



PASTA BAR

\$16 per person / additional pasta \$4 pp

Pasta bar includes house garden salad with Italian vinaigrette, fresh breadsticks brushed in butter & choice of pasta

CREAMY MAC & CHEESE

With aged Tillamook cheddar, smoked Gouda and pepper-bacon

TORTELLINI WITH CREAMY PESTO

House made pesto with parmesan, garlic & basil

RED PEPPER RAVIOLI

Stuffed with selection of fine seasonal cheeses lathered in creamy red pepper sauce

CHICKEN FETTUCINE ALFREDO

Grilled chicken with scratch made Alfredo garnished with fresh parsley

RUSTIC TUSCAN LINGUINE

With smoked Chicken, Sun Dried Tomatoes & Vin Blanc

SUPER SANDWICHES

\$15 per person / Additional sandwich can be added for \$3 per person

Includes choice of salad, side and two types of sandwiches

{Salad}

CLASSIC GARDEN SALAD

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressings with creamy buttermilk garlic

NW SUMMER SALAD

Organic spinach with fresh strawberry and sliced apples topped with feta cheese tossed with lemon poppy seed vinaigrette



ITALIAN CASEAR SALAD

Romaine lettuce, shredded parmesan, garlic croutons tossed in creamy Caesar dressing

{Sides}

PASTA SALAD

With tomatoes, olives, parmesan, basil tossed in tangy vinaigrette

FRESH FRUIT

Seasonal fruit assortment

BAKED MAC & CHEESE

With aged Tillamook cheddar, smoked Gouda and pepper-bacon

{Sandwiches}

HAM & CHEESE

Sourdough buns, cheddar cheese, seasoned with garlic butter

CAESAR CLUB

Black forest ham, turkey, bacon, tomato and crisp Caesar salad

TURKEY BLT

Served on herb rolls, with Swiss, bacon, turkey breast & lettuce

ITALIAN SUBS

Genoa salami, pepperoni, caramelized onions, shredded parmesan, & basil aioli

MINI RUEBEN

Pastrami, sauerkraut & Russian dressing

ALL-AMERICAN BBQ

\$26 per person

Menu includes fresh rolls, choice of two sides & two proteins

{Sides}



MAC & THREE CHEESE

With Smokey gruyere, Tillamook cheddar, & Fontina topped with pepper bacon and Goldfish cracker crumbles

CLASSIC HOUSE COLESLAW

Traditional slaw with crisp greens and poppy seed dressing

SMASHED RED POTATOES

With garlic, freshly chopped parsley & topped with parmesan

CORN ON THE COB

Grilled and brushed butter and chili powder

BAKED BEANS

Baked with maple bacon & house spice recipe

{Proteins}

GRILLED BBQ CHICKEN

Mesquite smoked chicken grilled to perfection with house-made rub

BOURBON CAJUN CHICKEN WINGS

Seasoned with Cajun herbs and topped with a bourbon glaze

TEXAS PULLED PORK

Slow smoked pork butts and hand pulled

ST. LOUIS SPARE RIBS

Slathered with house made sweet & smoky BBQ sauce

HATTER'S GREATEST HITS

\$20 per person /Additional entrée additional \$4

Menu includes choice of salad, two starches & entrée

{Salads}

CLASSIC GARDEN SALAD

Mixed greens topped with shaved carrots, cherry tomatoes and herb croutons dressings with creamy buttermilk garlic



NORTHWEST SUMMER SALAD

Organic spinach with fresh strawberry and sliced apples topped with feta cheese tossed with lemon poppy seed vinaigrette

ITALIAN CASEAR SALAD

Romaine lettuce, shredded parmesan, garlic croutons tossed in creamy Caesar dressing

{Starch}

GARLIC MASHED POTATOES

Garlic herbed Yukon gold mashed potatoes

RICE PILAF

With toasted almonds, mushrooms, & scallions

DIRTY ORZO RICE

Orzo pilaf with medley of red peppers scallions and andouille sausage

{Proteins}

CHICKEN MARSALA

Tender boneless breast sautéed with mushrooms served in a Marsala wine cream sauce

ROASTED RED PEPPER CHICKEN

Chicken tenderloins braised in red pepper cream sauce, sweet onions, with a touch of garlic & white wine

GRILLED FRESH SALMON or COD

With your choice of accompaniment: a. Simply grilled with lemon dill butter served atop cucumber pepper slaw with cilantro b. Blackened Cajun topped with lemon & c. Basil buerre blanc