



ROAST HOUSE LUNCH BUFFET

Minimum of 25 guests for hot buffet
\$50 small party fee for groups under 25

Between Bread

Organic Greens / Hazelnuts / Dry Jack /
Sauvignon Blanc Vinaigrette
Selection of Deli Meats & Cheeses
Grain Mustard Potato Salad
Farmer's Market Soup
\$24.

Rotisserie

Organic Greens / Hazelnuts / Dry Jack /
Sauvignon Blanc Vinaigrette
Organic Rotisserie Chicken / Mustard Jus
Whipped Potatoes
Daily Harvest Vegetables
\$27.

Specialty

Organic Spinach / Toasted Almonds / Goat Cheese /
Roasted Oregon Bosc Pear Vinaigrette
Sweet Briar Slow Cooked Duroc Pork / Citrus Jus
Thyme Roasted New Potatoes
Daily Harvest Vegetables
\$31.

Hearty Lunch

Herb & Garlic Focaccia
Romaine Caesar / White Anchovy Vinaigrette /
Parmesan Croutons
Baked Penne / Tomato Cream / Spicy House Made
Sausage / Chard / Mozzarella
Daily Harvest Vegetables
\$29.

Southern Wrap

Black Eyed Peas / Roasted Peppers / Arugula /
Extra Virgin Olive Oil
Country Fried Organic Chicken Breast
Cucumber / Avocado / Diced Tomatoes / Cheddar /
Buttermilk Dressing / Chopped Romaine /
Spinach Tortillas
\$28.

Fajita Central

Choice of Chicken or Steak
Onions / Peppers / Salsa / Guacamole / Cheddar /
Shredded Lettuce / Soft Corn Tortilla / Spanish Rice /
Black Beans
\$30.

North by Northwest

Organic Butter Lettuce / Apples / Oregon Blue
Cheese / Buttermilk Dressing / Candied Pecans
Wood Grilled Flank Steak / Grilled Onions /
Red Wine Essence
Cedar Plank Salmon / Citrus & Honey Glaze
Horseradish Whipped Potatoes
Daily Harvest Vegetables
\$32.

Lunch served with:
House Made Breads
Chef's Choice Seasonal Dessert
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.