

plated lunch options

crispy skin pan seared wild salmon

shredded beet and arugula salad with herb spätzle
and chefs selection seasonal vegetables

beef bourguignon

baby carrots, cremini mushrooms, smoked bacon, pickled pearl onions
and yukon gold potatoes confit

lasagna bolognese al forno

house made ricotta, béchamel, mozzarella, sauce bolognese and grana padano

alder and herb smoked draper valley frenched chicken breast

farro risotto, sundried tomato "vinaigrette",
chefs selection seasonal vegetables and natural jus

lunch buffet options

soup and salad

soup
chefs selection

prepared salads

greek salad with watercress, feta, cucumber, tomato, and kalamata olives,
romaine and mint-yogurt vinaigrette

orecchiette salad with hazelnut pesto, grilled asparagus, oven dried tomatoes,
arugula and mimolette

create your own salad:

organic farm greens and romaine
tomato, cucumber, avocado, shaved red onions, carrots, broccoli,
chickpeas, hard-boiled eggs, mama lil's peppers,
croutons, sunflower seeds and toasted walnuts

select two cheeses:

feta, tillamook cheddar, oregon smokey blue, shaved parmesan

select two proteins:

grilled chicken, turkey, bacon, genoa salami, grilled tofu

select two dressings:

herbed buttermilk, balsamic vinaigrette, red wine vinaigrette, dijon vinaigrette, caesar, blue
cheese

desserts

assorted cookies to include chocolate chip, oatmeal-walnut-raisin, snickerdoodle, peanut butter, ginger molasses, and chocolate crinkle

mediterranean

carrot salad

with piquillo peppers, chickpeas, arugula and toasted cumin vinaigrette

serrano ham

with seasonal melon , sherry vinegar, mint

churrasco chicken

chimichurri and mashed sweet potatoes with honey

seasonal vegetables

grilled and marinated chefs selection

grilled artisan bread

with herbs de provence

meyer lemon bread pudding

pistachio

nor'western

smoked german potato salad

with candied bacon and charred scallions

lacinato kale salad

grapes, walnuts, apples, celery hearts, grilled lemon and yogurt dressing

miso glazed grilled salmon

white soy pickled shiitake mushrooms, cilantro and grapefruit

roasted beets

shaved beet greens, sunflower seed pesto and charred chevre

seasonal fruit crisp

vanilla bean whipped cream