

OLYMPIA PROVISIONS

FAMILY STYLE DINNER MENU

\$50/person before additions

FIRST COURSE

charcuterie included

OLYMPIA PROVISIONS CHARCUTERIE (included)
chef's selection of 5 styles of meats, house made pickles, mustard, bread

ARTISAN CHEESES (*optional / additional \$7/person*)

chef's selection of 3 cheeses, fruit preserves, crostini

CURED OREGON FISH BOARD (*optional / additional \$10 per person*)

pastrami lox, smoked whitefish salad, marinated mussels, brine cured sardines, seasonal ceviche *one week's noticed required, some items subject to change due to seasons

SECOND COURSE

one choice included

option to add additional salad, \$8/
person

SEASONAL MARKET SALAD

CAESAR SALAD

ROASTED LANROC PORK LOIN

French garlic sausage & herb stuffing

WHOLE ROAST CHICKEN

green garlic sauce verte

ASSORTED OP SAUSAGES

whole grain mustard

SLOW ROASTED FISH

garlic-dill crema

SMOKED PORK SHANKS

THIRD COURSE

two choices included

option to add additional main course
\$12/person

ROAST ASPARAGUS

preserved orange gribiche

SPRING RAPINI GRATIN

sweetheart ham, swiss

CRISPY SMASHED NEW POTATOES

creamy bacon-sherry vinaigrette

SIDES

two choices included

option to add additional side \$6/
person

FOURTH COURSE

one choice included

option to add additional dessert
\$8/person

OLYMPIA PROVISIONS CHOCOLATE SALAMI

black pepper shortbread, seasonal marmalade

OLIVE OIL POUND CAKE

seasonal fruit compote, whipped creme fraiche

BITTERSWEET CHOCOLATE TART

whipped cream, caramel sauce

HOUSE MADE ASSORTED COOKIE PLATTER

SEASONAL FRUIT SORBET

OLYMPIA PROVISIONS

CELEBRATION MENU

\$50/person before additions

for groups of 35-50, one-week advance notice required

FIRST COURSE

charcuterie included

OLYMPIA PROVISIONS CHARCUTERIE

chef's selection of 5 styles of meats, house made pickles, mustard, bread

ARTISAN CHEESES (additional \$7/person)

chef's selection of 3 cheeses, fruit preserves, crostini

SECOND COURSE

choose one

option to add additional salad, \$8/person

SEASONAL MARKET SALAD

CAESAR SALAD

THIRD COURSE

choose two

option to add additional main course, \$12/person

WHOLE ROAST PIG

additional \$10/person

CEDAR PLANK SUAVIE SPRING SALMON

additional \$10/person

LAMB OSSO BUCCO

additional \$15/person

NEW YORK STRIP LOIN ROAST

additional \$19/person

SIDES

choose two

option to add additional side \$6/person

ROAST ASPARAGUS

preserved orange gribiche

SPRING RAPINI GRATIN

sweetheart ham, swiss

CRISPY SMASHED NEW POTATOES

creamy bacon-sherry vinaigrette

FOURTH COURSE

choose one

option to add additional dessert, \$8/person

OLYMPIA PROVISIONS CHOCOLATE SALAMI

black pepper shortbread, seasonal marmalade

OLIVE OIL POUND CAKE

seasonal fruit compote, whipped creme fraiche

BITTERSWEET CHOCOLATE TART

whipped cream, caramel sauce

HOUSE MADE ASSORTED COOKIE PLATTER

SEASONAL FRUIT SORBET