



OFFSITE CATERING MENU

Custom Buffet:

\$35/person

Sides:

(choose two)

- Mixed Greens Salad - caramelized pears, sun-dried cherries, spiced nuts, gorgonzola
- Panzanella Salad - mediterranean olives, tomatoes, mozzarella, grilled rustic bread, balsamic vinaigrette
- Arugula Salad – heirloom tomatoes, cucumber, red onion, parmesan, lemon vinaigrette
- Café Caesar - romaine lettuce, parmesan crisps, focaccia croutons, caesar dressing
- Grilled Seasonal Vegetables
- Sautéed Green Beans – olive oil, lemon, garlic
- Stir Fry Vegetables – assorted seasonal veggies, soy sauce, garlic, scallions
- Rice Pilaf – scallions, dried cranberries, spiced nuts
- Roasted Garlic Mashed Potatoes
- LUC Mac n’ Cheese - smoked cheddar, gouda, parmesan, pepper-jack
- Roasted Yukon Gold Potatoes – fresh herbs, garlic, olive oil
- Pasta Salad – lemon, cherry tomatoes, olives, artichoke hearts, house vinaigrette

Main Entrée

(choose one)

- Rosemary Garlic Chicken- lemon, capers, artichoke, roasted tomatoes
- Grilled Salmon – miso glaze, asian slaw
- Pan Seared Salmon – signature fuji apple salsa
- Steak Balsamico – red onion balsamic demi
- Grilled Beef Shoulder Loin – house made chimichurri
- Grilled Pork Shanks – whiskey barbeque sauce
- Stuffed Roasted Red Bell Pepper - basmati rice, eggplant, golden raisins, pine nuts & scallion
- Vegetable Basilicata - eggplant, portobello, fresh pesto, provolone & tomato

Sandwich Platter \$18/person (choose 3)

Roasted Turkey, Dill Havarti, Arugula, Pickled Red Onion
Black Forest Ham, Sharp Cheddar, Mixed Greens, Tomato
Salami, Smoked Gouda, Mixed Greens, Pickled Red Onion
Cashew & Apple Chicken Salad, Romaine
PB&J on Whole Wheat

Grilled Eggplant, Bell Pepper, Portobello, Fresh Mozzarella, Pesto Aioli

Choose 2 sides: Mixed Green Salad w/ house vinaigrette, Tim's Cascade Chips, or Fresh Fruit

Pasta Bar \$25/person

House-made Meatballs, Grilled Chicken Breast, Grilled Veggies
Choose 2: Classic Marinara, Roasted Garlic Alfredo, Basil Pesto, Spicy Arrabiatta
Assorted Rolls & Butter

Fajita Bar \$28/person

Braised Beef OR Tequila Lime Chicken, Sautéed Peppers & Onions
Black Beans, Shredded Cheddar, Pico de Gallo, Guacamole, Shredded Lettuce
Corn or Flour Tortillas

Satay Station \$18/person

Chicken or Beef Satay and Grilled Vegetable Skewers
Peanut Sauce & Sweet Chili Sauce
Coconut Jasmin Rice
Rainbow Slaw- miso vinaigrette

Slider Bar \$20/person

Whiskey BBQ Pulled Pork
Salmon Patties
Grilled Portobello
Classic Cold Slaw
Pretzel Buns

Bruschetta Bar \$18/person

Grilled Pita & Crackers
Cured Meats, Smoked Salmon, & Artisan Cheeses
Grilled Seasonal Vegetables
Tapenade & Hummus

Appetizers \$40/dozen

Lobster Strata Bites – lobster & bacon bread pudding cups
Bacon-wrapped Seared Prawn
Cherry Tomato, Mozzarella, Kalamata Olive Skewer – basil oil & balsamic drizzle
Cashew Chicken on Endive
Traditional Tomato Bruschetta & Crostini
Lox Skewer – cold smoked salmon, cream cheese, capers, red onion
Red Pepper Hummus Cucumber Cup
Basil Pesto Deviled Eggs
Watermelon Cubes – balsamic glaze
Potato Cakes – scallion crème fresh
Antipasto Skewer – prosciutto, dill havarti, kalamata olive
Chicken Gyoza – sweet chili dipping sauce
Stuffed Mushrooms – bread crumbs, parmesan, scallion, peppers
Fresh Fruit Skewers