



Roast House Small Party Plated Lunch

For parties of 20 or less

Salads

Sauvie Island Organics Mixed Greens, Mustard Vinaigrette, Hazelnuts, Dry Jack Cheese
Hearts of Romaine, White Anchovy Dressing, Parmesan, Croutons
Farmer's Market Soup

Entrées

Half Pound Grilled Sirloin Burger

Mustard Aioli, All the Trimmings, French Fries
\$23 per person

Chicken and Mushroom Sandwich

Honey Mustard, Caramelized Onions, Lettuce, Tomato, Fries
\$24 per person

Jerk Chicken Salad

Hard Boiled Egg, Kabocha Squash, Goat Cheese, Red Onion, Greens, Cornbread Croutons
\$25 per person

BBQ Pulled Pork Sandwich

Grilled Onions, Blue Cheese, House Made BBQ Sauce, Cole Slaw
\$25 per person

Market Fish

Seasonal Preparation
Market Price

Wild Mushroom Veggie Burger

Roasted Peppers, Goat Cheese, Arugula, Green Salad
\$24 per person

Confit Tuna Salad

Preserved Lemon Aioli, Cucumbers, Rye Bread, Fries
\$25 per person

Baked Mac and Cheese

\$26 per person
Add House Made Andouille Sausage \$28

6oz. Prime Cascade Natural Prime Beef Filet

Whipped Potatoes, Spinach, House Made Worcestershire
\$42 per person

Chef's Choice Dessert

Lunch served with:

House Made Breads
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.*