



## *Roast House Lunch Buffet – Build Your Own*

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

### *Soups*

Truffled Celery Root Purée  
Wild Mushroom and Fontina  
White Bean Purée with Roasted Peppers and Pancetta  
Sweet Potato, Cabbage with or w/o Bacon

### *Salads*

Sauvie Island Organic Local Greens, Hazelnuts, Dry Aged Jack, Sauvignon Blanc Vinaigrette  
Arugula, Roasted Organic Beets, Fennel, Aged Goat Cheese, Orange Vinaigrette  
Organic Spinach, Toasted Almonds, Goat Cheese, Roasted Oregon Bosc Pear Vinaigrette  
Organic Butter Lettuce, Apples, Oregon Blue Cheese, Buttermilk Dressing, Candied Pecans

### *Entrées*

Butternut Squash and Gorgonzola Cheese Ravioli, Brown Butter, Toasted Hazelnuts and Grana Parmesan  
Black Pepper and Herb Roasted All Natural Beef Sirloin with House Made Worcestershire  
Organic Roasted Chicken with Mustard Jus  
Cedar Plank Salmon with Citrus and Honey Glaze  
Sweet Briar Farms Slow Cooked Duroc Pork with Citrus Jus  
Oregon Black Cod, Daishi Broth, Chili Oil  
New Orleans BBQ Shrimp

### *Sides*

Whipped Potatoes  
Steak Fries with Parsley and Parmesan  
Yukon Gold Potato Gratin  
Thyme New Potatoes  
Roasted Brussels Sprouts with Toasted Hazelnuts  
Bacon Braised Collard Greens  
Root Vegetable and Goat Cheese Gratin  
Bacon Cheddar Grits  
Braised Root Vegetables  
Mac 'n Cheese

**Choose 2 salads, 2 entrées, and 2 sides - \$32 per person**  
**Choose 1 soup, 2 salads, 3 entrées, and 3 sides - \$42 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. Menus are subject to change based on product availability.*