

Each event we cater creates opportunity for our program participants to gain culinary skills and experience.

Learn more about our work here.

Lunch Options:

Sandwich Meal: \$17/person

Comes with choice of sandwich from menu below & simple side salad, chips, or pickles

The "BIG" Salad: \$17/person Choice of large salad from menu below

Soup & Sandwich Combo: \$20/person

Choice of soup & sandwich from menu below

Soup & Salad Combo: \$20/person Choice of soup & salad from menu below

Housemade seasonal pickled veg: \$3/person

Dessert: \$5/person (fresh baked cookies)

Chips: \$3/person

SOUP

Chicken Tortilla Soup (GF)

Shredded chicken, corn, beans, tomato, cilantro, tortilla, a hint of lime

Potato Leek Soup (Veg, GF option)

Potato, leek, cream, garlic croutons

Loaded vegetable soup (GF, V)

Carrot, celery, onions, potato, corn, tomato, kidney beans, fresh herbs

THE BIG SALADS

The Not So Simple (V/Veg. option, gf)

Seasonal farm greens, shaved red onion, cucumber, cherry tomato, garlic croutons

choice of shredded chicken, grilled steak or tempeh

choice of vinaigrette (vegan) or buttermilk ranch (vegetarian) dressing

Chicory Salad (V/Veg, GF)

Chicories, creamy sunflower dressing, roasted vegetables, shaved fennel, fresh herbs

choice of shredded chicken, grilled steak or tempeh

Chop Salad (GF)

Romaine, radicchio, chickpeas, provolone, olives, pepperoncini, radish, cherry tomato, salami, red wine vinaigrette

SANDWICHES

Veggie (Veg. option V)

Roasted carrots, beets, cucumber, herby smashed chickpeas, pickled red onions, whipped feta, arugula on sourdough bread

Chicken Salad

Shredded tender chicken mixed with garlic aioli topped with greens on a buttery croissant **BLB** (V/Veg. option)

Roasted beets, lettuce, bacon, garlic aioli on whole wheat bread

Steak

Buttery steak, caramelized onions, herby mayo, provolone, baby arugula, on a baguette

All Orders In Advance



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Dinner or Other Event Options

Appetizer Extravaganza: \$25-35/person

An assortment of four house made appetizers - listed below Additional appetizers: \$5-15/person

Three Course Meal: \$75/person

A three-course meal, family style, buffet, or plated

Appetizers:

- Black & Bleu Flank Steak Crostini
- Veggie Flatbread Bites with Za'atar Drizzle (V)
- Hummus or Tzatziki with Veggie Bites (GF, V)

Coursed Dinner (Sample)

First Course:

- The Not-So-Simple Salad (GF, Veg., V option)
- Roasted Fingerling & Tomato Salad (GF, V)

Second Course:

- Za'atar Spiced Chicken with Eggplant and Red Lentils (GF)
- Grilled Flank Steak with Herb Roasted Potatoes & Creamed Kale (GF)
- Jambalaya with Braised Collards (GF, Veg./V option)
- Chicken Pot Pie with House-made Biscuit topping (Veg/V/GF options)
- Southern BBQ Plate with Three Sides (Veg./V/GF options)

Dessert:

- Warm Brownie & Salted Caramel Sundae
- Brownie/Cookie Platter
- Miss'ippi Bars (V, GF)

Beverage Options:

Soda, Juice, Lemonade, Iced Tea, Sparkling Water: \$4/person

An assortment of non-alcoholic beverages based on your event's needs

Bar Set-up & Service: \$150/event

Wine: \$28+/bottle

Paired Wine Service: additional \$30/person

A flight of 6 local wines paired with your meal

Beer: \$7/can or bottle **Cocktails**: \$12+/person

Coffee & Tea Service: \$5/person

Add-Ons:

All Orders In Advance
A 20% service fee will be added to all orders. Delivery and setup charge will vary per event.
Stone Soup PDX | 306 NW Broadway, PDX
www.stonesouppdx.com



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Linens: \$150 **AV:** \$75

Room Rental: \$350+

This amount varies depending on venue choice