

Catering Menu

Food and Beverage Guidelines

Menus

Enclosed for your consideration are the Seventh Mountain Resort banquet menus. The following menus will give you a sampling of our menus and pricing. We are happy to personalize a menu to suit your group's needs. Please note that the prices are subject to a 19% gratuity.

Policies

The guest or group, without prior written permission of the resort, may not bring in food or beverage of any kind into the banquet space. No leftover food may be taken out of the banquet space due to strict food preparation guidelines and liability issues. Buffets may be ordered for groups of 20 or more unless otherwise noted on the menus. Please pay close attention to the ordering guidelines on the bottom of each page on the menu before you select your menus.

Menu Selection

Final menu selections must be submitted to your conference services manager no later than three weeks prior to the function to ensure the availability of menus. If a selection is not received, your preferred choices cannot be guaranteed.

Guarantees

The guarantee is the number of guests attending each function. We require the guaranteed number of guests five business days prior to arrival for all events. You will be charged for the guaranteed number or the actual number of guests, whichever number is greater.

Split-Entrée Meals

A maximum of two (2) entrees and one (1) vegetarian entrée may be ordered for plated meals. When selecting a split-entrée meal, please note that the price per person will be the higher of the two entrée prices.

Vegetarian and Special Dietary Needs

We are pleased to provide vegetarian options for your guests. Please inform your conference services manager of any special dietary needs when planning your menus.

Children

Children under the age of 5 eat free from buffet menus. Children age 6 - 12 are charged half price. At a plated meal function children can be served the adult entrees at the regular menu price or order from our special children's menu.

Bars & Bartenders

There is a \$75 charge for bar set up and bartenders.

Breakfast

Continental Buffets

Traditional Continental

Fresh Fruit Juices
Seasonal Sliced Fruit
Coffee Cake & Croissants
Blueberry Scones & Banana Bread
House Made Granola
Assortment of Yogurts
Butter & Preserves
Coffee, Decaffeinated Coffee, Tea & Milk
\$11 per person

Northwest Continental

Fresh Fruit Juices
Fresh Northwest Fruit
Assorted Bagels and Cream Cheese
House Cured Salmon Lox & Prosciutto
Hard Cooked Eggs
Yogurt Parfaits with Granola & Fresh Fruit Puree
Butter & Preserves
Coffee, Decaffeinated Coffee, Tea & Milk
\$14 per person

Action Stations

Made to Order Omelets to Include: Ham, Bacon, Sausage, Vegetables, & Cheese

\$6 per person

Made to Order Crepes to Include: Seasonal Berries, Whipped Cream, Syrups, & Butter

\$7 per person

Made to order Smoothies to Include: Seasonal Berries, Fruit, Yogurts, & Juices

\$6 per person

Ordering Guideline: Continental buffets can be ordered for groups of 10 or more. A \$3 per person surcharge will be added for groups of less than 10.

Breakfast

Full Breakfast Buffets

Full Breakfast Buffet

Fresh Fruit Juices

Buttermilk Biscuits with Butter & Preserves

Choice of Entrée:

- ~ Scrambled Eggs with Tillamook White Cheddar Cheese & Chives
- ~ Biscuits and Sausage Gravy
- ~ French Toast with Maple Syrup & Butter
- ~ Egg Strata with Gruyere Cheese, Mushrooms & Spinach

Seasoned Redskin Potatoes OR Au Gratin Potatoes

Thick Sliced Bacon OR Sausage Links

Coffee, Decaffeinated Coffee & Tea

\$17 per person

Breakfast Enhancements

Northwest Lox with Prosciutto, Dill Cream Cheese, Red Onion & Mini Bagels \$5

Scrambled Eggs with Tillamook White Cheddar Cheese & Chives \$2.50

Sausage Links or Peppered Bacon \$3

Rosemary & Garlic Potatoes \$2.50

Sliced Kielbasa Sausage with Onions and Peppers \$2.50

Buttermilk Biscuits with Sausage Gravy \$3.50

Hot Cereal Station to Include: Seventh Mountain Oatmeal, Cream of Wheat, Butter,

Brown Sugar, Maple Syrup & Fresh Berries \$5

French Toast with Fresh Berries \$5

Yogurt Parfaits with Granola & Fresh Fruit Puree \$3.50

Assortment of Bagels & Cream Cheeses \$2.50

Hard Cooked Eggs \$1

Please Note: All Breakfast Enhancement Pricing is Per Person

Ordering Guideline: Breakfast buffets and brunch buffets are for groups of 20 or more. A \$3 per person surcharge will be added for groups of less than 20.

Breakfast

Plated

Meadow Camp

Homemade Biscuits with Sausage Gravy
Seasoned Redskin Breakfast Potatoes
Coffee, Decaffeinated Coffee & Tea
\$13 per person

Lava Island

Southwest Scramble with Chorizo, Spinach, Onions
& Pepperjack Cheese
Seasoned Redskin Breakfast Potatoes
Coffee, Decaffeinated Coffee & Tea
\$13 per person

Tumalo Falls (low carb option)

Scrambled Eggs with Fresh Spinach, Diced Tomatoes
& Mushrooms
Crispy Bacon & Sausage Links
Coffee, Decaffeinated Coffee & Tea
\$15 per person

Benham Falls

Eggs Benedict with House Smoked Canadian Bacon & Hollandaise Sauce
Seasoned Redskin Breakfast Potatoes
Coffee, Decaffeinated Coffee & Tea
\$17 per person

Big Eddy

Scrambled Eggs with Tillamook White Cheddar Cheese
& Chives
Seasoned Redskin Breakfast Potatoes
Choice of: Ham, Bacon or Sausage Links
Coffee, Decaffeinated Coffee & Tea
\$14 per person

Ordering Guideline: Please choose one plated breakfast option for your group – vegetarian option available upon request.

Breakfast

Brunch

Brunch Buffet

Fresh Fruit Juices
Breakfast Breads & Pastries
Seasonal Sliced Fruit
Rosemary & Garlic Potatoes
Baked French Toast with Berry Compote & Syrup
Cheese Blintzes
Egg, Mushroom & Spinach Strata
Crispy Bacon & Sausage Links
Chef's Choice Pasta Salad
White Wine & Tarragon Pan Roasted Chicken
Sautéed Green Beans with Bacon, Shallots & Almonds

Choice of One Dessert:

- ~ Carrot Cake with Caramel Sauce & Walnuts
- ~ NY Style Cheesecake with Fresh Berry Compote
- ~ Double Chocolate Cake with Mint Strawberry Compote
- ~ Forest Berry Tart with Cinnamon Crème Anglaise
- ~ Pineapple Upside Down Cake
- ~ Tiramisu with Chocolate Sauce & Powdered Sugar
- ~ Lemon Layer Bistro Cake

Champagne & Mimosas
Coffee, Decaffeinated Coffee & Tea

\$29 per person

Ordering Guideline: Breakfast buffets and brunch buffets are for groups of 20 or more. A \$3 per person surcharge will be added for groups of less than 20.

Breaks

Health Nut Break

Bottled Water & Juices
Assortment of Energy Bars
Bananas & Apples
Yogurt Parfaits with Granola & Berries
Coffee, Decaffeinated Coffee & Tea
\$11 per person

Ballpark Break

Cracker Jacks & Roasted Peanuts
Soft Pretzels with Yellow & Grain
Mustard
Red & Black Licorice Ropes
Assortment of Sodas
Coffee, Decaffeinated Coffee & Tea
\$9 per person

Sandwich Break

Assortment of Tea Sandwiches
Assortment of Sodas
Coffee, Decaffeinated Coffee & Tea
\$8 per person

Candy Break

Assortment of Candies
Assortment of Sodas
Bottled Waters
\$6 per person

Mediterranean Break

Hummus, Baba Ganoush & Pita Chips
Roasted Red Pepper & Chevre Cheese
Dip
Assortment of Olives & Vegetable
Crudités
Coffee, Decaffeinated Coffee & Tea
\$9 per person

Sweet Tooth Break

Assortment of Cupcakes
Chocolate Chip-Walnut Cookies
Assortment of Mini Candy Bars
Assortment of Sodas
Coffee, Decaffeinated Coffee & Tea
\$10 per person

Break Enhancements

Assortment of Homemade Cookies	\$21 per dozen/\$2 each
Rice Crispy Treats	\$21 per dozen/\$2 each
Chocolate Truffles	\$30 per dozen
Mixed Nuts (serves 12)	\$14 per pound
Cajun Spiced Peanuts (serves 12)	\$12 per pound
Tortilla Chips & Fresh Salsa (serves 12)	\$24 each
Bowl of Mini Pretzels (serves 24)	\$16 each
Energy & Low Carb Bars	\$4 each
Assorted Yogurts	\$2 each
Chocolate Dipped Strawberries	\$3 each
Whole Seasonal Fruit	\$3 each
Variety of Candy Bars	\$2 each
Assortment of Bagels & Cream Cheeses	\$2.50 per person
Assorted Snapple	\$3 each
Assorted Dole Fruit Juices	\$3 each
Calistoga Sparkling Water	\$3 each
Soft Drinks & Bottled Waters	\$2.50 each
Fruit Punch or Lemonade (serve 50)	\$45 each
Coffee, Decaffeinated Coffee, & Tea	\$40 per urn/\$6 per person

Plated Meals

Lunch

Plated Lunches Served with:

Romaine & Green Leaf Salad with Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette & Crostini, Chef's Choice Seasonal Vegetables, Fresh Baked Rolls & Butter, Choice of Dessert & Coffee, Decaffeinated Coffee & Tea

Oregon Rock Fish

Pan Seared Oregon Rock Fish with Lemon-Rosemary Compound Butter & Wild Rice Pilaf
\$20 per person

Pan Seared Chicken

Pan Seared Chicken Breast with Pancetta Black Cherry Jus & Roasted Garlic Mashed Potatoes
\$20 per person

Grilled Salmon

Grilled Salmon with Bourbon Brown Sugar Glaze & Wild Rice Pilaf
\$20 per person

Please choose one dessert for the group:

- ~ Carrot Cake with Caramel Sauce & Walnuts
- ~ NY Style Cheesecake with Fresh Berry Compote
- ~ Double Chocolate Cake with Mint Strawberry Compote
- ~ Forest Berry Tart with Cinnamon Crème Anglaise
- ~ Pineapple Upside Down Cake
- ~ Tiramisu with Chocolate Sauce & Powdered Sugar
- ~ Lemon Layer Bistro Cake

Boxed Lunch

Get Out & Go Boxed Lunch

Whole Fruit

Potato Chips **OR** Fruit Salad **OR** Pasta Salad

Choice of up to Two Sandwiches:

- ~ Roasted Turkey with Butter Lettuce, Sliced Cucumber, Red Onion, and Basil Cream Cheese on a Croissant
- ~ Maple Glazed Ham with Gruyere Cheese, Butter Lettuce, Red Onion, Tomato, Grain Mustard & Rosemary Mayonnaise on Artisan Sourdough
- ~ Smoked Vegetable and Brie Cheese on a Whole Wheat Wrap

Cookie **OR** Brownie

\$16 per person/Add Sodas & Bottled Water \$18 per person

Ordering Guideline: Please choose up to 2 entrée items for your group. The per person price will be the higher of the two entrees. Vegetarian entrees available upon request.

Plated Meals

Lunch

Plated Salads & Sandwiches Served with:

Rolls & Butter, Coffee, Decaffeinated Coffee & Tea Service & Choice of Dessert

Chef's Salad

Mix of Butter Lettuce & Spinach, Turkey Breast, Smoked Ham, Peppered Bacon, Green Onions, Tomatoes, Hard Cooked Egg, Cucumbers, Sunflower Seeds, Cheddar & Gruyere Cheese, Assorted Dressings **\$16 per person**

Cobb Salad

Chopped Romaine & Green Leaf Lettuce, Grilled Chicken Breast, Chopped Avocado, Tomatoes, Chives, Black Olives, Hard Cooked Eggs, Gorgonzola Cheese & Assorted Dressings **\$16 per person**

Spinach Salad

Baby Spinach, Oregon Bay Shrimp, Marinated Tomatoes & Cucumbers, Red Onions, Hazelnuts, Feta Cheese & Assorted Dressings **\$16 per person**

Caesar Salad

Chopped Romaine, Caesar Dressing, Asiago Cheese & Croutons **\$13 per person**
Grilled Chicken **Add \$4**/Grilled Salmon **Add \$5**

Turkey Sandwich

Smoked Turkey Breast with Butter Lettuce, Sliced Cucumber, Red Onion & Basil Cream Cheese on a Croissant Roll, Served with Green Salad **\$17 per person**

Ham Sandwich

Maple Glazed Ham with Gruyere Cheese, Butter Lettuce, Red Onion, Tomato, Grain Mustard, & Rosemary Mayonnaise on Artisan Sourdough, Served with Green Salad **\$17 per person**

Roast Beef Sandwich

Slow Roasted Top Round of Beef with Butter Lettuce, Red Onion, Tomato, Cheddar Cheese & Horseradish-Chive Sauce on Artisan Sourdough, Served with Green Salad **\$17 per person**

Please choose one Dessert for the group:

- ~ Carrot Cake with Caramel Sauce & Walnuts
- ~ NY Style Cheesecake with Fresh Berry Compote
- ~ Double Chocolate Cake with Mint Strawberry Compote
- ~ Forest Berry Tart with Cinnamon Crème Anglaise
- ~ Pineapple Upside Down Cake
- ~ Tiramisu with Chocolate Sauce & Powdered Sugar
- ~ Lemon Layer Bistro Cake

Ordering Guideline: Please choose up to 2 entrée items for your group. The per person price will be the higher of the two entrees. Vegetarian entrees available upon request.

Plated Meals

Dinner

Plated Dinners Served with:

Butter Lettuce & Spinach Salad with Candied Pecans, Bleu Cheese, Crostini & Sherry Vinaigrette, Chef's Choice Seasonal Vegetables, Fresh Baked Rolls & Butter, Coffee, Decaffeinated Coffee & Tea, & Choice of One Dessert

Grilled Salmon

Fennel & Dill Rubbed Salmon with Dijon Herb Butter Sauce & Wild Rice Pilaf

\$30 per person

French Cut Chicken

Lemon & Oregano Baked French Cut Chicken Breast with Pan Gravy & Herbed Pecan Brown Rice Pilaf

\$28 per person

Top Sirloin

Grilled Top Sirloin with Pearl Onion Pancetta Gravy & Garlic Mashed Potatoes

\$32 per person

Prime Rib

Garlic & Herb Roasted Prime Rib with Natural Au Jus & Garlic Mashed Potatoes

\$38 per person

Baby Back Ribs

Half Rack of Baby Back Ribs with Honey Barbecue Sauce & Garlic Mashed Potatoes

\$35 per person

Chicken & Salmon

Grilled Chicken Breast & Pan Seared Salmon Filet with Lemon Tarragon Buerre Blanc & Wild Rice Pilaf

\$40 per person

New York Steak

Grilled New York Strip Steak with Zinfandel Butter, Crispy Fried Leeks & Garlic Mashed Potatoes

\$40 per person

Ordering Guideline: Please choose up to 2 entrée items for your group. The per person price will be the higher of the two entrees. Vegetarian entrees available upon request.

Plated Meals

Dinner Continued

Beef Tenderloin & Crab Legs

Searched Beef Tenderloin with Dungeness Crab Legs & Flame Roasted Tomato-Hollandaise Sauce with a Roasted Shallot-Bacon Potato Cake

\$55 per person

New York Strip & Jumbo Prawns

Grilled 10 oz. New York Strip Steak with Jumbo Prawn Scampi & Garlic Mashed Potatoes

\$43 per person

Vegetarian

Black Bean, Spanish Rice & Jack Cheese Stuffed Enchiladas **OR** Brown Rice & Grilled Vegetable Stuffed Pepper

\$28 per person

Plated Dessert Options:

- ~ Apple Tart with Cinnamon Crème Fraiche
- ~ Classic Crème Brûlée
- ~ Triple Mousse Cake with Fresh Berries
- ~ Peanut Butter Chocolate Cake
- ~ Key Lime Cake
- ~ Truffle Mousse Cake
- ~ Honey Trifle
- ~ Berry & Vanilla Custard

Ordering Guideline: Please choose up to 2 entrée items for your group. The per person price will be the higher of the two entrees. Vegetarian entrees available upon request.

Buffet Meals

Lunch or Dinner Buffets

Sandwich & Wrap Buffet

Choice of 2 Buffet Salads

Seventh Mountain Potato Chips

Selection of Prepared Sandwiches:

- ~ Smoked Turkey Breast with Butter Lettuce, Sliced Cucumber, Red Onion & Basil Cream Cheese on a Croissant
- ~ Maple Glazed Ham with Gruyere Cheese, Butter Lettuce, Red Onion, Tomato, Grain Mustard, & Rosemary Mayonnaise on Artisan Sourdough
- ~ Smoked Vegetable & Brie Cheese on a Whole Wheat Wrap

Assorted Cookies & Brownies
Coffee, Decaffeinated Coffee & Tea

\$16 per person

Deli Buffet

Choice of 2 Buffet Salads

Seventh Mountain Potato Chips

Display of Sliced Luncheon Meats including: Turkey, Ham, Roast Beef & Albacore Tuna Salad

Lettuce, Tomato, Onion & Pickles
Sourdough, Rye & Whole Wheat Bread
Sliced Cheddar, Provolone & Swiss,
Dijon & Grain Mustards, Mayonnaise & Horseradish Sauce

Assorted Cookies & Brownies
Coffee, Decaffeinated Coffee & Tea

\$22 per person

Pulled Pork BBQ Buffet

Sliced Fruit Display

Corn on the Cob

Seventh Mountain Potato Chips

Choice of 2 Buffet Salads

Slow Roasted BBQ Pulled Pork

BBQ Chicken Thighs & Legs

Kaiser Rolls

Fruit Cobbler with Whipped Cream

Lemonade & Iced Tea

\$17 per person

Buffet Salads

- ~ Rotini Pasta Salad with Salami, Cherry Tomatoes, Cucumbers, Grilled Vegetables & Italian Vinaigrette
- ~ Israelies Cous Cous Salad with Olives, Grilled Summer Squash & Peppers
- ~ Country Potato Salad with Mustard, Hard Cooked Eggs & Bacon
- ~ Romaine & Green Leaf Lettuce Garden Salad with Tomatoes, Croutons, Sliced Radishes, Italian & Ranch Dressings.
- ~ Spinach Salad with Bacon, Tomatoes, Cucumbers, Red Onions, Hazelnuts, Hard Cooked Eggs & Dijon Vinaigrette
- ~ Cucumber & Tomato Salad with Cilantro & Red Onions

Buffet Meals

Lunch or Dinner Buffets

Hoedown Buffet

Sliced Fruit Display
Corn on the Cob
Seventh Mountain Chips
Choice of 2 Buffet Salads
Hamburgers & Hot Dogs
Grilled Chicken Breasts
Vegetarian Burgers (upon request)
Sliced Cheddar, Provolone & Swiss
Relish Platter & Buns
Assorted Cookies & Brownies
Lemonade & Iced Tea
\$23 per person

BBQ Buffet

Sliced Melons
Green Chili & Cheddar Corn Bread with
Honey Butter
Choice of 2 Buffet Salads
Corn on the Cob
Yukon Gold Potatoes au Gratin
Marinated Tri Tip Steaks
Traditional BBQ Chicken
Fruit Cobbler with Whipped Cream
Coffee, Decaffeinated Coffee & Tea
\$27 per person

Soup & Salad Buffet

Sliced Fruit Display
Vegetable Crudites
Fresh Baked Rolls & Butter
Chef's Choice of Two Homemade Soups
Choice of Two Buffet Salads
Assorted Cookies & Brownies
Coffee, Decaffeinated Coffee & Tea
\$17 per person

Buffet Salads

- ~ Rotini Pasta Salad with Salami, Cherry Tomatoes, Cucumbers, Grilled Vegetables & Italian Vinaigrette
- ~ Israelis Cous Cous Salad with Olives, Grilled Summer Squash & Peppers
- ~ Country Potato Salad with Mustard, Hard Cooked Eggs & Bacon
- ~ Romaine & Green Leaf Lettuce Garden Salad with Tomatoes, Croutons, Sliced Radishes, Italian & Ranch Dressings.
- ~ Spinach Salad with Bacon, Tomatoes, Cucumbers, Red Onions, Hazelnuts, Hard Cooked Eggs & Dijon Vinaigrette
- ~ Cucumber & Tomato Salad with Cilantro & Red Onions

Buffet Meals

Lunch or Dinner Buffets Continued

Pasta Buffet

Fresh Baked Garlic Bread

Caesar Salad with Creamy Caesar Dressing, Croutons & Parmesan Cheese

Choose One **OR** Two Entrees:

- ~ Oregon Bay Shrimp & Pesto Penne Pasta with Parmesan Cheese
- ~ Smoked Chicken, Roasted Garlic & Pesto Lasagna with Mozzarella & Ricotta Cheese
- ~ Beef Bolognese Lasagna with Provolone, Asiago & Mozzarella Cheese
- ~ Italian Vegetable Baked Ziti with Egg Plant, Tomatoes, Garlic & Spinach
- ~ Traditional Chicken Cacciatore with Linguini Pasta
- ~ Shrimp Scampi with Lemon-Garlic Butter Sauce & Linguini Pasta

Coffee, Decaffeinated Coffee, & Tea

Choice of Buffet Dessert

\$22 one entrée/\$26 two entrée

South of the Border

Chips & Salsa

Sour Cream & Guacamole

Chopped Romaine Salad with Black Beans, Corn, Tomatoes, Radishes, Cojita Cheese, Red Bell

Peppers & Honey-Lime Dressing

Chimichurri Marinated Shredded Chicken

Seasoned Ground Beef

Fajita Vegetable Mix with Lime

Shredded Lettuce, Diced Tomatoes & Diced Onions

Shredded Tillamook Cheddar & Jack Cheese

Crispy Taco Shells & Soft Flour Tortillas

Refried Beans & Spanish Rice

Choice of Buffet Dessert

Coffee, Decaffeinated Coffee, and Tea

\$24 per person

Buffet Desserts

- ~ Carrot Cake with Caramel Sauce & Walnuts
- ~ NY Style Cheesecake with Fresh Berry Compote
- ~ Double Chocolate Cake Mint Strawberry Compote
- ~ Forest Berry Tart with Cinnamon Crème Anglaise
- ~ Pineapple Upside Down Cake
- ~ Tiramisu with Chocolate Sauce & Powdered Sugar
- ~ Lemon Layer Bistro Cake

Buffet Meals

Lunch

Traditional Lunch Buffet

Sliced Fruit Display
Fresh Baked Rolls & Butter
Chef's Choice Seasonal Vegetables
Chef's Choice Starch

Choice of Two Buffet Salads

- ~ Rotini Pasta Salad with Salami, Cherry Tomatoes, Cucumbers, Grilled Vegetables & Italian Vinaigrette
- ~ Israelies Cous Cous Salad with Olives, Grilled Summer Squash & Peppers
- ~ Country Potato Salad with Mustard, Hard Cooked Eggs & Bacon
- ~ Romaine & Green Leaf Lettuce Garden Salad with Tomatoes, Croutons, Sliced Radishes, Italian & Ranch Dressings.
- ~ Spinach Salad with Bacon, Tomatoes, Cucumbers, Red Onions, Hazelnuts, Hard Cooked Eggs & Dijon Vinaigrette
- ~ Cucumber & Tomato Salad with Cilantro & Red Onions

Choose One OR Two Entrees:

- ~ Apricot-Chipotle Glazed Chicken Breast with Mango Red Onion Chutney
- ~ Rosemary Roasted Chicken with Lemon-Herb Pan Sauce
- ~ Ginger Ponzu Marinated Grilled Salmon
- ~ Cilantro Orange Baked Rockfish
- ~ Sesame Soy Grilled Flank Steak with Wok Fried Vegetables
- ~ Pepper Crusted Flank Steak with Port Wine & Herb au Jus
- ~ Smoked Pork Loin with Braised Cabbage & Collard Greens
- ~ Smoked Chicken, Roasted Garlic & Pesto Lasagna with Mozzarella & Ricotta Cheese
- ~ Beef Bolognese Lasagna with Provolone, Asiago & Mozzarella Cheeses
- ~ Vegetable Enchiladas with Corn Tortillas, Jack Cheese & Black Beans

Choice of One Dessert:

- ~ Carrot Cake with Caramel Sauce & Walnuts
- ~ NY Style Cheesecake with Fresh Berry Compote
- ~ Double Chocolate Cake Mint Strawberry Compote
- ~ Forest Berry Tart with Cinnamon Crème Anglaise
- ~ Pineapple Upside Down Cake
- ~ Tiramisu with Chocolate Sauce & Powdered Sugar
- ~ Lemon Layer Bistro Cake

Coffee, Decaffeinated Coffee & Tea

\$23 one entrée/\$26 two entrée

Buffet Meals

Dinner

Deschutes Traditional Dinner Buffet

Served with Sliced Fruit Display, Chef's Choice Season Vegetables & Fresh Baked Rolls & Butter

Choose Three Buffet Salads

- ~ Penne Pasta Salad with Pesto, Pine Nuts, Tomatoes & Parmesan Cheese
- ~ Israelies Cous Cous Salad with Olives, Grilled Summer Squash & Peppers
- ~ Grain Mustard & Fines Herbs Redskin Potato Salad
- ~ Caesar Salad with Creamy Caesar Dressing, Croutons & Parmesan Cheese
- ~ Romaine & Green Leaf Lettuce Garden Salad with Tomatoes, Croutons, Sliced Radishes, Italian & Ranch Dressings
- ~ Spinach Salad with Bacon, Tomatoes, Cucumbers, Red Onions, Hazelnuts, Hard Cooked Eggs & Dijon Vinaigrette
- ~ Cucumber & Tomato Salad with Cilantro & Red Onions

Choose One OR Two Entrees:

- ~ Tarragon & White Wine Braised Chicken
- ~ Grilled Chicken Breast with Roasted Cippolini Onion & Mushroom Ragout
- ~ Molasses Glazed Pork Loin
- ~ Grilled Top Sirloin with Green Peppercorn Demi Glace
- ~ Vegetable Enchiladas with Jack Cheese & Black Beans
- ~ Grilled Salmon with Ponzu Sauce & Scallions
- ~ Pan Seared Oregon Rockfish with Lemon Buerre Blanc
- ~ Grilled Molasses Glazed Flank Steak
- ~ Slow Roasted Herbed Turkey Breast with Natural Gravy
- ~ Smokehouse Cured Ham with Honey Brown Sugar Glaze

Choose One Starch

- ~ Garlic Mashed Potatoes
- ~ Herb Roasted Redskin Potatoes
- ~ Baked Potato Station with Cheddar Cheese, Bacon Bits, Chives, Sour Cream & Butter
- ~ Wild Rice Pilaf with Black Cherries & Walnuts
- ~ Pecan & Herb Brown Rice Pilaf
- ~ Yukon Gold Potato au Gratin with Herbs & Jack Cheese
- ~ Linguini Tossed with Clarified Butter, Fresh Herbs & Asiago Cheese

Choice of One Dessert:

- ~ Carrot Cake with Caramel Sauce & Walnuts
- ~ NY Style Cheesecake with Fresh Berry Compote
- ~ Double Chocolate Cake with Mint Strawberry Compote
- ~ Forest Berry Tart with Cinnamon Crème Anglaise
- ~ Pineapple Upside Down Cake
- ~ Tiramisu with Chocolate Sauce & Powdered Sugar
- ~ Lemon Layer Bistro Cake

Coffee, Decaffeinated Coffee & Tea

\$30 one entrée/\$33 two entrée

Children's Meals

Buffets

Kids 5 & under can eat for free from a buffet meal

Kids 6-12 can eat half-price from a buffet meal

Plated Meals

Menu for kids up to 12 years old

Please choose one option:

Chicken Nuggets & Fries

Corn Dog Nuggets & Fries

Grilled Cheese & Fries

Spaghetti Noodles & Butter

\$10 per person

Hors D'Oeuvres

Hot & Cold

Hot Hors D'Oeuvres

IPA Soaked German Sausages with Spicy Grain Mustard

\$ 12 per dozen

Meatballs with Sour Cream Mushroom Demi Glace **OR** Pineapple Sweet & Sour Sauce

\$15 per dozen

Risotto Croquettes Stuffed with Creamy Fontina Cheese & Topped with Garlic Aioli

\$18 per dozen

Grilled Chicken Satays with Teriyaki & Peanut Sauce

\$20 per dozen

Dungeness Crab Cakes with Spicy Remoulade

\$30 per dozen

Bacon Wrapped Shrimp with Hoisin BBQ Sauce

\$30 per dozen

Italian Sausage Stuffed Mushrooms with Parmesan Cheese

\$20 per dozen

Corn Battered Chicken Croquettes with Pepperjack Cheese

\$24 per dozen

Chicken Drumettes with Spicy Buffalo Sauce **OR** Teriyaki Sauce

\$24 per dozen

Jumbo Coconut Crusted Prawns with Sweet Chili Dipping Sauce

\$28 per dozen

Dungeness Crab & Artichoke Dip with Parmesano-Reggiano Cheese with Dark Rye Crostini & Crackers

\$60 per pound (serves 25)

Cold Hors D'Oeuvres

Chocolate Dipped Strawberries with Crème Anglaise

\$36 per dozen

Savory Chicken Salad Bouchees

\$24 per dozen

Blackened Ahi Tuna with Onion Tomato Salsa on Rice Crackers

\$26 per dozen

Prosciutto & Cantaloupe Canapés

\$16 per dozen

Crab Salad Stuffed Cucumbers with Spicy Mayonnaise

\$24 per dozen

Crab & Shrimp Stuffed Artichoke Bottoms

\$24 per dozen

Traditional Bruschetta with Roma Tomatoes & Basil

\$24 per dozen

Chef's Choice Vegetarian or Vegan Bruschetta

\$24 per dozen

Jumbo Prawns with Cocktail Sauce & Lemon

\$35 per pound (about 16 prawns/lb)

Smoked Trout Dip with Rye Crostini, Crackers & Vegetables

\$60 pound (serves 25)

Ordering Guideline: When ordering hors d'oeuvres for your event, it is important that you order enough to serve all of your guests. **Therefore, you must order at least one piece per person for each hors d'oeuvre selection that you choose.** The minimum for each item is 3 dozen.

Hors D'Oeuvres

Platters

Display Platters

European & Domestic Cheese with Grapes & Assorted Crackers

\$250 **large** **serves 50**

\$125 **medium** **serves 25**

\$90 **small** **serves 15**

Fresh Sliced Fruit & Domestic Cheese

\$200 **large** **serves 50**

\$110 **medium** **serves 25**

\$65 **small** **serves 15**

Seasonal Fresh Sliced Fruits

\$150 **large** **serves 50**

\$80 **medium** **serves 25**

\$50 **small** **serves 15**

Vegetable Crudités

\$150 **large** **serves 50**

\$80 **medium** **serves 25**

\$50 **small** **serves 15**

Artisan Breads with Basil Pesto, Roasted Garlic Dip & Red Pepper Chevre Cheese

\$100 **large** **serves 50**

\$50 **small** **serves 25**

Antipasti with Grilled Vegetables, Imported Olives, Roasted Garlic, Crostinis, Fresh Mozzarella, Salami & Prosciutto

\$225 **large** **serves 50**

\$125 **small** **serves 25**

One Kilo Round of French Brie en Croute with Crackers & Apple Slices

\$80 **per kilo** **serves 25**

Plank Roasted Side of Pacific Salmon with Citrus Wedges & Creamy Herb Dipping Sauce

\$150 **per plank** **serves 25**

Hors D'Oeuvres

Carving Stations

All carving stations include:

Fresh Silver Dollar Rolls, Dijon Mustard, Mayonnaise & Horseradish Cream Sauce

Smokehouse Cured Ham with Honey Brown Sugar Glaze

\$200 serves 60

Herb & Garlic Crusted Whole Boneless Oven Roasted Turkey Breast

\$175 serves 40

Slow Roasted Top Round of Beef with Natural au Jus

\$210 serves 65

Carving Chef (required)

\$50 per hour

Beverages

Liquor

Well Drinks

Selection of: Vodka, Gin, Rum, Tequila, Bourbon & Scotch

\$6 per drink

Call Drinks

Selection of: Absolut, Stolli, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Seagrams
7, Jack Daniels, Kahlua & Bailey's

\$7 per drink

Premium Drinks

Selection of: Kettle One, Bombay Sapphire, Jose Cuervo 1800, Crown Royal, Makers
Mark & Dewars

\$8 per drink

Well Specialty Cocktail

\$7 per drink

Call Specialty Cocktail

\$8 per drink

Premium Specialty Cocktail

\$9 per drink

Additional liquor selections available upon request.

Ice Luge

Tiki Ice Luge for your specialty cocktail.

\$200 + cost of drinks

Ordering Guideline: Pricing exclusive of \$75 bar set up & bartender fee.

Beverages

Beer & Wine

Beer

Domestic Beer including: Bud Light, Budweiser, Coors Light & Buckler NA
\$4 per bottle

Premium Beer including: Heineken, Corona, Widmer Hefeweisen, Deschutes Brewery
Mirror Pond, Black Butte Porter & Seasonal Offering
\$5 per bottle

Domestic Kegs of Bud Light, Budweiser, Coors Light & PBR
\$250 per keg

Premium Kegs of Deschutes Brewery's Mirror Pond, Black Butte Porter or Seasonal
Offerings and Cascade Lakes Brewery's Blonde Bombshell, Monkey Face Porter or
Seasonal Offering
\$400 per keg

Keg Corkage
\$200 per keg

Additional beer selections are available upon request.

Wine

House Wine or Champagne including Chardonnay, Sauvignon Blanc, White Zinfandel,
Merlot & Cabernet
\$20 per bottle or \$6 per glass

Sparkling Cider
\$8 per bottle

Wine Corkage
\$15 per bottle

A full wine menu with specialty selections from Seasons Restaurant is available upon
request.

Non-Alcoholic

Assorted Sodas, Bottled Water, Assorted Fruit Juices **\$2.50 each**

Fruit Punch or Lemonade (serves 50) **\$45**

Coffee, Decaffeinated Coffee & Herbal Tea **\$40 per urn**

Iced Tea Station **\$40 per urn**

Ordering Guideline: Pricing exclusive of \$75 bar set up & bartender fee. Corkage only applies if you bring in your own keg of beer or bottles of wine or champagne.