

| GENERAL PRACTICES |

menu selections	In addition to our printed menu suggestions, our Culinary Team are experts at preparing custom menus designed to enhance your unique event. Lunch and Dinner Entrees include a Starter, Main Entrée and Dessert. Freshly Brewed Coffee, Decaffeinated Coffee and Tea are also included during each meal period. Should you select more than one entrée for dinner service, you will be charged the highest price. The Executive Chef will select the most appropriate starch to compliment your entree. Starters and Desserts will be the same.
hotel service charge	All Food and Beverage charges are subject to our customary 22% Service Charge
guarantees	The final attendance must be specified three business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or number in attendance, whichever is the greater.
linen	Black, White and Ecru Linens and Napkins are available through the Hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your Event Manager will be happy to assist you with these services.
flowers & décor	The Hotel has a list of recommended vendors that we would be happy to share with you. Should you make your own arrangements, kindly supply a list of vendors so that we may assist them in servicing your needs. All deliveries should be coordinated with your Event Manager. The Hotel does not permit the affixing of anything to the walls, doors or ceilings that would leave damage.
audio visual	For your convenience, Presentation Services are our in-house professionals providing a knowledgeable, on-site team and state-of-the-art equipment.
contracts & deposits	All events will be considered tentative until the signed contracted and suggested deposit is received. At that time the event will be considered definite.
function rooms	Function rooms are assigned by the Hotel according to the anticipated guests count and set up requirements. The Hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

| CONTINENTAL BREAKFAST |

served for one hour

classic continental	<p>select up to three chilled fruit juices orange, cranberry, grapefruit , tomato or apple selection of freshly baked pastries, muffins, croissants and scones sweet butter and preserves freshly brewed coffee, tea and decaffeinated coffee</p> <p>15</p>
deluxe continental	<p>select up to three chilled fruit juices orange, cranberry, grapefruit , tomato or apple selection of freshly baked pastries, muffins, croissants and scones healthy breakfast breads sweet butter and preserves selection of flavored bagels with cream cheese granola with yoplait fruit yogurts sliced fresh seasonal fruits and berries freshly brewed coffee, tea and decaffeinated coffee</p> <p>18</p>
low-carb continental	<p>select up to three chilled fruit juices orange, cranberry, grapefruit , tomato or apple sliced fresh seasonal fruits and berries hard boiled eggs peppered bacon and turkey sausage celery sticks with individual cups of peanut butter selection of low-carb dry cereals with milk cottage cheese and flavored yogurts freshly brewed coffee, tea, decaffeinated coffee and mineral waters</p> <p>18</p>
pacific northwest continental	<p>select up to three chilled fruit juices orange, cranberry, grapefruit , tomato or apple breakfast breads and bagels with cream cheese sliced fresh seasonal fruits and berries selection of dry cereals with chilled milk granola with yoplait fruit yogurts smoked salmon with capers, shaved red onions and chopped egg freshly brewed coffee, tea and decaffeinated coffee</p> <p>23</p>
continental breakfast enhancements	<p>biscuits and sausage gravy cheese and apple cinnamon blintzes with fruit sauce steel cut oats with brown sugar, cinnamon, bananas, and fresh berries spinach wrap of scrambled eggs, fresh herbs, ham, and baby swiss vegan sun-dried tomato wrap with tofu, facon, vegan pepperjack and fresh spinach belgian waffles with fresh berries and chantilly cream frangelica infused hazelnut french toast with warm maple syrup and whipped butter croissant sandwich with bacon, egg and cheese yogurt parfaits hard boiled eggs with cubed cheese and hard salami</p> <p>above selections additional 5 dollars each breakfast enhancements are set up to accompany a continental breakfast.</p> <p>above prices do not include the 22% service charge prices reflected are on a per person basis prices are subject to change</p>

| ALL DAY BREAK PACKAGE |

continental breakfast served for one hour
breaks are served for one half hour

continental breakfast select up to three chilled fruit juices
orange, cranberry, grapefruit , tomato or apple
variety of fresh freshly baked pastries, muffins, croissants and scones
sweet butter and fruit preserves
sliced fresh seasonal fruits and berries
freshly brewed coffee, tea and decaffeinated coffee

morning refresh freshly brewed coffee, tea and decaffeinated coffee
still and sparkling mineral waters

afternoon refreshments choose two of the following:

assortment of freshly baked cookies
chocolate fudge brownies
lemon squares
assortment of candy bars
individual bags of trail mix
linzer bars
assorted biscotti
chewy granola bars
miniature french pastries
whole fruits
individual bags of chips

still and sparkling mineral waters
variety of soft drinks
28

all day package enhancements

create your own omelet prepared to order
7

pancakes prepared to order
to include buttermilk, buckwheat, blueberry or chocolate chip
5

fresh fruit smoothies prepared to order
5

100 fee per attendant.

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| BREAKFAST ENTREES |

accompanied with chilled orange juice

choice of hash browns, griddles breakfast potatoes with sautéed bell peppers or potato pancake

freshly baked pastries and muffins, sweet butter and preserves and fresh fruit garnish

freshly brewed coffee, tea and decaffeinated coffee

pioneer square	country fresh scrambled eggs choose one of the following: maple peppered bacon, grilled ham, pork or chicken apple sausage 18
vegan breakfast wrap	vegan sun-dried tomato wrap with tofu, facon, vegan pepper jack, fresh spinach 17
traditional eggs benedict	english muffins topped with poached eggs, canadian bacon and rich hollandaise sauce 18
seaside crab cake benedict	english muffins topped with poached eggs, crab cakes and grain mustard hollandaise sauce 21
smoked salmon omelet	cured lox, melted dill havarti cheese, fresh arugula, sweet red onion 18
yamhill mushroom frittata	local wild mushroom mélange, fresh herbs, roasted red peppers, asiago cheese 18
scrambled egg, ham & baby swiss breakfast wrap	spinach wrap of scrambled eggs, fresh herbs, ham and baby swiss 18
south of the border scramble	fresh eggs scrambled with mexican chorizo sausage, pico de gallo, sliced jalapeno, fresh cilantro, queso fresco and cheddar cheeses, topped with crispy tortilla strips 19
mt. hood breakfast croissant	flaky croissant filled with scrambled eggs, canadian bacon, tillamook sharp cheddar, and grilled tomato 17
duet of baked washington apples	baked apples stuffed with northwest hazelnuts, sun dried cherries and golden raisins topped with a marion berry glaze 17
breakfast starters	almandine cup filled with fresh seasonal berries yogurt parfaits fresh fruit smoothies 5

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prices subject to change

| BREAKFAST BUFFETS |

minimum of 25 guests
buffets are served for one hour

willamette valley buffet select up to three chilled fruit juices
orange, cranberry, grapefruit, tomato or apple
sliced fresh seasonal fruits and berries
country fresh scrambled eggs with herbs
select up to two meats
maple peppered bacon, grilled ham, sausage links, or chicken apple sausage
choice of rustic roasted yukon wedges, herb roasted red potatoes, potato
pancakes, sliced lyonnaise potatoes, roasted potatoes o'brien, crispy hash
browns or griddled breakfast potatoes with sautéed bell peppers
frangelica infused hazelnut french toast with warm maple syrup
selection of dry cereals with chilled milk
fresh baked breakfast pastries, muffins, scones and croissants
sweet butter and fruit preserves
freshly brewed coffee, tea and decaffeinated coffee
21

columbia gorge brunch select up to three chilled fruit juices
orange, cranberry, grapefruit, tomato or apple
sliced fresh seasonal fruits and berries
domestic and imported cheeses with sliced french baguettes
traditional eggs benedict
smoky peppered bacon and sausage links
oregon potlatch salmon served on a wooden plank
seared honey and molasses new york strip with a cherry port demi glaze
cavatappi pasta with pesto cream sauce
fresh green beans with garlic and tomatoes
roasted potatoes with caramelized walla walla onions
assortment of bagels with cream cheeses
granola and muesli
yoplait fruit yogurts
assortment of miniature french pastries and petit fours
freshly brewed coffee, tea and decaffeinated coffee
41

mimosa 7

bloody mary's 7

espresso cart available upon request

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| A LA CARTE |

beverages	freshly brewed coffee and decaffeinated coffee	49 gallon
	assorted herbal teas	49 gallon
	freshly brewed kona coffee	54 gallon
	freshly squeezed orange juice	45 gallon
	orange, grapefruit, apple, tomato	
	cranberry or pineapple	38 gallon
	iced tea with sliced lemon	38 gallon
	assorted soft drinks	3.5 each
	still and sparkling waters	3.5 each
	individual bottled fruit juices	3.5 each
	starbucks frappucino coffee drinks	3 each
	energy drinks	4 each
	baked goods	freshly baked danish, croissants, scones and fruit breads
freshly baked muffins		39 dozen
assortment of bagels with cream cheese		39 dozen
sliced coffee cake		29 dozen
apple turnovers		32 dozen
sticky buns		34 dozen
assorted donuts		26 dozen
bear claws		34 dozen
freshly baked cookies		38 dozen
chocolate fudge brownies		38 dozen
miniature french pastries		31 dozen
raspberry linzer bars		29 dozen
lemon squares		29 dozen
assorted biscotti	29 dozen	
snacks	individual bags of chips	3 each
	individual bags of popcorn (butter, cheese, white cheddar)	3 each
	assorted ice cream bars	3 each
	frozen juice bars	3 each
	individual ice cream cups	3 each
	assortment of granola bars	3 each
	individual rice crispy treats	3 each
	individual fig newton bars	3 each
	individual oreo cookies	3 each
	boxes of cracker jacks	3 each
	individual bags of trail mix	3 each
	assorted candy bars	3 each
	whole fresh fruit	3 each
warm jumbo pretzels with flavored mustards	3 each	

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| LUNCH SALADS |

served with dessert of your choice, coffee and iced tea

grilled salmon with mixed greens	belgian endive, fresh frisee, dried apricots, grilled asparagus, hard-boiled egg, cherry tomatoes, pearl onions, and toasted hazelnuts, herb balsamic vinaigrette 38 (seasonal)
santa fe steak salad	fresh iceberg lettuce, ancho rubbed black angus flank steak, roasted corn, black beans, cilantro, diced tomato, chile verde and sweet red onion, topped with crispy tortilla strips, peppercorn ranch dressing 26
asian chicken salad	romaine lettuce, napa cabbage, fresh coriander, bean sprouts, shiitake mushroom, julienne carrots, grilled marinated chicken breast, roasted peanuts and crispy noodles, sesame-peanut vinaigrette 21
grilled chicken cobb salad	traditional cobb salad with grilled chicken and crispy iceberg topped with hard-boiled eggs, kalamata olives, bacon bits, diced tomatoes and crumbled bleu cheese, creamy buttermilk dressing 22

| SANDWICHES |

served with side salad, fresh fruit, dessert of your choice, coffee and iced tea

tuna salad croissant	homemade tuna salad with sliced baby swiss on a freshly baked croissant 21
roast beef sandwich	sliced roast beef with caramelized onions, provolone cheese, crisp lettuce and dijonaise on a freshly baked onion kaiser roll 23
grilled chicken sandwich	grilled mediterranean chicken with lettuce, sliced tomato, smoked gouda cheese and sun-dried tomato-kalamata aioli on foccacia 21
ham & cheese sandwich	smoked ham, tillamook cheddar, lettuce, tomato, whole grain mustard and horseradish spread on marbled rye 21

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| WRAPS |

served with side salad, fresh fruit, dessert of your choice, coffee and iced tea

jack daniels bbq wrap	shredded pork loin, jack daniels bbq sauce, cheddar cheese and green onions in a flour tortilla 25
shrimp wrap	tender rock shrimp with crispy red leaf lettuce, mangos, crème fresh mayo, basil and watercress 23
tuna wrap	flaky tuna with sun-dried tomatoes, capers, red leaf lettuce, a tangy herb aioli and fresh dill 22
grilled vegetable wrap	marinated and grilled squash, zucchini, bell peppers, wild mushrooms and onion with lemon-herb hummus in a whole wheat wrap 21
smoked turkey wrap	smoked turkey breast, tillamook cheddar and cranberry mayo in a sun-dried tomato wrap 21

| LUNCH BOXES |

includes chips, whole fresh fruit, cookie, soft drink or mineral water

sliced roast beef	sliced roast beef with caramelized onions, provolone cheese, crisp lettuce and dijonaise on a freshly baked onion kaiser roll 23
grilled chicken sandwich	grilled mediterranean chicken with lettuce, sliced tomato, smoked gouda cheese and sun-dried tomato-kalamata aioli on foccacia 21
ham & cheese sandwich	smoked ham, tillamook cheddar, lettuce, tomato, whole grain mustard and horseradish spread on marbled rye 21
grilled vegetable wrap	marinated and grilled squash, zucchini, bell peppers, wild mushrooms and onion with lemon-herb hummus in a whole wheat wrap 21
smoked turkey wrap	smoked turkey breast, tillamook cheddar and cranberry mayo in a sun-dried tomato wrap 21

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| LUNCHEON ENTREES |

include a mixed garden or caesar salad,
fresh seasonal vegetable and a dessert of your choice
coffee and iced tea

grilled ginger salmon	grilled salmon with tamari ginger glaze, roasted red and yellow peppers, israeli couscous and grilled asparagus with a cilantro mint pesto	26
cascade "hunter style" chicken	charbroiled chicken breast with rich bacon-mushroom & tomato demi-glaze and roasted garlic mashed potatoes	24
penne pasta primavera	grilled yellow squash, zucchini, wild mushrooms and grilled eggplant, with a roasted pomodoro sauce	23
dry aged petite filet mignon	herb pepper encrusted filet with a merlot demi-glaze and white cheddar au gratin potatoes	35
alaskan halibut	pan seared alaskan halibut with white bean ragout in natural jus with grilled broccolini	29
island style chicken	grilled chicken and pineapple kabobs with mango sauce on a bed of coconut rice	25
breast of young chicken	breast of chicken with rosemary garlic jus, wild mushrooms, sun-dried tomatoes and asiago risotto	26
roasted pork loin	slow roasted pork loin basted with honey-lemon & thyme and roasted yukon potatoes	27
chicken milanese	herb & parmesan crusted cutlet with chicken veloute sauce and saffron risotto	26
chicken and grilled eggplant parmesan	topped with a tangy italian marinara and provolone cheese served with a polenta triangle	26
filet of wild salmon	poached filet salmon with a fine herb sauce and orange scented basmati rice	38
grilled salmon	topped with a sweet basil and chili plum sauce served with wild rice pilaf	27
roasted sirloin of beef marinated in molasses and honey	slow roasted and served with a light bourbon glaze and garlic mashed potatoes	28

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| LUNCHEON DESSERTS |

choose one of the following:

white chocolate cheesecake lemon cheesecake served with strawberry glaze

banana cream cake moist banana cake with white chocolate crumbles, layered with whipped cream and banana slices topped with more whipped cream

chocolate hazelnut crunch hazelnut mousse on a rich chocolate crisp and sauce anglaise

chocolate ginger mousse cake milk chocolate mousse with an essence of ginger on a chocolate sponge cake with a dark chocolate sauce

chocolate trio torte layers of rich dark, minted white and milk chocolate butter cream on a chocolate cake with chocolate ganache

chocolate decadence cake a chocolate lovers dream cake - rich, chocolate cake topped with rosettes of fudge ganache and chocolate curls

wild berry strudel mixed fresh wild berries in a sweet pastry dough with a vanilla crème anglaise

mazatlan cake rich chocolate cake filled and iced with creamy mousse spiced with a hint of cinnamon

| LUNCH BUFFETS |

minimum of 25 guests

accompanied with iced tea, freshly brewed coffee and decaffeinated coffee

buffets are served for one hour

the big easy chicken and sausage gumbo
spinach salad with diced ham, mushrooms and a dijon mustard vinaigrette
shrimp and crawfish salad
andouille wild mushroom and marinated onion salad
blackened salmon with three pepper relish
grilled chicken breast and creole mustard sauce
dirty rice
israeli couscous
grilled asparagus with cilantro-mint pesto
braised garden greens
bourbon bread pudding with crème anglaise
32

a taste of italy pasta fagioli soup
traditional caesar salad with garlic croutons and grated parmesan
margherita basil pesto salad with toasted pine nuts
sliced fresh seasonal fruits and berries
herb parmesan breadsticks and garlic bread
cannelloni shells filled with ricotta and fresh herbs topped with a roasted
pomodoro sauce and freshly grated parmesan cheese
grilled breast of chicken with a pinot gris cream
tuscan meatballs in spicy marinara sauce with asiago cheese
oven roasted vegetables
tiramisu
28

butcher block buffet mixed greens with choice of dressings
pasta salad with sweet peppers and fresh herbs
yukon gold potato salad with fresh dill and dijon mustard
jumpin' jack coleslaw
sliced fresh seasonal fruits and berries
sliced roasted sirloin, honey glazed ham, smoked turkey breast, dry-aged salami
curried chicken salad with dried fruits and nuts
sliced tillamook cheeses
appropriate condiments
onion rolls, soft hoagie buns, and whole wheat bread
assortment of mini cakes and pastries
27

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| LUNCH BUFFETS |

minimum of 25 guests
accompanied with iced tea, freshly brewed coffee and decaffeinated coffee
buffets are served for one hour

picnic in the park pasta salad with sweet peppers and fresh herbs
yukon gold potato salad with fresh dill and dijon mustard
marinated-roasted vegetable salad with feta cheese
jumpin' jack coleslaw
sliced melons and willamette valley grapes
tangy bbq pork loin
char-broiled hamburgers and veggie burgers
ranch style beans with molasses
appropriate condiments
strawberry shortcake with whipped cream
27

tex mex pasta salad with sweet peppers and fresh herbs
roasted poblano and corn chowder
crispy greens topped with jicama roasted corn and tomatoes
with a cilantro ranch
black bean salad with chile verde and sweet peppers
sliced fresh seasonal fruits and berries
tri colored tortilla chips with guacamole sour cream and picante sauce
beef tamales with a spicy ranchero sauce
chicken diablo
appropriate condiments
battered chile rellenos with fresh tomatillo salsa
spanish rice
refried beans
tres leches
27

**soup, salad
& baked potato bar** soup of the day
garden salad of fresh mixed greens, julienne carrots, chopped eggs,
crumbled blue cheese, cucumber, diced tomatoes, pine nuts, diced chicken,
herbed croutons, dried cranberries, bell pepper, and red onion
creamy ranch and champagne-mustard vinaigrette
baked russett potatoes with butter, sour cream, tillamook cheddar, bacon bits,
scallions, sautéed mushrooms, and steamed broccoli
house made tuna salad
grilled breast of chicken cubes
freshly baked whole wheat, white and sourdough breads
sliced fresh seasonal fruits
assortment of miniature pastries
27

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| AFTERNOON BREAKS |

served for one half hour

mediterranean	sun-dried tomato, kalamata olive, and traditional hummus with terra chips and fresh vegetables pita bread and gourmet crackers sliced fresh seasonal fruit baklava bites soft drinks and mineral waters 16
afternoon tea	chef's selection of traditional english tea sandwiches assorted miniature pastries chocolate dipped strawberries flavored scones and mini biscotti devonshire cream and fruit preserves sliced fresh seasonal fruits assorted teas accompanied with honey and rock sugar 16
a day at the ballpark	popcorn, licorice, peanuts, cracker jacks, m&m's nachos and jumbo pretzels, ice cream sandwiches assorted soda and mineral water 13
international coffee service	freshly brewed columbian and kona coffee flavored syrups, shaved chocolate, cinnamon sticks, orange zest and whipped cream plain and chocolate dipped biscotti shortbread cookies hot chocolate and herbal teas 10
far east	assorted sushi and dim sum pickled ginger, wasabi, tamerine soy crab rangoon with crispy wonton chips and sliced baguette assorted teas accompanied with honey and rock sugar 17
cookie monster	chocolate chip, peanut butter, white macadamia nut oatmeal raisin and chocolate turtle cookies soft drinks, mineral waters and chilled milk freshly brewed coffee, decaffeinated coffee and herbal teas 8
the harvest break	warm apple strudel international and domestic cheeses displayed mixed nuts, dried fruits and gourmet crackers sliced blueberry bread soft drinks and mineral waters freshly brewed coffee, decaffeinated and herbal teas 13
heart smart	sliced fresh seasonal fruits and berries fruit yogurts fresh market vegetables with ranch dressing selection of protein and granola bars soft drinks and mineral waters 9

| HORS D' OEUVRES |

100 pieces minimum required per each item

cold hors d' oeuvres	belgian endive with kiln dried cherries and local creamery gorgonzola	3.75
	grilled bruschetta with sun-dried tomatoes and kalamata olive tapenade	2.75
	japanese vegetable rice paper rolls with pickled ginger and cilantro soy sauce	4
	rock prawn, cream cheese and fresh herb canapé	3.25
	smoked salmon canapé with herbed cream cheese and fresh chive	3.25
	ahi tuna on a wonton square with pickled ginger and wasabi crème fraiche	5
	poached pear with smoked duck and cranberry relish on pumpernickel	4
	shrimp salad with avocado in a phyllo tart	4
	finger sandwiches with grilled chicken, roma tomatoes and sun-dried tomato spread	3.75
	italian antipasto skewer - artichoke hearts, mozzarella, black olives and sun-dried tomatoes on a skewer	3.75
from the coast	jumbo prawns	4.75
	crab claws	4.75
	local oysters on the half shell displayed on ice with spicy cocktail sauce and lemon wedges	4.75

above prices to do not include the 22% service charge
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| HORS D' OEUUVRES |

100 pieces minimum required per each item

hot hors d' oeuvres	tandori chicken satay - tender chicken marinated in roasted garlic with ginger, cumin, and lime juice on a skewer	3.75
	roasted vegetable tart - onions, zucchini, yellow squash, carrots peppers, sun-dried tomatoes and cheese in a tart shell	3.75
	santa fe chicken egg roll - chicken, pepper jack cheese, jalapeño, red peppers and black beans in a flour tortilla	3.75
	dragon shrimp pot sticker with a delicate blend of coconut milk, curry, ginger and basil	4.75
	sun-dried tomato and fresh herb tart with kalamata olives, artichokes and goat cheese	4
	crab rangoon - crispy wonton filled with snow crab and cream cheese	4.25
	beef tenderloin accented with a mushroom duxelle in a puff pastry	4.75
	mushroom vol-au-vent - portabella and domestic mushrooms with fontina cheese baked in a flaky puff pastry	3.75
	butterflied shrimp rolled in coconut crumbs served with an orange plum sauce	3.25
	phyllo fig mascarpone - sweet golden fig and mascarpone cheese in a crispy golden phyllo purse	3.75
	bacon wrapped scallops	3.75
	miniature crab cakes with a spicy remoulade sauce	4.25
	parmesan artichoke hearts with a touch of goat cheese dipped in tempura and parmesan	3.75
	jalapeno poppers	2.75
	miniature corned beef rubeen	3.75
	spanakopita	3.50
	chicken cordon bleu bites	4
	wild mushroom duxelle & caramelized onion tartlet	3.75

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| DISPLAY SPECIALTIES |

imported and domestic cheeses	displayed with mixed nuts and dried fruits served with baguettes and crackers 350 serves 50 / 700 serves 100
marinated and grilled vegetables	with chipotle aioli 275 serves 50 / 550 serves 100
fresh market vegetables	with creamy buttermilk dressing 200 serves 50 / 400 serves 100
sliced fresh seasonal fruits and berries	with a yogurt dipping sauce 250 serves 50 / 500 serves 100
warm brie en croute	with washington apples and walnuts served with baguettes and crackers 250 serves 40
warm artichoke and crab dip	served with freshly baked french bread 250 serves 50
house smoked fish display	fresh smoked trout, scallops, salmon and sturgeon displayed with rye bread, capers, onions and cream cheese 325 serves 50 / 650 serves 100
mediterranean platter	pita breads, hummus tabouleh, feta cheese, greek olives, stuffed grape leaves and roasted red and yellow peppers 300 serves 50 / 600 serves 100
antipasti display	imported prosciutto, genoa salami, smoked provolone, fresh mozzarella, kalamata olives, roasted red peppers, marinated artichoke hearts and pepperoncini 375 serves 50 / 750 serves 100
oregon lox, house poached or house smoked side of salmon	displayed with bagels, shaved red onions, chopped eggs, capers and cream cheese 325 serves 50 / 650 serves 100

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| CARVING STATIONS |

carving stations are accompanied with silver dollar rolls and mini croissants

cracked black pepper and sea salt crusted top round of beef served with oregon pinot noir au jus, wasabi crème and dijon mustard
210 serves 30

honey glazed bone-in ham smoked and served with dijon mustard and honey mustard glaze
240 serves 30

house smoked tom turkey served with cornbread stuffing, country gravy and fresh cranberry sauce
210 serves 30

garlic and herb roasted prime rib of beef served with oregon pinot noir au jus, wasabi crème fraiche and spicy creole mustard
300 serves 25

rack of new zealand lamb served with a merlot sauce and minted jelly
125 serves 14

mushroom stuffed tenderloin of beef dry aged, black angus beef stuffed with yamhill mushroom and spinach ragout
325 serves 25

slow-roasted pork loin honey-lemon & thyme basted, served with natural jus
125 serves 14

100 attendant fee per station

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| DINNER APPETIZERS |

apple and blue cheese tartlet	with merlot reduction 7
butternut squash & gorgonzola ravioli	on a bed of sautéed baby spinach with gorgonzola-pinot blanc cream 6
smoked chicken & fig ravioli	with roasted garlic and herbed veloute 7
traditional shrimp cocktail	with local baby greens and horseradish-citrus cocktail sauce 8
housemade dungeness crab cake	balsamic tomato salad, basil aioli and shallot confit 8
trio of house smoked fish	trout, salmon and sturgeon on a bed of baby spinach with lemon dill crème fraiche 8
seafood ceviche martini	chef's market selection of fresh marinated seafood in grapefruit-sambuca nage, herb salad, parmesan crostini 7
roasted beet and goat cheese napoleon	fresh beets layered with peppered goat cheese with oregon hazelnuts and microgreens 7

| DINNER SOUPS |

Choose one soup or salad selection to accompany your dinner entrée

astoria clam chowder	with oyster crackers
porto terra minestrone	with cannellini beans
crab and corn chowder	with fresh chive
smoked tomato basil	
spiced chestnut soup	(seasonal)

| DINNER SALADS |

tablesideside spinach salad	tender baby spinach, hard-boiled eggs and bacon, herbed croutons and pinenuts
caprese salad	imported ovoline mozzarella, vine-ripened tomatoes, fresh basil, local watercress, and balsamic vinaigrette
wedge of iceberg lettuce	crisp iceberg, peppered bacon, cherry tomatoes, sliced cucumber, aged blue cheese, fresh chives and creamy buttermilk dressing
little italy salad	chopped romaine, pepperoncini, marinated artichokes, shaved prosciutto, kalamatta olive, crumbled gorgonzola, roma tomato and italian oregano vinaigrette
mixed field greens	belgian endive, gorgonzola, dried cherries, candied walnuts and balsamic vinaigrette
tuscany caesar	hearts of romaine tossed with prosciutto, herbed croutons, pine nuts, parmesan and classic caesar dressing

| MAIN ENTREES |

dinner entrees are accompanied with your choice of soup or salad,
fresh seasonal vegetables, starch of choice, dessert and
freshly brewed coffee, tea or decaffeinated coffee

filet mignon	dry-aged grilled filet mignon topped with bacon-mushroom ragout and roasted shallot-syrah demi glace 52
slow roasted prime rib	black angus cascade beef, cracked pepper and herb crusted served with burgundy jus lie and creamy wasabi horseradish 46
roasted sirloin of beef	marinated in molasses and honey served with crispy onion strings and jack daniels bordelaise 40
java crusted new york steak	stumptown coffee crusted new york, topped with melted blue cheese and brandy-green peppercorn demi-glace 41
grilled alaskan halibut	pan seared alaskan halibut with bok choy, snow peas, shiitake mushrooms, pickled ginger and soy-mirin reduction 41
potato crusted alaskan halibut	crispy potato crusted alaskan halibut with a sweet-hot mustard sauce 41
pacific cod	asiago crusted pacific cod with creamed spinach and crimini mushrooms 37
alaskan halibut	grilled alaskan halibut with fresh mango sauce and tropical fruit salsa 41
pork loin	roasted loin of pork basted with honey-lemon and thyme served with major grey's apple chutney 36
boneless double-cut pork chop	boneless double-cut pork chop ginger-lemongrass brined and charbroiled, served with mango forbidden rice 37
sesame crusted salmon	marinated in tahini paste and seared, served with yellow and green haricot vert, roasted peppers, kalamatta olives and natural white wine nage 39
northwest salmon oscar	seared fresh salmon filet layered with pacific dungeness crabmeat, asparagus tips and herb-citron hollandaise 42
grilled salmon	topped with sweet basil chili plum sauce 39

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prices are subject to change

| MAIN ENTREES CONT'D |

shrimp scampi	sautéed jumbo prawns in sauvignon blanc and garlic butter sauce with fresh vine-ripened tomatoes and herbs 40
lamb chops	herb-dijon crusted new zealand lamb chops with a merlot reduction 48
grilled breast of chicken	cannelini bean and roasted garlic ragout with a grilled breast of chicken and rapini cider-sage natural jus 38
grilled breast of chicken with mango salsa	mango and papaya mint salsa atop a grilled breast of chicken 38
roasted chicken	breast of chicken layered with boursin cheese and wild mushrooms in rich marsala sauce 38
petite filet mignon and lobster tail	char-broiled filet mignon with bacon-mushroom ragout and a roasted shallot-syrah demi glace paired with a lobster tail, sautéed spinach and sweet chili sauce with crispy lotus chips 60
petite filet mignon and salmon	char-broiled filet mignon topped with yamhill mushrooms, pearl onion and bordelaise sauce paired with northwest salmon filet pan seared with a soy-citrus reduction 57
choose one of the following to accompany your dinner entree	israeli cous cous, roasted garlic mashed potatoes, wasabi mashed potatoes, white cheddar au gratin potatoes, coconut rice, wild rice blend, asiago risotto, roasted yukon gold potatoes, polenta triangle, orange scented basmati rice

| VEGETARIAN OPTIONS |

portobello and vegetable strudel	locally grown, seasonal vegetables and wild oregon mushrooms in puff pastry served with roasted garlic mashed potatoes and smoked tomato coulis 34
pan-asian vegetable brochettes	skewers of seasonal vegetables over cinnamon-cashew rice pilaf with chili-plum sauce 34
vegeterranean napoleon	marinated vegetables, roasted and layered with crispy phyllo dough and roasted pomodoro sauce 34
wild mushroom risotto	creamy arborio rice, selection of local yamhill mushrooms with grilled broccolini, crispy fried leeks and buerre rouge 34
duet of roasted beet and goat cheese terrines	fresh red, yellow or candy stripe beets layered with herbed, peppered local goat cheese with Oregon hazelnuts and fresh, sautéed sesame spinach 34

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| DINNER DESSERTS |

choose one of the following

chocolate velvet	chocolate and almond sponge with raspberry mousse
strawberry & blueberry coupe	martini glass layered with white pound cake, fresh berries, a splash of grand marnier and whipped cream
mixed berry torte	pastry dough filled with chantilly cream and topped with fresh berries
cappuccino tiramisu cake	almond sponge filled with cappuccino tiramisu mousse
mazatlan cake	rich chocolate cake filled and iced with creamy chocolate mousse spiced with a hint of cinnamon
berry cheesecake	new york style cheesecake with fresh berries and fruit sauce
white chocolate and lemon cheesecake	tropical mix of cream cheese and citrus with seasonal fruit sauce
dessert sampler	lemon cheesecake, chocolate cake, white chocolate dipped strawberry with raspberry, mango and vanilla sauce garnished with fresh berries
strawberry cannoli	an italian shell filled with strawberry and ricotta mousse with a light fruit glaze
chocolate hazelnut crunch	hazelnut mousse on a rich chocolate crisp and sauce anglaise
cannoli	an italian shell filled with ricotta mousse and fruit glaze
lemon meringue torte	short pastry base filled with lemon cream and topped with golden baked meringue
chocolate marquis mousse	rich dark milk chocolate and butter cream on chocolate cake
chocolate trio torte	layers of rich dark, minted white and milk chocolate butter cream on a chocolate cake with chocolate ganache
pear tartlet	poached pear with almond cream in pure butter short dough
wild berry strudel	fresh wild berries in a sweet pastry dough with vanilla crème anglaise
grand marnier bombe	grand marnier mousse on a chocolate cake coated with a chocolate glaze and a vanilla cream sauce
hood river apple filo cup	light crisp filo cup filled with lemon custard and topped with caramelized apples

| DINNER BUFFET |

minimum of 25 guests
buffets are served for one hour

soups and salads astoria clam chowder
mixed field greens
gathered greens tossed with dried apricot, blue cheese, and oregon hazelnuts
white balsamic vinaigrette
wild mushroom salad with roasted peppers and parmesan
pasta salad with sweet peppers and fresh herbs
oregon coast seafood salad with calamari, rock prawn, dungeness crab and bay scallops

main entrée selections marsala marinated grilled chicken with vegetable confit
pecan crusted chicken with lemon herb butter
potato crusted halibut with sweet hot mustard
wild rice blend stuffed game hens with a chardonnay chicken veloute
grilled pacific salmon with a tamerin soy reduction and ginger orange relish
cappelletti pasta with roasted garlic basil cream sauce or smokey tomato sauce
roasted sirloin of beef marinated in molasses and honey
prime rib of beef carved to order, with creamed horseradish & red wine reduction
wild mushroom strudel
grilled vegetable brochettes

fresh vegetable select two:
medley of steamed vegetables
oven roasted vegetables
green beans with tomatoes and garlic
fresh buttered asparagus

starch select two:
wild mushroom risotto
roasted yukon potatoes with onions and peppers
white cheddar scalloped potatoes
creamy asiago polenta
ilsraeli cous cous
garlic, wasabi, pesto or smoked cheddar whipped potatoes

dessert select three:
banana cream cake
tiramisu cheesecake
selection of mini french pastries
chocolate decadence cake
warm apple cobbler with whipped cream
chocolate cream pie
old-fashioned vanilla cheesecake with fresh berries
freshly brewed coffee, decaffeinated coffee and tea

two main entrees 50 | three main entrees 53 | four main entrees 56

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| A TASTE OF PORTLAND |

- from the coast** seafood chowder
maple glazed pacific salmon
housemade crab cakes with garlic aioli
trio of roasted potatoes with sweet onions
- little italy** italian sausage with tortellini soup
traditional caesar salad
antipasta salad
antipasti platter
cappelletti pasta with roasted garlic basil cream sauce
herb focaccia and garlic bread sticks
- south of the border** chili rellenos with ranchero sauce
traditional tamales
spicy refried beans
spanish rice with bacon
tri-colored tortilla chips with salsa
- mediterranean style** three pepper hummus with warm pita bread
vine ripened tomatoes topped with balsamic vinaigrette
stuffed grape leaves
lemon marinated chicken topped with kalamata olives
sun-dried tomatoes and feta cheese
peppered cous cous
mediterranean rice salad
- china town** breaded shrimp with a honey walnut sauce
kung pao chicken
pork fried rice
hot and spicy chinese eggplant
- the market place** marinated and grilled vegetables with red pepper mayo
marinated fresh mushrooms stuffed with summer vegetables
fresh garden crudité with onion dip
wild field green salad with spicy pecans, tomatoes, crimini mushrooms
raspberry vinaigrette
- desserts** fresh seasonal fruits with white and dark chocolate fondue
assortment of miniature french pastries and petite fours
mazatlan cake
new york style cheesecake
freshly brewed coffee, decaffeinated coffee and tea

minimum of four stations 52 / each additional station is 13 per person

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prices are subject to change

| WINE LIST |

vintages subject to change based on availability

house wines	canyon road, chardonnay, california	33
	canyon road, sauvignon blanc, california	33
	canyon road, cabernet sauvignon, california	33
	canyon road, merlot, california	33
	canyon road, white zinfandel, california	33
chardonnay	columbia crest, two vines, washington	38
	chalone monterey county, california	38
	duck pond, columbia valley, washington	40
	lange, willamette valley, oregon	42
	chateau ste michelle, columbia valley, washington	42
	rex hill "unwooded", willamette valley, oregon	46
pinot noir	echelon, california	38
	firesteed, oregon	40
	bridgeview, oregon	44
	willamette valley vineyards, founders reserve, oregon	45
	erath, oregon	50
	cooper mountain, willamette valley, oregon	
	made with 100% organic and biodynamic grapes	58
	rex hill, willamette valley, oregon	60
	argyle, willamette valley, oregon	68
cabernet sauvignon	columbia crest, two vines, washington	38
	beringers founders estate, california	38
	genesis, columbia valley, washington	40
	chateau ste michelle, columbia valley, washington	45
	franciscan, carneros napa valley, california	70
merlot	columbia crest, two vines, washington	38
	red diamond, washington	40
	silver lake cask, washington	44
	rutherford hill, california	50
	canoe ridge, columbia valley, washington	58
white wines	sycamore lane, pinot grigio, california	33
	chateau ste michelle, riesling, washington	38
	columbia crest, sauvignon blanc, two vines, washington	38
	cooper mountain, pinot gris, willamette valley reserve, oregon	
	made with 100% organic and biodynamic grapes	40
	white by hedges, chardonnay - marsanne - sauvignon blanc, columbia valley, washington	40
red wines	dancing bull, zinfandel, california	38
	chateau ste michelle, syrah, columbia valley, washington	40
	red by hedges, cabernet - merlot - syrah, columbia valley	40
champagne & sparkling	freixenet, spain	33
	domaine ste michelle, columbia valley	38
	argyle, sparkling, dundee, oregon	65
	moet & chandon, white star, france	98
	veuve cliquot, yellow label	120
	dom perignon	295

above prices do not include the 22% service charge
price subject to change

| HOSTED BAR |

call brands	6
premium brands	7
domestic beer	4.5
imported beer	5
micro brews	5
house wines	6.5
northwest wines	7.50
soft drinks	3.5
fruit juices	3.5
mineral waters	3.5

| CASH BAR |

call brands	6.75
premium brands	7.75
domestic beer	5.25
imported beer	5.75
micro brews	5.75
house wines	7.25
northwest wines	8.25
soft drinks	4.25
fruit juices	4.25
mineral waters	4.25

| DRY BAR SNACKS |

choose two of the following:

dry roasted peanuts
potato chips with onion dip
pretzels
tortilla chips with salsa
5 per person

bartender fee - 100 per bar

hosted bar prices do not include the 22% service charge
cash bar pricing includes a .75 service charge that will go to the bartender