PLATED DINNER

For parties of 13 to 20 guests

APPETIZERS

Optional - Choose up to (2) items.	
Items are prived per plate.	
Each appetizer serves (2) to (4) guests.	
TMH CHICKEN WINGS	12
White Truffle Oil, Toasted Garlic, Parmesan (gf)	
SPICE DUSTED CALAMARI	12
Housemade Buttermilk-Herb Ranch	
CHIPS AND CHEESE	9
Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)	
TEMPURA CAULIFLOWER	10
Thai Chili Glaze, Crushed Cashew, Pineapple (v)	
HOUSEMADE SOFT PRETZEL	9
Roasted Jalapeño-Goat Cheese Dip,	
Honey Stone-Ground Mustard (v)	
BEEF SHORT RIB ENCHILADAS	14
Salsa Rola, Tillamook Cheddar, Sour Cream	



FAMILY-STYLE SALADS

\$4 PER GUEST

Optional - Choose (1) salad. Priced per guest.

TMH SALAD Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)

ROASTED VEGETABLE SALAD Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)

MAINS

Choose (4) items. Items are priced per plate.	
SESAME MISO BEEF SHORT RIB Sticky Rice, Caramelized Broccoli, Scallion (gf)	32
LIGHTLY SMOKED CHICKEN BREAST Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas, Sage (gf)	27
SMOKED PORK UDON Pork Shoulder, Hot & Sour Mushroom Broth, Bean Sprouts, Cilantro, Radish	28
BBQ SHRIMP AND GRITS Roasted Garlic & Parmesan Grits, Roasted Tomato, Smoked Leeks, Creole BBQ Sauce (gf)	28
BAKED VEGAN BOLOGNESE Paccheri Pasta, Vegan Mozzarella (v)	28

SIDES

Items are priced per plate.

FRIED BRUSSELS SPROUTS Red Wine Vinaigrette (v) (gf)	6
ROASTED GARLIC & PARMESAN GRITS (v) (gf)	6
CHAR-GRILLED BABY CARROTS Whipped Ricotta, Roasted Serrano Honey (v) (gf)	6
DESSERT Optional. Serves (2) to (4) guests.	
WARM CHOCOLATE CHIP COOKIE	7

Housemade Malted Vanilla Ice Cream (v)