



ROSEMARY CHICKEN - \$18 per person

French Rolls with Herb Butter

Northwest Greens

Mixed greens, dried cherries, goat cheese, caramelized hazelnuts, herbed vinaigrette

Roasted Cauliflower, Carrots and Brussels Sprouts

Simply Roasted with olive oil and our house seasoning

Roasted Garlic & Parmesan Mashed Potatoes

Yukon gold mashed potatoes with fresh roasted garlic – delicious with our rosemary cream sauce.

Creamy Rosemary Chicken Breast

Tender Chicken breast simmered in a decadent cream sauce with chicken stock and white wine.

Garnished with fresh rosemary.

NORTHWEST BBQ two meats - \$19 one meat - \$17 per person

Cheddar Dill Biscuits

Northwest Garden-Fresh Salad

Crisp romaine lettuce, shaved brussels sprouts, grape tomatoes, cucumbers, cauliflower, carrots. Dilly Ranch dressing on the side.

Macaroni & cheese

Classic American cheese béchamel sauce.

Pulled Pork Sandwiches with Apple-fennel slaw

Slow braised pork leg with hints of citrus, shredded and mixed with our Chipotle BBQ sauce. Served with soft ciabatta rolls.

Coleslaw topping made with honey crisp apples, thinly sliced fennel, cabbage, dried cherries and creamy apple cider dressing.

Grilled Chicken with Chili Margarita Rub

Citrus brined chicken breasts & thighs, marinated in Spiceologist chili margarita spice blend with chilies, orange peel, and lime oil

TOUCH OF ITALY BUFFET - \$18 per person

Herb Focaccia Bread

Baked with lots of fruity olive oil.

Italian Tossed Green Salad

Crisp romaine lettuce, grape tomatoes, cucumbers, pepperoncini and shredded carrots. Tossed in an Italian lemon herb vinaigrette

Seasonal Mediterranean Vegetables

Roasted with Olive oil & Mediterranean herbs. Spring/summer – Asparagus or zucchini & bell peppers.

Summer – A rainbow of carrots. Fall – Butternut Squash. Winter – Root Vegetables

Wild Mushroom Risotto

Creamy Arborio rice, sautéed in traditional chicken stock with a mix of wild mushrooms, sweet onion,

shallots and red bell peppers. Finished with creamy butter.

Parmesan Chicken

Parmesan and panko crusted baked chicken breast. A Fresh Plate favorite!

Choose from any of our menus or let us create a menu just for you!

Ask about GF versions of our menu items!

Per Person price does not include service fees



CHICKEN PICATTA BUFFET - \$18 per person

Herb Focaccia Bread

Baked with lots of fruity olive oil.

Italian Chop Salad

Crisp romaine lettuce, sliced salami, provolone cheese, olives, tomatoes, sliced basil, tossed in a creamy Italian dressing

Roasted Italian Vegetables

Zucchini, tomatoes, mushrooms, baby potatoes, Italian herbs, fruity olive oil – all roasted to perfection.

Chicken Picatta Orzo

Orzo pasta in a creamy lemon-caper sauce, topped with strips of grilled chicken, fresh Italian parsley, fried capers and lemon zest

CLASSIC ITALIAN - \$17 per person

French bread

With Roasted Garlic Butter Spread

Caesar Salad

Crisp romaine lettuce, shaved parmesan cheese, crispy croutons, lemon wedges and our own creamy Caesar dressing.

Seasonal Vegetable

Roasted Butternut squash – Honey roasted carrots – Green Beans – whatever is in season prepared with an Italian twist!

Lasagna Bolognese

Layers of fresh pasta, Italian sausage, ground beef, mushrooms, roasted vegetable tomato sauce, mozzarella, fontina, parmesan, ricotta & mascarpone Italian cheeses, béchamel sauce

MEDITERRANEAN FARE - \$20 per person

Toasted Pita Bread

With Olive oil and Greek seasoning

Traditional Tabbouleh

Cucumbers, tomatoes, garlic, olive oil, bulgur, Mediterranean spices

Greek Vegetable Salad

Bell Peppers, Cucumbers, tomatoes, kalamata olives, feta, olive oil, Greek Vinaigrette

Shrimp with Mediterranean Salsa

Wild shrimp in a lemon-garlic marinade, roasted and mixed with a Mediterranean fresh tomato & onion salsa
Delicious with toasted pita and tzatziki sauce.

Mediterranean Roasted Chicken

Chicken Breast & thighs marinated and roasted in our Tuscan sauce.

Served with Tzatziki (cucumber, dill, yogurt sauce)

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CUBAN-STYLE TACO BAR - \$17 per person

Latin Greens

Crisp romaine lettuce, radish, corn, tomatoes and thinly sliced red onion rings. Lime-vinaigrette on the side.

Cuban- style Black Beans & Rice

Simmered in a light vegetable broth with red peppers, onions, cumin and oregano.

Mojo Mushrooms

White button mushrooms simmered in orange & lime juice, with cumin and chilies.

Beef Taco Meat with Espresso & chilies

Braised ground beef, simmered in ancho chilies, cumin and espresso!

Mojo Chicken or Pork Roast

Slow Braised in a blend of oranges, limes, ancho chilies, cumin, oregano and more!

Makings of a Taco (or salad)

Includes; pico de gallo, spicy roasted tomato salsa, tropical pineapple & mango salsa, lettuce, blended cheese, sour cream, guacamole, cilantro, limes, corn & flour tortillas and tortilla chips.

TOUCH OF ASIA - \$20 per person

Stir-fry Vegetables

Broccoli, red pepper, carrots, red onion

Coconut Rice

Fluffy, coconut infused rice with coconut milk.

Satay with Peanut sauce

Skewered chicken breast, grilled to perfection, then smothered in peanut sauce. Served on a bed of spinach.

Korean-style Bulgogi Beef

Choice chuck steak braised in a succulent bulgogi sauce.

Thai Curry with chickpeas and sweet potatoes

Chickpeas, sweet potatoes, butternut squash & russet potatoes, braised in a coconut milk based yellow curry and Thai chilies. Slightly spicy yet tamed by coconut milk.

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MACARONI & CHEESE BAR - \$17 per person

Fresh Plate House Salad

Peppery arugula topped with candied pecans, dried cranberries and feta cheese, with our tangy balsamic vinaigrette.

American Macaroni & Cheese

Cavatappi pasta baked in a sharp cheddar & Amerimelt cheese béchamel sauce.

Chicken - Broccoli Cheese Sauce

Chicken and steamed broccoli surrounded by more luscious cheese béchamel sauce

Sliced & Grilled German Sausage

A classic favorite with macaroni and cheese

Other Essentials

Bacon Crumbles, co-jack cheese, sour cream, salsa, diced tomatoes, black olives, caramelized onion, green onions & jalapenos.

PORK MEDALLIONS - \$17 per person

Fresh Plate House Salad

Peppery arugula topped with candied pecans, dried cranberries and feta cheese, with our tangy balsamic vinaigrette.

Green Beans with hazelnuts & caramelized onion

Blanched green beans tossed in a lemon sauce, embellished with hazelnuts and caramelized onion.

Mashed Sweet Potatoes

With browned butter and sage

Pork Medallions & Mushrooms

All-natural Pork tenderloin medallions and sautéed mushroom in a slightly smoky mushroom sauce.

CLASSIC PRIME RIB & CHICKEN BUFFET - \$24 per person

Fresh Plate House Salad

Peppery arugula topped with candied pecans, dried cranberries and feta cheese, with our tangy balsamic vinaigrette.

Green Beans with hazelnuts & caramelized onion

Blanched green beans tossed in a lemon sauce, embellished with hazelnuts and caramelized onion.

Baked Potatoes

With all the trimmings – butter, sour cream, chives, bacon

Creamy Tuscan Chicken Breast

Basil Cream sauce with roasted tomatoes and mozzarella cheese

Tender Herb Roasted Prime Rib

Served with au jus and creamy horseradish sauce

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BISTRO BOX SLIDERS - \$17 per person

CLASSIC SLIDER FAVORITES FROM OUR FOOD TRUCK

Tropical Green Salad

Crisp romaine lettuce, mango, cucumbers, red bell pepper, pepitas, mango vinaigrette

Classic Yukon Gold Potato Salad

Tender gold potatoes, creamy dill sauce, loads of hardboiled egg, crunchy celery, fresh dill and chives.

Prime Wagyu Beef Sliders

American-style Kobe beef is tender and buttery.

House seasoned patties with melted cheddar cheese, crisp bacon, dill pickle & classic fry sauce, on Hawaiian brioche.

Coconut Chicken Sliders

Coconut crusted chicken breast with orange-chili sauce and tropical coleslaw on a Hawaiian brioche bun.

SAVORY SLIDERS - \$17 per person

Fresh Plate House Salad

Peppery arugula topped with candied pecans, dried cranberries and feta cheese, with our tangy balsamic vinaigrette.

Roasted Yukon Gold Potatoes

Yukon gold potato wedges tossed in olive oil with our house seasoning & grated parmesan cheese, then roasted to perfection.

Beef Short Rib Sliders

Tender beef short ribs, braised and finished with a ginger hoisin sauce, topped with caramelized onion, arugula & gochujang mayo, on a Hawaiian brioche roll.

Chicken Caprese Sliders

Italian marinated chicken breast, with melted fresh mozzarella, roasted tomatoes, arugula and a drizzle of balsamic glaze on a French roll.

SLIDER & MASHED POTATO BAR - \$18.50 per person

Garden Green Salad

Crisp romaine lettuce, grape tomatoes, cucumbers, carrots, radish, dilly ranch dressing.

Mashed Potato Bar

Yukon gold mashed potatoes, butter, sour cream, ranch dressing, bacon crumbles, cheddar cheese, green onion, sautéed mushrooms, caramelized onion, roasted red pepper, diced tomatoes.

SLIDER BAR

American Kobe Beef

Tender and buttery grilled beef sliders

Herb Glazed Grilled Chicken Breast

Citrus brined – grilled and glazed

Burger Toppings

Cheddar, provolone cheese, basil aioli, roasted garlic aioli, best food mayonnaise, ketchup, mustard, lettuce, tomato, dill pickles, onions. Served with Hawaiian brioche slider buns.

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VEGETARIAN OPTIONS

Chili Margarita Roasted Portabella Mushroom Caps

Like our chicken – marinated in Spiceologist chili margarita spice blend with chilies, orange peel, and lime oil.

Roasted Vegetable Lasagna

Roasted zucchini, tomatoes, onions & carrots in a marinara sauce, with layers of ricotta, mozzarella, fontina and alfredo sauce with parmesan.

Greek-style Stuffed Peppers

Roasted zucchini, tomato, onion, garlic, oregano, feta, bulgur. Quinoa makes this GF

Southwest Corn Pudding

Delicious casserole with flavors of the southwest – tomatoes, green chilies, olives, jack cheese and of course corn.

Mediterranean Style Polenta Casseroles

Seasonal varieties include; Creamy Wild Mushroom, Ratatouille, Four Cheese, Caprese.

Mediterranean Vegetable Sliders

Mediterranean herb roasted eggplant, zucchini & tomatoes, chunky roasted red pepper hummus, arugula & balsamic glaze.

Parmesan Eggplant or Tofu Fingers

Parmesan and panko crusted eggplant and/or tofu strips.

ASK ABOUT OUR SEASONAL DESSERTS

Assorted Cookies

Assorted Brownies

Lemon Bars

Seven Layer Bars

Peanut Butter Chocolate Pretzel Bars

Mini Cheesecakes with assorted toppings

Individual and Full-Size Cheesecakes – seasonal flavors

Chocolate Mousse

Assorted Cupcakes & Cakes

BEVERAGES

Basil Lemonade

Sparkling Lemonade

Cherry Lime Sparkling punch

Tropical Pineapple Sparkling Punch

Watermelon Lemonade

Raspberry Lemonade

Triple Berry Sparkling

Tom Sawyer Coffee

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