

## Dinner

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

To start off 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 50 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.

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 \$5 by the each, select 2)

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

Caesar Salad- with polenta croutons and Caesar dressing

Kale Salad- with toasted, spiced pumpkin seeds, dried cranberries, goat cheese and balsamic olive oil

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

(Pasta course \$16 by the each, select 3)

Hungarian sausage with a spicy tomato sauce served over Rigatoni.

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

Nut Free Basil Pesto – served with grilled chicken, sautéed red peppers, in a basil pesto cream sauce over rigatoni

Linguini con Funghi- Chanterelle mushrooms, caramelized red onions, goat cheese, white wine on linguini

(Entrée course \$18 by the each, select 3)

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

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

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

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

(Entrée course \$21 by the each, select 4)

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

Red wine Braised Rabbit- Served in a blackberry, juniper berry sauce with Spätzle and cumin sautéed kale

Grilled New York Steak- sliced and served with a coarse grain mustard demi glaze, horseradish mashed potatoes, veg

Daily Fish- your server will announce

Pork Wiener Schnitzel- served with mashed potatoes & vegetable.

(Dessert course \$5 by the each, select 1)

Apple strudel served with house mad 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

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.