



ROAST HOUSE "BUILD YOUR OWN" DINNER BUFFET

Minimum of 25 guests

A \$75 fee will be added for parties under 25.

Starters

Truffled Celery Root Purée
Wild Mushroom Fontina Soup
White Bean Purée with Roasted Peppers and Pancetta
Sweet Potato, Cabbage with or without Bacon
Organic Greens / Hazelnuts / Dry Jack / Sauvignon Blanc Vinaigrette
Arugula / Roasted Organic Beets / Fennel / Aged Goat Cheese / Orange Vinaigrette
Organic Spinach / Toasted Almonds / Goat Cheese / Roasted Oregon Bosc Pear Vinaigrette
Organic Butter Lettuce / Apples / Oregon Blue Cheese / Buttermilk Dressing / Candied Pecans

Entrées

Three Cheese Ravioli / Lemon Cream / Chives
Cedar Plank Salmon / Citrus-Honey Glaze
Black Pepper and Herb All Natural Beef Sirloin / House Made Worcestershire
Organic Roasted Chicken / Mustard Jus
Sweet Briar Farms Slow Cooked Duroc Pork / Citrus Jus
Wood Roasted Halibut / Citrus-Mustard Glaze
New Orleans BBQ Shrimp
*Cascade Natural Prime Rib / House Made Worcestershire

Sides

Whipped Potatoes
Steak Fries / Parsley / Parmesan
Yukon Gold Potato Gratin
Thyme New Potatoes
Daily Harvest Vegetables
Farm Fresh Green Beans
Roasted Cauliflower with Toasted Breadcrumbs
Bacon Cheddar Grits
Mac & Cheese

Chef's Choice Seasonal Dessert

Choose 2 starters / 2 entrées / 2 sides - \$48 per person

Choose 3 starters / 3 entrées / 3 sides - \$58 per person

*Add \$10 per person for Prime Rib

Dinner served with:
House Made Breads
Coffee and Tea Service

All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.