

Platters

Serves about 25 people

Artichoke Dip \$50

A creamy dip made with marinated artichokes, jarlsburg swiss cheese and fresh garlic served with grilled pita bread

Hummus \$50

Chickpeas, garlic, lemon, olive oil and tahini served with grilled pita, sliced cucumbers and cherry tomatoes

Baked Brie \$55

A Half wheel of brie wrapped in puff pastry served with a raspberry peppercorn coulis
Served with an assortment of crackers

Vegetable \$45

Seasonal fresh vegetables served with buttermilk ranch dip

Smoked Salmon \$65

House smoked salmon served with red onion marmalade, caper cream cheese, sliced lemons and an assortment of crackers

Grilled Vegetables \$60

Marinated grilled vegetables served with herb balsamic vinaigrette

Fruit \$65

Fresh seasonal fruit and berries

Cheese \$80

A selection of artisan and imported cheeses served with crackers

Antipasto \$80

Assorted cured meats and sausages served with herbed olives, artichokes, assorted peppers and grain mustard

Hot hors d'oeuvre

Red potatoes \$14/dz

Garnished with creme fraiche and chives

Mini meatballs \$14/dz

Tossed in a sweet n' tangy bbq sauce

Pigs in a blanket \$17/dz

Smoked pork sausage wrapped in puff pastry served with creole mustard

Chicken satay \$18/dz

Chicken breast marinated in soy sesame vinaigrette served with a Thai peanut sauce

Flank steak satay \$18/dz

Served with a chimichurri sauce

Pulled pork sliders \$19/dz

Slow roasted smoked pork with tangy bbq sauce and slaw

Tarts \$22/dz

- Caramelized onion, gorgonzola and chicken
- Hickory smoked bacon and sharp cheddar cheese
- Asparagus and goat cheese

Crab Cakes \$22/dz

Served with aioli dipping sauce

Cold hors d'oeuvre

Herbed polenta bites \$15/dz

Served with roasted vegetables

Bruschetta \$17/dz

Garlic, basil and balsamic marinated tomatoes, olive tapenade,
Shaved Parmigiano reggiano atop a crostini

Pinwheels \$18/dz

- Slow roasted turkey with orange cranberry compote
- Prosciutto with herb boursin cheese
- Smoked salmon with caper and lemon cream cheese

Caprese skewers \$18/dz

Fresh mozzarella and cherry tomatoes marinated in a fresh basil vinaigrette

Chilled prawns \$19/dz

House made cocktail sauce and lemon wedges

Seared Ahi medallion \$21/dz

Served on a fried wonton with daikon sprouts and an orange ponzu vinaigrette

Dinner Buffets

The Coal Miner

\$18 per person - 25 guest minimum

Salad

Organic mixed greens with cucumbers, tomatoes & shaved red onion - select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard vinaigrette

Entree

Select One

Balsamic and Dijon Glazed Ham

Marinated grilled flank steak

Lemon and herb grilled chicken breast

Cider glazed roasted pork loin with chutney

Seared or Grilled salmon with sundried tomato basil butter

Penne pasta with marinara or pesto (gluten free available)

Sides

Sautéed seasonal vegetables

Select One

Garlic mashers

Roasted red potatoes

Herb couscous pilaf

Note: Additional entrees may be added at a price per person rate.

Barbeque Dinner

\$18.50 per person

Select Two

Pulled pork

Memphis style pork ribs

Handmade burger patties (with the works)

Barbeque chicken thighs and drumsticks

Glondo's local sausages

Slow roasted smoked brisket

Served with potato salad, coleslaw, corn on the cob (if available)

And jalapeno cornbread with whipped honey butter

The Ducktown

\$23 per person - 25 guest minimum

Salad or Soup

Select One

Traditional Caesar- croutons, kalamata olives and grated parmesan
Organic mixed greens with cucumbers, tomatoes & shaved red onion - select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard vinaigrette
Spinach salad with shaved red onion, gorgonzola and crumbled bacon
Traditional northwest clam chowder or Gazpacho

Artisan bread & rolls

Whipped butter

Entrees

Select two

Rosemary roasted chicken
Maple glazed pork loin
Lemon and herb grilled chicken breast
Four cheese stuffed ravioli with marinara
Cedar plank salmon infused with citrus thyme butter
Penne pasta with marinara or pesto (gluten free available)
Herb seared or Grilled Salmon with sundried tomato and basil butter
Roast prime rib with peppercorn jus and a creamy horseradish sauce

Sides

Sautéed seasonal vegetables

Select one

Garlic mashers
Roasted red potatoes
Herb couscous pilaf

Note: Additional entrees may be added at a price per person rate.

The 5th Street

\$32 per person - 25 guest minimum

Hors d'oeuvres

Select two

Bruschetta

Red potatoes with crème fraiche and chives

Crab cakes

Mini meatballs

Seasonal vegetable platter served with buttermilk ranch dip

Salad or Soup

Select two

Spinach salad with shaved red onion, gorgonzola, and crumbled bacon

Traditional Caesar salad with garlic croutons, kalamata olives and grated parmesan

Organic mixed greens with cucumbers, tomatoes & shaved red onion - select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard vinaigrette

Rustic Root Signature Salad with roasted beet, fresh goat cheese, roasted

Pistachios and Washington apples tossed with organic greens

Traditional northwest clam chowder or Gazpacho

Artisan bread & rolls

Served with whipped butter

Entrees

Select two

Stuffed chicken breast- goat cheese, sun dried tomatoes, spinach and toasted pine nuts

Roast prime rib with peppercorn jus and a creamy horseradish sauce

Herb seared or grilled salmon with sundried tomato and basil butter

Cedar plank salmon infused with citrus thyme butter

Four cheese stuffed manicotti with marinara

Ahi steak served rare with a miso citrus glaze

Maple glazed pork loin

Chili rubbed grilled tri-tip

Sides

Sautéed seasonal vegetables

Select one

Garlic mashers

Roasted red potatoes

Herb couscous pilaf

The Brookside

\$40 per person - 25 guest minimum

Hors d'oeuvres

Select 3

Bruschetta

Chilled prawns

Crab cakes

Mini meatballs

Herb polenta bites

Red potatoes with crème fraiche and chives

Artisan and imported cheese platter served with crackers

Fresh seasonal fruit and berry platter

Salad or Soup

Select two

Spinach salad with shaved red onion, gorgonzola, and crumbled bacon

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Organic mixed greens with cucumbers, tomatoes & shaved red onion - select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard vinaigrette

Rustic Root Signature Salad with roasted beet, fresh goat cheese, toasted

Pistachios and Washington apples tossed with organic greens

Traditional northwest clam chowder or Gazpacho

Artisan bread & rolls

Served with whipped butter

Entrees

Select two

Herb crusted roast prime rib with peppercorn jus and a creamy horseradish sauce

Stuffed chicken breast- Dungeness crab, fresh herbs, garlic and shallots

Four cheese and Italian sausage stuffed manicotti with marinara

Salmon filet wrapped in puff pastry with a dill mustard sauce

Acorn squash stuffed with creamy wild mushroom risotto

Marinated grilled vegetable served with carrot couscous

Cedar plank salmon infused with citrus thyme butter

Lobster Raviolis with a sweet corn pepper puree

Merlot braised short ribs

Sides

Sautéed seasonal vegetables

Select one - Garlic mashers, Roasted red potatoes or Herb couscous pilaf

Breakfast Buffets

All selections include regular coffee (decaf available upon request), assorted hot teas
And orange juice

Cooper Lake

\$ 12 per person

House made granola
Energy bars and breakfast bars
Fresh fruit platter or whole fruit basket (apples, oranges, bananas and pears)
Assorted yogurt
Assorted Bagels and muffins
Served with whipped butter, cream cheese and jam

Teanaway

\$14 per person

Select One

Scrambled eggs or Seasonal quiche

Select One

Kansas City style bacon or Traditional breakfast sausage links

Country style breakfast potatoes

Fresh fruit platter

Assorted yogurt

Assorted Bagels and muffins

Served with whipped butter, cream cheese and jam

Additional Items Available

Stuffed French toast with mascarpone, honey and toasted almonds

Served with seasonal berry compote **\$8 per person**

Smoked Salmon Platter serves about 12-15 people

House smoked salmon served with sliced red onion, caper cream cheese, sliced
tomatoes and an assortment of bagels **\$40**

Rosemary buttermilk biscuits with traditional pork gravy **\$6 per person**

Assorted breakfast cereals served with organic milk **\$3 per person**

Steel cut oatmeal served with brown sugar, raisins and cream **\$4 per person**

Lunch Buffets

“Build your own Sandwich” and Salad

\$15 per person (minimum 15 people)

Turkey, roast beef, grilled portabellas and chopped chicken salad

Assorted cheese and relishes

Sliced tomato, red onion, lettuce and sprouts

Assorted sliced breads

Salad

Select two

Organic mixed greens with cucumbers, tomatoes & shaved red onion –

Select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard
vinaigrette

Nicoise Salad - mixed greens, albacore tuna, kalamata olives, poached potatoes and

Green beans with a light vinaigrette

Rustic Root Signature Salad with roasted beets, fresh goat cheese, roasted pistachios,
and Washington apples tossed with organic greens

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Grilled vegetable pasta salad

Red potato salad

Dessert

Select one

Lemon Tart • Brownie • Cookie

Soup and Salad

\$13.50 per person

Soup du Jour

Salad

Select two

Traditional Chef Salad

Select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard
vinaigrette

Rustic Root Signature Salad with roasted beet, fresh goat cheese, roasted pistachios,
and Washington apples tossed with organic greens,

Nicoise Salad mixed greens, albacore tuna, kalamata olives, poached potatoes,

Green beans with a light vinaigrette

Grilled vegetable pasta salad
Red potato salad

Artisan bread & rolls
Served with whipped butter

Dessert
Select one
Lemon Tart • Brownie • Cookie

The Northwest
\$19 per person (minimum 15 people)

Fresh fruit and seasonal berry platter

Seafood Pasta Salad - Crab, bay shrimp, smoked salmon, fennel, tomatoes, and cucumbers tossed with lemon herb vinaigrette

Organic mixed greens with cucumbers, tomatoes & shaved red onion
Select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard vinaigrette

Entrees
Select one
Oven roasted chicken with wild mushrooms
Herb seared or grilled salmon with sundried tomato and basil butter

Sides
Sautéed seasonal vegetables
Select one
Garlic mashers
Roasted red potatoes
Herb couscous pilaf

The Mediterranean

\$21 per person (minimum 15 people)

Antipasto Platter

Assorted cured meats and sausages served with herbed olives, artichokes,
Assorted peppers and grain mustard

Salad

Select one

Tuscan Bread Salad - Cherry tomatoes, shallots, garlic, asparagus and goat cheese
Traditional Caesar salad with croutons, kalamata olives and grated parmesan
Orzo Pasta Salad kalamata olives, cherry tomatoes, garlic, basil and green onion
Organic mixed greens with cucumbers, tomatoes & shaved red onion
Select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard
vinaigrette

Fresh fruit and seasonal berry platter

Entrees

Penne pasta served with marinara and pesto
Lemon herb grilled chicken

Roasted garlic bread

Taco Bar

\$15 per person (minimum 15 people)

Tortilla chips and Fresh salsa
Cabbage Ensalada
Soft and hard shell tacos
Diced tomatoes, onion, cilantro, shredded lettuce, jack cheese,
Sour cream and fresh guacamole

Select two

Spanish rice, refried beans, black beans or pinto beans

Select two

Lime and coriander braised pulled pork
Cumin scented shredded chicken
Seasoned ground beef
Vegan lentils

Dessert

Select one

Lemon Tart • Brownie • Cookie

Gyro Bar

\$16.50 per person (minimum 15 people)

Traditional Hummus served with pita chips
Horiatiki (old village) Salad -Fresh tomatoes, cucumbers, red onions, and green peppers
mixed with feta cheese, extra virgin olive oil, vinegar, and herbs
Warm pita bread
Sliced tomatoes, red onion, shredded lettuce, cucumbers, crumbled feta
And tzatziki sauce

Select two

Marinated grilled lemon chicken
Roasted lamb and beef seasoned with a unique blend of spices
Falafel- ground chickpeas seasoned with a blend of herbs and spices

Dessert

Baklava

***Bagna càuda* Bar**

\$16.50 per person (minimum of 15 people)

Literally meaning “hot bath”
Bagna càuda is a traditional dish from the Piedmont region of Italy; essentially a fondue,
it's made with olive oil, butter, garlic and anchovies, heated and infused together.

Organic mixed greens with cucumbers, tomatoes & shaved red onion
Select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard
vinaigrette

Crusty Italian Bread
Crudit - Bell Peppers, Broccoli, Cauliflower, Carrots, Red onions, Green beans,
Potatoes, Mushrooms, and Cabbage.

Select two

Prawns
Chicken breast
Flank Steak

Dessert

Select one

Lemon Tart • Brownie • Cookie

Boxed Lunches to-go

24 hr. Advance notice required

\$12.50 per person

All sandwiches served on an all- natural ciabatta bun
(Gluten free bread is available upon request)
Mustard, mayo, lettuce, tomato and pickle on the side
(Veganise available upon request)

Choice of smoked turkey, black forest ham, roast beef, chopped chicken salad,
Curried egg salad or grilled portabella mushroom cap

Cheese

Select one

Swiss, cheddar, pepper jack, provolone or goat cheese

Bag of chips

Fresh baked cookie

Bottled water

\$15 per person

All sandwiches served on an all-natural ciabatta bun
(Gluten free bread is available upon request)
Mustard, mayo, lettuce, tomato and pickle on the side
(Veganise available upon request)

Choice of smoked turkey, black forest ham, roast beef, chopped chicken salad,
Curried egg salad or grilled portabella mushroom cap

Cheese

Select one

Swiss, cheddar, pepper jack, provolone or goat cheese

Salad

Select one

Organic mixed greens with cucumbers, tomatoes & shaved red onion
Select two dressings: blue cheese, ranch, balsamic vinaigrette or grain mustard
Vinaigrette

Mediterranean couscous salad served with feta cheese, tomatoes, cucumbers and olives
Traditional Caesar, croutons, olives and grated parmesan
Grilled vegetable pasta salad

Whole fresh fruit

Bag of chips

Rustic Root Catering, LLC

Cookie
Bottled water