

LOAM

Spring Bottling Lunch Deliveries

LOAM "Harvest Lunch Style"

Lunch served family style - intended for entire group to order the same thing. All lunches are plattered on compostable plateware for easy delivery & may include compostable napkins, plates, & silverware upon request. Works wonderfully for remote operations!
We are able to accommodate most every dietary restriction easily with notice. 72 hour advanced notice for orders highly preferred.

SANDWICHES

Sandwich Lunches are \$25 per person.

*Each Sandwich Includes a Side Salad
& a freshly baked Cookie or Gluten Free Muffin.*

Veggie Sandwich

House herb focaccia, green goddess dressing, roasted delicata squash, local mushrooms, beets, carrots, and pickled red onions.

This may also be a vegan option.

Hot Chicken Brioche

Buttermilk fried chicken, house hot glaze, house pickles, aioli on housemade brioche.

Smoked Pulled Pork

Traeger smoked pork butt, house BBQ sauce, apple-kale slaw, aioli on housemade brioche.

Pork Bánh Mì

Classic style with pork sausage, sambal aioli, pickled cabbage and carrots, fresh cucumbers on French bread.

Open-Faced Salmon Toast

House-cured PNW salmon, herb cream cheese, fresh carrots, pickled mustard seeds & red onion, microgreens.

LUNCH MAINS

These lunch options are between \$28-\$32 per person.

Add a cookie or other dessert for \$2-\$5 per person.

Sirloin Steak Skewers & Cowboy Beans

Sweet pasilla marinated sirloin steak, Loam cowboy beans, cotija cheese, pickled red onions, salsa, and fresh tortillas.

Traeger Smoked Pork Loin

Brined and herb-encrusted pork loin, smoked, served with root vegetable purée and roasted local vegetables.

Yogurt and Herb Chicken

Yogurt-marinated garlic chicken, slow-roasted, served with herb rice pilaf and roasted local vegetables.

Bulgogi Short Ribs

Eola Crest cattle short ribs braised and glazed with Korean bulgogi marinade, served with sticky white rice and roasted local vegetables.

Rockfish Roulade

Citrus and herb marinated rockfish, spiced rice, roasted local vegetables.

These menus begins at \$25 per person & includes complimentary delivery within 15 miles of LOAM.

A \$20+ \$1 per mile additional delivery fee will be added beyond 15 mile delivery distance. \$200 minimum delivery order & minimum for custom pickup order.

We also have wonderful lunch & dinner options available for pre-order and pick up on our website if you aren't interested in a custom catering order.

TO ORDER A CUSTOM BOTTLING LUNCH:

Please Email Michelle Blade - catering@loamkitchen.com

TO ORDER OFF OF OUR NORMAL MENU VISIT OUR WEBSITE:

www.loamkitchen.com

Preparation of fresh ingredients from the Willamette Valley.

306 Ferry Street, Dayton, OR | 503-770-5011



| [@loamkitchen.com](https://www.instagram.com/loamkitchen)