

# 2022 WEDDING MENU

♡  
Pick  
a Seat  
Either  
Side  
you're  
Loved  
BY BOTH  
Groom  
& the  
Bride



FIVEPINE

# PRE-WEDDING SNACKS

Minimum 30 people  
Selection will be left out for 30 minutes



## Sandwich Tray

Assortment of Sandwiches on Artisan Bread  
with Accompanying Spreads

18

## That's A Wrap

Whole Wheat Wrap, Turkey, Cheese,  
Spinach, Vegetable Mix, Sun-Dried  
Tomato Mayonnaise

*\*Vegetarian Varieties Available*

18

## Make Your Own Sandwich

Organic White Bread, Croissants, Meat,  
Cheese, Veggies, Accompanying Spreads

16

## Crudités Platter

Fresh Season Vegetables, Bleu Cheese  
Dressing, Hummus

8

## Cheese Platter

Domestic and Imported Cheeses, Fresh Fruit,  
Assorted Crackers

12

## BEVERAGES

Sodas .....	3 EACH
Domaine STE Michelle Sparkling Brut .....	31
Orange Juice for Mimosas .....	16 PER CARAFE
Sparkling Cider .....	15



CHEF FAVORITE

# HORS D'OEUVRES

## DISPLAYED HORS D'OEUVRES

SMALL (SERVES 30-49) | MEDIUM (SERVES 50-77) | LARGE (SERVES 76-100)

### Goat Cheese Torta

Chevre on a base of Roasted Beets, layered with Candied Nuts and Sweet Apples drizzled with Honey, Served with Fresh Bread and Crackers

**M 250**

### Grilled Vegetables Display

Hummus, Roasted Red Pepper Coulis

**S 170 | M 235 | L 305**

### Gourmet Dip Board

A Trio of Savory Dips: Creamy Artichoke and Spinach, Roasted Red Pepper and Olive Tapenade, and Red Beet Hummus, Fresh Bread, Crackers, Crostini

**S 160 | M 225 | L 300**

### Baked Brie en Croûte

Brie Pastry, Roasted Garlic, Baguette, Crackers

**S 140**

### Antipasto Display

Meats, Cheeses, Olives, Marinated Tomatoes and Roasted Garlic, Baguette, Crackers

**S 250 | M 350 | L 500**

### Fresh Fruit Array

Sliced Fruit and Berries

**S 130 | M 175 | L 225**

### Crudites

Crisp Vegetables, Hummus, Ranch

**S 120 | M 160 | L 210**

## PASSED HORS D'OEUVRES

TWO SELECTIONS - 15 | THREE SELECTIONS - 20 | FOUR SELECTIONS - 24

### Crostini

Marinated Artichoke, Olive Tapenade

### Endive

Tarragon Chicken Salad

### Roasted Brussel Sprouts

Lollipop with Balsamic Reduction

### Crostini

Mushroom Duxelles, Fresh Herbs

### Lamb Meatballs

Lemon-Mint Yogurt Sauce

### Wonton Cups

Cambozola Cheese, Roasted Garlic

### Crostini

White Truffle Oil, Brie, Prosciutto, Honey

### Stuffed Mushrooms

Bacon, Bleu Cheese

### Roasted Sweet Potato Rounds

### Seared Pineapple & Shrimp Bites

### Individual Jumbo Prawn

Served in a shot glass with Cocktail Sauce

### Turnovers

Artichoke, Lemon Ricotta

### Cucumber Cup

Red Beet Hummus and Chives

## CASUAL HORS D'OEUVRE STATIONS

LATE NIGHT SNACKS

### FivePine's Special Mac'N'Cheese

Three Cheeses over Cavatappi Pasta

10

### Smoked Gouda & Bacon Mac'N'Cheese

Three Cheeses over Cavatappi Pasta

15

### Build Your Own Mac'N'Cheese

FivePine Mac'N'Cheese with Topping Options:  
Bacon, Chives, Sautéed Bell Peppers, Sour Cream,  
Sautéed Mushrooms, Chopped Tomatoes

25

### Old Fashioned Grilled Cheese

Tillamook Cheddar Cheese

ADD BACON - 4

ADD TOMATOES - 2.50

17

### Give Me S'more

Honey Graham Crackers, Marshmallows, Milk  
Chocolate, Andes Candies, Peanut Butter, Caramel  
Drizzle, Roasting Sticks, Utensils, Dishes, Flame  
for Roasting, Setup/Maintenance/Breakdown, Log  
Round, Pinecone Decor

NO. OF GUESTS	PRICE
25-50 .....	225
51-75 .....	275
76-100 .....	325
101-125 .....	375
126-150 .....	425



CHEF FAVORITE



# DINNER

## The Pines Signature

Includes Choice of Two Salads, Two Sides, Iced Tea, Lemonade, and Dinner Rolls

Single Entrée ..... 58

Dual Entrée ..... 65

### SALADS

CHOOSE TWO

Frisée Salad *Apples, Bleu Cheese, Bacon*

Spinach Salad *Walnuts, Cranberries, Red Onion, Feta*

 Kale Salad *Parmesan, Sun-Dried Tomato, Croutons*

Israeli Couscous Salad *Zucchini, Radish, Tomato, Chives, Olives*

Quinoa Salad *Oranges, Pecans, Spinach, Vinaigrette*

#### SEASONAL OPTIONS

Strawberry Spinach Salad *Spring*

Caprese Salad *Summer*

Roasted Beet Salad *Fall & Winter*

Watermelon Mint Salad *Summer*

German Potato Salad *Winter*

### SIDES

CHOOSE TWO

 Orzo *Bacon, Artichoke Hearts, Herbs, Béchamel Sauce*

Fingerling Potatoes *Pink Himalayan Salt*

Quinoa *Fresh Herbs, Roasted Peppers, Sautéed Onion*

 Roasted Vegetables *Balsamic Glaze*

Broccolini

FivePine Mac'N'Cheese

### ENTRÉES

Grilled Chicken

*Marionberry Beurre Rouge*

Sautéed Prawns

*Fresh Herbs, Butter, Lemon*

 Breast of Chicken

*Apple, Almonds, Bleu Cheese*

Marinated Tri-Tip

*Roasted Garlic Demi-Glace OR Bacon Caramelized Onions*

Snapper

*Red Pepper, Herb Coulis*

Linguine Pasta

*Bacon, Chicken, Parmesan Alfredo, Artichoke, Sun-Dried Tomatoes*

Prime Rib of Beef **ADDITIONAL CHARGE - 7**

*Garlic Rubbed, Horseradish Cream*

 Lamb

*Garlic Lemon Gremolata*

Tenderloin of Pork

*Herb Crust, Orange-Thyme Glaze*

Beef Short Rib

*Red Wine, Rosemary Braised*

 Seared Salmon

*Cilantro Chimichurri*

Gnocchi

*Sautéed Mushrooms, Sage Butter*

 Cumin-Coriander Rubbed Flank Steak

*Jalapeño Corn Relish*

## REHEARSAL DINNER MENU



### Fiesta Bar

Cilantro-Lime Chicken, Steak Fajitas  
with Onions and Peppers

#### — ACCOMPANIMENTS —

Corn and Flour Tortillas, Lettuce, Pico De  
Gallo, Sour Cream, Shredded Cheese

#### — SIDES —

Cabbage Salad, Black Beans with Green  
Chilies, Cumin Spanish Rice Iced Tea and  
Lemonade, Corn Bread, Berry Cobbler

52

### Homestyle Comfort

Honey Mustard Chicken, Meatloaf

#### — SIDES —

Romaine Salad, Baby Carrots, Mashed  
Red Potatoes, Dinner Rolls, Apple  
Cobbler, Vanilla Whipped Cream

52

### Sweet BBQ

Grilled Chicken, Slow Roasted Pulled  
Pork with Potato Rolls

#### — SIDES —

FivePine Potato Salad, House Coleslaw,  
Baked Beans, Iced Tea, Lemonade, and  
Berry Cobbler with Whipped Cream

52

### Elda's Italian

Seared Breast of Chicken "Saltimbocca",  
Cheese Tortellini, Italian Sausage,  
Roasted Garlic Marinara

#### — SIDES —

Spinach Salad, Roasted Potatoes,  
Roasted Seasonal Vegetables with Basil  
Pesto, Garlic Bread, Mini Cheesecakes

52



CHEF FAVORITE

# DINNER & BAR OPTIONS

## DINNER OPTIONS

### The Pines Signature

Add an additional side or salad ..... 8  
Add an additional entree ..... 15

#### CHILDREN'S PRICING

Ages 0-5 ..... NO CHARGE  
Ages 6-12 ..... 50% OF ADULT PRICE

### Family Style

15 UPGRADE

Dinner is served to each table in two courses.  
Available for groups for 125 or fewer.

#### YOUR CHOICE FROM "THE PINES SIGNATURE"

- One Salad
- Two Entrées
- Two Sides

### Plated STARTING AT 85

Two course dinner, served to each guest.  
Available for groups of 125 or fewer.

CUSTOM MENU SELECTIONS REQUIRED

## BAR SERVICE

\$150.00 BAR SET UP FEE (FEE IS WAIVED IF SALES REACH \$400.00)

### Hosted Bar

All beverages will be charged per drink plus a 20% service charge applied to the master bill at the conclusion of the event.

### No-Host Bar

All beverages will be charged per drink on an individual basis.

### Partially Hosted Bar

Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest.

**If you request a second bar, there is a \$150.00 set-up fee.  
If a full bar is requested in any room other than the South Sister, there is an automatic \$150.00 fee.**

- FivePine reserves the right at their discretion to limit bar sales or close the bar for your guests' safety.
- Maximum bar service is 6 hours.
- Last call is 30 minutes prior to the conclusion of the event
- Any unopened wine that has been prepurchased will be available to the host to take home.

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commissions, for the administration of the sales and service of all alcoholic beverages within this venue.

The host may bring in wine to be served at the event. A corkage fee will be charged for every bottle opened during the function. \$18 for Standard 750 ml bottle. Boxed wine is not permitted.

# NON-ALCOHOLIC

## FivePine Coffee Stations

Original Coffee Station ..... 2

*Includes FivePine Blend Coffee from Sisters Coffee, Organic Numi Teas, Half & Half, Sugar*

Deluxe Coffee Station ..... 4

*Everything from Original Coffee Station plus Hot Cocoa, Flavored Creamers, Vanilla Whipped Cream, Mini Marshmallows, Sprinkles, Cocoa Powder, Cinnamon Powder*

## Infused Water Stations

Trio of Infused Waters ..... 4

# WINE, BEER, LIQUOR

## Wine BOTTLE

Samuel Robert Pinot Gris	23
Samuel Robert Pinot Noir	23
Samuel Robert Rose	23
Chateau Ste. Michelle Cabernet	31
Chateau Ste. Michelle Merlot	31
Chateau Ste. Michelle Chardonnay	31
Domaine Ste. Michelle Brut	31

## Beer

Beer	5
Cider	5

## Kegs 1/6 BARREL 1/2 BARREL

Microbrew	275	500
Domestic	250	450

## Well Brands 8

Old Crow Bourbon  
Seagram's Vodka  
Seagram's Gin  
Black Velvet Whiskey  
Pancho Villa Tequila  
Ronrico Rum

## Call Brands 10

Crater Lake Vodka (Bend, OR)  
Crater Lake Gin (Bend, OR)  
Wild Roots Marionberry Vodka (Portland, OR)  
Absolute Vodka  
Jack Daniels  
Pendleton Whiskey  
Jose Cuervo Gold Tequila  
Malibu Rum  
Myers Rum  
Captain Morgan Rum  
Duggan's Dew Scotch

## Premium Brands 12

Grey Goose Vodka  
Tanqueray No. 10  
Jameson Irish Whiskey  
Makers Mark Bourbon  
Chivas Regal Scotch  
1800 Tequila  
Patron Tequila  
Glenmorangie Single Malt 10 Year