

## **General Information**

As the exclusive caterer to the Rose Garden and the Memorial Coliseum, Rose Quarter Catering is committed to providing you with the highest quality food and a professional staff for your dining experience. The following information regarding our services in conjunction with our helpful staff will assist you in planning every aspect of your catered event.

### **Menu Selection**

The start of any great event includes menu planning. Our award winning Chef and Sales staff has assembled an array of menus that other clients have found to exceed the expectations of their guests. Remember that the menus here are merely suggestions. Our goal is to design a menu that enhances your particular occasion, event or theme party. We have the knowledge and ability to meet your every event need. *For your convenience an eighteen percent service charge has already been included in every menu that we submit for your approval.*

### **Alcoholic Beverage Service**

Global Spectrum, as a licensee, is responsible for the sale and service of all alcoholic beverages in accordance with the Oregon Liquor Control Commission. Therefore, in compliance with the state law, all alcoholic beverages must be supplied and served by Rose Quarter Catering staff.

### **Event Settlement**

Rose Quarter Catering requires a deposit check equaling twenty-five percent of your estimated event total including any hosted bar accompany your signed contract for the event. The balance of your event total must be paid at the conclusion of your event. Any amount remitted to Rose Quarter Catering that is in excess of the final billing will be remitted to the event planner within 10 business days.

### **Guarantee**

In preparation for your event, we require that you provide the catering office with a confirmation of the number of attendees (final guarantee) for each meal function by noon three (3) business days prior to your event. This figure will be used for staffing and food purchasing coordination. This number may not be reduced, but can be augmented up to two (2) business days prior to your event. If we do not receive a final number in the time frame stated above, your previous expected attendance will be used as the guaranteed attendance. Your final billing will be based on the guaranteed count or the actual number served, whichever is greater.

### **Additional Catering Services**

Every function is special. The effective use of props, theme decorations, flower and entertainment combined is essential to create a memorable event. Our staff is committed to providing you with creative suggestions and can help you arrange a memorable event at a reasonable price.

## **Plated Breakfast**

*All of the following are served with assorted breakfast pastries,  
freshly brewed coffee and tea service.*

Assorted juices are available at an additional charge.

### **Choice #1**

Fresh Fruit Salad  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Crispy Bacon Strips  
\$18.00

### **Choice #2**

Traditional Eggs Benedict  
Including two Poached Eggs on Canadian bacon  
layered on top of a crisp English Muffin  
and topped with Hollandaise Sauce.  
Accompanied by Fresh Fruit.  
\$20.00

### **Choice #3**

Thick slices of Cinnamon Raisin French Toast  
Dipped in vanilla egg batter and sautéed golden brown.  
Served with Country Maple Syrup  
Crispy Bacon Strips  
Breakfast Potatoes  
Accompanied by Fresh Fruit  
\$18.00

### **Choice #4**

Breakfast Burrito  
Fresh Scrambled Eggs with Peppers, Onions, mild Chorizo, and Pepper Jack cheese  
Wrapped in a Flour Tortilla with fresh Pico de Gallo Salsa  
Breakfast Potatoes  
Fresh Fruit  
\$18.00

## **Continental Breakfast**

### **Traditional**

Sliced Fresh Fruit  
Assorted Muffins  
Bagels served with Cream Cheese  
Assorted Danish and Pastries  
Assortment of Fruit Yogurts  
Orange Juice, Grapefruit Juice, Cranberry Juice and Tomato Juice  
Freshly Brewed Coffee and a selection of Hot Teas  
\$16.00 per person

## **Rose Quarter Breakfast Buffet**

Sliced Fresh Fruit  
Assorted Muffins  
Assorted Danish and Pastries  
Scrambled Eggs  
Hashbrown Potatoes  
Hickory Smoked Bacon or Sausage  
Orange Juice, Grapefruit Juice, Cranberry Juice, Tomato Juice  
Freshly Brewed Coffee and a selection of Hot Teas  
\$25.00 per person

*To compliment your breakfast*

### **Omelet Station**

Ham, Peppers, Tomatoes, Bacon Bits, Onions, Mushrooms, Swiss and Cheddar Cheese  
\$9.00 per person

## **Our Special Rose Quarter Brunch**

*Requires a minimum of 75 people*

Freshly Baked Muffins, Danish and Pastries, Bagels and Breads  
served with Creamery Fresh Butter and Cream Cheese  
Orange Juice, Grapefruit Juice, Cranberry Juice and Tomato Juice  
Freshly Brewed Coffee and a selection of Hot Teas

Fresh Oatmeal with Honey and Brown Sugar  
Traditional Eggs Benedicts  
Scrambled Eggs  
Hickory Smoked Bacon and Sausage  
Country Style Breakfast Potatoes

Hand-carved Turkey Breast

**Or**

Hand-carved Honey Baked Ham

Penne Pasta with Bolognese Sauce  
Oven Roasted Seasonal Vegetables  
Two of our Chef's Seasonal Gourmet Salads  
Fresh Seasonal Fruit  
\$36.00 per person

Add Top Round of Beef to the carving station	\$6.00 per person
Add Prime Rib to the carving station	\$9.00 per person
Add Omelet Station with Ham, Peppers, Tomatoes, Bacon Bits, Onions, Mushrooms, Swiss and Cheddar Cheese	\$9.00 per person
Add Cold Seafood Display (Shrimp, Mussels, Poached Salmon Scallop Ceviche)	\$10.00 per person

## **Lunch Buffets**

*All buffets include Freshly Brewed Coffees and Assorted Teas*

### **Rose City Deli Buffet**

An assortment of Thinly Sliced Black Forest Ham, Roasted Turkey and Roast Beef  
Served with Tillamook Cheddar Cheese, and Columbia Valley Swiss Cheese  
Lettuce, Tomato, Onion, and Dill Pickle  
Assorted Deli Breads  
Fresh Roasted Potato Salad  
Sliced Seasonal Fruit Platter  
\$21.00 per person

### **The Standing Ovation**

Assorted Finger Sandwiches Including:  
Egg Salad, Tarragon Chicken with Apples and  
Parma Proscuitto, Goat Cheese, and Marinated Tomatoes  
Served assorted on a tray.

Smoked Turkey Club Sandwich on Fresh Onion Parmesan Bread  
with Pesto Mayonnaise, Smoked Bacon, Tomato and Swiss Cheese

Vegetarian Wraps  
Spinach Tortilla with Cucumber, Tomato, Avocado, Spinach and Roasted Peppers  
Served with Creamy Basil Dressing

Traditional Caesar Salad  
with Parmesan and Garlic Croutons

Orzo Pasta Salad with  
Summer Vegetables and Lemon-Pesto Vinaigrette

Sliced Seasonal Fruit Platter  
\$36.00 per person

### **Northwestern Luncheon Buffet**

Mixed Greens with Hood River Pears, local toasted Hazelnuts, and  
Blue Cheese crumbles with a Raspberry Vinaigrette

Fresh Seasonal Fruit Salad

Rainbow Rotini Pasta Salad with Garden Fresh Vegetables

Grilled Salmon with Chive Chardonnay Sauce

Fresh Seasonal Vegetable Medley

Roasted Red Potatoes with Rosemary and Sea Salt

Fresh Rolls with Butter  
\$31.00 per person

## **Plated Lunches**

House made Salmon Cakes with Lemon-Buerre Blanc Sauce  
Served with the following:

Field Greens tossed in Dressing of your Choice  
with Sweet Onions, Plum Tomatoes, Crisp Cucumbers and Sliced Mushrooms  
Horseradish Whipped Potatoes  
Grilled Asparagus Spears  
\$24.00 per person

Grilled Herbed Chicken with Lemon-Basil Sauce,  
Sun-Dried Tomatoes and Kalamata Olives  
Served with the following:  
Tender Spinach Leaves with Cherry Tomatoes, Red Onions,  
Sliced Mushrooms and Bacon in a Creamy Poppyseed Dressing  
Wild Rice Pilaf  
Green Beans with Toasted Almond Slivers  
\$25.00 per person

Seared Polenta Cakes with Wild Mushrooms and Basil Oil  
Served with the following:  
Caesar Salad with traditional accompaniments  
Warm Tomato-Basil Ragout  
Mixed Braised Garlic Greens  
\$21.00 per person

### **Breaks and Snacks**

#### **Mid-Morning**

Assorted Granola Bars  
Sliced Seasonal Fruit  
Jumbo Muffins  
Fruit Flavored Yogurt  
Orange and Grapefruit Juices  
\$21.00 per person

#### **Mid-Afternoon**

Fresh Seasonal Fruit Platter  
Assorted Cookies, Gourmet Bars and Assorted Ice Cream Novelties  
\$13.00 per person

#### **Take a Dip**

Assorted Hummus  
Crab and Artichoke Dip  
Flavored Potato Chips  
Tortilla Chips and assorted Salsas  
Pretzels and Stone Ground Mustard  
\$15.00 per person

#### **The Chocolatier**

Our Deluxe Chocolate Fountain with endless warm flowing  
stream of Molten Chocolate and the following items to dip:

Pretzels  
Fudge Brownies  
Chocolate Chunk Cookies  
Poundcake  
Wide assortment of Fresh Fruit  
\$17.00 per person

*Minimum Order 50 people*

A \$50.00 Service Charge will be added for set up and cleaning of the fountain

### **Receptions**

Tempt your taste buds with our most popular reception appetizers.  
Our team of culinary experts has created these delectable dishes using only the finest ingredients.

*Please be reminded that we have a very talented culinary staff.*

*If there is something in particular you did not see on our menus or would like to try,  
don't hesitate to ask. We will try to fulfill your needs.*

## **Hot Hors D'Oeuvres**

*Minimum order of 50 pieces for each item*

All \* items are also offered as a chef run station where the item is cooked to order for maximum freshness and flair for a charge of \$100.00 per station

\* Grilled Vegetable Quesadillas  
Served with Chipotle Crème Fraiche  
\$151.00 per 50 pieces

\* Mini Crab Cakes  
with Roasted Red Pepper Aioli  
\$190.00 per 50 pieces

Spinach Stuffed Mushrooms with Granan Cheese  
\$140.00 per 50 pieces

Shrimp and Vegetable Spring Rolls  
with Sweet and Sour Dipping Sauce  
\$143.00 per 50 pieces

\* Smoked Chicken and Roasted Chili Quesadilla  
Sliced Smoked Chicken with Roasted Sweet and Poblano Chili  
Monterey Jack Cheese and fresh Salsa Cruda  
\$176.00 per 50 pieces

Fontanini Meatballs with Sweet & Sour, BBQ, or Teriyaki Sauce  
\$77.00 per 50 pieces

Spicy Monster Chicken Wings  
\$165.00 per 50 pieces

\* Soy-Ginger marinated Beef Skewers with Teriyaki Dipping Sauce  
\$176.00 per 50 pieces

Blue Cheese and Sun-dried Tomato stuffed Focaccia Bread  
\$77.00 per 50 pieces

\* Grilled Shrimp wrapped in Prosciutto and Basil  
with Roasted Red Pepper Sauce  
\$209.00 per 50 pieces

Mini Pizza Canapés  
\$93.00 per 50 pieces

\* Cantonese marinated Shrimp Skewers  
\$198.00 per 50 pieces

\* Pan-fried Parmesan Crusted Oysters with Cajun Remoulade Dipping Sauce  
\$190.00 per 50 pieces

Prime Rib Flautas  
Prime Rib Braised in Chili, Garlic, and Tomatoes  
Mixed with fresh Salsa and Monterey Jack Cheese Rolled into a Flour Tortilla  
Topped with Salsa and sour Cream  
\$143.00 per 50 pieces

## **Hot Hors D'Oeuvres Continued**

Jumbo Scallops wrapped in Bacon  
\$217.00 per 50 pieces

Wild Mushroom Strudel with Truffle Crème Fraiche  
\$162.00 per 50 pieces

Stuffed Potatoes with Cheddar, Bacon and Chives

\$113.00 per 50 pieces

Mini Beef Franks in Flaky Puff Pastry  
Served with Gourmet Mustard and Ketchup  
\$97.00 per 50 pieces

### **Cold Hors D'Oeuvres**

*Minimum order of 50 pieces for each item*

All \* items are recommended as good tray passed Hors D'Oeuvre options

\* Mini Tuscan Sandwiches  
Savory Grilled Beef, Roasted Red Peppers,  
Smoked Provolone and Sun-dried Tomato Pesto  
on Herb Focaccia Bread  
\$170.00 per 50 pieces

Jumbo Shrimp Cocktail  
Served with traditional Cocktail Sauce and Lemons  
\$182.00 per 50 pieces

Oysters on the Half Shell  
(See Chef for Seasonal Selections)  
Served with Cocktail and Mignonette Sauces  
\$187.00 per 50 pieces

\* Tequila Shrimp and Papaya Tostadas  
Grilled Shrimp tossed with fresh Papaya,  
Cilantro and Lime Juice on top of Blue Corn Tortillas  
\$190.00 per 50 pieces

\* Roasted Red Potatoes filled with Smoked Salmon and Dill Mousse  
\$139.00 per 50 pieces

\* Deviled Eggs Ovarations Style  
\$69.00 per 50 pieces

Poached Mussels with Saffron Aioli  
\$93.00 per 50 pieces

Salmon Lox served on Mini Bagels  
with Roasted Garlic & Basil Cream Cheese  
\$176.00 per 50 pieces

Assorted Melon  
Wrapped with Prosciutto Ham and Drizzled with Balsamic Syrup  
\$154.00 per 50 pieces

\* Assorted Fresh Herb Crostini Canapés  
\$138.00 per 50 pieces

### **Cold Hors D'Oeuvres Continued**

\* Lobster Salad Stuffed Cherry Tomatoes  
218.00 per 50 pieces

\* Sweet Smoked Ham Rolled with Asparagus  
\$115.00 per 50 pieces

Tomato, Basil and Fresh Mozzarella Bruschetta  
\$146.00 per 50 pieces

\* Belgian Endive Spears with Herbed Chevre Cheese and Toasted Pistachios

\$115.00 per 50 pieces

### **Cold Hors D'Oeuvres Stations**

*All prices are based on serving 50 people in a reception style setting*

Assorted Bruschetta

Choose from the following toppings:

Tomato Basil, Grilled Vegetables with Goat Cheese  
and Roasted Wild Mushrooms

\$292.00

Domestic and Imported Cheese including:

Columbia Valley Swiss, Tillamook Cheddar, Brie, Boursin, PepperJack, and Smoked Cheddar  
Served with an assortment of Flatbread and Crackers

\$380.00

Vegetable Crudités

With Ranch Dipping Sauce

\$264.00

Fresh Fruit Sampler

Served with a Balsamic Honey Yogurt Dip

\$297.00

Salsa Sampler

Tri-colored Tortilla Chips served with a Spicy Red Salsa,  
Chipotle Salsa and Black Bean Salsa

\$198.00

Hummus Sampler

Roasted Garlic, Chipotle Chili and Fresh Basil Pesto Hummus  
served with toasted Pita Chips

\$218.00

Roasted Crab and Artichoke Dip

served with Tri-Color Tortilla Chips

\$286.00

Anti-Pasta Display

Prosciutto, Salami, Roasted Peppers, Olives, Marinated Artichoke Hearts, Provolone and  
Fresh Mozzarella-Tomato Salad served with Herb toasted Crostini

\$396.00

### **Ala Cart Cold Salads**

*All prices are based on serving 50 people in a buffet style setting. Please ask you sales representative about other styles of green, potato or pasta salads, and we will be happy to accommodate.*

Classic Caesar Salad

\$150.00

Garden salad with cucumbers, tomatoes, and red onions with choice of the following dressings:

Italian, Ranch, Blue Cheese, or Thousand Island

\$150.00

House Pasta Salad of rotini pasta with sweet peppers, onions, cherry tomatoes, fresh herbs and Parmesan  
cheese dressed in a light lemon basil dressing

\$150.00

Roasted Potato Salad – Thyme roasted potatoes tossed with scallions, celery, fresh herbs and peppers in a creamy sherry mustard dressing

\$150.00

### **Ala Carte Plated Dinners**

*Includes Freshly Brewed Coffees and assorted Teas*

#### **First Course**

##### **“Appetizers”**

Fresh Dungeness Crab Cakes  
with Red Pepper Aioli  
\$15.00 per person

Jumbo Shrimp Cocktail  
Served with traditional Cocktail Sauce and Lemon Wedges  
\$14.00 per person

Potato Pancakes with Smoked Salmon and Lemon Chive Cream  
\$13.00 per person

Wild Mushroom Strudel  
with Truffle Crème Fraiche  
\$11.00 per person

Thai Chicken Satay  
Thai Peanut Dipping Sauce and Cucumber Salad  
\$10.00 per person

#### **Second Course**

##### **“Stellar Salads”**

Field Greens with Bleu Cheese and Tomatoes  
Tossed with a Balsamic Vinaigrette  
\$8.00 per person

Spinach Salad  
With Crimini Mushrooms, Red Onions, Cherry Tomatoes and  
Warm Bacon-Shallot Vinaigrette  
\$8.00 per person

Traditional Caesar Salad  
With Parmesan Cheese and Garlic Croutons  
\$8.00 per person

Bibb Lettuce  
Vine Ripened Tomatoes, Toasted Hazelnuts, Chopped Eggs, Shaved Red Onions  
and Blue Cheese Dressing  
\$7.00 per person

House Salad  
Field Greens with Tomatoes, Cucumbers, Onions, and Garlic Croutons  
in a Apple Cider Vinaigrette  
\$7.00 per person

## **Main Course**

### **“All-Star Entrees”**

Vegetarian Chiquile  
Corn Tortillas soaked in a smokey Tomato Sauce, Grilled Vegetables,  
Roasted Peppers and Monterey Jack Cheese  
Layered with a Roasted Garlic and Tomatillo Salsa  
\$24.00 per person

Grilled Chicken Breast  
with Wild Mushroom and Roasted Garlic Cream  
Wild Rice Pilaf  
and Roasted Vegetables  
\$27.00 per person

Grilled King Salmon  
Basted with Lemon-Hazelnut Butter  
Served with Herb Roasted Red Potatoes and Asparagus  
\$31.00 per person

Grilled Pork Chops  
Apple Cider-Mustard Sauce  
Maple Glazed Butternut Squash  
and Roasted Vegetables  
\$32.00 per person

Herb Crusted Filet Mignon  
Seared Filet Mignon with Pinot Noir Demi Glace  
Caramelized Shallots, and Potato Spinach Gratin  
\$46.00 per person

Grilled Veal Chop and Roasted Shallot-Cabernet Sauce  
Served with Rosemary Whipped Potatoes and Seasonal Vegetables  
\$49.00 per person

**If all three courses are ordered, please choose one of the following complimentary desserts:**

5 Layer Chocolate Cake  
Tiramisu Torta Pie with Kahlua  
4 Layer Carrot Cake  
Big Brulee Cheesecake  
Key Lime Pie

Order ala carte for \$ 8.00 a slice

## **Buffet Style Dinners**

*All buffets include Bread or Dinner Rolls and Butter  
Freshly Brewed Coffees and Assorted Teas*

## **Southwest Buffet**

Caesar Salad with Chipotle Dressing and Corn Croutons  
Southwest Jicama and Orange Slaw  
Seasonal Fruit with Citrus Lime Dressing  
Grilled Salmon with Lime-Chili Cream  
Chicken Breast with Roasted Peppers and Chipotle Tomato Sauce

Flour Tortillas  
Black Beans, Sweet Corn, and Cilantro  
Mexican Confetti Rice  
Southwest Vegetable Sauté  
\$35.00 per person

**The Pacific Rim**

Mixed Greens with Napa Cabbage, Orange Segments,  
Toasted Coconut and Crispy Won Tons  
Tossed in a Sweet and Sour Vinaigrette  
Fresh Sliced Seasonal Fruit and Berries  
Soba Noodle Salad with Bay Shrimp  
and Sesame Vegetables

**Choice of Two Entrees:**

Sesame Ginger Chicken  
Beef Medallions with Shitake Mushrooms  
and Grilled Scallions  
Hoisin Glazed Salmon  
Pacific Seafood Wok Stir-Fry with Scallops, Shrimp,  
Snow Peas, Carrots, Peppers, and Cabbage

**Served with all of the following:**

Oriental Vegetable Sauté  
Sticky Rice  
Fortune Cookies  
\$43.00 per person

**The Southern Style Buffet**

Country Style Coleslaw  
Baby Red Roasted Potato Salad  
Southern Style Molasses Baked Beans  
Corn on the Cobb with Sweet Cream Butter  
Fresh Corn Muffins  
B.B.Q. Chicken with Jack Daniels B.B.Q. Sauce  
\$30.00 per person  
Add Barbequed Beef Brisket  
For \$8.00 per person.

Add 1/4 Slab of House Smoked Baby Back Ribs  
For \$8.00 per person

**Northwest Theme Menu**

Tossed Green Salad with Raspberry Vinaigrette  
Hermiston Watermelon Salad with Jicama and Balsamic Vinaigrette  
Rainbow Rotelli Pasta Salad with Roasted Vegetables  
Fresh Fruit in Season (including Oregon Berries when in season)  
Vegetable Crudités with Oregon Bleu Cheese Dipping Sauce  
Cedar Plank Roasted Salmon with Toasted Hazelnuts  
Potato Al Gratin with Blue Cheese and Bacon  
Fresh Asparagus with Herb Butter and Fire Roasted Red Peppers  
\$38.00 per person

**Add additional entrees for \$6.00 per person**

Marinated and Grilled Breast of Chicken topped with  
Artichoke Hearts and Dijon Cream Sauce  
Bowtie Pasta with Rock Shrimp, Tomatoes, Garlic and  
Basil in a Lemon Parmesan Cream  
Smoked Pork Loin with Washington Apple Brandy Chutney and Caramelized Onions

**Add \$8.00 per person**

Peppered Beef Medallions with local Shitake Mushroom  
and Pinot Noir Demi-Glace Sauce

**Add \$13.00 per person**

Hazelnut Crusted Lamb Chops with  
Rosemary Jus and Mint Jelly

**Asian**

Chinese Chicken Salad of Crisp Romaine Lettuce,  
Bok Choy, Napa Cabbage, Bean Sprouts  
and Cilantro in Asian Vinaigrette  
Snow Pea Salad in a Soy-Sesame Dressing  
Fresh Seasonal Fruit Salad

**Choice of Two Entrees:**

Beef Medallions in a Black Bean Ginger Sauce  
Teriyaki Chicken with Crisp Vegetables  
Soy-Saki marinated Pacific Rockfish  
Seared and Glazed with an Orange Tamarind-Sesame Sauce  
Chinese Style Barbequed Pork with Spicy Mustard,  
Scallions, and Toasted Sesame Seeds

**Served with all of the following:**

Coconut-Jasmine Rice

Asian Vegetables  
Sesame Oil, Ginger, Garlic, and Soy Sauce  
\$42.00 per person

### **Delectable Dessert selections**

#### **Decadent Dessert Assortment**

Tiramisu Torte  
Fudge Brownies  
Carrot Cake  
Dessert Bars  
Fresh Seasonal Fruit  
Chocolate Dipped Strawberries  
\$17.00 per person

#### **The Chocolatier**

Our Deluxe Chocolate Fountain with Endless Warm Flowing  
Stream of Molten Chocolate and the Following Items to Dip:

Pretzels  
Fudge Brownies  
Chocolate Chunk Cookies  
Poundcake  
Wide Assortment of Fresh Seasonal Fruit  
\$17.00 per person

*Minimum Order 50 people*

A \$50.00 Service Charge Will be Added for Set up and Cleaning of the Fountain

### **Delectable Desserts Continued**

#### **The Sweet Tooth**

Assorted Cookies  
Fudge Brownies  
Sliced Seasonal Fruits  
\$9.00 per person

#### **Desserts by the Piece**

We offer the following Sweet Street desserts by the piece:

5 Layer Chocolate Cake  
Tiramisu Torta Pie with Kahluah  
4 Layer Carrot Cake  
Big Brulee Cheesecake  
Key Lime Pie  
\$8.00 Per piece

### **ROSE GARDEN BOX LUNCHES**

*All box lunches include Fresh Fruit, bag of Chips and Cookie*

#### **CLASSIC SUBMARINE STYLE BOX LUNCHES**

Choose from one of the following sandwiches:

**The All American Hoagie:** Roasted Breast of Turkey, Swiss and Tillamook Cheddar Cheese, Lettuce,

Tomato and Bermuda Onions served on a soft hoagie

**Kansas City Special:** Lean Sliced Roast Beef, Mild Creamed Horseradish, Swiss Cheese, Lettuce, Tomato, and Bermuda Onions served on a soft French Baguette

**Classic Ham and Cheese:** Thin Sliced Hempler Ham with Provolone Cheese, Lettuce, Tomato, and Bermuda Onions served on a soft French Baguette

\$16.00

### **SALAD BOX LUNCH**

*Served with fresh Roll, Butter and Cookie*

Classic Cobb Salad with Oregon Blue Cheese Dressing, Grilled Chicken, Crispy Bacon, Tomato, Cucumber, Blue Cheese Crumbles, and Hard Boiled Egg

\$16.00