



ROAST HOUSE DINNER BUFFET

Minimum of 25 guests for hot buffet
\$75 small party fee for groups under 25

The Portlander

Organic Greens / Hazelnuts / Dry Jack /
Sauvignon Blanc Vinaigrette
Green Bean Salad / Toasted Almonds / Rogue Smoky
Blue / Buttermilk Dressing
Organic Roasted Chicken / Mustard Jus
Baked Penne / Red Chard / Tomato / Fontina / Garlic
Thyme Roasted New Potatoes
Roasted Cauliflower / Toasted Breadcrumbs
\$45.

The Willamette

Organic Spinach / Toasted Almonds / Goat Cheese /
Roasted Oregon Bosc Pear Vinaigrette
Garbanzo Beans / Roasted Peppers / Preserved
Lemon / Extra Virgin Olive Oil
Roasted Leg of Lamb / Cumin Yogurt / Saffron Rice /
Dry Cherries / Raisins / Pistachios / Roasted Eggplant
\$46.

Oregonian

Wild Mushroom & Fontina Soup
Organic Butter Lettuce / Apple / Oregon Blue Cheese
/ Buttermilk Dressing / Candied Pecans
Wood Grilled Flank Steak / Grilled Onions / House
Made Worcestershire
Three Cheese Raviolis / Lemon Cream
Daily Harvest Vegetables
\$46.

Northwestern

Arugula / Roasted Organic Beets / Fennel / Aged
Goat Cheese / Orange Vinaigrette
Cedar Plank Salmon / Citrus & Honey Glaze
Black Pepper & Herb Roasted All Natural Beef Sirloin /
House Made Worcestershire
Mac & Cheese
Yukon Gold Potato Gratin
Green Beans / Toasted Hazelnuts /
Extra Virgin Olive Oil
\$48.

Dinner served with:
House Made Breads
Chef's Choice Seasonal Dessert
Coffee and Tea Service