



CATERING MENU

APPETIZERS serves 10-15 people

Seasonal Veggie Tray -~~\$~~35 with hummus & buttermilk ranch

Seasonal Fruit Tray -~~\$~~35

Buttery Breadstick Bites -~~\$~~25 with parmesan & a trio of dipping sauces

Kettle Chips & Housemade Sour cream & Onion Dip -~~\$~~15

Bacon Maple Peanuts -~~\$~~20

SALADS serves ~10 people

Portland Caesar -~~\$~~25 Fresh cut romaine lettuce, housemade creamy garlic dressing, housemade croutons, fresh grated parmesan, cracked pepper and lemon wedges

Greek Veggie Lover Salad -~~\$~~30 Baby Spinach, red onions, tomatoes, kalamata olives, pepperoncinis, feta cheese, fresh dill, cracked pepper and housemade creamy balsamic dressing

PIZZAS

Pizzas are all 16" handmade thin crust sourdough with a housemade red sauce base and shredded whole milk mozzarella.

12 small shareable slices serves 4-5

Whole pizzas only, please no ½ & ¼ splits.

Classic Cheese -~~\$16~~

Classic Pepperoni -~~\$20~~

Hawaiian Style -~~\$21~~ w/smoked ham & fresh pineapple

Pulehu Margherita ~~\$21~~ w/grape tomatoes & fresh pesto

Meat Lover -~~\$25~~ w/pepperoni, Kielbasa sausage, bacon, fresh parmesan & garlic

Greek Veggie Lover -~~\$25~~ w/grape tomatoes, red onions, pepperoncinis, Kalamata olives, feta cheese & fresh dill.

BEVERAGES

By the Pitcher

Fresh squeezed lemonade -~~\$10~~

Crater Lake Rootbeer -~~\$10~~

Shirley Temple -~~\$8~~

Unsweetened Iced Tea -~~\$8~~

Coke/Diet Coke/Sprite/Mt Dew -~~\$6~~

Rootbeer or Shirley Temple Float Bar for 10 -~~\$40~~

With Vanilla Ice cream, Sprinkles, Maraschino Cherries, Whipped Cream