



CATERING MENU

PLATTERS, SNACKS & DIPS

5 To 7 Selections for heavy Hors D' Oeuvres
10 person minimum per item

PLOUGHMAN'S PLATTER \$3.95

Cured meats, assorted cheeses, toasted baguette, pickled vegetables, stone ground mustard

CARAMELIZED ONION & DUNGENESS CRAB DIP \$4.95

Goat Cheese, parmesan cheese, Dungeness crab, sweet onions, toasted baguette

LOX & SMOKE SALMON PLATTER \$4.95

Cured lox, smokes salmon cream cheese, thin slice, Bermuda onion, capers, toasted baguette

MINI SAUSAGE ROLLS \$3.95

Pork and beef sausage wrapped in puff pastry. HP sauce and stone ground mustard

AVOCADO DEVEILED EGGS \$3.95

Lime, garlic, jalapeño, cilantro, smoke paprika

HOT CORN & BACON DIP \$3.95

Cream cheese, cheddar cheese, bacon, sweet corn, green chiles, toasted baguette

FRUIT & CHEESE PLATTER \$3.95

Assorted melon, berries, fruit, assorted cheeses, toasted baguette, yogurt sauce

VEGETABLE CRUDITE PLATTER \$3.95

Assorted root vegetables, pickled vegetables, cucumber, tomato, ranch dressing

BANGERS & MASH \$3.95

English sausage, Caramelized onions, Yukon Gold mashed potatoes, house-made beef gravy



DRINK MENU

SODA or JUICE @ 3.99/EA

CRAFTED SODA (12 OZ GLASS BOTTLE) SUBJECT TO AVAILABILITY

Triple-Cola, Dad's Rootbeer, Dad's Diet Root Beer, Cock-n-Bull Ginger beer (Non-alc), Cock-n-Bull Diet Ginger beer (Non-alc), Americana Huckleberry, Americana Honey Cream, Americana Cherry Cola, Boylin Black Cherry, Bedford's Orange Cream

COKE PRODUCTS (20 OZ. PLASTIC BOTTLE)

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Fanta Strawberry, Barq's Root Beer.

JUICE (12 OZ PLASTIC BOTTLE)

Apple, Orange, Cranberry-Raspberry-Apple

WATER @ 3.49/EA

Nestle Pure Life, San Pellegrino

SAVORY PIES

\$10.99 PER PERSON

Served with mashed yukon gold potatoes, sweet cream butter, sour cream, sea salt, white pepper and rose mary beef gravy
Loaded: Tillamook Cheddar Cheese, sour cream, scallions, crisp applewood smoked bacon add \$0.99

STEAK & MUSHROOM

Steak, mushroom, ale and beed gravy

CHICKEN & HATCH GREEN CHILE

Chicken breast, hatch green chiles, corn, black beans, poblano peppers, corn masa top

CURRY LAMB

Braised lamb, potatoes, peas, carrots, traditional Indian curry

CLASSIC SCOTTISH

Ground beef, oats, traditional seasonings

TILLAMOOK MAC AND CHEESE

Elbow macaroni, melted four cheese sauce, herbed breadcrumb topping

CHICKEN

Chicken breast, peas, carrots, and corn in a rosemary sauce

GUINNESS IRISH STEW

Beef marinated in Guinness beer, potato, carrot, onion, savory beef gravy

SHEPHERDS

Ground beef, onion, peas, carrots, mashed potato top

SAUSAGE ROLL

Pork and beef sausage wrapped in puff pastry. HP sauce and stone ground mustard

CHILI & SALADS

\$6.95 PER PERSON

BEEF & BEAN CHILI

Ground beef, pinto beans, garlic, onion, celery, bell, pepper, tomato, green chile

MINTED PEA & BACON

Petite peas, red onion, water chestnuts, bacon, mint sour cream dressing

SUNBLEST BROCCOLI SLAW

Shaved broccoli, carrot, cabbage, dried cranberries, sunflower seeds, sweet and tangy vinaigrette

CLASSIC CAESAR SALAD

Cris romaine leaves, parmesan cheese, croutons, garlic-anchovy vinaigrette

CAPRESE SALAD

Cherry tomatoes, Ciliegine mozzarella, chiffonade basil, balsamic vinaigrette

SWEETS

\$7.99 PER PERSON

AMARETTO CRÈME BRÛLÉE

Crackling sugar crust, honey vanilla egg custard

CHERRY BERRY PIE

Tart cherries, marionberries, wild blueberries, poppy seed shortcake top

APPLE PEACH COBBLER

Brown sugar spiced apples and peaches, struesel oat topping

Chocolate Banana
Bread Pudding Pie

Chocolate cinnamon custard, Ghirardelli chocolate chips, banana

10 person minimum; groups of less than 10 please go to www.premiermeatpies.com/menu for online ordering. Add 3% processing fee for credit card purchases. Confirmation must be received 3 business days prior to event. Short notices please contact us, most menu items available with 24 hour notice.