

BANQUET MENU




Chinook Winds
CASINO RESORT

BREAKFAST



PLATED SELECTIONS

All selections come with fresh fruit, coffee and tea, 15 guest minimum.

BREAKFAST BURRITO ^{GF} \$15
Sausage, eggs, cheese and salsa-skillet potatoes

STUFFED APPLE PANCAKES \$18
With smoked bacon and maple syrup

SCRAMBLED EGGS ^{GF} \$15
With bacon, sausage and skillet potatoes

BISCUITS AND GRAVY \$15
With scrambled eggs and smoked bacon

BUFFET SELECTIONS

All selections come with fresh fruit, coffee and tea, 30 guest minimum, 1 ½ Hours service.

CONTINENTAL BREAKFAST \$13
Assorted sweet breakfast breads, scones, muffins, croissants, butter and jam

THE SUNRISE BREAKFAST \$15
Hickory smoked bacon, link sausage, scrambled eggs, breakfast potatoes, biscuits and country gravy

HUEVOS RANCHEROS \$16
Fluffy eggs with chorizo and traditional scrambled eggs, rancho black beans, Mexican rice, salsa fresca, guacamole, sour cream, flour tortillas and tostadas

UPGRADE YOUR BUFFET

Price is per person.

OATMEAL BAR ^{GF} \$4
Granola and cold cereals with milk and fruit

OMELETS AND EGGS ^{GF} \$6
Selection of fillings, cheese, cooked to order
Chef attended station

BAKED GOODS & BEVERAGES

Pastries, muffins and donuts \$16
Price is per dozen.

Fruit juices \$2
Price is per consumption.

Sodas and water \$2
Price is per consumption.

Energy drinks \$3.25
Price is per consumption.

Coffee and tea service
Half day \$5
Full day \$7
Price is per person.

Lemonade and Ice Tea
Half day \$5
Full day \$7
Price is per person.

Breakfast service available until 11am.

^{GF} = gluten free

= vegan

Prices subject to change without notice. Pricing is based upon per person cost unless otherwise noted. 19% service charge on all events.



SPECIALTY BARS



BUILD YOUR OWN BLOODY MARY \$17
Price is per person per hour.

- Featuring Titos Vodka
- Tomato Juice
- Clamato Juice
- Bloody Mary Mix
- Pickled Asparagus
- Pickled Green Beans
- Queen Olives
- Black Olives
- Marinated Mushrooms
- Pickle Spears
- Carrots Sticks
- Pepperoncinis
- Cherry Tomatoes
- Cherry Peppers
- Cocktail Onions
- Lemons
- Limes
- Celery Stalks
- Celery Salt
- Salt & Pepper
- Hot Sauce
- Tabasco - Green Tabasco - Cholula Sauce
- Worcestershire Sauce

UPGRADES, CHOOSE TWO \$5
Price is per person per hour.

- Peppered Bacon
- Prawns
- Meat & Cheese Skewers
- Pepperoni Sticks
- Smoked Oysters

BUBBLY BAR \$12
Price is per person, per hour (after initial \$100 bar set up fee)

- Champagne
- Sparkling Cider
- Fresh Squeezed Orange Juice
- Fresh Squeezed Grapefruit Juice
- Cranberry Juice
- Pineapple Juice
- Fresh Strawberries
- Fresh Raspberries
- Fresh Orange Slices

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BREAKS



BREAKS

Breaks are priced per person for 45 minutes, 30 guest minimum.

AFTERNOON PICK-ME-UP	\$6
Assorted cookies, dessert bars and chocolates with coffee, tea, soft drinks and water	
THE CANDY STORE	\$5
Assorted candy bars, hard candies, brownies and cookies with bottled water and soft drinks	
LIGHT AND HEALTHY	\$9
Yogurt, fresh and dried fruit, granola, fruit breads, Life Waters and assorted fruit juices	
ICE CREAM SOCIAL	\$4
Assortment of ice cream novelties and toppings, soft drinks and water	
THE 19TH HOLE	\$10
Mixed nuts, hot pretzels and cheese dip, chips and salsa, soft drinks and water	

GE = gluten free

🌿 = vegan

DISPLAY PLATTERS AND SNACKS

Small 25 guests - Medium 50 guests - Large 100 guests

	SML	MED	LG
Domestic and international cheeses with assorted crackers	\$80	\$155	\$300
Farmer's garden fresh vegetables and dips ^{GE} 🌿	\$35	\$60	\$110
Grilled vegetable platter ^{GE} 🌿	\$50	\$95	\$180
Menagerie of fresh fruit & dip ^{GE}	\$40	\$75	\$145
Smoked salmon boards with condiments	\$125	\$240	\$450
Antipasti platter, with meats, cheeses, olives and marinated vegetables	\$75	\$140	\$250
Potato chips with French onion dip ^{GE}	\$40	\$75	\$140
Popcorn ^{GE} 🌿	\$18	\$30	\$75
Tortilla chips and salsa ^{GE} 🌿	\$30	\$55	\$100
Pretzels ^{GE} 🌿	\$25	\$45	\$85
Mixed nuts ^{GE} 🌿	\$55	\$105	\$200

All snacks are by the bowl

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GATHERING & CELEBRATIONS



Minimum of 3 stations required unless selected with a buffet. Includes bread, butter, coffee and tea service, 30 guest minimum, 1 ½ Hours service

THE HAPPY HOUR ^{GF} \$12

Jumbo wings served sesame ginger and buffalo-style.
Potato skins served traditional and taco style.
Carrots, celery sticks with blue cheese dressing and red skin potato salad

BBQ \$12

Grilled beef and shredded BBQ pork sliders, onion rings, brioche buns, cheese, pickles, condiments and coleslaw

WRAP MEDALLIONS AND PETITE SANDWICHES \$8

Veggie, turkey and ham wraps and beef with shrimp salad sandwiches and tortellini vegetable salad

NACHO BAR ^{GF} \$10

Fresh crispy tortilla chips, nacho cheese sauce, chicken and taco meat, jalapeños, salsa, sour cream and corn and black bean salad

THE GARDEN ^{GF} \$9

Stuffed mushroom medley, grilled polenta with Creole vegetables chilled and grilled vegetable platter

COASTAL ^{GF} \$22

Chilled jumbo prawns, oysters on the half shell, crispy coconut shrimp, local steamer clams with dipping sauces, and Oregon bay shrimp salad

BAKED POTATO BAR ^{GF} \$9

Baked russet potatoes with chili, cheese, sour cream, fresh bacon, whipped butter, broccoli, caramelized onions and chives

SALAD BAR \$10

Caesar salad with grilled chicken, Asian shrimp noodle salad and minestrone soup

TACO BAR \$10

Beef taco meat, shredded chicken, salsa, pico de galo, sour cream, lettuce, tomato, corn and flour tortillas and cactus nopalitos salad

GYROS \$10

Warm pita bread, spiced lamb / beef blend, grilled chicken, tzatiki sauce, tomatoes, feta cheese, Greek and lentil salad

CHINA TOWN ^{GF} \$10

Cashew chicken, Szechuan shrimp, white rice, vegetable eggrolls with dipping sauce and sesame rice noodle salad

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APPETIZERS



COLD APPETIZERS

All items priced by the dozen, 3 dozen minimum per item

Beef roulades with fried onions and dijon	\$24
Chilled jumbo prawns ^{GF}	\$28
Cured salmon with cucumber and lemon dill cream ^{GF}	\$24
Fresh fruit and cheese brochettes ^{GF}	\$24
Curried chicken stuffed tomatoes	\$16
Oysters on the half shell, condiments ^{GF}	\$32
Fresh strawberries stuffed with Brie ^{GF}	\$19
Artichoke hearts with Montrachet	\$20
Italian deli brochettes ^{GF}	\$28
Heirloom tomato bruchetta ^V	\$16
Brioche with Dungeness crab salad	\$36

HOT APPETIZERS

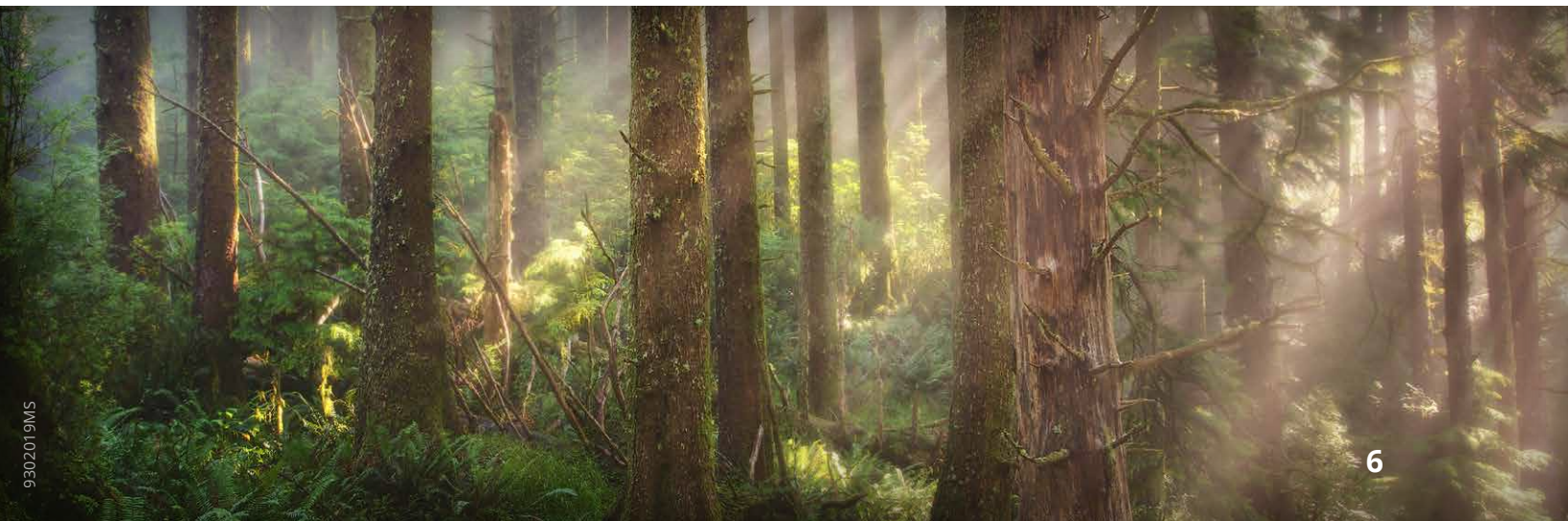
All items priced by the dozen. 3 dozen minimum per item

London broil beef kabobs ^{GF}	\$36
Pot stickers with hoisin dipping sauce	\$24
Chicken Creole brochette ^{GF}	\$36
Coconut shrimp with ginger dipping sauce	\$24
BBQ pork slider with house made coleslaw	\$36
Asian char siu meatballs ^{GF}	\$20
Mediterranean style stuffed mushrooms ^{GF}	\$20
Buffalo chicken wings, blue cheese dressing and celery sticks ^{GF}	\$28
Oregon shrimp cakes, cocktail sauce and lemon	\$36
Smoked BBQ baby back ribs ^{GF}	\$28
Dungeness crab stuffed shrimp ^{GF}	\$40

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LUNCH



BUFFETS

Entrée selections include coffee and tea service
30 guests minimum, 1 ½ Hours service

DELI BOARD \$17

Sliced roast beef, turkey breast, honey glazed ham, corned beef, assorted cheeses, greens and tomatoes, rolls, Old Bay chips and red potato salad

THE PUB \$18

Grilled hamburgers and sausages, assorted cheeses, buns and condiments, macaroni salad and chipotle chips

THE BACKYARD BBQ \$20

BBQ chicken breasts, smokey pulled pork, macaroni and cheese, coleslaw, buns and Old Bay chips

THE CANTINA \$20

Chicken breast ranchero, baked rockfish Veracruz, cilantro lime rice and Mexican corn salad

LITTLE ITALY \$20

Grilled Italian sausage with peppers and onions, pomodoro and mostaccioli, chicken breast piccata, mushroom rice rilaf, Parmesan garlic bread and Caesar salad

Lunch service available 11am to 3pm

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PLATED LUNCHES

Entrée selections include seasonal vegetable, rolls with butter, coffee and tea service. 15 guest minimum, 15-35 guests 1 selection, 36-75 guests 2 selections, 76 guests and above 3 selections.

PLATED SALAD (CHOOSE ONE)

Garden salad - tomato, cucumber, carrots with vinaigrette GF 🌿

Caesar salad

Greek salad

PLATED ENTRÉES

Grilled chicken breast verde GF \$22

Seared petite flat iron steak, mushroom pinot demi sauce \$28

Spinach and feta stuffed portobello with red pepper sauce GF \$23

Oregon shrimp cake, lemon and cocktail sauce \$23

Butternut squash ravioli, red peppers, mushrooms and sage butter \$23

Roasted cod with heirloom tomato relish GF \$24

Cajun meat loaf with Creole gravy \$22

PLATED SIDES (ONE SELECTION PER ENTREE)

Cauliflower mash GF

Wild rice pilaf GF 🌿

Roasted garlic red potatoes GF 🌿

Spanish rice GF 🌿

Pesto mostaccoli 🌿

Cheddar Yukon mash

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DESSERTS & BOX LUNCH



DESSERTS

Choice of two, 30 guest minimum

BUFFET DESSERTS \$7

1. Marionberry crisp and apple crisp, vanilla cream
2. Selection of cheesecakes
3. Selection of cakes
4. Panna cotta mélange ^{GF}
5. Selection of pies, cream and fruit
6. Bars and brownies
7. Assorted all butter cookies

PLATED DESSERTS

- Cheesecake with berry sauce \$8
- Chocolate mousse \$7
- Seasonal panna cotta ^{GF} \$7
- Carrot cake \$8
- Flourless chocolate torte ^{GF} \$8

DESSERTS BY THE DOZEN

- Assorted all butter cookies \$16
- Assorted dessert bars \$17
- Assorted petit fours \$20

EXECUTIVE BOX SELECTIONS

All lunches come with tortellini salad, fresh fruit cup and gourmet treat, bottled water or soda, 15 guest minimum, minimum 5 each per selection

ROAST TURKEY CROISSANT \$19
Bacon, lettuce, tomato and cranberry mayonnaise

SALAMI, PEPPERONI, PROSCUITTO HOGGIE \$22
Provolone, red onions, tomato and lettuce.

GRILLED TENDERLOIN CIABATTA \$24
Marinated red peppers and onion, black pepper aioli

GRILLED PORTOBELLO CIABATTA \$20
Roasted peppers, feta cheese and bourbon aioli

BLACK FOREST HAM BRIOCHE \$19
Dijonaise, Swiss cheese, lettuce and tomato

PECAN CHICKEN SALAD CROISSANT \$20
Honey and cashews with lettuce and tomato

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DINNER



BUFFETS

All buffets include seasonal vegetable, rolls, butter, coffee and tea service
30 guest minimum, 1 ½ Hours service with two entrée selection required

ENTRÉES (TWO REQUIRED)

Sautéed chicken breast hunter-style ^{GE}	\$16
Beef ragout with red wine brazing jus	\$17
Turkey breast with traditional pan sauce	\$19
Broiled king salmon with Mediterranean relish ^{GE}	\$21
Grilled flat iron steak with pinot mushroom demi sauce	\$21
Italian sausage, peppers and onions with spicy red sauce ^{GE}	\$17
Asparagus and mushroom risotto with aged Parmesan ^{GE}	\$19
Seared jumbo shrimp in white wine with mushrooms and lemon ^{GE}	\$20
Kung pao chicken, Asian sauce, vegetables and peanuts ^{GE}	\$17
Boneless pork cutlet with dried cherry bordelaise	\$17
Grilled chicken breast served Creole-style ^{GE}	\$16
Stuffed flounder with Oregon shrimp, spinach and lemon cream ^{GE}	\$19
Garden lasagna with Alfredo sauce	\$18
Roast prime rib of beef with au jus ^{GE}	\$31

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SIDES (CHOOSE TWO)

Cauliflower mash ^{GE}
Wild rice pilaf ^{GE}
Roasted garlic red potatoes ^{GE}
Cheddar Yukon mash
Pesto mostaccioli
Fried rice ^{GE}
Maple kissed sweet potatoes ^{GE}
Buttered parsley red potatoes ^{GE}
Corn bread stuffing ^{GE}
Garlic cheese bread

SOUP & SALAD (CHOOSE TWO)

Garden salad ^{GE}
Caesar salad
Bean, corn & jicama salad ^{GE}
Cherry blue cheese salad ^{GE}
Tortellini vegetable salad ^{GE}
Asian noodle salad ^{GE}
Greek salad ^{GE}
French red potato salad ^{GE}
Oregon clam chowder
Minestrone

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DINNER



PLATED DINNERS

All dinners include seasonal vegetable, rolls, butter, coffee and tea service. 15 guest minimum. 15-35 guests 1 Selection, 36-75 guests 2 selections, 76 guests and above 3 selections.

PLATED SALADS (ONE SELECTION PER ENTREE)

Garden salad - cucumber, carrot, tomato, herb vinaigrette ^{GF} [🌿]

Classic Caesar

Cherry blue cheese salad, elderberry vinaigrette ^{GF}

Greek salad ^{GF}

PLATED ENTRÉES

Sautéed chicken breast, hunter-style ^{GF} \$30

Broiled king salmon with Mediterranean relish ^{GF} \$38

Grilled 6 oz. filet mignon with peppercorn sauce \$42

Asparagus and mushroom risotto with aged Parmesan ^{GF} \$30

Grilled pork porterhouse with caramelized onion demi sauce \$32

Beef short ribs, braised in Oregon beer \$39

Spaghetti squash nest, braised kale, petite vegetables and red pepper coulis ^{GF} [🌿] \$32

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[🌿] = vegan

PLATED SIDES (ONE SELECTION PER ENTREE)

Cauliflower mash ^{GF}

Wild rice pilaf ^{GF} [🌿]

Roasted garlic red potatoes ^{GF} [🌿]

Fried rice ^{GF} [🌿]

Pesto mostaccoli [🌿]

Cheddar Yukon mash

Buttered parsley red potatoes ^{GF}

Maple kissed sweet potatoes ^{GF} [🌿]

CHEF ATTENDED CARVING STATIONS

May be added to any buffet for an additional fee per person

Prime rib of beef with au jus \$18

Roast peppered pork with red current demi sauce \$8

Virginia ham with marionberry and honey \$8

Roast turkey breast with home-style gravy \$10

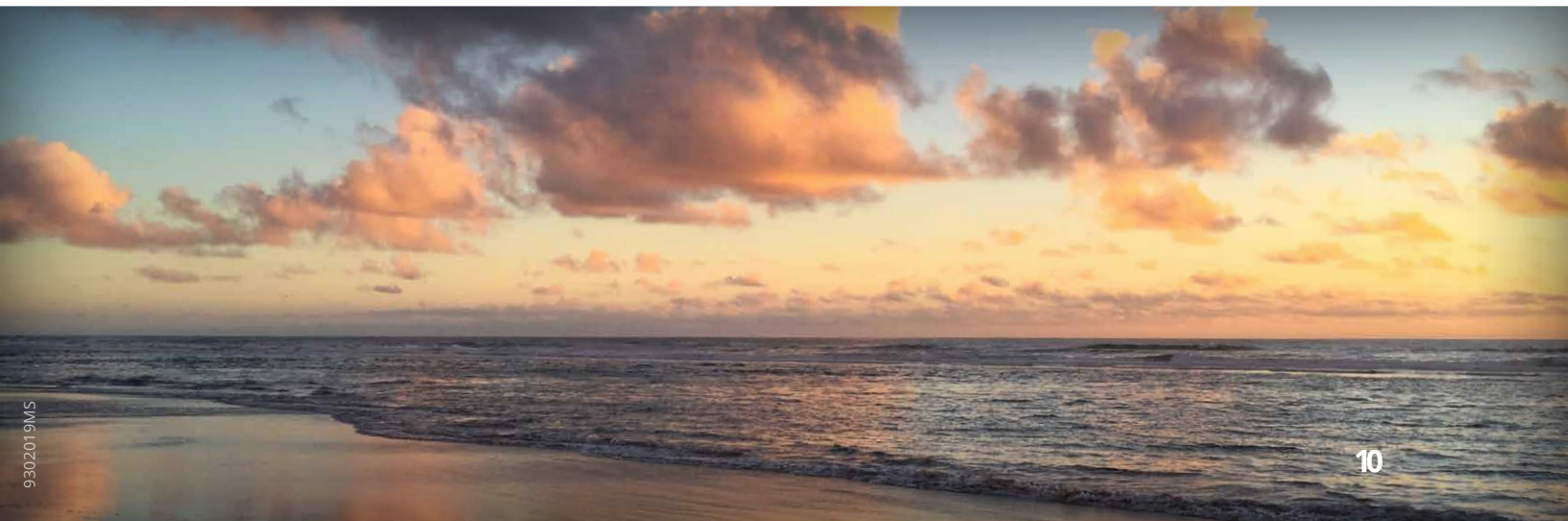
Roast (steer) tenderloin with cabernet demi sauce \$15

UPGRADES TO PLATED ENTRÉES

Trio of jumbo shrimp, lemon and parsley ^{GF} \$8

Cold water lobster tail 8oz. with drawn butter ^{GF} \$32

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AUDIO VISUAL & ACCESSORIES

AUDIO VISUAL EQUIPMENT

LCD PROJECTOR	\$95
DROP DOWN SCREEN	\$65
7X7 PORTABLE SCREEN	\$55
LAVALIER MICROPHONE	\$75
HANDHELD MICROPHONE	\$55
SPEAKER PHONE	\$75
WIRELESS REMOTE FOR POWER POINT	\$25
STANDARD POWER STRIP (additional voltage will vary)	\$25
IPOD SPEAKER	\$60
A/V PACKAGE	\$265
Includes drop down screen, LCD projector, hand held microphone and audio for presentation.	

EVENT ACCESSORIES

PODIUM	\$40
STAGE PIECE	\$30
FLIP CHART AND MARKERS	\$25
VENDOR BOOTH	\$45
Includes skirted 8' table, back table & garbage can	
ADDITIONAL ROOM SET UP NEEDS AFTER APPROVAL	\$150
Per Room (before combination)	

