

## Meals for Sharing (48 hour notice please) 304-646-0807 **Starters** Creamy Wild Mushroom Soup with Chanterelles and fresh herbs \$16 qt. Sautéed Lump Crab Cakes with Cajun Tartar Sauce \$34 per doz Chilled Jumbo Shrimp with Red Cocktail Sauce \$25 per doz Miniature Smoked Ham with Biscuits \$18 per doz Spinach and Artichoke Dip with Crostini (9" tin) \$17 Tillamook Cheddar, French Brie, Fontina, Manchego Tray with Crackers Serves 8 \$25 Fresh vegetable tray with Spicy Pimento Dip/Garlic Fresh Herb (12" tray) \$15 **Buffet Essentials (serves 6 - 8)** Marinated Lemon and Fresh Herb Chicken Breast with Mushroom Sauce \$42 Roasted Beef Tenderloin with Garlic and Mustard Horseradish Sauce \$86 House Smoked or Poached Salmon with Tamari, Orange, Ginger Glaze \$72 Baked Mustard Brown Sugar Glazed Applewood Ham \$38 Pulled Pork with Cole Slaw and BBQ Sauce \$45 Vegetable and Lentil Loaf with Tomato Relish (gf,df,v) \$25 Baked Meat/Vegetable Lasagna \$38 sm/\$78 lg Vegetable/Meat Quiche \$22 Sides (serves 6 - 8) Mac and Cheese \$21 Sautéed Green Beans with Sliced Almonds/Creamed Spinach/ Vegetable Medley \$18 Mashed Potatoes/ Steamed Rice \$18 Creamy Scalloped Potatoes /Corn Pudding \$21 Roasted Vegetables Casserole with Seasonal Offerings \$21 Harvest Kale, Apple, Beets, Walnut with Maple Orange Dressing \$22 Garden Salad with Carrots, Tomato, Cucumber, Red Onion \$20 **Butter Top Rolls** \$6 doz **Sweets** Platter of Bars and Cookies 3doz. \$38 Assorted Pies (Chocolate, Coconut, Key Lime, Fresh Fruit) \$16 Bread Pudding with Whiskey Sauce \$18 Carrot Cake with Cream Cheese Icing / Chocolate Cake w/ Chocolate Icing 9" \$45 Tiramisu (6-8 servings) \$42 Platter of 10 Danishes-Fruit/cheese/cinnamon/chocolate \$28 Breakfast Burritoes - Egg, Local Sausage, Smoked Bacon, Veggie \$38

Vegan, gluten free, dairy free available! Thank you!

\$16ea

\$65

Box Lunch- sandwich, salad, fresh fruit/vegetable, cookie

Platter of Sandwiches (8 halves with pasta / potato / fruit salad)