

All Plated Breakfast includes:

House blended coffee, hot tea, orange juice, cranberry juice, and apple juice & water

American Breakfast \$17.50

Farm fresh scrambled eggs, grilled herb potatoes, choice of sausage links, smoked bacon or grilled ham steak, baker's basket of fresh breakfast breads

Columbia river Benedict \$20.50

Poached eggs over english muffin with smoked salmon topped with hollandaise sauce, boiled new potatoes tossed in brown butter, parsley and sea salt, served with steamed asparagus, baker's basket of fresh breakfast breads

Dungeness Crab Benedict 24.50

Poached eggs over Dungeness crab cake topped with ancho chili hollandaise, potato, pepper and onion hash, baked herb tomato, baker's basket of fresh breakfast breads

Cinnamon French Toast \$18.50

Egg battered cinnamon swirl bread grilled to perfection, served with strawberry compote, whipped cream, maple syrup and sausage links

Tex-Mex Frittata \$19.50

Chorizo, corn tortilla, scrambled eggs and jack cheese frittata, served with fresh salsa, sour cream and black beans, baker's basket of fresh baked breads

Breakfast Sandwich \$16.50

Large croissant stuffed with ham, scrambled eggs and cheddar cheese, served with home fried potatoes and fresh fruit, baker's basket of fresh breakfast breads

Meeting Breakfast Buffet: priced per person - 20 Person minimum

All Buffet Breakfast includes:

House blended coffee, hot tea, orange juice, cranberry juice, and apple juice & water

Hot breakfast buffets

Sunrise buffet \$18.50

l farm fresh scrambled eggs, grilled herb potatoes, choice of sausage links, smoked bacon or

sliced fresh fruit display seasonal sliced fresh display scrambled eggs assorted donuts cereals with milk bacon and sausage links fresh breakfast breads and pastries herb roasted potatoes

European continental breakfast \$14.50

fresh breakfast seasonal sliced fruit display breads and pastries croissants, danish, and english muffins

Healthy choice \$21.50

served with butter, Nutella, and assorted jams, variety of fruit juices scrambled egg beaters, assorted donuts, apple fritters, granola bars, cinnamon rolls, oatmeal with brown sugar, cinnamon, and milk

turkey sausage links, bran muffins, yogurt with granola

BREAKS

Al a carte services

Breakfast items per dozen

Assorted muffins \$27.50

Assorted danish \$27.50

Cinnamon rolls \$29.50

Croissants \$29.00

Scones bagels & flavored \$27.00

Cream cheese w/ jumbo wheat bagels and assorted jellies \$33.00

Assorted Goodies

Fruit yogurts \$3.50

Whole fruit \$2.50

Sliced fresh fruit \$4.00

Granola bars \$2.50

Chips & salsa \$2.00

Snack mix per dozen \$2.50

Assorted candy bars \$18.50

Jumbo style cookies \$25.50

Brownies \$25.50

Soft pretzels, mustard & mixed nuts \$24.50

Donuts and coffee \$14.00

Sparkling water \$4.00

Starbucks® Frappuccino \$4.00

2% white or chocolate milk \$3.00

Assorted soda (Coke & Pepsi Products) \$3.50

Meeting Breaks: Priced per person - 20 person limit

Refreshment packages

Heart healthy \$12.50

assortment of nutrition bars seasonal sliced fresh fruit assorted chilled fruit juices bottled water fresh brewed house blend coffee regular & decaffeinated specialty tea selections

Cookie break \$8.50

assortment of cookies chocolate chip, white chocolate with macadamia nuts, oatmeal raisin, 2% milk and chocolate milk, fresh brewed house blend coffee regular and decaffeinated, specialty tea selections, assorted sodas and bottled waters

Tart & tasty \$10.50

Lemon bars, Rice Krispie® treats snickerdoodle cookies sparkling mineral waters, coffee specialty tea selections

Snack attack \$12.50

roasted garlic hummus with toasted pita points tortilla chips and salsa mixed nuts vegetables crudités with ranch dip iced tea and coffee

Sweet & salty \$9.50

brownies snack-mix whole fruit assorted sodas and bottled water

Breakfast Packages: Priced per person

The basic \$19.50

Morning | breakfast pastries, selection of fresh baked breads, fresh brewed coffee, assorted bottled juices, selection of specialty teas

mid-morning | fresh brewed coffee, assorted sodas, selection of specialty teas, bottled water

afternoon | fresh baked cookies (chocolate chip, shortbread, oatmeal), fresh brewed coffee,

selection of specialty teas, assorted sodas

afternoon | fresh brewed coffee, assorted sodas, selection of specialty teas, bottled waters, mixed nuts and fudge brownies

The ultimate \$26.50

morning | warm cinnamon rolls, assorted muffins, bagels & cream cheese, boxed cereal & milk, assorted fruit juices fresh brewed coffee, selection of specialty teas

mid-morning | yogurt, granola bars, selection of specialty teas, bottled waters, assorted sodas, fresh brewed coffee

afternoon | fresh baked cookies (chocolate chip, shortbread, oatmeal), fresh sliced fruit, mini cheesecake bites, selection of specialty teas, assorted sodas, fresh brewed coffee

PACKAGES

Complete meeting planner packages - *30 person minimum*

The cascade \$35.50

Breakfast | assorted breakfast pastries and muffins, seasonal sliced fresh fruit display, assorted fruit juices- fresh brewed coffee, selection of specialty teas

mid-morning | coffee and tea refresh

lunch | mixed garden greens with chef's dressing, pasta salad, fruit salad, deli meats tender turkey, savory roast beef and smoked ham, cheeses- American, Swiss and cheddar sauce, mustard,

mayonnaise & creamy chilled, horseradish, assorted breads, fresh brewed coffee, specialty tea selections and iced tea

afternoon | lemon bars, chocolate chip cookies, assorted sodas, house blend coffee, specialty teas

The gorge \$42.50

Breakfast | apple fritters, bagels and cream cheese, cinnamon rolls, sliced fresh fruit, domestic and international cheese display pure premium orange juice

Mid-morning break | coffee and specialty teas

Themed lunch buffet | the deli, Italian, Mexican, bbq

Afternoon break | chocolate brownies, snack mix, chips and dip, coffee, specialty teas, assorted sodas

and dessert for an additional \$2.50

Sandwich boxed lunches include:

whole fruit, potato chips, fresh baked cookie
choice of soda or bottled water

Salads *includes rolls and butter*

Asian chicken & soba noodle salad \$17.50 | sliced char-broiled chicken tossed in Asian slaw and yakisoba noodles in a sesame-soy vinaigrette

Chicken Caesar \$17.50 | char-broiled chicken breast served over chopped romaine lettuce, tossed with Caesar dressing, parmesan cheese and garlic croutons

Flat iron steak salad \$20.50 | marinated grilled steak served with mescaline greens, blue cheese crumbles, sliced pear and balsamic vinaigrette

Grilled vegetable sandwich \$16.50 | grilled zucchini, yellow squash, red onion and bell pepper on whole wheat bread served with potato salad

Deli plate \$17.50 | sliced ham, turkey, roast beef and assorted cheeses, served with lettuce, tomato, onions, mayonnaise and mustard, accompanied by a baker's basket of sliced bread, served with potato salad

Chicken curry croissant \$18.50 | diced chicken with toasted almonds, raisins, diced red onion, celery and yellow curry aioli on a croissant, served with fresh fruit

Herb roasted turkey \$16.50 | thinly sliced turkey, provolone cheese, lettuce, tomato, mayonnaise, served on whole wheat bread

Chipotle chicken wrap \$16.50 | roasted chicken breast, chipotle mayonnaise, pepper jack cheese, lettuce, tomato, red onions, avocado wrapped in an herb tortilla

Classic deli \$16.50 | ham, turkey, roast beef, cheddar cheese, mayonnaise, lettuce and tomato, served on a kaiser roll

Grilled vegetable \$16.50 | grilled zucchini, yellow squash, red onion and bell pepper on a whole wheat bread

Roast beef and cheddar \$16.50 | slow roasted and thinly sliced beef with cheddar cheese, lettuce and tomato, served on sourdough bread

Salads

Garden green | tender baby lettuces with sliced cucumber and cherry tomatoes, choice of dressing

Caprese | sliced tomatoes and fresh mozzarella with fresh basil, olive oil, salt and black pepper

Spinach | baby spinach tossed with dried cranberries, toasted almonds in a sherry wine vinaigrette

Caesar | crisp romaine lettuce with parmesan cheese, garlic croutons, served with caesar dressing

Entrées

Pan seared salmon \$21.50

Chicken a la puttanesca \$19.50 Pan seared chicken breast in a roasted tomato orzo with a beurre blanc sauce, black olive, caper and tomato sauce, served with seasonal vegetables and rice pilaf

Fillet of salmon \$24.50 served over rice with sun-dried roasted tomato, and fresh seasonal vegetables

6 oz. flat iron steak \$25.50 served with zucchini, mushrooms, bell peppers, basil and mozzarella cheese, set in a pool of rice pilaf

Sirloin steak topped with cabernet vegetarian strudel \$20.50 served with garlic mashed potatoes, green and yellow seasonal vegetables

Chicken breast marsala \$19.50 breast of chicken, layered with sautéed mushrooms and marsala wine, served with rice pilaf and fresh seasonal vegetables

Desserts

Chocolate decadence cake | rich moist chocolate cake topped with whipped cream and strawberry garnish

Lemon tart | sweet, tart and velvety lemon curd in a flaky puffed pastry

New York cheesecake | served with fresh berry sauce

Caramel apple pie | tender apples with caramel, cinnamon and whipped cream

Fresh berries with sabayon mixed fresh macerated berries topped with an Italian-style custard sabayon sauce

Deli \$19.50

Selection of sliced deli meats and cheeses condiments to include green leaf lettuce, sliced tomato, shaved red onion, pickle spears, mayonnaise, mustard accompanied by assorted breads

Sides

Potato salad

Garden green salad

Pasta salad

Italian \$21.50

Caesar salad anti-pasta display entrées

Lasagna bolognese

Chicken florentine

Sides

Seasonal vegetables

Sautéed squash medley

Rolls and butter

Mexican \$20.50

Mixed green salad with radish, green onion and tomato

Entrées

Cheese enchiladas

Beef machaca with guacamole, pico de gallo, sour cream and tortillas

Sides

Cilantro rice

Frijoles borracho

BBQ \$20.50

Green goddess salad entrées

Smoked pulled pork

Bbq chicken

Grilled sausages

Sides

SALAD CHOICE (2)

Penne pasta salad

Fresh seasonal fruit display

Green salad | with chef's choice of dressing

Potato Salad

Caesar salad Roasted vegetable salad | with feta cheese and balsamic dressing

Spinach salad | with chopped egg, bacon and sherry vinaigrette

Sides *choose (2)*

Garlic mashed potatoes

Roasted Yukon gold potatoes with garlic & herbs

Boiled new potatoes with brown butter

Baked beans

Green beans | with onions and bacon

Vegetable medley | broccoli, cauliflower and carrots

Sautéed green and yellow zucchini with garlic, onions and herbs

Rice pilaf

Wild rice pilaf

Saffron rice

Steamed white rice

Lunch Buffet - 30 persons minimum

includes: Chef's dessert iced tea & coffee (house blend) service

Entrées *choose (2)*

Char-broiled salmon | with sweet thai chili glaze

Pan-seared salmon | with champagne mushroom cream

Salmon piccata char-broiled tri-tip | with hunter sauce

Yankee pot roast

Lasagna

Vegetarian lasagna

Chicken parmesan

Chicken Dijon

Chicken marsala

Roasted pork loin | with apple brandy glaze

Roasted pork loin | with mushroom demi-glaze

side salads

garden green | tender baby lettuces with sliced cucumber and cherry tomatoes, choice of dressing

caprese | sliced tomatoes and fresh mozzarella with fresh basil, olive oil, salt and black pepper

spinach | baby spinach tossed with dried cranberries, toasted almonds in a sherry wine vinaigrette

caesar | crisp romaine lettuce with parmesan cheese and garlic croutons served with caesar dressing

pan-seared PNW salmon \$29.50

fillet of salmon served with lemon-dill barre blanc sauce

char-broiled rib eye steak (12 oz) 32.50 | rib eye topped with blue cheese butter

chicken marsala \$25.50 breast of chicken, layered with sautéed mushrooms and marsala wine

caraway crusted pork chop \$24.50 pork chop with German-style red cabbage

vegetarian strudel \$24.50 | puff pastry filled with green and yellow zucchini, mushrooms, bell peppers, basil and mozzarella cheese, served on a pool of marinara sauce

char-broiled portobello \$25.50 char-broiled portobello mushroom, zucchini, yellow squash and bermuda onion with spaghetti squash and red bell peppers, served with polenta, balsamic reduction and basil infused olive oil

garlic and herb encrusted prime rib \$36.50 | prime rib cooked to perfection, cabernet au jus and creamy horseradish

Desserts

choice of dessert iced tea & coffee (house blend) service

chocolate decadence cake | rich moist chocolate cake topped with whipped cream and strawberry garnish

lemon tart | sweet, tart and velvety lemon curd in a flaky puffed pastry

new york cheesecake | served with fresh berry sauce

apple caramel pie | tender apples with caramel, cinnamon and whipped cream

fresh berries with sabayon mixed fresh macerated berries topped with an Italian-style custard sabayon sauce

garden salad | with beefsteak tomatoes and assorted dressings

entrées

Yankee pot roast

fried chicken- Virginia ham

sides

mashed potatoes and gravy

corn and lima bean succotash- assorted rolls and butter

New Orleans \$33.50

garden salad | with beefsteak tomatoes and assorted dressings

entrées

jambalaya with chicken, shrimp, and andouille sausage

blackened red fish

smoked pork shoulder- Cajun dirty rice

sides

collard greens

red beans

cornbread and honey butter

All themed dinner buffets include:

chef's dessert iced tea & coffee (house blend) service

Pacific northwest menu \$34.50

Mt. Hood pear salad | with artisan blue cheese, spinach, and red wine vinaigrette

entrées

char-broiled salmon with berry beurre blanc

hazelnut crusted chicken with honey bourbon sauce- pinot noir braised beef short ribs

sides

wild rice pilaf

local seasonal vegetables- assorted rolls and butter

Pacific rim \$35.50

mixed greens | with sesame vinaigrette

entrées

teriyaki chicken- broccoli beef **sides**

steamed white rice

stir fried baby-bok choy and shiitake mushrooms

RECEPTION

displays, stations & carving - Priced per person

display trays

smoked salmon \$5.25 our house-smoked salmon served with herb crostini and dill cream cheese spread

cheese display \$4.75 assortment of domestic and imported cheeses with assorted crackers

baked brie en croute \$4.75 served with berries *wheel serves 20 people*

fresh fruit display \$4.25 fresh seasonal sliced fruit display

vegetable display \$4.00 variety of fresh vegetables with ranch dressing

artichoke and crab gratin \$5.50 served with toasted pita triangles Priced per person
theme stations

these stations are designed to serve as additions to your reception

salad bar \$9.50 selection of mixed baby field greens, baby spinach leaves, ripe grape tomatoes, sliced cucumber, sliced carrots, hard boiled eggs, garbanzo beans, kidney beans, cottage cheese, sprouts, sliced beets, salted sunflower seeds and seasoned croutons

pasta bar \$8.50

selection of tri-colored tortellini, spinach fettuccine, and penne pastas with pesto, alfredo and marinara sauces; served with garlic breadsticks

fajita bar \$10.50 sizzling beef and chicken, sautéed with onions and peppers, served with soft flour tortillas, sour cream, pico de gallo and guacamole
carving stations

all items will be served with the appropriate accompaniments

baked honey glazed ham \$175 *serves 40 guests*

boneless roasted breast of turkey \$175 *serves 35 guests*

roasted top round of beef \$195 *serves 50 guests*

salmon wellington \$220 salmon in puff pastry with mushrooms *serves 25 guests*

roasted tenderloin of beef \$250 *serves 25 guests*

***with carving station- sirloin au jus, horseradish, mustard and dollar rolls**

***carving fee of \$100 will apply**

spanakopita \$95
bacon wrapped scallops \$150
beef empanadas \$100
bbq meatballs \$75
Thai vegetarian spring rolls with Thai sweet chili sauce \$72
southwest mini wraps \$85
chicken satay with Indonesian peanut sauce \$115
petite quiches \$80
fried pot stickers with hot mustard \$70
Cajun chicken drummettes \$96

cold hors d'oeuvres *50 pieces*

curry chicken in filo cup \$115
jumbo shrimp cocktail \$200
olive tapenade crostini \$85
smoked salmon on pumpernickel \$125
deviled eggs with chives \$90
salmon mousse in cucumber cups \$115
white & dark chocolate dipped strawberries \$85

Priced per person

hors d'oeuvres packages

package #1 \$17.00 imported and domestic cheeses with a variety of specialty crackers, display of seasonal sliced fresh fruit, fresh vegetable crudité with ranch dip, assorted canapes

package #2 \$20.00 imported and domestic cheese display with fresh fruit garnish, fresh vegetable crudité with ranch dip, anti-pasta relish tray, bbq meatballs, southwest mini wraps, Cajun chicken drummettes, petite quiche

package #3 \$28.50 imported and domestic cheese display with fresh fruit garnish, fresh vegetable crudité with ranch dip, anti-pasta relish tray, bbq meatballs, chicken satay with Indonesian peanut sauce, mini egg rolls with sweet and sour dip, fried pot stickers

All packages

Price based on 1½ hours of unlimited hors d'oeuvre service 50-person minimum

house wine selection

Bella Bolle', Canyon Road

per glass \$6 | per bottle \$25 chardonnay pinot noir white zinfandel cabernet sauvignon

**Other wine options are available.*

Please ask to see our current wine menu.

Corkage fee per 750m L bottle \$15 per | 1.5L bottle \$20

beer selection domestic bottled \$4.50

Budweiser
Bud Light
Miller Lite
O'Doul's

Coors Light import/microbrew bottled \$5.50

Corona
Heineken
Black Butte Porter
Shock Top
Mirror Pond Pale Ale

keg options hosted domestic keg \$425

Budweiser
Bud Light
Coors Light Miller Lite

hosted import/microbrew \$550

Sam Adams Boston Lager
Stella Artois
Black Butte Porter
Widmer Hefeweizen

**Please inform us of a special request beer selection not listed.*

premium well cash or host | \$7

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum

Absolut Vodka
Tanqueray Gin
Bacardi Silver Rum
Jack Daniel's Tennessee Whiskey
Dewar's White Label Scotch
Crown Royal Canadian Whiskey
Sauza Blue Silver Tequila
Cordials
Kahlua
Baileys
Grand Marnier
Amaretto Disaronno

A \$250 licensed bartender fee per bar will apply.

*Prices are subject to 22% service charge.
All prices are per person unless otherwise stated.*

We are eager to help you, both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing us for your catered event.

food & beverage

All food served must be supplied and prepared by the culinary team. All alcoholic beverages served on premises are governed under venue alcoholic beverage compliance for the function, must be dispensed only by servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under the age of 21.

billing & deposits

We welcome new accounts, and require that credit be established with our accounting office 30 days prior to the arrival date if you require billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due 10 working days prior to the event or must be guaranteed with a major credit card. Advance deposits, when required, are non-refundable (unless otherwise stated on proposal).

engineering, electrical & audio-visual

Special engineering requirements must be specified at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available on a rental basis. Order may be placed at time of contract signing.

guarantee agreement

We require a confirmation of guaranteed attendance at least 5 days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our staff will make every effort to duplicate your menu for the additional guests. In the event this cannot be done, a substitute entrée will be provided. In the event when we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

liability

We reserve the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. We will not assume responsibility for personal property and equipment brought onto the premises.

or any attendee of the function.

lost & found

Exquisite Catering & Décor will not be responsible for damage or loss of any articles or merchandise that clients have left or have allowed us to use for their event prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event, or left unattended for any time.

room & set-up fee

Events are assigned rooms according to the anticipated guaranteed number of guests. If there are any fluctuations in the number of attendees, the venue reserves the right to assign accordingly the banquet function room. The venue reserves the right to charge an additional fee for set-up changes made the day of the function; and Exquisite Catering & Décor will not be held responsible for such charges that we did not cause due to these changes by said venue.

Service charge & tax

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable.

Shipping & receiving

If we require any shipping or receiving services to secure a successful event; all incoming packages should be addressed to the venue in question's catering and convention services manager and marked with our company's name and date of your service. There is a \$3.00 charge per box for each box received and should be paid by client for said event. Because there is limited storage space, boxes can be accepted no more than three working days prior to event. A storage fee of \$5.00 per day, per box will be applied to any materials shipped earlier than three days prior to the event.

This is general information; please see your Catering Contract for full terms and policies.