

## **Stationed Appetizer Platters**

*Serves about 20 people*

*2-3 bites per person*

### **Rustic Root Signature Dip ~85**

A creamy dip made with cream cheese, mayo, fresh herbs, garlic, green onion and Tillamook sharp cheddar served with sourdough bites and crostini

### **Mediterranean Mezze ~100**

Olives~Dolmas~Pickled vegetables~Baba ganoush~Tzatziki~Greek feta~Hummus  
Served with Flat bread

### **Dippin' Station ~95**

Fresh salsa~Guacamole~Hummus~Tzatziki~Pimento cheese  
Accompanied by Tortilla chips and Fresh vegetables

### **Smoked Salmon ~105**

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

### **Grilled Vegetables ~95**

Marinated grilled vegetables served with green goddess dressing

### **Fruit ~85**

Fresh seasonal fruit and berries

### **Build your own Crostini Bar ~100**

Olive tapenade~Tomato bruschetta~Whipped goat cheese  
Onion marmalade~Pesto hummus  
Accompanied by an assortment of toasted bread

### **Grazing Boards**

Each board consists of an assortment of Glondo's Sausage Co. cured meats, artisan cheeses, nuts, fresh and dried fruit, pickled vegetables, fresh vegetables, house made dips and spreads, seasonal compotes and an assortment of crackers and bread

**Small Board** 12"x14" serves 6-10 people ~170

**Medium Board** 12"x20" serves 10-20 people ~240

**Large Board** 12"x30" serves 20-40 people ~325

## Passed or Stationed Appetizers

### *Warm*

#### **Pimento Cheese Cups 23/ dz**

With Bacon marmalade and Pepper jelly

#### **Mini Meatballs 24/ dz**

Tossed in a sweet n' tangy bbq sauce

#### **Pigs in a Blanket 25/ dz**

Smoked Andouille sausage wrapped in puff pastry served with creole mustard

#### **Thai Curry Chicken Satay 25/ dz**

Served with a Thai peanut sauce

#### **Puff Pastry Bites 24/ dz**

*Select one of the following fillings*

Whipped goat cheese~savory candied pecans

Prosciutto~herb boursin cheese

Smoked salmon~lemon caper cream cheese~tomato

#### **Jalapeno Popper Cups 25/ dz**

Phyllo cups filled with Applewood smoked bacon, cream cheese, Tillamook cheddar, and roasted jalapeno peppers

---

### *Chilled*

#### **Fruit and Cheese Kabobs 23/ dz**

Seasonal fresh fruit~semi hard cheese

#### **Fire Cracker Prawns 25/ dz**

Served with mango fire sauce

#### **Caprese skewers 23/ dz**

Fresh ciliegine mozzarella and cherry tomatoes marinated in basil vinaigrette

Finished with a balsamic reduction

#### **Deviled Eggs 26/ dz**

**Classic-** Mayo, dijon, smoked paprika

**Pickled-**with classic filling and fresh dill

#### **Caviar and Chives**

**Caesar-**with parmesan crisps, bacon marmalade, kale chip

## Dinner and Lunch Buffets

### **“Build your own Sandwich” and Salad**

**\$18 per person (minimum 10 people)**

Includes smoked turkey, black forest ham, grilled portabella mushrooms  
And curry chicken salad

Assorted cheeses and condiments, sliced tomato, shaved red onion, butter lettuce,  
Dill pickles and sliced whole grain bread (gluten free available upon request)

#### **Salad** (*Select two*)

German style red potato salad

Cous Cous salad with green beans, scallions, bell pepper, and fresh herb vinaigrette

Organic mixed green salad with cucumbers, tomatoes & shaved carrots

Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

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

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Kale Caesar salad medley of fresh kale, croutons, kalamata olives and grated Parmesan

**Select two:** blue cheese, buttermilk ranch, balsamic vinaigrette,  
green goddess dressing, or grain mustard vinaigrette

### **Soup and Salad**

**\$16 per person (minimum 10 people)**

#### **Soup du Jour**

**Artisan bread & rolls**

#### **Salad** (*select two*)

German style red potato salad

Traditional Chef Salad with black forest ham, smoked turkey, jarlsburg cheese,  
cucumbers, cherry tomato and hardboiled egg

Cous Cous salad with green beans, scallions, bell pepper, and fresh herb vinaigrette

Organic mixed green salad with cucumbers, tomatoes & shaved carrots

Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

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

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Kale Caesar salad medley of fresh kale, croutons, kalamata olives and grated Parmesan

**Select two:** blue cheese, buttermilk ranch, balsamic vinaigrette,  
green goddess dressing, or grain mustard vinaigrette

# Rustic Root Catering, LLC

---

## **Barbeque Dinner**

**\$25 per person (minimum 15 people)**

**Classic Texas style BBQ served with tangy bbq sauce, pickled onions, sliced jalapenos, dill pickles and brioche buns**

### Select 2 Proteins

Applewood smoked pulled pork

Memphis style pork ribs

Applewood smoked drumsticks and boneless chicken thighs

Glondo's Sausage Co. Mild Italian or Spicy Italian

*(Hot Links available upon request)*

Low n' Slow smoked beef brisket

Cedar plank sockeye salmon

### Select 3 Sides

Savory BBQ pit beans

Crunchy coleslaw

German style potato salad

Sweet corn casserole

Organic mixed green salad w/dressing on the side

Roasted seasonal vegetables

Creamy Mac n' Cheese

Buttery skillet green bean

Southern collard greens

Grandma's copper carrots

---

## **Taco Bar**

**\$20 per person (minimum 10 people)**

Tortilla chips and Fresh salsa

Cabbage Ensalada

Corn and Flour Tortillas

Diced tomatoes, onion blend, chimichurri, cotija cheese, crema, sliced radish

Sliced jalapenos, fresh guacamole, and assorted hot sauces

### Select two

Cilantro rice ~Refried beans ~Black beans ~Pinto beans

### Select two

Vegan lentils

Applewood smoked pulled pork

Ancho chicken

Carne asada

# Rustic Root Catering, LLC

---

## Gyro Bar

**\$19 per person (minimum 10 people)**

Traditional Hummus

Cous Cous Salad with green beans, green onion, bell pepper, extra virgin olive oil,  
Red wine vinegar and fresh herbs

Warm pita bread

Sliced tomatoes, shaved red onion, sliced English cucumbers,  
Crumbled Greek feta cheese, olive tapenade 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

---

## The Coal Miner

**\$21 per person (minimum 15 people)**

### Salad

#### Select one

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Organic mixed greens with cucumbers, tomatoes & shaved carrots

Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon

**Select two dressings:** blue cheese, buttermilk ranch, balsamic vinaigrette

Grain mustard vinaigrette or green goddess dressing

### Entrée

#### Select one

Rosemary roasted boneless chicken thighs

Applewood smoked turkey breast

Cider glazed roasted pork loin

Dijon and honey glazed ham

Citrus and herb grilled chicken breast

Cheese ravioli with marinara or pesto sauce

### Sides

Roasted Seasonal Vegetables

#### Select one starch

Roasted garlic mashed potato ~Herb roasted potato medley~

Cous Cous pilaf ~Basmati wild rice pilaf

*Note: An additional entrée may be added at an additional price per person rate*

---

## Rustic Root Catering, LLC

---

### The Mediterranean

\$23 per person (minimum 10 people)

#### Mediterranean Mezze Platter

Olives~Dolmas~Pickled Vegetables~Baba Ganoush~Tzatziki~Greek Feta~Hummus  
Served with Flat bread

#### Salad

Select one

Tuscan Bread Salad - Cherry tomatoes, shallots, garlic, asparagus, green onion,  
creamy goat cheese and balsamic reduction

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Kale Caesar salad medley of fresh kale, croutons, kalamata olives and grated Parmesan

Cous Cous Salad with green beans, green onion, bell pepper, extra virgin olive oil,  
Red wine vinegar and fresh herbs

Organic mixed green salad with cucumbers, tomatoes & shaved carrots

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

Select two dressings: blue cheese, buttermilk ranch, balsamic vinaigrette, grain mustard  
vinaigrette or green goddess dressing

#### Entrees

Penne pasta served with marinara  
Chicken piccata

#### Sides

Roasted Seasonal Vegetables  
Garlic bread

---

### The Northwest

\$23 per person (minimum 10 people)

Orzo Pasta Salad- Dungeness crab, smoked sockeye salmon, citrus poached prawns,  
cherry tomato, English cucumbers, lemon and fresh herbs

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

Select one dressing: blue cheese, buttermilk ranch, balsamic vinaigrette  
Grain mustard vinaigrette or green goddess dressing

#### Entree

Oven roasted chicken breast with creamy wild mushroom sauce

#### Sides

Roasted Seasonal Vegetables  
Potato gnocchi tossed in a garlicky basil tomato sauce

# Rustic Root Catering, LLC

---

## The Ducktown

\$25 per person (minimum 10 people)

### Salad

#### Select one

Cous Cous salad with green beans, scallions, bell pepper, and fresh herb vinaigrette

Organic mixed green salad with cucumbers, tomatoes & shaved carrots

Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon

Arugula salad with fresh berries, candied pecans and crumbled feta cheese

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

Traditional Caesar salad with croutons, kalamata olives and grated parmesan

Kale Caesar salad medley of fresh kale, croutons, kalamata olives and grated Parmesan

**Select two:** blue cheese, buttermilk ranch, balsamic vinaigrette,  
green goddess dressing, or grain mustard vinaigrette

### Artisan bread & rolls

*Butter served on the side*

### Entrees

#### Select two

Rosemary roasted boneless chicken thighs

Potato gnocchi tossed in a garlicky basil tomato sauce

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 sockeye salmon with sundried tomato and basil butter

Applewood smoked prime rib with peppercorn jus and a creamy horseradish sauce

Pork Scaloppini with lemon, caper, herbs and garlic

### Sides

Roasted seasonal vegetables

#### **Select one starch**

Roasted garlic mashed potato ~Herb roasted potato medley~

Cous Cous pilaf ~Basmati wild rice pilaf

---

# Rustic Root Catering, LLC

---

## The 5<sup>th</sup> Street

\$36 per person - 20 guest minimum

### Hors d'oeuvres (*Select two*)

Caprese Skewers  
Fruit and Cheese Kabobs  
Jalapeno Popper Cups  
Mini Meatballs  
Thai Curry Chicken Satay

### Seasonal vegetable platter served with green goddess

#### Salad (*Select two*)

Cous Cous salad with green beans, scallions, bell pepper, and fresh herb vinaigrette  
Organic mixed green salad with cucumbers, tomatoes & shaved carrots  
Spinach salad with shaved red onion, gorgonzola and applewood smoked bacon  
Arugula salad with fresh berries, candied pecans and crumbled feta cheese  
***Rustic Root Signature Salad*** with roasted beets, goat cheese, roasted pistachios, and  
Washington apples tossed with organic greens  
Traditional Caesar salad with croutons, kalamata olives and grated parmesan  
Kale Caesar salad medley of fresh kale, croutons, kalamata olives and grated Parmesan  
**Select two:** blue cheese, buttermilk ranch, balsamic vinaigrette,  
green goddess dressing, or grain mustard vinaigrette

#### Artisan bread & rolls

Served with whipped butter

#### Entrees (*Select two*)

Applewood smoked roast prime rib with peppercorn jus and a creamy horseradish  
Chicken Marbella- Thighs and drumsticks marinated in olive oil, red wine vinegar, capers,  
green olives, prunes and herbs then with brown sugar and white wine  
Four cheese and Italian sausage stuffed manicotti with marinara  
Cedar plank salmon infused with citrus thyme butter  
Seasonal squash stuffed with creamy wild mushroom risotto  
Lobster Raviolis with a sweet corn pepper puree  
Chili rubbed grilled tri tip

#### Sides

Roasted seasonal vegetables

#### **Select one starch**

Roasted garlic mashed potato ~Herb roasted potato medley~  
Cous Cous pilaf ~Basmati wild rice pilaf



## Breakfast Buffets

Selections include regular coffee (decaf available upon request)  
Cream, sugar and honey (milk alternatives available upon request)

### Cooper Lake

**\$14 per person (minimum 10 people)**

Energy bars and assorted breakfast bars  
Fresh fruit and berries  
Assorted yogurt  
Fresh baked pastries

---

### Teanaway

**\$17 per person (minimum 10 people)**

Assorted fruit and berries  
Country style breakfast potatoes  
Fresh baked Pastries

Select one to be served for all guests  
Seasonal Quiche ~ Frittata ~ Breakfast Strata

Choose filling- Select three

Country pit ham ~ applewood smoked bacon ~ breakfast sausage ~ chorizo  
Artichoke hearts ~ bell pepper ~ spinach ~ kale ~ mushroom ~ onion ~ sundried tomato  
Kalamata olives ~ Feta cheese ~ Swiss cheese ~ Tillamook cheddar ~ Tillamook pepper jack

---

### Additional Items Available

House Smoked Sockeye Salmon Platter (**serves about 8-10 people**) \$80  
*Served with shaved red onion, caper cream cheese, sliced tomatoes and an assortment of bagels*

Buttermilk biscuits with traditional pork gravy \$9 per serving  
Assorted breakfast cereals served with organic milk \$4 per serving  
*Milk alternative available upon request*

Assorted Greek Yogurt \$3 per serving  
Fresh fruit and Greek yogurt parfait \$6 per serving

# Rustic Root Catering, LLC

---

**Boxed Lunches to-go**  
**24 hr. Advance notice required**  
**\$18 per person**

**Lunches come with Tim's Cascade Potato Chips~Fresh Baked Cookie  
Napkin~Utensils~Mayo~Mustard**

All sandwiches served on whole grain bread with lettuce, tomato and shaved red onion  
*(Gluten free bread is available upon request)*

**Choose from:**

Caprese with pesto, hummus, fresh mozzarella  
Black Forest Ham  
Smokey Turkey  
Marinated Grilled Portabella Mushroom  
Roast Beef  
Curry Chicken Salad

**Cheese**

*Select one*

Goat cheese, Baby Swiss, Tillamook cheddar, Tillamook pepper jack, Havarti

---

**Add-ons for lunch or breakfast to-go**

Fresh Fruit and Greek Yogurt Parfaits \$5  
Fresh Fruit Cup \$4

Organic mixed greens with cucumbers, tomatoes & shaved carrots \$6  
Arugula salad with fresh berries, candied pecans and crumbled feta cheese \$7

---

**Breakfast to-go**

**Minimum 24 hr. Advance notice required**

**Burritos built with a 10-inch flour tortilla, 3 scrambled eggs and  
Tillamook cheddar cheese**

**Vegetarian Burrito \$9**

Spinach, onion, mushroom, tomato, bell peppers

**Carnivore Burrito \$10**

Pit ham, breakfast sausage and applewood smoked bacon

**Southwest Burrito \$9**

Chorizo, black beans, onion and salsa