

ALL DAY MEETING PACKAGES all include coffee, tea, sparkling water, assorted sodas and fresh juices

DOT'S CONTINENTAL 60.

BREAKFAST

Seasonal fresh fruit
Fresh baked dahlia pastries
Dahlia house loaf and preserves
House made granola and yogurt

LUNCH

~Build your own dahlia bakery sandwiches~

Roast beef, bavarian meats Ham, herb

Artisan cheeses

Fresh seasonal vegetables

Assorted condiments

Lola's yellow split pea soup or tom's tasty to-
mato soup

Baby lettuces with lemon dressing or

Tim's cascade potato chips

Fresh baked dahlia cookies

AFTERNOON SNACK

Fresh fruit and crudité

Spiced cashews

Rub with love popcorn

LOLA CONTINENTAL 65.

BREAKFAST

Fresh dahlia pastries or toast with preserves
Fresh fruit and seasonal vegetables
Artisan cheeses
Sliced meats

LUNCH

~Lola's kebab bar, choose 2 per person~

Wild salmon, herbed caper relish

Anderson lamb, caramelized garlic red wine glaze

Washington chicken, yogurt, dill

Berkshire pork, honey~harissa

Squid, crushed chili, chermoula

Haloumi cheese, turkish fig, organic saba

Wild mushrooms, onion relish

Jackie's greek salad

House made spreads with warm pita

Dahlia bakery mini desserts

AFTERNOON SNACK

Fresh fruit and crudité

Spiced cashews

Rub with love popcorn

LOUIS CONTINENTAL 68.

BREAKFAST

House cured gravlax, chive cream cheese,

Dahlia house loaf and preserves
Hard boiled eggs
House made granola and greek yogurt

LUNCH

~Lola's gyro bar~

House made falafel

Grilled chicken or roasted lamb

Tomato relish

Shredded romaine

Tahini yogurt or tzatziki

Red pepper spread

Cabbage slaw

Warm grilled pita

Tabouleh salad or Jackie's greek salad

AFTERNOON SNACK

Fresh fruit and crudité

Spiced cashews

Rub with love popcorn

BREAKFAST

 includes coffee, tea, sparkling water, assorted sodas and fresh juices

CONTINENTAL

\$27 per person

Standard

Seasonal fresh fruit

Fresh baked dahlia pastries

Dahlia house loaf and preserves

House made granola and yogurt

Lox

House cured gravlax, chive cream cheese, tomatoes, Hard boiled eggs, capers, red onion, rye ficelle Toast with preserves

House made granola and Greek yogurt.

Greek

Manouri Cheese and Honey Pie, Olives,

Dried Fruit Soaked in Wine Pastries Yogurt

and Fresh Fruit.

HOT BREAKFAST

\$31 per person

Served with fruit, yogurt, granola, house made maple sausage, and smashed garlic fried potatoes

Substitute bacon for 1.50 per guest

Add bacon for 6\$ per guest

Choose from the following

SEASONAL SCRAMBLE

Seasonal Ingredients, Scrambled with Organic Eggs.

ROASTED VEGETABLE FRITTATA

Eggs, Seasonal Vegetables, and Cheese, Baked.

JACKIE'S STRATA

Savory Bread Pudding with Cheese, Sausage, and Vegetables.

CINNAMON ORANGE BIOCHE FRENCH TOAST.

With Vanilla Mascarpone and Maple Syrup

DISPLAYED PLATTERS

Priced per guest

Pastries

Preserves, Honey, and Butter

\$5

Seasonal Fruit Plate

\$4.25

House Made Gravlax

chive cream cheese, tomatoes, capers, red onion, rye Ficelle

\$9

Greek Cheeses

Honey and dried fruit

\$6.50

Ala carte Breakfast:

House made maple sausage \$6

Bavarian meats bacon \$6

Eggs, scrambled or hard cooked \$3

Smashed garlic fried potatoes \$5.25

Dahlia pastries \$4.50

House made granola \$3

Greek yogurt \$3.50

Toast and preserves \$4.25

LUNCH BUFFETS

Hot or Cold Sandwich Bar

served with Choice of soups, tomato or yellow split pea, Tim's potato chips, green salad, and assorted desserts

Choose 3

Cold \$30

Roasted beef, harissa aioli, pepper-jack, on white bread

Seasonal roasted squash, white cheddar and caramelized onion, baguette

Turkey, ranch, kasseri, on Whole Wheat

Bacon Lettuce and tomato, on potato bread

Hot \$32

Portabella mushroom, kasseri cheese, white bread

Ham, green bay cheddar, diced roasted peppers, house loaf

Hot Beef, gruyere, caramelized onion, Baguette

Tomato, Beechers flagship with pesto on, whole wheat

Turkey, aged sheep's cheese, Greek ranch, House loaf

Kebab Bar

\$38

kebab Bar is accompanied by smashed fried potatoes Jackie salad, and assorted desserts

Choose 3

Wild salmon, herbed caper relish

Anderson lamb, caramelized garlic, red wine glaze

Washington chicken, yogurt, dill

Berkshire pork, honey-harissa

Squid, crushed chili, chermoula

Halloumi cheese, turkish fig, organic saba

Wild mushroom, onion relish

Gyro Bar

\$40

these Greek pita wraps are accompanied by tabouleh salad and oregano fries, along with other traditional garnishes.

Chose 2

House made falafel

Spiced Grilled chicken

Accoutrements for Gyros:

Red Pepper harissa

Shredded romaine

Tzatziki

Chopped tomato and cucumber

Cabbage slaw

Warm griddled pita

Desserts

Desserts for Lunch buffets are an assortment of bite sized pastries, cookies, and tarts.

HORS D'OEUVRES (Priced per Guest)

\$4.50

Stuffed Endive Leaves

*Moroccan Carrot Salad with Caraway
(V, GF)*

*Goat Cheese and Red Pepper
(V, GF)*

*Spiced Beef with Walnut
Taratore
(GF)*

Lola Catering deviled eggs

*Stuffed with Egg Yolks, Kalamata Olives
and Dill
(Vg, GF)*

Crispy Pita Chips or Crostini

**Goat Cheese and
Red Pepper (VGN)**

**Marinated beets, Fava
Skordalia, fennel, cilantro,
nigella.(VGN)**

**Grilled octopus
(rotates seasonally)**

**Salmon salad with red pepper
and garlic sauce.**

**Spiced Beef
with Walnut Taratore.**

\$5

Dolmades with Tzadziki

Keftedes

*Lamb and Pork Meatballs with Greek To
mato Sauce*

Stuffed Mushroom:

*Mushroom and Red Pepper with Feta,
(veg)*

*Merguez Sausage and Kefalograviera
Cheese*

Lola Spreads

with Freshly Griddled Pita \$5.50

Tzadziki

Olive and Fig

Cauliflower and Anchovy

Skordalia

Red Pepper Harissa

Kopanisti

Kebabs \$6.50

Chicken with yogurt dill

Lamb with red wine garlic

Pork with Honey Harissa

Squid with green chermoula

Salmon with caper salza verde

\$8

Mini Crab Cakes

with Harissa Aioli

House Made Merguez Sausage Links

Harissa Spiced Lamb and Pork Sausage

Baked Oysters:

Tomato, Olive and crispy shallot

or

Greens, herbs, ouzo, kasseri cheese

Ala Carte Dinner Options

-Salads-

*Served either as family style or individually plated
(Pick 1)*

*Neuwaukum Farm's Cabbage and Parsnip Salad
with Toasted Walnuts, and Cumin Yogurt Dressing*

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*Artisan Lettuce Salad
with Manouri Cheese, Toasted Pine Nuts,
and Harissa Vinaigrette*

~

*Bitter Greens with Candied Pistachios, Carob Syrup,
Feta, and Lemon Vinaigrette*

-Sides-

*Served either as family style or individually plated
(Pick 2-3)*

Braised Chickpeas with Roasted Celeriac

~

Grilled Nelson Carrots with Coriander Yogurt and
Shaved Fennel

~

Roasted Parsnips with Herbed Yogurt, Confit Garlic,
and Ras el Hanout

~

Braised Fennel with Chermoula

~

Roasted Sweet Potatoes with Pomegranate Molasses,
and Myzithra

~

Plaki with Local Beans

~

Smashed Fried Potatoes with Sea Salt and Oregano

~

Roasted Delicata with Pomegranate and Pine Nuts

-Mains-

*Served either as family style or individually plated
(Pick 2-3)*

Spice-Rubbed Chicken with Hazelnut Gremolata

\$58

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Feta Brined Chicken with Fig Jus

\$58

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Grilled Salmon with Olive~Oregano Salsa Verde

\$62

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Seared Black Cod with Skordalia

\$68

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Moroccan Spiced Hanger Steak with Fennel Jus
and Fried Shallots

\$68

~

Harissa Rubbed Coulotte Steak with Romesco

\$68