

Catering Menu

Abby Walker: 541-397-0971

These Menus Are Just A Sampling Of What We Offer. We Can Customize To Your Liking.

Prices Per Person.

** All pricing is subject to 18% gratuity*



BREAKFAST

Complemented with one "Side"

Quiche \$16.25 Per Person (NEW)

With or without crust. Can be made into individual "cups". Can be made GF, Dairy Free, and Vegetarian.

Choices include -

Broccoli, Cheddar Cheese, Cherry Tomato, and Green Onion.

Spinach, Mushroom, and Parmesan.

Ham, Swiss Cheese, and Green Onion.

Breakfast Casserole \$16 Per Person

This Casserole includes: Hash Browns, Eggs, Cheese, Bacon & Green Pepper.

Breakfast Burrito \$15 Per Person

A large soft tortilla stuffed with Bacon, Sausage, Ham, Potato, Egg & Cheese. Salsa on the Side.

Breakfast Sandwich \$12.75 -

Choice of Bagel or Croissant. Choice of Sausage or Bacon. With Egg & Cheese.

Biscuits & Gravy \$11.50

Two Warm Buttermilk Biscuits with Sausage Gravy.

Assorted Pastries Spread \$12.25

Fresh donuts, muffins, mini cinnamon rolls, and an assortment of danishes.

Sides

Fresh Fruit
Homemade Apple Turnover
Yogurt w/Granola
Mini Bagel w/Cream Cheese
Loaded Hashbrowns



Coffee \$1.00 Juice \$2 (Apple or Orange)
Infused Water \$1.50

LUNCH

Any of our sandwiches or wraps can be made to "Veggie".

Sandwich or Wrap \$11.50 -

Our Fresh Made Sandwiches are served on Ciabatta Roll or a Wrap. Both Ciabatta Roll or Wrap come standard w/Ham, Turkey, Cheese, Fresh leafy greens, Fresh Sliced Tomatoes, house aioli, and a bag of chips.

Homemade Soup, Green Salad & Warm Bread Stick \$15.50

Your choice of ONE of the following Soups: Tomato, Chicken Noodle, Potato Bacon, Minestrone, or Creamy Mushroom and Spinach Tortellini.

Taco Bar Lunch \$15.75

One Soft & One Hard Shell per serving. Choice of Ground Beef or Shredded Chicken. Shredded Lettuce, Diced Tomato, Onion, Shredded Cheese, Sour Cream, Tortilla Chips & Salsa.

Street Taco \$14.75

Three Street Tacos per serving. Choice of Carnitas (Pulled Pork) or Shredded Chicken, Cilantro & Onions, Tortilla Chips & Salsa

Baked Potato Bar w/Green Salad \$15.25

Baked Potato, Chili, Butter, Sour Cream, Shredded Cheese, Chives. Served with loaded Green Salad with Ranch and/or Italian Dressing.

Grilled Teriyaki Chicken Bowl \$15.75

White Rice, Grilled Teriyaki Chicken Thigh, Oven Roasted Vegetables, Topped w/ Green Onion.

Greek Chicken Bowl \$15.75 (NEW)

Marinated Greek Chicken, Cucumber Salad, Tzatziki, Red Onion, Tomato. Served over Brown Rice or Quinoa.



Mediterranean Lunch \$16.75 (NEW)

Add Marinated Greek Chicken for \$18.50

Great Vegan/Vegetarian Option!

Chickpeas, Black Olives, Bell Peppers, Red Onion, Cherry Tomatoes, Cucumber, Creamy Hummus, Mediterranean Salad Dressing over a bed of brown rice. Served with Pita Bread.

Chipotle Lime Shrimp Bowls \$17.25 (NEW)

Can easily substitute Chipotle Chicken.

Bed of Brown Rice. Topped with Blackbeans, Cherry Tomatoes, Red Onion, Avocado, Cilantro, Green Onion, and Fresh Lime and Chipotle Lime Shrimp.

Edamame Peanut Crunch Salad - VEGAN \$16.75 (NEW)

Add Grilled Chicken Thigh for \$18.50

Crunchy, Savory, Perfectly Spicy.

Quinoa, Edamame, Shredded Red Cabbage, Kale, Carrot, Cilantro, Scallions, Roasted Cashews. Drizzles with Creamy Peanut Dressing.

Boxed Lunch (TO-GO) Options

Sandwich Boxed Lunch \$17.50

Coldcut Sandwich or Wrap, Deli Style Salad, Fresh Fruit, Cookie, Bag of Chips. Bottle of Water or Can of Soda.

Homemade Soup, Green Salad & Warm Bread Stick \$15.50

Your choice of ONE of the following Soups: Tomato, Chicken Noodle, Potato Bacon, or Creamy Mushroom and Spinach Tortellini.

Grilled Teriyaki Chicken Bowl \$15.75

White Rice, Grilled Teriyaki Chicken Thigh, Oven Roasted Vegetables, Topped w/ Green Onion.

Greek Chicken Bowl \$15.75

Marinated Greek Chicken, Cucumber Salad, Tzatziki, Red Onion, Tomato. Served over Brown Rice or Quinoa.

Mediterranean Lunch \$16.75 (NEW)

Add Marinated Greek Chicken for \$18.50

Great Vegan/Vegetarian Option!

Chickpeas, Black Olives, Bell Peppers, Red Onion, Cherry Tomatoes, Cucumber, Creamy Hummus, Mediterranean Salad Dressing over a bed of brown rice. Served with Pita Bread.



Edamame Peanut Crunch Salad - VEGAN

\$16.75 (NEW)

Add Grilled Chicken Thigh for \$18.50

Crunchy, Savory, Perfectly Spicy.

Quinoa, Edamame, Shredded Red Cabbage, Kale, Carrot, Cilantro, Scallions, Roasted Cashews. Drizzled with Creamy Peanut Dressing.

APPETIZERS

This is just a sample of what we offer and can be customized to your liking. Prices Per Platter.

*Platters come in 3 sizes and serve an adv of
Small 10-20 / Medium 20-30 / Large 30-40*

Meatballs (Local Favorite)

Teriyaki or Sweet & Sour

\$70 \$90 \$105

Colossal Fresh BBQ Chicken Wings/Drumsticks

Did we say Colossal and Fresh? Yes, We Did! These plates are huge and fresh.

\$130 \$155 \$175

Caprese

Can be Served on Bruschetta or on a Skewer

Mozzarella Cheese, Fresh Tomato & Basil

\$55 \$75 \$95

Smoked Salmon Spread

Served w/Bread. Garnished with Fresh Lemon and Dill

\$80 \$100 \$115

Warm Shrimp Dip W/Bread

Shrimp in every Bite. Served w/Baguette Bread

\$110 \$130 \$150

Bacon-Wrapped Almond Stuffed Dates

No Explanation Needed Here. Just Yummy!!

\$95 \$120 \$145

Sausage Stuffed Mushrooms

Made with Sausage, Cream Cheese, Garlic, Breadcrumbs, Parmesan Cheese & Spices.

\$90 \$115 \$140

Mini Sandwich and Pinwheel Platter

Variety of mini sandwiches and pinwheels.

\$105 \$125 \$145

Pulled Pork Pockets

Our Seasoned Pulled Pork w/BBQ Sauce baked in a Pastry Puff Pocket.

\$100 \$115 \$140

BBQ Chicken Kabobs

On a skewer with Pineapple, and Red Onion.

\$90 \$110 \$130

Veggie Cheese Ball

Cream Cheese and fresh veggie ball. Served with pretzels, and pita chips.

\$65 \$85 \$105

Tomato Basil Squares

Fresh Roma Tomato sprinkled w/Chopped Fresh Basil & baked to perfection on Pastry Puff.

\$70 \$90 \$110

Boards/Platters

Every board will offer the most fresh and local ingredients available. Let our creativity shine here. Each board can be portioned into individual cups, or offered as a "grazing table" if you wish to choose a few.

Charcuterie boards come in 3 sizes and serve an adv of

Small 10-20 / Medium 20-30 / Large 30-40

Fresh Vegetable

Assortment of Fresh Vegetables and dips.

\$95 \$115 \$135

Fresh Fruit

Variety of Fresh & Colorful Fruit.

\$110 \$130 \$150

Meat & Cheese

A variety of Meats & Cheeses served with Crackers and Spreads to Pair Delightfully

\$130 \$160 \$190





DINNER

Entrees

Entrees come with Three Sides and a Dinner Roll w/ Butter These Menus Are Just A Sampling Of What We Offer. We Can Customize To Your Liking. Prices Per Person.

✧ **Slow Roasted Prime Rib** \$32.95

This Prime Rib speaks for itself "YUM"!

✧ **Tri Tip** \$23.95

Seasoned & Cooked to Perfection with just the right amount of Spice.

✧ **Chicken Cordon Bleu** \$24.95

Boneless Skinless Chicken Breast, Stuffed with Sliced Ham and Swiss Cheese covered with Seasoned Bread Crumbs. Baked and served with Honey Mustard on the side.

✧ **Oven Roasted Chicken Breast** \$22.95

Boneless Skinless Chicken Breast lightly breaded and baked.

✧ **Baked Salmon** \$25.95

Oven Baked Salmon, Topped with our Creamy Dill Sauce.

✧ **Baked Halibut** \$24.95

Oven baked, lightly seasoned Halibut. Served with lemon and tartar sauce.

✧ **Seasoned Pulled Pork** \$21.95

Whole Pork cooked for hours until tender. Pulled by Hand. Served w/ House BBQ Sauce on Side

Baked Potatoes

Served with Butter, and Sour Cream.

Hot Sides

Al a carte - \$4.25 per person

Basil Baby Reds

Topped with Herbs and Spices.

Baked Beans

A Trio of Beans immersed in a Sweet Smoky Hickory Sauce & Slowly Cooked



Oven Roasted Medley of Fresh Veggies

A variety of fresh vegetables seasoned and roasted to perfection.

Baked Mac and Cheese

With buttery crispy crackers on top.

Loaded Mashed Potato

Butter, Sour Cream, Bacon, Chives.
No Gravy Needed.

Cold Sides Al a carte - \$3.75

Healthy Green Salad

Fresh Greens Tossed w/Fresh Vegetables

Orange or Strawberry Spinach Salad

Tender Spinach Leaves Tossed w/ Sweet Mandarin Oranges or Sliced Fresh Strawberries, Feta Cheese, Craisins served w/Cobblestone House Dressing on Side*

Coleslaw

Fresh Shredded Green, Red Cabbage & Carrots Mixed w/ Coleslaw Dressing

Potato Salad

Everyone's Favorite.

Pasta Salad (Local Favorite)

A Trio of Rotini, Herbs, Black Olives, Bell Peppers, Tossed with Italian Dressing

Broccoli Salad

Fresh Chopped Broccoli Florets, Honey Roasted Nuts, Craisins Red Onion Tossed in our Creamy Poppyseed Dressing.

Vegetable Medley Salad

A Medley of Fresh Seasoned Vegetables Tossed w/ Italian Dressing*

Macaroni Salad

Salad Macaroni, Boiled Eggs, Pickle, Onion, Bacon mixed with Cobblestone Special Sauce



ITALIAN CUISINE

(This is just a sample of what we offer and can be customized to your liking.)

Served with Green Salad and Garlic Bread.

Lasagna \$20.50

This Lasagna can be made traditionally w/sausage or Vegetable Lasagna
2 Sizes available, Half Pan (serves 9) Full Pan (serves 18)

Fettuccini Alfredo \$18.95

Add \$4.50 for Chicken or Shrimp

Pesto Pasta \$16.95

House Made Pesto Sauce Tossed in Penne Pasta, with fresh cherry tomatoes and feta cheese.
Add \$4.50 for Chicken or Shrimp Per Person

MEXICAN CUISINE

Taco Bar \$19.95

Two Soft & One Hard Shell per serving: Choice of
Carne Molida (Ground Beef) or Pollo (Shredded Chicken), Refried Beans, Spanish Rice,
Shredded Lettuce, Diced Tomato, Onion, Shredded Cheese, Sour Cream, Tortilla Chips & Salsa

Street Taco \$18.95

Three Street Tacos per serving. Choice of Carnitas (Pulled Pork) or Pollo (Shredded Chicken),
Cilantro & Onions, Lime, Refried Beans, Spanish Rice, Tortilla Chips & Salsa

DESSERT

\$4.00 Per Serving

Sopapilla Cheesecake Treats

Cream Cheese Filling between Pastry
Squares. Topped with Butter, Cinnamon
sugar Mixture and Baked to a Golden
Brown

Pineapple Upsidedown Cake

Fluffy cake with tart pineapple bits, topped
with a Maraschino Cherry.

Cobblestone Brownies

(Everyone's Favorite)

Brownie Trifle

Layers of Chocolate Mousse, Cobblestone Brownies and Fresh Whip Topping. A sprinkle of Shaved Chocolate to finish it off. Served in Individual Cups

Milk and Cookies

Assorted Cookies served with chilled milk.

Apple Crisp

Sugar & Cinnamon Sprinkled Apples topped with an Oatmeal Crust. Served with Fresh Whipped Topping

Lemon Bars

Homemade Lemon Custard on a Graham Cracker Crust. Add a dollop of Fresh Whipped Topping & Fresh Raspberry

Peach Cobbler

Juicy Peaches with a Biscuit Topping baked until Golden Brown. Served with Fresh Whipped Topping

Ask About your Favorite Sweets!!

Let us know if you would like one of your Favorite Sweets Prepared Special for you!!!

** All pricing is subject to 18% gratuity*

** Pricing is subject to change based on market price.*



Berry Trifle

Layers of Angel food Cake, Berry Sauce topped with fresh berries, Whip Topping, topped with fresh mint, Served in Individual Cups