



The Schoolhaus

Catering and Events



525 Bigham Knoll Drive
Jacksonville, OR 97530
541.899.9665 | events@bighamknoll.com | www.bighamknoll.com



The Schoolhaus Catering and Events

Signature Wedding Menu

2019

Thank you for considering our services. We offer catering for any size group, with a variety of service styles. Enclosed you will find our most popular menu options. Many event menus are custom created from the following selections. Our culinary team is capable of most anything imaginable.

The Schoolhaus catering team offers corporate catering, social catering, event design, and a number of event planning services. Seasonal and regional menu selections are our specialties. Let us use our expertise in creating a memorable event for you and your guests.

The Schoolhaus Catering and Events offers experience, dependable service, and professional guidance. Please call to schedule a no obligation consultation with one of our event experts and begin planning your next event today!

Making memorable experiences

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Appetizer Platters and Boards

CHEESE BOARD

chef's selection of artisan cheeses, fresh fruit, assorted crackers \$90.00

HUMMUS PLATTER

roasted red pepper hummus, seasonal vegetable crudité, house made pita chips, herb marinated olives \$70.00

SMOKED SALMON BOARD

house smoked wild sockeye salmon with egg mimosa, capers, red onion, herbed cream cheese spread, assorted crackers \$90.00

CHARCUTERIE BOARD

chef's selection of cured meats, artisan cheeses, marinated olives, house pickled vegetables, assorted crackers \$95.00

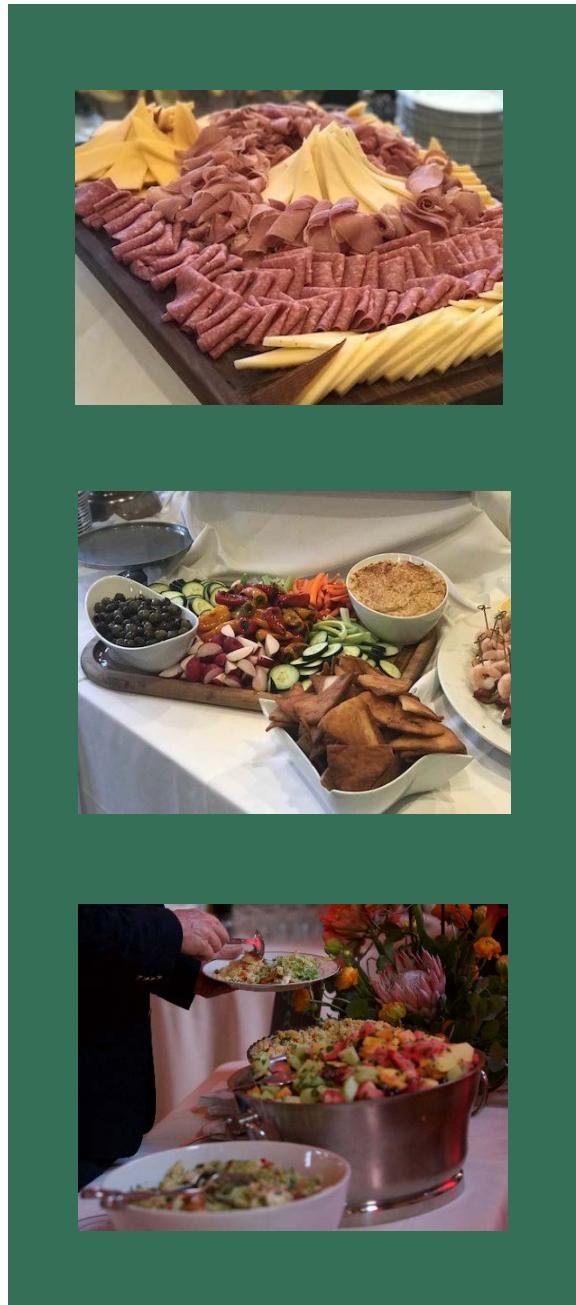
GRILLED VEGETABLE PLATTER

seasonal vegetables grilled with our signature yogurt dill dressing \$70.00

FRESH FRUIT SKEWER PLATTER

colorful seasonal fruit selection, fresh mint garnish \$24.00/dozen

platters serve approximately 30 guests unless otherwise noted.



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Assorted Cold Appetizers

BRUSCHETTA \$18/doz

heirloom tomato, basil, garlic, balsamic drizzle

PHYLLO TARTLETS \$22/doz

local pear chutney, crumbled blue cheese, chopped hazelnuts

DEVILLED EGGS \$18/doz

crispy bacon, cherry tomatoes

TRI TIP CROSTINI \$24/doz

smoked tri tip, horseradish cream sauce, baguette crostini

PRAWN COCKTAIL \$24/doz

Poached prawns, house cocktail sauce, lemon, served on ice

SMOKED SALMON CROSTINI \$22/doz

house smoked salmon, herbed cream cheese, pickled mustard seeds

Assorted Hot Appetizers

BAKED BRIE \$90.00

puff pastry wrapped brie wheel, lingonberry jam, grilled baguette

CHICKEN KEBAB \$24/doz

Grilled chicken skewers tangy tomato, paprika ginger sauce

STUFFED MUSHROOM \$22/doz

four cheese blend, pesto sauce

BAVARIAN PRETZEL \$5.50 each

warm pretzels with house mustards
add cheese sauce \$2 per person

SMOKED SALMON CAKES \$36/doz

House smoked salmon, diced red pepper, house citrus tartare sauce

SPINACH ARTICHOKE DIP \$80.00

four cheese blend, sautéed spinach, artichoke hearts, house pita chips

PROSCIUTTO ASPARAGUS \$24/doz

three crispy prosciutto wrapped spears

ASSORTED SAUSAGES \$105.00

uli's of seattle petite sausages, house sauerkraut, house mustards

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Dinner Buffet

includes

dinner rolls with butter

select two entrees*, one salad, two accompaniments
water, iced tea, and lemonade

Entrée Options

please select two

\$34.00

JAGER CHICKEN

bacon and mushroom
braised chicken thigh
finished with cream

RISOTTO

wild mushroom and
butternut squash with
parmesan cheese

VEGAN CASSOULET

white bean, tomato and
hearty greens braised
casserole

GRILLED CHICKEN

Choice of sauce: traditional
piccata, creamy mushroom
herb or marsala glaze

\$38.00

PORK LOIN

mustard seed encrusted
pork with lingonberry
gastrique

BEEF SAUERBRATEN

beef roast braised in apple
and raisin studded sweet
and sour gravy

SMOKED TRI TIP

choice of sauce:
whiskey-peppercorn glace
chimichurri

CHICKEN CORDON BLEU

rolled chicken breast with
ham and swiss cheese,
breaded and pan fried
topped with cheese sauce

\$42.00

WILD BOAR SAUERBRATEN

beef roast braised in apple
and raisin studded sweet
and sour gravy

VENISON STROGANOFF

tender venison stew meat
with mushroom cream sauce
and egg noodles

WILD SOCKEY

pan roasted wild pacific
salmon with herb-mustard
cream sauce

PRIME RIB

herb garlic encrusted prime
rib with au jus and
horseradish cream
prime rib includes one time \$45
carving station fee

*pricing determined by highest tier selected

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Salads

please select one

HOUSE SALAD

chopped romaine with cucumber, onion, corn, kidney bean, radish, tomato ranch dressing and dill vinaigrette

CAESAR SALAD

chopped romaine with house made caesar dressing, pretzel croutons and parmesan

GERMAN COLE SLAW

shredded white cabbage, caraway, white vinegar and pancetta

GREEK SALAD

cucumber, tomato, feta cheese, kalamata olives

Red wine vinaigrette

SPINACH SALAD

tender spinach leaves, blue cheese, candied walnuts, red onion honey balsamic vinaigrette

CAPRESE SALAD

(seasonally available only)

heirloom tomatoes, fresh mozzarella, basil
balsamic drizzle

Accompaniments

please select two

STARCH

Garlic Mashed Potatoes
Wild Rice Herbed Pilaf
Herb Roasted Yukon Gold Potatoes
Hazelnut Quinoa Pilaf
Spätzle with Cheese Sauce

VEGETABLE

Seasonal Vegetable Medley
Grilled Asparagus
Green Beans Almandine
Maple Mustard Brussels Sprouts
Braised Red Cabbage

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Dessert Options

BREAD PUDDING

pretzel and croissant in a custard base with a cinnamon raisin sauce

APPLE STRUDEL

flakey pastry crust wrapped around tender baked apple slices

BLACK FOREST SHEET CAKE

traditional chocolate layer cake with a whipped cream and mascarpone frosting and
brandied cherries

GERMAN CHOCOLATE SHEET CAKE

chocolate layer cake with dark chocolate swiss meringue frosting and a coconut pecan
caramel filling (additional \$3.00 per person)

SEASONAL CHEESECAKE

please ask about our current offerings

Seasonal Cheesecake



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