



BANQUET MENU

Prices Valid for 2011

17% gratuity added to all Food & Beverage services.

Ask our catering professional about designing a specialty menu for your event.

Breakfast

Served until 11AM

All breakfasts include freshly brewed coffee (regular & decaf) and orange juice.

Served Plated Breakfast

Morning Starter \$9

Scrambled eggs, hash browned potatoes, muffin, butter and a fresh fruit garnish.

Traditional Quiche \$9

Quiche Lorraine served with a fluffy croissant, butter and fresh seasonal fruit.

Sunrise Favorite \$11

Scrambled eggs, hash browned potatoes, bacon, link sausage, muffin, butter and fresh fruit garnish.

Buffet Style Breakfast

25 person minimum required for buffet.

Continental \$10

Assorted breakfast pastries, muffins, biscuits, fluffy croissants and butter with a seasonal fresh fruit platter.

Morning Classic \$14

Scrambled eggs, hash browned potatoes, bacon, link sausage, assorted breakfast pastries, muffins and butter with a seasonal fresh fruit platter.

Country Selections \$16

Flakey biscuits with country gravy, scrambled eggs, grilled country style potatoes, bacon, link sausage and seasonal fresh fruit platter.

Signature Brunch \$22

Scrambled eggs, grilled country potatoes, bacon, link sausage, carved ham, biscuits and gravy, cheese blintzes with berry sauce, assorted Danish, muffins and butter with assorted salads, cheeses and a seasonal fresh fruit platter.



SPIRIT MOUNTAIN
CASINO

Lunch

Served 11AM to 3PM

All lunches include the following: Freshly brewed coffee (Regular and Decaf), assorted hot teas and iced tea, choice of one salad (listed on the Salad page), warm rolls, butter, appropriate accompaniments and dessert. Maximum of two entrees.

Hot Menu Items Served Plated

Manicotti \$11

Pasta shells stuffed with cheese and topped with Italian meat sauce or vegetarian marinara.

Hunters Style Chicken \$13

Oven roasted chicken breast with white wine, mushrooms, onions and tomatoes.

Island Style Chicken \$13

Grilled chicken and pineapple kabobs with mango sauce.

Breast of Young Chicken \$13

Breast of chicken with rosemary garlic au jus, wild mushrooms, and sun-dried tomatoes.

Chicken Milanese \$13

Herb and parmesan crusted cutlet with chicken velouté sauce.

Chicken and Grilled Eggplant Parmesan \$13

Chicken and eggplant topped with a tangy Italian marinara and provolone cheese.

Roasted Pork Loin \$15

Slow roasted pork loin basted with honey-lemon and thyme.

Lemon & Herb Pork Tenderloin \$15

Baked lemon and herb crusted pork tenderloin.

London Broil \$16

Marinated choice beef sliced thin served with a red wine demi-glace.

Smoked Sirloin of Beef \$16

Sirloin of beef marinated in Maker's Mark, slow roasted and served with a light bourbon glaze.

Cedar Plank Salmon \$17

Cedar Plank salmon topped with a sweet basil aioli.

Pacific Halibut \$17

Grilled halibut fillet served with fresh lemon and maitre'd hotel butter.



Cold Menu Items Served Plated

Deli Sandwich \$10

Ham, turkey, Swiss and cheddar cheese, lettuce, tomato and red onion on fresh deli bread.

Chicken Ciabatta \$12

Broiled chicken, lettuce, tomato, red onion, cream cheese with basil mayonnaise on ciabatta bread.

Caesar Salad \$10

Romaine lettuce and herb croutons tossed with Caesar dressing, topped with shaved parmesan cheese. Add grilled chicken or salmon for an additional \$3.00.

Classic Cobb Salad \$13

Mixed greens with chopped eggs, bacon, turkey, ham, fresh tomato, bleu cheese, avocado and dressing.

ON THE GO!

Box Lunch \$13 each

All boxed lunches served with pasta salad, bag of chips and a fresh baked cookie. Add bottled water or canned soda \$2.

Deli Sandwich

Ham, turkey, Swiss and cheddar cheese, lettuce, tomato and red onion on deli bread.

Sliced Roast Beef

Sliced roast beef with caramelized onion, provolone cheese, crisp lettuce and dijonaise on a fresh baked onion Kaiser roll.

Grilled Chicken Sandwich

Grilled Mediterranean chicken with lettuce, sliced tomato, smoked gouda cheese and sun-dried tomato-kalamata aioli on focaccia bread.

Ham and Cheese Sandwich

Smoked ham, Tillamook cheddar, lettuce, tomato, whole grain mustard and horseradish spread on marbled rye.

Grilled Vegetable Wrap

Marinated and grilled squash, zucchini, bell peppers, wild mushrooms and onion with lemon-herb hummus in a whole wheat wrap.

Smoked Turkey Wrap

Smoked turkey breast, Tillamook cheddar and cranberry mayo in a sun-dried tomato wrap.



Buffet Style Lunches

Served 11AM to 3PM

25 person minimum required for buffet.

All buffets will feature the following: Freshly brewed coffee (Regular and Decaf), assorted hot teas and iced tea, three chef selected salads, warm rolls, butter, appropriate accompaniments and assorted dessert bars and cookies. Additional entrees may be added for \$4 each.

Classic Deli Sandwich \$15

Assorted deli meats, cheeses, breads and condiments.

Honey Cured Ham \$16

Slow roasted ham sliced and served with seasonal fruit sauce.

Roasted Breast of Chicken \$17

Seasoned chicken breast perfectly roasted.

Chicken Tortellini \$18

Grilled chicken and cheese tortellini tossed with garlic cream sauce.

Topped with parmesan cheese.

Carved Roast Beef \$20

Tender roast beef sliced thin, served with au jus.

Cedar Plank Salmon Fillet \$20

Six ounce fillet rubbed with fresh herbs and lemon.

Halibut Parmesan \$21

Herb panko and parmesan cheese crusted halibut.

The Vegetarian \$15

Asian tofu and wok fried vegetables.



Dinner

Served 4PM to 10PM

25 person minimum required for buffet.

Themed Buffets

All themed buffets include the following: Freshly brewed coffee (Regular and Decaf), assorted hot teas and iced tea, three chef selected salads, starch, vegetable, warm rolls, butter, appropriate accompaniments and assorted desserts.

All American \$21

Char-grilled hamburgers
Tender grilled breast of chicken
Jumbo kosher dogs

South of the Border \$27

Chicken or beef with traditional fajita vegetables
Corn taco shells and flour tortillas
Refried beans and Spanish rice

Western BBQ \$28

BBQ chicken breast
Babyback pork ribs with BBQ sauce
Slow roasted beef brisket

Tour of Italy \$29

Classic baked lasagna
Fresh pasta action station with marinara, Alfredo and pesto sauces
Featuring tender bay shrimp and sliced chicken breast

From the Islands \$29

Kahlua pork
Island Style chicken
Seasonally available fresh fish Island Style

Northwest Flair \$36

Carved herbed top sirloin
Chicken breast with Marsala cream sauce
Cedar planked salmon

Seasonal Classic \$39

Carved prime rib of beef
Lemon and herb crusted halibut
Breast of chicken stuffed with spinach and mushrooms



Dinner- Served Plated

Served 4PM to 10PM

All plated dinners include the following: Freshly brewed coffee (Regular and Decaf), assorted hot teas and iced tea, choice of one salad (listed on the Salad page), warm rolls, butter, appropriate accompaniments and dessert.

Ravioli Florentine \$20

Garlic and spinach stuffed pasta in a flavorful marinara sauce.

Chicken Marsala \$22

Boneless chicken breast pan seared and finished with Marsala sauce.

Grilled Salmon \$24

Grilled salmon with fresh lemon and hollandaise sauce.

Oven Baked Halibut \$25

Halibut baked with lemon and wine, finished with a creamy dill sauce.

Top Sirloin Steak \$26

Choice beef broiled and topped with onion crisps, mushroom Madeira sauce. ~Upgrade to Filet or New York: \$34~

Roasted Pork Loin \$26

Tender roasted pork loin with apple and caramelized onion.

Stuffed Breast of Chicken \$26

Tender chicken breast stuffed with spinach and mushrooms.

Choice Prime Rib of Beef \$28

Eight ounce slow roasted choice prime rib with au jus and horseradish. ~Upgrade to ten ounce cut: \$34~

Steak & Salmon Duet \$36

Six ounce top sirloin paired with cedar planked salmon.

Surf & Turf \$47

Five ounce, grilled filet mignon topped with sautéed jumbo prawns.



Dinner- Buffet Style

Served 4PM to 10PM

25 person minimum required for buffet.

All buffets will feature the following: Freshly brewed coffee (Regular and Decaf), assorted hot teas and iced tea, three chef selected salads, warm rolls, butter, appropriate accompaniments and assorted desserts.

Chicken Parmesan \$24

Tender breast of chicken breaded in a parmesan crust and baked.

Roast Top Round of Beef \$25

Slowly roasted top round thinly sliced and served au jus.

Hazelnut Salmon \$27

Atlantic salmon fillet with a flavorful hazelnut crust.

Seafood Pasta \$27

Northwest seafood tossed in a roasted garlic cream sauce with fresh pasta.

Carved Pork Loin \$28

Oven roasted pork with savory mustard cream sauce.

Red Pepper Halibut \$28

Halibut with roasted red pepper sauce.

Seasoned Prime Rib \$32

Our own juicy slow cooked prime rib served with au jus and horseradish.

New York Steak Strip \$36

Sliced New York steak with sautéed mushrooms.

Vegetarian Dinner – Buffet Style

Pasta Primavera \$21

Fresh seasonal vegetables tossed with pasta, garlic and Alfredo sauce.

Wild Mushroom Risotto \$21

Creamy Arborio rice, a selection of local Yamhill mushrooms with fresh broccoli, crispy fried leeks in a creamy cheese sauce.

Portobello and Vegetable Strudel \$23

Seasonal vegetables and wild Oregon mushrooms in a puff pastry served with smoked tomato coulis.

Pan-Asian Vegetable Brochettes \$23

Skewers of seasonal vegetables with chili garlic sauce.



Lunch or Dinner Salad Choices Served Plated

Choose one of the following salads for each of the **Lunch or Dinner-Served Plated** menus. **Lunch or Dinner-Buffer menus** will come with appropriate chef selected salad choices.

Spinach Salad

Tender spinach, hard-boiled eggs, bacon and herbed croutons.

Wedge of Iceberg Lettuce

Crisp iceberg lettuce, bacon, cherry tomatoes, sliced cucumber, aged blue cheese, fresh chives and zesty vinaigrette.

Little Italy Salad

Chopped romaine, pepperoncini, marinated artichokes, shaved prosciutto, kalamata olive, crumbled gorgonzola, roma tomato and Italian oregano vinaigrette.

Mixed Field Greens

Belgian endive, gorgonzola, dried cherries and balsamic vinaigrette.

Tuscany Caesar

Hearts of romaine tossed with prosciutto, herbed croutons, parmesan cheese and classic Caesar dressing.

Traditional Tossed Green Salad

Served with appropriate accompaniments. Various salad dressings available; please ask your catering professional.



Host & No-Host Bars

All bars have a set-up fee of \$100 ~ One bar per 100 guests.

Non-Alcoholic Beer	\$4.00
Domestic Beer	Tap \$4.00 Bottle \$4.00
Imported & Microbrews	Tap \$4.75 Bottle \$4.75
Well Drinks	\$4.75
Call Drinks	\$5.00 - \$7.00
Premium Drinks	\$7.50 - \$12.00
House wine per glass	\$6.00
House wine per bottle (Chardonnay, White Zinfandel, Cabernet & Merlot)	\$18.00
Corkage Fee ~ per 750ml bottle	\$10.00
House Champagne per glass	\$4.00
House Champagne per bottle	\$20.00
Sparkling Cider	\$10.00 per bottle

Non-Alcoholic Beverages

Priced per person

Half day coffee and hot tea service	\$4.00
All day coffee and hot tea service	\$6.00
All day fountain soda	\$2.00
Oregon Wildberry Punch	\$2.50
Assorted bottled juices	\$2.75 each
Canned soda & bottled waters	\$2.00 each



Hors D' oeuvres

Hors d'oeuvres priced per dozen ~ minimum order three (3) dozen per item.

Hot Items

Sweet & Sour meatballs	\$14.00
Buffalo chicken wings w/ bleu cheese	\$16.00
Teriyaki beef skewers	\$17.00
BBQ chicken skewers	\$17.00
Char Su pork skewers w/hot mustard	\$17.00
Vegetarian pot stickers w/Oriental dipping sauce	\$17.00
Bacon wrapped scallops	\$18.00
Crispy wrapped asparagus	\$23.00
Crab & shrimp stuffed mushrooms	\$18.00
Petite quiche	\$19.00

Cold Items

Assorted finger sandwiches (ham & turkey salad)	\$18.00
Smoked chicken & red pepper pinwheels	\$18.00
Celery w/ bleu cheese & walnuts	\$18.00
Deviled Eggs	\$18.00
Oysters on the half shell	\$26.00
Poached prawns w/ cocktail sauce	\$28.00
Antipasto Skewers	\$29.00
Cracked Dungeness crab legs	\$30.00
Prawns wrapped in prosciutto	\$32.00



Party Platters

Small tray serves approximately 30 guests. Large tray serves approximately 50 guests.

Domestic & Imported Cheeses

Presented with assorted crackers. \$75 small ~ \$120 large

Fresh Seasonal Fruit

An assortment of melons and seasonal berries. \$60 small ~ \$90 large

Fresh Seasonal Vegetables

Accompanied by ranch and bacon, sour cream and chive dips. \$40 small ~ \$65 large

Assorted Deli Meats & Cheeses

Presented with rolls and appropriate condiments. \$100 small ~ \$175 large

Antipasto Platter

Marinated mushrooms, artichoke hearts, pimento stuffed olives & assorted deli meats. \$50 small ~ \$85 large

Cold Poached Side of Salmon ~

Served with capers, cream cheese and red onion. \$95 large

Spirit Mountain Carvings

Top Round \$120

Serves approximately 30 people.

Prime Rib \$175

Serves approximately 35 people.

Honey Glazed Ham \$80

Serves approximately 20 people.

Roasted Turkey \$80

Serves approximately 20 people.

Baron of Beef \$400

Serves approximately 100 people.

Elegant Addition

Professional Ice Carvings

Starting at \$150

A perfect addition to your reception, buffet or party.



Snacks and A'la Carte

All menus include complimentary fountain soda service and are priced per person.

Break it up with Fun

Sweet Temptation \$6

Cookies, brownies and assorted dessert bars.

Fiesta \$7

Tortilla chips, salsa, guacamole, chili con queso dip with vegetables.

Mediterranean \$10

Sun-dried tomato, kalamata olive, traditional hummus and fresh vegetables with baked pita triangles.

Cookie Monster \$6

Chocolate chip, peanut butter, white chocolate macadamia nut, oatmeal raisin and chocolate turtle cookies.

The Harvest Break \$7

Self-service strawberry shortcake station with ice cream attendant. International and domestic cheeses.

Heart Smart \$7

Sliced fresh seasonal fruits and berries, yogurt parfaits, fresh market vegetables with ranch dressing.

The Classic \$10

Fresh vegetables with dip, seasonal fruit and berries, bagels with cream cheese spread.



A' La Carte Items

A' La Carte items are priced per person

Assorted granola bars	\$2.00
Cookies	\$2.00
Individual fruit yogurt & granola toppings	\$2.75
Tortilla chips & salsa	\$3.00
Brownies	\$3.00
Mini candy bars	\$3.00
Assorted breakfast breads, pastries & muffins	\$3.50
Fresh vegetables & dip	\$4.00
Seasonal fruit & berries	\$4.00
Assorted ice cream bars	\$4.00
Bagels with cream cheese spread	\$5.00