

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
White Truffle Oil, Toasted Garlic, Parmesan (gf)

SPICE DUSTED CALAMARI 13
Housemade Buttermilk-Herb Ranch

CHIPS AND CHEESE 10
Fresh Potato Chips, Sweet Onion-Jarlsberg Dip (v) (gf)

TEMPURA CAULIFLOWER 12
Thai Chili Glaze, Crushed Cashew, Pineapple (v)

HOUSEMADE SOFT PRETZEL 11
*Roasted Jalapeño-Goat Cheese Dip,
Honey Stone-Ground Mustard (v)*

BEEF SHORT RIB ENCHILADAS 14
Salsa Roja, 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)*

SIDES

Items are priced per plate.

FRIED BRUSSELS SPROUTS 6
Red Wine Vinaigrette (v) (gf)

GRILLED ASPARAGUS 6
Lemon Boursin Cream (v)

CHAR-GRILLED BABY CARROTS 6
Whipped Ricotta, Roasted Serrano Honey (v) (gf)

The
MEETING
House
EST★2012

MAINS

Choose (4) items.

Items are priced per plate.

SESAME MISO BEEF SHORT RIB 32
Sticky Rice, Caramelized Broccoli, Scallion (gf)

LIGHTLY SMOKED CHICKEN BREAST 27
*Maple Basted Spaghetti Squash, Baby Carrot,
Sugar Snap Peas, Sage (gf)*

COCOUNT SHRIMP 28
*Black Bean Hummus, Pineapple Salsa,
Ginger-Mango Sauce*

PORK SCHNITZEL 30
*Cornbread Crust, Tomato Gravy,
Pickled Green Tomato Relish*

RAINBOW TROUT 30
*Basmati Rice, Wilted Spinach, Toasted Hazelnut,
Brown Butter Balsamic Vinaigrette (gf)*

YELLOWFIN TUNA 36
*Chili Crunch, Radish Confit, Baby Bok Choy,
Wasabi Pea Fritters*

GEMELLI PASTA 27
*Boursin & Lemon Cream, Artichoke Hearts, Peas,
Asparagus (v)*

DESSERT

Optional.

Serves (2) to (4) guests.

WARM CHOCOLATE CHIP COOKIE 7
Housemade Malted Vanilla Ice Cream (v)