

PACKAGES

The Brew

Cocktail Hour (\$35 per person)

Food: Choice of 2 Platters and 3 Appetizers from our Menu (\$2-\$4 priced items)

Drinks: Wine, Beer, 3 Non-Alcoholic Beverage Options

For an additional \$5 per person you can add Well-Drinks to your package

The Rustic

Lunch Package (\$30 per person)

Food: Buffet Style (2 Main Course Options, Salad, Bread and 1 Side Option)

Drinks: Coffee, Water, Soda

The Urban

Dinner Package (\$45 per person)

Food: Buffet Style (3 Main Course Options, Salad, Bread and 2 Side Options)

Drinks: Wine, Beer, 3 Non-Alcoholic Beverage Options

For an additional \$5 per person you can add Well-Drinks to your package

The Diamond

Reception A (\$50 per person)

Food: Choice of 2 Appetizers and Buffet Style (2 Main Course Options, Salad, Bread and 2 Side Options)

Drinks: Wine, Beer, 3 Non-Alcoholic Beverage Options

For an additional \$5 per person you can add Well-Drinks to your package

The Pearl

Reception B (\$65 per person)

Food: Choice of 2 Appetizers and Buffet Style (3 Main Course Options, Salad, Bread and 3 Side Options)

Drinks: Wine, Beer, 3 Non-Alcoholic Beverage Options

For an additional \$5 per person you can add Well-Drinks to your package

Coming Soon! Portland Packages: Enjoy a little slice of the city with beloved Portland treats!

2 drinks per guest is included in the package total, then there is an option of a Cash Bar or Hosted Bar.

BAR OPTIONS

We have a selection of wines, beer, liquor and non-alcoholic beverages to choose from. We can work with you to create a signature cocktail to perfectly fit your event.

Current beverage list available upon request.

Payment Options:

Drink Tickets: Purchase a predetermined number of drink tickets to hand out to your guests. Pre-pay, pass out to guests, enjoy! After your tickets run out, cash bar will be available.

Hosted: Host the drinks for your guests! We'll tally up what your guests order and add it to your final total. Billed based on consumption.

Cash Bar: Have your guests purchase their own drinks.

A LA CARTE OPTIONS

\$1 per person

Herbed Popcorn (*GF, Vegan*)

Kale Chips (*GF, V*)

Zucchini Chips (*Vegan*)

\$2 per person

Cucumber Disks with Hummus and Roasted Seasonal Vegetables (*Vegan*)

Greek Crostini – Hummus, Kalamata Olives, Tomato, Cucumber and Feta (*V*)

Caprese Skewers – Tomato, Mozzarella and Fresh Basil (*V*)

Fresh Fruit with a Whipped Yogurt Dip

Dried Apricot with Lemon Ricotta and Almond (*GF*)

\$3 per person

Olympia Provisions Charcuterie Platter with Crostini

Cheese Platter with Crostini

Baked Brie Bites with Pistachio and Apricot Preserves

Prosciutto and Roasted Pear Crostini with Tarragon and Drizzled Honey

Sweet and Savory Chicken Satay

BLT Endive Cups (*GF*)

Bruschetta atop Marinated Zucchini Disks (*Vegan*)

Loaded Baked Potato Rounds

\$4 per person

Grilled Apple, Beet, Feta and Arugula Crostini (*V*)

Roasted Cauliflower Florets with a Pesto Dipping Sauce (*Vegan*)

Thai Turkey Meatballs

Antipasto Skewers

Teriyaki Tofu Skewers with Pineapple and Bell Peppers (*V*)

Crab Bites

Fruit Bruschetta with Balsamic Chevré and Fresh Basil

\$5 per person

Steak and Fingerling Potato Skewers with Fresh Chimichurri

Smoked Salmon Cucumber with Dill Chèvre

Pulled Pork Sliders with House-made Slaw

BBQ Chicken Flatbread

Roasted Vegetable Curry Flatbread (*V*)

DESERTS

Freshly Baked Cookies (\$1 per person)

Freshly Baked Brownies (\$2 per person)

Coconut Macaroons from Eat Me Desserts (*GF*) (\$2 per person)

Fresh Fruit Gallettes from Eat Me Desserts (\$4 per person)

Selection of Cupcakes from Eat Me Desserts (\$5 per person)

V = Vegetarian Vegan GF = Gluten Free



BAKERY & BREAKFAST OPTIONS

Rise & Shine (\$2 per person)

A selection of scones and bagels served with cream cheese and jams.

Sweet Tooth (\$3 per person)

A variety of delicious morning goods: donuts, muffins and a selection of pastries.

Light Fare (\$3 per person)

Individual yogurts offered with fresh fruit and granola.

Continental (\$8 per person)

Why choose? Combine the Rise & Shine with the Sweet Tooth and also enjoy a selection of fresh fruit, orange juice, apple juice and milk.

Eggcellent (\$10 per person)

A buffet-style breakfast including scrambled eggs, bacon, grits, sausage links and breakfast potatoes.

Other breakfast options available upon request.

A.M. BEVERAGES

Coffee Service \$30/20 people

Three pots of South Fork coffee: your choice of regular, decaf or both.

Coffee & Juice Service \$45/20 people

Three pots of South Fork coffee: your choice of regular, decaf or both. Your choice of orange, apple or grapefruit juice.

Juice Service \$20/15 people

Your choice of orange, apple or grapefruit juice. Certain other juice requests may be accepted.

Tea Time \$18/20 people

A wide variety of tea and accompaniments.

Hot Chocolate \$20/20 people

Made with Ghirardelli chocolate. Mini marshmallows top off this tasty beverage.

LUNCH OPTIONS

1. Box Lunch (\$10 per person)

Each box lunch comes with a choice of sandwich, chips or a side salad, and a non-alcoholic beverage. Lunches can be served box-style or on platters for folks to dish up themselves.

Sandwich Options:

Vegan: hummus, cucumber, tomato, red onion, roasted sunflower seeds, greens

Turkey Berry: turkey, chevré, berry spread, cucumber, greens

V = Vegetarian Vegan GF = Gluten Free

Ham and Brie: ham, brie, stone ground mustard, onion, tomato

Italian: salami, prosciutto, mozzarella, onion, tomato, balsamic, greens

Have a specific sandwich request? Just ask!

2. Buffet Style

Buffet Style meals are ideal for groups who wish to take a bit of time to sit and enjoy a communal meal together, whether that is for lunch or dinner. We will set up the tables and fill the dishes to the brim with a delicious food spread that caters to your exact food cravings.

Option A: One main course, two sides, one addition. \$20 per person.

Option B: Two main courses, three sides, one addition. \$30 per person.

Option C: Two main courses, four sides, two additions. \$40 per person.

MAIN COURSE OPTIONS

Pork tenderloin with house-made chimichurri

Polenta with spicy rainbow chard, roasted onions and maple carrots (V)

Chicken Marsala with sautéed garlic butter wine-soaked mushrooms

Turkey and artichoke lasagna
**Can be made vegetarian upon request*

SIDE OPTIONS

Caprese Pasta Salad – penne, grape tomatoes, basil, mozzarella

Quinoa and Seasonal Vegetable Medley

NW Salad – spring mix, roasted hazelnuts, chevré, berries, cucumber

SW Salad – spring mix, corn, black beans, red pepper, avocado, Cotija

Roasted Vegetables – brussel sprouts, potatoes, asparagus, onion

Deli Grain Salad – short grain rice, chickpea, roasted vegetable medley, cranberry, raisin vinaigrette, shaved Asiago

Minted Fruit Salad

ADDITIONAL OPTIONS

Pearl Bakery Sourdough Loaf

Garlic Bread

Fruit and Cheese Platter

Water Service \$10

(Includes two 3-gallon urns, infused water options available upon request)

Fresh Vegetable Platter with Hummus and Ranch

\$50 - Small Platter
(Feeds 15-20 people)

\$65 - Medium Platter
(Feeds 25-30 people)

\$75 - Large Platter
(Feeds 35-40 people)

Fresh Fruit and Cheese Platter

\$60 - Small Platter
(Feeds 15-20 people)

\$75 - Medium Platter
(Feeds 25-30 people)

\$86 - Large Platter
(Feeds 35-40 people)

LABOR

Server \$15/hour

Bartender \$18/hour

Event Lead \$18/hour

Required for events over 50 people

Kitchen Staff \$21/hour

4 Hour Minimum Required

IMPORTANT NOTES ABOUT ORDERS

Minimum of 10 pieces of each item ordered and a minimum of \$250 in total for your order.

A minimum guaranteed guest count is due two weeks prior to event date. The final count is due one week prior.

All orders will include a service charge.

An additional charge may apply for the addition of food items.

Tables and chairs are provided, other additional rental options available.

Prices may vary depending on seasonal availability of some items.

