

Our friendly, experienced staff is ready to serve you. All catering includes utensils and plates as well as picnic-style decorations. All food stations are covered by tents and all picnic tables are covered with linens.

Classic All American Picnic

APPETIZERS

Basket Of Chips

Assorted bagged snack chips

Fresh Sliced Watermelon

The essence of summer!

MAIN ENTREES

Classic Mesquite Quartered BBQ Chicken

Smothered in barbecue sauce and smoked to perfection.

or, BBQ Ribs

Our mouth-watering spareribs are smothered in BBQ sauce then cooked in our smokehouse until the meat is falling off the bone.

Hamburgers/Cheeseburgers

Prime Angus beef hot off the grill. Accompanied by crisp lettuce, juicy tomatoes, American cheese, dill relish, mayonnaise, ketchup, French style mustard, and sesame seed buns.

Garden Burgers

A nice alternative for vegetarians.

Hot Dogs

Accompanied by ketchup, French style mustard, and dill relish.

SALADS AND OTHER SIDES

Potato Salad

Country style potato salad garnished with bell and red peppers.

Caesar Salad Northwest

A classic salad with a Northwest twist made with local romaine lettuce, shredded Parmesan cheese, and homemade croutons.

Corn on the Cob

Finger lickin' good!

Baked Beans

Made with molasses and slow cooked in our ovens.

Dinner Rolls

DESSERT

Assorted Fresh Baked Cookies, Ice Cream Bars & Popsicles

BEVERAGES

Iced Tea, Assorted Carbonated Beverages, Bottled Water and Lemonade. Beer & Wine Optional.

SPECIALTY CONDIMENTS/ACCOMPANIMENTS/OPTIONAL

- Dill Butter
- Garlic Butter
- Wasabi Aioli
- Chipotle Aioli
- LHF Campfire Sauce
- Sliced Avocados
- Grilled Onions
- Pickles
- Whole Grain Mustard



Northwest Potlatch

APPETIZERS

Jumbo Shrimp with Cocktail Sauce

Yakima Valley Vegetable Tray
Served with ranch dip.

Wapato Watermelon

Trays of sweet watermelon piled high as the Cascade Mountains.

MAIN ENTREES

Snoqualmie Fire-Roasted Salmon

Fresh whole salmon fillet lightly coated in our own Snoqualmie marinade (a unique blend of sugar, soy, and spices) and fire-roasted on site.

or, Lemon Dill Salmon with Capers

Fresh whole salmon fillets marinated in our own lemon-dill sauce, topped with slices of fresh

Walla Walla sweet onions, lemons, sprigs of dill, and capers. Fire-roasted on site.

Angus Beef Hamburgers/Cheeseburgers

Hot off the grill with all the fixings.

Garden Burgers

Hot Dogs

SALADS AND OTHER SIDES

Classic Caesar Salad

Made with local romaine lettuce, shredded Parmesan cheese, and garlic croutons.

Spinach Salad

Fresh spinach greens tossed with a tangy raspberry vinaigrette dressing.

Wild Rice Pilaf with Forest Mushrooms

A unique combination of wild and long-grain white rice, Rosa Marina pasta, and wild mushrooms from the forests of the Northwest.

Dinner Rolls

BEVERAGES

Iced Tea, Assorted Carbonated Beverages, Bottled Water and Lemonade. Beer & Wine Optional.

DESSERT

Remlinger Farms Golden Delicious Apple Pie
Cascade Berry Cobbler
Assorted Fresh Baked Cookies

Big Island Bash

APPETIZERS

Kona Kabobs

Fire roasted bite-size skewers of Polynesian marinated meatballs, mushrooms, pineapple, petite onions, and bell peppers.

Hilo Harvest Tray

An assortment of fresh melons and tropical fruits.

MAIN ENTREES

Kilauea Fire Roasted Pig

A whole suckling pig fire-roasted on a spit right at the picnic site.

Hamburgers/Cheeseburgers

with Grilled Pineapple Rings

Grilled to order 1/4 lb. ground beef patties with lettuce, tomato, onion, American cheese, mayonnaise, ketchup, mustard, and dill relish. Top the burger with teriyaki sauce and a grilled pineapple ring for a Hawaiian treat.

Hot Dogs

The all American classic served hot off the grill on a 6-inch bun with ketchup, mustard, & dill relish.

Garden Burgers

SALADS AND OTHER SIDES

Kauai Kiwi-Orange Salad

A blend of fresh salad greens tossed in our homemade Hawaiian vinaigrette with slices of juicy naval oranges, kiwifruit, and red onion. Topped with toasted pecans.

Tropical Rice Pacific

A unique combination of island seasoned long-grain white rice, pineapple chunks, julienne carrots, roasted almonds, and parsley.

Garden Salad

Fresh greens from the gardens with rustic ranch dressing and summer vegetables.

BEVERAGES

Paradise Iced Tea, Assorted Carbonated Beverages, Lemonade & Bottled Water. Beer & Wine Optional.

DESSERT

Assorted Fresh Baked Cookies, Ice Cream Bars & Popsicles.

Mexican Fiesta!

APPETIZERS

Chips and Salsa

Blue and yellow corn chips served with authentic salsa roja.

Bolitas

Delicately seasoned bite-size morsels of beef and pork in a mild pepper sauce.

Ruletas

Colorful bite-size tortilla spirals filled with beans, cheese, tomato, lettuce and peppers.

MAIN ENTREES

Taco and Fajita Bar

All the fresh fixings to build your own Mexican masterpiece: Tender chicken breast strips seasoned with our own blend of Mexican fajita spices and grilled with fresh colored peppers and onion; seasoned ground sirloin in roja sauce, shredded lettuce, diced tomatoes, black olives, green onions, sour cream, salsa, and guacamole. Served with flour tortillas.

Enchiladas con Queso

Corn tortillas filled with seasoned cheddar cheese and baked in a mild Nacho chili sauce.

Hamburgers/Cheeseburgers

Garden Burgers

Hot Dogs

SALADS AND OTHER SIDES

Ensalada Ensenada

Avocado, olives, tomatoes, red onion, peppers, and shredded head lettuce tossed in a Southwest Ranch dressing.

Traditional Spanish Rice

Long grain white rice simmered in an authentic tomato-onion sauce.

Poncho Villa Baked Beans

A unique combination of northern, garbanzo, and butter beans slow baked in a sweet, spicy sauce with fresh onions and brown sugar.

Cornbread Muffins

BEVERAGES

Iced Tea, Assorted Carbonated Beverages, Bottled Water and Lemonade. Beer & Wine Optional.

DESSERTS

Assorted Fresh Baked Cookies, Ice Cream Bars and Popsicles.

Texas Longhorn BBQ

APPETIZERS

Watermelon

Fresh sliced watermelon to make your mouth water.

Corn on the Cob

Finger Lickin' Good!

Basket Of Chips

Assorted bagged snack chips

MAIN ENTREES

BBQ Buffet

Smoked pork and beef brisket in BBQ sauce, served with sesame seed buns.

Classic Mesquite Quartered BBQ Chicken

Smothered in barbecue sauce and smoked to perfection.

Hamburgers/Cheeseburgers

Garden Burgers

Hot Dogs

SALADS AND OTHER SIDES

Dixie Cole-Slaw

Fresh diced cabbage and carrots tossed in our own homemade sauce. One bite of this classic southern salad will make even the die-hard northerner stand up and whistle Dixie!

Country Potato Salad

Country style potato salad garnished with bell and red peppers.

Lone Star BBQ Beans

Tender northern beans slow baked in molasses and BBQ sauce.

Fresh Corn & Black Bean Muffins

Garden Salad

Fresh greens and vegetables from the garden with rustic ranch dressing and croutons.

BEVERAGES

Iced Texas Sun Tea, Lemonade, Assorted Carbonated Beverages and Bottled Water. Beer & Wine Optional.

DESSERTS

Strawberry Shortcake & Assorted Fresh Baked Cookies



Prices will vary according to selection & group size.