

## **Menu for Saturday 20 July PHS Reunion Dinner at the Keifer Ranch**

### PRE-CATERING / ON ARRIVAL:

Popcorn: Various speciality flavors of popcorn (made by a Pullman local)

### APPETIZERS:

Meat and Cheese Pinwheels: Ham and Boursin cheese with southwest seasonings, roasted Bell Peppers, and Spinach

Vegetarian Pinwheels - Veggie cream cheese with red onion, bell peppers, zucchini, carrots, spinach, mushrooms and cheddar.

### MAINS:

#### Smokehouse BBQ Feast Buffet:

Chicken Breast rubbed with Mesquite Seasonings (GF, SF, DF)

Sliced Brisket: Choice Angus Beef Brisket house-smoked for 12 hours with Applewood (GF, DF)

BBQ Sauce Trio: Original (GF, SF, DF), Spicy Chipotle (GF, DF, SF), & Carolina-Style Sauce (DF)

#### Vegetarian Option:

Tuscan Portobello: Portobello Mushroom filled with roasted Ratatouille, Tomato Sauce, and topped with Mozzarella Cheese

### Sides:

Buttery Confetti Corn: Sweet Kernels of Corn sautéed with Red Peppers, Red Onions and Seasonings (GF, SF)

Twice Baked Potato Mash - Creamy Mashed Potatoes with Cheddar Cheese, Sour Cream, Bacon, and Green Onion (SF)

Country Style Coleslaw: Shredded Cabbage & Carrots tossed in signature Slaw Dressing (GF)

Caesar Salad: Crisp Romaine Lettuce, Garlic Croutons, & Parmesan Cheese tossed in a tangy Caesar Dressing

Corn Bread & Butter: (GF, or if not possible, then GF dinner rolls will also be provided)

### DESSERTS:

Large Cookie Assortment: Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin, and Peanut Butter

Home-made Frosted Cupcakes (baked by PHS classmate(s))

### BEVERAGES:

Lemonade Stand: Lemonade, Iced Tea, and Iced Water with Lemons

**\*\* Bring your own (BYO) alcohol and/or non-alcoholic beverages. Coolers with ice will be provided at the Keifer Ranch\*\***

*GF = Gluten Free*

*SF = Sugar Free*

*DF = Dairy Free*