



Hors d'oeuvres

Minimum 50 pieces

Chilled

- Ahi Tartare 5.00
- Salmon Caviar on Baby Red Potato 5.00
- Oregon Bay Shrimp Cordials 4.00
- Lodge-Smoked Salmon Mousse on Balsamic Crostini 3.60
- Brie en Croute with Huckleberry Preserves 3.60
- Red Flame Grapes with Herbed Chevre Rolled in Hazelnut 3.95
- Timberline Gravlax on Toast Points 4.10
- Serrano Ham and Melon 3.60
- Antipasto Skewers 3.60
- Endive Stuffed with Smokey Blue Mousse and Hazelnut 3.75
- Oregon Bay Shrimp Mousse on Cucumber 3.85
- Jumbo Shrimp 4.95
- Fresh Shucked Oysters Market Price
- Washington Mussels Market Price
- Smoked Scallops Market Price
- Seared Ahi Market Price
- Dungeness Crab Legs 5.95
- Spinach and Goat Cheese Crostini 3.95
- Petits Fours – Mini Desserts 3.95

Warm

- Thai Chicken Satay 3.95
- Pork Hum Bao 3.95
- Shrimp Shumai 3.95
- Vegetable Spring Rolls 3.95
- Pot Stickers 3.95
- Miniature Dungeness Crab Cakes 4.95
- Rogue River Smokey Blue Stuffed Dates Wrapped in Bacon 4.25
- Wild Mushroom Strudel 3.95
- Stuffed Mushroom Caps 3.95
- Caramelized Sweet Onion Tart with Olive & Asiago Cheese 3.95
- Duck Confit on Toasted Polenta Cakes 4.50
- Pigs in a blanket 3.95
- Bourbon BBQ Meatball 3.95
- Buffalo Wings 3.95
- Steak Bite Skewers 4.50
- Grilled Sausage & Pepper Skewers 4.50

A 19.5% gratuity will be added to all food beverage charges. Food and beverage minimums vary.





Plated Dinner

All dinners include your choice of salad, local seasonal vegetables,
artisan breads with sweet creamery butter,

Custom Designed Wedding Cake & gourmet coffee & teas.

Please select two entrees

entree counts are due 7 days prior to arrival

Starters

select one \$9.50

Walla Walla Sweet Onion Tart

Wild Mushroom Strudel with Chevre Crème Fraiche

Dungeness Crab Stuffed Piquillo Peppers with Safron Scented Aioli

Hazelnut Smoked Salmon Mousse with Grilled Crostini

Smoked Duck Confit in Phyllo with Orange Blossom Beurre Blanc

Salads

select one for all guests

Arugula, Goat Cheese & Walnuts

Organic Greens with Vinaigrette

**Iceberg Salad with Grape Tomatoes, Red Onions, Applewood Bacon with
Buttermilk- Blue Cheese Dressing**

Spinach Salad with Pepper-Bacon, Tomato & Hazelnuts

Traditional Caesar

Baby Greens, Baked Goat Cheese & Local Berries

Fire-Roasted Vegetable Antipasto

Entrees

Wild Salmon & Halibut Coulibiac

Salmon & Halibut Wrapped in Spinach & Scallop Mousse,
Pearl Barley & Puff Pastry, served with a Saffron Scented Lobster Cream **\$60.25**

Lodge Prime Rib

Our Own Dry Aged Prime Rib of Beef, Rosemary au Jus, Tobacco-Fried Onions,
Hood River Apple-Horseradish Cream **\$63.50**

Smoke-Roasted Oregon Duck Breast

Pan Seared, Hazelnut Smoked Duck Breast- Oven Roasted & served with
Roasted Garlic Demiglace & Marionberry Coulis **\$59.50**





Plated Dinner

Continued

All dinners include your choice of salad, local seasonal vegetables,
artisan breads with sweet creamery butter,

Custom Designed Wedding Cake & gourmet coffee & teas.

Please select two entrees

entree counts are due 7 days prior to arrival

High Desert Beef Tenderloin

Grilled Tenderloin of Beef, Roasted Whole & Hand-Carved,
served with Smoked Mushroom Demiglace **\$67.00**

Rack of Oregon Lamb

Grilled Lamb Rack, Ruby Port Reduction Fresh Rosemary **\$73.00**

Stuffed Aurora Colonies Chicken Breast

Free Range Natural Chicken Breast stuffed with Fire Roasted Apples,
Mushrooms, Apple Smoked Bacon, Caramelized Onions,
served with Montchevre Cream & Roasted Red Pepper Coulis **\$58.25**

Pacific Northwest Mixed Grill

Grilled Salmon Medallion, Apple Cider Glazed Filet Mignon,
Oregon Pinot Noir Glaze **\$71.50**

Pork Tenderloin

Carlton Farms Pork Tenderloin Marinated in Fresh Herbs,
Grilled and served with Hood River Spiced Apple Compote **\$57.25**

Dungeness Crab Cakes

Pan-Fried Oregon Dungeness Crab Cakes with Microgreens,
Remoulade & Citrus **\$67.50**

Warm Springs Cedar Plank Salmon

Northwest Salmon Filet Roasted on a Cedar Shingle, served with
Herbed Hollandaise & Huckleberry Preserves **\$71.50**

Rainbow Trout Timothy Lake

Boneless Farm Raised Rainbow Trout stuffed with Crayfish,
Granny Smith Apples, Roasted Shallots & Crispy Pancetta served
with Apple Cider Reduction **\$59.25**

*A 19.5 % gratuity will be added to all food and beverage charges.
Food and beverage minimums vary.*





Dinner Buffet

*Includes Organic Green Salad with Herb Vinaigrette,
Chef's Selection of Three additional Salads,
Chef's Selection of Rice or Potato, Fresh Seasonal Vegetable,
Artisan Rolls & Creamery Butter.
Custom Designed Wedding Cake, Gourmet Coffee & Teas.*

The Alpine

Hand Carved Hoffbrau Ham, Roasted Red Potatoes
and Swiss Raclette Cheese served with Gherkin and Pearl Onions.
Beer Cheese Fondue with Bavarian Sausage,
Hood River Apples & Rosemary Artisan Bread.

Hazelnut Smoked Prime Rib of Beef

Slow Roasted Dry Aged Natural Beef, Rosemary Scented au jus,
served with Hood River Apple Horseradish Cream.

High Mountain Lakes Stuffed Trout

Rainbow Trout stuffed with Pepper Bacon, Spinach and Oregon Hazelnuts.

Northwest Cedar Planked Salmon

Fresh Salmon served with Huckleberry Beurre Blanc

Hunter's Style Chicken

Grilled Oregon Chicken Breast with Roasted Garlic, Grilled Onion, Tomato,
Forest Mushrooms, Fresh Herbs and Pinot Noir Demi Glace.

Hood River Hazelnut Smoked Pork Loin

Carlton Farms Natural Pork Loin, Kiln-dried Apple Demi Glace

Palmer Snowfield Chicken

Oregon Grilled Chicken Breast and Red Flame Grapes
in a Light Champagne Veloute

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Dinner Buffet

~Continued~

Northwest Vinter Beef Tenderloin Tips

Natural Beef Tips with Crimini Mushrooms and Grilled Sweet Onions
in a Cabernet Sauvignon Demi-Glace

Pacific Rim Chicken

Grilled Chicken Breast, Green Onions, Bamboo Shoots, Galanga,
Sweet Chili, Soy, Coconut Milk, Bean Thread Noodles,
Crushed Peanuts, Cilantro & Fresh Lime

Single Entrée \$52.50

Double Entrée \$64.50

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Bar Services

All bar pricing includes the services of a bartender.

One Hour Call Brands

Includes NW Wines, a selection of NW Microbrews, assorted domestic beer and the following liquor: Smirnoff Vodka, Bacardi Light Rum, Jose Cuervo Gold Tequila, Beefeater Gin, Cutty Sark Scotch, Jim Beam Whiskey, Carolan's Irish Cream, Monarch Coffee Liqueur
\$22.50 Per Person. Add \$8.00 per person for each additional hour.

One Hour Premium Brands

Includes NW Wines, a selection of NW Microbrews, assorted domestic beer and the following liquor: Jameson Whiskey, Dewars Scotch, Jack Daniel's Whiskey, Absolut Vodka, Tanqueray Gin, Capt. Morgan Rum, Below Deck Rum, Jose 1800 Tequila, Crown Royal Whiskey, Jim Beam
\$25.00 Per Person. Add \$9.00 per person for each additional hour.

One Hour Super Premium Brands

Includes NW Wines, a selection of NW Microbrews, assorted domestic beer and the following liquor Ketel One Vodka, Grey Goose Vodka, Patron Tequila, Bombay Sapphire Gin, Maker's Mark Whiskey, Knob Creek Whiskey, Pendleton Whiskey, St. Barts Rum, Glen Livet Scotch, Grand Marnier
\$30.00 Per Person. Add \$11.00 per person for each additional hour

Hosted Bar Charged Per Drink

Per hour minimums apply. Please enquire with your planner.

	<u>Hosted</u>	<u>No Host</u>
Call Brands	\$9.00	\$9.50
Premium Brands	\$10.00	\$10.50
Super Premium	\$12.00	\$12.50

A 19.5% gratuity will be added to all food and beverage charges.
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Bar Services continued

All bars include the services of a bartender
Per hour minimums apply. Please enquire with your planner

Beer

	<u>Hosted</u>	<u>No Host</u>
Domestic beer bottle	\$6.00	\$6.25
Premium beer bottle	\$6.75	\$7.00
	<u>Keg</u>	<u>Pony Keg</u>
Domestic Keg	\$425.00	\$250.00
Microbrew Ale Keg	\$550.00	\$325.00

Wine

House Chardonnay and Cabernet Sauvignon

	<u>Hosted</u>	<u>No Host</u>
By the glass	\$8.00	\$8.25
By the bottle	\$32.00	\$33.00

Northwest Chardonnay, Cabernet Sauvignon, Pinot Noir and Pinot Gris

	<u>Hosted</u>	<u>No Host</u>
By the glass	\$9.25	\$9.50
By the bottle	\$37.00	\$38.00

Premium Northwest Chardonnay, Pinot Gris, Cabernet Sauvignon and Pinot Noir

	<u>Hosted</u>	<u>No Host</u>
By the glass	\$14.25	\$14.50
By the bottle	\$57.00	\$58.00

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