

FAMILY-STYLE DINNER/BUFFET

OVENBIRD CAFE

SALADS, STARCHES, & SIDES (\$12-17 lb)

mashed potatoes (gf, veg)
idaho spuds, butter, cream

jasmine rice (gf, df)

orzo pasta salad (vegan)
*sun-dried tomatoes, kalamata olives,
evoo, herbs*

roasted carrots & fennel (gf,
vegan)
*red wine vinegar, wildflower
honey*

charred broccoli (gf, df)
crispy garlic, lemon, fresno chili

potato hash (vegan, gf)
*roasted yukon potatoes, bell peppers,
caramelized onion, and whole grain
mustard*

grilled asparagus (gf, vegan)
roasted garlic oil

french lentils (gf, vegan)
*cucumber, shallots, red wine vinegar,
parsley, evoo*

mac & cheese (veg)
*cavatappi, three-cheese blend, buttery,
toasted panko*

judy's soba noodles (vegan, nuts)
*fresh ginger, scallion, and tangy peanut
sauce*

coleslaw (veg, gf)
*cabbage, carrot, pickled onions, honey
mustard*

FAMILY-STYLE ENTREES

poultry

chicken piccata
*herb, parmesan, and egg battered
chicken breast braised in a lemon caper
sauce*
\$9 per serving (6oz)

chicken parmesan
*panko-breaded cutlets, fresh mozzarella,
basil, housemade tomato sauce*
\$9 per serving (6oz)

roasted chicken
*house seasoned dry-brined freebird
chicken, slow roasted, herb butter basted,
country gravy*
\$9 per serving (8oz)

grilled chicken skewers (gf, df)
bell peppers, red onions, piri piri sauce
\$9 per serving (8oz)

cacciatore (gf)
*braised boneless chicken thighs in a
white wine chicken stock with tomatoes,
peppers, and onions*
\$9 per serving (6oz)

seafood

pan-seared salmon (gf, df)
za'atar crusted, pickled fennel
\$32 lb

baked haddock (gf)
traditional lemon butter
MKT

crab cakes (df)
jalapeno lime aioli
\$11 per piece

chipotle grilled shrimp (df, gf)
spicy mango mojo
\$26 lb

pork & beef

flank steak (gf)
medium rare, chimichurri sauce
\$32 lb

pork tenderloin (gf)
honey-brined, rhubarb chutney
MKT

vegetarian/vegan

spring cannelloni (veg)
*ricotta, leek, and mushroom filled pasta,
with basil marinara, and seasonal
vegetable*
\$10 per serving

eggplant parmesan (veg)
*layers of thinly sliced, panko-breaded
eggplant, fresh mozzarella, basil
marinara, and seasonal vegetable*
\$90 (serves 12-16)

savory galette (vegan)
*basil pepita pesto, wild mushrooms,
crispy shallots, flaky vegan crust*
\$35 (serves 6-8)

sesame crusted tofu (vegan, gf)
*tamari and lime-marinated tofu, sesame
seed and gluten free panko crust, sweet
chili sauce*
\$7.50 per serving