



Banquet & Catering Policies

Function Room Assignments

Room assignments are made according to the guaranteed number of people anticipated. Because these attendance figures may vary, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance.

Room will be set for 5% over guaranteed count.

Wedding's are the exception to this policy- please see Wedding Contract.

Entrée Selection

In the event your group requires a split menu, entrée selections are limited to a maximum of 2 selections plus a vegetarian option. The higher priced entrée charge will apply to all selections. If additional entrée selections are required over and above the guaranteed amount, the guest will be responsible for the additional charges incurred. Guest is required to produce place cards with meal identified for each place setting.

Outside Food and Beverage

No outside food or beverage is allowed.

Food may not be taken off the premises after it has been prepared and served.

Bringing in your own wine must be approved by your Catering Manager and will be subject to a \$12 per bottle corkage fee.

Guarantees

A guaranteed attendance is required for all meal functions 7 business days prior to the function. All menu prices are guaranteed 60 days prior to the function.

Pricing

Rental Includes (4) Hours of Service. Each Additional Hour is \$25/hour/server

There is an 18% Service Charge on all Food, Beverage, Room Rental,
Set Up Fee and Audio Visual.

Pricing is subject to change to meet increased food cost.

Security

The Oregon Garden Resort does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event.

Additional security can be arranged with your Catering Manager.

Decorations

The Oregon Garden Resort does not permit affixing anything to the walls, floors or ceilings with nails or staples. Please advise your Catering Manager of any signage needing to be hung and we will assist you as needed.

Cake Cutting

There is a \$2 per person cake cutting fee. This fee includes cutting and service of your cake. Please provide a cake top container if you wish to save your wedding cake top.

Cancellation

Cancellation of function within 72 hours of the scheduled event will be charged the full estimated amount.

Refreshments

Beverages:

Coffee, Regular or Decaffeinated	\$ 30.00 per 1.5 gallon air pot
	\$ 20.00 per 1 gallon air pot
Hot Water	\$ 10.00 per 1 gallon air pot
- Tea Bags	\$ 2.00 each
- Hot Chocolate Packets	\$ 2.00 each
- Hot Cider Packets	\$ 2.00 each
Iced Tea	\$ 25.00 per gallon
Assorted Fruit Juices	\$ 30.00 per pitcher
Fruit Punch or Lemonade	\$ 30.00 per gallon
Soft Drinks	\$ 2.25 each
Non-Sparkling Water	\$ 2.25 each
Bottled Water	\$ 2.25 each
Flavored Mineral Water	\$ 2.50 each
Individual Bottled Juice	\$ 2.75 each
Milk - 2% or Skim	\$ 15.00 per pitcher

Featured Bakery Items:

Miniature Muffins-Assorted	\$ 6.00/ dozen
Banana Bread w/ Whipped Butter	\$ 18.00/ dozen
House Made Assorted Scones-Mini Muffins-Croissants	\$ 23.00/ dozen
Croissants Plain or Chocolate	\$ 21.00/ dozen
Bagels with Assorted Flavored Cream Cheese	\$ 19.00/ dozen
Variety of Freshly Baked Cookies	\$ 18.00/ dozen
Chocolate Fudge Brownies	\$ 20.00/ dozen

Extra Goodies:

Individual Fruit Yogurt	\$ 28.00/ dozen
Granola Bars	\$ 18.00/ dozen
Whole Fruit (apples, oranges, bananas)	\$ 1.50 each
Individually Packaged Trail Mix	\$ 3.25 each
Individually Packaged Pretzels	\$ 2.50 each
Individually Packaged Peanuts	\$ 2.50 each
Individually Packaged Party Mix	\$ 3.00 each
Mixed Nuts	\$ 18.00/ pound
Kettle Chips	\$ 2.00per person
Candy Bars	\$ 2.00 each

*Prices are per person and are effective through 12/31/2010
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Break Packages

Hit the Garden Trail

Trail Mix
Kettle Chips
String Cheese
Whole Fruit
\$8.50/person

Moonstone Break

Assorted Fruit Juices
Assorted Miniature Muffins
Individual Yogurts
House Made Granola Bars
Fresh Fruit Salad
\$8.00/person

After School Break

Rich Chocolate Chip Cookies
Peanut Butter Cookies
House-Made Banana Bread
Fresh Fruit Skewers
Assorted Individual Yogurts
\$7.50/person

Parfait Station

House Made Granola with Assorted Dried Fruits
Seasonal Berries
Flavored Yogurts
\$5.50/person

Breakfast Buffets

All Breakfast Buffets include Tea, Freshly Brewed Regular and Decaffeinated coffee

Garden Continental Breakfast

Orange, Apple and Cranberry Juice
Assortment of Breakfast Pastries
Fresh Fruit and Seasonal Berries
Bagels and Flavored Cream Cheeses

\$8.50/person

Executive Continental Breakfast

Orange, Apple and Cranberry Juice
Assortment of Breakfast Pastries
Fresh Fruit and Seasonal Berries
Bagels and Flavored Cream Cheeses
House-made Granola, 2% Milk, and Individual Yogurts

\$10.50/ person

Silver Falls

Orange, Cranberry, and Apple Juices
Seasonal Sliced Fruit and Berries
Eggs Benedict with Hollandaise
Scrambled Eggs with Sautéed Mushrooms, Fontina Cheese and Chives
Home Fried Fingerling Potatoes with Caramelized Onions and Herbs
Sausage Links or Bacon
House Made Granola and Cold Breakfast Cereals with 2% Milk
Selection of Breakfast Breads and Pastries

\$16.95

Oregon Garden

Orange, Cranberry, and Apple Juices
Seasonal Sliced Fruit and Berries
Belgian Waffle with Fresh Fruit Toppings, Maple Syrup and Whipped Butter
Scrambled Eggs with Tomatoes, Cheddar Cheese and Chives
Bacon or Sausage Links
Home Fried Fingerling Potatoes with Caramelized Onions and Herbs
Selection of Breakfast Breads and Pastries

\$18.95

Northwestern Sunrise

Orange, Cranberry, and Apple Juices
Seasonal Sliced Fruit and Berries
Scrambled Eggs with Shitake Mushrooms, Fontina Cheese and Chives
Oven-Roasted Chicken Herb Sausage or Bacon
Hazelnut encrusted French Toast served with Whipped Butter
Home Fried Fingerling Potatoes with Caramelized Onions and Herbs
Selection of Breakfast Breads and Pastries

\$20.95

For all buffets, pricing is based on a minimum of 20 guests.

Buffet pricing is based on 60 minutes of food service.

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Breakfast Enhancements

Omelet Station

Omelets prepared to order with your favorite ingredients:
Ham, Bacon, Sausage, Bay Shrimp, Onions, Chesses, Peppers,
Tomatoes, Mushrooms
\$7.00/person

Smoked Salmon with Herb Cream Cheese, Capers,
Finely Diced Red Onions, and Tomatoes
Served with Assorted Bagels
(Minimum 30 People)
\$7.00/person

Belgian Waffles, Apple Sautee with Cinnamon and Vanilla
Served with Maple Butter
\$6.00/person

Breakfast Sandwich
English Muffin with Scrambled Eggs, Canadian Bacon
and Cheddar Cheese
\$5.25/person

Scrambled Eggs with Tomatoes, Cheddar Cheese, Chives
and Hickory-Smoked Bacon
\$5.00/person

Scrambled Eggs with Tomatoes, Cheddar Cheese and Chives
\$4.00/person

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Plated Breakfasts

*All Plated Breakfasts are served with Chilled Juice, House Made Breakfast Pastries,
Tea, Freshly Brewed Regular and Decaffeinated Coffee*

Moonstone Breakfast

Scrambled Eggs with Cheddar Cheese, Tomatoes and Chives, Bacon, Home Fried
Local Fingerling Potatoes with Herbs and Shallots

\$13.95

Quiche Florentine

House-made pastry filled with sautéed spinach, onions, mushrooms, tomatoes,
Swiss cheese and eggs topped with Mornay sauce

Served with Home-Fried Fingerling Potatoes, Caramelized Onions and Herbs

Fresh Fruit Garnish

\$14.95

Oregon Salmon Frittata

Smoked Salmon with Gruyere Cheese, Crème Fraiche'

Home Fried Fingerling Potatoes with Caramelized Onions and Herbs

Fresh Fruit Garnish

\$17.95

Plated Breakfast pricing is based on a Minimum of (20) guests.

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Buffet Lunches

Mexican Style Lunch Buffet

All Buffet Lunches include Tea, Freshly Brewed Regular and Decaffeinated coffee

Salads

Fiesta Salad

Romaine Hearts, Roasted Peppers, Caramelized Onions, Corn, Cilantro, Cheddar Cheese, Topped with Tortilla Strips
Served with Chipotle Lime Vinaigrette

Tomato Salad

Cilantro, Red Onion, Queso Fresco,
Served with a Jalapeno Cilantro Honey Vinaigrette

Entrées

Grilled Chicken or Beef Fajitas

With Caramelized Onions and Peppers

Cheese Enchiladas

Pepper Jack, Cheddar, Black Olives and Red Onion
Rolled in a Corn Tortilla
Finished with our House Made Enchilada Sauce

Served With

Mexican Style Rice with Tomatoes, Chilies and Scallions

Refried Beans with Pepper-Jack Cheese and Pico De Gallo

Corn and Flour Tortillas, Guacamole, Sour Cream,
Cheddar Cheese, Salsa and Tortilla Chips

Dessert

Mexican Style Flan

Choice of 1 Entrée	\$18.00
Complete Buffet	\$21.00

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Tailgate BBQ Lunch Buffet

*All Buffet Lunches include Tea, Freshly Brewed Regular and Decaffeinated coffee
Rolls and Butter*

Salads

Country Potato Salad

With Hard-Cooked Eggs, Celery, Onions, Mustard and Mayonnaise

Ruby Red Coleslaw

Carrots, Red & Green Cabbage
Tossed with Garden View Slaw Dressing

Entrées

Sliders

Petite Ground Beef Burgers
Served with Caramelized Onions & Cheddar Cheese

Grilled Marinated Chicken Breasts

Brushed with our House Made BBQ Sauce

Served With

Assorted Buns

Ranch Style Baked Beans

Condiments to include:

Yellow and Dijon Mustard, Mayonnaise, Thousand Island Dressing and Ketchup
Served with Kettle Chips

Sliced Tomato, Shredded Lettuce, Onions, Cheddar and Swiss Cheeses

Dessert

Assorted Cookies and Chocolate Fudge Brownies

Choice of 1 Entrée	\$16.00
Complete Buffet	\$19.00

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Far East Lunch Buffet

*All Buffet Lunches include Tea, Freshly Brewed Regular and Decaffeinated coffee
Rolls and Butter*

Salads

Napa Cabbage & Spinach Salad

With Roasted Shiitake Mushrooms, Almonds and Snow Peas
Served with a Soy/Sesame Vinaigrette

Udon Noodle Salad with Newport Bay Shrimp

With Bok Choy, Edamame, Scallions and Carrots
Served with a Garlic-Chili Vinaigrette

Entrées

Grilled Orange Chicken

With Mushrooms, Bell Peppers and Scallions

Soy-Glazed Salmon

Bok Choy and Carrots in a Shanghai-Soy Glaze

Served With:

Oriental Fried Rice

Stir-Fried Vegetables

Dessert

Mandarin Orange Cake

Choice of 1 Entrée	\$17.00
Complete Buffet	\$20.00

** This menu can be made Gluten Free*

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Italian Lunch Buffet

*All Buffet Lunches include Tea, Freshly Brewed Regular and Decaffeinated coffee
Rolls and Butter*

Salads

Traditional Caesar Salad

Romaine Hearts, House-Made Croutons, Parmesan Cheese
Served with Classic Caesar Dressing

Antipasto

Artichoke Hearts, Pepperoncini, Pickled Asparagus, Cherry Peppers, Kalamata
Olives, Roasted Red Bell Peppers and Provolone Cheese

Entrées

Baked Porcini Cutlets

Served with Orange Marinara and Parmesan Cheese

Oregano Marinated-Chicken

With Tomato-Bacon-Onion Sauce (al Amatriciana)

Served With

Bow Tie Pasta

With Roasted Garlic Alfredo Sauce

Seasonal Vegetables

Dessert

Tiramisu

Choice of 1 Entrée	\$16.00
Complete Buffet	\$19.00

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Deli Style Lunch Buffet

All Buffet Lunches include Tea, Freshly Brewed Regular and Decaffeinated coffee

Salads

Country-Style Potato Salad

With Hard-Cooked Eggs, Onions, and Celery
Served with a Mustard Dressing

Rotini Pasta Salad

With Oven-Roasted Tomatoes, Olives, Bell Peppers & Onions

Deli Wrap Sandwiches

Thinly Sliced Roast Beef

Cheddar Cheese, Shredded Lettuce, Sliced Tomatoes
Shaved Red Onions and Horseradish Cream Cheese

Roast Turkey Breast

Swiss Cheese, Mesclun Greens, Sliced Tomatoes,
and Raspberry Cream Cheese

Grilled Veggies

Portobello Mushrooms, Carrots, Zucchini, Sliced Tomatoes and Roasted Red Peppers
Served with Herbed Goat Cheese Spread

OR

Deli Sandwiches

Assorted Carved Deli Meats

Turkey Breast, Black Forest Ham and Roast Beef

Assorted Sliced Cheeses

Cheddar, Swiss, Provolone and Pepper Jack

Condiments to Include

Lettuce, Sliced Tomatoes, Mayonnaise and Dijon and Yellow Mustard

Dessert

Assorted Cookies and Dessert Bars

Choice of Wrap Sandwich

or

Deli Sandwich

\$ 16.00

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Box Lunches

Sandwich or Wrap Selections

Choice of Two for Groups of 20 or more please

- **Pesto Marinated Grilled Chicken**

On Hoagie Roll with Provolone, Sun-Dried Tomato Aioli, Lettuce, Tomato

- **Roast Beef and Tillamook Cheddar Cheese**

On Marbled Rye Bread with Russian Dressing, Shredded Romaine Lettuce, Shaved Red Onions and Sliced Tomatoes

- **Grilled Veggies**

Zucchini, Yellow Squash, Sliced Tomatoes and Roasted Red Peppers
Herbed Goat Cheese Spread and on a Whole Wheat Bread

- **Black Forest Ham and Swiss Cheese**

On Marbled Rye, with Shredded Lettuce, and Tomatoes

Deli Wrap Sandwiches

- **Thinly Sliced Roast Beef**

Cheddar Cheese, Shredded Lettuce, Sliced Tomatoes
Shaved Red Onions and Horseradish Cream Cheese

- **Roast Turkey Breast**

Swiss Cheese, Mesclun Greens, Sliced Tomatoes
and Raspberry Cream Cheese

- **Grilled Veggies**

Portobello Mushrooms, Carrots, Zucchini, Sliced Tomatoes and Roasted Red Peppers
Served with Herbed Goat Cheese Spread

Choice of One Cookie for All Box Lunches

Chocolate Chip, Peanut Butter, Oatmeal Raisin, or Chocolate Chocolate Chip

All Box Lunches come with Seasonal Whole Fruit, Kettle Chips and Appropriate Condiments.

\$15.00/ person

There will be an additional \$2.00 charge per person for more than two sandwich choices.

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Plated Lunches

*All Plated Lunches include Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter and Dessert of Choice*

Beef Stroganoff

First Course~ Organic Field Greens with Tomatoes,
Carrots, Cucumbers, Radish

Entrée~ Beef Tenders Slowly Braised with Onions & Garlic
With a Creamy Mushroom Sauce and Served over Mashed Potatoes

Served With~ Seasonal Vegetables

Grilled Mahi - Mahi

First Course~ Organic Field Greens with Tomatoes,
Carrots, Cucumbers, Radish

Entrée~ 8 oz. Filet grilled to perfection and Served with Raspberry Butter

Served With~ Fresh Seasonal Vegetables and Rice Pilaf

Chicken Picatta

First Course~ Organic Field Greens with Tomatoes,
Carrots, Cucumbers, Radish

Entrée~ Pan Roasted Chicken Breast finished with Shallots, Garlic,
Tomatoes, Capers, White Wine, Lemon and Herb Butter

Served With~ Fresh Seasonal Vegetables and Oven Roasted Potatoes

Stuffed Pork Loin

First Course~ Organic Field Greens with Tomatoes,
Carrots, Cucumbers, Radish

Entrée~ Apple and Almond stuffed Pork Loin
Served with Fire Roasted Apple Citrus Glaze

Served With~ Fresh Seasonal Vegetables and Oven Roasted Potatoes

\$22.00

Plated Meals are for a maximum of 100 guests

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Vegetarian Alternatives

Cheese Tortellini

Tri Colored Cheese Tortellini tossed with a Pesto Cream Sauce

Portabella Napoleon

Portabella Mushroom, Yellow Zucchini, Tomatoes, Fresh Basil
and Provolone Cheese

Vegan Lentil Ragout with Roasted Spaghetti Squash

Green Lentils tossed with House Made Marinara
Served with Roasted Spaghetti Squash
(Gluten Free)

Roasted Ratatouille With Boursin Polenta

Roasted Bell Peppers, Onion, Eggplant, Tossed with a House Made Marinara
(Gluten Free)

Soup

May be added to your menu for an additional \$4 per person

- **Hearty Beef Stew**
- **Broccoli Cheese**
- **Chicken with Country Rice**
- **Loaded Baked Potato Soup**

Children's Menu

- **Chicken Strips & French fries**
 - **Macaroni & Cheese**
 - **Mini Slider Burgers**
Petite Ground Beef Burgers

Children's Meals Include:
Sliced Seasonal Fruit, Milk or Juice

\$12.00/person

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Buffet Dinners

Hawaiian Dinner Buffet

*All Buffet Dinners include Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter*

Salads

Oriental Salad

Napa Cabbage, Bok Choy, Mandarin Oranges, Chinese Parsley, Toasted Almonds
Served with a Honey Sesame Vinaigrette

Hawaiian Style Pasta Salad

Pasta Shells, Mango, Macadamia Nuts, Toasted Coconut, Chinese Parsley
Served with a Grilled Pineapple Vinaigrette

Entrée

Mango Glazed Chicken Breast

Grilled Chicken Breast
Served with House Made Mango Salsa

Kahlua Pork

Hawaiian Style Slow Cooked Pork Shoulder
Simmered to Tender Perfection

Served With

Coconut Jasmine Rice

Seasonal Vegetables

Dessert

Toasted Coconut and Hazelnut Cake

Choice of 1 Entrée	\$24.00
Complete Buffet	\$27.00

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Buffet pricing is based on 60 minutes of food service.*

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Moonstone Mixed Grill Dinner Buffet

*All Buffet Dinners include Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter*

Salads

Crisp Romaine and Iceberg Lettuce
Crisp Bacon, Cherry Tomatoes, Carrots and Onions
With Chipotle Ranch Dressing

White Bean Salad

Red Onions, Yellow & Red Bell Peppers, Carrots, Italian Parsley
Served with a light Italian Vinaigrette

Entrées

Mesquite Marinated Grilled Chicken Breast

Traeger Roasted Beef Tri – Tip
Served with Oregon Mushroom Gravy

Served With

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

Garlic Bread

Dessert

Pecan Bourbon Pie

Choice of 1 Entrée	\$25.00
Complete Buffet	\$28.00

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Mediterranean Dinner Buffet

*All Buffet Dinners include Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter*

Salads

Greek Salad

Crisp Romaine Hearts, Kalamata Olives, Cucumber, Tomatoes, Feta Cheese and Bell Peppers Served with Red Wine Vinaigrette

Israeli Couscous Salad

Cherry Tomatoes, Parsley and Fennel, Shredded Carrots, Bay Shrimp, and Almonds Served with Lemon Lime Vinaigrette

Entrées

Moroccan Spiced Pork Loin

With Cumin, Coriander, Caraway and Black Pepper finished with a Roasted Tomato Demi-Glace'

Oregano and Lemon Marinated Chicken Breasts

With Mushroom Pesto Sauce Supreme

Served With

Rosemary Oven-Roasted Potatoes

Seasonal Vegetables

Dessert

Baklava

Choice of 1 Entrée	\$24.00
Complete Buffet	\$27.00

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BBQ Ranch-Style Dinner Buffet

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Rolls and Butter*

Salads

Crisp Romaine and Iceberg Lettuce

Crisp Bacon, Cherry Tomatoes, Carrots and Onions
Served with Red Pepper Ranch Dressing

Creamy Coleslaw

Napa Cabbage, Red Cabbage, Shredded Carrots
Served with Poppy Seed Dressing

Entrées

St Louis Style BBQ Ribs

Served with a Tangy BBQ Sauce

Quartered BBQ Chicken

Served with a Tangy BBQ Sauce

Served With

Baked Potato Bar

Baked Russet Potatoes, served with a selection of Whipped Butter, Sour Cream,
Bacon, Scallions, Blue and Cheddar Cheeses

Seasonal Vegetables

Dessert

House Made Apple Crisp

Choice of 1 Entrée	\$26.00
Complete Buffet	\$29.00

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Northwest-Style Dinner Buffet

*All Buffet Dinners include Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter*

Salads

Organic Field Greens

Tomatoes, Mushrooms, Carrots, Cucumber and Radish
Served with a Raspberry Vinaigrette

Newport Bay Shrimp Salad

Rotini Pasta with Asparagus, Peppers, Onions and Fresh Herbs
Served with an Italian Dressing

Entrées

Herb-Marinated Chicken Breast

Grilled Chicken Breast
Served with an Oregon Mushroom Sauce Supreme

Butter-Roasted Salmon

Salmon Filet
Served with a Red Wine reduction
Topped Chives and Parsley

Served With

Garlic Mashed Potatoes

Seasonal Vegetables

Dessert

Chocolate Torte Overload

Choice of 1 Entrée	\$26.00
Complete Buffet	\$29.00

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Italian Dinner Buffet

*All Buffet Dinners include Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter*

Salads

Insalata di Caprese

Sliced Roma Tomatoes with Fresh Mozzarella and Garden Basil Pesto

Sun-Dried Tomato Caesar Salad

Crispy Romaine Hearts, Niçoise Olives, House-Made Croutons
Parmesan Cheese and Sun-Dried Tomato Caesar Dressing

Entrées

Chicken Marsala

Roasted Chicken Breast
Sautéed with Garlic and Shallots, Mushrooms and Marsala Wine
Finished with Herb Butter

Roast Pork Loin

Tender Pork Loin Rubbed with Rosemary, Garlic and Oregano
Served with a Lemon/Parsley/Garlic Gremolata

Served With

Bowtie Pasta
Tossed with Roasted Garlic Alfredo, Chopped Tomato and Herbs

Seasonal Vegetables

Dessert

Tiramisu

Choice of 1 Entrée	\$25.00
Complete Buffet	\$28.00

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Carving Stations

Buffet Enhancement for Minimum of 20 guests Please

*Attendant cost for Station is \$50.00 per hour
All Carving Stations Include Warm Assorted Rolls and Appropriate Condiments
Per Person Prices are Based on (1) Hour of Service*

Roast Prime Rib of Beef

With Horseradish Cream Sauce
\$5.25/ guest

Roast New York Strip Loin

With Au Poivre Sauce (Triple Peppercorn with Mustard and Cognac)
\$5.25/ guest

Roast Top Sirloin

Wild Mushroom Demi-Glace
\$4.75/ guest

Slow-Roasted Ham

With Pineapple Bourbon Glaze
\$4.50/ guest

Roasted Pork Loin

With Brandy Apple Citrus Glaze
\$4.50/ guest

Slow-Roasted Turkey Breast

With Tarragon Pan Gravy
\$4.75/ guest

Carving stations serve as enhancements to buffets or receptions, not intended to be used alone.

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Plated Dinners

*All Plated Dinners include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee
Rolls and Butter and Choice of Dessert*

10 oz. New York Strip Steak

First Course~ Organic Field Greens with Blue Cheese Crumbles,
Grapes and Caramelized Hazelnuts
Served with Raspberry Vinaigrette

Entrée~ Seared to perfection and enhanced with a Pinot Noir Reduction

Served With~ Garlic Mashed Potatoes and Seasonal Vegetables

\$35

Flat Iron Steak and Tiger Prawns

First Course~ Traditional Caesar Salad with House Made Croutons, Parmesan
Cheese, and Classic Caesar Dressing

Entrée~ Grilled Flat Iron Steak accompanied by Three Jumbo Black Tiger
Prawns and Finished with a Southwest Peppercorn Sauce

Served With~ Garlic Mashed Potatoes and Seasonal Vegetables

\$33

Grilled Northwest Salmon

First Course~ Organic Field Greens, Tomatoes, Mushrooms, Carrots, Cucumbers
Served with a Balsamic Vinaigrette

Entrée~ Salmon Filet Topped with Blueberries and White Balsamic
Ginger Reduction

Served With~ Rice Pilaf and Seasonal Vegetables

\$32

Chicken Cordon Bleu

First Course~ Caesar Salad with Romaine Hearts, Oven-Dried Tomato Olives,
Parmesan, and House Made Croutons Served with Caesar Dressing,

Entrée~ Chicken Breast Stuffed with Black Forest Ham and Jack Cheese
Served with Gruyere Cheese Sauce

Served With~ Rice Pilaf and Seasonal Vegetables

\$29

Split entrees are available, highest price entrée will apply for pricing of all entrees.

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Dessert Selections

Deluxe Carrot Cake

House Made Three Layer Carrot Cake with Cream Cheese Icing

Tiramisu

The Italian “Pick Me Up” with Ladyfingers, Mascarpone Cheese, Espresso and Chocolate

Pecan Bourbon Pie

A Sweet Southern Treat Rich Pecans lightly scented with Bourbon
In a Deep Dish Flaky Crust

Caramel Apple Cheesecake

Tart Granny Smith Apples Baked with Brown Sugar,
Cinnamon and Vanilla.
Topped with a Goopy Caramel Sauce

Chocolate Torte Overload

Chocolate Cookie Crust with a layer of rich Dark Chocolate Mousse, a layer of Chocolate Cake, a layer of Milk Chocolate Mousse, a layer of Chocolate Ganache and sprinkled with Chocolate Shavings

Orange Creamsicle Cake

Three layers of Sponge Cake, Dairy Fresh Whipping Cream and Orange Preserves

Oregon Berry Crisp

A Mixture of Oregon Berries topped with Brown Sugar & Rolled Oats
Served with Caramel Sauce and French Vanilla Ice Cream

Seasonal Berry Shortcake

House made Shortcake topped with Seasonal Berries or Fruit
Served with Whipped Cream

\$7.00 per person

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Menu items and prices subject to change.*

SPECIALITY DISPLAYS

Each Tray Serves 50 guests

Fresh Garden Vegetable Crudités

Ranch and Balsamic Dressings

\$165

Sliced Seasonal Fruit and Berry Display

Sweet Pineapple, Select Melon, Grapes and Berries

\$200

Hummus

Traditional and Roasted Red Pepper Hummus

Served with Pita Chips, Cucumbers, Celery and Carrot Sticks

\$ 200

Brie en Croute'

Large Brie Wheel Wrapped in Puff Pastry

Served with Raspberry Coulie

\$ 225

Assorted Imported and Domestic Cheeses

Accompanied with Fresh Fruit Garnish, Crostini and Water Crackers

\$255

Vegetable Antipasto

Display of Cherry Peppers, Pepperoncini, Pickled Asparagus, Artichoke Hearts,
Kalamata Olives and Roasted Red Peppers, Assorted Flatbread and Bruschetta,
Mozzarella Skewers

\$275

Smoked Salmon

Smoked Salmon with Thin Sliced Red Onion,
Hard Cooked Eggs, Capers and Lemon Dill Cream Cheese
Served with Flatbread and Crostini

\$395

Shrimp Cocktail

Large shrimp, lightly poached, served with Cocktail sauce

\$425

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Cold Hors d'Oeuvres

Minimum (3) Dozen

Hand Passed Hors d'oeuvres are available for \$25 per hour per server

Assorted Spiral Wraps	\$10/ dozen
Chocolate-Dipped Strawberries	\$25/ dozen
Filet Bruschetta	\$25/ dozen
Jumbo Shrimp Cocktail	\$30/ dozen
Oregon Dungeness Crab Leg Cocktail	\$32/ dozen
Prosciutto-Wrapped Asparagus	\$22/ dozen
Smoked Salmon Canapés	\$24/ dozen
Tomato & Goat Cheese Bruschetta	\$14/ dozen

Hot Hors d'Oeuvres

Minimum (5) Dozen

Apple/Blue Cheese/Bacon Bouchees	\$ 24/ dozen
Artichoke and Spinach Tartlet	\$ 27/ dozen
Assorted Mini Quiche	\$ 24/ dozen
Brie en Croute with Raspberry	\$ 24/ dozen
Chicken or Beef Sate Skewer	\$ 22/ dozen
Citrus Infused Crab Cake	\$ 40/ dozen
Herb Cream Cheese Stuffed Mushroom Cap	\$ 20/ dozen
Mini Chicken Cordon Bleu	\$ 14/ dozen
Mushroom Cap with Crabmeat	\$ 25/ dozen
Panang Shrimp Roll	\$ 26/ dozen
Portobello Mushroom and Gorgonzola Triangle	\$ 22/ dozen
Phyllo Fig and Mascarpone	\$ 18/ dozen
Mesquite Chicken Quesadilla	\$ 30/ dozen
Sirloin/Bacon/Blue Cheese Brochette	\$ 21/ dozen
Spanikopita	\$ 26/ dozen
Swedish Meatballs	\$18/ dozen

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WINE LIST

House Wine By The Bottle \$16

Pinot Noir

Silver Falls \$25
Pudding River "Estate" \$47
Willamette valley Vineyards \$37

Cabernet

Columbia Crest Grand Est. \$24
Chateau Ste. Michelle \$30
Freemark Abbey \$56

Merlot

Columbia Crest Grand Est. \$21
Mystic Wines \$44

Chardonnay

Columbia Crest Grand Est. \$21
Pudding River \$35
Willamette Valley Vineyards \$31

Pinot Gris

Silver Falls \$32
Willamette valley Vineyards \$32
King Estates \$32

Riesling

Willamette Valley Vineyards \$21
Pudding River \$35

Zinfandel

Mystic Wines \$38
Ravenswood \$24

Champagne

Shramsberg \$58
Piper Sonoma NV \$33
Dom Ste Michelle \$22
J Roget \$18

Sparkling Cider

Martinelli's \$10

Wines are available by the glass, bottle or case. We have an extensive wine list to choose from, or we are happy to order in any specialty items. Special orders are paid in full prior to event. Guests receive a 10% discount off bottle price if ordering by the full case. Ask your Catering Manager for the most recent price list.

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Banquet Bar Selections

**Complete beverage service with portable bar and bartender
\$250 minimum purchase necessary or difference will be charged.**

One bar per 100 guests.

\$100 bartender fee for up to 4 hours of service.

\$25/hour each additional hour.

Beer

(Please select a maximum of 4 beers)

Domestic Beer

\$3.00 per bottle - \$250 per Keg

Bud and Coors Light

Craft and Import Beer

\$4.00 per bottle - \$350 per Keg (please ask for current availability)

Widmer Hefeweizen, Widmer Broken Halo IPA

Deschutes Mirror Pond Pale Ale, Deschutes Black Butte Porter

Heineken, Corona, Sierra Nevada Pale Ale, Pilsner, Fat Tire

Liquor Selections

(Please select one level)

	<u>Standard (\$6)</u>	<u>Premium (\$7)</u>	<u>Ultra (\$8)</u>
Vodka	Smirnoff	Kettle One	Grey Goose
Gin	Beefeater	Bombay Sapphire	Hendricks
Rum	Bacardi Silver	Bacardi Gold	Appleton
Bourbon	Jim Beam	Makers Mark	Knob Creek
Whiskey	Seagram 7	Pendleton	Crown Royal
Scotch	J. Walker Red	Dewars	Chivas
Tequila	Cuervo Gold	Cuervo 1800	Herradura Slvr

Cordial Bar (\$7)

Bailey's, Kahlua, Grand Marnier, Amaretto, Drambuie,
Sambuca and Cointreau

All Banquet bars include standard mixers and garnishes;
Pepsi, Diet Pepsi, Sierra Mist, Club Soda and Tonic
Orange, Cranberry, Grapefruit and Pineapple juices
Sweet n' Sour, Triple Sec, Lime Juice and Bloody Mary mix
Olives, Onions, Cherries, Lemons and Limes

**Additional items or substitutions available upon request*

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