

daytime events

plated luncheon



Plated Sandwiches

Jerk spiced turkey breast and provolone cheese with mango salsa and cilantro {\$14 per person}

Roasted vegetarian sandwich with charmoula, provolone, eggplant, roasted peppers and zucchini {\$14 per person}

Steak sandwich with caramelized onion, red wine glaze, gorgonzola {\$15 per person}

Vegetarian sundried tomato field roast served reuben-style with sauerkraut, swiss and Russian dressing on marbled rye {\$14 per person}

All sandwiches are served with Tuscan white bean salad or Tim's Cascade chips (to be chosen for the group as a whole).

Salads

Roasted beet and endive salad with orange vinaigrette, cumin seeds and candied hazelnuts {\$6 per person}

House Caesar salad with garlic croutons and shaved parmesan {\$5 per person}

Bibb lettuce and spinach salad with maple/caper vinaigrette, minced egg and crisp bacon {\$6 per person}

Field greens with thyme balsamic dressing, fried shallots, chevre and granny smith apples {\$7 per person}

Plated Entrees: Seafood

Cumin braised halibut, crispy polenta, olive tapanada and oven dried tomato/frisee salad {\$20 per person}

Honey brined king salmon with farro, bitter greens, roasted pepper and zucchini, pomegranate brown butter {\$19 per person}

Almond crusted halibut with cracked fingerlings, grilled asparagus and sauce romesco {\$20 per person}

Grilled king salmon over sweet pea, ham and pecorino risotto, grilled asparagus {\$19 per person}

Plated Entrees: Meat and Poultry

Rosemary-brined slow roasted breast of chicken, caper olive oil potato puree, balsamic grilled onions and peppers {\$19 per person}

Huli Huli chicken with coconut rice and bacon braised escarole {\$19 per person}

Cardamom/peppercorn seared tri-tip steak over caramelized shallot and pine nut rice, grilled asparagus and hot and sour jus {\$20 per person}

Provolone stuffed grilled pork chop over pecorino soft polenta with rustic peperonata {\$20 per person}

Grilled tri-tip steak with red wine/ black currant jus, grilled asparagus and gorgonzola walnut rustic mash {\$20 per person}

Plated Entrees: Vegetarian

Agedashi style tofu in hot and sour broth with sautéed egg and asparagus {\$20 per person}

Vegan tamale filled with latin seasoned field roast, cumin lime soy crema, pico de gallo {\$20 per person}

Ricotta gnudi served with parmesan dust, seasonal vegetable and thyme brown butter {\$20 per person}



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