



DIY LUNCH SPREADS

13.00 - 17.25 per guest

WILLAMETTE VALLEY BISTRO

DIY sandwich fixin's :

PEPPERED TURKEY BREAST (G) (D)

BLACK FOREST HAM (G) (D)

WALDORF CHICKEN SALAD (G) (D)

+ tomato | pickle | lettuce | cheddar
Swiss | mayo | Dijon | deli mustard
whole wheat + multigrain breads

FRENCH POTATO SALAD (V) (G)

GARDEN SALAD + dressing duet (V) (G)

KETTLE CHIPS (G)

VIVA LA MEXICO

DIY taco fixin's :

GRILLED CHICKEN BREAST (G) (D)

PORK CARNITAS (G) (D)

PINTO BEANS (V) (G)

CILANTRO-LIME RICE (V) (G)

+ pico de gallo | radish | lettuce | cheddar
tortilla chips | corn + flour tortillas

ROASTED CORN + BLACK BEAN SALAD

avocado | tomato | Romaine
cilantro-lime vinaigrette (V) (G)

MR. POTATO HEAD

DIY loaded potato fixin's :

SALT-CRUSTED BAKED POTATOES (V) (G)

3 BEAN VEGETABLE CHILI (V) (G)

HOUSE-MADE CORN BREAD (V)

+ broccoli | Cheddar | applewood-smoked bacon
scallions | sour cream | whipped butter

+ F&C SIGNATURE LUNCH PERKS

THAI WRAP

DIY lettuce wrap fixin's :

RED CURRY + COCONUT MILK CHICKEN (G)

SWEET-HOT RICE NOODLES (V) (G)

+ shredded carrot | marinated cucumber | bean sprouts
chopped peanuts | scallion sweet-chili sauce (V) (G)
sweet + spicy peanut sauce (V) (G) | butter lettuce leaves

CITRUS-YAM SALAD (V) (G)

FIELD DAY

DIY dream salad fixin's :

SEASONAL MIXED GREENS (V) (G)

GRILLED CHICKEN BREAST (G) (D)

+ applewood smoked bacon | black beans
tomato | cucumber | hard-boiled egg | broccoli
pickled beet | Cheddar | sunflower seed | crouton
Champagne vinaigrette (V) (G) | Parmesan ranch (V) (G)

CHOICE OF ONE F&C SIGNATURE SIDE | see page 2

MEDITERRANEAN CAFE

DIY pita fixin's :

GRILLED CHICKEN BREAST (G) (D)

GREEK HERB MEATBALLS (D)

FALAFEL BITES (V) (G)

+ olive | feta | tomato | cucumber
Romaine | garlic hummus (V) (G)
balsamic + tzatziki (V) (G) | pita + flatbread

CHOICE OF ONE F&C SIGNATURE SIDE | see page 2

SURE THING

carnivore | herbivore | opportunivore
gluten-free | Keto | whathaveyou friendly . . .
our **DIY LUNCH SPREADS** are a sure thing

COLD LUNCH COLLECTIONS

13.00 - 15.25 per guest

FARM FRESH FAVORITES

our signature deconstructed salad display

choose one :

CITRUS GRILLED SALMON

grilled salmon | chevre | candied pecan | carrot
cucumber | mixed greens | citrus vinaigrette **G**

ASIAN CHICKEN

grilled chicken | coleslaw | almond | orange | scallion
carrot | Romaine | wonton strips | ginger vinaigrette

KOREAN BBQ BEEF

BBQ beef | coleslaw | pickled cucumber | carrot
radish | Romaine | cilantro-mint vinaigrette **G****D**

WINNING COMBINATION

our signature sandwich + wrap display

25-49 choose 3 | 50+ choose 4 | 100+ choose 5 :

SANDWICHES

STEAK-A-BREAK grilled prime beef | Provolone
caramelized onion | lettuce | Dijon | ciabatta

PORTO YOUR FEET UP grilled Portobello
cucumber | tomato | lettuce | grilled red onion
garlic hummus | multigrain **V**

TAKE IT CAPRESE grilled chicken | tomato | lettuce
fresh mozzarella | balsamic | basil aioli | ciabatta

HAM I AM smoked ham | Jarlsberg | lettuce
caramelized onion | gherkins | Dijon mayo | pretzel roll

TUR-KEY TO MY HEART applewood-smoked bacon
turkey breast | avocado | Monterey Jack | lettuce
tomato | chipotle mayo

ITALIAN STALLION Capicola ham | Genoa salami
Coppa | Provolone | sweet pepper | tomato
lettuce | Dijon | pretzel roll

HANG TEN applewood smoked bacon
grilled chicken | avocado | tomato | lettuce
pesto mayo | multigrain

GRILLED STEAK

grilled steak | new potato | tomato | grilled onion
blue cheese | mixed greens | bacon vinaigrette **G**

SW CHICKEN

grilled chicken | corn | avocado | black beans | tomato
Cheddar | mixed greens | tortilla strips | lime vinaigrette

GRILLED PRAWN NICOISE

grilled prawns | new potato | green bean | tomato | olive
hard boiled egg | mixed greens | Italian vinaigrette **G****D**

also includes :

CHOICE OF TWO F&C SIGNATURE SIDES : see page 3

ARTISAN BREADS | **F&C SIGNATURE LUNCH PERKS**

WRAPS

THIS ONE'S BAHN MI grilled chicken | radish
carrot | scallion | cilantro | lettuce | sriracha mayo **D**

MO' FETA grilled chicken | feta | cucumber
olive | tomato | Romaine | lemon Greek yogurt

THE CHARLIE seared ahi tuna | hard boiled egg
olive | tomato | Romaine | Italian vinaigrette **D**

WRAP TEN applewood smoked bacon | avocado
grilled chicken | tomato | lettuce | pesto mayo **D**

ROAST BEAST prime roast beef | grilled pepper
pickled red onion | Romaine | horseradish mayo **D**

PNW TURKEY turkey breast | cranberry
green apple | tarragon | Romaine | Dijon **D**

GREEN MACHINE grilled zucchini | grilled carrot
grilled Portobello | lettuce | Toby's Tofu Pate **V**

IT'S NO CURRY curried tofu salad | carrot | raisin
cashew | Romaine lettuce wrap **V****G**

also includes :

CHOICE OF TWO F&C SIGNATURE SIDES : see page 3

KETTLE CHIPS | **F&C SIGNATURE LUNCH PERKS**

V vegetarian **V** vegan **G** gluten free **D** dairy free



F&C SIGNATURE SIDES

SEASONAL + SAVORY SALADS

ROASTED POBLANO POTATO (V)(G)

SESAME TEMPEH + carrot | cilantro
parsley | sesame vinaigrette (V)

ROASTED SEASONAL VEGETABLES

+ smoked paprika vinaigrette (V)(G)

GRILLED SEASONAL VEGETABLES (V)(G)

FRENCH POTATO red skin potato

green olive | dill vinaigrette (V)(G)

GREEN APPLE + pecan | mixed greens

Champagne vinaigrette (V)(G)

BLACK BEAN + MANGO (V)(G)

CRUNCHY ASIAN NOODLE SLAW

cabbage | snow pea | carrot | peanut vinaigrette (V)

CAESAR Parmesan | croutons | Caesar dressing

HONEY-LIME POPPYSEED FRUIT (V)(G)

FRESH SEASONAL FRUIT (V)(G)

CITRUS YAM (V)(G)

CITRUS QUINOA feta | cucumber | kale

candied pecan | citrus vinaigrette (V)(G)

STRAWBERRY SPINACH red onion | feta

almond | raspberry vinaigrette (V)(G)

add-on to your heart's delight!

3.50 per guest

HOUSE-MADE SOUPS

POTATO + CARAMELIZED LEEK (V)

SUMMER CORN CHOWDER (V)

VEGETABLE BEEF BARLEY

ROASTED RED PEPPER BISQUE (V)

SAUSAGE, KALE + NEW POTATO

3 BEAN VEGETABLE CHILI (V)(G)

YO' MAMMA'S MINESTRONE (V)

RUSTIC CHICKEN GNOCCHI

SHREDDED CHICKEN TORTILLA (G)

TUSCAN WHITE BEAN + ITALIAN SAUSAGE (G)

TOMATO + CUCUMBER GAZPACHO (V)(G)

FRESH PESTO PISTOU (V)(G)

BUTTERNUT SQUASH (V)(G)



STRAWBERRY SPINACH SALAD

F&C SIGNATURE LUNCH PERKS

our Pastry Chef's best **SWEET TREAT TRIO** | signature cold beverage station

biodegradable tableware : plates | flatware | napkins | drinkware

complimentary with our **F&C SIGNATURE LUNCH COLLECTIONS**

all lunch collections priced per guest | **25 guest minimum**

HOT LUNCH COLLECTIONS

14.00 - 19.25 per guest

THE TIPSY CHICKEN

CHICKEN NEWBURG

braised organic whole chicken
mushroom | onion | sherry pan sauce (G)(D)

ALMOND RICE (V)(G)

MIXED GREENS + dressing duet (V)(G)

THE VICTORY

CHICKEN MARENGO

marinated chicken breast | olive | tomato
white wine | fresh lemon (G)

ROASTED GARLIC SMASHED POTATOES (V)(G)

MIXED GREENS + dressing duet (V)(G)

THE PROVENCE

CHICKEN PROVENCAL

braised boneless chicken thighs | fennel tomato broth
seasonal vegetable ratatouille (G)

PARMESAN POLENTA (V)(G)

MIXED GREENS + dressing duet (V)(G)

THE MAMMA MIA

4-CHEESE LASAGNE BOLOGNESE

+ prime beef | tomato | basil OR

SQUASH + SPINACH LASAGNA

+ garlic | nutmeg | bechamel

CAESAR SALAD chopped Romaine | Parmesan
house-made croutons + Caesar dressing

GARLIC BREAD (V)

THE DUETTO

GRILLED CHICKEN PENNE

roasted grape tomato | artichoke | black olive
pesto cream sauce

SPRING FARFALE

asparagus tips | heirloom tomato 'baubles'
Parmesan peppercorn aglio olio (V)

GARLIC BREAD (V)

THE YIN + YANG

MAHOGANY CHICKEN

juicy thighs | made sweet + salty with :
honey | molasses | soy (G)

PINEAPPLE-FRIED RICE (V)(G)

MIXED GREENS + dressing duet (V)(G)

THE SPICE SHOP

BRAISED BEEF TAGINE

slow-roasted prime short ribs | cumin
ginger | dates | red wine (G)(D)

ROASTED GARLIC SMASHED POTATOES (V)(G)

MIXED GREENS + arugula | black olive | orange
Spanish sherry wine vinaigrette (V)(G)

THE BY-THE-SEA

FISHWIVES SEAFOOD PAELLA

shrimp + seafood medley | chorizo | pea
tomato | bell pepper | lemon-saffron rice (G)

MIXED GREENS + arugula | black olive | orange
Spanish sherry wine vinaigrette (V)(G)

THE DELISH

CHICKEN PIEDMONT artichoke | kalamata
roasted grape tomato | lemon pesto cream

ROASTED GARLIC SMASHED POTATOES (V)(G)

MIXED GREENS + arugula | black olive | orange
Spanish sherry wine vinaigrette (V)(G)

THE PUEBLA

MEXICAN TINGA POBLANA

tender slow-braised pork | chorizo
plum tomato | smoked chili (G)(D)

CILANTRO-LIME RICE (V)(G)

SW CHOPPED SALAD Romaine | roasted corn
black bean | jalapeno-lime vinaigrette (V)(G)

also includes :

HONEY-LIME FRUIT SALAD (V)(G)

ARTISAN BREADS | F&C SIGNATURE LUNCH PERKS

(V) vegetarian (V) vegan (G) gluten free (D) dairy free





UNDER THE SEA

PACIFIC NW SALMON

salmon cakes | lemon-dill aioli
frisee | citrus vinaigrette **V****G**

ON THE RANGE

BLACK + BLUE SALAD

grilled prime beef | mixed greens | arugula
grilled onion | new potato | tomato
blue cheese | bacon vinaigrette **G**

UP RIVER

SALMON NICOISE SALAD

roasted salmon | mixed greens | new potato
green bean | tomato | hard boiled egg
olive | mustard vinaigrette **G****D**

ON POINT

F&C CAESAR SALAD

grilled chicken breast | grilled Romaine wedge
Parmesan | house-made crouton + Caesar dressing



F&C CAESAR SALAD

GREEN EGGS + HAM

SMOKED HAM + HAVARTI FRITTATA

egg | spinach | leek **G**

HERB-ROASTED RED POTATOES **V****G**

BABY SPINACH SALAD **V****G**

WRAPPER'S DELIGHT

choose one signature wrap :

THIS ONE'S BAHN MI grilled chicken | radish
carrot | scallion | cilantro | lettuce | sriracha mayo **D**

MO' FETA grilled chicken | feta | cucumber
olive | tomato | Romaine | lemon Greek yogurt

THE CHARLIE seared ahi tuna | hard boiled egg
olive | tomato | Romaine | Italian vinaigrette **D**

WRAP TEN applewood smoked bacon | avocado
grilled chicken | tomato | lettuce | pesto mayo **D**

ROAST BEAST prime roast beef | grilled pepper
pickled red onion | Romaine | horseradish mayo **D**

PNW TURKEY turkey breast | cranberry
green apple | tarragon | Romaine | Dijon **D**

GREEN MACHINE grilled zucchini | grilled carrot
grilled Portobello | lettuce | Toby's Tofu Pate **V**

IT'S NO CURRY curried tofu salad | carrot | raisin
cashew | Romaine lettuce wrap **V****G**

+ **HOUSE-FRIED ROOT CHIPS** **V****G**

+ **MIXED GREENS** + Champagne vinaigrette **V****G**

Plated Lunch service also includes :

HONEY-LIME FRUIT SALAD **V****G**

ARTISAN BREADS + butter

CARAFE SERVICE ice water | iced tea

SWEET TREAT TRIO our Pastry Chef's best

16.20 - 18.25 per guest