



SALEM
CONVENTION
CENTER

Catering Menu



200 Commercial Street SE - Salem OR 97301
salemconventioncenter.org

beverage & meeting enhancements

<i>Regular Coffee, Decaf, Organic Waterfall Herbal Teas</i>	\$38 per gallon
<i>Hot Chocolate or Spiced Cider</i>	\$38 per gallon
<i>Lemonade, Iced Tea or Marionberry Lemonade</i>	\$38 per gallon
<i>Assorted Chilled Juices & Milk</i>	\$25 per pitcher
<i>Sherbet Punch or Fruit Punch</i>	\$40 per gallon
<i>Assorted Soft Drinks & Bottled Juices</i>	\$2.75 each
<i>Pastries, Scones & Croissants with Butter & Honey</i>	\$32 per dozen
<i>Bagels & Cream Cheese Toasting Station</i>	\$32 per dozen
<i>Individual Yogurts with Hazelnuts, Granola & Golden Raisins</i>	\$4.50 per person
<i>Whole Seasonal Fruit</i>	\$2.50 each
<i>Granola, Fruit & Candy Bars</i>	\$2.50 each
<i>Assorted Gourmet Cookies & Brownies</i>	\$32 per dozen
<i>Marionberry, Lemon or Strawberry Lemon Bars</i>	\$35 per dozen
<i>Assorted Mixed Nuts</i>	\$35 per bowl
<i>Kettle Chips with French Onion Dip</i>	\$50 each
<i>Spinach Artichoke Dip with Herbed Crostini - Serves 25</i>	\$60 each
<i>Alder Smoked Salmon Chive Dip with Herbed Crostini - Serves 25</i>	\$60 each

hydrate your guests

<i>Infused Water Towers</i> Cucumber, Mint or Lemon Lime	\$25 each
<i>Iced Coffee Station</i> Taj Chai or Java Trio	\$60 per gallon
<i>Refresher Stations - Charged on Consumption</i> Italian Soda Bar: Sparkling Water, Strawberry, Raspberry, Blackberry, Caramel, Coconut & Peppermint Syrup	\$5 per person
<i>San Pellegrino Sparkling Water Station</i> Aranciata, Lemonata, Aranciata Rosa & Pompelmo Garnished with Fresh Berries, Served in Champagne Flute	\$4 per person
<i>Organic Juices & Teas, Talking Rain, Variety of Stewarts Soda</i>	\$4.50 each

rejuvenate your guests

<i>The Intermission</i>	\$10.95
Caramel Corn, Cheddar & Buttered Popcorn with Chocolate Covered Raisins, M & M's & Yogurt Covered Pretzels, Iced Tea	
<i>The Energizer</i>	\$10.95
Bob's Granola, Cracker Jacks, Dried Fruit, Peanuts, Yogurt Covered Pretzels, M&M's & Red Licorice Ropes, Iced Tea	
<i>Sweet Incentive</i>	\$10.95
Fresh Seasonal Fruit Platter, Chocolate Dipped Strawberries, Assorted Petite Desserts, House Made Lemonade	
<i>Hummus & Vegetable Mezze</i>	\$11.95
Hummus Dip, Vegetable Tray with Feta & Warm Pita Assorted Organic Juices, Talking Rain & Assorted Stewarts Soda	
<i>Filling The Bill</i>	\$10.95
Alder Smoked Salmon Dip with Herb Crostini, Spinach Artichoke Dip with Pita Chips, House Made Lemonade & Iced Tea	
<i>A Walk In The Park</i>	\$9.95
Fresh Seasonal Fruit Display, Assorted Domestic Cheese Tray with Crackers, Iced Tea	
GF <i>Afternoon Fiesta</i>	\$9.95
Tri-Colored Tortilla Chips with House Made Salsa & Guacamole, Kettle Chips with French Onion Dip, House Made Lemonade & Iced Tea	
GF <i>Ice Cream Sundae Bar</i>	\$10.95
Chocolate & Vanilla Ice Cream, Chocolate & Caramel Sauce, Whipped Cream, Cherries, Peanuts & M&M's	



breakfast buffets

Breakfast Buffet & Served Includes Coffee, Decaf & Organic Waterfall Hot Teas

Prices Based On Actual Attendance of (20) Or More Guests

Attendance Under (20) Add \$3.00 Per Person

<i>Willamette River Buffet</i>	\$16.95
Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves, Scrambled Eggs with Cheddar & Chives, Herbed Potatoes, Crisp Premium Bacon or Zenner's Sausage Links, Assorted Chilled Juices	
<i>Breakfast Burrito Buffet</i>	\$14.95
Fresh Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves, Scrambled Eggs with Peppers, Onion, Potatoes, Chorizo & Pepperjack, Served with Flour Tortillas, Charro Pinto Beans & Cotija, Assorted Chilled Juices	
<i>Northwest Continental</i>	\$13.95
Fresh Seasonal Fruit Tray, Whole Grain Muffins, Bob's Oatmeal with Nuts, Golden Raisins & Brown Sugar, Assorted Chilled Juices	
<i>Santiam River Continental</i>	\$14.95
Fresh Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves, Assorted Flavored Yogurts with Bob's Granola, Hazelnuts & Golden Raisins, Assorted Chilled Juices	
<i>Croisan Creek Continental</i>	\$12.95
Fresh Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves, Assorted Chilled Juices	

breakfast served

<i>Creatively Quiche</i>	\$15.95
Bacon & Spinach Quiche served with Vanilla Granola Yogurt Parfait with Fresh Berries, Orange Juice	
<i>Northwest Frittata</i>	\$15.95
Asparagus, Kale & Parmesan, Roasted Fingerling Potatoes, Fresh Fruit, Orange Juice	
<i>Willamette Valley Vegetarian</i>	\$15.95
Pesto Scrambled Eggs with Sun Dried Tomatoes & Artichoke Hearts with Smoked Mozzarella, Herbed Breakfast Potatoes, Seasonal Fruit, Orange Juice	
<i>Oregon Farmer</i>	\$14.95
Boursin, Bacon & Pepper Scramble with Potatoes O'Brien, Fresh Fruit, Orange Juice	
<i>SCC Scramble</i>	\$14.95
Scrambled Eggs with Diced Ham & Red Peppers Topped with Cheddar, Herbed Breakfast Potatoes, Crisp Premium Bacon or Zenner's Sausage Links, Chilled Juices	
<i>Salem Sunrise</i>	\$13.95
Scrambled Eggs with Cheddar & Scallions, Herbed Breakfast Potatoes, Crisp Premium Bacon or Zenner's Sausage Links, Chilled Juices	
<i>Briche Cinnamon French Toast</i>	\$15.95
Served with Honey Butter, Blueberry Compote & Real Maple Syrup, Crisp Premium Bacon, Chilled Juices	

lunch entrée side salads

Kale Salad

Shaved Kale & Frisse, Carrots, Manchego & Pistachios
Dressed with Avocado Vinaigrette

House Salad

Fresh Local Greens with Tomatoes, Cucumbers & Carrots
Served with Ranch Dressing

Caesar Salad

Crisp Romaine Lettuce with Parmesan & Herb Croutons
Served with House Caesar Dressing

Butter Lettuce & Frisse Salad

Grape Tomatoes, Rogue Smoked Bleu & Herb Croutons
Served with Champagne Vinaigrette

lunch entrée desserts

Fruit Tart with Vanilla Pastry Cream

Strawberry Vanilla Short Cake

Cinnamon Spice Cake

Seasonal NW Berry Crisp

Carrot Cake with Cream Cheese Frosting

Lemon Tart with Candied Citrus

Chocolate Mousse Cake with Raspberry Sauce

Key Lime Pie with Vanilla Chantilly

Marionberry Cheese Cake with Raspberry Sauce

New York Cheese Cake with Berry Sauce

Brulee Cheese Cake with Berry Puree

Chocolate Fudge Cake with Caramel Sauce

served lunch entrée

Lunches Served with Coffee, Organic Waterfall Hot Tea & Iced Tea, Artisan Breads with Butter

Grilled Sirloin Steak	\$18.95
With Sage Portobello Sauce, Seasonal Vegetables & Oregon Bleu Cheese Mashers	
Salmon Filet	\$18.95
Sun-Dried Tomato Marinated Salmon with Green Olive Caper Relish Quinoa Pilaf & Seasonal Vegetables	
Sesame Beef	\$17.95
Marinated in Lemongrass & Ginger Served with Sticky Rice Seasonal Vegetables	
Romesco Chicken Breast	\$15.95
Crispy Prosciutto, Creamy Polenta & Roasted Vegetables	
Grilled Skirt Steak Guajillo	\$17.95
Ancho Guajillo Sauce, Pico de Gallo & Black Beans, Cilantro Rice Served with Warm Tortillas	
Parmesan Crusted Pork Tenderloin	\$15.95
Corn & Thyme Relish, Chive Mashed Potatoes & Seasonal Vegetables	
Cajun Dusted Chicken Breast	\$15.95
Andouille Red Beans, Dirty Rice & Seasonal Vegetables	
Sesame Chicken	\$15.95
Marinated in Lemongrass & Ginger, Sticky Rice & Seasonal Vegetables	

luncheon entrées salads

Served with Coffee, Decaf, Organic Waterfall Hot Tea & Iced Tea, Grand Central Artisan Breads with Butter & Choice of Dessert

Chicken Chop Chop Salad	\$16.95
Ancho & Beer Marinated Chicken Breast with Local Greens, Julienne Carrots, Zucchini, Red & Yellow Peppers, Tomatoes, Scallions & Cotija Topped with Pepitas, with Lime Cumin Vinaigrette	
Skirt Steak Salad	\$17.95
Skirt Steak on Crispy Baby Greens with Crisp Bacon, Red Onion, Cherry Tomatoes, Rogue Smokey Bleu & Scallions, Red Wine Thyme Vinaigrette	
Chicken Caesar Salad	\$16.95
Marinated Chicken Breast with Romaine, Croutons, Parmesan Reggiano & House Caesar Dressing	
Traditional Cobb Salad	\$16.95
Grilled Chicken Breast with Avocado, Rogue Bleu, Eggs, Scallions, Crumbled Bacon & Tomato, Over Crisp Local Greens, Choice of Dressing	
SCC Chef Salad	\$16.95
Julienne Strips of Turkey Breast & Ham with Provolone & Tillamook Cheddar on Local Greens, Eggs, Cucumber, Carrot, Red Pepper & Black Olives, Choice of Dressing	
Beef Chop Chop Salad	\$18.95
Ancho & Beer Marinated Beef with Local Greens, Julienne Carrots, Zucchini, Red & Yellow Peppers, Tomatoes, Scallions & Cotija, Topped with Pepitas, with Lime Cumin Vinaigrette	

served sandwiches

Includes Coffee, Decaf, Organic Waterfall Hot Tea & Iced Tea, Choice of Dessert

Roast Beef Beecher's White Cheddar, Dijon, Lettuce & Tomato on Sour Dough Bread with Pasta Salad & Fresh Fruit	\$15.95
French Ham & Brie Dijon & Butter on Baguette with Pasta Salad & Fresh Fruit	\$15.95
Smoked Turkey Smoked Turkey & Havarti on Ciabatta Roll, Fresh Fruit & Pasta Salad	\$14.95
Chicken Croissant Thinly Sliced Roasted Chicken, Thyme Aioli, Tillamook Pepperjack, Lettuce & Tomato on Croissant Roll with Fresh Fruit & Kettle Chips	\$14.95
Focaccia Wedge Thinly Sliced Breast of Turkey & Black Forest Ham with Provolone, Crisp Lettuce, Tomato & Sliced Red Onion with Fresh Fruit & Kettle Chips	\$14.95
Andouille Grinder Grilled Zenner's Andouille Sausage with Peppers & Onions, Smothered in Smoked Mozzarella on Hoagie with Cole Slaw & Kettle Chips	\$15.95
Grilled Portabella Fresh Mozzarella, Roasted Red Peppers & Local Greens on Ciabatta Bread with Pasta Salad & Sliced Fruit	\$14.95
Vegetarian Focaccia Wedge Seasonal Roasted Vegetables, Hummus & Pesto on Herb Focaccia Bread Fresh Fruit & Kettle Chips	\$14.95



• Food & beverage subject to 18% service charge

lunch buffets

Prices Based On Actual Attendance of (25) Or More Guests
Attendance Under (25) Add \$4.00 Per Person

SCC Lunch Buffet

\$23

Served with Coffee, Decaf, Organic Waterfall Herbal Tea & Iced Tea
Grand Central Artisan Breads with Butter

Fresh Seasonal Fruit Tray

Farfalle Pasta Salad with Lemon Vinaigrette

Romaine Greens with Garlicky Croutons, Rogue Blue
Roasted Hazelnuts & House Vinaigrette

Seasonal Vegetables

Chef's Choice Assorted Dessert Selection

Choose Two Entrées

Sautéed Chicken Medallions with Wild Mushroom Relish

Beef Burgundy Tenderloin Braised in Red Wine, Mushrooms, Garlic & Herbs

Chicken Cordon Bleu with Cream Sauce

Shrimp Scampi with Fettuccine

Pesto Chicken with Tomato Basil Relish

Moroccan Tangine with Olives, Garbanzo Beans, Eggplant & Preserved Lemon

Vegetarian Lasagna with Basil Marinara & Ricotta

Choose Two Sides

Cous Cous with Saffron & Currants

Herbed Rice Pilaf

Creamy Polenta

Buttermilk Red Bliss Mashers

Quinoa Pilaf

Sticky Rice

Baked Potato with Butter, Sour Cream & Chives

Herb Roasted Fingerlings

Deli Sandwich Buffet

\$21

Served with Coffee, Decaf, Organic Waterfall Herbal Teas & Iced Tea

Fresh Seasonal Fruit Display

Romaine Greens with Mushrooms, Cherry Tomatoes & Croutons Assorted Dressings

Pasta Salad with Lemon, Olive Oil, Fresh Herbs,
Mozzarella & Grilled Seasonal Vegetables

Assorted Kettle Chips

Deli Tray of Breast of Turkey, Lean Roast Beef, Cured Ham

Assorted Domestic & Import Cheese

Assorted Breads, Tomatos, Red Onion, Crisp Lettuce, Dill Pickles

Ground Stone & Dijon Mustard, Mayonnaise

Assorted Dessert Selections

buffet themes

Served with Coffee, Decaf, Organic Waterfall Hot Tea & Iced Tea Grand Central Artisan Breads with Butter, Chef's Choice Dessert Tray

Fiesta Buffet

\$21

Served with Coffee, Decaf, Tazo Herbal Tea & Iced Tea

Fresh Seasonal Sliced Fruit Tray

Southwest Caesar Salad with Roasted Corn & Cotija & Chipotle Caesar Dressing

Cilantro Rice & Black Beans

Tortilla Chips with Salsa

Choice of

Marinated Beef & Chicken with Sautéed Peppers & Onion, Sour Cream, Black Olives, Tomatoes, Cheddar & Monterey Jack, Flour Tortillas

OR Chicken Enchiladas with Tomatillo-Poblano Sauce

Italian Buffet

\$21

Served with Coffee, Decaf, Herbal Tea & Iced Tea

Antipasto Display

Seasonal Fruit Display

Hearts of Romaine, Garlicky Herb Croutons, Niçoise Olives, Shaved Parmesan, Truffle Caesar Dressing

Warm Herbed Garlic Bread with Butter

Entrées

Chicken Picatta

Pesto Capellini with Roasted Vegetables

Hawaiian Buffet

\$23

Served with Coffee, Decaf, Herbal Tea & Iced Tea

Tropical Fruit Display

Iceberg Salad with Sesame Dressing

Island Macaroni Salad

Coconut Sticky Rice

Buffet Entrées

Pulled Pork

Chicken Katsu

buffet themes continued

BBQ Buffet

\$22

Served with Coffee, Decaf, Organic Waterfall Hot Tea & Iced Tea
Chef's Choice Dessert Tray

Fresh Seasonal Fruit Skewers

Tossed Local Greens with Choice of Dressings

Potato Salad

House Made Baked Beans

Kettle Chips with Dip

Entrées Include

Smoked Beef Brisket with Grilled Hoagie Rolls

BBQ Chicken Breast

Soup & Salad Buffet

\$22

Served with Coffee, Decaf, Organic Waterfall Hot Tea & Iced Tea
Chef's Choice Dessert Tray

Fresh Seasonal Fruit Skewers

Fresh Vegetable Tray with Dipping Sauce

Assorted Grand Central Artisan Breads with Butter

Select Three Salads

Pasta Salad with Lemon, Olive Oil, Fresh Herbs
Mozzarella & Grilled Seasonal Vegetables

Fresh Local Greens with Tomatoes, Cucumbers & Carrots with Ranch Dressing

Crisp Romaine Lettuce with Parmesan Cheese & Herb Croutons
with House Caesar Dressing

Mixed Baby Greens with Honey Dijon Vinaigrette

Quinoa Salad

Shaved Kale & Frisse, Carrots, Manchego & Pistachios Dressed with Avocado Vinaigrette

Select Two Soups

Chicken & Rice with Vegetables

Clam Chowder

✓ Tomato Basil

Loaded Baked Potato

✓ Vegetable Soup

served dinner salads

Butter Lettuce & Frisse Salad

Rogue Bleu Cheese, Radicchio, Grape Tomatoes
Toasted Hazelnuts, Champagne Vinaigrette

Shaved Kale Salad

Kale, Chard, Frisse & Local Greens with Sherry Vinaigrette

Spinach Salad

Baby Spinach, Shaved Red Onion, Toasted Pine Nuts, Feta Cheese, Carignola Vinaigrette

Iceberg Chop Salad

Chopped Iceberg with Croutons, Scallions, Grape Tomatoes
House Made 1000 Island Dressing

SCC House Salad

Romaine & Local Baby Greens, Golden Tomatoes
Cucumbers, Carrots, Ranch Dressing

served dinner desserts

Lemon Cream Cake

GF Key Lime Silk

NW Seasonal Berry Crisp with Chantilly Cream

Toasted Coconut Cake

Sacher Torte with Raspberry Sauce

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse Cake with Raspberry Sauce

Chocolate Grand Marnier Pot De Creme with Chantilly Cream & Fresh Fruit

Lemon Raspberry Mousse Cake

Marionberry Cake

New York Cheesecake with Strawberry Sauce

Brulee Cheesecake with Berry Puree

Strawberry Vanilla Cheese Cake with Berry Puree

GF Vanilla Cream Brulee

VEGAN GF French Meringue with Lavender Honey

served dinners

All Dinners Served with Coffee, Organic Waterfall Herbal Teas & Iced Tea, Grand Central Artisan Breads with Butter & Choice of Salad & Dessert

<i>USDA Prime Rib</i>	\$32
Roasted Prime Rib with Thyme Au Jus & Horseradish Sauce, Seasonal Vegetables & Buttermilk Mashed Potatoes	
<i>Filet Mignon</i>	\$41
Pinot Noir Demi Glace, Rogue Bleu Mashers & Grilled Asparagus	
<i>Rib Eye Steak</i>	\$29
Smoked Rogue Bleu Butter, Charred Scallion Mashed Potatoes & Marsala Mushrooms	
<i>Roasted Pork Tenderloin</i>	\$28
Pepper Bacon Vinaigrette, Twice Baked Potato & Seasonal Vegetables	
<i>Prawns</i>	\$29
Jerk Prawns, Andouille Jambalaya & Mustard Greens	
<i>Grilled Wild Salmon</i>	\$30
Charred Scallion Butter, Quinoa Pilaf & Grilled Asparagus	
<i>Seared Halibut</i>	\$31
Saffron Cous Cous, Harissa Buerre Blanc & Seasonal Roasted Vegetables	
<i>Italian Stuffed Chicken</i>	\$28
Stuffed with Italian Sausage & Telligano, Creamy Polenta & Seasonal Vegetables	
<i>Herb Sherry Marinated Chicken Airliner</i>	\$29
Mushroom Risotto & Fresh Seasonal Vegetables	

duet dinner entrées

<i>Filet Mignon & Salmon</i>	\$46
Grilled Filet Mignon with Pinot Noir Demi Glace & Wild Salmon with Charred Scallion Butter, Herb Roasted Fingerlings & Seasonal Vegetables	
<i>Filet Mignon & Jumbo Prawn</i>	\$44
Grilled Filet Mignon with Red Wine Mushrooms, Harissa Marinated & Jumbo Prawns with Bacon Chive Mashed Yukon Potatoes & Seasonal Vegetable	
<i>Salmon & Chicken</i>	\$42
Grilled Wild King Salmon with Lemon Chive Butter & Chicken Breast Stuffed with Boursin & Pancetta, Quinoa Pilaf & Seasonal Vegetables	

vegetarian

Vegetarian Options Will Be Charged At The Same Price Of Main Entrée

Seasonal Ravioli

Saffron Cream, Oven Dried Tomatoes & Asparagus Served on a Bed of Kale, Garnished with Fried Shallots

Wild Mushroom Lasagna

Fresh Pasta Sheets, Ricotta, Fresh Mozzarella & Sage with a Rich Mushroom Sauce, Served with Braised Greens with White Wine & Garlic

Pesto Bucatini

Bucatini with Sun Dried Tomato Pesto, Oil Cured Olives, Roasted Artichokes, Seasonal Roasted Vegetables, Grated Parmesan & Pine Nuts, Served on a Bed of Grilled Radicchio

Portabella Marsala

Portabella Mushrooms, Marsala, Garlic & Herbs Served with Roasted Garlic Mashed Potatoes & Seasonal Vegetables

Moroccan Tangine

Moroccan Tangine with Olives, Garbanzo Beans, Preserved Lemon & Eggplant, Served over Saffron Basmati Rice

Eggplant Parmesan

Smoked Mozzarella, Basil Marinara, Creamy Polenta & Seasonal Vegetables

Potato Gnocchi

Garlic, Basil, Aged Balsamic Reduction, Grape Tomatoes & Pine Nuts on Shaved Local Greens



dinner buffets

Prices Based On Attendance of (25) Or More Guests
Attendance Under (25) Add \$4.00 Per Person

Dinner Buffet Options Served with Coffee, Decaf, Organic Waterfall Hot Teas & Iced Tea

Assorted Artisan Breads with Butter & Chef's Choice Dessert Selections

Northwest Dinner Buffet

\$41

Seasonal Display of Fruits & Berries

SCC Tossed Local Greens with Tomato, Cucumber & Carrots, Choice of Dressings

Chef's Choice Pasta Salad with Fresh Grilled Vegetables

Seasonal Vegetables & Wild Rice Pilaf

Choice Of

Roasted Garlic Mashed Potatoes Or Twice Baked Potatoes

Served With

Garlic Herb Marinated Chicken Breast with Tomato & Thyme Buerre Blanc

Salmon with Lemon Chive Buerre Blanc

● *Carved in Room:*

Prime Rib of Beef with Jus & Creamy Horseradish Sauce

Little Italy Buffet

\$38

Assorted Mushroom Platter

Charcuterie Display

Radicchio Salad with Reggiano & Creamy Lemon Vinaigrette & Garlic Croutons

Crisp Romaine with Parmesan, Kalamata Olives & Croutons with House Caesar Dressing

Includes

Wild Mushroom Risotto with Manchego

Roasted Chicken Stuffed with Basil, Lemon & Ricotta

Bucatini with Basil Marinara, House Made Meatballs & Parmesan

Herbed Creamy Polenta

Roasted Balsamic Vegetables

carving stations

All Carving Stations Include Warm Rolls & Appropriate Condiments
Per Person Prices Are Based on (1) Hour of Service

<i>Prime Rib of Beef</i>	\$7
Au Jus Served with Creamy Horseradish Sauce	
<i>Herb Roasted Tenderloin of Beef</i>	\$7.50
Bleu Cheese Butter	
<i>Roast Round of Beef</i>	\$6.50
Thyme Au Jus Served with Creamy Horseradish Sauce	
<i>Roast Turkey Breast</i>	\$5.50
Cranberry Orange Compote	
<i>Honey Dijon Glazed Ham</i>	\$6

buffet salads

\$50 per bowl - (1) Bowl Serves Approximately 45 Guests

House Salad

Fresh Romaine & Local Greens, Tomato, Cucumber & Carrot with Ranch Dressing

Caesar Salad

Crisp Romaine Lettuce, Parmesan, Nicois Olives & Croutons with House Caesar Dressing

Mixed Baby Greens

Honey Dijon Vinaigrette

Rotini Pasta Salad

Lemon, Olive Oil, Fresh Herbs, Mozzarella & Grilled Seasonal Vegetables

Orecchiette Salad

Roasted Sweet Peppers, Grilled Onions & Manchego with Sherry Vinaigrette

reception trays

60-75 Guests Per Reception Tray

Fresh Vegetable Tray Fresh Marinated & Pickled Vegetables Served with Ranch Dipping Sauce	\$275
Seasonal Fruit Tray Sliced Melons, Seasonal Berries, Pineapple & Grapes	\$300
Antipasto Display Marinated Olives, Artichokes, Prosciutto, Salami, Grilled Vegetables, Assorted Italian Cheese with Specialty Crackers	\$350
Balsamic Grilled Vegetables Sweet Red & Yellow Peppers, Eggplant, Artichoke Hearts, Zucchini, Mushrooms & Other Seasonal Offerings, Served with Roasted Garlic Aioli	\$275
Fresh Seasonal Fruit Tray Sliced Melons, Seasonal Berries, Pineapple & Grapes	\$300
Deli Meat Selection Smoked Turkey Breast, Black Forest Ham, Roasted Beef & Prosciutto, Imported Olives & Gherkins, Served with Artisan Breads & Assorted Spreads	\$300
Import & Domestic Cheese Arrangement Swiss, Provolone, Cheddar, Monterey Jack, Pepper Jack, Brie & Boursin, Garnished with Fresh Seasonal Fruit & Served with Specialty Crackers	\$300
Northwest Cheese Arrangement Rogue Smoked Bleu, Beechers White Cheddar, Humboldt Fog, Muenster & Tillamook Colby Jack, Garnished with Fresh Seasonal Fruit & Served with Specialty Crackers	\$325
European Cheese Arrangement Taleggio, Cave Aged Gruyere, Buffalo Mozzarella & Manchego, Salami & Mixed Olives with Beecher's Crackers	\$350
French Cheese Arrangement Boucheron, Camembert, Brie de Meaux, Port Salut, Saint-Andre, Served with Apples, Figs & Orange Marmalade	\$400
Smoked or Poached Salmon Display Red Onion, Hard Cooked Eggs, Capers & Herbed Cream Cheese with Specialty Crackers	\$395
Seafood Display ~ On Ice Glow Chilled Prawns, Bay Shrimp, Crab Claws & Other Treasures of the Sea with Cocktail Sauce & Lemon	\$425



hot appetizers

Minimum (5) Dozen Per Item -- Prices Per Dozen

<i>Grilled Sirloin Steak Bites with Onion & Tomato</i>	\$34
<i>Caribbean Coconut Shrimp with Chili Sauce</i>	\$36
<i>Chicken en Croute with Feta & Mushroom in Puff Pastry</i>	\$28
<i>Fried Pot Stickers with Ponzu Dipping Sauce</i>	\$30
<i>Cumin & Harissa Chicken Wings with Peppered Ranch Dipping Sauce</i>	\$33
<i>Asparagus Wrapped in Puff Pastry with Goat Cheese</i>	\$33
<i>Portobello Purses with Goat Cheese in Herbed Puff Pastry</i>	\$30
<i>Bacon & Chive Phyllo Tartlets</i>	\$32
<i>Assorted Petite Quiche</i>	\$30
<i>Chicken Satay with Peanut Sauce & Scallions</i>	\$30
<i>Vegetable Spring Rolls with Soy Mirin Sauce</i>	\$32
<i>Chipotle Marinated Prawn Skewers</i>	\$48
<i>Spanakopita with Cucumber Taziki</i>	\$28

cold appetizers

Minimum (3) Dozen Per Item -- Prices Per Dozen

<i>Dungeness Crab Cocktail with Avocado Relish</i>	\$38
<i>Sesame Seared Ahi on Crispy Won Ton with Arugula & Wasabi</i>	\$34
<i>Bay Shrimp with Avocado, Corn Relish & Cilantro Cream</i>	\$36
<i>NW Dungeness Mini Crab Cakes with Lemon Artichoke Aioli</i>	\$34
<i>Dungeness Crab Stuffed Mushrooms with Red Pepper Aioli</i>	\$38
<i>Jumbo Prawns with Cocktail Sauce & Lemon</i>	\$36
<i>Assorted Sushi with Wasabi & Soy Sauce</i>	\$34
<i>Oregon Bay Shrimp Cocktail in Butter Lettuce Cups</i>	\$34
<i>Beef Tenderloin on Crostini with Rogue Blue & Caramelized Shallot Confit</i>	\$34
<i>Stuffed Mushrooms with Boursin, Garnished with Bay Shrimp</i>	\$30
<i>Stuffed Pepperdew with Salami & Ricotta</i>	\$28
<i>Caprese Skewers with Grape Tomato, Mozzarella & Basil</i>	\$28
<i>Seasonal Fruit Skewers</i>	\$34
<i>Antipasto Skewers-Pesto Mozzarella, Pepperoni, Kalamata, Tomato & Basil</i>	\$34

beverage service

All alcoholic beverages must be served by OLCC licensed catering staff. No exceptions.

No alcoholic beverages will be allowed outside of the designated function room.

Guests purchasing alcoholic beverages must show valid photo ID.

bar service

Host/No Host Bar

Beverage Service with Portable Bar & Bartender
Includes Cocktails, Bottled Beers & Wine

Bourbon, Scotch, Vodka, Rum, Gin, Tequila & Whiskey

Deluxe Mixed Drinks \$6

Premium Mixed Drinks \$8

signature cocktails

Signature Cocktails \$10

Ask your catering representative about this option for customized drinks

beer & wine service

Local, Import & Domestic Bottled Beer Selections \$5

Local Wine By The Glass \$8

Assortment of Northwest Wines By The Bottle \$35-\$40

kegs

Includes Portable Keg Unit & Tap

Domestic Brands \$395

Coors & Coors Light

Budweiser & Budweiser Light

Local Micro Brew & Imports \$495

Modelo Negro or Modelo

Blue Moon

Sierra Nevada

Full Sail

Bridgeport IPA