# **Catering Menu**

Abby Walker: 541-397-0971 These Menus Are Just A Sampling Of What We Offer. We Can Customize To Your Liking.



Prices Per Person.

## **BREAKFAST**

Complemented with one "Side"

### Breakfast Casserole \$15.50 Per Person

This Casserole includes: Hash Browns, Eggs, Cheese, Bacon & Green Pepper.

### Breakfast Burrito \$14.75

A large soft tortilla stuffed with Bacon, Sausage, Ham, Potato, Egg & Cheese. Salsa on the Side.

### Breakfast Sandwich \$12.75

Choice of Bagel or Croissant. Choice of Sausage or Bacon. With Egg & Cheese.

### Biscuits & Gravy \$11.50

Two Warm Buttermilk Biscuits with Sausage Gravy.

### Assorted Pastries Spread \$11.95

Fresh donuts, muffins, mini cinnamon rolls, and an assortment of danishes.

### <u>Sides</u>

Fresh Fruit Homemade Apple Turnover Yogurt w/Granola Mini Bagel w/Cream Cheese Loaded Hashbrowns

### Coffee \$1.00 Juice \$2 (Apple or Orange) Infused Water \$1.50

## **LUNCH**

Any of our sandwiches or wraps can be made to "Veggie".

#### Sandwich or Wrap \$11.50

Our Fresh Made Sandwiches are served on Ciabatta Roll or a Wrap. Both Ciabatta Roll or



Wrap come standard w/Ham, Turkey, Cheese, Fresh leafy greens, Fresh Sliced Tomatoes, house aioli, and a bag of chips.

#### Box Lunches \$16.50

Sandwich on 9 Grain Bread or Wrap, Pasta Salad, Fresh Fruit, Cookie, Bag of Chips. Bottle of Water or Can of Soda.

#### Homemade Soup, Green Salad & Warm Bread Stick \$15.50

Your choice of ONE of the following Soups: Tomato, Chicken Noodle, Potato Bacon, or Creamy Mushroom and Spinach Tortellini.

## Chicken Salad Sandwich \$12.95

Served on a buttery croissant.

#### Taco Bar Lunch \$13.75

One Soft & One Hard Shell per serving. Choice of Ground Beef or Shredded Chicken. Shredded Lettuce, Diced Tomato, Onion, Shredded Cheese, Sour Cream, Tortilla Chips & Salsa.

#### Street Taco \$12.75

Three Street Tacos per serving. Choice of Carnitas (Pulled Pork) or Shredded Chicken, Cilantro & Onions, Tortilla Chips & Salsa

#### Baked Potato Bar w/Green Salad \$15.25

Baked Potato, Chili, Butter, Sour Cream, Shredded Cheese, Chives. Served with loaded Green Salad with Ranch and/or Italian Dressing.

#### Grilled Teriyaki Chicken Bowl \$14.25

White Rice, Grilled Teriyaki Chicken Thigh, Topped w/ Green Onion.

## **APPETIZERS**

This is just a sample of what we offer and can be customized to your liking. Prices Per Platter.

Platters come in 3 sizes and serve an adv of

#### Small 10-20 / Medium 20-30 / Large 30-40

## Meatballs (Local Favorite)

Teriyaki or Sweet & Sour **\$70 \$90 \$105** 

<u>Colossal Fresh BBQ Chicken</u> <u>Wings/Drumsticks</u> Did we say Colossal and Fresh? Yes, We Did! These plates are huge and fresh. **\$130 \$155 \$175** 

#### <u>Caprese</u>

Can be Served on Bruschetta or on a Skewer Mozzarella Cheese, Fresh Tomato & Basil **\$55 \$75 \$95** 

#### Smoked Salmon Spread

Served w/Bread. Garnished with Fresh Lemon and Dill **\$80 \$100 \$115** 

#### Warm Shrimp Dip W/Bread

Shrimp in every Bite. Served w/Baguette Bread \$110 \$130 \$150

#### Bacon-Wrapped Almond Stuffed Dates

No Explanation Needed Here. Just Yummy!! **\$95 \$120 \$145** 

#### Sausage Stuffed Mushrooms

Made with Sausage, Cream Cheese, Garlic, Breadcrumbs, Parmesan Cheese & Spices. **\$90 \$115 \$140** 

#### Mini Sandwich and Pinwheel Platter

Variety of mini sandwiches and pinwheels. **\$105 \$125 \$145** 

<u>Pulled Pork Pockets</u> Our Seasoned Pulled Pork w/BBQ Sauce baked in a Pastry Puff Pocket. **\$100 \$115 \$140** 

<u>Chicken Kabobs</u> Garnished on a Fresh Pineapple. **\$90 \$110 \$130** 

#### Veggie Cheese Ball

Cream Cheese and fresh veggie ball. Served with pretzels, and pita chips. **\$65 \$85 \$105** 



#### Tomato Basil Squares

Fresh Roma Tomato sprinkled w/Chopped Fresh Basil & baked to perfection on Pastry Puff. **\$70 \$90 \$110** 

## **Charcuterie Boards**

Every board will offer the most fresh and local ingredients available. Let our creativity shine here. Each board can be portioned into individual cups, or offered as a "grazing table" if you wish to choose a few.

Charcuterie boards come in 3 sizes and serve an adv of Small 10-20 / Medium 20-30 / Large 30-40

<u>Fresh Vegetable</u> Assortment of Fresh Vegetables and dips. **\$95 \$115 \$135** 

Fresh Fruit Variety of Fresh & Colorful Fruit \$110 \$130 \$150

<u>Meat & Cheese</u> A variety of Meats & Cheeses served with Crackers and Spreads to Pair Delightfully \$130 \$160 \$190

<u>Chips and Dip</u> Variety of tortilla chips and yummy dips. \$95 \$115 \$135



#### Entrees

Entrees come with Three Sides and a Dinner Roll w/ Butter These Menus Are Just A Sampling Of What We Offer. We Can Customize To Your Liking. Prices Per Person.

#### ♦ Slow Roasted Prime Rib \$32.95

This Prime Rib speaks for itself "YUM"!

#### ♦ <u>Tri Tip</u> \$23.95

Seasoned & Cooked to Perfection with just the right amount of Spice.

#### ♦ Grilled Teriyaki Chicken \$21.95



Grilled Boneless Skinless Chicken Thigh, baked in a Blended Sweet Spiced Teriyaki Sauce.

#### ♦ Chicken Cordon Bleu \$24.95

Boneless Skinless Chicken Breast, Stuffed with Sliced Ham and Swiss Cheese covered with Seasoned Bread Crumbs. Baked and served with Honey Mustard on the side.



### ♦ Oven Roasted Chicken Breast \$22.95

Boneless Skinless Chicken Breast lightly breaded and baked.

#### ♦ Baked Salmon \$25.95

Oven Baked Salmon, Topped with our Creamy Dill Sauce.

 ♦ Baked Halibut \$24.95

 Oven baked, lightly seasoned Halibut. Served with lemon and tartar sauce.

#### ♦ Seasoned Pulled Pork \$21.95

Whole Pork cooked for hours until tender. Pulled by Hand. Served w/ House BBQ Sauce on Side

With buttery crispy crackers on top.

### Loaded Mashed Potato

With everything that's on the baked potato, no gravy needed.

## Hot Sides

Al a carte - \$4.25 per person

Basil Baby Reds Topped with Herbs and Spices.

Baked Potatoes w/Trimmings Butter, Sour Cream, Bacon and more

#### Baked Beans

A Trio of Beans immersed in a Sweet Smoky Hickory Sauce & Slowly Cooked

#### **Oven Roasted Medley of Fresh Veggies**

A variety of fresh vegetables seasoned and roasted to perfection

#### Baked Mac and Cheese

## Cold Sides AI a carte - \$3.75

<u>Healthy Green Salad</u> Fresh Greens Tossed w/Fresh Vegetables

#### Orange or Strawberry Spinach Salad

Tender Spinach Leaves Tossed w/ Sweet Mandarin Oranges or Sliced Fresh Strawberries, Feta Cheese, Craisins served w/Cobblestone House Dressing on Side\*

#### <u>Coleslaw</u>

Fresh Shredded Green, Red Cabbage & Carrots Mixed w/ Coleslaw Dressing

Potato Salad Everyone's Favorite.

#### Pasta Salad (Local Favorite)

A Trio of Rotini, Herbs, Black Olives, Bell Peppers, Tossed with Italian Dressing

#### Broccoli Salad

Fresh Chopped Broccoli Florets, Honey Roasted Nuts, Craisins Red Onion Tossed in our Creamy Poppyseed Dressing.

#### Vegetable Medley Salad

A Medley of Fresh Seasoned Vegetables Tossed w/ Italian Dressing\*

## Macaroni Salad ITALIAN CUISINE

(This is just a sample of what we offer and can be customized to your liking.)

Served with Green Salad and Garlic Bread.

#### Lasagna \$20.50

This Lasagna can be made traditionally w/sausage or Vegetable Lasagna 2 Sizes available, Half Pan (serves 9) Full Pan (serves 18)

<u>Fettuccini Alfredo</u> \$18.95 Add \$4.50 for Chicken or Shrimp

#### Pesto Pasta \$16.95

House Made Pesto Sauce Tossed in Penne Pasta, with fresh cherry tomatoes and feta cheese. Add \$4.50 for Chicken or Shrimp Per Person

## **MEXICAN CUISINE (COMIDA)**

#### Taco Bar \$19.95

Two Soft & One Hard Shell per serving: Choice of Carne Molida (Ground Beef) or Pollo (Shredded Chicken), Refried Beans, Spanish Rice, Shredded Lettuce, Diced Tomato, Onion, Shredded Cheese, Sour Cream, Tortilla Chips & Salsa

#### Street Taco \$18.95



Salad Macaroni, Boiled Eggs, Pickle, Onion, Bacon mixed with Cobblestone Special Sauce Three Street Tacos per serving. Choice of Carnitas (Pulled Pork) or Pollo (Shredded Chicken), Cilantro & Onions, Refried Beans , Spanish Rice, Tortilla Chips & Salsa



## **DESSERT**

\$4.00 Per Serving

#### Sopapilla Cheesecake Treats

Cream Cheese Filling between Pastry Squares. Topped with Butter, Cinnamon Sugar Mixture and Baked to a Golden Brown

#### Pineapple Upsidedown Cake

Fluffy cake with tart pineapple bits, topped with a Maraschino Cherry.

#### **Cobblestone Brownies**

(Everyone's Favorite)

#### **Brownie Trifle**

Layers of Chocolate Mousse, Cobblestone Brownies and Fresh Whip Topping. A sprinkle of Shaved Chocolate to finish it off. Served in Individual Cups

#### Milk and Cookies

Assorted Cookies served with chilled milk.

#### Apple Crisp

#### Ask About your Favorite Sweets!!

Let us know if you would like one of your Favorite Sweets Prepared Special for you!!!

\* All pricing is subject to 18% gratuity

\* Pricing is subject to change based on market price.

Sugar & Cinnamon Sprinkled Apples topped with an Oatmeal Crust. Served with Fresh Whipped Topping

#### Lemon Bars

Homemade Lemon Custard on a Graham Cracker Crust. Add a dollop of Fresh Whipped Topping & Fresh Raspberry

#### Peach Cobbler

Juicy Peaches with a Biscuit Topping baked until Golden Brown. Served with Fresh Whipped Topping

#### Berry Trifle

Layers of Angel food Cake, Berry Sauce topped with fresh berries, Whip Topping, topped with fresh mint, Served in Individual Cups