese, lettuce, tomato, pickle
Kettle chips regular salted or get an assortment for larger groups
Deluxe picnic salad daily chef creation
House-made cookie daily baker creation
Beverage bottled and sparkling water; assorted Pepsi products

Artisan Sandwiches and Wraps served with kettle chips and a house-made cookie

Add a Side Salad \$4 daily chef creation

Add a Cup of Soup \$4 our house soup is rustic tomato dill, or ask about our rotating soup

Garden Delight Wrap \$15.50

(vegan) roasted vegetables, chunky curried hummus, cucumbers, shredded lettuce

Grilled Chicken Caesar Wrap \$15.50

grilled chicken, crisp romaine, Parmesan, croutons, house made roasted garlic Caesar dressing

Chicken and Provolone on Ciabatta \$15.50

Sliced chicken, nutty provolone, roasted red pepper, red onion, lettuce, pesto aioli

BLAT \$15.50

bacon, lettuce, smashed avocado cream, and tomato on a baguette

Italian Grinder \$15.50

ham, salami, provolone, pepperoncini, shredded lettuce, tomato, red onion, creamy herb vinaigrette on pub roll

Hot Sandwiches served with kettle chips and a house-made cookie

Roasted Eggplant on Ciabatta \$15.50

thick marinated eggplant, roasted red pepper, mozzarella, rustic tomato sauce served on a soft ciabatta

Reuben Melt on Marbled Rye \$15.50

layers of pastrami, caramelized onions, and melted cheese, with tangy Russian dressing on marbled rye

French Dip \$15.50

roast beef and Swiss cheese, sautéed onion and stone ground aioli on a baguette, served with au jus

Chicken Gyro Flatbread \$15.50

marinated and grilled chicken, red onion, cucumbers, tomato and feta in a warm flatbread, served with tzatziki

Barbecue Pulled Pork \$15.50

tender pulled pork, house barbecue sauce, classic slaw on brioche bun

Birria Torta (Sandwich) \$16.50

slow braised beef piled with cheese, onion, tomato, and shredded lettuce onto a soft French bun, served with beef consommé

Lunch Menu

Entrée Salads

Add a Cup of Soup \$4 our house soup is rustic tomato dill, or ask about our rotating soup of the day

All salads are served with an artisan roll and house-made cookie.

Gourmet Garden **\$14.00 vegetarian \$17.50 with chicken**

hard-boiled egg, garbanzo bean, tomato, cucumber, carrot ribbons, sliced red onion, buttery black olives, cheddar cheese, served with house made buttermilk herb ranch, or house vinaigrette

Classic Caesar Salad **\$12.00 vegetarian \$15.50 with chicken**

house croutons, parmesan ribbons, house made roasted garlic Caesar dressing

Asian Crunch **\$16.50**

shredded chicken on a bed of assorted cabbage, bean sprouts, cilantro, carrot ribbons and cucumbers, with a sweet chili and green onion vinaigrette

Chicken Waldorf **\$16.50**

grilled chicken breast, sliced apple, crisp celery, tart grapes and walnuts, served on a bed of mixed greens with a tangy creamy vinaigrette

Cobb **\$17.50**

grilled chicken breast, smoky bacon, hard-boiled egg, cherry tomato, red onion, smashed avocado cream, blue cheese, with an herb vinaigrette

Southwest **\$18.50**

birria beef, black beans, roasted corn, red pepper, cheddar cheese, cilantro, pepita served with our tangy avocado lime dressing - paired with tortilla chips

Hot Lunch Menu

Baked Potato Bar \$16.50

large russet potato, served with a generous portion of our classic beef and bean chili, side of steamed broccoli and assorted topping such as sour cream, shredded cheddar, green onions

Green Curry Bowl \$18.50

tender chicken and an assortment of fresh vegetables in a fragrant green curry, served on a bed of soft rice, topped with roasted peanuts and cilantro

Mahalo Bowl \$18.50

Slow roasted pork served on a bed of aromatic coconut rice, served with an Asian slaw tossed in a creamy dressing and topped with Hawaiian crunchy bits

Mediterranean Platter \$20.00

marinated and grilled chicken served with golden rice pilaf, fresh Greek salad with spinach, cucumber, tomato and feta garlic tahini dressing, served with warm flat bread

Chicken Fettuccine \$19.50

tender roasted chicken on a bed of fettuccine tossed with our rustic house marinara and parmesan, served with caesar salad and garlic baguette

Classic Lasagna \$20.00

classic lasagna with layers of noodles, supple rustic meat ragu and creamy bechamel sauce, served with our classic caesar salad and garlic baguette

Fajitas \$21.50

your choice of pulled chicken or roasted carnitas and a bright assortment of roasted vegetables, served with our house refried beans and savory Mexican red rice, comes with flour tortillas and an array of toppings

Chicken Enchiladas \$19.50

pulled chicken with your choice of verde sauce or traditional red enchilada sauce, served with our house refried beans and savory Mexican red rice, topped with shredded cheddar cheese and sour cream

Classic Roasted Chicken \$19.50

golden roasted chicken with your choice of rustic herb gravy, barbecue sauce, or chimichurri sauce, served with Yukon gold mashed potatoes, roasted seasonal vegetables

Southern Comfort \$21.00

glazed pork served with house-made barbecue sauce, chef's triple cheese bechamel macaroni, roasted seasonal vegetables, served with honey butter cornbread

Homestyle Meatloaf \$20.00

delicious beef meatloaf with a rustic mushroom gravy, served with Yukon gold mashed potatoes, roasted seasonal vegetables

Sunday Pot Roast \$23.00

slow braised beef with onion, garlic, and an array of root vegetables in a glossy rich wine sauce, served with Yukon gold mashed potatoes