



# PFRIEM

## PRIVATE EVENT OFFERINGS

We are happy to portion items out for you based on your headcount, and send over an estimate.

## CHARGUTERIE

*Includes a selection of cold cuts, cheeses, sauerkraut, house pickles, smoked fish, mustard, olives, chutney, crackers, and bread.*

*Prices range depending on product availability.*

### Small

Serves 20-30 people - 225 - 275

### Medium

Serves 30-40 people - 475 - 525

\*Consuming raw, under cooked meats and/or eggs may increase your risk of food borne illness.

*V - Vegetarian; VF - Vegan-Friendly;  
GF - Gluten-Free; DF - Dairy-Free*

## INTRODUCTIONS

### **Bread & Butter** - *V; VF w/o butter*

Grand Central seeded baguette, seasonal butter - 7

### **Pickle Plate** - *VF, GF*

Seasonal selection of pickled vegetables - 9

### **Mochiko Chicken** - *GF, DF*

Marinated and fried chicken thigh, green onion, sesame, gochujang bbq, pickled vegetables - 12

### **Yamitsuki Cabbage** - *GF, VF*

Crisp cabbage, toasted sesame, garlic, togarashi - 6

### **Cheese Plate**

Rogue Blue, smoked gouda, & Marin French Brie cheeses, apple-onion chutney, house pickles, fresh apple, crackers - 23

*Add Olympia Provisions salami - 7*

### **Hummus Plate** - *GF w/o bread, VF*

Garbanzo beans, roasted garlic, tahini, carrot, radish, cucumber, seeded baguette, chili crunch, fresh herbs - 14

### **Sausage Sampler**

Choice of two Olympia Provisions sausages, house beer cheese & mustard, Blue Bus kraut, Grand Central bread - 22

*Additional sausage - 7*

Sausage Options: pFriem Lager bratwurst, Frankfurter, Italian (df), Chorizo

### **Smoked Trout** - *GF w/o bread and mustard*

NW rainbow trout, horseradish crema\*, house pickles, capers, demi baguette - 22

## CLASSICS

*Burgers: choice of side salad, soup, fries, or coleslaw.*

*Add chicken or bratwurst to any salad - 7*

### **Fennel & Apple** - *V, GF; VF w/o cheese*

Mixed greens, shaved fennel, toasted pine nuts, fresh apple, Grana Padano cheese, lemon vinaigrette - 8 / 16

### **Asparagus** - *V, GF; VF w/o cotija*

Mixed greens, shaved asparagus, radish, pickled carrot, cotija, hazelnut dukkah, tahini-za'atar dressing - 8 / 16

### **Kale & Quinoa** - *VF, GF*

Shallot, kale, roasted mushrooms, quinoa, lemon vinaigrette, pickled peppers, chili roasted sunflower seeds, romesco, fresh herbs - 14

### **Pimento Cheeseburger** (*cooked to order*)

Half pound beef patty\*, house pimento cheese, lettuce, sweet onion, house pickle chips & aioli\*, potato bun - 18 | *Add bacon - 4*

### **Veggie Burger** - *VF*

House veggie patty, apple-onion chutney, charred onion aioli, pickled veg mix, sweet onion, arugula, ciabatta - 17 | *Sub Pimento-Style - 2*

### **Pork Chile Verde** - *GF; DF w/o cotija*

Braised pork shoulder, salsa verde, white beans, steamed rice, cotija, chile garlic crunch, cilantro, radish - 14

### **Mac & Cheese** - *V*

Gemelli pasta, creamy cheddar and pilsner sauce, garlic breadcrumbs, herbs - 16  
*Add bacon - 4 | Add chicken or bratwurst - 7*

### **Vegan Mac** - *VF*

Gemelli pasta, vegan mozzarella, roasted trinity, Mama Lil's peppers, garlic breadcrumbs, herbs - 16