



Catering Menu

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BUFFET-STYLE BREAKFAST SELECTIONS

Continental

\$17.95

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

Morning Classic

\$23.95

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

Country Selections

\$24.95

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

Twenty-five (20) person minimum required for buffet

A 20% service fee will be added to all Food & Beverage services.

Contact our sales department for additional information at 1-866-550-7916



SPIRIT MOUNTAIN CASINO'S SIGNATURE BRUNCH: \$45.95

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.

Thirty (30) person minimum required for buffet

LUNCHEON BUFFET SELECTIONS

Available 11 a.m. to 3 p.m.

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

\$30.95

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

Roasted Top Round

\$28.95

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

Roasted Breast of Chicken or Pork Loin

\$24.95

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

Pasta Primavera

\$23.95

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 \$4.00

Classic Deli Sandwich

\$24.95

Assorted deli meats, cheeses, breads and condiments

*Add an additional entrée for \$4.00; ask your catering professional about additional entrées and desserts
Twenty-five (25) person minimum required*

*Buffets are limited to 1.5 hours service time. Vegetarian Buffet selections available on request.
A 20% service fee will be added to all Food & Beverage services.*



BOXED LUNCHES: On The Go!

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

Deli Sandwich

\$19.95

Ham, turkey, Swiss and cheddar cheeses, lettuce, tomato, red onion and 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

Grilled Chicken Sandwich

\$19.95

Marinated and sliced chicken, lettuce, tomato, swiss cheese, sun-dried tomato and kalamata aioli, on whole wheat bread

Veggie Sandwich

\$19.95

Swiss and cheddar cheeses, lettuce, tomato, red onion and cucumber on fresh whole wheat bread

Bottled water or canned soda

\$3.00

*Maximum of two choices priced at the higher priced item. Vegetarian Buffet selections available on request.
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DINNER BUFFET SELECTIONS

Available 4 p.m. to 10 p.m. for 1.5 hour maximum

All buffets will feature the following: 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.

Chicken Parmesan	\$39.95
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Baked, tender breast of chicken with a Parmesan crust

Roast Top Sirloin of Beef	\$43.95
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Herb crusted, slow roasted and thinly sliced; served with au jus and creamy horseradish

Cedar Plank Salmon	\$43.95
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Oven roasted on red cedar; topped with a sweet basil aioli

Carved Pork Loin	\$39.95
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Oven roasted and served with a savory apple cider pork glaze

Seasoned Prime Rib	\$49.95
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Slow roasted prime rib served with au jus and horseradish

Add an additional entrée for \$5.00. Twenty-five (25) person minimum required for buffet.

Vegetarian Buffet selections available on request

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

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THEMED BUFFETS

All buffets will feature the following:

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; Twenty-five (25) person minimum required.

	Lunch	Dinner
All American	\$30.95	\$39.95
Char-grilled hamburgers, tender grilled breast of chicken and jumbo all-beef hot dogs		
South of the Border	\$33.95	\$43.95
Chicken, beef, traditional fajita vegetables, corn taco shells and flour tortillas, refried beans, Spanish rice and tortilla chips		
Western BBQ	\$38.95	\$52.95
BBQ chicken breast, ribs with barbeque sauce, slow roasted beef brisket and seasonal vegetables		
Tour of Italy	\$30.95	\$39.95
Classic baked beef lasagna, penne pasta with marinara and alfredo sauces, tender shrimp and grilled chicken breast, seasonal vegetables and garlic bread		
Northwest Flair	\$38.95	\$52.95
Carved herbed top sirloin, chicken breast with masala cream sauce, cedar plank salmon, seasonal vegetables and roasted red potatoes		
Seasonal Classic		\$59.95
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		

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SNACKS: Break It Up With Fun

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

Heart 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

*All menu items are priced per person; 25 person minimum
limited to 1.5 hours of service; A 20% service fee will be added to all
Food & Beverage services. Ask our catering professional about
designing a customized menu for your event*

HORS D'OEUVRES

All menu items are priced per dozen

Sweet & sour meatballs \$16.95

Buffalo chicken wings with bleu cheese \$19.95

Teriyaki beef skewers \$20.95

BBQ chicken skewers \$20.95

**Vegetarian pot stickers
with oriental dipping sauce** \$20.95

Bacon wrapped scallops \$25.95

Crab and shrimp stuffed mushrooms \$25.95

Poached prawns with cocktail sauce \$32.95

Individual Offerings

**Top round mini sliders with
appropriate condiments** (per person) \$16.95

Add potato or macaroni salad (per person) \$4.95

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PARTY PLATTERS

	Small	Large
Domestic & Imported Cheeses Served with assorted crackers and cheese log	\$138.00	\$210.00
Fresh Seasonal Fruit	\$132.00	\$195.00
Fresh Seasonal Vegetables Served with bacon, sour cream and chive dip	\$115.00	\$178.00
Assorted Deli Meats & Cheeses Served with crackers	\$190.00	\$310.00
Assorted Deli Meats & Cheeses Served with rolls and appropriate condiments	\$285.00	\$450.00
Antipasto Platter Marinated mushrooms, artichoke hearts, pimento stuffed olives, deli meats and cheeses	\$195.00	\$295.00
Cold Poached Side of Salmon Served with capers, crackers, cream cheese and red onion	\$235.00	\$368.00
Dessert Platter Blondies, brownies, assorted cookies and 7 layer bars	\$167.00	\$275.00

Small tray serves approximately 25 guests; Large tray serves approximately 50 guests

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À LA CARTE SELECTIONS

Assorted bottled juices <i>(per person)</i>	\$3.00 each
Canned soda <i>(per item)</i>	\$3.00 each
Bottled water <i>(per item)</i>	\$3.00 each
Large cookie <i>(per item)</i>	\$4.00 each

À LA CARTE SELECTIONS PRICED PER PERSON

Individual fruit yogurt & granola toppings	\$5.75
Build your own yogurt parfaits with fresh fruit, yogurt & toppings	\$7.95
Assorted granola bars	\$4.50
Tortilla chips & salsa	\$5.75
Cookies and brownies	\$5.75
Assorted breakfast breads, pastries & muffins	\$9.25
Fresh vegetables & dip	\$7.95
Seasonal fruit	\$7.95
Bagels with cream cheese spread	\$7.95
Half day coffee and hot tea service	\$5.75
All day coffee and hot tea service	\$8.00
All day fountain soda	\$3.00

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HOST & NO-HOST BARS

Beer	\$4.00
Wine	\$8.00
Liquor	\$7.00 - \$13.00

*All bars have a set-up fee of \$100
(per 4 hours) ~ one bar per 100 guests
Food must be available in the room during your bar hours
Premium plus brands are available by special request.
Prices are subject to change*

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Audio/Visual

EQUIPMENT RENTALS

FLIPCHART /EASELS

Flipchart with Pad and Markers	\$35.00
Whiteboard with Markers	\$25.00
Additional Flipchart Pads	\$30.00

PROJECTORS

Podium	\$25.00
Projector & Screen	\$50.00 (Molalla Rooms Only)
Projection Screen	\$20.00
AV cart with extension cord, power strip & VGA cord for guest provided projector and HDMI laptop.	\$10.00

AUDIO VISUAL EQUIPMENT

Microphones <i>Includes Wireless Hand Held / Lavalier Microphone, Table Top Microphone</i>	\$25.00
Audio Visual Conferencing <i>Includes Full Computer, Professional Streaming Camera, up to 8 microphones</i>	\$300.00
Laptoo	\$100.00
Portable Audio System	\$25.00 (sound for Projectors)
Pull Down Projector & Screen	\$100.00 each
Flat Screen (available in Chasta and Umpqua rooms only)	\$25.00 each

ADDITIONAL SERVICES

Cake Table (Includes Cake cutting service)	\$1.00 per person \$50.00 minimum
Vendor, Exhibit, Silent Action Table, Registration table (Includes double Cloth, Electrical Access)	\$30.00 (Per Table) 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	\$25.00 (for sale)
Dance Floors	Small \$100.00 (9X18) Large \$200.00 (18X30)
Portable Stage (Maximum: 24' x 8')	\$50.00

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