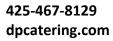


4th of July Menu

Entrée Packages

All Served on Disposable Platters

Home-Style BBQ 100% Angus hamburgers (1.5 per guest)	\$12.95	The Big Boy 100% Angus hamburgers (0.75 per guest)	\$16.95
Mixed vegan garden burgers (Specify quantity of vegetarians)		Mixed vegan garden burgers (Specify quantity of vegetarians)	
100% all-beef hot dogs (1.5 per guest)		100% all-beef hot dogs (0.75 per guest)	
The Country Fair 100% Angus hamburgers	\$13.95	BBQ chicken (0.75 per guest)	
(1.5 per guest) Mixed vegan garden burgers (Specify quantity of vegetarians)		Baby back ribs (2 ribs per guest)	\$16.95
BBQ pulled pork (8 oz. per guest)		Pacific Northwest BBQ 100% Angus hamburgers (1 per guest)	\$10.35
The City Picnic BBQ beef brisket	\$14.45	Mixed vegan garden burgers (Specify quantity of vegetarians)	
(1.5 per guest) Grilled chicken		Grilled salmon served with fresh fruit salsa (4 oz. per guest)	
(1.5 per guest) 100% Angus hamburgers (1.5 per guest)		Kalbi chicken breast (0.75 per guest)	



Mixed vegan garden burgers (Specify quantity of vegetarians)



Sides Package

Grill your own hamburgers, hot dogs, ribs, chicken, etc.

* All Served on Disposable Platters *

* All dressings are only **V G F** *

Pick 3: \$14.95 Pick 4: \$19.95 Pick 5: \$24.95

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers. Served with Balsamic vinaigrette & blue cheese dressings

Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges. Served with citrus vinaigrette & blue cheese dressings

Asian Salad

Spring mix with Asian vegetables, chow mein noodles, and toasted almonds. Served with sesame vinaigrette \checkmark

Pear & Pomegranate Spinach Salad

Baby spinach leaves with dried cherries, green onions, and shallots. Served with our Dijon dressing

Black Bean & Corn Salad

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

Pasta Salad

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

Brown Rice Salad

Brown rice tossed with dried cranberries, raisins, apricots, onions, celery, toasted almonds, and coconut. Served in our Cantonese dressing V GF

Potato Salad

Baby red potatoes, onions, celery, relish, and eggs in our traditional dressing \bigvee GF

Roasted Red Potatoes

Oven roasted baby red potatoes, tossed with olive oil, rosemary, and thyme $\bigvee \mathcal{V}$

Potatoes Au Gratin

Thinly sliced russet potatoes baked in a garlic-fennel cream sauce. Topped with Tillamook cheddar and Parmesan cheeses \(\textstyle \)

Traditional Mashed Potatoes

Boiled russet potatoes, well-seasoned and whipped with sour cream **V G**

Garlic Mashed Potatoes

Boiled russet potatoes infused with roasted garlic and whipped with sour cream, butter, and house seasoning $\bigvee GF$

Grilled Marinated Vegetables

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

Grilled Asparagus

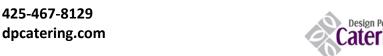
Seasoned in olive oil and Italian herbs & spices, grilled over an open flame V fra GF

Vegetable Crudité

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus

Corn on the Cob

Sweet corn seasoned and cooked in butter, served with shakers of herbs, Parmesan cheese & granulated garlic $\bigvee GF$



Green Beans

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

Market-Fresh Fruit Platter

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

Assorted Cookies & Brownies

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

Assorted Petite Sweets

Assortment of bite size goodies that include lemon bars, chocolate-dipped strawberries, crème puffs, mini cheesecakes

Lemon Bars

Made with freshly zested lemons and topped with powdered sugar

Homemade cupcakes

Combination of white and chocolate cakes and topped to coordinate with event theme

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

Mini Cheesecakes

Carrot Cake

Fresh shredded carrots, raisins, and pineapple

	Small	Medium	Large
ADD ONs	(serves 10-15)	(serves 20-25)	(serves 50-55)
Strawberry Shortcake Station	60	100	209
Hot Fruit Cobbler	60	100	209
Fresh Watermelon Slices	15	28	55
Pulled Pork	60	100	209
Beef Brisket	60	100	209
Honey-Stung Fried Chicken	60	100	209
Mac & Cheese	30	55	120
7-Layer Dip Refried beans layered with sour cream	50	75	150



* Priced Per Dozen – 2 Dozen Minimum *	
100% All-Beef Hot Dogs	36
Cornbread Squares	27
Grilled Vegan Skewers	40
Barbecue Brisket Sliders House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun	38
Pulled Pork Slider with Garlic Aioli Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli	38
Watermelon, Mozzarella, Blueberry Bites Fresh watermelon and mozzarella balls with blueberries served on a skewer	28



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.

