



Diversity Café and
Catering, LLC
2104 Main Street
Forest Grove, OR 97116
503-746-6093

FAMILY DINING & CATERING www.diversitycandc.com

Diversity Café and Catering

Starters

Rosemary Chicken Skewers \$6.95

Grilled chicken skewers served with a side of tzatziki sauce.

Steak Bite Skewers \$7.95

Steak bite cut from Flat iron steak, cooked to perfection, served with tomato aioli or tzatziki sauce.

Beer Battered Mushrooms \$6.99

Lightly beer battered mushrooms deep fired to a golden perfection, served with house smoked tomato aioli.

Onion Rings \$7.99

Freshly cut sweet onions covered with Japanese panko breading.

Roasted Red Pepper Hummus/Tzatziki Platter \$9.99

Roasted red pepper hummus spread and our fresh Tzatziki served with pita bread, fresh celery, carrots and sprinkled with feta and olive oil.

Lunch

Served Daily After 11:00 a.m.

Includes your choice of French fries, potato salad, or coleslaw

The Country \$9.75

Two poached eggs on a biscuit, sausage patty, topped with a house made country gravy.

Country Omelette \$12.75

Bacon, sausage, mushrooms, bell peppers, and house made country gravy.

Veggie Scramble \$9.75

Spinach, mushrooms, tomatoes, onions, and mozzarella cheese.

The Classic Benedict \$9.75

Two poached eggs on an English muffin, ham, and fresh hollandaise.

Two Biscuits and Gravy \$9.50

Served with two eggs.

One Biscuit and Gravy \$7.50

Served with one egg.

Two Buttermilk Pancakes \$7.25

Served with one egg.

Four Buttermilk Pancakes \$8.95

Served with two egg.

Italian Club \$9.99

Ham, turkey, pepperoni, salami, topped with provolone and bacon, baked to perfection, served on a toasted ciabatta bun.

Smoked Brisket Sandwich \$11.99

Our Beef brisket is rubbed with our secret house blend then slow smoked 12-14 hours. This juicy brisket is an explosion of flavor with barbeque sauce and coleslaw in the bun.

Smoked Turkey Melt \$10.99

Slow smoked turkey layered with cheddar cheese, bacon, and our own house smoked tomato aioli served on sourdough bread.

Turkey Croissant \$9.99

Turkey on a flakey croissant with cranberry cream cheese spread, layered with a bed of leafy greens and tomato.

Brisket French Dip \$10.99

Slow smoked brisket topped with provolone cheese on a warm French roll, served with a side of hot au jus.

Cedar Plank Salmon \$11.99

Salmon cooked to perfection, served on a ciabatta bun with garlic aioli spread, layered with a bed of leafy greens and tomato.

BLTTA \$9.99

Bacon, lettuce, tomato, turkey, and avocado layered on to a fresh croissant.

***Steak Mac and Cheese \$9.99**

Elbow macaroni smothered in a three-cheese blend sauce, topped with hand cut steak bites.

Chicken Salad Sandwich \$6.99

The creaminess of this sandwich pairs perfectly with the crunch of pecans, Granny Smith apples, red onions, and celery, topped with mango chutney, served on sourdough bread.

***Cabo Fish Tacos \$9.99 (Does not include lunch side choices - comes as written)**

Pacific Cod seasoned in a blend of spices then sautéed, served on corn tortillas with Diversity mayo, lime slaw, Pico de Gallo, and a side of black beans.

* Consuming raw or undercooked meats or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Burgers

Served Daily After 11:00 a.m.

Includes your choice of rosemary fries, potato salad, or coleslaw

Gluten free bun and/or veggie patty available upon request

All American Burger \$10

Beef patty cooked to perfection, topped with lettuce, tomato, onion, and cheddar cheese.

Smoked Garlic and Mushroom \$12

Beef patty layered with smoked garlic, mushrooms, Swiss cheese, served with leafy greens, tomato, and smoked garlic aioli.

Hollywood Burger \$12

Beef patty topped with bacon, avocado, green leaf lettuce, tomato, red onion, and Swiss cheese.

Bacon Blue \$11

Beef layered with bacon, blue cheese, lettuce, and tomato.

The Grand \$11

Beef patty with 1000 island dressing, pickle, cheddar cheese, bacon, leafy greens, and tomato.

The Breakfast Burger \$12

Beef patty, egg, cheddar cheese, bacon, and house made country gravy.

Salads

Tuscan Chicken or Salmon Caesar Salad Full \$11.99/Half \$8.99

Romaine lettuce with a creamy Caesar dressing, garlic croutons, Parmesan cheese sprinkled with sunflower seeds and fresh sage.

Salmon Cobb Salad Full \$13.99/Half \$11.99

Crisp lettuce greens topped with smoked salmon, crispy bacon, avocado, tomato, boiled egg, and blue cheese crumbles, served with our in-house blue cheese dressing.

Poppy Chicken Salad Full \$12.99/Half \$9.99

A plethora of goodness that starts with Spinach then adds dried cranberries, apple chunks, walnuts, grilled chicken, tossed in our own toasted sesame and poppy seed vinaigrette dressing.

Entrees

Served Daily After 4:00 p.m.
Add Soup to any entree for \$2.00

Smoked Brisket \$13.99

Slow smoked and hand carved briskets with seasonal vegetables, with choice of side.

Brisket Stroganoff \$14.95

Beef brisket rubbed with our special blend of herbs then roasted up to 14 hours. Served over pasta with our own mushroom cream sauce, a dollop of sour cream, and a house salad with choice of dressing.

Chicken Alfredo \$13.99

Grilled boneless chicken breast served over fettuccini pasta, smothered in our own creamy-cheese Alfredo sauce, with a house salad and choice of dressing.

Flat Iron Steak and Shrimp Skewer \$15.95

Served with rice pilaf and seasonal vegetables.

Beer Battered Fish and Chips \$15.95

Pacific Ocean cod dipped in homemade beer batter. Cooked to a golden brown and served with tartar sauce and coleslaw.

***Steak Mac and Cheese \$14**

Elbow macaroni smothered in a three-cheese blend sauce, topped with hand cut steak bites. Served with a house salad and choice of dressing.

**Prime Rib
every Friday
and Saturday
Night! \$15.99**

Soup/Chili

Chili \$4/\$8

Smoked Brisket Chili served with Crostini

Soup of the Day \$3/\$5

House made soup of the day.

Friday Seafood Chowder \$5/\$7

Combos

Soup & ½ Sandwich \$5

Turkey or Ham on Sourdough or Wheat

Soup and Salad \$6

Choice of dressing

Sides

House Salad \$4

Potato Salad \$3

Coleslaw \$3

Rosemary Fries \$4

Shoestring fries topped with fresh house herbs

Seasonal Vegetables \$4

Vegetables currently in season

Drinks

Coffee \$2.50

Tea \$2.50

Ice Tea \$2.50

Lemonade \$2.50

Soft Drinks \$2.50

Pepsi, Diet Pepsi, Root

Beer, Sierra Mist, Sweet

Tea

Juice \$3.00

Orange, Grapefruit,

Cranberry or Apple

* Consuming raw or undercooked meats or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Ask your server about our catering services

Offsite Catering - Corporate Parties - Weddings - Boxed Lunches