



BANQUET HORS D'OEUVRE MENU

HOT HORS D'OEUVRES - Minimum Order of 3 Dozen Per Item

Price Per Dozen

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| Tiger Prawns with garlic, basil and white wine | 34. |
| Coconut Prawns | 34. |
| Italian Sausage Stuffed Mushrooms | 20. |
| Herbed Cream Cheese Stuffed Mushrooms | 18. |
| Thai Chicken Satays with spicy peanut sauce | 20. |
| Spring Rolls | 22. |
| Pork Pot Stickers | 20. |
| Mini Chicken Cordon Bleu | 20. |
| Meatballs (Barbeque or Teriyaki Style) | 16. |

COLD HORS D'OEUVRES - Minimum Order of 3 dozen Per Item

Price Per Dozen

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| Tiger Prawns with cocktail sauce and lemon | 30. |
| Salmon Mousse on Garlic Crostini | 18. |
| Spinach and Herbs on Garlic Crostini | 15. |
| Grilled Roma Tomatoes & Feta Cheese on Garlic Crostini | 15. |
| Grilled Peppers and Pesto Aioli on Garlic Crostini | 15. |
| Grilled Chicken Tortilla Roll with Chipotle Aioli | 17. |
| California Tortilla Roll with Crab, Avocado, Cucumbers and Wasabi Aioli | 22. |
| Smoked Salmon Tortilla Roll | 20. |
| Asparagus and Cream Cheese Tortilla Roll | 18. |
| Caprese Skewer with pesto dip | 18. |

PLATTERS - Each platter serves a party of 25

Price Per Platter

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|---|-------------|
| Sliced Fresh Fruit Platter | 85. |
| Fresh Vegetable Platter | 60. |
| Caprese Platter | 85. |
| Deluxe Cheese Platter | 105. |
| Antipasto Platter | 120. |
| Nova Scotia Smoked Salmon Platter | 125. |
| Cream Cheese and Crab Paté Platter | 125. |
| Unlimited Chips & Salsa with house-made avocado salsa | 1. / person |

HOT HORS D'OEUVRE PLATTER

Served with 8 pieces each of the following:

- Pork Pot Stickers
 - Mini Chicken Cordon Bleu
 - Thai Chicken Satays
 - Stuffed Mushrooms with Italian Sausage
- 50.

COLD HORS D'OEUVRE PLATTER

Served with 8 pieces each of the following:

- Crostini with Grilled Roma Tomatoes and Feta Cheese
 - Smoked Salmon Tortilla Rolls
 - Grilled Chicken Tortilla Rolls
 - Crostini with Smoked Salmon Mousse
- 45.



A LA CARTE BANQUET DINNER MENU

ALL ENTREES EXCEPT FOR PASTA DISHES COME WITH THE CHEF'S CHOICE OF ACCOMPANIMENTS.

SOUP OR SALAD IS AN ADDITIONAL \$4.00 PER PERSON AND INCLUDES ROLLS AND BUTTER.

STEAKS FOR PARTIES OVER 15 MUST ALL BE PREPARED TO THE SAME TEMPERATURE.

TOP SIRLOIN

Double R Ranch choice top sirloin prepared with a choice of our famous Black & Blue style with Cajun Seasonings, or Pt. Reyes Bleu Cheese or Simply Seasoned. 28.

RIBEYE STEAK

Double R Ranch natural raised prime rib cut into 12-ounce steaks broiled to perfection basted with our house-made bacon bourbon butter and topped with fried onion strings. 36.

KURABOTA PORK CHOP

A thick, hand-cut pork chop stuffed with Gorgonzola cheese, herbs, and onions, oven-roasted and topped with a smoky chipotle sauce. 24.

STACKS CHICKEN BREAST

Tender chicken breast stuffed with Roma tomatoes, feta cheese, fresh oregano, and baby spinach, wrapped in bacon smoked in-house, and oven-roasted. Served with a wild mushroom jus. 22.

MAHOGANY DUCK

Organic raised duck breast marinated in a blend of scotch, soy sauce, orange zest, orange juice, ginger and brown sugar. Lightly smoked in apple wood, finished in the oven then laced with a huckleberry glaze. 26.

COLUMBIA RIVER STEELHEAD

This Northwest favorite is baked with a bay shrimp beurre blanc. 22.

ALASKAN HALIBUT

Our Alaskan halibut, *available seasonally between May and October*, is dredged in a coconut flake and macadamia nut mix, pan-seared, and topped with a Malibu rum and coconut cream sauce. 28.

BASIL CREAM RAVIOLI

A Steam Plant favorite and vegetarian option. Ricotta ravioli sauteed with fresh basil, shallots, thyme, garlic and cream. Presented over a tomato herb sauce and garnished with Parmesan cheese and fresh chives. Served with a side of garlic bread. 19.

FILET MIGNON

An 8-ounce filet wrapped in peppered bacon that we smoke in-house and serve with a wild mushroom demi-glace. 38.

Please let us know how we can personalize the menu for you!
Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.
Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



SET LIMITED MENUS

WELCOME... TO THE STEAM PLANT (PERSONALIZED TO YOUR SPECIFICATIONS)

FIRST COURSE

STEAM PLANT MIXED GREEN SALAD w/ ROLLS AND BUTTER

ENTREE

STACKS CHICKEN BREAST

Tender chicken breast stuffed with Roma tomatoes, feta cheese, fresh oregano, and baby spinach, wrapped in bacon smoked in-house, and oven-roasted. Served with a wild mushroom jus. Served with the Chef's choice of daily accompaniments.

BASIL CREAM RAVIOLI

A long-time Steam Plant favorite and vegetarian option. Ricotta ravioli sauteed with fresh basil, shallots, thyme, garlic and cream. Presented over a tomato herb sauce and garnished with Parmesan cheese and fresh chives. Served with a side of our garlic bread.

COLUMBIA RIVER STEELHEAD

This Northwest favorite is baked with a bay shrimp beurre blanc. Served with the Chef's choice of daily accompaniments.

DESSERT

CHOCOLATE MOUSSE

WE THANK YOU FOR JOINING US!

35. - AS SEEN ABOVE

40. - ADD SIRLOIN (SIMPLY SEASONED OR BLACK & BLUE)

45. - ADD RIBEYE OR FILET

THESE SET LIMITED MENUS ARE PRICED PER PERSON, INCLUSIVE OF TAX AND GRATUITY
NO SUBSTITUTIONS UNLESS PRE-ARRANGED FOR SPECIAL DIETARY NEEDS (EXTRA CHARGES MAY APPLY)
INCLUDES COFFEE, TEA & SODA

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.





TRADITIONAL BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED

MINIMUM OF 25 GUESTS

| | |
|-------------------------------------|----------------|
| BUFFET WITH ONE ENTRÉE SELECTION | 29. PER PERSON |
| BUFFET WITH TWO ENTRÉE SELECTIONS | 32. PER PERSON |
| BUFFET WITH THREE ENTRÉE SELECTIONS | 36. PER PERSON |

PLEASE CHOOSE FROM THE FOLLOWING ENTREES

| | | |
|---|---|--------------------|
| TRADITIONAL LASAGNA | HERB ROASTED CHICKEN | VEGETARIAN LASAGNA |
| ARTICHOKE CHICKEN | SALMON WITH CHAMPAGNE DILL SAUCE | LONDON BROIL |
| SMOKED CHICKEN LINGUINI | ROASTED PORK LOIN WITH SAUCE MADEIRA | BEEF STROGANOFF |
| BASIL CREAM RAVIOLI | PROSCUITTO & SPINACH STUFFED CHICKEN | CHICKEN PARMESAN |
| BAKED PIT HAM WITH GRILLED APPLES AND MAPLE GLAZE | SMOKED CHICKEN W/ HUCKLEBERRY BBQ SAUCE | |

INCLUDES

ACCOMPANIMENTS

ROASTED HERB RED POTATOES

-AND-

ROASTED MIXED SEASONAL VEGETABLES

-AND-

DINNER ROLLS & BUTTER

HORS D'OEUVRE PLATTERS

DELUXE CHEESE PLATTER

-AND-

FRESH VEGETABLE PLATTER

-AND-

CHIPS / SALSA / GUACAMOLE

SALADS

STEAM PLANT SALAD

W/ BALSAMIC VINEGAR OR RANCH DRESSINGS

-AND-

ANTIPASTO SALAD

-AND-

CAESAR SALAD

DESSERTS

NEW YORK CHEESECAKE

W/ HUCKLEBERRY SAUCE

-AND-

CHOCOLATE MOUSSE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.

Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



PRIME RIB OR NEW YORK BUFFET MENU

MINIMUM 4 DAY NOTICE REQUIRED

MINIMUM OF 25 GUESTS

45. / PERSON

PLEASE CHOOSE FROM THE FOLLOWING ENTREES

PRIME RIB WITH AU JUS AND ROASTED HORSERADISH

-OR-

NEW YORK STRIP WITH A FRENCH PEPPERCORN DEMI GLACE

ADDITIONAL ENTREES MAY BE ADDED FOR 5. / PERSON

INCLUDES

CHEF'S CARVING STATION

ACCOMPANIMENTS

ANNA POTATOES

-AND-

SEASONAL MIXED VEGETABLES

HORS D'OEUVRE PLATTERS

SMOKED SALMON PLATTER

-AND-

ANTIPASTO PLATTER

-AND-

DELUXE CHEESE PLATTER

SALADS

STEAM PLANT SALAD WITH SELECTION OF DRESSINGS

-AND-

CAPRESE SALAD

-AND-

CAESAR SALAD

DESSERTS

CANDIED BACON CHOCOLATE TORTE

-AND-

CHEESECAKE W/ HUCKLEBERRY SAUCE

Includes choice of coffee, tea or soda. Milk, juice and specialty drinks additional.

Children's menu (12 and under) available upon request.

ALL PRICES AND MENU ITEMS SUBJECT TO CHANGE.



BANQUET DESSERT MENU

CHOCO-BANANA STOUT ICE CREAM PIE

House-made chocolate ice cream blended with a reduction made from our own Double Stack Stout, fresh bananas and crushed banana chips, placed on an Oreo crust and topped with chocolate whipped cream and crushed banana chips. 6.

COCONUT MERINGUE CHEESECAKE TART

A coconut cheesecake baked in a flaky tart shell, topped with a coconut meringue and toasted coconut flakes. 5.

CANDIED BACON CHOCOLATE TORTE

A flourless double-chocolate torte cake topped with a bittersweet chocolate glaze and a house-made candied bacon crumble. 6.

LEMON-STRAWBERRY SHORTCAKE

A moist lemon shortcake made with our own lemon drop martini mix, layered and topped with strawberries and dairy-free whipped cream. 6.

CHOCOLATE MOUSSE 4. / EA

ASSORTED PETIT FOURS 18. / DOZEN

ASSORTED MINI CHEESECAKES 15. / DOZEN

BROWNIES 15. / DOZEN