



# EVENT CATERING MENU

## **Smoked Tri-Tip and Chicken Buffet**

**\$35 per person**

**\$30 per person (Tri-tip only)**

### **Main Dish:**

Premium Tri-Tip, marinated and smoked in-house, carved to order

Smoked Chicken Drumsticks, marinated in-house and finished with BBQ Sauce

**\*Vegetarian and Gluten Free Options Available for this Buffet with Advanced Notice**

### **Accompaniments:**

Garlic Mashed Potatoes

Roasted broccoli tossed with olive oil and herbs

Candied carrots cooked in cast iron

Artisan bread rolls

Green Salad Bar with fresh spring mix lettuce, carrot, beet, sunflower seeds and an assortment of dressings

**Dessert:** Select one from the following options:

- Assorted Cheesecake
- Lemon Meringue or Key Lime Pie (additional flavors available)
- Gluten Free Option: Flourless Chocolate Torte

## **Hot Sandwich Buffet / \$20 per person**

### **Main Dish:**

Guests enjoy two sandwich options: Smoked Chicken or Sliced Roast Beef in Au Jus. Served with toasted Brioche and Telera rolls, and a selection of toppings including garlic-basil aioli and horseradish sauces, pickled slaw, Italian-style Pico, cheeses, and fresh spring mix lettuce.

**\*Vegetarian and Gluten Free Options Available for this Buffet with Advanced Notice**

### **Accompaniments:**

House-made Northwest Potato Salad **or** Mediterranean-style Pasta Salad

**Green Salad Bar:** fresh spring mix lettuce, carrot, beet, toasted sunflower seeds and an assortment of dressings

**Dessert:** Assortment of cookies or brownies (group choice)

## **Appetizer Buffet / \$18 per person (20-50 Guests)**

### **Main Appetizer:**

Choose two gourmet sliders from the following options:

- **The Italian** – Salami, pepperoni, black olives, pepperoncini and garlic-basil spread
- **The Veggie** – Shredded beets, goat cheese, toasted walnuts, roasted garlic and garlic-basil spread
- **The Chicken Pesto** – Smoked chicken, tomato, fresh mozzarella, and pesto. (Sub with basil and extra mozzarella for a veggie option)
- **The Beef** – House-smoked Cross-Rib roast, pickled jalapeno and cheddar with horseradish

### **Accompaniments:**

**Hummus and Artichoke Dip Tray:** Includes a variety of fresh veggies, sliced baguette, pickled onions, and olives, served with two house-made dips.

**Artisan Cheese Platter:** Large selection of gourmet cheeses, crackers and olives.

## **Appetizer Trays:**

*Trays are available in three sizes to meet your needs: Small serves approximately (25) guests, medium serves approximately (60) guests, large serves approximately (100) Guests*

**Hummus and Artichoke Dip Tray:** Includes a variety of fresh veggies, sliced baguette, pickled onions, and olives, served with two house-made dips.

**\$90 /\$210 /\$340**

**Vegetable Tray:** Large array of fresh and pickled vegetables served with Ranch and Blue Cheese dipping sauces.

**\$80 /\$190 /\$300**

**Fresh Fruit and Nut Platter:** Includes an array of fresh, seasonal fruit, berries and gourmet candied nuts.

**\$90 /\$210 /\$340**

**Artisan Cheese Platter:** Large selection of gourmet cheeses, crackers and olives.

**\$120 /\$250 /\$375**

**Meat and Cheese Platter:** Large selection of artisan cheeses, deli meats (turkey, ham, salami, roast beef or special requests to order), olives, assorted crackers and breads, and a variety of condiments.

**\$140/ \$275 / \$390**

**Slider Platters:** Choose two of the following slider options: Italian, Veggie, Chicken Pesto or Beef.

**Available in Small and Medium tray sizes for groups of up to 50 guests.**

**(Veggie options can be added in addition to meat options as requested)**

**\$140 /\$275**

## **Private Bar Service for Groups:**

4 Spirits Distillery hosts a variety of private bar set up styles for groups and events. Spirits tastings are always offered to guests as a special perk of hosting your event at our distillery.

**Full Bar:** (beer, wine and cocktails)

**Limited Bar:** (beer and wine with optional signature cocktail)

Private Bar set up in our event space requires a minimum of 30 guests, and a minimum purchase of \$250. We do not charge a set up or bartending fee.

If your group is smaller or if you would like access to our extensive cocktail menu, your guests may order drinks from our main bar in the front tasting room. The main bar is fully stocked with specialty items, and specializes in craft cocktails along with local beers on tap. Prices at the main bar vary based on the drink ordered, and are not eligible for a standard event drink ticket.

### **Standard Event Bar Service Includes:**

- Selection of local and regional craft beer: Typically includes an IPA, Pale Ale, and Pilsner
- Domestic Beer: Bud Light and Budweiser
- Eola Hills Wines: Pinot Noir and Pinot Gris
- Full selection of craft spirits produced at Spirits Distillery (Whiskeys, Rums, Gin, Vodka), along with assorted bar mixers, juices and sodas for made-to-order cocktails.
- Knowledgeable bartending staff

Guests may pay individually with cash or credit/debit cards, or with a drink ticket or hosted bar system arranged by the event host. We can accommodate a variety of payment methods.

**Standard Bar Pricing:** Beer selections (\$6), Wine selections (\$7-\$8), Cocktail selections (\$8-\$9)

### **Non-Alcoholic Beverages for groups:**

Fresh brewed iced tea, coffee service, lemonade and select sodas are available for groups. Quantities and pricing are determined based on anticipated attendance. We also offer individual non-alcoholic options based on consumption, included in our event bar service.

### **Set Up/Operations Fee:**

All catered food and beverage is subject to an 18% Set-Up/Operations fee per event. Depending on the event, this fee covers set up of equipment, buffet tables and catering equipment, and purchases of any necessary equipment for the bar and/or food areas. A portion of this fee is distributed to event staff, and a portion is kept to help cover our costs. A separate gratuity for our staff is always appreciated.