



TIMBER FRAMERS GUILD
Enriching Community Through Craft



TEL: 833-862-7376 WEB: www.tfguild.org

WestFest 2022 Feasting Menu

Catered by Forks & Corks Catering. Please let us know when you register if you have food allergies or preferences. Check out the meals below:

Friday Lunch – at Peavy Arboretum, gourmet sandwich buffet:

- **Steak-A-Break:** marinated + grilled tri-tip beef | Provolone | grilled onion | green leaf lettuce | Dijon mayo | multigrain roll
- **Turkey To My Heart:** peppercorn-crusted turkey breast | Applewood-smoked bacon | Monterey Jack | lettuce | tomato | sun-dried tomato mayo | focaccia
- **Italian Stallion:** salami | Carlton Farms ham | Genoa salami | Provolone | green leaf lettuce | tomatoes | Greek olive salad | Dijon mayo | focaccia
- **Green Machine Lettuce Wrap:** (for vegan/gf folks specify) fire-grilled seasonal vegetables | Toby's Tofu Pate | in lettuce wrap (vegan / gf)
- **French Potato Salad:** red skin potatoes | green olives | light dill vinaigrette (vegan / gf)
- **Green Apple + Pecan Salad:** with mixed leafy greens + Champagne vinaigrette (vegan / gf)
- **Kettle Chips**
- **Sweet Treat Trio:** our pastry chef's selection of cookies | brownies | bars
- **Cold Hydration Station:** ice water + iced tea or lemonade

Friday BBQ Dinner Buffet at Guerber Hall at the /Fairgrounds:

- **Slow-Smoked Pulled Pork** | sesame buns | dill pickle chips | honey bourbon bbq sauce gf \ df
- **Lemon and Rosemary Grilled Chicken Thighs** gf / df
- **Macaroni and Cheese** v
- **Strawberry Spinach Salad:** toasted almonds | feta | red onion | berry balsamic vinaigrette v / gf
- **American-Style Slaw** v / gf
- **Heirloom Tomato Salad:** red onion | cider vinaigrette vegan / gf
- **House-made Corn Bread** + butter and honey
- **Strawberry Shortcake** with fresh berries & house-whipped cream
- **Cold Hydration Station:** ice water | iced tea | lemonade

Saturday Breakfast at Guerber Hall:

- **Scrambled Eggs** chives + cheddar v / gf
- **Crepe Brulee French Toast** v
- **Country Sausage Links** gf / df

- **Applewood-Smoked Bacon** gf / df
- **Seasonal Fresh Cut Fruit** vegan / gf
- **Fresh OJ + Ice Water**
- **Pastega Regular + Decaf Coffee | Craft Tea**

Saturday Lunch at Guerber Hall- DIY Tacos with:

- **Tequila Lime Grilled Chicken Breast** gf / df
- **Shredded Pork Carnitas** gf / df
- **Cilantro-Lime Rice** vegan / gf
- **Seasoned Pinto Beans** vegan / gf
- **Roasted Seasoned Vegetables** vegan / gf (for all) + pico de gallo | shredded cheddar | shredded lettuce | tortilla chips | corn + flour tortillas | salsa | avocado creme
- **Roasted Corn + Black Bean Salad:** chopped Romaine | tomato | house-fried tortilla strips, cilantro-lime vinaigrette vegan / gf
- **Sweet Treat Trio** - our pastry chef's selection of cookies | brownies | bars
- **Cold Hydration Station** - ice water + iced tea or lemonade

Saturday Dinner at Guerber Hall:

- **Rosemary Roasted Salmon:** orange balsamic butter sauce gf
- **Chicken Saltimbocca:** prosciutto | fontina | sage beurre blanc
- **Harvest Vegetable Strata** | farm fresh vegetables | kale | aged white cheddar | polenta | crispy leek v / gf /
- **Rosemary and Garlic Roasted Potatoes** vegan / gf
- **Green Beans:** applewood smoked bacon and shallots gf
- **Oregon Berry Salad:** spinach | toasted pecan | feta | red onion | berry balsamic vinaigrette v / gf
- **Cranberry-Citrus Quinoa Salad:** feta | cucumber | kale | yams | candied pecans | citrus vinaigrette v / gf
- **House-made Focaccia** + butter
- **Dessert Buffet** | Orange Blossom Cheesecake | Marionberry Pie | Oregon Blueberry Pie
- **Cold Hydration Station** ice water | iced tea | lemonade

Sunday Breakfast at Guerber Hall:

- **Roasted Tomato + Chevre Frittata** v / gf
- **Bacon, Caramelized Onion + Cheddar Frittata** gf
- **Breakfast Potatoes** onions + bell peppers vegan / gf
- **Country Sausage Links** gf / df
- **Applewood-Smoked Bacon** gf / df
- **F&C Signature Scones + Muffins** v
- **Seasonal Fresh Cut Fruit** vegan / gf
- **Fresh OJ + Ice Water**
- **Pastega Regular + Decaf Coffee | Craft Tea**

Sunday Lunch - Willamette Valley Bistro, build your own high-quality sandwich:

- **Peppered Turkey Breast** gf / df
- **Black Forest Ham** gf / df
- **Waldorf Chicken Salad** gf
- **Cheddar + Swiss** v / gf

All served with whole wheat + multigrain breads | green leaf lettuce | tomatoes | pickles | mayo | Dijon + deli mustard

- **French Potato Salad:** red skin potatoes | green olives | light dill vinaigrette vegan / gf
- **Mixed Greens Salad** with Champagne vinaigrette + buttermilk ranch v / gf
- **Kettle Chips**
- **Sweet Treat Trio**
- **Ice Water + Iced Tea or Lemonade**

**To minimize our plastic footprint at this event, we will be using compostable plates, flatware, drinkware, and napkins. Beer and wine will be served in TFG logo pint glasses and stemless wine glasses. One per person, please re-use your glass for the event or bring your own! We will have glass and can recycling bins throughout the event site. Bring your own coffee/tea mug and water bottle. We'll have re-fillable water stations throughout the event site.*