



## Roast House Dinner Buffet

Minimum 25 guests.  
A \$75 fee will be added for smaller parties.

### The Portlander

Sauvie Island Organic Local Greens, Hazelnuts,  
Dry Aged Jack, Sauvignon Blanc Vinaigrette,  
Green Bean Salad, Toasted Almonds, Rogue Smoky Blue  
Cheese, Buttermilk Dressing  
Organic Roasted Chicken with Mustard Jus  
Baked Penne Pasta, Red Chard, Tomato, Fontina, Garlic  
Thyme Roasted Fingerling Potatoes  
Roasted Cauliflower with Toasted Bread Crumbs  
\$45.00 per guest

### Oregonian

Farmer's Market Soup  
Organic Butter Lettuce, Apples, Oregon Blue Cheese,  
Buttermilk Dressing, Candied Pecans  
Wood Grilled Flank Steak, Grilled Onions, House Made  
Worcestershire  
Three Cheese Ravioli with Lemon Cream and Chives  
Roasted Seasonal Vegetables  
\$46.00 per guest

### The Willamette

Organic Spinach, Toasted Almonds, Goat Cheese, Roasted  
Oregon Bosc Pear Vinaigrette  
Garbanzo Beans, Roasted Peppers, Preserved Lemon, Extra  
Virgin Olive Oil  
Roasted Leg of Lamb, Jus, Cumin Yogurt  
Saffron Rice Pilaf, Dry Cherries, Raisins, Pistachios,  
Roasted Eggplant  
\$46.00 per guest

### Northwestern

Arugula, Roasted Organic Beets, Fennel, Aged Goat Cheese,  
Orange Vinaigrette  
Cedar Plank Salmon with Citrus and Honey Glaze  
Black Pepper and Herb Roasted All Natural Beef Sirloin  
with House Made Worcestershire  
Mac 'n Cheese  
Yukon Gold Potato Gratin  
Green Beans, Tossed with Toasted Hazelnuts and  
Extra Virgin Olive Oil  
\$48.00 per guest

**Dinner served with:**  
House Made Breads  
Chef's Choice of Dessert  
Coffee and Tea Service

*All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.  
Menu prices are subject to change. Menus are subject to change based on product availability.*