

# Outdoor Pavilion Event Menu

The 4 Spirits Barrel Pavilion is the perfect space for groups of up to 50 people to gather in a beautiful, covered outdoor setting. Guests will have the option to order individually from our main Tasting Room menus, or to choose from the options below.

All pre-ordered food options below are delivered in a drop-and-go style, and we will provide basic water service for your group. Orders must be submitted at least two weeks in advance of the reservation, and are subject to availability. **To order from this menu for your reservation, please contact us at: [info@4spiritsdistillery.com](mailto:info@4spiritsdistillery.com) or 541-368-3195.**

## **A la Carte Appetizer Trays: Drop-and-Go Style**

*Trays are available in two sizes to meet your needs: Small serves approximately (25) guests and medium serves approximately (60) guests.*

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

**\$90 /\$210**

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

**\$80 /\$190**

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

**\$90 /\$210**

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

**\$120 /\$250**

**Meat and Cheese Platter:** Large selection of artisan cheeses and meats, olives, assorted crackers and breads, and a variety of condiments.

**\$140/ \$275**

**Slider Platter:** Choose from the following slider options: Italian, Veggie, Chicken Pesto or Beef.

**\$140 per tray of 50 Sliders. Limit two trays per party.**

## **Deluxe Sandwich Buffet / \$20 per person – Drop-and-Go Style**

This buffet is perfect for many occasions, and features two of our most popular entrée sandwiches, served hot with all of the fixings. Served for a minimum of 30 guests.

**\*Vegetarian and Gluten Free Options Available with Advanced Notice**

### **Main Dish:**

Guests enjoy two hot 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.

### **Accompaniments:**

**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)

### **Catering Operations Fee:**

All catered food served in our Pavilion is subject to an 18% Catering Setup Fee per event. This fee helps to cover the set up and maintenance of event and catering equipment used in our event spaces. A portion of this fee is distributed to kitchen staff, and a portion is kept to help cover our costs and maintain our equipment. A separate gratuity for our service staff is always appreciated.