

# Breakfast

Breakfast Sandwiches \$9.50 per guest – *choose savory scrambled egg patty or broken yolk egg patty*

Sausage Bagel	breakfast sausage, provolone, spinach, roasted red pepper aioli
Honey Ham Croissant	honey ham, cheddar, tomato, stoneground aioli
Bacon on Ciabatta	bacon, pepperjack, spinach, tomato, stoneground aioli
Vegetarian on Muffin	roasted red pepper and zucchini, spinach, provolone, herb aioli

Frittatas \$9.50 per guest – *gluten free with a hashbrown base*

Vegetarian	spinach, tomato, zucchini, red onion & feta cheese
Italian	mild spiced sausage, zucchini, onions and peppers, mozzarella and parmesan
Farmers Daughter	ham with chef selection of roasted vegetables, cheese

Breakfast Wraps \$9.50 per guest

Large wrap filled with scrambled egg, roasted potatoes, peppers and onion, cheese, country sausage gravy

## Add to Your Breakfast

\$3.75 Coffee Service *includes half and half, sugars, stir sticks*

\$3.00 Juice

\$3.75 Croissant or Biscuit with Butter and Jelly

\$4.50 Sweet Bread, Muffins or Scones

\$4.24 Bagels and Cream Cheese **add** \$5.75 for lox, pickled onion and capers

\$4.50 Deluxe Fruit Display

\$4.50 Thick Cut Bacon, Farmhouse Sausage, or Honey Ham

\$4.25 Herb Roasted Potatoes

\$4.50 Country Sausage Gravy

\$5.00 Yogurt Parfait – with honey Greek yogurt, fresh fruit, NW granola

\$5.00 Scrambled Eggs (3)

\$6.00 Multi Grain Oatmeal – with house made fruit compote, brown sugar, milk

\$7.00 Scrambled Turmeric Tofu – with caramelized onion and zucchini

\$8.50 Bloody Mary Bar Accoutrements – with spicy mixers, celery, pickled beans, olives, and more

Vodka supplied by client

\$12.00 Mimosa Bar NW sparkling wine, assortment of fresh juices

## Breakfast and Brunch Packages

Classic Start \$17.00 per guest

Scrambled Eggs

Herb Roasted Potatoes

Thick Cut Bacon or Farmhouse Sausage

Croissant with Butter and Preserves

Sunrise Brunch \$23.00 per guest

Scrambled Eggs with Cheddar Cheese

Herb Roasted Potatoes

Thick Cut Bacon or Farmhouse Sausage

Deluxe Fruit Display with Honey Greek Yogurt and NW Granola

Sweet Breakfast Breads

Parisian Brunch \$23.00 per guest

Savory Tart with Pancetta, Roasted Vegetable, Gruyere, Fresh Herb Egg Custard in Pastry

Herb Roasted Potatoes

Deluxe Fruit Display

Sweet Breakfast Breads

NW Brunch \$31.00 per guest

Pacific Salmon with a Citrus Beurre Blanc

Arugula Salad with Multi Colored Quinoa and Golden Roasted Beet, Candied Pecans, Honey-Shallot Vinaigrette

Herb Roasted Potatoes

Seasonal Fruit Display with Lemon Chiffon Dip

Sweet and Savory Breakfast Breads

# Casual Lunch

## **Deli Counter Lunch Box Combo \$17.00 (the absolute full meal deal - top seller)**

Classic Deli Sandwich	assortment of ham, turkey and roast beef, with cheese, lettuce, tomato, pickle
Kettle chips	regular salted or get an assortment for larger groups
Deluxe picnic salad	daily chef creation
House-made cookie	daily baker creation
Beverage	bottled and sparkling water; assorted Pepsi products

## **Artisan Sandwiches and Wraps served with kettle chips and a house-made cookie**

**Add a Side Salad \$4 daily chef creation**

**Add a Cup of Soup \$4 our house soup is rustic tomato dill, or ask about our rotating soup**

## **Garden Delight Wrap \$15.50**

(vegan) roasted vegetables, chunky curried hummus, cucumbers, shredded lettuce

## **Grilled Chicken Caesar Wrap \$15.50**

grilled chicken, crisp romaine, Parmesan, croutons, house made roasted garlic Caesar dressing

## **Chicken and Provolone on Ciabatta \$15.50**

Sliced chicken, nutty provolone, roasted red pepper, red onion, lettuce, pesto aioli

## **BLAT \$15.50**

bacon, lettuce, smashed avocado cream, and tomato on a baguette

## **Italian Grinder \$15.50**

ham, salami, provolone, pepperoncini, shredded lettuce, tomato, red onion, creamy herb vinaigrette on pub roll

## **Hot Sandwiches served with kettle chips and a house-made cookie**

## **Roasted Eggplant on Ciabatta \$15.50**

thick marinated eggplant, roasted red pepper, mozzarella, rustic tomato sauce served on a soft ciabatta

## **Reuben Melt on Marbled Rye \$15.50**

layers of pastrami, caramelized onions, and melted cheese, with tangy Russian dressing on marbled rye

## **French Dip \$15.50**

roast beef and Swiss cheese, sautéed onion and stone ground aioli on a baguette, served with au jus

## **Chicken Gyro Flatbread \$15.50**

marinated and grilled chicken, red onion, cucumbers, tomato and feta in a warm flatbread, served with tzatziki

## **Barbecue Pulled Pork \$15.50**

tender pulled pork, house barbecue sauce, classic slaw on brioche bun

## **Birria Torta (Sandwich) \$16.50**

slow braised beef piled with cheese, onion, tomato, and shredded lettuce onto a soft French bun, served with beef consommé

# Casual Lunch

## Entrée Salads

*Add a Cup of Soup \$4 our house soup is rustic tomato dill, or ask about our rotating soup of the day*

All salads are served with an artisan roll and house-made cookie.

**Gourmet Garden**            **\$14.00 vegetarian**    **\$17.50 with chicken**

hard-boiled egg, garbanzo bean, tomato, cucumber, carrot ribbons, sliced red onion, buttery black olives, cheddar cheese, served with house made buttermilk herb ranch, or house vinaigrette

**Classic Caesar Salad**        **\$12.00 vegetarian**    **\$15.50 with chicken**

house croutons, parmesan ribbons, house made roasted garlic Caesar dressing

**Asian Crunch**                **\$16.50**

shredded chicken on a bed of assorted cabbage, bean sprouts, cilantro, carrot ribbons and cucumbers, with a sweet chili and green onion vinaigrette

**Chicken Waldorf**            **\$16.50**

grilled chicken breast, sliced apple, crisp celery, tart grapes and walnuts, served on a bed of mixed greens with a tangy creamy vinaigrette

**Cobb**                            **\$17.50**

grilled chicken breast, smoky bacon, hard-boiled egg, cherry tomato, red onion, smashed avocado cream, blue cheese, with an herb vinaigrette

**Southwest**                    **\$18.50**

birria beef, black beans, roasted corn, red pepper, cheddar cheese, cilantro, pepita served with our tangy avocado lime dressing - paired with tortilla chips

# Casual Hot Lunch

**Baked Potato Bar**      \$16.50

large russet potato, served with a generous portion of our classic beef and bean chili, side of steamed broccoli and assorted topping such as sour cream, shredded cheddar, green onions

**Green Curry Bowl**      \$18.50

tender chicken and an assortment of fresh vegetables in a fragrant green curry, served on a bed of soft rice, topped with roasted peanuts and cilantro

**Mahalo Bowl**      \$18.50

Slow roasted pork served on a bed of aromatic coconut rice, served with an Asian slaw tossed in a creamy dressing and topped with Hawaiian crunchy bits

**Mediterranean Platter**      \$20.00

marinated and grilled chicken served with golden rice pilaf, fresh Greek salad with spinach, cucumber, tomato and feta garlic tahini dressing, served with warm flat bread

**Chicken Fettuccine**      \$19.50

tender roasted chicken on a bed of fettuccine tossed with our rustic house marinara and parmesan, served with caesar salad and garlic baguette

**Classic Lasagna**      \$20.00

classic lasagna with layers of noodles, supple rustic meat ragu and creamy bechamel sauce, served with our classic caesar salad and garlic baguette

**Fajitas**      \$21.50

your choice of pulled chicken or roasted carnitas and a bright assortment of roasted vegetables, served with our house refried beans and savory Mexican red rice, comes with flour tortillas and an array of toppings

**Chicken Enchiladas**      \$19.50

pulled chicken with your choice of verde sauce or traditional red enchilada sauce, served with our house refried beans and savory Mexican red rice, topped with shredded cheddar cheese and sour cream

**Classic Roasted Chicken**      \$19.50

golden roasted chicken with your choice of rustic herb gravy, barbecue sauce, or chimichurri sauce, served with Yukon gold mashed potatoes, roasted seasonal vegetables

**Southern Comfort**      \$21.00

glazed pork served with house-made barbecue sauce, chef's triple cheese bechamel macaroni, roasted seasonal vegetables, served with honey butter cornbread

**Homestyle Meatloaf**      \$20.00

delicious beef meatloaf with a rustic mushroom gravy, served with Yukon gold mashed potatoes, roasted seasonal vegetables

**Sunday Pot Roast**      \$23.00

slow braised beef with onion, garlic, and an array of root vegetables in a glossy rich wine sauce, served with Yukon gold mashed potatoes