

2018 SAH-HAH-LEE CATERING MENU

Polish Dog- Beef Polish Dog, Kettle Chips, Condiment bar, and Cookie \$10.95/person

Gourmet Summer Salad with Chicken- Herb Seasoned Grilled Chicken Breast served with Mixed greens, Red Onion, Feta, raspberries, blueberries, strawberries, candied almonds, tossed with a raspberry vinaigrette and garlic bread. \$13.95/person

Burger Buffet- Tillamook Cheese Burger, Macaroni Salad, Kettle Chips, Watermelon and Cookie \$15.95/person

Lasagna Buffet- Meat or Veggie Lasagna, Caesar Salad, Garlic Bread and Antipasti plate \$15.95/person

Pulled Pork Buffet - Pulled Pork Sandwiches, Tangy BBQ sauce, Cole Slaw, Red Potato Salad, Baked Beans, Watermelon and Cookie \$16.95/person

Applewood Smoked Chicken Buffet- Apple Wood Smoked Chicken Thighs, Green Salad with Veggies, Fresh Fruit Platter, and Cheesy Au Gratin Potatoes. \$19.95/person

Catering Minimum 30 people

Pork Loin with Balsamic Glaze- Caesar Salad, Cheesy Au Gratin Potatoes, Green Beans with Bacon and Onions \$19.95/person

BBQ St Louis Rib Buffet- Pork Ribs, Choice of 2 Salads, Fresh fruit platter, Cheesy Au Gratin Potatoes. \$22.95/person

Tri Tip Buffet- Tri Tip, Caesar Salad, Cheesy Au Gratin Potatoes, and Green Beans with bacon and onion. \$ 22.95/person

Prime Rib Buffet- Prime Rib, Caesar Salad, Garlic Bread, Green Beans with Bacon and Onions, and Au jus with horseradish sauce. \$24.95/person

Ultimate BBQ Buffet- St. Louis BBQ Ribs, Applewood Smoked Chicken Thighs, Meatballs, Choice of 1 Salad, Corn on the Cob and Cheesy Au Gratin Potatoes. \$29.95/person

Salad Options: Caesar, Red Potato, Cole Slaw, Macaroni Salad, Mixed Green Salad with veggies. All salads are pre-dressed with salad dressing of your choice.

Dressings for Mixed Green Salad: Balsamic Vinaigrette, Blue Cheese, Ranch, and Italian.

2018 SAH-HAH-LEE CATERING MENU

Beverages- All meals include ice water and lemonade.

Staff- Staff for serving, bussing and cleanup is included in the menu price. No charge

Buffet- All menu items are served on a paper plates with plastic utensils, paper napkins and clear plastic cups.

Upgrade of Glass Plate Only \$1.25/person

Upgrades: Ceramic Plate, Silverware and Cloth Napkin \$4/ per person

Upgrade Glassware- Water, Wine, Beer, Champagne and Coffee \$.50 cents each

Coffee Service- Regular or Decaf Cream and Sugar \$1.50/person

Hot Tea Service \$1.50/person

Dessert – Assorted Brownies, and Cookies \$3.00/person

Pie and Ice Cream- Berry, or Apple \$6.00/person

*Special Events are allowed to bring in cake from an outside vendor, please discuss with event planner. You must provide plates, napkins, and utensils for service of this dessert.

Gratuities-18% Gratuity will be added to final bill for catering and bar.

Hosted or Non Hosted Bar can be added to your event- We provide Bar set up and 1 bartender serving beer and wine only.

Minimum \$150 purchase or \$25/per hour for bartender if you don't meet the minimum.

Additional bartender will be charged for 100-150 guests at \$25/hr.

Final headcount and payment is due 10 days before your event date. Prices are subject to change at any time. Prices will be confirmed at final payment date (10 days before event).

La Carte Menu

Red Potato Salad \$2.50/per person

Macaroni Salad \$2.50/per person

Spring Mix with Veggies \$2.50 per person

Cole Slaw \$2.50 per person

Summer Salad \$3.85 per person or substitute for a salad in your buffet for \$1.50 more/person.

Mixed Greens, Feta, Raspberries, Blueberries, Strawberries, Red onion and Candied Almonds tossed with a raspberry vinaigrette.

Rolls \$1.00 per person

Gluten Free Buns \$ 2.00 per person

Contact Tracy Lisac at eventplanner@sah-hah-lee.com 503-655-9249