

# 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

CURED OREGON SEAFOOD BOARD (optional / additional \$10/person)  
pastrami lox, smoked whitefish salad, marinated mussels, brine cured sardines, seasonal ceviche *\*one week's advance notice required*

ARTISAN CHEESES (optional / additional \$7/person)  
chef's selection of 3 cheeses, fruit preserves, crost

### SECOND COURSE

one choice included  
option to add additional  
salad, \$8/person

SEASONAL MARKET SALAD  
CAESAR SALAD

### THIRD COURSE

two choices included  
option to add additional  
main course \$12/person

ROASTED LANROC PORK LOIN  
French garlic sausage & herb stuffing  
WHOLE ROAST CHICKEN  
fermented green chili butter  
ASSORTED OP SAUSAGES  
whole grain mustard  
SLOW ROASTED FISH  
garlic-dill crema  
SMOKED PORK SHANKS

### SIDES

two choices included  
option to add additional  
side \$6/person

SMOKED CARROTS  
toasted almond, creamy bacon-sherry vinaigrette  
BROCCOLI GRATIN  
sweetheart ham, swiss  
ROASTED WINTER ROOTS  
sage salsa verde

### FOURTH COURSE

one choice included  
option to add additional  
dessert \$8/person

OLYMPIA PROVISIONS CHOCOLATE SALAMI  
black pepper shortbread, orange 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

#### 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

#### WHOLE ROAST PIG

additional \$10/person

#### CEDAR PLANK SUAVIE ISLAND TROUT

additional \$10/person

#### LAMB OSSO BUCCO

additional \$15/person

#### NEW YORK STRIP LOIN ROAST

additional \$19/person

### THIRD COURSE

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

#### SMOKED CARROTS

toasted almond, creamy bacon-sherry vinaigrette

#### BROCCOLI GRATIN

sweetheart ham, swiss

#### ROASTED WINTER ROOTS

sage salsa verde

### SIDES

choose two, option to add additional side \$6/person

#### OLYMPIA PROVISIONS CHOCOLATE SALAMI

black pepper shortbread, orange 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

### FOURTH COURSE

choose one, option to add additional dessert, \$8/person