





## LEAFY GREENS choose one...

Classic Garden greens, tomatoes, cucumbers, carrots + champagne vinaigrette [ vegan / gf ], ranch [ v / gf ]

Classic Caesar romaine, parmesan, focaccia croutons, house-made caesar dressing

**Grilled Peach + Fig** greens, crisped prosciutto, white balsamic vinaigrette [gf/df] | seasonal

**Oregon Berry** spinach, blueberries, strawberries, toasted pecan, feta, red onion, berry balsamic vinaigrette [v/gf] | seasonal

Orchard Harvest greens, apples, dried cherries, pecans, parmesan, champagne vinaigrette [v/gf]

## MAIN ENTREES choose one or two...

**Herb-Marinated Grilled Tri Tip** house-made steak sauce [ gf / df ], horseradish cream [ gf ]

**Nitro Stout Beef Short Rib** dark onion demi-glace, crispy onion [gf/df]

Blackened Salmon pineapple jalapeno salsa [gf/df]

**Rosemary-Roasted Salmon** orange balsamic butter sauce [gf]

**Pan-Seared Cod** artichokes, capers, roasted grape tomatoes, white wine butter sauce [gf]

**Bourbon Balsamic Grilled Chicken** honey bacon glaze [gf/df]

Chicken Saltimbocca prosciutto, fontina, sage beurre blanc [gf]

**Herb-Marinated Grilled Pork Loin** cherry mostarda -or- red wine + crispy onion [ gf / df ]

Sweet Italian Sausage Lasagne ricotta, mozzarella, parmesan, marinara

Harvest Vegetable Napoleon roasted farm-fresh vegetables, fontina, polenta, crispy leek [v/gf]

vegan entrees on request for up to 5% of your guest count

# ROOTS | GRAINS | VEG choose two...

**Rosem**ary Garlic Roasted Potatoes [vegan/gf] Asiago-Whipped Potatoes [v/gf]

Sea Salt Garlic Fingerling Potatoes [vegan/gf] Smashed Red Skin Potatoes [v/gf]

Au Gratin Potatoes [v] Hazelnut Rice Pilaf cherry, thyme [vegan / gf]

Lemon-Roasted Asparagus [vegan / gf] Sauteed Seasonal Vegetables [vegan / gf]

Honey-Roasted Rainbow Carrots [v/gf] Herb-Roasted Root Vegetables [vegan/gf] | seasonal

Roasted Brussels Sprouts candied pecans [vegan/gf] | seasonal

**Green Beans** smoked bacon + shallots [gf / df] OR roasted red pepper + mushrooms [vegan / gf]

# also includes...

House Focaccia + butter

**Beverage Service | Buffet Signage | Professional Service Staff** 

single entree | 25-74 guests 28.00 | 75-149 26.00 | 150+ 24.00 dual entree | 25-74 guests 36.00 | 75-149 34.00 | 150+ 32.00

Please note our 1200.00 minimum on Gracious Tastes buffet service for food, beverage and labor - not including rentals or special venue fees.

Minimums for weddings may differ - please inquire.

For budget friendly alternatives, see our Tasty Simplicity and Forks Express menus.





## LEAFY GREENS choose one...

**Strawberry Spinach** greens, toasted pecan, feta, red onion, berry balsamic vinaigrette [v/gf] **Classic Garden Salad** tomato, cucumber, carrot + champagne vinaigrette [vegan/gf] parmesan peppercorn ranch [v/gf]

American Style Slaw [v / gf]

## MAIN ENTREES choose one or two...

## Herb-Marinated Grilled Tri Tip add 2.00 per guest

+ house-made steak sauce [gf/df], horseradish cream [gf]

BBQ Babyback Pork Ribs quarter racks with honey bourbon bbq sauce [gf/df]
Slow-Smoked Pulled Pork sesame buns, dill pickle chips, bourbon molasses bbq sauce [gf/df]
Citrus-Grilled Chicken roasted corn salsa, jalapeno lime butter sauce [gf]

# ROOTS | GRAINS | VEG choose two...

**Red Skin Potato Salad** [v/gf]

**Salt-Roasted New Potatoes** [vegan / gf]

French Potato Salad red skin potatoes, green olives, light dill vinaigrette [vegan / gf]

American-Style Macaroni Salad [v/gf]

F&C Signature Mac + Cheese [v]

**BBQ Baked Beans** with applewood-smoked bacon [gf/df]-or-without [vegan/gf]

Fresh Vegetable Crudite with seasonal dip duo [v/gf]

Fresh Summer Fruit Salad [vegan / gf]

#### also includes...

House Corn Bread butter + honey

Lemonade + Iced Tea | Buffet Signage | Professional Service Staff

single entree | 25-74 guests 24.00 | 75-149 guests 22.00 | 150+ guests 20.00 dual entree | 25-74 guests 30.00 | 75-149 guests 28.00 | 150+ guests 26.00

Please note our 825.00 minimum on Smokin' Forks buffet service for food, beverage and labor - not including rentals or special venue fees.

Minimums for weddings may differ - please inquire.

For budget friendly alternatives, see our Tasty Simplicity and Forks Express menus.



# tasty simplicity

#### BUFFET no. 1

Strawberry Spinach Salad toasted pecan, feta, red onion, berry balsamic vinaigrette [v/gf] Lemon and Rosemary Grilled Chicken Thighs [gf/df]
Sea Salt Roasted New Potatoes [gf/vegan]
Sauteed Green Beans with red pepper and shallots [vegan/gf]
Corn Bread + butter

15-24 guests 20.50 | 25-74 18.50 | 75-149 17.50 | 150+ 16.50

#### BUFFET no. 2

Garden Salad tomatoes, cucumbers, carrots + champagne vinaigrette [vegan/gf], parmesan peppercorn ranch [v/gf]
Savory Beef Tips carrots, mushrooms, onion, celery, dark onion demi [gf/df]
Smashed Red Skin Potatoes [gf/v]
Steamed Broccoli [gf/vegan]
Foccacia Bread + butter

15-24 guests 20.50 | 24-74 18.50 | 75-149 17.50 | 150+ 16.50

#### BUFFET no. 3

**Garden Salad** tomatoes, cucumbers, carrots + champagne vinaigrette [vegan/gf], parmesan peppercorn ranch [v/gf]

**Grilled Chicken Penne Carbonara** bacon, peas, tomatoes, garlic parmesan sauce [contains egg] **Garlic Bread** + butter

15-24 guests 18.50 | 25-74 16.50 | 75-149 15.50 | 150+ 14.50

Please note our 375.00 minimum on Tasty Simplicity buffet service for food, beverage and labor - not including rentals or special venue fees.

Minimums for weddings may differ - please inquire.

For budget friendly alternatives, see our Tasty Simplicity and Forks Express menus.

