

**2019**

**Catering**

**Menus**





# Breakfast Buffets

## Holiday Inn Continental

Sliced Assorted Fresh Fruit  
Assorted Petite Pastries, Bagels w/Cream Cheese, Muffins and Classic Breakfast Breads  
Assorted Chobani and Yoplait Yogurts with Granola and Dried Fruits  
Assorted Chilled Juices  
European Blend Coffee, Hot Bigelow Teas, Creamers, and Sweeteners  
**19.00**

## The Inn's Early Bird Morning Start

Scrambled Eggs with Tillamook Cheddar Cheese & Fresh Chives  
O'Brien Breakfast Potatoes with Onions & Peppers  
Thick Sliced Smoked Pepper Bacon  
Grilled Sausage Links  
Sliced Assorted Fresh Fruit  
Assorted Chobani and Yoplait Yogurts with Granola and Dried Fruit  
Breakfast Pastries, Muffins and Bagels with Cream Cheese  
Chilled Fruit Juices & Milk  
European Blend Coffee, Hot Bigelow Teas, Creamers, and Sweeteners  
**23.00**

## Signature Breakfast Buffet

Scrambled Eggs with Tillamook Cheese, Minced Tomato, and Fresh Herbs  
Cheese Stuffed Blintzes with Warm Berry Sauce and Toasted Almonds  
Turkey Sausage and Baby Spinach Breakfast Casserole  
Garlic Roasted New Potatoes with Sautéed Onions  
Thick Sliced Smoked Pepper Bacon  
Grilled Sausage Links  
Sliced Assorted Fresh Fruit  
Breakfast Pastries, Muffins and Bagels with Cream Cheese  
Assorted Cereals with Milk  
Chilled Fruit Juices  
European Blend Coffee, Hot Bigelow Teas, Creamers, and Sweeteners  
**27.00**

## Action Stations

**These items can be added to your buffet selection from above.**

<b>Smoked Salmon Lox</b>	<b>6.00</b>
<i>Thinly Sliced Cured Salmon with Classic Garnish or Minced Red Onion, Capers, Cream Cheese, Bagels, and Fresh Tomatoes.</i>	
<b>Omelet Station</b>	<b>7.00</b>
<i>Made to Order Omelet Station with Ham, Bacon, Sausage, Mushrooms, Tillamook Cheese, Baby Spinach, and Fresh Tomatoes.</i>	
<b>Carving Station</b>	<b>7.00</b>
<i>Roasted Pit Ham with Whole Grain Mustard and Orange Marmalade Glaze. Served with Fresh Butter Milk Biscuits.</i>	

**Plated Breakfast Options Available Upon Request.**

*Minimum of 50 guests required or an additional \$3 per person will be charged.*



# Brunch

## Holiday Inn Brunch

### **Standard Accompaniments**

Scrambled Eggs with Tillamook Cheddar Cheese & Fresh Chives  
O'Brien Breakfast Potatoes with Onions & Peppers  
Thick Sliced Smoked Pepper Bacon or Grilled Sausage Links  
Sliced Assorted Fresh Fruit  
Breakfast Pastries, Muffins and Bagels with Cream Cheese  
European Blend Coffee, Hot Bigelow Teas, Creamers, and Sweeteners

### **Salads (Choose Two)**

Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette  
Caesar Salad  
Cold Asian Noodle Salad  
California Pasta Salad  
Cucumber Dill Salad

### **Entrées (Choose Two)**

London Broil with a Portobello Demi-Glace  
Atlantic Salmon in a Dill Buerre Blanc Sauce  
Chicken Marsala  
Tuscan Grilled Chicken  
Roasted Balsamic Pork Loin with Fresh Herbs  
Vegetable Ravioli with Mushroom Sauce  
Cheese Tortellini tossed in Marinara Sauce

### **Side Dishes (Choose Two)**

Fresh Seasonal Vegetables  
Wild Rice Pilaf  
Yukon Mashed Potatoes with Chives  
Quinoa with Roasted Vegetable and Vegetable Broth  
Pesto Crusted Yukon Gold Potatoes

**Two Entrée Selections 44.00**

## Brunch Additions

**These items can be added to your buffet selection from above.**

**Smoked Salmon Lox 6.00**

*Thinly Sliced Cured Salmon with Classic Garnish  
or Minced Red Onion, Capers, Cream Cheese,  
Bagels, and Fresh Tomatoes.*

**Omelet Station 6.00**

*Made to Order Omelet Station with Ham, Bacon,  
Sausage, Mushrooms, Tillamook Cheese, Baby  
Spinach, and Fresh Tomatoes.*

**Prime Rib Carving Station 11.00**

*Served with Pan Au Jus, Horseradish Cream Sauce.*

*Minimum of 50 guests required or an additional \$3 per person will be charged.*



# Break Options

## Mix & Match

Bagels and Cream Cheese, Jams and Jellies	36.00 per dozen
Assorted Muffins, Pastries, and Breakfast Breads	36.00 per dozen
Fudge Brownies	36.00 per dozen
Assorted Freshly-baked Cookies	36.00 per dozen
Assorted Granola Bars	38.00 per dozen
Assorted Jumbo Candy Bars	3.00 each
Fancy Mixed Nuts ( <i>Serves 30-40 People</i> )	45.00 per pound
Tortilla Chips and Salsa	4.00 per person
Hummus & Pita with Crisp Vegetables	4.00 per person
Potato Chips and Dip	4.00 per person
Pretzels and Cajun Snack Mix	4.00 per person

## Refreshments

European Blend Coffee, Hot Bigelow Teas, Creamers, and Sweeteners	42.00 per gallon
Assorted Milks	4.00 each
Chilled Fruit Juices ( <i>orange, apple, cranberry</i> )	22.00 per pitcher
Fresh Brewed Assorted Iced teas	36.00 per gallon
Lemonades ( <i>Regular and Strawberry</i> )	36.00 per gallon
Fruit Punch	36.00 per gallon
Assorted Soft Drinks or Bottled Water	4.00 each
Pellegrino Water ( <i>16oz</i> )	5.00 each
Red Bull	5.00 each

## Platters and Displays

### **Artisan Cheeseboard**

*Baked Brie with Marionberry Preserves Smoked Gouda, Rogue Valley Blue Cheese, Sliced Tart Apples, Dried Cranberries, Local Seasoned Hazelnuts, with French Baguette and Assorted Butter Crackers,*

**15.00**

### **Charcuterie Platter**

*Soppressata Dry Salami, Sliced Chorizo and Sweet Coppa Salami with Willamette Valley Whole Grain Mustard, Cornichons Pickles, Marinated Assorted Olives, Pickled Onions, and French Baguette.*

**17.00**

### **Antipasto Display**

*Seasonal Roasted and House Pickled Vegetables, Assorted Salamis, Smoked Tillamook Cheddar and Feta Cheeses, Assorted Olives and Crackers & Breadsticks.*

**16.00**

## Themed Breaks

### **Afternoon Matinée**

*Candy Bars, Red Licorice, Popcorn, Chips, Pretzels, and Assorted Soft Drinks.*

**12.00**

### **Build Your Own Trail Mix**

*Pretzels, Peanuts, Almonds, Dried Cranberries, M&M's, Raisins, Dried Fruit, and Bottled Water.*

**12.00**



# Lunch Buffets

*All Lunch Buffets served with Iced Tea*

## **Artisan Deli Buffet**

*(Vegetarian items available upon advanced request)*

### **Deli Meats, Cheeses and Proteins**

Shaved Smoked Turkey Breast, Shaved Pit Ham, Roasted Beef, Hummus, Pepper Jack Cheese, Tillamook Cheddar Cheese, and Natural Swiss Cheese.

### **Portland French Bakery Assorted Breads**

Rustic Wheat, Potato Bread, and Marble Rye.

*(Gluten-Free Bread Available. Must be Pre-Ordered before the Day of Event.)*

### **Salads**

Tossed Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette  
Northwest Style Red Potato Salad

### **Accompaniments and Spreads**

Green Leaf Lettuce, Sliced Tomato, Sliced Red Onions, Dill Pickle Spears, Hummus, Mayonnaise, Dijon Mustard and American Mustard.

Cookies and Brownies

**29.00**

## **Soup and Salad Bar**

### **Choice of ONE Soup:**

Cream of Broccoli & Tillamook Cheddar, Fresh Vegetable, Minestrone, Roasted Chicken & Vegetable with Egg Noodles, or Egg Drop Soup with Pork and Fried Wontons.

### **Build Your Own Green Salad**

Mixed Greens and Baby Spinach, Garlic Croutons, Garbanzo Beans, Broccoli & Cauliflower Florets, Chopped Red Onion, Bleu Cheese Crumbles, Cherry Tomatoes, Sliced Cucumber, Diced Egg, and Chopped Pepper Bacon.

### **Choice of TWO salads**

Almond-Grape Chicken Salad

Classic Egg Salad

Traditional Tuna Salad

Fresh Pasta Salad

Northwest Style Potato Salad

### **Accompaniments**

Creamy Ranch and Lo-Cal Vinaigrette

Assorted Portland French Bakery Rolls and Real Butter

Chef's Choice of Assorted Desserts

**28.00**

*Minimum of 50 guests required or an additional \$3 per person will be charged.*



# Lunch Buffets

*All Lunch Buffets served with Iced Tea*

## **Signature Lunch Buffet**

### **Salads (Choose up to Two)**

- Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette
- Caesar Salad with Pancetta Bacon
- Cold Asian Noodle Salad
- California Pasta Salad
- Cucumber Dill Salad

### **Entrees (Choose Two)**

- London Broil with a Portobello Demi-Glace
- Atlantic Salmon in a Dill Buerre Blanc Sauce
- Chicken Marsala
- Tuscan Grilled Chicken
- Roasted Balsamic Pork Loin with Fresh Herbs
- Hazelnut Chicken in a Demi-Glace
- Vegetable Ravioli with Mushroom Sauce
- Cheese Tortellini tossed in Marinara Sauce

### **Side Dishes (Choose One)**

- Yukon Mashed Potatoes with Chives
- Wild Rice Pilaf
- Quinoa with Roasted Vegetable
- Pesto Crusted Yukon Gold Potatoes

### **Accompaniments and Dessert**

- Warm Seasonal Vegetables
- Assorted Rolls and Butter
- Chef's Choice of Assorted Desserts

**\$32.00 for One Entree**

**\$36.00 for Two Entrees**

## **Italian Buffet**

- Basil Pesto Bruschetta
- Artichoke Caesar Salad with Garlic Croutons
- Orzo Pasta Salad
- Chicken Parmesan Marinara
- Tricolored Tortellini Pasta Salad
- Baked Ziti with Meat Ragu
- Oven Toasted Garlic Bread
- Tiramisu

**\$32.00**

## **Southwest Buffet**

- Jicama Salad with Oranges and Tossed with Cilantro Lime Vinaigrette
- Watermelon Salad with Coconut Honey Syrup
- Braised Pulled Brisket
- Shredded Southwestern Chicken Fajitas
- Roasted Bell Peppers and Onions
- Spanish Rice and Refried Beans
- Soft Flour Tortillas
- Jalapeno-Cheddar Corn Bread with Butter

### **Accompaniments and Dessert**

- Diced Tomatoes, Shredded
- Lettuce, Sliced Olives, Shredded Cheese, Guacamole, Sour Cream and Salsa Fresca.
- Chef's Choice of Assorted Desserts

**\$32.00**

## **Asian Fusion Buffet**

- Pork Potstickers
- Bok Choy Salad
- Cold Asian Noodle Salad
- Grilled Korean Beef
- Honey Chicken
- Vegetable Fried Rice
- Stir-Fried Vegetables
- Chow Mein Clusters

**\$32.00**

## **BackYard BBQ**

- Fresh Tossed House made Coleslaw
- Deviled Eggs
- Mesquite Smoked BBQ Brisket
- Southern Style Fried Chicken
- Baked Beans with Pepper Bacon
- Mac & Cheese Gratin
- Jalapeno and Cheddar
- Corn Bread with Butter
- Bowls of Chips with Ranch Dip
- Chef's Choice of Assorted Desserts

**\$32.00**

*Minimum of 50 guests required or an additional \$3 per person will be charged.*



# Boxed Lunch

*All boxed lunches include bag of potato chips, pasta or potato salad, house-made cookie, soft drink or bottled water and appropriate condiments and disposables.*

## **Classic Tuna Croissant**

*Albacore Tuna tossed with Sweet Relish, Red Onion, Celery, Dijon Mustard, and Mayonnaise With Tillamook Cheddar on a Soft Buttery Croissant.*

**27.00**

## **Northwest Deli Sub**

*Smoked Turkey or Ham with Swiss or Cheddar Cheese, Tomato, and Lettuce, on a Hoagie Roll or Croissant.*

**25.00**

## **Veggie Bar**

*Grilled Seasonal Vegetables and Sweet Herb Hummus with Pepper Jack Cheese on Focaccia Bread.*

**25.00**

## **Chicken Caesar Wrap**

*Fresh Romaine Lettuce tossed with Chicken, Caesar Dressing, and Parmesan Cheese. Served in a Spinach Wrap.*

**27.00**

*Please choose the same meat, cheese, and bread selection for all boxed lunch orders.*

# Meeting Packages



## Mt. Hood Package

### **Holiday Inn Continental**

Sliced Assorted Fresh Fruit  
Assorted Pastries, Bagels & Cream Cheese, Muffins  
and Breakfast Breads

Assorted Yogurts with Granola and Dried Fruit  
Assorted Chilled Juices, European Blend Coffee, Hot  
Bigelow Teas, Creamers, and Sweeteners

### **Mid Morning Refreshment Break**

European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,  
Assorted Soft Drinks and Iced Tea

### **Afternoon Break**

Fruit and Cheese Display with an  
Assortment of Crackers

**OR**

Fudge Brownies and Freshly Baked Cookies,  
European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,

Assorted Soft Drinks and Iced Tea

**29.00**

## Mt. Jefferson Package

### **Inn's Early Bird Morning Start**

Scrambled Eggs with Tillamook Cheddar Cheese  
& Fresh Chives

O'Brien Breakfast Potatoes with Onions & Peppers

Thick Sliced Smoked Pepper Bacon

Grilled Sausage Links

Sliced Assorted Fresh Fruit

Assorted Yogurts with Granola and Dried Fruit  
Pastries, Muffins and Bagels with Cream Cheese  
Chilled Fruit Juices & Milk, European Blend Coffee,  
Hot Bigelow Teas, Creamers, and Sweeteners

### **Mid Morning Refreshment Break**

European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,

Assorted Soft Drinks and Iced Tea

### **Afternoon Break**

Fruit and Cheese Display with an  
Assortment of Crackers

**OR**

Fudge Brownies and Freshly Baked Cookies,  
European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,

Assorted Soft Drinks and Iced Tea

**34.00**

## Mt. Washington Package

### **Mid Morning Refreshment Break**

European Blend Coffee, Hot Bigelow Teas, Creamers,  
Sweeteners, Soft Drinks and Iced Tea

### **Lunch Buffet (Choose ONE)**

Build Your Own Signature Buffet,

Artisan Deli Buffet, Italian Buffet,

Southwest Buffet, or BackYard BBQ

### **Afternoon Break**

Fruit and Cheese Display with Crackers

**OR**

Fudge Brownies and Freshly Baked Cookies,  
European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,

Assorted Soft Drinks and Iced Tea

**42.00**

## Mt. Mazama Package

### **Inn's Early Bird Morning Start**

Scrambled Eggs with Tillamook Cheddar Cheese &  
Fresh Chives

O'Brien Breakfast Potatoes with Onions & Peppers

Thick Sliced Smoked Pepper Bacon

Grilled Sausage Links

Sliced Assorted Fresh Fruit

Assorted Yogurts with Granola and Dried Fruit  
Pastries, Muffins and Bagels with Cream Cheese  
Chilled Fruit Juices & Milk, European Blend Coffee,  
Hot Bigelow Teas, Creamers, and Sweeteners

### **Mid Morning Refreshment Break**

European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,

Assorted Soft Drinks and Iced Tea

### **Lunch Buffet (Choose ONE)**

Build Your Own Signature Buffet,

Artisan Deli Buffet, Italian Buffet,

Southwest Buffet, or BackYard BBQ

### **Afternoon Break**

Fruit and Cheese Display with an  
Assortment of Crackers

**OR**

Fudge Brownies and Freshly Baked Cookies,  
European Blend Coffee, Hot Bigelow Teas, Creamers,  
and Sweeteners,

Assorted Soft Drinks and Iced Tea

**60.00**



# Plated Lunch

*Plated Lunches are served with Iced Tea*

## **Holiday Inn Plated Lunch**

### **Salads (Choose ONE)**

**Baby Green Salad** - Baby Greens, Cucumber, Carrot, Tomatoes, and Chef's House Dressing.

**Caesar Salad** - Romaine Hearts, Parmesan Cheese, Garlic Croutons and Caesar Dressing.

**Cucumber Dill Salad** - Creamy Cucumber Salad with a Tomato Wedge Garnish.

*\*\*\*Salad entrées do not receive a side salad option or a warm vegetable accompaniment.*

*Same accompaniments must apply for all selections.*

*When selecting more than one entrée the higher priced entrée charge will apply to the menu*

*Select one Dessert option for the group. The dessert price will be added to your menu total*

### **Bento Style Teriyaki Chicken**

*Char-broiled chicken breast Served with Rice  
And Seasonal Fresh Vegetable in a light Teriyaki Sauce.*

**21.00**

### **Top Sirloin Steak Diane**

*Pan Fried Top Sirloin with Mustard, Worcestershire, and  
cream. Served with Roasted Garlic  
Mashed Potatoes.*

**25.00**

### **Chicken Caesar Salad**

*Crisp Hearts of Romaine, Garlic Croutons, and Shredded  
Parmesan Tossed with Creamy  
Caesar Dressing. Topped with our  
House Smoked Chicken Breast.*

*Served with side of Sliced Seasonal Fruit*

**20.00**

### **Seared Salmon Salad**

*Pan Seared Salmon Filet on Mixed Spring Greens with Wine  
Poached Pears, and Pepper*

*Crusted Bacon. Served with Sherry  
Vinaigrette, Candied Walnuts,*

*and Rolls and Butter.*

**22.00**

### **Veggie Tacos**

*Tofu grilled in Coconut Oil with Red Onion, Green & Red  
Bell Pepper. Wrapped in Corn Tortillas and topped with  
Red & Purple Cabbage, Cilantro, Lime & Tomatoes. Served  
with Tortilla Chips, Salsa and Avocado.*

**21.00**

### **Miso-Honey Glazed Salmon**

*Atlantic Salmon marinated in a light Honey Miso glaze,  
served with*

*Wild Pilaf and Seasonal Fresh Vegetable.*

**24.00**

### **Grilled Marinated Shrimp Skewer**

*Grilled Shrimp Skewer topped with Garlic Butter and Fresh  
Herbs. Served with Rice and Fresh Seasonal Vegetables.*

**21.00**

### **Dessert (Choose One)**

**\$4.00 per person**

Chocolate Ganache

Bailey's Cake

Tiramisu

Carrot Cake

White Champagne Cake

### **The Working Lunch Table**

*(For Groups of 30 People or Less)*

*Pre-Made Assorted Sandwiches including Ham, Smoked Turkey, Roast Beef, and Vegetarian.*

*Served with a Tossed Green Salad with Creamy Ranch and Lo-Cal Vinaigrette,*

*Potato Salad. Potato Chips, and Chef's Choice of Dessert.*

**21.00**



# Reception Package

## **Holiday Inn Reception Package**

### **Carving Stations (Choose ONE)**

#### **Boneless Roasted Breast of Turkey**

*Herb Crusted Turkey Breast served with Cranberry Relish and Dijon Aioli.*

#### **Citrus Glazed Ham**

*Served with Dijon Aioli, Apple-Craisin Demi Glace,*

#### **Roasted Pork Loin**

*Seasoned with Fresh herbs and Garlic. Slow Roasted and Topped with Fresh Apple Demi Glace.*

### **Displays (Choose Two)**

Sliced fresh seasonal fruit display

Imported & Domestic Cheese & Cracker Display

Fresh Vegetable Crudité Display with Garlic-Basil Aioli

Antipasto Platter - Aged Meats, Cheese, and Assorted Grilled Vegetables

### **Salad (Choose Two)**

Baby Green Salad and Chef's House Dressing

Caesar Salad

California Pasta Salad

Cucumber Dill Salad

Watermelon Salad with Coconut Honey Syrup

Cold Asian Noodle Salad

### **Sides (Choose Two)**

Seasonal Fresh Vegetables Greek Yogurt Dip

Yukon Mashed Potatoes with Chives

Pesto Crusted Yukon Gold Potatoes

Baked Macaroni & Cheese

Wild Rice Pilaf

Quinoa with Roasted Vegetable and Vegetable Broth

### **Appetizers (Choose Two)**

*(\$4 additional charge will apply)*

Basil Pesto Bruschetta

Meatballs with Choice of Barbeque, Sweet-n-Sour or Swedish Sauce

Spanakopita

Chicken Satay with Peanut Sauce

Pork and Vegetable Eggrolls

### **Standard Accompaniments and Dessert**

Sliced Dollar Rolls and Condiments.

Chef's Selection of Assorted Desserts

European Blend Coffee, Hot Bigelow Teas, Creamers, and Sweeteners,

Iced Tea

**39.00**

*Minimum of 20 guests required or an additional \$6 per person.*



# Dinner Buffets

*All dinner buffets include European Blend Coffee,  
Hot Bigelow Teas, Creamers, Sweeteners, and Iced Tea*

## **Holiday Inn Dinner Buffets**

### **Salads (Choose Three)**

Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette  
Caesar Salad with Pancetta Bacon  
Shrimp Salad with Cucumber  
Cold Asian Noodle Salad  
California Pasta Salad  
Italian Antipasto Salad  
Cucumber Dill Salad  
Traditional Chef's Salad

### **Entrées**

London Broil with a Portobello Demi-Glace  
Atlantic Salmon in a Dill Beurre Blanc Sauce  
Spice Rubbed Tri-Tip with Mushrooms and Peppers  
Chicken Marsala  
Pecan Crusted Salmon  
Tuscan Grilled Chicken  
Red Snapper a'la Livorese  
Hazelnut Chicken in a Demi-Glace  
Roasted Balsamic Pork Loin with Fresh Herbs  
Vegetable Ravioli with Mushroom Sauce  
Salmon Florentine  
Cheese Tortellini Tossed in Marinara Sauce

### **Pasta, Grains & Potatoes (Choose Two)**

Yukon Mashed Potatoes with Chives  
Roasted Red Potatoes with Garlic Butter  
Pesto Crusted Yukon Gold Potatoes  
Baked Macaroni & Cheese  
Wild Rice Pilaf  
Quinoa with Roasted Vegetable and Vegetable Broth

### **Standard Accompaniments and Dessert**

Warm Seasonal Vegetables  
Assorted Rolls and Butter  
Chef's Selection of Assorted Desserts

**Two Entree Selections 46.00**

**Three Entree Selections 52.00**

*Minimum of 50 guests required or an additional \$6 per person.*



# Plated Dinner

*All Dinner Selections Include Butter & Rolls, European Blend Coffee, Hot Bigelow Teas, Creamers, Sweeteners, and Iced Tea .*

## **Holiday Inn Plated Dinners**

*Same accompaniments must apply for all selections.*

*When selecting more than one entrée the higher priced entrée charge will apply to the menu*

*Select one Dessert option for the group. The Dessert price will be added to your menu total*

### **Salad**

#### **(Choose One)**

**Baby Green Salad** - Baby Greens, Cucumber, Carrot, Tomatoes, and Chef's House Dressing.

**Caesar Salad** - Romaine Hearts, Parmesan Cheese, Garlic Croutons and Caesar Dressing.

**Wedge Salad** - Mini Wedge of Iceberg, Blue Cheese, Bacon, Tomato, Onion and Dressing.

### **Entrées (Choose Two)**

#### **Chicken Marsala**

Marinated with Fresh Mushrooms, Onions and Dry Marsala Wine. Served with Wild Rice Pilaf and Fresh Vegetables.

**25.00**

#### **London Broil**

Broiled Flank Steak with a Balsamic Bacon Glaze. Served with Garlic Roasted Mashed Potatoes and Fresh Vegetables.

**31.00**

#### **Stuffed Chicken**

Prosciutto and Smoked Mozzarella Chicken Breast. Served with Wild Rice Pilaf, Fresh Vegetables, and Roasted Red Pepper Sauce.

**29.00**

#### **Rainbow Trout**

Grilled Skin-on Rainbow Trout served with a Red Pepper Beurre Blanc Sauce. Served with Wild Rice Pilaf and Fresh Vegetables.

**30.00**

#### **Grilled Kalbi Flat Iron Steak**

Served with a Crimini Mushroom Sauce, Rice, Kalbi Glaze, and Fresh Seasonal Vegetables.

**33.00**

#### **Stuffed Salmon**

Dungeness Crab and Brie Stuffed Atlantic Salmon topped with an Orange Beurre Blanc Sauce. Served with Wild Rice and Fresh Asparagus.

**34.00**

#### **Garlic Roasted Prime Rib**

Slow Roasted Prime Rib Served with Roasted Garlic Mashed Potatoes and Chef's Fresh Vegetable.

**35.00**

#### **Filet Mignon**

Center Cut Choice Filet Wrapped with Pepper Bacon. Served with Roasted Garlic Mashed Potatoes, Bordelaise Sauce, and Fresh Asparagus.

**42.00**

### **Dessert**

#### **(Choose One)**

Chocolate Ganache

Bailey's Cake

Tiramisu

Carrot Cake

White Champagne Cake

**4.00**



# Carving Stations

*All Carving Stations Include Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette, Sliced Dollar Rolls and Condiments.*

## **Boneless Roasted Breast of Turkey**

*Herb Crusted Turkey Breast Served with Cranberry Relish and Dijon Aioli.  
Served with Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette, and  
Sliced Dollar Rolls.*  
**275.00 (Serves 40)**

## **Pink and Green Peppercorn Crusted Prime Rib**

*Served with Pan Au Jus, Horseradish Cream Sauce, and Sliced Dollar Rolls.*  
**425.00 (Serves 50)**

## **Citrus Glazed Ham**

*Served with Dijon Aioli, Apple-Craisin Demi Glacé, Baby Green Salad with Creamy  
Ranch and Lo-Cal Vinaigrette, Sliced Dollar Rolls.*  
**300.00 (Serves 50)**

## **Roasted Pork Loin**

*Seasoned with Fresh Herbs and Garlic. Slow Roasted and Topped with Fresh Apple Demi Glacé. Served  
with Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette, Sliced Dollar Rolls and  
Condiments.*  
**275.00 (Serves 40)**

## **Beef Tenderloin with Madeira Demi Glacé**

*Fresh Herb Crusted Tenderloin, Whole Roasted and Carved to Order and Served with Madeira  
Wine Sauce, Baby Green Salad with Creamy Ranch and Lo-Cal Vinaigrette, Sliced  
Dollar Rolls and Condiments.*  
**425.00 (Serves 25)**

*A \$50 carver fee will apply to all carving stations.*



# Hors d'oeuvres

## **Hot Selections**

Meatballs with Choice of Barbeque, Sweet-n-Sour or Swedish Sauce	28 / dozen
Mini Vegetable Spring Rolls with Sweet-Chili Sauce	30 / dozen
Pork Potstickers	28 / dozen
Bacon Balsamic Deviled Eggs	30 / dozen
Spanakopita	30 / dozen
BBQ Pork Sliders	34 / dozen
Beef Sliders	35 / dozen
Red Hot Buffalo Wings	37 / dozen
Crab Stuffed Mushrooms	42 / dozen
Sausage Stuffed Mushrooms	38 / dozen
Beef Satay with Teriyaki Glaze	40 / dozen
Chicken Satay with Peanut Sauce	42 / dozen
Bacon Wrapped Scallops	53 / dozen
Coconut Shrimp	45 / dozen
Pork and Vegetable Eggrolls	27 / dozen
Northwest Crab Cakes	40 / dozen
Calamari Kabobs with Chipotle Remoulade	37 / dozen

## **Cold Selections**

Smoked Ham & Dill Cream Cheese Pinwheels	28 / dozen
Salami and Boursin Coronet	26 / dozen
Hummus Bites with Chives	29 / dozen
Bruschetta Al Pomodoro	29 / dozen
Asparagus Wrapped in Prosciutto	31 / dozen
Deviled Eggs	29 / dozen
Asian Lettuce Wraps	35 / dozen
Chilled Prawns with Cocktail Sauce & Lemon	44 / dozen

## **Composed Appetizers**

Caprese Salad Skewers with Mini Mozzarella Balls	37 / dozen
Smoked Salmon Crostini with a Mini Green Salad	42 / dozen
Mini Shrimp Cocktails.... Composed on Spoons	36 / dozen
Spicy Orange Jicama Salad	26 / dozen
Quinoa Salad with Olive Oil, Herbs, Basil Pesto, Bruschetta Salsa, and Basil.	28 / dozen

## **Displays** (Serves 50 People)

Baked Brie stuffed with Crab, Served with Toasted Baguette & Crackers	200
Cold Poached Salmon Served with Cucumber Dill Sauce and Toast Points	300
Sliced Fresh Seasonal Fruit Display with Greek Yogurt Dip	200
Imported & Domestic Cheese & Cracker Display	225
Fresh Vegetable Crudit� Display with House-made Dips	170
Deli Meat and Cheese Tray with Dollar Rolls Served with Assorted Condiments	300

*Prices per dozen, require a (2) dozen minimum order Per Item*



# Hosted & Cash Bar

	<u>\$7.00</u>	<u>\$9.00</u>	<u>\$11.00</u>
<b><u>Wine</u></b>			
◆ Canyon Road Wines	*		
◆ William Hill, Cabernet		*	
◆ Chateau St. Jean, Chardonnay		*	
◆ Erath Pinot Gris		*	
◆ Columbia Crest Merlot		*	
<b><u>Bottled Beer</u></b>			
◆ Assorted Domestic	*		
◆ Assorted Specialties	*		
<b><u>Liquor</u></b>			
◆ Well Scotch, Bourbon, Rum			
Vodka, Gin, Tequila	*		
◆ Absolute Vodka		*	
◆ Absolute Peach Vodka		*	
◆ Absolute Citron Vodka		*	
◆ Absolute Vanilla Vodka		*	
◆ Grey Goose Vodka			*
◆ Glenfiddich 12yr Scotch			*
◆ Jack Daniels Bourbon		*	
◆ Honey Jack Daniels Bourbon		*	
◆ Knob Creek 9yr			*
◆ Makers Mark Bourbon		*	
◆ Seagrams 7 Canadian Whiskey	*		
◆ Pendleton Canadian Whiskey		*	
◆ Crown Royal Canadian Whiskey		*	
◆ Bacardi Silver Rum		*	
◆ Captain Morgan Rum		*	
◆ Malibu Rum		*	
◆ Bombay Dry Gin		*	
◆ Bombay Sapphire Gin		*	
◆ Jose Cuervo Tequila		*	
◆ Patron Silver Tequila			*

**House Hosted Bar Tickets = \$7.00 Purchases**

**Call Hosted Bar Tickets = All \$7.00 and \$9.00 Purchases**

**Premium Hosted Bar Tickets = All Selections from \$7.00 - \$11.00**

A \$50 bar set-up fee will apply. **Bar service must end 30-mins prior to event end time.**

Additional wines available, please ask your Catering Manager for suggestions.

An \$18.00 per 750ml bottle corkage fee will be assessed for any wine not provided by the hotel.



# Bottled Selections

## Kegged Beer

<b>Domestic Pony Keg</b>	<b>300 each</b>
<b>Domestic Full Keg</b>	<b>425 each</b>
<b>Microbrew &amp; Imports Full Keg</b>	<b>575 each</b>

## House Wines

<b>Canyon Road Vineyards, CA</b>	<b><u>Bottle</u></b>
<b>Chardonnay, Pinot Gris, Cabernet, Merlot</b>	<b>24</b>
<i>From the wine maker Rafael Jacinto Jofre.</i>	
<b>Rose , OR</b>	<b>TBD</b>

## White Wines

<b><u>Bottle</u></b>	
<b>Kendal-Jackson, Chardonnay, CA</b>	<b>33</b>
<i>Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes. A hint of toasted oak and butter lingers on the finish.</i>	
<b>Erath Pinot Gris, OR</b>	<b>29</b>
<i>Enticingly fragranced with honeydew melon, rose petals and bread dough.</i>	
<b>Chateau St. Michelle Riesling, WA</b>	<b>27</b>
<i>Crisp apple aromas and flavors with subtle mineral notes. This is our "everyday Riesling".</i>	
<b>Willakenzie Pinot Gris, OR</b>	<b>46</b>
<i>Aromas of citrus, Granny Smith apples, and jasmine, accompanied by mineral tones. Crisp and refreshing.</i>	

## Sparkling Wines

<b>Lunetta, Prosecco, Italy</b>	<b><u>Bottle</u></b>
<i>(Split Bottle) 9</i>	
<i>Dry and refreshing.</i>	
<b>Villa Sandi, Brut, Prosecco, Italy</b>	<b>32</b>
<i>Aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers.</i>	
<b>Michelle, Brut WA</b>	<b>32</b>
<i>Bright acidity and effervescence.</i>	

## Red Wines

<b>William Hill Winery, Cabernet, CA</b>	<b><u>Bottle</u></b>
<b>29</b>	
<i>Sonoma and Napa fruit gives ripe blackberry and black cherry flavors, while the grapes from Lake and Mendocino bring tremendous structure.</i>	
<b>Columbia Crest, Merlot, CA</b>	<b>29</b>
<i>Rich aromas of dark cherries and chocolate. Complex flavors of fruit, mocha and caramel are complemented by a smooth, velvety finish.</i>	
<b>Massimo Malbec, Argentina</b>	<b>29</b>
<i>Big chewy red showing black fruits and fine tannin.</i>	
<b>Lange Pinot Noir, OR</b>	<b>42</b>
<i>Dark cherry, huckleberry, cigar box spice, black pepper and a round, velvety palate.</i>	
<b>Genesis Cabernet, WA</b>	<b>34</b>
<i>Silky richness and great depth with blackberry, blueberry, and strawberry flavors, along with a trace of warm vanilla.</i>	
<b>St. Michelle-Indian Wells Merlot, WA</b>	<b>40</b>
<i>Ripe berry fruit aromas and jammy flavors, typical of Wahluke Slope reds.</i>	



## Visual Aids

Flipchart with Post-it Pad and Markers	60
White Board (2'x3') with markers	25
White Board (4'x6') with markers	45
Easel	15
10' x 10' Screen	125
Extension Cords (First 4 complimentary)	7
Laser Pointer	30
LCD Projector with 8'x8' Screen	250

## Dance Floors and Staging

Dance Floor 15'x15'	250
Dance Floor 21'x21'	400
Staging 32 sq. ft. up to 320 sq. ft. ( <i>Stairs Included</i> )	50 per section

## Microphones and Sound

4 Channel Microphone Mixer	75
Wireless Lapel Microphone	125
Wireless Handheld Microphone	100
Corded Table/Podium or Floor Stand Microphone	40
Speaker Phone	25
Speakerphone Polycom	50

## Complimentary Services: Based on Availability

High-Speed Wireless Internet Access. 10mb up & down. ( <i>HD Streaming</i> )
Hard Wired Connections Available. ( <i>Same Streaming Speed as Wireless</i> )
Table-Top Podium
Standing Podium

*Audiovisual prices are subject to change based on the costs the hotel incurs to rent from our vendors.*

*Please check your Banquet Event Order for exact prices.*

*Changes made within 3 days of the event are subject to an additional fee. Prices per day rental.*