

## Luncheon

Thanks for your interest in dining with us in the Slide Inn;

To start off with we do not charge a room rental provided a certain dollar amount is reached, this depends on the day of the week and the month of your reservation.

Typically though if your group has 60 guests or more we do not charge.

Our capacity seating in the "The Slide Inn" is 80, with an additional seating of 35 in our adjoining space.

If you have a group with less than 60 guests and do not mind sharing the space with other guests, we do not charge a room rental fee. Gratuity is additional.

You can select 1, 2 or 3 courses depending on your budget.

We can substitute most any item in the same price category.

If you have any dietary restrictions, we will work with you.

(Choice of one \$4 by the each)

Mixed Organic Greens- with corn, apples, caramelized hazelnuts and a plum ginger vinaigrette

Caesar Salad- with polenta croutons and Caesar dressing

Warm Spinach- salad with carrots, red peppers, fried tofu in warm orange, ginger vinaigrette

(Pasta course \$11 by the each)

Vegan & Gluten Free Pumpkin Gnocchi- mushrooms, caramelized onions white wine herb butter tomato sauce

Steinpilz Crème mit Prosciutto – Porcini cream sauce with cured prosciutto, fresh herbs, served on Rigatoni

Grilled chicken, roasted peppers, spinach, parmesan in a basil pesto cream sauce.

Linguini con Funghi- Portobello mushroom, caramelized red onions, goat cheese, white wine on linguini.

(Entrée course \$14 by the each)

Saffron-clam risotto-with clams, grilled tomatoes, peas, parmesan and herbs

Two House-made Sausages- served with sauerkraut or braised red cabbage, and horseradish mashed potatoes

Pork Wiener Schnitzel- served with mashed potatoes & vegetable

Prosciutto-Wrapped Chicken Breast- stuffed with mozzarella, sour cherries; served in a sour cherry wine sauce, veg

(Dessert course \$4 by the each)

Apple strudel served with house made vanilla ice cream

Warm brownies served with house made vanilla ice cream

Chocolate bread pudding either regular or gluten free served with warm caramel sauce.

If you have any questions please email me at [slideinn1@gmail.com](mailto:slideinn1@gmail.com)

You may also call me at 503-236-4997 or text me at 503-341-1381

Please indicate the time and day you wish to hold your event and the amount in your party.

You will get a same day response.

Please view our web site: [www.slideinnpdx.com](http://www.slideinnpdx.com)

Thanks for your interest, Sincerely, Eugene Bingham.