

call us to discuss a menu at 503-224-0370 or request a quote online at [www.cravepdx.com](http://www.cravepdx.com)

Below are just some of our most popular dinner menus.

**Call us at 503-224-0370** and we would love to talk with you about your special event!

## Hors D'oeuvre - A La Carte

### Displays

(All displays must be purchased to match group size, 25 guest minimum)

#### Caja Roasted Whole Pig <sup>gf</sup>

(50 person minimum)

#### Local Farm to Table <sup>V</sup>

with Fruit, Cheese, Assorted Nuts & Crackers

#### Display of Domestic Cheese,

#### Grapes & Crackers <sup>V</sup>

#### Salmon Side

Blackened, Chilled and Decorated with Artistry

#### Classic Antipasto

with Sliced Baguette (vegan and vegetarian available)

#### Fresh Local and Tropical Fruit

Sliced and Arranged <sup>V gf</sup>

#### Grilled and Chilled Seasonal

#### Vegetables <sup>V gf</sup>

#### Seasonal Vegetable Crudités <sup>V gf</sup>

with Fresh Herb Dip

#### Tortilla Chips with Guacamole, Pico

de Gallo, and Salsa Verde <sup>V gf</sup>

#### Hummus with Vegetable Crudités &

#### Pita Bread <sup>V</sup>

### Fajitas

Choose Portobello Mushroom, Citrus Chicken, or Steak

### Quesadillas

Choose Roasted Corn and Sundried Tomato, Citrus Chicken, or Steak

### The BEST Fish Tacos you've ever had!

Choose Grilled Albacore or Beer Battered Cod

### Lobster Demitasse

with Chive Oil and Lumpfish Caviar

### Grilled Cheese Sandwich

with Tomato Bisque Reduction

### Squash Blossom Soup

### Fried Green Tomatoes

with Cajun Aioli

### Chipotle Shrimp and Buttermilk

### Corncakes

with Chipotle Butter and Pico Shrimp and Grits

### Rack of Lamb Lolipops with

### Smashed Winter Squash and

### Cranberry Relish

### Tortched "Smoes" Cupcakes

### Banannas Flambe

with Tia Maria and Vanilla Ice Cream

### Oregon Bay Shrimp <sup>gf</sup>

with Wasabi-Ginger Cocktail Sauce

### Jumbo Prawns <sup>gf</sup>

with Cocktail Sauce and Lemon Wedges

### Thai Curry Prawns <sup>gf</sup>

### California Rolls <sup>gf</sup>

(with nori, cucumber, avocado, & fresh crab)

### Spicy Oregon Albacore Tuna Roll <sup>gf</sup>

### Seasonal Vegetable Sushi Roll <sup>V gf</sup>

### Seasonal Salad Roll <sup>V gf</sup>

with Sweet Chili Sauce

## Hors D'oeuvre - Hot

### Bacon Wrapped Tofu <sup>gf</sup>

with Local Pear Compote

### Barbecued Pork Wonton

with Spicy Mustard

### Crispy Roast Pork &

### Mushroom Spring Roll

with Hot Mustard

### Crispy Vegetarian Spring Roll <sup>gf</sup>

with Hot Mustard

### Vegetable Samosas

with Cilantro

### Chutney and Tamarind Chutney <sup>V</sup>

### Smoked Chicken & Sweet Potato Tartlet

with Red Wine Demi-Glace

### Wild Mushroom Risotto Cakes <sup>V gf</sup>

### Salmon Cakes

with Spicy Remoulade

### Dungeness Crab Cakes

with Cajun Aioli

### Bacon Wrapped Prawns <sup>gf</sup>

### Bacon Wrapped Scallops <sup>gf</sup>

### Skewers - Just ask!

We do many types of skewers. Favorites include: Citrus Chicken, Jerk Chicken, Moroccan Chicken, Balsamic Beef, Tandoori Shrimp, Cajun Shrimp, Grilled Seasonal Vegetables, Fresh Fruit

### House Made Meatballs - Just ask!

We do many types of Meatballs Favorites include: Beef Meatballs with Marinara, Swedish Meatballs, Ground Lamb with Tzatziki, Falafel with Hummus

### Build Your Own Barbeque Sliders

with rolls, sweet summer slaw Choose Tofu, Shredded Chicken or Pulled Pork

## Hors D'oeuvre - Action Stations

(Requires onsite Chef and additional rental equipment)

### Omelette Station

with Bacon, Mushroom, Tomatoes, Spinach, Peppers, Onions, Avocados, Cheddar Cheese, and Salsa Verde. We use only pure Clarified butter and Canola Oil Blend we make ourselves.

### Pancakes with Panache -

Buttermilk, and Buckwheat Pancakes Made to Order, With Fresh Fruit, Whipped Cream, Real Butter, and Maple Syrup

### Asian Sliders

#### Spicy Beef Burgers

topped with Cucumber Salad and Served with Serracha Aioli

### Award Winning Mexican Favorites

Served with two house made salsas, our famous guacamole, and sour cream

## Hors D'oeuvre - Cold

### Stuffed New Potato with Blue Cheese,

### Bacon and Balsamic Onions <sup>gf</sup>

### Prosciutto Wrapped Dates <sup>gf</sup>

### Mushroom Caps Stuffed <sup>V gf</sup>

with Herbed Cream Cheese

### Hazelnut Stuffed Brie

en Croute Canapés

### Sundried Tomato Stuffed Brie

en Croute Canapés

### Crostini with Brie and Tapenade <sup>V</sup>

### Crostini with Herbed Cream Cheese <sup>V</sup>

### Crostini with Tomato, Cucumber,

### and Cilantro Chutney <sup>V</sup>

### Crostini with Smoked Turkey, Walnut,

### Cranberry & Cream Cheese

### Crostini with Beef Tenderloin, Brie,

### Arugula, and Balsamic

### Reduction

### Assorted Finger Sandwiches

### Blini with Salmon Lox, Sour Cream &

### Lime Zest

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## Hors D'oeuvre - Cocktail Parties

### Choose One

#### Salmon Side

Blackened, Chilled and Decorated  
with Artistry

#### Classic Antipasto

with Sliced Baguette

#### Fresh Local and Tropical Fruit

Sliced and Arranged

#### Local Farm to Table

with Fruit, Cheese, Assorted  
Nuts & Crackers

#### Display of Local & Imported Cheese & Crackers

### Choose One

#### Grilled and Chilled Seasonal Vegetables

#### Tortilla Chips

with Guacamole, Pico de Gallo, and  
Salsa Verde

#### Seasonal Vegetable Crudités

with Fresh Herb Dip

#### Hummus

with Vegetable Garnish & Pita Bread

#### Fresh Garden Salad

with Fresh Baked Bread

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## Hors D'oeuvre Special Occasion

### Classic Antipasto

with Sliced Baguette

### Grilled and Chilled

### Seasonal Vegetables

### Fresh Local and Tropical Fruit

Sliced and Arranged

### Salmon Side

Blackened, Chilled and  
Decorated with Artistry

### Select Three Hors D-oeuvre

(two appetizer pieces per type)

### Dessert

Celebration Cake

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## Hors D'oeuvre - Elegant Cravings

### Classic Antipasto

with Sliced Baguette

### Fresh Local and Tropical Fruit

Sliced and Arranged

### Display of Local & Imported Cheese & Crackers

### Select Three Hors D-oeuvre

(two appetizer pieces per type)

### Dessert

(Choose One)

#### Bread Pudding Bars

#### Brownie Bites

#### Mini Cookies

#### Chocolate Mousse Tartlets

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## Hors D'oeuvre - Serious Cravings

### Classic Antipasto

with Sliced Baguette

### Grilled and Chilled Seasonal Vegetables

### Fresh Local and Tropical Fruit

Sliced and Arranged

### Salmon Side

Blackened, Chilled and Decorated  
with Artistry

### Select Three Hors D-oeuvre

(two appetizer pieces per type)

### Dessert

(Choose One)

#### Bread Pudding Bars

#### Brownie Bites

#### Mini Cookies

#### Chocolate Mousse Tartlets

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## Hors D'oeuvre - Simple Cravings

### Hummus with Vegetable Garnish & Pita Bread

### Displays

(Choose One)

#### Fresh Local and Tropical Fruit

Sliced and Arranged

#### Display of Local & Imported Cheese & Crackers

### Dessert

(Choose One)

#### Bread Pudding Bars

#### Brownie Bites

#### Mini Cookies

#### Chocolate Mousse Tartlets

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## Drinks

- Coffee (Portland Roasting)**
- Hot Tea**  
with Lemon Wedges and Honey
- Milk**
- Orange Juice**
- Cranberry Juice**
- Apple Juice**
- Grapefruit Juice**
- Bottled Water**

## Displays

- Camembert & Baby Belle Cheese**  
with Sliced Prosciutto & Ham, Fresh Strawberries, Baguette & Butter
- Fresh Strawberries, Baguette & Butter** **V**
- Fresh Local and Tropical Fruit** **V**  
Sliced and Arranged
- Fresh Local and Tropical Fruit Salad** **V**
- Assorted Danishes** **V**
- Assorted Muffins** **V**
- Croissants** **V**
- Assorted Doughnuts** **V**
- Assorted Whole Fruit** **V**
- Bagels** **V**  
with Cream Cheese

## Selections

- Breakfast Burritos**
- Assorted Cold Cereal and Milk** **V**
- Granola** **V**  
with Yogurt, Dried Cranberries and Raisins and Milk
- French Toast** **V**
- Pancakes** **V**
- Buckwheat Pancakes** **V**
- Gluten Free Pancakes** **V**
- Bacon**
- Sausage**
- Tofu Scramble** **V**
- Scrambled Eggs** **V**
- Potatoes**  
with Bell Peppers and Onions
- Oatmeal** **V**  
with Brown Sugar, Dried Cranberries and Raisins

## Continental Breakfast Buffet

- Coffee (Portland Roasting)**  
with Half & Half and Soy Milk
- Orange Juice**
- Fresh Local and Tropical Fruit Salad** **V**
- Assorted Pasties** **V**
- Granola** **V**  
with Yogurt, Dried Cranberries and Raisins and Milk, and Soy Milk

## French Breakfast Buffet

- Coffee (Portland Roasting)**  
with Half & Half and Soy Milk
- Croissants** **V**
- Camembert & Baby Belle Cheese**  
with Sliced Prosciutto and Ham
- Fresh Strawberries, Baguette & Butter** **V**

## All American Breakfast Buffet

- Coffee (Portland Roasting)**  
with Half & Half and Soy Milk
- Fresh Local and Tropical Fruit Salad** **V**
- Bacon**
- Sausage**
- Scrambled Eggs** **V**
- Pancakes** **V**  
with Butter and Syrup
- Potatoes** **V**  
with Bell Peppers and Onions
- Seasonal Muffins** **V**

**V** designates a vegetarian dish | **gf** designates a gluten free dish

Have something else in mind? *We can make it happen!*

**Call us at 503-224-0370** and we'd love to discuss your ideas.

We specialize in menu customization to make your event a unique, memorable one!

Our dinners normally range from \$25-\$45 per person. Chaffing pans for the hot food with eco-fuel and paper napkins are included. Staffing, bar service, rentals and delivery are additional. Menus are subject to availability, pricing subject to change without a signed contract. An 18% service charge will be added to all food and beverages.

## The Crave Buffet

with Freshly Made Bread & Butter






### Salads

(Lunch Choose One/Dinner Choose Two - additional salads \$3/per person)

- Marinated Vegetable Salad** 
- Tomato, Onion and Basil Salad**  with Oil and Vinegar
- Mixed Organic Baby Green Salad**  with Garden Vegetables and Balsamic Vinaigrette
- Baby Spinach**  with Feta Cheese, Roasted Pepitas & Red Onion and Garlic Vinaigrette
- Wild Rice Salad**  with Basil, Fresh Herbs, Goat Cheese, Almonds & Red Wine Vinaigrette
- Napa Cabbage Salad**  with Fried Rice Noodles, Carrots, Toasted Almonds and Honey Sesame Soy Dressing
- Caesar Salad**
- Greek Salad** 
- Pasta Salad** 
- Cole Slaw** 
- Black Bean Salad** 
- Beet Salad**  with Feta Cheese, Walnuts and Fresh Basil Vinaigrette
- Red Cabbage and Onion Salad**  with Dijon Vinaigrette
- Chinese Salad with Rice Noodles**

### Sides

(Choose Two - additional sides \$3/per person)

- Roasted Garlic Mashed Potatoes** 
- Sweet Potatoes** 
- Rice Pilaf** 
- White Rice** 
- Wild Rice** 
- Herb Roasted Red Potatoes** 
- Sautéed Green Beans & Carrots** 
- Cous Cous** 
- Orzo**  Lemon, Garlic and Herb
- Marinated and Grilled Vegetables** 
- Lentil Beans** 
- Red Beans** 
- Vegetable Medley** 
- Black Beans** 
- Spicy Mac & Cheese** 

### Vegetarian Entrées

(Choose One)

- Bowtie Pesto Pasta**  with Parmesan
- Pasta Primavera** 
- Penne Pasta**  with Alfredo or Rustic Marinara
- Four Cheese Lasagna** 
- Teriyaki Vegetable Stir-Fry** 
- Pad Thai Noodles** 
- Thai Curry Vegetable Stir-Fry** 
- Grilled Tofu**  with Red Thai Curry
- Sweet and Sour Vegetables** 
- Marinated and Grilled Portobello Mushrooms** 
- Meatless Patties (Garden Burger)** 
- Vegetarian Gumbo** 

### Entrées

(Lunch Choose One/Dinner Choose Two - additional entrees \$4/per person)

- Fresh Herb Roasted Pork Loin** Topped with Local Pears and Apples Sauteed in Brandy
- Roasted Pork Loin** with Dijon Mustard Crust
- Baked Ham** with Honey and Kahlua
- Medallions of Beef Striploin** with Mushroom and Red Wine Demi-Glace
- Beef Tri-Tip** Marinated with Cilantro and Lime and Served with Hoisin Sauce
- Breast of Chicken** with Marsala Wine and Mushroom Cream Sauce
- Breast of Chicken** with Red Thai Curry
- Chicken Teriyaki**
- Chicken** with Sweet and Sour Sauce
- Grilled Tuna** with Teriyaki Sauce
- Pasta with Bay Shrimp Scampi**
- Baked Salmon** with White Wine, Garlic and Butter
- Beef Bourguignon**

### Dessert

- Bread Pudding Bars**

## The Grand Brunch Buffet

### Beverages

(Ask about our Champagne and Bloody Mary Packages)

**Fresh Orange Juice**

**Milk**

**Coffee**

**Hot Tea**

### Breads

**Seasonal House Made Muffins**

**Chocolate Chip Zucchini Bread**

**House Made Bread and Butter**

### Salads

(Additional salads can be added for \$3 per person)

**Fresh Local and Tropical Fruit**

Sliced and Arranged

**Baby Spinach**

with Feta Cheese, Roasted Pepitas & Red Onion and Garlic Vinaigrette

**Beet Salad**

with Feta Cheese Walnuts and Fresh Basil Vinaigrette

### Breakfast Traditions

(Additional sides can be added for \$3 per person)

**Breakfast Potatoes**

with Bell Peppers and Onions

**Biscuits and Gravy**

**Pancakes**

**Bacon**

**Sausage**

**Scrambled Eggs**

with Cheddar Cheese

**Tofu Scramble**

### Entrées

(Additional entrees can be added for \$4 per person)

**Baked Ham**

with Honey and Kahlua

**Baked Salmon**

with White Wine, Garlic and Butter

### Omelette Station (Requires Onsite Chef)

## Basic Brunch Buffet

### Beverages

(Ask about our Champagne and Bloody Mary Packages)

**Fresh Orange Juice**

**Milk**

**Coffee**

**Hot Tea**

### Breads

**Chocolate Chip Zucchini Bread**

**House Made Bread and Butter**

### Salads

(Additional salads can be added for \$3 per person)

**Fresh Local and Tropical Fruit Salad**

**Mixed Organic Baby Green Salad**

with Garden Vegetables and Balsamic Vinaigrette

### Breakfast Traditions

**Breakfast Potatoes**

with Bell Peppers and Onions

**Pancakes**

**Bacon**

**Sausage**

**Scrambled Eggs**

with Cheddar Cheese

**Tofu Scramble**

### Entrées

(Additional entrees can be added for \$4 per person)

**Baked Ham**

with Honey and Kahlua

## Asian Inspirations

### Display of Fresh Local and Tropical Fruit

Sliced and Arranged

### Salads & Sides

#### Napa Cabbage Salad **V**

with Fried Rice Noodles, Carrots, Toasted Almonds and Honey Sesame Soy Dressing

#### Seasonal Mixed Vegetable Stir-Fry **V**

#### Yakisoba Noodles or White Rice **V**

### Vegetarian Entrée

#### Marinated and Grilled Tofu Steaks **V**

### Entrées

(Lunch Choose One/Dinner Choose Two)

**Cilantro-Lime Marinated Pork Loin**  
with Hoisin Sauce

**Chicken with Red Thai Curry**

**Chicken Teriyaki**

**Cilantro Marinated Beef Tri-Tip**

with Hoisin Sauce

### Dessert

**Coconut Macaroons**

Grilled Chicken Fajitas

Steak Fajitas

Green or Red Chile Enchiladas

Cheese Enchiladas

Chicken Enchiladas

Roasted Vegetable Enchiladas

### Dessert

**Cinnamon Bunuelos **V****

## Cajun Buffet

### Salads & Sides

#### Cool Summer Coleslaw **V**

with Citrus Vinaigrette

#### Baby Greens Salad **V**

with Garden Vegetables and Balsamic Vinaigrette

#### White Rice **V**

**Grilled Seasonal Vegetables  
or Sauteed Greens**

### Vegetarian Entrée

**Spicy Mac & Cheese **V****

### Entrées

(Lunch Choose One/Dinner Choose Two)

**Jerk Chicken**

**Jambalaya with Chicken**

and Andouille Sausage

**Blackened Catfish**

### Dessert

**Bread Pudding Bars with Whiskey  
Caramel Sauce **V****

## East Indian

### Display

### Indian Style Vegetable Condiments

Sliced jalapenos with seeds, cilantro, finely sliced red onion, sliced tomato, sliced cucumber, lemon wedges

### Salads & Sides

#### Traditional Green Salad

Greens, Shredded Carrots, Cucumbers, Tomatoes, with Light Balsamic Vinaigrette

#### Naan Bread

**Cucumber Riata, Cilantro Chutney,  
Tamarind Chutney**

#### Basmati Rice

#### Seasonal Vegetable Gobi

cooked in tangy tomato garlic sauce

#### Aloo Dum

Local potatoes, onion, garlic, tomato puree, and garam masala

### Vegetarian Entree

**Tarka Dal**

### Entrées

(Lunch Choose One/Dinner Choose Two)

#### Chicken Korma

Stewed in Coconut Cream and Aromatic Spices

#### Spicy Chicken Vindaloo

Tomato Puree, Red Chile, Garam Masala, and a Touch of Vinegar

#### Chicken Makhani

Tomato, Cream, Butter, and Garam Masala

#### Grilled Tandoori Style Rack of Lamb (\$5 additional per guest)

Marinated in garlic, ginger, green chile, aromatic spices, and heavy cream

#### Grilled Tandoori Style Prawns

(\$5 additional per guest)

Marinated in garlic, cilantro, toasted cumin, cayenne, and lime

### Dessert

**Rice Pudding**

## Baja Buffet Menu

### Salads & Sides

#### Freshly Made Tortilla Chips **V**

**Pico de Gallo Salsa and**

**Salsa Verde **V****

**Sour Cream **V****

**Rustic Guacamole**

Made with Fresh Avocados **V**

**Flour and Corn Tortillas **V****

**Southwestern Green Salad **V****

with Romaine Lettuce, Tomatoes, Black Olives, Cheddar & Jack Cheese and Balsamic Vinaigrette

**Cilantro and Lime Rice **V****

**Black Beans **V****

Cooked in Chipotle Barbeque Sauce

### Entrées:

#### Tacos

Southwest Tofu and Vegetable Saute  
Shredded Chicken with Red Chile and Cumin

or Roasted Pork Carnitas

#### Fajitas

Red Chile Tofu Fajitas

## Mediterranean Buffet

### Displays

#### Classic Mezze Platter

with Tzatziki, Tabouli Salad, and Tahini

#### Hummus & Fresh Pita Display

### Salads & Sides

#### Greek Salad

with Romaine Lettuce, Tomatoes, Red Onions, Cucumbers, Feta Cheese and Kalamata Olives with House Vinaigrette

#### Jasmine Rice with Saffron

#### Marinated and Grilled Seasonal Vegetables

### Vegetarian Entrée

#### Grilled Tofu

with Garlic, Olive Oil, Lemon Juice, & Fresh Oregano

#### Entrées

(Lunch Choose One/Dinner Choose Two) **Chicken Kabab**

with Garlic, Olive Oil, Lemon Juice, & Fresh Oregano

#### Kafta Kabab - Ground beef

with Parsley, Garlic, Olive Oil, Lemon Juice, & Fresh Oregano

#### Lamb and Rice Stuffed Peppers

(additional cost)

### Dessert

#### House Made Baklava

## Rustic Italian

### Classic Antipasto Display

### Salads & Sides

#### Caesar Salad

with Croutons, Shredded Parmesan Cheese and Caesar Dressing

#### Sautéed Seasonal

#### Vegetable Medley

#### Roasted Rosemary Potatoes

### Vegetarian Entrée

#### Bowtie Pasta

with Pesto, with Parmesan Cheese and Roasted Vegetables

### Entrées

(Lunch Choose One/Dinner Choose Two)

#### Four Cheese Lasagna

#### Lasagna Bolognese

#### Chicken Marsala

with Marsala Wine and Mushroom Cream Sauce

#### Roasted Rosemary Beef Tri-Tip

#### Porchetta - Italian Pork Shoulder Slow Roasted

with Fresh Herbs and Fennel

#### Smoked Salmon Bowtie Pasta

with Vodka Cream Sauce and Fresh Dill

#### Freshly Baked Garlic Bread

#### Smoked Salmon Bowtie Pasta

### Dessert

#### Italian Cookies

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## Deli Sandwiches or Wraps Platters

Served with Choice of:

### Salads & Sides

#### Crave's Caesar Salad

with Leaves of Baby Romaine Tossed in Creamy Caesar Dressing, with our Garlic Croutons & Topped with Parmesan

OR

#### Green Salad

with Garden Vegetables and House Dressing

#### House Made Potato Chips

#### Relish Tray

### Sandwiches & Wraps

#### Turkey & Jack Cheese

#### Ham & Cheddar Cheese

#### Grilled Vegetable

### Dessert

#### Freshly Baked Gourmet Cookies

#### Mediterranean Buffet

### Displays

#### Classic Mezze Platter

with Tzatziki, Tabouli Salad, and Tahini

#### Hummus & Fresh Pita Display

### Salads & Sides

#### Greek Salad

with Romaine Lettuce, Tomatoes, Red Onions, Cucumbers, Feta Cheese and Kalamata Olives with House Vinaigrette

#### Jasmine Rice with Saffron

#### Marinated and Grilled Seasonal Vegetables

### Vegetarian Entrée

#### Grilled Tofu

with Garlic, Olive Oil, Lemon Juice, & Fresh Oregano

#### Entrées

(Lunch Choose One/Dinner Choose Two) **Chicken Kabab**

with Garlic, Olive Oil, Lemon Juice, & Fresh Oregano

#### Kafta Kabab - Ground beef

with Parsley, Garlic, Olive Oil, Lemon Juice, & Fresh Oregano

### Lamb and Rice Stuffed Peppers

(additional cost)

### Dessert

#### House Made Baklava

## Banh Mi Sandwich Platters

### Salads and Sides

#### Apple Slaw

#### Steamed Edamame

#### House Made Potato Chips

### Choose

#### Shitake Mushroom Banh Mi

#### Lemongrass Chicken Banh Mi

#### Spicy Beef Banh Mi

### Dessert

#### Freshly Baked Gourmet Cookies

## Burritos by Bulk

(Minimum 25 Guests)

### Displays

#### Freshly Made Tortilla Chips

#### Pico de Gallo Salsa and Salsa Verde

#### Sour Cream

Seasoned with Fresh Lime Juice

#### Rustic Guacamole

Made with Fresh Avocados

### Salads

#### Southwestern Green Salad

With Romaine Lettuce, Tomatoes, Black Olives, Jack and Cheddar Cheese and Balsamic Vinaigrette

### Entrées

#### Shredded Chicken Burritos

with Pico and Cheddar-Jack Cheese

#### Shredded Beef Burritos

with Pico de Gallo and Cheddar-Jack Cheese

#### Grilled Seasonal Vegetable Burritos

with Pico and Cheddar-Jack Cheese

## Chef's Menu du Jour

### Freshly Baked Bread and Butter

### Chef's Special Salad

### Chef's Special Vegetables

### Chef's Choice Starch

(Potatoes, rice, etc)

### Chef's Special Vegetarian Entree

### Chef's Special Meat Entrée

### Chef's Special Dessert



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## Dessert Menu

(Add Tillamook ice cream to any dessert - \$1.99 per guest. Desserts must be purchased to match group size)

### Local & Seasonal Pies

(Call for seasonal variety)

### Assorted Mini Cupcakes

### Assorted Seasonal Tartlet's

### Sugar Cookies

### Bacon-Chocolate Chip Cookies

### Sheet Cakes

### Wedding Cakes

### Chocolate Vegan Truffles

### Gourmet Cookies, Gluten Free Cookies

### Bread Pudding Bars

### Strawberry Shortcake

with Fresh Whipped Cream (Seasonal)

### Chocolate Fudge Brownies

### Assorted Mini Desserts

### Dessert Bar

Includes Assorted Mini Cakes, Pies and Bars, with Chocolate, and Tartlets

### Build your own Ice Cream Sunday

Premium Vanilla Ice Cream with an array of Candy, Nuts, Syrups and Fruit Toppings