

Picnics and Barbecues

Minimum Order of 20 Guests

★ *House favorites*

Our BBQs come with all the little extras!

Pepper jack, cheddar and Swiss cheeses, sautéed mushrooms, roasted peppers, lettuce, tomatoes, onions, traditional relish, sesame seed buns, ketchup, mustard, and mayonnaise

Select a menu from the options below, then choose an item from each of the following categories: green salad, side salad, vegetable, starch, and dessert

Home-Style BBQ

17.95

100% Angus hamburgers

Mixed vegetable garden burgers 

100% all-beef hot dogs

Individual bags of chips

The Country Fair

20.95

100% Angus hamburgers

Mixed vegetable garden burgers 

BBQ pulled pork

Individual bags of chips

The City Picnic

22.95

BBQ beef brisket

Grilled chicken

100% Angus hamburgers

Mixed vegetable garden burgers 

Individual bags of chips



The Big Boy

24.94

100% Angus hamburgers

Mixed vegetable garden burgers 

100% all-beef hot dogs

BBQ chicken

Baby back ribs

Individual bags of chips

Pacific Northwest BBQ

26.95

100% Angus hamburgers

Mixed vegetable garden burgers 

Grilled salmon served with fresh fruit salsa

Kalbi chicken breast

Individual bags of chips



SELECT 1: GREEN SALAD

★NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings 

Asian Salad

Spring mix with Asian vegetables, chow mein noodles, and toasted almonds, served with our house-made sesame vinaigrette 

★Pear and Raspberry Spinach Salad

Baby spinach leaves with dried cherries, green onions, and shallots, served with our house-made Dijon dressing 



SELECT 1: SIDE SALAD

Black Bean Corn Salad

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro, in our house-made Southwest dressing 

★ **Coleslaw**

Julienne carrots with red and green cabbage, tossed in our house-made sweet cider dressing 

Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, pineapple, and grapes, topped with seasonal berries 

★ **Pasta Salad**

Tri-colored rotini, sun-dried tomatoes, Kalamata olives, feta cheese, red onions, and capers in Chef Mark's famous house-made balsamic vinaigrette 

Potato Salad

Baby red potatoes, onions, celery, relish, and eggs in our traditional house-made dressing 

SELECT 1 VEGETABLE

Vegetable Crudité

Crispy fresh carrots, celery, cucumbers, broccoli, olives, grape tomatoes, red and yellow peppers, asparagus, baby corn, accompanied by our house-made herbed dressing 

Chilled Asparagus

Seasoned in olive oil and Italian herbs and spices, grilled over an open flame 

Green Beans

Crunchy green beans with wild mushrooms and toasted almonds in our Marsala wine sauce 

★ **Grilled Marinated Vegetables**

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives, seasoned, then grilled over an open flame 

Corn on the Cobb

Sweet corn seasoned and cooked in butter, served with shakers of herbs, Parmesan cheese, and granulated garlic





SELECT 1: STARCH

Roasted Red Potatoes

Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme 

Traditional Mashed Potatoes

Boiled Russet potatoes, well-seasoned and whipped with sour cream 

★ **Potatoes Au Gratin**

Thinly-sliced Russet potatoes baked in a garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses 

Garlic Mashed Potatoes

Boiled Russet potatoes infused with roasted garlic and whipped with sour cream, butter, and house seasoning 





SELECT 1: DESSERT

Assorted Cookies and Brownies

Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip

★ **Assorted Petite Sweets** *(2 per guest)*

Lemon bars, chocolate-dipped strawberries and crème puffs, mini cheesecakes, and Key lime tarts

Homemade Cupcakes

Moist chocolate and white cake, topped with creamy icing

★ **Homemade Mixed Berry Crisp**

Topped with our own crispy oatmeal crumbs and served with whipped cream

★ **Individual Salted Caramel Cups**

Baked apples, cinnamon, and brown sugar cake topped with salted caramel sauce

★ **Carrot Cake**

Fresh shredded carrots, raisins, and pineapple

Chocolate-Chocolate Cake

Moist chocolate cake, chocolate filling, topped with chocolate cream frosting



ADDITIONAL KIDS MENU

Priced per person

Mac & Cheese 	2.25
Sweet and Sour Meatballs	2.95
Italian-style meatballs cooked until tender and served in a sweet and sour sauce with assorted peppers and pineapple	
Tender Strips of Hand-Breaded Chicken	2.75
Served with ranch dressing and BBQ sauce	
100% All-Beef Hot Dogs	3.00

ADD ONS

Priced per person

Upgrade To Strawberry Shortcake Station	1.75
Upgrade To Hot Fruit Cobbler	1.75
Add Vegetable Skewers (1 per guest)	3.75
Mushrooms, zucchini, squash, onions, and peppers, marinated in olive oil, balsamic vinegar and Italian seasoning 	
<u>Add Tofu</u> 	0.50
Add Cornbread	1.25
Add Pulled Pork	3.95
Add Beef Brisket	3.95
Add Grilled Marinated Vegetables	2.95
Add Honey-Stung Fried Chicken	3.95
Add Fresh Watermelon	1.25
Add 100% All-Beef Hot Dogs	2.95

SERVICE OPTIONS

Drop-Off/Pick-Up Option

We can prepare your meal at our kitchen and drop it off, set it up, and come back later to pick it up.

Staffed Option

A chef will cook over an open flame at your location.



All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.