



**RED LION HOTEL COOS BAY**  
**CATERING MENU**

## **TABLE OF CONTENTS**

Breakfast .....	page 3
Lunch .....	pages 4-5
Hors d'Oeuvres.....	pages 6, 7
Weddings.....	page 8, 9
Dinner .....	page 10-12
Breaks.....	page 13, 14
Alcoholic Beverages.....	page 15

# BREAKFAST

## PLATED BREAKFASTS

*Served with freshly baked breakfast breads and orange juice. Includes freshly brewed coffee, decaf and hot tea.*

### Country Breakfast

Open-face buttermilk biscuits topped with scrambled eggs and country sausage. Served with roasted breakfast potatoes.

### Breakfast Wrap

Three scrambled eggs blended with bell pepper, onion and pepperjack cheese wrapped in a chipotle tortilla. Served with sour cream, pico salsa and roasted breakfast potatoes.

### Char-Grilled Top Sirloin

Petite sirloin seasoned, char-grilled and topped with sautéed wild mushrooms. Served with scrambled eggs and roasted breakfast potatoes.

### Stuffed Croissant

Large flaky croissant filled with scrambled eggs, shaved ham, chives and jack cheese. Served with roasted breakfast potatoes.

### Scrambled Eggs with Choice of Breakfast Meat

Breakfast meat options:

- Grilled Ham
- Bacon
- Steak
- Sausage Links

Served with roasted breakfast potatoes.

## QUICK START BREAKFAST BUFFETS

*Served with orange juice, freshly brewed coffee, decaf and hot tea. Service provided for one hour (minimum service 25 guests)*

### Healthy Start

Fresh seasonal fruit, Snoqualmie oatmeal, crunchy granola and 2% milk with assorted cereal toppings, candied cashews, raisins, cranberries, bananas and assorted yogurts. Served with healthy breakfast muffins.

### Traditional All-American Breakfast

Scrambled eggs, link sausage and crisp bacon strips served with roasted breakfast potatoes, fresh seasonal fruit and assorted breakfast breads.

### Traditional All-American Plus

Scrambled eggs, link sausage and crisp bacon strips served with roasted breakfast potatoes, biscuits with country gravy, fresh seasonal fruit, assorted yogurt, hot and cold cereal and assorted breakfast breads.

### To Your Health Granola Bar

Build your own parfait with crunchy granola, vanilla yogurt, dried fruits, candied cashews, bananas and mixed berries served with healthy muffins and apple butter.

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# LUNCH

## LUNCH BUFFETS

*Includes crisp garden salad with assorted dressings, artisan bread and butter and chef's choice dessert. Served with freshly brewed coffee, decaf or iced tea. Buffet service provided for one hour (minimum service 25 guests). For service after 3:00 p.m. please add \$3.00 per person.*

### Meatloaf

Homestyle meatloaf smothered in a rich demi-glace. Served with garlic red-skin mashed potatoes and seasoned green beans.

### Chicken Cacciatore

Chicken breast covered with bell pepper, onion, olives, tangy marinara sauce and melted parmesan cheese. Served with seasoned rice pilaf and sautéed squash medley.

### Coq au Vin

Chicken thighs slowly cooked in a rich red wine sauce with onions and mushrooms, accompanied by roasted red potatoes and seasoned peas with pearl onions.

### Chicken Cordon Bleu

Breaded chicken breast topped with thinly sliced smoked ham and a creamy Swiss mornay sauce. Served with garlic mashed potatoes and seasonal vegetables.

### Stuffed Pork Loin

Whole pork loin stuffed with spinach and mushrooms and sliced into rounds, accompanied by roasted red potatoes and glazed carrots.

## DELI STYLE LUNCH BUFFET

*Served with assorted freshly baked cookies. Includes freshly brewed coffee, decaf, iced or hot tea.*

### Build Your Own Sandwich

- Shaved turkey breast, shaved ham
- Swiss and cheddar cheeses
- Shaved onion, sliced tomato, pickle chips, shaved lettuce, mayonnaise, mustard
- Assorted artisan breads
- Red-skin potato salad
- Fresh seasonal fruit
- Potato chips
- Chef's soup du jour

## SANDWICH SELECTIONS

*All selections include iced tea and chef's selection of dessert. Add soup or fresh fruit to any sandwich for \$3.00 per person.*

### Coos Bay Hero

Turkey, ham, salami and Tillamook cheddar cheese on a hoagie roll, accompanied with lettuce, sliced tomato, pickle chips and onion. Served with chef's choice deli salad.

### Oregon Trail Chicken Sandwich

Oregon chicken breast basted in barbecue sauce, topped with Tillamook cheddar cheese and crisp bacon on a kaiser bun. Served with chef's choice deli salad.

### Turkey Caesar Wrap

Deli sliced turkey, Caesar dressing, parmesan cheese, tomato and onion wrapped in a chipotle tortilla. Served with chef's choice deli salad.

## BOXED LUNCHES

*Complete meals include bottled water, whole fresh fruit and freshly baked cookies.*

### Roast Turkey Club

Served on wheat bread with roasted turkey breast, crisp bacon, lettuce, tomato, avocado, Swiss cheese and mayonnaise.

### Ham and Swiss Cheese

Served on a flaky croissant with pickle chips, tomato, lettuce and mustard.

### Portobello Sandwich

Seared portobello mushroom topped with roasted bell peppers, fresh greens and pesto spread.

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# LUNCH

## LUNCH SALADS

*Includes assorted artisan breads and butter, iced tea and chef's choice dessert*

### Seafood Louie

Dungeness crab and Oregon bay shrimp served on seasonal greens with tomato, cucumber, egg and olives. Served with choice of dressing.

### Cobb Salad

Cascade greens topped with chopped egg, olives, diced tomato, cucumber, bleu cheese crumbles and diced chicken. Served with bleu cheese dressing.

### Caesar Salad

Crisp hearts of romaine, grated parmesan cheese, fresh lemon and toasted croutons tossed with our roasted garlic caesar dressing.

*With Oregon Bay Shrimp*

*With Char-Grilled Chicken Breast*

*With Char-Grilled Salmon Filet*

## SALAD UPGRADES

*Served with choice of red skinned potato salad or pasta salad. Includes freshly brewed coffee, decaf, iced or hot Bigelow tea, and choice of dessert.*

### Spinach Salad

Tossed with sun-dried tomato vinaigrette dressing, sliced mushrooms, bacon, hard-boiled egg, marinated onion and candied hazelnuts.

### Caesar Salad

Hearts of romaine tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

## PLATED LUNCH

*Includes freshly baked artisan breads with butter, house salad, chef's choice starch, fresh seasonal vegetables and dessert selection. Includes Iced Tea.*

### Char-Grilled Sirloin Steak

Petite sirloin seasoned, char-grilled and topped with sautéed wild mushrooms.

### Beef Stroganoff

Tender beef in a rich sour cream sauce with red cabernet wine and fresh mushrooms, served over fettuccini pasta.

### Citrus and Maple Glazed Pork Loin

Topped with an apricot glaze.

### Tillamook Cheddar Chive Chicken

Chicken breast crusted with aged cheddar cheese, roasted and served with a chive butter sauce.

### Char-Grilled Salmon Filet

Basted with a basil garlic butter. (Price subject to change.)

### Pasta Primavera

Sautéed seasonal vegetables tossed with fettuccini pasta and topped with a creamy alfredo sauce.

## DESSERT SELECTIONS

*Cost is complimentary unless otherwise noted.*

**Strawberry Cream Shortcake**

**Tiramisu**

**Apple Pie \$5 Upgrade**

**Rockslide Brownie**

**Chocolate Mousse Cake**

**New York Style Cheesecake**

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# HORS D'OEUVRES

## RECEPTIONS AND COCKTAIL PARTIES

The amount of food prepared is ample for a one hour reception prior to dinner. Minimum service 25 guests

### RECEPTION BUFFET I

#### Chilled

- Crisp vegetable crudities with creamy ranch
- Smoked salmon with capers
- Deviled eggs
- Fresh seasonal fruit
- Roasted red pepper hummus with grilled flatbread

#### Warm

- Potstickers with Asian dipping sauce
- Assorted mini quiche
- Herb stuffed mushrooms
- Vegetable spring rolls
- Chicken wings served BBQ or spicy

### RECEPTION BUFFET II

#### Chilled

- Crisp vegetable crudities with creamy ranch
- Smoked salmon with capers
- Antipasto skewer with marinated mozzarella
- Domestic and imported cheeses with crackers
- Deviled eggs with Oregon bay shrimp
- Fresh seasonal fruit with raspberry yogurt sauce
- Roasted red pepper hummus with grilled flatbread

#### Warm

- Potstickers with Asian dipping sauce
- Assorted mini quiche
- Lobster and crab stuffed mushrooms
- Vegetable spring rolls
- Meatballs glazed with marinara or Swedish sauce
- Thai chicken satay with peanut sauce

#### Sweets

- Chef's special selection of desserts

### RECEPTION BUFFET III

#### Chilled

- Smoked salmon with capers
- Antipasto skewer with marinated mozzarella
- Assorted canapés
- Assorted fresh seasonal fruit with raspberry yogurt sauce
- Domestic and imported cheeses with crackers
- Crisp vegetable crudities with creamy ranch

#### Warm

- Potstickers with Asian dipping sauce
- Assorted mini quiche
- Lobster and crab stuffed mushrooms
- Vegetable spring rolls
- Chicken wings served BBQ or spicy
- Chicken taquitos served with salsa

#### Fully Loaded JoJo's

- Roast potatoes topped with bacon, cheddar cheese, sour cream and green onion

#### Prime Rib Carving Station

- Carved by uniform attendant and served with artisan bread, creamed horseradish and mustard

#### Sweet Treats

- Chef's special selection of desserts

#### Beverages

- Coffee, Decaffeinated Coffee and Hot Tea

See supplemental pricing page for pricing information.

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# HORS D'OEUVRES

## ALA CARTE RECEPTION APPETIZERS

*It is recommended that you provide 12 pieces per guest for reception only, or a minimum of 6 pieces prior to a served dinner.*

### 100 Gulf Prawns on Ice

Served with lemon wedges and a cocktail sauce.

### 100 Oysters Royal on the Half Shell

Oysters on the half shell topped with diced tri color peppers, chopped bacon, clarified butter and broiled to perfection.

### 100 Chocolate Dipped Strawberries (Seasonal)

Dipped in white and dark Belgian chocolate.

### Baked Brie Trio in Puff Dough (Serves 25)

Served with artisan bread and crackers.

### Platter of Fresh Seasonal Fruit (Serves 50)

Served with a raspberry yogurt sauce.

### Imported and Domestic Cheese (Serves 50)

Served with assorted crackers.

### Antipasto Platter (Serves 50)

Served with assorted vegetables, meats and cheeses.

### Vegetable Platter (Serves 50)

Served with spinach dip and roasted pepper hummus.

### Roma Tomato and Mozzarella (Serves 25)

With cracked pepper, sweet basil, olive oil and balsamic glaze.

### Smoked Salmon (Serves 30)

With capers, onions, lemon and mini bagels.

## CARVING STATION WITH A UNIFORMED CHEF

### Carving Roast (Serves 40)

Served with mustard, creamed horseradish and artisan breads.

### Cajun Turkey (Serves 40)

Served with ancho mayonnaise and artisan rolls.

### Glazed Old Fashioned Pit Ham (Serves 40)

Served with mustard, mayonnaise and artisan rolls.

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# WEDDINGS

## PLATED WEDDING PACKAGES

*(Minimum service 25 guests)*

### BRONZE PACKAGE

*No-host bar — no minimum bar sales required. Seasonal greens tossed with apple wedges, candied nuts and bleu cheese vinaigrette dressing.*

#### Entrée choices:

Salmon filet with garlic basil butter  
Tillamook cheddar chive chicken

- Roasted rosemary red potatoes, fresh seasonal vegetable sauté & Artisan bread and butter
  - Freshly brewed coffee, decaf, iced or hot tea
  - Fruit punch
  - Cake cutting service
  - Hosted champagne toast
- 

### SILVER PACKAGE

*A variety of tray-passed appetizers service for one hour. No-host bar — no minimum bar sales required. Seasonal greens with crumbled bleu cheese, chopped apple and balsamic dressing.*

#### Entrée choice:

- London Broil with merlot demi glaze
- Mushroom-stuffed chicken breast

- Duchess potatoes, fresh seasonal vegetable sauté & Artisan bread and butter
  - Freshly brewed coffee, decaf, iced or hot tea
  - Fruit punch
  - Cake cutting service
  - Hosted champagne toast
- 

### GOLD PACKAGE

*A variety of tray-passed appetizers service for one hour. No-host bar — no minimum bar sales required. Two drink tickets issued to each guest. Spinach greens tossed with sun-dried tomato vinaigrette, sliced mushrooms, bacon, hard boiled egg, marinated onion and toasted hazelnuts*

#### Entrée choice:

Prime Rib with au jus and horseradish sauce  
Free-range Northwest chicken stuffed with wild rice, hazelnuts and cranberries

- Cheddar chive stuffed potatoes, fresh seasonal vegetable sauté & Artisan bread and butter
- Glass of house chardonnay with meal service
- Freshly brewed coffee, decaf, iced or hot tea
- Fruit punch
- Cake cutting service
- Hosted champagne toast

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# WEDDINGS

## BUFFET WEDDING PACKAGES

(Minimum service 25 guests)

### BRONZE BUFFET PACKAGE

- No-host bar — no minimum bar sales required
- Tossed green salad served with ranch and a vinaigrette
- Creamy coleslaw
- Slow roasted BBQ pork ribs basted in chef's own BBQ sauce
- Grilled herb-rubbed chicken topped with roasted corn salsa
- Brown sugar baked beans
- Corn on the cob
- Cheddar cheese cornbread muffins with butter
- Freshly brewed coffee, decaf, iced or hot tea
- Cake cutting service
- Hosted champagne toast

### SILVER BUFFET PACKAGE

- No-host bar — no minimum bar sales required
- Artisan breads and butter
- Tossed green salad with ranch and vinaigrette
- Fresh seasonal fruit with a raspberry yogurt dip
- Pasta salad with Oregon bay shrimp and bleu cheese
- Champagne chicken with button mushrooms
- Prime roast with cabernet sauce
- Parmesan rice with roasted bell pepper and onion
- Medley of fresh vegetables with toasted chopped almond butter
- Freshly brewed coffee, decaf, iced or hot tea
- Fruit punch
- Cake cutting service
- Hosted champagne toast

### GOLD BUFFET PACKAGE

#### Choice of one meat carved on the line:

Roasted sirloin of beef  
Roast turkey

- No-host bar — no minimum bar sales required
- Two drink tickets issued to each guest
- Tossed baby field greens salad with a variety of toppings, ranch and vinaigrette
- Crab and pea salad
- Domestic cheese and vegetable display
- Sliced roast pork loin topped with dijon brown sauce
- Baked salmon topped with red pepper béarnaise
- Vegetable rice pilaf
- Garlic and herb roasted potatoes
- Green beans amandine
- Artisan breads and butter blend
- Freshly brewed coffee, decaf, iced or hot tea
- Cake cutting service
- Hosted champagne toast “butler style”

See supplemental pricing page for pricing information.

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# DINNER

## PLATED DINNER

*Includes freshly baked artisan breads with butter, house salad, balanced starch, fresh seasonal vegetables and dessert selection. Includes iced tea or coffee service.*

### Top Sirloin

Lightly marinated and seasoned topped with crispy mushrooms and onions.

### Rosemary and Cracked Pepper Roasted Prime Rib

With creamed horseradish and au jus.

### Tillamook Cheddar Chive Chicken

Chicken breast crusted with aged cheddar cheese roasted and served with a chive butter sauce.

### Grilled Chicken Breast and Artichoke Penne Pasta

Served in a lemon butter sauce with capers, roasted tomatoes, sliced mushrooms, spinach and parmesan cheese.

### Mustard Crusted Pork Loin

Served with an apricot glaze.

### Char-Grilled Salmon Filet

Basted with a basil-garlic butter.

### Stuffed Halibut

Stuffed with Dungeness crab and Oregon bay shrimp.

### Char-Grilled Chicken Breast and Cedar Smoked Salmon

Served on a thyme lemon butter sauce.

### Pasta Primavera

Sautéed seasonal vegetables tossed with fettuccini pasta and topped with a creamy alfredo sauce.

## SALAD UPGRADES

*For events requiring pre-set arrangement, dressing can be served on the side. Cost is complimentary unless otherwise noted.*

### Spinach Salad

Tossed with sun-dried tomato vinaigrette dressing, sliced mushrooms, bacon, hard-boiled egg, marinated onion and candied spiced hazelnuts.

### Caesar Salad

Hearts of romaine tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

---

## DESSERT SELECTIONS

*Cost is complimentary unless otherwise noted.*

### Strawberry Cream Shortcake

### Rockslide Brownie

### Apple Pie

*\$5 Upgrade*

### New York Style Cheesecake

### Tiramisu

### Chocolate Mousse Cake

*See supplemental pricing page for pricing information.*

*\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.*

# DINNER

## DINNER BUFFETS

Includes choice of freshly brewed coffee, decaf, iced or hot Bigelow tea. Add a glass of our featured wine for \$5.00 per glass.

Minimum 25 guests. Cost is per person.

### The Texas Q

Freshly baked cornbread muffins with butter

- Fresh seasonal fruit with a yogurt sauce
- Red-skin potato salad
- Creamy coleslaw
- Tossed seasonal greens with tortilla confetti and chipotle dressing
- Slow smoked BBQ pork ribs, basted with sweet BBQ sauce
- Grilled lime and cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cob
- Warm apple crumble with bourbon sauce and whipped cream

### A Taste of Tuscany

Artisan breads with olive oil and balsamic

- Plum tomatoes with mozzarella, fresh basil and balsamic dressing
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Shrimp and bacon penne pasta in a lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed marsala chicken
- Rice pilaf
- Italian squash medley
- Tiramisu with espresso cream

### The Harvest Buffet

Artisan breads and butter

- Fresh seasonal fruit with a yogurt sauce
- Crisp cabbage slaw
- Spinach salad with sun-dried cranberries, candied nuts and bleu cheese vinaigrette
- Char-grilled salmon basted with basil-garlic butter
- Mustard-crusting pork loin with an apricot glaze
- Sliced prime roast on pinot noir forest mushroom sauce
- Garlic mashed potatoes
- Medley of Northwest vegetable sauté
- Strawberry shortcake or orange shortcake (choice of one)

### The Alaskan Adventure

Artisan breads and butter

- Seasonal greens topped with marinated red onion, tomatoes and cucumber served with a huckleberry dressing
- Bay shrimp coleslaw with lemon dressing
- Red potato salad with dill dressing
- Smoked salmon filet with smoked mushroom butter
- Lobster and crab cakes with a roasted pepper butter sauce
- Potato crusted halibut with chives and parmesan
- Forest mushroom rice with charred peppers
- Fresh mix of vegetables tossed in hazelnut butter
- Chef's pastry table

See supplemental pricing page for pricing information.

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# DINNER

## TRADITIONAL HOLIDAY BUFFETS

*Includes artisan bread and butter, freshly brewed coffee, decaf, iced or hot tea. Buffet service provided for one hour (minimum service 25 guests).*

### Tis' the Season

- Seasonal fruit display tray
- Fresh cascade green salad with assorted dressings
- Crab and pea salad
- Creamy potato salad
- Sliced roast turkey with creamy pan gravy
- Red-skin mashed potatoes
- Sweet candied yams
- Seasonal vegetable collage
- Zesty cranberry sauce
- Assorted freshly baked pies

### Country Sleigh Ride

- Fruit, vegetable and cheese display tray
- Fresh cascade green salad with assorted dressings
- Creamy pasta salad
- Ham, pea and cheese salad
- Sliced roast turkey with creamy pan gravy
- Sliced sirloin of beef topped with a wild mushroom demi glaze
- Red-skin mashed potatoes
- Sweet candied yams
- Seasonal squash collage
- Zesty cranberry sauce
- Chef's holiday dessert display

### The Yuletide Feast

- Vegetable display tray
- Seasonal fruit display
- Domestic and imported cheese board
- Fresh baby spinach salad with bleu cheese vinaigrette
- Crab and pea salad
- Pasta salad
- Sirloin of beef carved on the line with au jus and horseradish
- Rosemary spiced lamb roast served with mint jelly
- Whole roasted turkey carved on the line with creamy pan gravy
- Red-skin mashed potatoes
- Bowtie pasta with Oregon shrimp in pesto cream
- Sweet candied yams topped with marshmallows
- Seasonal vegetable collage
- Zesty cranberry sauce
- Chef's holiday dessert display

---

## TRADITIONAL HOLIDAY PLATED DINNERS

*Includes artisan bread and butter, freshly brewed coffee, decaf, iced or hot tea. Buffet service provided for one hour (minimum service 25 guests).*

### Tis' the Season

- Fresh cascade green salad with assorted dressings
- Sliced roast turkey with creamy pan gravy
- Red-skin mashed potatoes
- Sweet candied yams
- Seasonal vegetable collage
- Zesty cranberry sauce
- Assorted freshly baked pies

### Country Sleigh Ride

- Fresh cascade green salad with assorted dressings
- Sliced roast turkey with creamy pan gravy
- Sliced sirloin of beef topped with a wild mushroom demi glaze
- Red-skin mashed potatoes
- Sweet candied yams
- Seasonal squash collage
- Zesty cranberry sauce
- Assorted freshly baked pies
- Decadent dessert display

### The Yuletide Feast

- Domestic and imported cheese board
- Fresh baby spinach salad with bleu cheese vinaigrette
- Sirloin of beef with au jus and horseradish
- Rosemary spiced lamb roast served with mint jelly
- Whole roasted turkey with creamy pan gravy
- Red-skin mashed potatoes
- Bowtie pasta with Oregon shrimp in pesto cream
- Sweet candied yams topped with marshmallows
- Seasonal vegetable collage
- Zesty cranberry sauce
- Assorted freshly baked pies
- Assorted shortcake
- Decadent dessert display

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# BREAKS

## MORNING BREAKS

*Coffee service provided for up to three hours.*

### Country Kitchen

- Assorted breakfast breads and pastries
- Freshly brewed coffee, decaf and hot tea
- Orange juice

### Coffee Service #1

- Freshly brewed coffee, decaf and hot tea

### Coffee Service #2

- Freshly brewed coffee, decaf and hot tea
- Assorted fruit juices
- Bottled spring water and flavored water
- Sparkling water

### Coffee Service #3

- Freshly brewed coffee, decaf and hot tea
- Assorted fruit juices
- Bottled spring water and flavored water
- Sparkling water
- Granola bars
- Assorted whole seasonal fruit

## AFTERNOON BREAKS

*Coffee service provided for up to three hours.*

### Break #1

- Freshly brewed coffee, decaf and hot tea
- Assorted soft drinks, sparkling water, bottled spring water and flavored water

### Break #2

- Freshly brewed coffee, decaf and hot tea
- Assorted soft drinks, sparkling water, bottled spring water and flavored water
- Assorted freshly-baked cookies

### Break #3

- Freshly brewed coffee, decaf and hot tea
- Assorted soft drinks, sparkling water, bottled spring water and flavored water
- Assorted dessert bars
- Assorted freshly baked cookies

### Healthy Break #4

- Freshly brewed coffee, decaf and hot tea
- Assorted soft drinks, sparkling water, bottled spring water and flavored water
- Granola bars
- Whole fresh seasonal fruit
- Marinated grilled and fresh vegetables with roasted pepper hummus and grilled flatbread

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# BREAKS & PACKAGES

## À LA CARTE REFRESHMENTS

### Freshly Brewed Coffee

Cost is per gallon

### Freshly Brewed Decaffeinated Coffee

Cost is per gallon

### Hot Tea

Cost is per gallon

### Orange Juice

Cost is per pitcher

### Assorted Fruit Juices

Cost is per bottle

### Assorted Soft Drinks

Cost is per bottle

### Assorted Sparkling Water

Cost is per bottle

### Assorted Flavored and Spring Water

Cost is per bottle

### Chilled Lemonade

Cost is per pitcher

### Iced Tea

Cost is per pitcher

## À LA CARTE BITES

### Assorted Breakfast Breads and Pastries

Cost is per dozen

### Bagels

Cost is per dozen

### With cream cheese.

Cost is per dozen

### Freshly Baked Croissants

Cost is per dozen

### Assorted Whole Seasonal Fruit

Cost is per dozen

### Fresh Seasonal Fruit Platter (Serves 25)

With yogurt sauce.

Cost is per tray

### Granola Bars

Cost is per dozen

### Assorted Freshly Baked Warm Cookies

Cost is per dozen

### Assorted Candy Bars

Cost is per bar

### Spicy Snack Mix

Cost is per pound

### Fiesta Chips

With salsa, guacamole and sour cream.

Cost is per person

### Freshly Baked Brownies

Cost is per dozen

### Decadent Dessert Bars

Cost is per dozen

See supplemental pricing page for pricing information.

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.

# BEVERAGES

## BAR SELECTIONS

### Domestic Beers

Budweiser, Bud Light, Coors Light

### Imports and Microbrews

Corona, Becks, Becks N/A

### Keg Beer – Domestic

Coors Light, Budweiser, Bud Light, Sam Adams

### Keg Beer – Microbrew and Import

Widmer Hefewiezen, Stella Artois, UpEvil,  
Blue Moon, Omission (gluten free)

## LIQUOR SELECTIONS

### Premium Brands

### Super Premium Brands

### Liquors and Cordials

## WINE SELECTIONS BY THE GLASS

### White Wines

**Columbia Crest Chardonnay WA**

**Chateau St. Michelle Riesling, WA**

**Hogue Pinot Grigio, WA**

### Red Wines

**14 Hands Merlot WA**

**Two Vines Cabernet Sauvignon WA**

**Dona Paula Cabernet Sauvignon ARG**

### Hosted Glass of Wine Served with Lunch or Dinner

Columbia Crest Chardonnay, Two Vines Cabernet Sauvignon, 14 Hands Merlot, Sutter Home White Zinfandel

## WINE SELECTIONS BY THE BOTTLE

### White Wines

**Columbia Crest Chardonnay WA**

**Chateau St. Michelle Riesling, WA**

**Hogue Pinot Grigio, WA**

### Red Wines

**14 Hands Merlot WA**

**Two Vines Cabernet Sauvignon WA**

**Dona Paula Cabernet Sauvignon ARG**

*See supplemental pricing page for pricing information.*

\*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially in children or people with certain medical conditions. Service charge of 18%. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.