

# G R O U P   M E A L   M E N U

Our Group Meal Menu is designed for effortless hosting while preserving the pleasure of great food. Rooted in Pacific Northwest ingredients and globally inspired flavors, these menus are crafted to serve generously, travel well, and suit a range of gatherings. Select offerings feature proteins delivered fresh and ready to cook, allowing guests to grill or prepare them on their own, while we provide the thoughtful accompaniments, sauces, and sides that complete the table. Whether fully prepared or finished by the host, each meal reflects our commitment to scratch-made food, flexibility, and memorable shared experiences.

---

## **Northwest Market Salad Station**

A build-your-own salad station featuring crisp greens and hearty bases, a selection of proteins including grilled chicken, shrimp, eggs, and premium Dungeness crab, seasonal vegetables, crunchy and savory finishes, and a trio of house dressings ranging from classic creamy to bright and herb-forward.

## **Pacific Rim Bowl Station**

A build-your-own bowl station featuring brown rice and greens, a selection of savory proteins including kalbi short ribs, crispy garlic chicken, tamarind pork belly, and marinated tofu, fresh and roasted vegetables, marinated eggs and avocado, and bold finishing sauces with scallions, gochujang, and house-made chili crunch.

## **Italian Coast Table**

A shared table inspired by coastal Italian cooking, blending countryside comfort with bright seaside flavors, featuring a seafood pasta with white wine, herbs, and a light pesto cream, a simple cream-style pasta finished with parmesan and butter, and braised short rib ragu along with roasted seasonal vegetables, classic coastal finishes of lemon-caper relish and gremolata, and warm rustic bread for the table.

## **Wine Country Picnic Basket**

A thoughtfully packed picnic designed to pair beautifully with wine, featuring a selection of artisan sandwiches, local and imported cheeses, crackers and olives, seasonal fruit, and a sweet bite to finish, all prepared for effortless outdoor dining.

## **Northwest Market Picnic Basket**

A thoughtfully packed picnic inspired by Pacific Northwest market flavors, featuring a seasonal grain salad, whipped local cheese, white bean and roasted garlic dip, pickled and roasted vegetables, rustic flatbread and crackers, fresh fruit, and a sweet bite for easy, relaxed grazing outdoors.

## G R I L L - R E A D Y   M E A L S

Our grill-ready group meals are designed for easy, memorable cooking during your stay. Select proteins arrive fresh, seasoned, and ready for the grill, allowing you to finish them just the way you like. Paired with thoughtfully prepared sides and sauces, these meals bring people together around the grill while keeping prep simple and cleanup minimal. It's a relaxed, hands-on way to enjoy great food without the work.

---

### **The Backyard Burger Table**

A relaxed, grill-forward burger spread designed for sharing, featuring pre-portioned beef and fried chicken burgers alongside marinated portobello mushrooms, classic buns, a selection of cheeses, familiar toppings and house-made sauces, and ready-to-serve sides including potato salad, baked beans, and kettle chips.

### **The Latin Grill Table**

A vibrant, grill-forward menu designed for sharing, featuring marinated skirt steak, citrus-grilled chicken, and garlic shrimp prepared for easy cooking on site, paired with ready-to-serve sides including sofrito beans, elote-style corn with cotija and lime, roasted sweet potatoes, and a crisp cabbage and herb slaw, finished with warm tortillas and a selection of bright, house-made salsas and crema.

### **The Steakhouse Table**

An elevated take on a classic steakhouse meal designed for sharing, featuring grill-ready New York strip steaks alongside composed, ready-to-serve sides including whipped Yukon Gold potatoes, roasted asparagus, creamed spinach, and sautéed mushrooms, finished with house sauces and accompaniments such as our house steak sauce, horseradish crème fraîche, and flaky sea salt.

### **Pacific Coast Table**

A coastal-inspired shared menu designed for easy hosting, featuring grill-ready cedar-plank salmon finished with lemon and herbs, lemon-herb grilled chicken thighs, and marinated white beans with olive oil and fresh herbs, paired with herb-roasted potatoes, seasonal market vegetables, a bright lemon-caper relish, and warm rustic bread for the table.

---