



4th of July Menu

Entrée Packages

All Served on Disposable Platters

Home-Style BBQ	\$12.95	The Big Boy	\$16.95
100% Angus hamburgers <i>(1.5 per guest)</i>		100% Angus hamburgers <i>(0.75 per guest)</i>	
Mixed vegan garden burgers <i>(Specify quantity of vegetarians)</i>		Mixed vegan garden burgers <i>(Specify quantity of vegetarians)</i>	
100% all-beef hot dogs <i>(1.5 per guest)</i>		100% all-beef hot dogs <i>(0.75 per guest)</i>	
The Country Fair	\$13.95	BBQ chicken <i>(0.75 per guest)</i>	
100% Angus hamburgers <i>(1.5 per guest)</i>		Baby back ribs <i>(2 ribs per guest)</i>	
Mixed vegan garden burgers <i>(Specify quantity of vegetarians)</i>		Pacific Northwest BBQ	\$16.95
BBQ pulled pork <i>(8 oz. per guest)</i>		100% Angus hamburgers <i>(1 per guest)</i>	
The City Picnic	\$14.45	Mixed vegan garden burgers <i>(Specify quantity of vegetarians)</i>	
BBQ beef brisket <i>(1.5 per guest)</i>		Grilled salmon served with fresh fruit salsa <i>(4 oz. per guest)</i>	
Grilled chicken <i>(1.5 per guest)</i>		Kalbi chicken breast <i>(0.75 per guest)</i>	
100% Angus hamburgers <i>(1.5 per guest)</i>			
Mixed vegan garden burgers <i>(Specify quantity of vegetarians)</i>			

Sides Package

Grill your own hamburgers, hot dogs, ribs, chicken, etc.

* All Served on Disposable Platters *

* All dressings are only  GF *

Pick 3: \$14.95

NW Seasonal Greens

Candied pecans, tomatoes, red onions, and cucumbers. Served with Balsamic vinaigrette & blue cheese dressings  

Spinach Salad

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges. Served with citrus vinaigrette & blue cheese dressings  

Asian Salad

Spring mix with Asian vegetables, chow mein noodles, and toasted almonds. Served with sesame vinaigrette 

Pear & Pomegranate Spinach Salad

Baby spinach leaves with dried cherries, green onions, and shallots. Served with our Dijon dressing  

Black Bean & Corn Salad

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro in our Southwest dressing  

Pasta Salad

Tri-colored rotini, sun-dried tomatoes, Kalamata olives, feta cheese, red onions, and caper, in Chef Mark's famous balsamic vinaigrette 

Brown Rice Salad

Brown rice tossed with dried cranberries, raisins, apricots, onions, celery, toasted almonds, and coconut. Served in our Cantonese dressing  

Potato Salad

Baby red potatoes, onions, celery, relish, and eggs in our traditional dressing  

Pick 4: \$19.95

Roasted Red Potatoes

Oven roasted baby red potatoes, tossed with olive oil, rosemary, and thyme  

Potatoes Au Gratin

Thinly sliced russet potatoes baked in a garlic-fennel cream sauce. Topped with Tillamook cheddar and Parmesan cheeses 

Traditional Mashed Potatoes

Boiled russet potatoes, well-seasoned and whipped with sour cream  

Garlic Mashed Potatoes

Boiled russet potatoes infused with roasted garlic and whipped with sour cream, butter, and house seasoning  

Grilled Marinated Vegetables

Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamata olives. Seasoned, then grilled over an open flame  

Grilled Asparagus

Seasoned in olive oil and Italian herbs & spices, grilled over an open flame  

Vegetable Crudité

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus OR roasted red pepper hummus  

Corn on the Cob

Sweet corn seasoned and cooked in butter, served with shakers of herbs, Parmesan cheese & granulated garlic  

Green Beans

Crunchy green beans with wild mushrooms and toasted almonds in our Marsala wine sauce 

Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, pineapple, and grapes, topped with seasonal berries 

Assorted Cookies & Brownies

Assorted cookies: white chocolate macadamia nut, oatmeal raisin, and chocolate chip

Assorted Petite Sweets

Assortment of bite size goodies that include lemon bars, chocolate-dipped strawberries, crème puffs, mini cheesecakes

Lemon Bars

Made with freshly zested lemons and topped with powdered sugar

Homemade cupcakes

Combination of white and chocolate cakes and topped to coordinate with event theme

Homemade Mixed Berry Crisp

Topped with our own crispy oatmeal crumbs and served with whipped cream

Individual Salted Caramel Cups

Baked apples, cinnamon, and brown sugar cake topped with salted caramel sauce

Mini Cheesecakes

Carrot Cake

Fresh shredded carrots, raisins, and pineapple

ADD ONS	Small <i>(serves 10-15)</i>	Medium <i>(serves 20-25)</i>	Large <i>(serves 50-55)</i>
Strawberry Shortcake Station	60	100	209
Hot Fruit Cobbler	60	100	209
Fresh Watermelon Slices	15	28	55
Pulled Pork	60	100	209
Beef Brisket	60	100	209
Honey-Stung Fried Chicken	60	100	209
Mac & Cheese	30	55	120
7-Layer Dip Refried beans layered with sour cream, guacamole, salsa, Tillamook cheddar cheese, tomatoes, onions, olives, and served with tortilla chips.	50	75	150

Additional Add Ons

* Priced Per Dozen – 2 Dozen Minimum *

100% All-Beef Hot Dogs	36
Cornbread Squares	27
Grilled Vegan Skewers	40
Barbecue Brisket Sliders	38
House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun	
Pulled Pork Slider with Garlic Aioli	38
Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli	
Watermelon, Mozzarella, Blueberry Bites	28
Fresh watermelon and mozzarella balls with blueberries served on a skewer	

KIDS MENU	
<i>Priced Per Dozen – 2 Dozen Minimum</i>	
Mac & Cheese Cups	25
Sweet & Sour Meatballs	18
Italian meatballs served in sweet & sour sauce with pineapple	
Tender Chicken Strips	25
Served with ranch & BBQ sauce	
100% All-Beef Mini Hot Dogs	34

All prices subject to change.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.