

PORTERHOUSE

meat market, deli, catering

Dinner Menu

Wedding & Corporate Buffet Sets

All prices are per person

Some items may be seasonally adjusted



Beef wellington with mushroom duxelle in puff pastry ~ \$26.95

Served with honey orange glazed baby carrots, roasted red potato, organic spring mix salad and artisan bread. For assurance of quality, this meal is reserved for smaller groups of 25 or less.

Prime rib dinner with a jus & horseradish, slow smoked on our grill ~ \$19.95

Served with garlic mashed red potatoes, citrus green beans, house salad and artisan breads.

Southwestern tri tip dinner ~ \$15.95

Served with warmed Southwestern black bean salad, green salad with tortilla strips and artisan breads.

Smoke roasted whole luau pig ~ \$14.95

Served with a tropical fruit salad display, rice with veggies, house salad and rolls; 100 person minimum.

Please visit us online www.porterhousemarket.com or call us at 938-1441

BBQ chicken quarters classic ~ \$12.95

Served with our own potato salad, coleslaw, BBQ beans and rolls.

BBQ pulled pork ~ \$14.95

Served with our own potato salad, coleslaw, BBQ beans and rolls.

Five layer beef lasagna with Italian sausage or all vegetarian ~ \$12.95

Includes our hand tossed Caesar salad with fresh made croutons and French bread with garlic butter.

Mediterranean beef flank steak ~ \$15.95

Stuffed with spinach, feta cheese, red bell and mushrooms. Served with our hand tossed Caesar salad, tortellini pasta salad and artisanal breads.

Glazed Kurobuta Ham (Idaho's Snake River Farms) carving station ~ \$15.95

Served with parmesan and shallot scalloped potatoes, honey orange glazed carrots, house salad and rolls.

Oven roasted turkey breast carving station ~ \$14.50

Includes our traditional mashed potatoes, gravy, seasonal veggies and roll

Chicken breast picatta in our own lemon caper sauce over rice pilaf ~ \$14.95

Includes a chopped romaine salad with our creamy basil dressing and artisan breads.

Apple, raisen and almond stuffed chicken breast served over wild rice ~ \$16.95

Paired elegantly with our organic spring mix, raspberries, goat cheese, a raspberry vinaigrette, and bread.

Artichoke and parmesan stuffed chicken breast with alfredo sauce ~ \$15.95

Accompanied by our hand tossed Caesar salad, warm five-P's pasta salad and artisan breads.

Maple brined pork loin stuffed with our farmhouse raisin chutney ~ \$16.95

Red mashed potatoes, gravy, stuffing, a seasonal veggie and bread.

Wild Alaskan salmon poached with our lemony-dill butter sauce ~ \$18.95

Served with rice pilaf, organic spring mix with raspberries and goat cheese, artisan breads.

Wild Alaskan Halibut baked with our creamy parmesan sauce ~ \$26.95

Served over a bed of pesto orzo & paired with a seasonal veggie, our Caesar salad and artisan breads.

May the joy of the season last all year long!

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