

Taco Buffet
Starting at \$18.00/person

Protein Options (choose 1)

Chicken tinga \$18.00/person
Pork carnitas \$20.00/person
Al pastor pork \$21.00/person
Beef barbacoa \$25.00/person
Taco ground beef \$19.50/person

Sides:

Black or refried pinto beans
Spanish rice or cilantro lime rice
Corn tortillas and tortilla chips
Pico de Gallo and salsa roja
Cotija, limes, sour cream, cilantro

Add on's:

Mexican street corn salad \$2.50/person
Guacamole \$2.75/person
Queso dip \$2.50/person
Mixed green salad \$1.75/person
Salsa Bar with pineapple salsa, pico de gallo, salsa roja, salsa verde, corn and black bean salsa, tortilla chips \$6.00/person

Pacific Northwest Farm to Fork Menu

Starting at \$32.00/person

Sides (choose 3):

Mexican street corn salad with grilled corn, scallion, cilantro, lime zest and juice, jalapeno, cotija, creamy smoked paprika dressing

Pesto pasta salad with cavatappi pasta, kalamata olives, tomato, cucumber, artichoke hearts, parmesan cheese, creamy pesto

Caprese salad with cherry tomatoes, basil, fresh mozzarella, balsamic, extra virgin olive oil, truffle salt

Peach and blueberry caprese with fresh peaches, blueberries, mint, basil, white balsamic, extra virgin olive oil

Spinach salad with strawberries, candied pecans, goat cheese, and balsamic dressing

Kale salad with purple and green kale, pear, bleu cheese, toasted pepitas, pickled red onion, and bleu cheese vinaigrette

Farm to Fork Menu continued

Protein options (choose 1):

Pesto chicken breast with housemade pesto, garlic, fresh herbs
\$36.50/person

Garlic herb chicken breast with fresh garlic, rosemary, thyme, parsley, and lemon zest \$35.00/person

Chimichurri flank steak with chimichurri sauce \$40.00/person

Steak bites with choice of garlic butter or red wine sauce
\$39.00/person

Lemon dill salmon with fresh dill, lemon slices, and capers
\$43.00/person

Pork tenderloin with seasonal fruit topping \$37.00/person

Steak roulade with cream cheese, sauteed mushrooms, onions, spinach, and parmesan cheese \$45.00/person

Grilled portobello mushroom with fresh herbs, garlic, and balsamic \$22.00/person

*all protein options come with roasted potatoes and seasonal vegetables

BBQ menu
Starting at \$25.00/person

Sides (choose 3):

Baked potato bar with sour cream, butter, scallion, and cheddar cheese

Mashed potatoes

Corn on the cobb

Street corn salad

Potato salad

Mac salad

Macaroni and cheese

Baked beans

Coleslaw

Mixed green salad

Proteins (choose 1):

BBQ chicken breast \$28.00/person

Pulled chicken \$25.00/person

Pulled pork \$26.00/person

Smoked chicken breast \$30.00/person

Ribs-carolina, kansas city, or dry rub style \$35.00/person

Smoked brisket \$34.00/person

Sausage trio-andouille, kielbasa, chicken apple \$25.00/person

*all buffets come with rolls and butter

Pasta Bar
Starting at \$20.00/person

Sauce options (choose 2):

Pomodoro sauce-traditional hearty red sauce

Alfredo sauce-creamy parmesan sauce-add \$4.00/person

Bolognese sauce-meat and tomato sauce with vegetables-add \$4.00/person

Pesto cream-homemade pesto with cream-add \$4.00/person

Primavera-olive oil based with fresh, seasonal vegetables

Protein options (choose 1):

Herb roasted chicken breast

Beef meatballs

Vegetable medley

Garlic shrimp-add \$5.00/person

*buffet comes with caesar salad, garlic bread, spaghetti pasta. All sauces and proteins come on the side for customizable meal

Baked Potato Bar
Starting at \$16.00/person

Baked Potato Bar:

Baked russet potatoes, sour cream, scallion, butter,
steamed broccoli, cheddar cheese, bacon

Rolls and caesar salad included

Add on's:

Pulled pork \$5.50/person

Turkey and beef chili \$4.50/person

5 bean chili \$3.75/person

BBQ chicken \$5.00/person