

CATERING MENU

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BUFFET-STYLE BREAKFAST

COUNTRY SELECTIONS $27.45

Farm fresh scrambled eggs, link sausage, bacon, grilled country potatoes, flaky biscuits with country gravy, seasonal fresh fruit, muffins and pastries

MORNING CLASSIC $26.35

Farm fresh scrambled eggs, bacon, link sausage, grilled country potatoes, assorted breakfast pastries, muffins and seasonal fresh fruit

CONTINENTAL $19.75

Assorted breakfast pastries, muffins, and freshly baked breakfast breads with seasonal fresh fruit

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

Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. All menu items are priced per person. A 20% service fee will be added to all Food & Beverage services. Vegetarian Buffet selections available on request.



BRUNCH BUFFET

SIGNATURE BRUNCH $50.55

Farm fresh scrambled eggs, honey baked ham, bacon, link sausage, cheese blintzes with berry sauce, grilled country potatoes, biscuits and country gravy, assorted baked breads, pastries and butter. Also includes antipasto salad, tortellini salad, smoked salmon platter, cheese, crackers and seasonal fresh fruit.

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

Thirty (30) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time.
All menu items are priced per person. A 20% service fee will be added to all Food & Beverage services.
Vegetarian Buffet selections available on request.



LUNCH BUFFETS

ALL BUFFETS WILL FEATURE: *Tossed green salad with condiments and two dressings, one Chef's choice salad, appropriate breads or warm rolls with butter, assorted dessert bars, cookies, freshly brewed coffee (decaf on request) and assorted teas*

CEDAR PLANK SALMON FILLET $34.05

Whole fillet rubbed with lemon pepper and dill, roasted to perfection; served with roasted red potatoes, seasonal vegetables and tartar sauce

ROASTED TOP ROUND $31.85

Served with a peppercorn trio sauce, roasted red potatoes and seasonal vegetables

ROASTED BREAST OF CHICKEN OR PORK LOIN $27.45

Seasoned and perfectly roasted, with a Hunter's sauce, roasted red potatoes and seasonal vegetables

CLASSIC DELI SANDWICH $27.45

Assorted deli meats, cheeses, breads and condiments

PASTA PRIMAVERA $26.35

Assorted fresh garden vegetables sautéed with garlic, olive oil and herbs; tossed with penne pasta and a touch of Parmesan cream.

ADD BAY SHRIMP OR CHICKEN FOR $4.40

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

Available 11am-3pm. Add an additional entrée for $4.40; ask your catering professional about additional entrées and desserts. Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. A 20% service fee will be added to all Food & Beverage services. Vegetarian Buffet selections available on request. All menu items are priced per person.



BOXED LUNCHES

ON THE GO!

All boxed lunches served with potato salad, apple, baby carrots and a cookie

VEGGIE SANDWICH $19.95
Swiss and Cheddar cheeses, lettuce, tomato, red onion and cucumber on fresh whole wheat bread

GRILLED CHICKEN SANDWICH $19.95
Marinated and sliced chicken, lettuce, tomato, Swiss cheese, sun-dried tomato and kalamata aioli, on fresh whole wheat bread

DELI SANDWICH $19.95
Ham, turkey, Swiss and Cheddar cheeses, lettuce, tomato, red onion on fresh whole wheat bread

SLICED ROAST BEEF SANDWICH $19.95
Sliced roast beef, red onion, provolone cheese, crisp lettuce and Dijonnaise on fresh whole wheat bread

BOTTLED WATER OR CANNED SODA $3 EACH

Ask our catering professional about designing a specialty menu for your event!
Maximum of two choices priced at the higher priced item. All menu items are priced per person.
A 20% service fee will be added to all Food & Beverage services.
Vegetarian Buffet selections available on request.



DINNER BUFFETS

ALL BUFFETS WILL FEATURE: *Tossed green salad with condiments and two dressings, two Chef's selected salads, garlic mashed potatoes, seasonal vegetable, warm rolls, butter, Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas*

SEASONED PRIME RIB $54.95

Slow roasted prime rib served with au jus and horseradish

CEDAR PLANK SALMON $48.35

Oven roasted on red cedar; topped with a sweet basil aïoli

ROAST TOP SIRLOIN OF BEEF $48.35

Herb crusted, slow roasted and thinly sliced; served with au jus and creamy horseradish

CHICKEN PARMESAN $43.95

Baked, tender breast of chicken with a Parmesan crust

CARVED PORK LOIN $43.95

Oven roasted and served with a savory apple cider pork glaze

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

Available 4pm-10pm. Add an additional entrée for $5.50. Vegetarian Buffet selections available on request. Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. All menu items are priced per person. A 20% service fee will be added to all Food & Beverage services.



THEMED BUFFETS

ALL BUFFETS WILL FEATURE: *Tossed green salad with condiments and dressing, one Chef's selected salad, warm rolls and butter. Dinner will have two Chef's selected salads and a Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas*

SEASONAL CLASSIC $68.15 DINNER

Carved prime rib of beef, Parmesan-crusted Pacific cod, grilled chicken breast with a spinach, mushroom and Mornay sauce, seasonal vegetables and roasted red potatoes

WESTERN BBQ $45.05 LUNCH • $60.45 DINNER

BBQ chicken breast, ribs with barbecue sauce, slow roasted beef brisket and seasonal vegetables

NORTHWEST FLAIR $45.05 LUNCH • $60.45 DINNER

Carved herbed top sirloin, chicken breast with masala cream sauce, cedar plank salmon, seasonal vegetables and roasted red potatoes

SOUTH OF THE BORDER $39.55 LUNCH • $50.55 DINNER

Chicken, beef, traditional fajita vegetables, corn taco shells and flour tortillas, refried beans, Spanish rice and tortilla chips

ALL AMERICAN $36.25 LUNCH • $46.15 DINNER

Char-grilled hamburgers, tender grilled breast of chicken and jumbo all-beef hot dogs

TOUR OF ITALY $36.25 LUNCH • $46.15 DINNER

Classic baked beef lasagna, penne pasta with marinara and Alfredo sauces, tender shrimp and grilled chicken breast, seasonal vegetables and garlic bread

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

All menu items are priced per person. Vegetarian Buffet selections available on request. Twenty-five (25) guest minimum required for this buffet. Buffets are limited to 1.5 hours service time. A 20% service fee will be added to all Food & Beverage services.

SNACKS

SWEET TEMPTATION $12.95
Cookies, brownies and assorted dessert bars

FIESTA $12.95
Tortilla chips, salsa, guacamole, chili con queso dip with vegetables

MEDITERRANEAN $12.95
Sun-dried tomato, roasted garlic and traditional hummus, fresh vegetables and baked pita triangles

HEAD SMART $12.95
Fresh fruit and yogurt; served with fresh vegetables and ranch dressing

THE CLASSIC $12.95
Fresh vegetables with dip, seasonal fruit and bagels with a cream cheese spread

INDIVIDUAL OFFERINGS

TOP ROUND MINI SLIDERS $16.95
with appropriate condiments

ADD POTATO OR MAC SALAD $4.95

Ask our catering professional about designing a specialty menu for your event! *All menu items are priced per person. Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.*









HOR D'OEUVRES

ALL MENU ITEMS ARE PRICED PER DOZEN

POACHED PRAWNS *with cocktail sauce* **$32.95**

BACON WRAPPED SCALLOPS **$25.95**

CRAB & SHRIMP STUFFED MUSHROOMS **$25.95**

TERIYAKI BEEF SKEWERS **$20.95**

BBQ CHICKEN SKEWERS **$20.95**

VEGETARIAN POT STICKERS *with oriental dipping sauce* **$20.95**

BUFFALO CHICKEN WINGS *with blue cheese* **$19.95**

SWEET & SOUR MEATBALLS **$16.95**

Ask our catering professional about designing a specialty menu for your event!
Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.



PARTY PLATTERS

ASSORTED DELI MEATS & CHEESES $285 SMALL • $450 LARGE
Served with rolls and appropriate condiments

COLD POACHED SIDE OF SALMON $235 SMALL • $368 LARGE
Served with capers, crackers, cream cheese and red onion

ANTIPASTO PLATTER $195 SMALL • $295 LARGE
Marinated mushrooms, artichoke hearts, pimento stuffed olives, deli meats and cheeses

ASSORTED DELI MEATS & CHEESES $190 SMALL • $310 LARGE
Served with crackers

DESSERT PLATTER $167 SMALL • $275 LARGE
Blondies, brownies, assorted cookies and 7 layer bars

DOMESTIC & IMPORTED CHEESES $138 SMALL • $210 LARGE
Served with assorted crackers and cheese log

FRESH SEASONAL FRUIT $132 SMALL • $195 LARGE

FRESH SEASONAL VEGETABLES $115 SMALL • $178 LARGE
Served with bacon, sour cream and chive dip

Ask our catering professional about designing a specialty menu for your event!
Small tray serves approximately 25 guests; Large tray serves approximately 50 guests.
Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.



À LA CARTE

ASSORTED BREAKFAST BREADS, PASTRIES & MUFFINS $9.25 PER PERSON

ALL DAY COFFEE & HOT TEA SERVICE $8 PER PERSON

BUILD YOUR OWN YOGURT PARFAITS *with fresh fruit and toppings* $7.95 PER PERSON

FRESH VEGETABLES & DIP $7.95 PER PERSON

SEASONAL FRUIT $7.95 PER PERSON

BAGELS WITH CREAM CHEESE $7.95 PER PERSON

INDIVIDUAL FRUIT YOGURT & GRANOLA TOPPINGS $5.75 PER PERSON

TORTILLA CHIPS & SALSA $5.75 PER PERSON

COOKIES & BROWNIES $5.75 PER PERSON

HALF DAY COFFEE & HOT TEA SERVICE $5.75 PER PERSON

ASSORTED GRANOLA BARS $4.50 PER PERSON

LARGE COOKIE $4 EACH

ASSORTED BOTTLED JUICES $3 EACH

CANNED SODA $3 EACH

BOTTLED WATER $3 EACH

HALF DAY FOUNTAIN SODA $3 PER PERSON

Ask our catering professional about designing a specialty menu for your event!
Vegetarian selections available on request. A 20% service fee will be added to all Food & Beverage services.



HOST & NO-HOST BARS

LIQUOR $7 – $13

WINE $8

BEER $4

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

Pricing is per person. All bars have a set-up fee of $100. One bar per 100 guests, per four (4) hours. Food must be available in the room during your bar hours. Premium plus brand are available by special request. Prices are subject to change. A 20% service fee will be added to all Food & Beverage services.

AUDIO & VISUAL

EQUIPMENT RENTALS

FLIP CHART $35
with pad and markers

WHITEBOARD $25
with markers

ADDITIONAL FLIP CHART PADS $30

PODIUM $35

PROJECTOR & SCREEN $50
Molalla Rooms Only

PROJECTOR SCREEN $30

A.V. CART $20
Extension Cord, power strip and VGA cord for guest provided projector and HDMI laptop

MICROPHONES $35
Includes Wireless Hand Held / Lavaliere Microphone, Table Top Microphone

AUDIO VISUAL CONFERENCING $300
Includes full computer, professional streaming camera, up to 8 microphones

LAPTOP $100

PORTABLE AUDIO SYSTEM $35
(sound for projectors)

PULL DOWN PROJECTOR & SCREEN
$100 EACH

FLAT SCREEN $35
Chasta & Umpqua Rooms Only

TECH IN ROOM $75 PER HOUR
2 hour minimum









ADDITIONAL SERVICES

CAKE TABLE $1 PER PERSON • $50 MINIMUM
includes cake-cutting service

TABLES $30 PER TABLE
Includes double cloth and Electrical Access. Depending on the event and what type of electrical usage needed there may be additional costs; Pipe and drape pricing available upon request.

POWER STRIPS/EXT. CORDS $25 FOR SALE

DANCE FLOORS
$100 SMALL FLOOR - 9'x18'
$200 LARGE FLOOR - 18'x30'

PORTABLE STAGE $30
Maximum 24'x8'