

# PLATED DINNER

For parties of 13 to 20 guests

## APPETIZERS

Optional - Choose up to (2) items.

Items are priced per plate.

Each appetizer serves (2) to (4) guests.

TMH CHICKEN WINGS	12
<i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i>	
SPICE DUSTED CALAMARI	12
<i>Housemade Buttermilk-Herb Ranch</i>	
CHIPS AND CHEESE	9
<i>Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)</i>	
TEMPURA CAULIFLOWER	10
<i>Thai Chili Glaze, Crushed Cashew, Pineapple (v)</i>	
HOUSEMADE SOFT PRETZEL	9
<i>Roasted Jalapeño-Goat Cheese Dip, Honey Stone-Ground Mustard (v)</i>	
BEEF SHORT RIB ENCHILADAS	14
<i>Salsa Rola, Tillamook Cheddar, Sour Cream</i>	

## MAINS

Items are priced per plate.

BRAISED BEEF SHORT RIB	32
<i>Cauliflower Gratin, Shallot Confit, Baby Carrots</i>	
LIGHTLY SMOKED CHICKEN BREAST	27
<i>Maple Basted Spaghetti Squash, Baby Carrot, Sugar Snap Peas, Sage (gf)</i>	
BBQ SHRIMP AND GRITS	28
<i>Roasted Garlic &amp; Parmesan Grits, Roasted Tomato, Smoked Leeks, Creole BBQ Sauce (gf)</i>	
VEGGIE RAMEN	26
<i>Kimchi Broth, Fall Vegetables, Wasabi Mayo (v)</i>	

The  
**MEETING**  
House  
EST★2012

## FAMILY-STYLE SALADS

\$4 PER GUEST

Optional - Choose (1) salad.

Priced per guest.

TMH SALAD
<i>Tillamook Cheddar, Smoked Bacon, Sweet Poppyseed Dressing (gf)</i>
ROASTED VEGETABLE SALAD
<i>Brussels Sprouts, Butternut Squash, Candied Walnuts, Chèvre, White Balsamic Vinaigrette (v) (gf)</i>

## SIDES

Items are priced per plate.

FRIED BRUSSELS SPROUTS	6
<i>Red Wine Vinaigrette (v) (gf)</i>	
ROASTED GARLIC & PARMESAN GRITS	6
<i>(v) (gf)</i>	
CHAR-GRILLED BABY CARROTS	6
<i>Whipped Ricotta, Roasted Serrano Honey (v) (gf)</i>	

## DESSERT

Optional.

Serves (2) to (4) guests.

WARM CHOCOLATE CHIP COOKIE	7
<i>Housemade Malted Vanilla Ice Cream (v)</i>	