

PLATED DINNER

For parties of 13 to 20 guests

APPETIZERS

Optional - Choose up to (3) 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)

ROYAL TRUMPET MUSHROOMS 10
Gremolata Zip (gf)

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.

STEAK FRITES 42
*12 oz. Prime NY Strip, Hand-Cut French Fries,
Wilted Spinach, Zip Sauce (gf)*

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

BUTTERNUT SQUASH RISOTTO 28
Carrots, Cranberry, Pepitas, Brie (gf) (v)

LAMB MEATLOAF 29
*Celeriac Purée, Fried Brussels Sprouts, Pearl Onions,
Hollandaise*

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

DESSERT

Optional.

Serves (2) to (4) guests.

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

MALTED VANILLA BEAN ICE CREAM 8
3 Scoops