



Roast House Lunch Buffet

Minimum 25 guests.
A \$50 fee will be added for smaller parties.

Between Bread

Sauvie Island Organic Local Greens,
Hazelnuts, Dry Aged Jack,
Sauvignon Blanc Vinaigrette
Selection of Meats and Cheeses
Grain Mustard Potato Salad
Soup of the Day
\$24 per person

Rotisserie Special

Sauvie Island Organic Local Greens, Hazelnuts,
Dry Aged Jack, Sauvignon Blanc Vinaigrette
Rotisserie Organic Chicken with Mustard Jus
Thyme Roasted New Potatoes
Seasonal Roasted Vegetables
\$27 per person

Specialty

Organic Spinach, Toasted Almonds, Goat Cheese, Roasted
Oregon Bosc Pear Vinaigrette
Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus
Thyme Roasted New Potatoes
Roasted Seasonal Vegetables
\$31 per person

Hearty Lunch

Herb & Garlic Focaccia
Romaine Caesar, White Anchovy Vinaigrette,
Parmesan Croutons
Baked Penne with Tomato Cream,
Spicy Sausage, Chard, Mozzarella
\$29 per person

"Southern" Wrap

Black-Eyed Peas, Roasted Peppers,
Arugula, Extra Virgin Olive Oil
Country Fried Organic Chicken Breast
Cucumber, Avocado,
Diced Tomatoes, Cheddar
Buttermilk Herb Dressing
Chopped Romaine
Spinach Tortilla
\$28 per person

Fajita Central

Choice of Chicken or Steak with Onions and Peppers
Salsa, Guacamole, Sour Cream
Cheddar Cheese, Shredded Lettuce, Tomatoes
Soft Shell Tortillas
Spanish Rice and Black Beans
\$30 per person

North by Northwest

Wild Mushroom and Fontina Soup
Organic Butter Lettuce, Apples, Oregon Blue Cheese
Buttermilk Dressing, Candied Pecans
Wood Grilled Flank Steak, Grilled Onions,
Red Wine Essence
Cedar Plank Salmon with Citrus and Honey Glaze
Horseradish Whipped Potatoes
\$32 per person

Lunch 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.