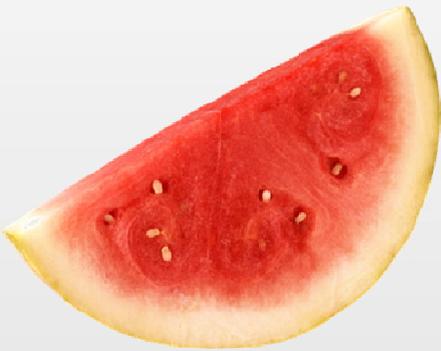


# MENU

Summer 2013

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Inspired by the flavorful culture of the  
Pacific Northwest,  
we are proud to present you with a  
menu featuring seasonal,  
locally-grown foods from sustainable  
farm sources.



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## GENERAL PRACTICES

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<b>Menu Selections</b>	In addition to our printed menu suggestions, our Culinary Team are experts at preparing custom menus designed to enhance your unique event. Lunch and dinner packages include a starter, main entrée and dessert. Freshly brewed coffee, decaffeinated coffee and tea are also included during each meal period. An additional charge will be assessed if desserts will be served at breaks following the designated meal period to ensure the quality and presentation of products. The entrée with the higher price will determine the cost for the lunch/dinner service should you select more than one entrée for your dining option. An additional \$5 will be assessed to each plate when offering 4 or more plated entrees. The Executive Chef will select the most appropriate starch to compliment your entree. Starters and desserts will be the same. Prices are subject to change.
<b>Buffets</b>	Buffets (breakfast, lunch and dinner) are served for one & a half hours. Breakfast and lunch buffets have a minimum of 25 guests. If your guarantee is less than 25, you will be assessed either an additional \$6.00 per person or charged for 25 guests (whichever is less). Dinner buffets have a minimum of 50 guests. If your guarantee is less than 50, you will be assessed either an additional \$8.00 per person or charged for 50 guests (whichever is less). Due to health regulations and quality concerns, items from the buffet may not be served during mid-morning, afternoon or evening breaks
<b>Hotel Service/Gratuity Charge</b>	All Food and Beverage charges are subject to: GRATUITY: 15.65% (or the current gratuity in effect on the day of the event pursuant to the applicable collective bargaining agreement) of the food and beverage total will be added to your account as a gratuity and fully distributed to servers, and where applicable, bus persons and/or bartenders assigned to the event.  SERVICE CHARGE: 6.35% (or the current service charge in effect on the day of the event) of the food and beverage total will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the event.
<b>Guarantees</b>	The final attendance must be specified three business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or number in attendance, whichever is the greater.
<b>Linen</b>	Black, white and ecru linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your event manager will be happy to assist you with these services.
<b>Flowers &amp; Décor</b>	The Hotel has a list of recommended vendors that we would be happy to share with you. Should you make your own arrangements, kindly supply a list of vendors so that we may assist them in servicing your needs. All deliveries should be coordinated with your event manager. The hotel does not permit the affixing of anything to the walls, doors or ceilings that would leave damage.
<b>Audio Visual</b>	For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state-of-the-art equipment.
<b>Contracts &amp; Deposits</b>	All events will be considered tentative until the signed contracted and deposit are received. At that time the event will be considered definite.
<b>Function Rooms</b>	Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.



## BREAKFAST BUFFETS

served for one & a half hours

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<b>Classic Continental</b>	Orange Juice – Cranberry Juice Medley of Fruits – Whole Bananas – Sliced Melon Summer assortment of fresh baked Breakfast Pastries – Muffins – Croissants – Scones Sweet Butter – Preserves Freshly brewed Coffee – Hot Teas 18.75	
<b>Willamette Valley Buffet</b> minimum 25 guests	Orange Juice – Apple Juice – Cranberry Juice Seasonal Berries – Sliced Melon Scrambled Eggs with Fresh Herbs – Tillamook cheese Chicken Apple Sausage – Bacon Roasted Baby Red Potatoes Savory Italian Sausage Bread Pudding Steel Cut Red Mill Oats – Mixed Nuts – Fresh Berries Summer assortment of fresh baked Breakfast Pastries – Muffins – Croissants – Scones Sweet Butter – Fruit Preserves Freshly brewed Coffee – Hot Teas 25.50	
<b>Breakfast Enhancements</b>	Dried Cereals – Chilled Milk Spinach Wrap – Sundried Tomato – Mushroom – Sharp White Cheddar Vegan Wrap – Tofu – Asparagus – Peppers – Sweet Onions Frangelico Infused Hazelnut French Toast – Warm Maple Syrup Honey Greek Yogurt & Granola Croissant Sandwich with Bacon – Eggs – Tillamook Cheese Hard Boiled Eggs – Tillamook Cheeses – Hard Salami Peppered Bacon	4 5 5 5 6 5 5 2
<b>Stations *</b>	Create Your Own Omelet Buttermilk – Blueberry– Chocolate Chip Pancakes Fresh Fruit Smoothies Challah Bread French Toast – Rum Sauce Donut Tree	7 7 7 7 4.50
	* Above items prepared to order - \$125 attendant fee	

Breakfast enhancements are to accompany Continental Breakfasts and Buffets



## ALL DAY BREAK PACKAGE

Continental Breakfast served for one & a half hours– Breaks are served for a half hour

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<b>Continental Breakfast</b>	Orange Juice – Cranberry Juice Medley of Fruits – Whole Bananas – Sliced Melon Summer Assortment of Fresh Baked Breakfast Pastries – Muffins – Croissants - Scones Sweet Butter - Preserves Freshly brewed Coffee – Hot Teas
<b>Morning Refresh</b>	Freshly Brewed Coffee – Hot Breakfast Teas – Hot Chocolate – Assorted Soft Drinks
<b>Afternoon Refreshments</b>	Choose two of the following: Assortment of Freshly Baked Cookies Chocolate Fudge Brownies Lemon Squares Apricot Tart with Powdered Sugar Miniature French Pastries Miniature Corn Dog Bites Whole Fruits Assortment of Candy Bars Individual Bags of Trail Mix Strawberry Fruit Tart Nature Valley Granola Bars Individual Bags of Local Kettle Chips House Made Truffles  Freshly brewed Coffee – Hot Breakfast Teas – Hot Chocolate Assorted Soft Drinks 34

Add Local Flavored Waters for and additional 2.00 per person  
Upgrade your afternoon break to a themed break – additional 5.00 per person

## BREAKFAST ENTREES

Accompanied with Chilled Orange Juice – Assorted Pastries  
Sweet Butter – Preserves – Fresh Fruit Garnish  
Freshly brewed Coffee – Hot Teas

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<b>Pioneer Square</b>	Country Scrambled Eggs – Smoked Breakfast Ham – Herb Roasted Red Potatoes Wild Cherry Chutney 19.75
<b>Breakfast Quiche</b>	Sundried Tomatoes – Broccoli – Tillamook Cheddar Served with Grilled Italian Sausage 21
<b>Vegetable Frittata</b>	Local Mushrooms – Sautéed Local Vegetables – Fresh Herbs – Asiago Cheese Yukon Gold Breakfast Potatoes – Grilled Peach 21
<b>Asparagus &amp; Mushroom Wrap</b>	Country Scrambled Eggs – Wild Mushrooms – Grilled Asparagus Roasted Red Peppers – Jack Cheese – Breakfast Potatoes 20.50



## A LA CARTE

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<b>Beverages</b>	Freshly brewed House Royal Cup Coffee	59/gallon	
	Assorted Hot Teas	59/gallon	
	Local Gourmet Iced Teas	59/gallon	
	Orange Juice – Grapefruit Juice – Apple Juice		
	Cranberry Juice – V8 Juice	39/gallon	
	Iced Tea – Sliced Lemon	39/gallon	
	Flavored Waters	43/gallon	
	Assorted Soft Drinks	4.25	
	Still Mineral Waters	4.25	
	Individual Bottled Fruit Juices	4.25	
	Red Bull Energy Drink	4.75	
	Local Root Beers	4.75	
	Local Cream Sodas	4.75	
	<b>Baked Goods</b>	Maple Walnut Scones	39/dozen
Freshly Baked Double Lemon Muffins		39/dozen	
Assortment of Bagels with Cream Cheese		39/dozen	
Cherry Tarts		35/dozen	
Sliced Banana Nut Bread		35/dozen	
Sliced Blueberry Crumb Coffee Cake		39/dozen	
Sticky Buns		35/dozen	
Assorted Donuts		35/dozen	
Freshly Baked Cookies		38/dozen	
Chocolate Fudge Brownies		38/dozen	
Miniature French Pastries		39/dozen	
Lemon Squares	35/dozen		
<b>snacks</b>	Individual bags of Kettle Chips	4/each	
	Assorted Ice Cream Bars	4/each	
	Frozen Juice Bars	4/each	
	Nature Valley Granola Bars	3/each	
	Individual Rice Krispy Treats	3/each	
	Individual Fig Newton Bars	3/each	
	Individual Oreo cookies	3/each	
	Boxes of Cracker Jacks	3/each	
	Individual bags of Trail Mix	3/each	
	House-made Sweet and Spicy Mixed Nuts – serves 20	20/pound	
	Assorted Candy Bars	3/each	
	Assorted Cliff Bars	4/each	
	Power Bars	4/each	
	Whole Fresh Fruit	3/each	
	Individual Yogurts	4/each	



## LUNCH SALADS

Served with a dessert of your choice - Coffee - Iced Tea

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<b>Grilled Salmon Salad</b>	Salmon Filet – Mixed Greens – Black Plum Salsa – Heirloom Tomatoes Fresh Mozzarella – Lemon Vinaigrette 26
<b>Steak Salad</b>	Fresh Butter Lettuce – Fire Roasted Flat Iron Steak marinated in Tequila Black Bean Salad – Corn – Jicama – Tomatoes – Cilantro – Queso Fresco 28
<b>Mediterranean Chicken Salad</b>	Marinated Breast of Chicken – Romaine Lettuce – Feta Cheese – Kalamata Olives Grilled Asparagus – White Balsamic Vinaigrette 25
<b>Tuna Nicoise Salad</b>	Grilled Breast of Chicken – Hard Boiled Eggs – Baby Red Potatoes – Green Beans Olives – Lemon Tarragon Vinaigrette 27

## SANDWICHES

Served with a Side Salad – Dessert of your choice – Coffee – Iced Tea

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<b>Smoked Mozzarella &amp; Pesto</b>	Tomatoes – Basil – Mozzarella – Drizzled Balsamic on Ciabatta 24
<b>Grilled Chicken &amp; Mango Salad Sandwich</b>	Chicken and Mango Salad – Sliced Almonds – Gouda – Honey Mustard Mayo on Focaccia 24
<b>Ham &amp; Salami</b>	Black Forest Ham – Salami – Heirloom Tomatoes – Swiss Cheese Whole Grain Mustard – Horseradish Spread – Sourdough Baguette 24

## WRAPS

Served with Side Salad – Dessert of your choice – Coffee – Iced Tea

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<b>Grilled Portobello Mushroom</b>	Caramelized Onions – Roasted Peppers – Radish Sprouts Herbed Goat Cheese Garlic Wrap 24
<b>Grilled Chicken</b>	Chicken Breast – Jamaican Pepper Jack – Lettuce – Tomato – Ancho Chili Mayo Spinach Wrap 24
<b>Asian Shrimp Wrap</b>	Spicy Japanese Mayo – Pickled Daikon – Mizuna Greens 24

## BUILD A PICNIC TO GO

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Choose any Sandwich or Wrap & Three Sides  
Choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter or  
Chocolate Fudge Cookie  
Whole Fresh Fruit – Local Kettle Chips  
Soft Drink or Bottled Water  
26



## LUNCHEON STARTERS

Choose one of the following

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- Salads** Mixed Garden Greens – Dried Cherries – Candied Walnuts – Plum Vinaigrette  
Crisp Romaine – Pine Nuts – Herbed Croutons – Creamy Garlic Asiago  
Fresh Baby Spinach – Strawberries – Slivered Almonds – Goat Cheese – Balsamic  
Vinaigrette  
Butter Lettuce Wedge – Blue Cheese, Bacon Bits, Tomato and  
Herb Ranch Dressing
- Gazpacho** Tomato  
Avocado  
Asparagus

## LUNCHEON ENTREES

Choice of Soup or Salad – Dessert – Coffee – Iced Tea

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- Grilled Ginger Salmon** Tamari Ginger Glaze – Roasted Red and Yellow Peppers  
Israeli Couscous – Grilled Asparagus – Cilantro Mint Pesto  
29
- Island Style Chicken** Grilled Breast of Chicken – Pineapple Mango Salsa – Grilled Pineapple Wedge  
Coconut Rice – Summer Vegetables  
28
- Apricot Chicken** Grilled Breast of Chicken – Pearl Onions – Apricot Glaze – Herbed Risotto  
Vegetable Medley  
28
- London Broil** Marinated Flank Steak – Imported Olives – Artichokes – Sun Dried Tomatoes  
Basil – Spinach & Polenta Cake  
32
- Pan-Seared Cod Picatta** Oyster Mushrooms – Capers – White Bean Ragout – Grilled Broccolini  
29
- Stuffed Red Bell Pepper** Stuffed with Vegetarian Quinoa – Black, White and Fava Bean Ragout  
Smoked Tomato Sauce  
26
- Roasted BBQ Pork Loin** Slow Roasted Pork Loin – Black Beans – Corn Cake – Grilled Roma Tomato  
28



## LUNCHEON & DINNER DESSERTS

Choose one of the following

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- Banana Cream Cake** Moist Banana Cake with White Chocolate crumbles, layered with Whipped Cream & Banana Slices topped with more Whipped Cream
- Lemon Meringue Torte** Sweet Lemon Filling topped with Meringue
- Mixed Berry Strudel** Beer glazed with Crème Anglaise
- Chocolate Trio Torte** Layers of rich Dark, Minted White & Milk Chocolate Butter Cream on a Chocolate Cake with Chocolate Ganache
- Grand Marnier Bombe** Grand Marnier Mousse on a Chocolate Cake coated with a Chocolate Glaze and Vanilla Cream Sauce
- Mixed Fruit Tart** Shortbread Dough filled with Bavarian Cream – local Fruits and Berries
- Strawberry Shortcake** Pound Cake layered with fresh local Strawberries
- Chocolate Hazelnut Crunch** Hazelnut Mousse on a rich Chocolate Crisp and Sauce Anglaise



## LUNCH BUFFETS

Minimum of 25 guests or \$5.00 additional charge

Includes freshly brewed coffee, iced tea - buffets are served for one & a half hours

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- Taste of Italy** Pasta Fagioli Soup  
Crisp Romaine - Garlic Croutons – Grated Parmesan  
Margherita Basil Pesto Salad with Toasted Pine Nuts  
Sliced Fresh Seasonal Fruits and Berries  
Herb Parmesan Breadsticks - Garlic Bread  
Cannelloni Shells filled with Ricotta & Fresh Herbs topped with a Roasted Pomodoro Sauce & Freshly Grated Parmesan Cheese  
Grilled Breast of Chicken Saltimbocca with Pinot Gris Cream Sauce  
Tuscan Meatballs in Spicy Marinara Sauce with Asiago Cheese  
Oven Roasted Vegetables  
Tiramisu  
33
- Sandwiches & Such** Soup of the Day  
Mixed Garden Salad - Choice of Dressings  
Pasta Salad with Sweet Peppers & Fresh Herbs  
German Red Potato Salad with Fresh Dill and Dijon Mustard  
Oregonzola Coleslaw – Sliced Melons – Whole Fresh Fruits  
Kaiser Roll – Sliced Roasted Sirloin – Caramelized Onions - Provolone  
Whole Wheat Rolls – Smoked Ham – Swiss – Dijonaise  
Sourdough Rolls – Smoked Turkey – Cranberry Mayo – Cream Cheese - Sprouts  
Focaccia – Chicken Salad – White Cheddar – Sun Dried Tomato Spread  
Spinach Wrap – Grilled Spring Vegetables – Garlic Hummus  
Strawberry Shortcake  
33
- Summer BBQ** Wild Field Greens – Cilantro Vinaigrette  
Blue Cheese Potato Salad  
Heirloom Tomato and Basil Salad  
Watermelon Wedges – Rainier Cherries  
Grilled Sausage – BBQ Chicken – Garden Burgers – Sliders  
Grilled Zucchini – Homestyle Mac & Cheese  
Potato Rolls – Appropriate condiments  
Strawberry Shortcake – Whipped Cream  
32
- Soup & Salad Bar** Soup of the Day – Fresh Mixed Greens – Julienne Carrots – Chopped Eggs  
Crumbled Blue Cheese – Cucumber – Diced Tomatoes – Hazelnuts –  
Herbed Croutons – Dried Cranberries – Bell Pepper – Red Onion –  
Diced Cheddar – Marinated Perlini Mozzarella – Garlic Herb White Beans  
Herb Roasted Sliced Breast of Chicken – Roasted Sliced Flank Steak  
Creamy Ranch – Champagne Mustard Vinaigrette  
Rustic Rolls to include Whole Wheat – Ciabatta - Sourdough  
Sliced Melons – Whole Fresh Fruit  
Assortment of Miniature Pastries  
34
- South of the Border** Tortilla Soup - Black Bean and Roasted Corn Salad  
Ensalada Lechuga – Queso Fresco – Poblano Pepper & Sweet Onion Rajas –  
Cilantro Lime Vinaigrette  
Roast Pork al Pastor – Tomatillo Salsa – Chicken Tinga  
Black Bean Enchilada Casserole – Mexican Rice – Roasted Calabasitas (squash)  
Warm Flour Tortillas – Tres Leches Cake  
33



## AFTERNOON BREAKS

Served for one half hour

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<b>Afternoon Tea</b>	Iced Coffee, house-infused Raspberry, Watermelon and Mango Iced Teas Chocolate Orange, Cranberry and Pecan spice Biscotti Short Bread cooking Assorted Afternoon Tea Sandwiches Strawberries and Sour Cream 16
<b>Timbers Break</b>	Popcorn – Licorice – Peanuts – Cracker Jacks - M&M's Mini Corn Dog Bites – Nachos – Ice Cream Sandwiches Assorted Sodas – Mineral Water 13
<b>Cookie Monster</b>	Featuring freshly baked Otis Spunkmeyer Chocolate Chip - Peanut Butter - White Chocolate Macadamia – Oatmeal Raisin - Chocolate Turtle Cookies Soft Drinks - Mineral Water - Chilled Milk Freshly Brewed Coffee – Hot Teas 11
<b>Willamette Berry Break</b>	Dark Chocolate Dipped Strawberries, Marionberry Tarts, White Chocolate Dipping Sauce, Blueberry Bread and Marinated Blackberries in local Berry Liqueur and Whipped Cream Flavored Waters 13
<b>Potato Chips &amp; Dips</b>	Sweet Potato – Yam – Yukon – Root Vegetable House Made Chips Onion – Herb – Cajun Chipotle Dip Local Root Beers – Cream Sodas – Mineral Water 12 (Maximum 100 guests)
<b>Trail Mix Break</b>	House Made Granola Dried Fruits – Pretzels – Raisins – Candied Nuts – Spiced Nuts Vitamin Water & Sobe Drinks <u>or</u> Local Sodas & Iced Teas 12
<b>Farmers Break</b>	Assorted of Flavored Hummus and Dips Gourmet open-faced grilled Flatbread – Mediterranean Toppings Local Sodas – Iced Teas 11



## HORS D' OEUVRES

100 pieces minimum required per each item

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<b>Cold Hors d' Oeuvres</b>	Belgian Endive – Kiln Dried Cherries – Local Creamery Oregonzola	4
	Prosciutto Wrapped Melon	4
	Ahi Tuna on a Wonton Square with Pickled Ginger	4.50
	Japanese Vegetable Rice Paper Rolls – Pickled Ginger – Cilantro Soy	3.50
	Oregon Lox Canapé – Garlic Cream Cheese – Organic Spinach	4.25
	Smoked Scallop Canapé – Wasabi Cream Cheese – Fresh Herbs	4.25
	Crostini – Arugula – Peppered Roast Sirloin – Romano	4.25
	Poppy Seed Cracker – Soft Brie – Black Plum Spread	4.25
	Sliced Baguette – Thinly Sliced Salami & Cheese – Whole Grain Mustard	3.75
	Artichoke Heart – Black Olive Cream Cheese Mousse drizzled with Balsamic and Toasted Hazelnuts	4
	Pumpernickel – Smoked Duck – Peach Chutney	4.25
	Curried Turkey Salad – Corn Crisp – Dried Cherries	4
	Jumbo Prawns	5
	Crab Claws	5
<b>Hot Hors d' Oeuvres</b>	Phyllo Purse – Sweet Golden Fig – Mascarpone Cheese	4
	Butterflied Shrimp rolled in Coconut Crumbs – Orange Plum Sauce	4.25
	Miniature Crab Cakes – Mango and Pineapple Salsa	4.50
	Tempura Artichoke Hearts – Goat Cheese – Parmesan	4
	Beef Tenderloin & Mushroom Duxelle in Puff Pastry	4.75
	Santa Fe Chicken Egg Roll	3.75
	Spanakopita	3.50
	Tandori Chicken Satay	4
	Chicken Cordon Bleu Bites	4.25
	Wild Mushroom – Caramelized Onion – Puff Pastry	3.75
	Brie – Cherry – Puff Pastry	3.75



## DISPLAY SPECIALTIES

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<b>Local &amp; Artisan Cheeses</b>	Local Artisan Cheeses – Mixed Nuts – Dried Fruits – Baguettes – Crackers \$410 serves 50
<b>Marinated &amp; Grilled Vegetables</b>	with Fava Bean and Garlic Hummus \$310 serves 50
<b>Fresh Market Vegetables</b>	Spring Onion Dip \$260 serves 50
<b>Warm Brie en Croute</b>	Marionberry Jam – Local Fruit – Whole Wheat Baguettes – Water Crackers \$260 serves 40
<b>Warm Spinach &amp; Artichoke Dip</b>	Freshly Baked French Bread \$260 serves 50
<b>House Smoked Fish Display</b>	Local Smoked Trout – Scallops – Keta Salmon – Sturgeon Rye Bread – Capers – Onions – Cream Cheese \$335 serves 50
<b>House Smoked Side of Salmon</b>	Bagel Crisps – Shaved Red Onion – Chopped Eggs – Capers – Cream Cheese \$335 serves 50
<b>Antipasti Display</b>	Salami & Mortadella – Prosciutto Wrapped Asparagus – Pecorino Romano Cheese Provolone - Ciliegine Mozzarella – Green Olives – Marinated Artichokes \$375 serves 50

## STATIONS

Carving stations are accompanied with Silver Dollar Rolls & Mini Croissants

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<b>Black Pepper &amp; Sea Salt Crusted Top Round of Beef</b>	Oregon Country Natural Beef – Pinot Noir Au Jus – Dijon Mustard Wasabi Cream \$220 serves 30
<b>Smoked Honey Glazed Bone-in Ham</b>	Boysenberry and Maple Glaze \$250 serves 30
<b>Garlic Herb-roasted Prime Rib</b>	Willamette Valley Pinot Noir Au Jus – Creamy Horseradish – Corn muffins \$310 serves 25
<b>Risotto Station</b>	Sautéed Spinach – Artichoke Hearts – Sundried Tomatoes – Mushrooms Goat Cheese – Thyme \$310 serves 25
<b>Crostini Station</b>	Shallots – Fennel – Local Mushrooms – Cherry Tomato – Garlic – Sherry Cream \$310 serves 25
<b>Shrimp Shooter Station</b>	Traditional Shrimp Cocktail Louis – Mexican Lime & Tequila Cocktail Spicy Thai Coconut Milk & Curry Shrimp \$300 serves 30

**\$125 attendant fee per station**



## DINNER – BE YOUR OWN CHEF

Choice of soup – Salad – Entrée – Dessert – Freshly Brewed Coffee – Hot Tea

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### DINNER SOUPS

Choose one soup or salad selection to accompany your dinner entrée

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Tomato Gazpacho

Avocado Gazpacho

Asparagus Gazpacho

### DINNER SALADS

Pick one from each category

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#### Lettuces

Romaine  
Arugula & Frisée  
Baby Iceberg  
Mixed Greens  
Spinach

#### Cheeses

Oregonzola  
Goat Cheese  
Sheep's Milk Feta  
Asiago  
Blue Cheese

#### Nuts – Eggs

Candied Walnuts  
Spicy or Toasted Almonds  
Pine Nuts  
Toasted Hazelnuts  
Sliced Hardboiled Egg

#### Fruits

Dried Tart Cherries  
Dried Apricots  
Red Wine Poached Pears  
Strawberries  
Raspberries

#### Vegetables

Cucumber  
Cherry Tomato  
Salt Roasted Beets  
Belgian Endive  
Shaved Carrot

#### Dressings

Balsamic Vinaigrette  
Raspberry Tarragon Vinaigrette  
Champagne Vinaigrette



## MAIN ENTREES

Choice of soup – salad – dessert – freshly brewed coffee – iced tea

### FROM THE RANCH



Beef Tenderloin 58

Flat Iron Steak 45

Spring Lamb Chops 52

Beef Strip Loin 48

Pork Loin 42

New York Steak 51

### FROM THE FARM



Boneless Chicken Breast 44

Duck Breast 52

Half Roasted Chicken 45

### FROM THE COAST



Salmon 46

Halibut 52

True Cod 45

Jumbo Prawns 46

### FROM MOTHER EARTH



Potato Cakes 38

Risotto Cakes 38

Crispy Tofu 38

### SHARE



Combination plate - combine two of your choice: 64

#### SAUCE

Bordelaise  
 Romesco  
 Piri Piri  
 Chimichurri  
 Wild Mushroom

#### STARCHES

Fingerling Potatoes  
 Whipped New Potatoes  
 Polenta Cake  
 Warm Potato Salad  
 Risotto Cake  
 Wild Rice  
 Yukon Gold Potatoes

#### TOPPINGS

Crispy Onions  
 Red Pepper & Olive  
 Tapenade  
 Apple Raisin Chutney  
 Spring Mushrooms



## BUILD YOUR OWN DINNER BUFFET

Minimum of 50 guests

Freshly brewed coffee – hot tea

Buffets are served for one & a half hours

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- Soups and Salads**     **Select Three Starters**  
Fresh Vegetable Gazpacho  
Tortilla Soup with Fried Corn Strips  
Smoked Tomato Basil  
Tomatoes – Fresh Mozzarella – Fresh Tarragon – Basil Relish  
Mixed Greens – Dried Cherries – Bleu Cheese – Oregon Hazelnuts – Citrus  
Vinaigrette – Sugar Snap Peas – Quinoa – Citrus  
Basil Pesto Pasta – Heirloom Tomatoes  
Sliced Summer Melons – Local Seasonal Fruits  
Vine Ripened Yellow Tomatoes – English Cucumbers – Fresh Chives  
Seafood Salad – Calamari – Rock Prawn – Dungeness Crab – Scallops
- Main Entrée Selections**     **Select two, three or four Main Entrées**  
Grilled Chicken – Pineapple Salsa – Light Asian Glaze  
Bourbon Braised Short Ribs  
Grilled Salmon – Tamari Glaze – Roasted Red & Yellow Peppers  
Pan Seared Cod – Oyster Mushrooms – Capers – White Bean Ragout  
London Broil – Imported Olives – Artichokes – Sundried Tomatoes – Basil  
Eggplant Parmesan – Oyster Mushrooms – Fresh Herbs  
Artichoke & Feta Ravioli  
Pan Asian Vegetable Brochettes – Sweet Chili Glaze
- Fresh Vegetables**     **Select two Vegetables**  
Roasted Baby Carrots  
Grilled Asparagus – Cilantro Mint Salsa  
Baby Bok Choy – Tomatoes – Garlic  
Roasted Summer Squash  
Sautéed Mushrooms and Leeks  
Oven Roasted Summer Vegetables
- Starches**     **Choose two Starches**  
Roasted Fingerling Potatoes  
Wild Mushroom Risotto  
Israeli Cous Cous  
English Pea & Organic Carrot Fried Rice  
Wild Rice – Walnuts – Dried Cherries  
Pesto Whipped Potatoes
- Desserts**     **Choose two Desserts**  
Banana Cream Cake  
Cheesecake – Orange glaze – White Chocolate Swirl  
Strawberry Shortcake  
Tiramisu Cheesecake  
Selection of French pastries  
Vanilla Cheesecake – Fresh Berries  
Chocolate Decadence Cake  
Boston Cream Pie  
Mixed Berry Strudel – Beer glazed with Crème Anglaise

Two main entrees \$53 / three main entrees \$55 / four main entrees \$57



## WINE LIST

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<b>Champagne &amp; Sparkling</b>	Domaine Ste Michelle, Columbia Valley	39
	Prosecco, Mionetto Presto, Italy	45
	Prosecco, La Marca, Italy	47
	Domaine Chandon, Brut, California	58
	Argyle, Sparkling, Dundee, Oregon	66
	Étoile, Rose, Napa	79
	Moët & Chandon, White Star, France	99
	Veuve Cliquot, Yellow Label	125
Dom Perignon	295	

## LOCALLY INSPIRED

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### OREGON

<b>Whites</b>	Coeur de Terre Pinot Gris, McMinnville	49
	Ponzi Pinot Gris, Beaverton	46
	Bethel Heights Gewürztraminer, Rogue Valley	57
	Lange, Willamette Valley	52
	Ponzi, Pinot Noir Rosé, Beaverton	45
	Cooper Mountain, Pinot Gris, Willamette Valley Reserve <i>made with 100% organic and biodynamic grapes</i>	44
<b>Reds</b>	Coeur de Terre Pinot Noir, McMinnville	56
	Montinore Estates Pinot Noir, Forest Grove	49
	Firesteed Pinot Noir, Eola Hills	44
	Erath Pinot Noir, Dundee Hills	52
	Cooper Mountain Pinot Noir, Willamette Valley <i>made with 100% organic and biodynamic grapes</i>	59
	Argyle Pinot Noir, Willamette Valley	69

### WASHINGTON

<b>Whites</b>	Columbia Crest Sauvignon Blanc, Two Vines, WA	39
	Chateau Ste Michelle Chardonnay, Columbia Valley	46
	Columbia Crest Chardonnay, Two Vines, WA	41
	Pacific Rim, Riesling, Washington	39
	Columbia Winery Pinot Gris	44
<b>Reds</b>	Tre Nova "Bonatello" Sangiovese, Columbia Valley	49
	Genesis, Cabernet Sauvignon, Columbia Valley	47
	Columbia Crest Cabernet Sauvignon, Two Vines	39
	Château Ste Michelle Cabernet Sauvignon, Columbia Valley	48
	14 Hands, Cabernet Sauvignon, Washington State	46
	Columbia Crest Merlot, Two Vines	39
	Red Diamond Merlot	42
	Seven Falls, Wahluke Slope	45
	Canoe Ridge Merlot, Columbia Valley	59
	Château Ste Michelle Syrah, Columbia Valley	44
	Meritage, Horse Heaven Hills, Washington	46



<b>White Wines</b>	Sterling, Vintners Collection, Sauvignon Blanc, California	39
	Oyster Bay, Sauvignon Blanc, New Zealand	41
	Girard, Sauvignon Blanc, Napa	45
	Alta Luna, Pinot Grigio, Italy	43
	Esperto by Livio Felluga, Pinot Grigio, Italy	45
	Seven Daughters White Blend, California	45
	Beringer White Zinfandel, California	38
	Bella Sera, Moscato, Italy	39
<b>Chardonnay</b>	Parducci, Mendocino County, California	40
	A by Acacia, Central Coast, California	46
	Votre Sante, Chardonnay, Sonoma	49
	Hess, Shirtail Creek Vineyard, Monterey	55
<b>Pinot Noir</b>	Lost Angel, California	39
	Fess Parker, Central Coast	43
	Jargon, California	46
	Buena Vista, Carneros, California	49
	Tangley Oaks, Sonoma Coast	63
<b>Merlot</b>	Wente, Livermore Valley, California	40
	Red Rock, California	44
<b>Cabernet Sauvignon</b>	Parducci, Mendocino County, California <i>committed to sustainable wine growing practices</i>	40
	Greystone, California	41
	Jade Mountain, Napa	45
	Silver Palm, North Coast, California	41
	BR Cohn, "Silver Label", North Coast	55
	Tangley Oaks, Napa, California	72
<b>Red Wines</b>	Sebastiani, Sonoma Zinfandel, California	47
	Rock Rabbit Shiraz, Central Coast, California	39
	Good Night Meritage, Central Coast Red Blend, California	56
	Bodega Norton, Malbec, Reserve, Mendoza, Argentina	49
<b>House Wines</b>	Canyon Road Chardonnay, California	36
	Canyon Road Sauvignon Blanc, California	36
	Canyon Road Cabernet Sauvignon, California	36
	Canyon Road Merlot, California	36
	Canyon Road White Zinfandel, California	36



## 2013 EVENT BAR SERVICE

\$100 bartender fee per bar - to ensure quality of service during your event we schedule (1) bartender per every 100 guests.  
Host prices do not include 15.65% gratuity, 6.35% service charge - cash prices include a \$0.75 gratuity for the bartender.

### PER DRINK

SELECTIONS	HOSTED BAR	CASH BAR
House	7	7.75
Silver brands	7.50	8.25
Gold brands	8	8.75
Platinum brands	8.75	9.50
Cordials	9	9.75
Domestic Beer	4.75	5.50
Budweiser – Bud Light – Miller Lite – Coors Lite		
Premium Beer	5.25	6
Heineken - Corona – Blue Moon – Samuel Adams – Stella Artois		
<b><u>Oregon Microbrew Experience</u></b>	5.75	6.50
Bridgeport India Pale Ale		
Portland Full Sail Amber - Hood River Deschutes		
Mirror Pond Pale Ale - Bend		
<b><u>Oregon Wine Experience</u></b>		
Cooper Mountain Pinot Gris, Oregon	8.50	9.25
Cooper Mountain Pinot Noir, Oregon	10	10.75
<b><u>Washington Wine Experience</u></b>		
Columbia Crest, Two Vines, Sauvignon Blanc	8.25	9
Columbia Crest, Two Vines, Cabernet Sauvignon	8.75	9.50
Canyon Road Wines	7.50	8.25
Greystone Cellars Wines	8.00	8.75
Soft Drinks	3.50	4.25
Fruit Juices	3.50	4.25
Mineral Waters	3.50	4.25

**House brands:** Gordon’s Vodka – Gilbey’s Gin – Castillo White Rum – Sauza Silver Tequila – Early Times Bourbon  
Black Velvet Whiskey – Grant’s Scotch – Canyon Road Wines

**Silver brands:** Smirnoff Vodka – New Amsterdam Gin – Myer’s Platinum White Rum – Sauza Silver Tequila - Jim Beam Bourbon – Seagram’s 7 Whiskey - Cutty Sark Scotch – Mionetto Prosecco - Sterling Sauvignon Blanc – Lost Angel Pinot Noir

**Gold brands:** Skyy Vodka – Bombay Gin – Bacardi Rum – Jose Cuervo Especial Tequila – Jim Beam Bourbon  
Canadian Club Whiskey – Johnny Walker Red Scotch

**Platinum brands:** Grey Goose Vodka – Belvedere Vodka – Glenlivet 12 year Scotch – Patron Silver Tequila  
Makers Mark Bourbon – Bombay Sapphire Gin



## THE PORTLANDER

Add a local flair to your selected bar package.

SELECTIONS	HOSTED BAR	CASH BAR
New Deal Vodka, Portland	9.25	10
House Spirits Aviation Gin, Portland	9.25	10
Rogue Spirits White Rum, Portland	9.25	10
House Spirits Whiskey, Portland	9.25	10
Eastside Distilling Burnside Bourbon, Portland	9.25	10

### PACKAGE BAR SERVICE

All packages include wine – beer & sodas – for Platinum brands add \$5 per person – hours must be consecutive.  
 Guests ages five through twenty will be charged half price – please guarantee number of total guests in attendance.  
 Charges are per person – prices do not include the 22% service charge.

DURATION	BEER, WINE & SODAS	SILVER	GOLD/CORDIALS
One hour	19	21	23
Two hours	23	24	29
Three hours	27	28	31
Four hours	29	30	34
Five hours	33	35	37

## ENHANCEMENTS

### DUELING WINE BARS

#### OREGON MEETS WASHINGTON

Be a sommelier for the night.  
 Choose 3 Oregon and 3 Washington wines,  
 and let the tasting begin!  
 An indigenous Northwest experience...  
 \$100 bartender fee per bar to serve  
 and entertain your guests.  
 Please see a la carte menu for bottle pricing.

Local cheese and charcuterie tasting: \$12 per person

### DUELING BEER BARS

#### THE BEERVANA EXPERIENCE

Portland – home of 40+ microbreweries –  
 more than anywhere else in the world.  
 Why not benefit from the competition?  
 We provide a list of breweries and beer styles  
 for everyone's taste.  
 Provide a memorable experience for your guests.  
 \$6 per bottle

Mixed Nuts and Beer accompaniments: \$6 per person  
 Jumbo Pretzels: \$4 per person  
 Local and imported Sausages with Mustards:  
 \$8 per person  
 Garlic Beer Fries: \$5 per person



THE CHAMPAGNE EXPERIENCE  
PROSECCO, BRUT, ROSÉ, BUBBLES

Be a Mixologist for the night  
Mimosa – Bellini – Kir Royal  
Your recipe here – you name the drink  
Our master of ceremony will saber a bottle of  
Champagne and present the history to your guests  
with a ceremonial toast to celebrate your accomplishments.  
Please see A La Carte menu for bottle pricing.

Chocolate Decadence: assorted chocolate treats  
to include Truffles - Cake Pops -  
White Chocolate dipped Strawberries  
10 per person

THE PORTLAND SODA FOUNTAIN  
HAND-CRAFTED LOCAL SODAS

Portland is not only known for its beer,  
wine and liquor...  
Create a unique break experience featuring  
local sodas with a variety of styles and flavors.

5 per soda

A local favorite – “Voodoo Donuts” \$6 per person

