

PORK

Double-cut chops with sage cornbread crumb crust, pan gravy...\$24 pp

Thai BBQ baby back ribs...\$21 pp

Brown sugar and bourbon baby back ribs...\$21 pp

Short ribs with BBQ hoisin sauce...\$20 pp

Tenderloin stuffed with dried fruits and nuts, port glaze...\$24 pp

Bacon-wrapped maple pork loin...\$24 pp

ABOVE SERVED WITH APPROPRIATE SIDES

LAMB

Stew with roasted root vegetables, butternut squash mashed potatoes...\$19 pp

Shanks, slow braised with olives, white beans, tomato, fennel over creamy polenta and kale...\$23 pp

Rack with garden puree and mint, lemon polenta...\$26 pp

OTHER MEAT

Cajun Meatloaf with caramelized onions, tomato remoulade, sweet potato gratin...\$17 pp

Fresh house bread is served with all entrees

All our meats are antibiotic-hormone-free raised naturally

LIGHT ENTREES/SIDES

Potato gratins...parsley pesto OR smoked cheddar OR wild mushrooms OR roasted onions OR blue cheese...\$4.50 pp

Polenta...lemon parmesan OR smoked cheddar OR butternut squash OR wild mushroom OR gorgonzola...\$4.50 pp

Twice baked potatoes...with mascarpone, bacon, chives, parmesan...\$4 pp

Herbed mashed potatoes...\$4 pp

Wild rice, jasmine rice, basmati rice, pineapple rice OR coconut rice...\$3.50 pp

Grilled vegetables...\$4 pp

Savory bread pudding...choice of poblano-jack cheese, artichoke heart-gruyere, pumpkin-sage or cornbread...\$4.50 pp

Macaroni and cheese...sophisticated or simple depending on event...price varies

Sweet potato gratin...with goat cheese and thyme...\$4.50 pp

Baked pasta...many possibilities...vegetarian or with meat, chicken or seafood...price depends on ingredients

Crepes...same as above

Polenta Torta...layered with black beans, salsa, onion, poblano chilies, jack cheese OR with grilled vegetables, mascarpone, parmesan and herbs...\$5.50 pp

BREAKFAST/BRUNCH/LUNCH

Assorted Pastries...your choice of cinnamon rolls, almond-poppysseed rolls, orange-walnut rolls, fresh fruit rolls, coffee cake, savory rolls, muffins, scones...\$5 pp

Frittatas...many possibilities...seasonal ingredients, catered to taste and event...\$5.95 pp

Crepes...same as above

Breakfast enchiladas...tortillas stuffed with scrambled eggs, black beans, dry-aged jack cheese, cilantro...served with ranchero sauce...\$7.50 pp

Wild rice waffles with lox and chive crême fraiche...\$7 pp

Savory tarts...filled with seasonal veggies, eggs, cheese...\$6.50 pp

Breakfast polenta...layered with eggs, bacon, tomatoes, onions and cheese...\$6.95 pp

Nasi Goreng...traditional Indonesian breakfast dish with brown rice, eggs or tofu, meat or not, cabbage, sweet red peppers, scallions, kecap manis (Indonesian ketchup), hot chili-garlic, shrimp or garlic chips...\$7.50 pp

Fresh organic fruit tray or salad...\$4 pp

Cheese and baguette (European style)...\$4.50 pp

SOUPS

(served with fresh house bread and butter)

...butternut squash-coconut curry

...split pea-prosciutto

...Hungarian mushroom

...tuscan herbed white bean

...lemongrass chicken with coconut and shitakes

...lentil sausage

...fresh pea with lemon crema

...chicken posole

...black bean

...corn chowder

...garbonzo-spinach

...potato leek

...red lentil-coconut curry

...moroccan chickpea and lentil

...French onion with gruyere crouton

...artichoke bisque

...carrot-ginger

Bowl...\$4.95 pp · Cup...\$3.50 pp

CHECK OUT OUR SANDWICH MENU FOR OTHER LUNCH IDEAS VEGAN SELECTIONS AVAILABLE

...prices subject to change

...5 person minimum

...deposit may be required

...delivery charge a possibility depending on location

...minimum 10 days notice required

...does not include tableware, flatware or glassware rental

...wait/bartending staff available

...18% gratuity added for service

...final payment due on day of event

...sorry, no credit or debit cards...checks are fine

CATERING MENU



bread and ocean

bakery

deli

catering

154 Laneda Avenue · Manzanita, OR 97130

503.368.5823

APPETIZERS

Goat cheese terrine...French Montrachet layered with pesto, olive tapenade, roasted garlic, sundried tomatoes...served with baguette....\$8 slice (enough for two)

Rice Paper Rolls...chicken, shrimp OR veggie rolled in rice papers with cabbage, carrot, fresh mint and cilantro...served with hot chili-lime and peanut sauces...\$6 pp

Lobster Rolls... rice paper rolls with lobster, fresh mango, mint, basil, greens... served with hot chili-lime and peanut sauces...\$8 pp

Crostini...toasted house bread with seasonal toppings...\$4.50 pp

Tarts...seasonal ingredients in savory mini shells...\$5 pp

Satays...chicken, beef, seafood, pork OR veggies marinated in Indonesian spices, grilled and served with hot chili-lime and peanut sauce...\$6 pp

Yakitori...same as above only marinated in teriyaki sauce...\$6 pp

Indian Tikkas...same as above only marinated in greek yogurt, garam masala, ginger and garlic...served with cilantro mint chutney...\$6 pp

Grape Leaves...stuffed with figs, walnuts, sheep's milk feta, honey, olive oil, pepper...\$2 each

Fresh Vegetable Tray...with variety of dips such as hummus, red pepper, herbed white bean, spinach, artichoke, caesar...\$4.50 pp

Sri Lankan Chicken Wings...spicy with lemongrass, chili, tumeric, cilantro...\$4.50 pp

Stuffed Mushrooms...with herbed goat cheese...\$1.50 each / with crab...\$2.50 each

Roasted Potato Halves...with smoked salmon, dill, cucumbers, red onion, lemon crème fraiche...\$5 pp

Antipasto Tray...Italian cured meats, cheeses, olives, grilled and marinated veggies served with crostini...\$5 pp

Crepe Bundles...smoked salmon, cucumber, caviar, crème fraiche wrapped in chive crepes...\$8 pp

Canapes...puff pastry squares topped with seasonal offerings and baked...\$5 pp

Chorizo and potato Spanish tortilla bites...great as part of a tapas...\$4 pp

Mini Brioche stuffed with chicken OR seafood salad...many different varieties...\$6 pp

Lemon Polenta Crostini...with fresh pea-mascarpone puree, white truffle oil, parmesan...\$5.50 pp

Meze...array of Greek appetizers such as hummus, baba ghanoush, olives, chopped salad, tzatziki, marinated veggies, flat bread...\$6 pp

Prosciutto...wrapped asparagus bundles with truffle butter...\$3 each

Grilled Eggplant...stuffed and rolled with sheep's milk feta, fresh mint and chili...\$3 each

Savory Cream Puffs...stuffed with brie and apple chutney OR goat cheese and caramelized onions OR serrano ham and gruyere OR chicken or seafood salads OR anything seasonal you can think of...\$2 each

SALADS

Thai Noodle...choice of beef, chicken, shrimp or veggie, cabbage, peanuts, cilantro and mint with chili-lime dressing...\$5.50 pp

Potato Salad...choice of creamy herbed, green bean and gorgonzola, peas and prosciutto, german style or traditional...\$4.00 pp

Caprese...fresh tomatoes, mozzarella and basil with balsamic syrup...\$4.50 pp

Organic Fruit...with honey, fresh ginger & lime OR rosewater, almonds and edible flowers...\$4.00 pp

Organic Greens...with toasted hazelnuts, buttermilk blue cheese, seasonal vinaigrette...\$4.00 pp

Spinach...with marinated mushrooms, gruyere and honey mustard dressing OR tomatoes, cucumbers, red onions, creamy feta dressing, olive croutons...\$4.50 pp

Panzanella...toasted bread, tomatoes, fresh mozzarella, fresh basil, oregano, greens, balsamic vinaigrette...\$5 pp

Lentil...kalamata olives, sheep's milk feta, Italian parsley, lemon...\$3.50 pp

Chicken Salad...different styles from different seasons...\$6.50 pp

Seafood...seasonal and fresh in creamy lemon aioli with saffron on greens...\$8 pp

Wild Rice...roasted veggies, golden raisins, pecans and sage...\$4.50 pp

Roasted Beets...goat cheese, marcona almonds, arugula, orange vinaigrette...\$5 pp

Pasta...many possibilities, including:

Grilled veggies and asiago

Wild mushroom, arugula, parmesan

Orzo with parsley pesto, lemon, tomato

Chickpeas, spinach, sheep's milk feta

Cilantro pesto, poblano chilies, dry jack cheese

Pearl cous cous with peas, fresh mint, sheep's

milk feta

All...\$4.50 pp

Roasted Veggies...with goat cheese and herbs, best served warm...\$6 pp

Roasted Sweet Potato...with candied pecans, sheep's milk feta, arugula, maple vinaigrette...\$5 pp (seasonal)

Moroccan Cous Cous...chickpeas, roasted red pepper, mint, lemon, Moroccan olives...\$4 pp

Goat Cheese...fresh tomato, basil, organic greens tossed with warm bacon vinaigrette...\$6 pp

(Many of the above salads work well as warm entrees...some pair well with meat or seafood as a side dish)

ENTREES

FISH (seasonal, price varies)

SALMON/HALIBUT/TUNA/WHITEFISH/

PRAWNS

- soy tamarind marinade, grilled and served over asian cabbage slaw, jasmine rice

- mustard seed vinaigrette over arugula with herbed breadcrumbs, lemon polenta

- red curry coconut sauce, asian cabbage salad, jasmine rice

- caramelized onions and pears, lemon polenta

- nicoise style: cold poached with capers, olives, tomatoes, hard-boiled eggs, green beans, fingerling potatoes, tarragon aioli

- roasted red pepper aioli and parmesan over arugula salad, lemon polenta

- lightly smoked, served with scallion crepes, greens, red onion, cucumber and horseradish crema

- baked in parchment with sundried tomatoes, shaved fennel, olives, preserved lemon, olive oil, fresh herbs, served with creamy mascarpone polenta

- wrapped in banana leaves and grilled with ginger, lemongrass and kaffir lime leaves, sweet-hot chili garlic glaze...served with jasmine rice

- in creamy caper-lemon sauce (piccata), grilled vegetables, herbed polenta

- rubbed in spicy sugar cure then grilled...served with grilled vegetables, potato gratin

CHICKEN

Sri Lankan style...spicy with chili, lemongrass, turmeric, cilantro...served with cool cucumber salad, basmati rice...

Thai Peanut Sauce with fresh mint and cilantro over somen noodles or jasmine rice, served with pickled cucumbers and gingered fruit salad

BBQ'D in Teriyaki served over pineapple rice, served with pickled cucumbers

Coconut Curry and Cashews served over jasmine rice, served with pickled cucumbers and gingered fruit salad

Santa Fe Style with poblano and red peppers, onions, cilantro, santa fe spices, cream over green rice

Peanut Mole with tortillas, Mexican rice and beans

Moroccan Tagine with dried apricots, almonds with basmati rice...served with cool cucumber raita

Jamaican Jerk Style, mango chutney, pineapple rice

Cuban Style with chorizo, black beans and rice

ALL THE ABOVE CHICKEN ENTREES...\$21 pp...WE USE ONLY FREE-RANGE, HORMONE AND ANTIBIOTIC FREE CHICKEN

BEEF

(Price depends on cut)

Gorgonzola sauce

Different butters such as red pepper, porcini mushroom, blue cheese, caramelized onion, truffle

Balsamic reduction and onion confit

Wild mushroom tapenade and caramelized onions

Horseradish crema, porcini crust

BBQ hoisin sauce

Spicy harissa rub

London Broil

ALL ABOVE SERVED WITH APPROPRIATE SIDES