



ROAST HOUSE "BUILD YOUR OWN" LUNCH BUFFET

Minimum of 25 guests

A \$50 fee will be added for parties under 25.

Starters

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
Black Pepper and Herb All Natural Beef Sirloin / House Made Worcestershire
Organic Roasted Chicken / Mustard Jus
Cedar Plank Salmon / Citrus-Honey Glaze
Olive Oil Poached Halibut / Caramelized Orange Sauce
Sweet Briar Farms Slow Cooked Duroc Pork / Citrus Jus
New Orleans BBQ Shrimp

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 - \$32 per person
Choose 3 starters / 3 entrées / 3 sides - \$42 per person

Lunch served with:
House Made Breads
Coffee and Tea Service