



We use local and organic products as much as possible such as Grand Central Bakery Breads and local, organic greens and vegetables. We use Fulton natural turkey breast, Draper Valley Farms chicken breast, Painted Hills Oregon roast beef, Carlton Pork and Hill Farms ham and bacon. For packaging, we use compostable paper ware, wrapping and utensils.

Boxed or Plattered Sandwiches Fall 2011

**choice of three sandwiches for your group*

Sandwich & side \$12.00

Sandwich, side, dessert & drink \$15.00

½ Sandwich, soup, side, dessert & drink \$15.50

**add \$1.00 for boxed*

BBQ Tempeh Banh Mi Style Sandwich

with tofu sriracha dressing and lime pickled cabbage, carrot and jalapeño salad

Roasted Crimini Mushroom and Teleme Cheese

with a fresh thyme and preserved lemon aioli

Grilled Butternut Squash Sandwich

with caramelized onions and blue cheese cream cheese

Sacred Sea Albacore Tuna Salad Sandwich *(add \$1.00)*

with local lettuce and pickled onion

Sacred Sea Albacore Tuna Niçoise Sandwich *(add \$1.00)*

with a light dijon vinaigrette, capers, potatoes, Niçoise olives and house pickled green beans on baguette

Grilled Rosemary Chicken Sandwich

with sun-dried tomato pesto, provolone and rosemary aioli

Turkey Sandwich with Fig and Olive Tapenade

Fulton natural turkey breast, rosemary aioli, dried fig and green olive tapenade and whole grain mustard

Roast Beef Sandwich

Painted Hills roast beef, organic white cheddar, light horseradish cream, lettuce and sun-dried tomato

Muffaletta

Hill Farms ham, salami, provolone and olive relish with red wine vinaigrette

Hill Farms Ham, Teleme Cheese and Green Apple Mustard Slaw

local ham and Johnson's Teleme cheese with a piquant green apple mustard slaw

Sides

Roasted or Creamy Organic Potato Salad

Artemis Organic Green Salad (Sauvie Island Organics)

Lundberg Farms Country Brown and Wild Rice Salad

Organic Pasta Salad

Organic Fruit Plate

Kettle Brand Potato Chips

Dessert \$2.00 each

Our desserts are handcrafted using organic, local, premium and all natural ingredients

Assorted Cookies (*chocolate chip, oatmeal raisin, ginger molasses*)

Seasonal Fruit Bar

Artemis Brownies

Lemon Bars

Chef's Choice

Bottled Beverages

Natural Blue Sky Soda \$2.00

Oregon Rain Bottled Water \$2.00

Tazo Organic Iced Tea \$2.50

Minimums and limited selection may apply with less than 72 hours notice for order.

www.artemisfoods.com

503.233.8539



Lunch Entrées

Includes one entrée, Gathering Together Farms seasonal organic salad greens with balsamic vinaigrette, Grand Central Bakery Bread with butter and choice of one housemade organic dessert

\$18.00 per person (select from the following options)

Panisse Cakes

with chickpeas, seasonal roasted or pickled vegetables, black olives and spiced tomato sauce

Buttermilk Marinated Fried Tofu with Chili Lime Sauce and Carrot Salad

with crispy wontons and pickled ginger miso vinaigrette

Sage Roasted Northwest Heritage Turkey Breast

with sweet potato gratin and Hood River apple cranberry chutney

Lemon, Rosemary & Garlic Roasted Draper Valley Chicken Quarters

with mashed local Yukon gold potatoes

Moroccan Spiced Grilled Chicken & Couscous

with raisins, carrots and chickpeas

Sustainable Local Albacore Grilled Tuna (add \$3)

hook and line caught local tuna rubbed with olive oil, parsley and lemon zest and grilled, served with olive oil mashed potatoes and preserved lemon and caper sauce verte

Ham, Caramelized Onion and Spinach Strata

Hill Farms ham, cage free eggs, caramelized local yellow onion and fresh spinach, served with lemon butter and roasted potatoes

Braised Cuban Pork

with yellow rice, black beans, lime and cilantro

Grilled Korean Painted Hills Bulgogi Beef (add \$3)

served with buckwheat soba noodles in shiitake mushroom broth and seasonal sesame greens

Grilled Painted Hills Hanger Steak with Bearnaise butter (add \$3)

and roasted fall root vegetables

Seasonal Chef's Lunch ask us about today's delicious, seasonal chef's special

Desserts

Our desserts are handcrafted using organic, local, premium and all natural ingredients

Organic Cookies

Organic Chocolate Brownie

our dense and decadent organic brownie

Blondie Dessert Bar

Seasonal Fruit Crisp Bar

on a shortbread cookie crust topped with oatmeal crisp

Organic Lemon Bar

with shortbread cookie crust

Gingerbread

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