



## Lunch Menu

Our lunch includes service if desired, choice of house made desserts, fresh brewed iced tea and iced water served in Italian glass beverage dispensers, linens for the buffet, and very good quality compostable paper goods

Vegetarian options *always* available

\$13.00 pp – 50 or more attendees

\$13.50 pp -30

\$13.75 pp -20

\$16.50 -10 or more.

Local Delivery \$15.00, Portland Customers \$50 delivery

## Hearty Main Dish Salads

Old Fashioned Buttermilk Fried Chicken Salad

Romaine, Wild Greens, Carrots, Cucumber, Radish, Yellow Pepper and Tomatoes

Shredded Monterey Jack Cheese with Honey Mustard Dressing

Sliced Apples and Fresh Baked Corn Bread

Sesame Chicken Pasta Salad

Spinach, Carrots, Scallions, Red Pepper, Sugar Snap Peas, Fresh Steamed Green Beans, and

Cabbage served with a (not too) Spicy Peanut Dressing

Best Fresh Fruits in Season

Pork Verde Taco Salad (add \$1.00)

in a tortilla bowl-everything you could ever want in a taco salad!

served with Slow Roasted Pork, and fresh made Refried Beans

Salsa, Sour Cream

Fresh Fruit

Cobb Salad

Peppered Turkey, Bacon, Hard Cooked Eggs, Vine Ripened Tomatoes, and Avocado, served with

Grapes and Fresh Baked Ciabatta Bread

Blue Cheese Dressing and Buttermilk Ranch Dressing

(add shrimp \$1.25 pp)

Santa Fe Style Barbequed Chicken Salad w/Black Beans, Roasted Corn, Red Pepper, Cilantro, Jack Cheese and Fresh Ripe Mango

Corn Bread

(we include Watermelon Wedges spring through summer)

Salad Rolls Grilled Chicken Satay w/Peanut Sauce  
The Best Fresh Fruits in Season

## Upscale Casseroles and Comfort Food Menu

Roasted Butternut Squash, Corn and Bean Enchiladas  
or our original Chicken, Black Bean, and Goat Cheese Enchiladas  
Romaine Salad w/ Wild Greens, Tomatoes, cucumbers and Yellow Peppers  
House made Buttermilk Ranch and Honey Mustard Dressings

Chicken and Green Chile Tortilla Pie  
...like Mom used to make- served with a Big Green Salad

Chicken Curry  
Yellow Curry w/Carrots, Fingerling Potatoes and Broccoli  
Served with Rice and Fresh Fruit

Swedish Meatballs w/Buttered Egg Noodles (made with Ground Turkey)  
Lingonberry Preserves  
Fresh Broccoli

Quiche  
Swiss Chard, Mushrooms and White Cheddar and Classic "Lorraine")  
Wild Green Salad w/Chopped Apples, Blue Cheese and Candied Walnuts

Rigatoni w/Italian Sausage, Fresh Mozzarella, Basil and House Made Sauces  
(veg available), Wild Green Salad  
Fresh Baked Ciabatta Bread (add \$1.00 pp)

## Sandwiches and Picnic Style Lunch

Fresh Baked Croissant Sandwiches (Dave's Killer Bread available, add \$1.00- makes a big sandwich)

Old Fashioned Potato Salad or Baby Potato and Green Bean Salad w/Deviled Egg  
Fresh Fruit in Season

Fresh Roasted Chicken. Panzanella Salad (spring through summer)  
Best Fresh Fruit in Season