



Spring/Summer Menu

Grilled Salmon and Fresh Roasted Chicken
 Italian Panzanella Salad (signature dish!)
 Scalloped Potatoes
 Grilled Asparagus or Fresh Green Beans
 \$25.00 pp – 50 guests
 \$29.00 – 25 guests

Roasted Beef Tenderloin and Chicken Kiev
 Smashed Yukon Gold Potatoes
 Fresh Local Green Beans w/Lemon Zest and Olive Oil
 Perfectly Ripe Cantaloupe and Berries
 Fresh Baked Focaccia Bread
 \$27.00 pp – 50 guests
 \$31.00 pp – 25 guests

Grilled Asian Flank Steak and Salmon
 Shrimp Louie Salad (the works!)
 Twice Baked Potatoes, Grilled Asparagus
 Sourdough Bread and Butter
 \$38.50 pp – 50 guests
 \$47.50 pp 25 guests

Grilled Salmon and Rib Eye Steaks
 Panzanella Salad
 Scalloped Potatoes
 Grilled Asparagus or Green Beans
 Fresh Fruit Salad
 Fresh Baked Ciabatta Bread and Butter
 \$35.00 pp – 75 guests
 \$38.50 – 50 guests
 \$47.50 – 25 guests

Hot Dogs and Hamburgers
 Elevated to the highest level! Condiments include:
 Heirloom Tomatoes and Fresh Basil
 Cheeses, Sauteed Mushrooms, Walla Walla Sweet Onions, Pickles, Farmer's Market lettuces,
 Good Mustard, House-made Spreads, Relishes, and Barbeque Sauce,
 Old Fashioned Potato Salad, Molasses Slow Baked Beans, Watermelon Wedges
 \$18.00 pp – 50 guests
 \$22.00 pp -25 guests

Strawberry Shortcake w/Whipped Cream (or season's best fruits)
 Bittersweet Chocolate Torte w/ Fresh Strawberries Piled High or Raspberries and Raspberry
 Peach Blackberry Cobbleradd \$6.00 pp
 Cupcake Trio: Coconut, Lemon Raspberry, Chocolate Marble or
 Pastry Rack of House Made Cookies and Barsadd \$3.00 pp

Menu price includes Greenware- quality heavy duty white compostable paper goods. (China, flatware, glassware available) Grill rental extra