



Catering to **Your** Lifestyle

**Fall/Winter Menus for 2017/2018**



## Sandwiches & Salads

Mix and match your sandwiches, salads and proteins to feed a crowd. We require a minimum order for 20 people .

### Sandwiches

Whole sandwiches and half sandwiches include a side and freshly baked dessert.

#### Veg-Head (V, VG)

A spinach wrap spread with a pesto aioli, grilled portobello mushrooms, sliced avocado, tomatoes, roasted red bell pepper, pickled red onion & dressed mixed baby greens.

~vegan option available

#### Pimento Cheese (VG)

A southern favorite. Cream cheese mixed with roasted red bell peppers, grated sharp cheddar and chopped pimientos. Topped with lettuce and tomato on thick sliced sourdough bread.

~add bacon for an additional cost

#### Italian Chicken Caprese

Grilled lemon and garlic marinated chicken breast. Fresh mozzarella cheese, basil pesto, sliced tomatoes with mixed baby lettuce, ciabatta roll. ~vegetarian option

#### Beef it Up

Tri tip steak grilled to a perfect medium rare, with garlic aioli, pickled red onions, oven roasted tomatoes, mixed baby lettuce and choice of either blue cheese or goat cheese

#### Greek Salmon Wrap

Grilled salmon with a house-made tzatziki sauce, tomato-mint relish, pickled red onions, feta cheese and dressed baby mixed greens in a spinach wrap.

#### Tarragon Chicken Salad Sandwich

Not your typical chicken salad. Poached chicken breast that's tossed with a tarragon mayonnaise, celery, red onion, sliced red grapes. Served on sourdough bread with lettuce, tomatoes and a slice of provolone cheese.

~ substitute a croissant for additional cost

#### Sides

Kettle Chips  
Lemon, Caper & Herb Potato Salad  
Feta Slaw  
Seasonal Lime & Honey Fruit Salad  
Cup of the Soup of the Day

#### Desserts

Loaded Fudgy Brownie  
Local Gluten Free Bar  
Assorted Jumbo Cookies ~ Chocolate Chip  
Pecan Chunk, Soft Oatmeal and Raisin,  
White Chocolate Macadamia Nut

## Salads

Salads include a freshly baked dessert and choice of a demi-baguette, whole wheat dinner roll or croissant

Add a protein: **Balsamic Portobello, 6oz Chicken Breast, 5oz Salmon Filet**

### **The Old Fashioned**

A trio of our tarragon chicken salad, Mediterranean tuna salad and egg salad. Served with a small garden salad and our homemade balsamic dressing.

### **Goat Cheese Salad**

Baby mixed greens with fried goat cheese rounds, spiced pecans, tomatoes and pickled red onions. Served with our house honey and Dijon balsamic vinaigrette.

### **Southwest Kale & Romaine**

Mix of kale and romaine, sunflower seeds, tomato, black beans and pickled red onions. Choice of our house balsamic dressing or a cilantro and avocado ranch.

### **Village Crew**

Kale, dried cranberries, spiced pecans, tomatoes, red onion and feta served with our house balsamic honey and Dijon vinaigrette

### **Farmhouse**

Mixed greens, seasonal fruit, sunflower seeds and farmhouse cheese. Served with your choice of our honey and Dijon balsamic vinaigrette or our creamy honey mustard dressing.

### **Caesar**

Romaine lettuce, house-made garlic croutons, tomato, Parmesan cheese and made from scratch Caesar dressing

## **Beverages**

Bottle Water  
Iced Tea  
Lemonade  
Coke  
Diet Coke  
Sprite

## DROP 'N GO

All items are delivered in aluminum containers or cardboard platters, along with basic disposable dinnerware.

### ENTREES

*Packed Full to Feed 20 people*

#### Buttermilk Fried Chicken

A mix of dark and white pieces, marinated in buttermilk for 24 hours before being pan fried to crispy goodness.

#### Herb Roasted Chicken

A feta brined 6 oz boneless, skinless chicken breast coated with herbs before being roasted.

#### Dijon and Maple Glazed Salmon

A 5 oz salmon piece, seared and finished in the oven with a delicious Dijon mustard and maple syrup glaze.

#### Mediterranean Quinoa Bowl

Fluffy quinoa with roasted sweet potatoes, red onion, red bell pepper, sliced olives, toasted almonds and feta cheese. Finished with pan seared tofu and loads of herbs.

#### Lasagna Bolognese

House-made pasta sheets layered with our bolognese sauce, béchamel sauce and topped with mozzarella cheese.

#### Fall Inspired Vegetarian Lasagna

House-made pasta sheets layered with roasted butternut squash, spinach, caramelized onions, ricotta and mozzarella.

#### Mac 'n Cheese

A 3 cheese blend with penne pasta, southern pulled BBQ pork and pickled jalapeños. Finished with some garlic butter breadcrumbs and a drizzle of bbq sauce.

#### Jambalaya

A cajun favorite! Charleston gold rice cooked with tomatoes, chicken and spicy andouille sausage.

### SIDES

*20 side servings per order*

#### Veggies

Roasted Seasonal Vegetables  
Candied Brussel Sprouts  
Roasted Broccoli with Lemon and Parmesan  
Garlic Sautéed Green Bean Almandine  
Anson Mills Stewed Red Peas

#### Starches

Potato Mash  
Spinach and Feta Orzo Pasta  
Lemon and Herb Potato Salad  
Charleston Gold Rice Pilaf  
Mac 'n Cheese

## Drop 'N Go Continued

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### STARTER PLATTERS

20 servings per order

#### Crudite

Fresh Veggies served with a choice of two dips:  
*Chef's hummus, pimento cheese, green goddess dressing or herb parmesan dressing*

#### Cheese & Crackers

Crisp crostini served with three cheese dips:  
*pimento cheese, blue cheese dip, herbed ricotta,*  
*Smoked salmon cream cheese spread + 12*

#### Crostini, Dips & Crudite

Crisp crostini served with veggies and two of the following:  
*Chef's hummus, pimento cheese, green goddess dressing or parmesan herb dressing*  
*Smoked salmon cream cheese spread +12*

#### Fruit, Cheese & Crackers

Seasonal fruit platter served with crisp crostini and a choice of two:  
*Blue cheese mousse, pimento cheese, herbed ricotta cheese dip*  
*Smoked salmon cream cheese spread +12*

### SALADS

20 servings per order

#### Garden Salad

Mixed greens and veggies with your choice of parmesan herb dressing, honey balsamic vinaigrette or honey mustard.

#### Caesar Salad

Crisp hearts of romaine leaves, house made caesar dressing, tomatoes, croutons and Parmesan cheese.

#### Farmers Salad

Mixed greens, seasonal veggies, farmstead cheese, sunflower seeds and honey balsamic vinaigrette

## Drop'N Go Continued

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### HOUSE-MADE SWEETS

*20 servings per order*

#### **Bread Pudding with Warm Bourbon Sauce**

Cinnamon and raisin bread pudding served with a warm bourbon sauce, candied pecans and whipped cream

#### **Loaded Brownies**

Big, super fudgy brownies loaded with marshmallows, chocolate chips and walnuts

#### **Rice Pudding**

Creamy coconut rice pudding with Charleston Gold rice. Topped with seasonal fruit.

#### **Seasonal Fruit Cobbler**

Cherry, apple or peach cobbler, topped with an oatmeal brown sugar crisp and whipped cream

#### **Salted Caramel Cupcake**

Vanilla and lemon scented cupcakes topped with a cream cheese frosting and salted caramel.

#### **Assorted Cookie Platter**

A mix of chewy chocolate chip, white chocolate and macadamia nut, soft cinnamon raisin

### **Beverages**

Ice Tea  
Lemonade  
Coke  
Diet Coke  
Sprite  
Water  
Ice

## Hors 'd Oevres, Platters, Bowls

Most hors 'd oeuvres can be passed, displayed or turned into platters.

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### Breakfast/Brunch Hors 'd Oeuvres

#### Eggs

##### Potato Frittata

- caramelized onion, blue cheese, milk
- gruyere, ricotta, basil

##### Sweet Potato Frittata

- goat cheese, spinach, roasted red bell pepper
- chorizo, roasted poblano, monterey jack cheese

##### Quiche

- roasted red bell pepper, spinach, feta
- cheddar, ham, bell peppers
- mushrooms, comtè cheese, sour cream

#### Assorted Bites

- French toast casserole bites drizzled with maple syrup
- Caramelized bacon strips
- Seasonal fruit parfait cup with granola and yogurt
- Assorted Mini Muffins

#### Tea Sandwiches

- Pimento cheese on Sourdough
- Cucumber, Cream Cheese, Herbs on Sourdough
- Mediterranean Tuna Salad on Italian
- Blue Cheese, Walnuts, Cherry Preserves on Sourdough
- Brie, apple and prosciutto on Italian

### Afternoon/Evening Hors 'd Oeuvres

#### Vegetarian

**Crostini:** blue cheese mousse, pear compote, crostini

**Crostini:** whipped triple cream brie with a balsamic reduction sauce over a crostini

**Latke:** sweet potato latke with a spiced apple compote

**Veggie Arrancini:** beet and mascarpone risotto ball

**Mac 'n Cheese:** ball drizzled with truffle oil

**Root Skewer:** roasted root vegetables, drizzled with a romesco sauce

**Veg Out Skewer:** eggplant, red bell pepper & onion, drizzled with salsa verde

## Hors 'd Oeuvres Cont'd

### Seafood

**Shrimp 'n Grits:** blackened shrimp, creamy stone ground grits, bacon, sauce

**Low-Country Crab Cakes:** 100% dungeness crab cakes, remoulade sauce, micro-greens

**Baja Taco:** fried shrimp, cabbage, baja sauce, house made corn tortilla

**Poke:** ahi tuna poke salad, wonton cups, sesame seeds, sesame oil

**Salmon Gaufrette:** salmon tartar, waffled potato crisp, creme fraiche, dill

**Crab Pocket:** tarragon crab salad wrapped in phyllo, tomato relish

### Chicken

**Chicken Caesar Salad:** iceberg lettuce, chicken, crouton, dressing, skewered

**Buffalo Chicken:** frenched chicken legs, buffalo seasoning, blue cheese sauce

**Arrancini:** Risotto ball, chicken and wild mushroom, mozzarella

**Chicken 'n Waffles:** buttermilk fried chicken, pecan waffles, sausage gravy

**Chicken Tacos:** Shredded chicken, black bean hummus, chipotle crema, pickled red onions, house made corn tortilla

### Meat, Game, Pork

**Brussels 'n Pork:** roasted candied brussels sprouts, crispy glazed pork belly, skewered

**Beef Gorges:** braised beef, gruyere cheese profiteroles, pickled red onion

**Kofta:** turkish ground lamb, skewered, dill and feta yogurt sauce

**Meatballs:** italian meatball, spiced marinara sauce

**Carnitas:** braised pork, cilantro, pickled red onions, chipotle crema, house made corn tortilla

**Pork Belly Bun:** housin glazed pork belly, pickled veggies, steamed bun

**Bruschetta:** prosciutto, cannellini beans two ways

### Sliders

**Cuban:** pulled pork, ham, Swiss cheese, yellow mustard, house-made pickle, roll

**Southern:** fried chicken, pimento cheese, house made pickle, biscuit

**BBQ:** pulled pork, cole slaw, house made cherry BBQ sauce, biscuit

**Meatball:** italian meatball, marinara sauce, provolone, roll

**Burger:** ground beef, bacon-onion jam, cherry BBQ mayo, gruyere, roll



## Platters 'n Bowls

**Seasonal Fruit Platter:** Apples, Pears, Preserves, Strawberries, Blueberries, etc., greek fruit yogurt

**Everything Bagel Pudding:** everything bagel bread pudding, smoked salmon, red onions, capers, whipped cream cheese on side

**Charcuterie:** Chicken liver pate, Benton's Cured Ham, Soppressetta, Cherry Jam, Spicy Mustard, Pickled Cauliflower, Sparrow Bakery Bread

**Cheese & Preserves:** local goat cheese, rogue river blue, brie, port and red wine caramel sauce, spiced apples, cherry jam, crostini's

**Traditional Vegetable Platter:** carrot, broccoli, celery, radish, hummus, ranch

**Traditional Cheese and Fruit Platter:** pimento cheese, herbed ricotta, brie, seasonal fruit, crackers

**Crab Dip and Spinach Artichoke Dip:** crab meat in a creamy roasted garlic sauce, traditional spinach and artichoke dip, crackers, bread

**Chips:** potato crisps, blue cheese, honey

**Bacon and Caramel Popcorn**

**Parmesan Popcorn Drizzled with Truffle Oil**

**Marinated Olives**

## Signature Buffet Packages

Take the guesswork and time out of your planning by choosing one of these complete menu's. Prices are per person and includes one beverage.

*Minimum order of 20 guests. 10% cost increase if less.*

### Southern Soiree

Brined and Molasses Glazed Pork Loin  
Anson Mills Red Pea Relish  
Carolina Gold Rice Pilaf  
Braised Greens with Vinegar  
Garden Salad  
Corn Bread

### Italian Family Dinner

Herb Roasted Chicken with a Salsa Verde  
New Red Potato Smash  
Garlic Roasted Broccolini with Parmesan, Lemon and Pine Nuts  
Caesar Salad  
Rosemary and Garlic Focaccia

### Filling Vegetarian

Blue Cheese Sweet Potato Mash  
Anson Mills Carolina Gold Rice Pilaf  
Candied Brussel Sprouts  
Stewed Anson Mills Red Peas  
Garlic Roasted Broccoli with Parmesan, Lemon and Pine Nuts  
Garden Salad and Rolls  
*~meat protein available at additional cost*

### On the Border

Mojo Marinated Pork Carnitas or Chimichurri Chicken  
*\*substitute duck carnitas \$4*  
Spinach and Ricotta Tamales  
Rice and Barracha Beans  
Southwest Salad  
2 Salsas and Chips

### Pacific Northwest Elegance (2 Entrees)

Cedar Plank Roasted Salmon  
Chef Sliced Rosemary and Garlic Tri-Tip  
Brandied Mushroom Fricassee  
Parmesan Roasted Fennel  
Creamy whipped potatoes  
Rosemary, Garlic and Sundried tomato focaccia

### Gourmet Backyard Picnic (2 Entrees)

Smoked Chicken with Mustard BBQ Sauce  
Spiced Buffalo Burgers on the Grill  
BBQ Baked Beans  
Lemon and Herb Potato Salad  
Blue Cheese Cole Slaw  
Buns and rolls

### California Light (2 Entrees)

Grilled Chicken Breast with a Herb Vinaigrette  
Smoked Salmon with a Mentaiko Butter Sauce  
Winter Spinach Salad with Avocado, Orange Wedges, Fennel, Toasted Almonds, Citrus Vinaigrette  
Quinoa Pilaf with Mushrooms & Caramelized Onions  
Sautéed Green Beans with a Ginger Fish Sauce  
Fresh Rolls and Butter

## Athlete Menus

Budget conscious, preset menus specifically designed for hungry athletes  
A 20 person minimum order is required  
All menu's include 1 drink and 1 dessert

### Taco Taqueria

All tacos are served with cheese, red onions, cilantro, on corn or flour tortillas

**Meat Protein:** Lime, Garlic & Chili Marinated Grilled Chicken Thighs

**Vegetarian Protein:** Marinated Grilled Tofu with Portobello Mushrooms

**2 Assorted Salsas:** Fire Roasted Tomato Salsa, Tomatillo Salsa

**2 Sides:** Rice & Borracha Beans, TORTILLA CHIPS!

### Burrito Taqueria

All burritos filled with cilantro, red onions, salsa, cheese, rice and black beans. Served with a side of chips and salsa.

**Pork Carnitas:** Mojo marinated pork butt slow roasted until fork tender.

**Blackened Salmon:** Chinook salmon filet seasoned with a house blackening blend.

**Grilled Chicken Thighs:** 24 hour marinated chicken thighs with lime, garlic and chilis before hitting the grill.

**Old Fashioned:** Ground beef sautéed with onions and peppers. Seasoned with cumin, chili powder and other goodness.

**Veg it Up:** Lime and garlic marinated portobello mushrooms grilled with red onions.

### Chili & Baked Potato Buffet

Who doesn't love chili and baked potatoes?!?  
Servings include 1 baked potato at the bar with toppings, 1 cup of chili and a piece of cornbread.

**Meat Chili:** Ground beef, 3 different types of chili's, onions, garlic, loads of seasonings, beer, tomatoes and a secret ingredient simmered for hours.

**Vegetarian Chili:** 3 bean chili simmered in the same exact way as the ground beef chili.

**Baked Potato Bar:** Idaho baked potatoes, sour cream, cheddar cheese, chopped red onion, cilantro,

### Burgers 'n Dogs

Onsite grilling for the event because everyone deserves a hot meal.

#### Choose 2

1/3 pound beef patty  
Not Too Spicy Jalapeño Turkey Burger  
House-made veggie burger  
Hebrew National all Beef Dog

All burgers 'n dogs are served with buns, cheese, the usual condiments, relish, onions, tomatoes, cheese, lettuce and a special sauce.

Side items include choice of potato or pasta salad, a green garden salad and salty potato chips.

## Build Your Sammie and Salad Buffet Table

Sometimes a drop and go picnic option is the best option. Choose the wraps you need and as many different types of salads for your event. Salty chips are always included.

### Sammies

**Turkey Tom:** Turkey, Herbed Cream Cheese, Lettuce, Onion and Tomato, Wrapped.

**Italian:** Turkey, Salami, Provolone, Spicy Mustard, Onion, Tomato and Lettuce, Wrapped.

**Vegetarian:** Portobello mushrooms, Provolone Hummus, Red Bell Pepper, Spinach, Tomato and Onion, Wrapped.

**Ploughmans Sub:** Crusty French baguette spread with butter, spicy mustard and filled with ham, English cheddar, apple slices and tomato.

## Salads

### Pasta Salads

~ Angel hair pasta mixed with corn, tomato and BACON.

~ Greek penne with roasted red bell peppers, tomatoes, red onion and tossed with a feta vinaigrette

\* Substitute quinoa for a gluten free option

### Potato Salad

~ Sweet potatoes with black beans, corn and a spicy lime vinaigrette.

~ Red potato salad with onions, capers, lemon, olive oil and herbs

### Green Salads

~ Garden salad filled with carrots, tomatoes, onions, red bell peppers, broccoli and cheddar cheese with choice of dressing.

~ Kale, dried cranberry, red onion and feta with choice of dressing.

## Beverages

We can't provide alcohol for your next event, but we are able to supply all the mixes for your drinks, staff and non-alcoholic options.

### Mimosa Bar

You bring the bubbles and we'll bring rest! Bar consists of the choice of 3 mixes along with accompanying fresh fruit bowls, champagne flutes, decor, labels, pitchers and beverage tubs.

#### Choice of Fruit Mixes

Fresh Squeezed Orange and Tangerine Juice  
House Limeade (Raspberry Lemonade)  
White Cranberry Juice  
Fresh Peach Bellini Mix  
Fresh Mango Bellini Mix  
Pomegranate Juice  
Cinnamon Infused Pear Juice  
Blackberry and Mint Mix  
Pineapple and Strawberry Mix

### Bloody Mary Bar

You supply the vodka and we've got the rest covered! We'll bring our house made bloody Mary mix along with ingredients for your guests to make their own and all types of yummy garnishes. Tables, decor, pitchers and beverage tubs will also be provided.

- House-made Bloody Mary Mix
- Bloody Mary ingredients such as V8, worcestershire sauce, coriander, black pepper, lemons, celery salt and Old Bay Seasoning

#### Garnish Ideas

Celery Sticks  
Skewered Peperoncini  
Pickled asparagus, carrots, okra, pickles!  
Skewered shrimp  
Skewered steak bites with onion  
Jalapeño popper  
Carrot sticks  
Chunks of cheese  
Olives

### Non-Alcoholic Drink Options

Coke  
Diet Coke  
Sprite  
Fresca  
Simply Orange Juice

Spring Bottled Water  
House Made Limeade  
Lemonade  
Sweet and Unsweet Tea  
Coffee

