

Our Daily Bread Restaurant

541.935.4921, www.OurDailyBreadRestaurant.com

Theme Dinner Buffets

For parties of 25 or more!

South of the Border 18.00

Let a fresh fruit platter with tropical highlights, Mexi Caesar Salad, Refried beans and Mexi Rice, Tortilla Chips, and your choice of entrée get this fiesta started with a Praline-Caramel Cheesecake for dessert. Choose from . . .

- Fajita Bar
- Taco Buffet
- Enchiladas
- Chipotle Chicken

Grecian Nights

This buffet includes a capresse salad, our mesculun medley and walnut-parmesan vinaigrette, taboule stuffed red peppers, roasted seasonal vegetables, and freshly baked sliced bread and a balsamic dipping oil, and entrée of your choice. Finish your meal with an array of festive mini desserts including mini baklava.

- Chicken w/ artichoke cream sauce – 19.00
- Shepherd's Pie – 18.00
- Spanakopita – 20.00
- Seared Rack of Lamb - 26.00

Southern Fried Chicken 15.50

Buffet includes our fried (or baked) 4-piece chicken dinner with mashed potatoes, country gravy, corn fritters and maple syrup, our own biscuits and honey, green peas, and rustic potato soup followed by warm apple pie and ice cream.

*Or serve your family at your table with our family-style-chicken dinner. Great for all family get-together!

Oregon Bounty - Seasonal

Buffet includes a wild organic green salad and our house Cranberry Vinaigrette and a creamy Bleu Cheese dressing, a seasonal fresh fruit and cheese platter topped with toasted hazelnuts, roasted baby red potatoes or our wild rice pilaf, steamed asparagus bundles tied with roasted red pepper strips, rolls and butter and your choice of entrée. Finish with a slice of fresh berry cheesecake or a fresh fruit tart.

- McKenzie Chicken - 22.50
- Klatsop Salmon - 22.50

St. Patrick's Day Feast

The feast includes a traditional Irish Coddle, our mesculun medley and house dressings, Rosemary New Potatoes, Irish Soda Bread, a slice of Bailey's Irish Cheesecake and the entrée of your choice.

Corn Beef and Cabbage -15.00

Poached Salmon - 22.00

Shepherd's Pie - 19.00

Northwest Seafood Buffet

Savor the Northwest Coast's best with this buffet! Buffet includes our Dungeness Crab cakes and Cajun Remoulade or side of our house smoked salmon, Clam Chowder, coleslaw, our wild rice pilaf, fresh seasonal vegetables, and Catharine's freshly baked rolls and butter with the entrée of your choice. Finish with an individual Chocolate-Hazelnut Mousse.

- Grilled or baked Salmon, Clams or Seafood Fettuccine with lobster, salmon, and bay shrimp - 25.00
- Grilled or Baked Oysters - 22.00
- Grilled Halibut - 27.00

Our Little Italy 18.50

This buffet includes a veggie relish platter, Caesar Salad, Minestrone soup, toasted garlic bread, a Toffee Tiramisu Torte for dessert and your choice of entrée. Choose from . . .

- Pasta Bar with two pastas and sauces,
- Lasagna (Vegetarian, Chicken-Pesto, or Beef)
- Chicken or Eggplant Parmesan
- Spaghetti and Meatballs
- Chicken Fettuccine
- Calzone (Vegetarian or Sausage)

Home Style Buffet

The ideal buffet for the holidays or a family get together. This buffet includes mashed potatoes and gravy, fresh seasonal vegetable, our green salad and house dressings, freshly baked rolls and butter and your choice of entrée. Finish your meal with a slice of pumpkin pie.

- Turkey w/ Dressing and Cranberries - 15.00
- Ham w/ Cranberry-Apple glaze - 16.00
- Prime Rib au jus - 23.00

Crab Feed  Price and availability may be seasonal depending on kind of crab desired*

Crack your own crab with this fun seasonal buffet. Includes our mesculun medley and house dressings, Coleslaw, Catharine's freshly baked bread and butter, rice pilaf, fresh seasonal vegetables, drawn butter for dipping and a dessert of your choice from our dinner dessert menu.

Add a second seafood entrée from the Northwest Seafood Buffet - 3.00 pp