

Oregon Star Party 2026 Detailed Menu hosted by Bowtie Catering



All meals come with disposable utensils and plates and a can of bubbly water.

WEDNESDAY

Wednesday 7/15 BOXED LUNCH

TURKEY BLT

avocado, with thin sliced turkey, bacon, lettuce, tomato and mayo in whole wheat bread (gluten free)

HOT ITALIAN

capocola, prosciutto, ham, provolone, tomato red onion pesto mayo tapenade, ciabatta (gluten free)

GARDEN VEGGIE (vegan)

avocado spread, cucumber, sliced pickle, avocado, lettuce, tomato, red onion and stoneground mustard on sliced whole wheat (gluten free)

Served With:

GARDEN SALAD

Mixed greens, carrots, cucumber, tomato, red onion, balsamic vinaigrette (vegan/gluten free)

CHOCOLATE CHIP COOKIE (Vegetarian)

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Wednesday Star Dinner 7/15

FENNEL CRUSTED PORK SHOULDER With dried cherry pan jus

ROASTED POTATOES with garden herbs and olive oil (vegan)

CHEF'S SELECTION OF SEASONAL VEGGIES Oven roasted (Vegan/GF)

COOKIES - TBD(vegetarian)

THURSDAY

Thursday 7/16 BOXED LUNCH

Choose ONE:

COBB SALAD

Mixed greens, crumbled blue cheese, hardboiled egg, crispy bacon, grilled chicken, tomatoes, avocado, house made buttermilk herb ranch dressing (gluten free)

COBB SALAD VEGETARIAN

Mixed greens, crumbled blue cheese, hard boiled egg, fin herbs crusted tofu, tomatoes, avocado, house made buttermilk herb ranch dressing (gluten free)

COBB SALAD VEGAN

Mixed greens, vegan cheese, carrots, cucumber, fin herbs crusted tofu, tomatoes, avocado, balsamic vinaigrette dressing (gluten free)

Served With

CHOCOLATE BROWNIE (Vegetarian)

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Thursday Star Dinner 7/16

BBQ PULLED PORK

With tangy house BBQ sauce (gf/df)

POTATO SALAD

Traditional style with celery and boiled eggs (vegetarian/gf)

CREAMY COLESLAW (Vegetarian/gf)

BRIOCHE BUNS (Vegetarian)

Served with:

Potato Chips (Vegetarian)

Chocolate Chip Cooke (vegetarian)

FRIDAY

Friday 7/17 BOXED LUNCH

Choice of ONE:

SUMMER SALMON SALAD

Baby spinach, crushed pistachios, chèvre, mixed summer berries, wild sockeye salmon, shaved red onion, champagne vinaigrette dressing (gluten free)

SUMMER SALAD (vegan)

Baby spinach, crushed pistachios, mixed summer berries, cubed tofu, shaved red onion, champagne vinaigrette dressing (gluten free)

Served With

CHOCOLATE CHIP COOKIE (Vegetarian)

Friday Star Dinner 7/19

Your choice of :

Italian Herb Crusted Pork Loin

with roasted onions and pan juice

Chicken Piccata

chicken breast, fried capers, lemon beurre blanc sauce

INCLUDES:

Spinach baby spinach with seasonal berries, crushed pistachios and red onions

Creamy mashed Potatoes with roasted garlic (vegetarian/gf)

Chocolate Brownie (vegetarian)

SATURDAY

Saturday 7/18 BOXED LUNCH

Choose ONE:

SLICED ROAST BEEF

With cheddar, lettuce, tomato, onion, and dijon mayo on sliced sourdough (gluten free)

CHICKEN PESTO

Chicken breast, pesto, provolone, mayo, lettuce, tomato, and onion, on Ciabatta (gluten free)

MEDITERRANEAN (vegetarian)

Red pepper hummus, olive tapenade, crumbled feta, lettuce, tomato, and cucumber on sliced whole wheat (gluten free) (vegan)

Served With

GARDEN SALAD

Mixed greens, carrots, cucumber, tomato, red onion, balsamic vinaigrette (vegan/gluten free)

CHOCOLATE CHIP COOKIE (Vegetarian)

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Saturday Star Dinner 7/18

Entrees (Choice of one)

Balsamic Roasted Chicken

herb pan balsamic gravy, teardrop tomatoes and onions

Wild Sockeye Salmon

With lemon beurre blanc and roasted red pepper compote (gf)

Included:

Garden Salad - Mixed greens, carrots, cucumber, tomato, red onion, balsamic vinaigrette dressing (Gf/vegan)

Creamy Polenta with roasted veggies and crispy chickpeas (vegan/gf)

Summer Berry Crisp (vegetarian)