

Wedding Menu



When planning your wedding reception or rehearsal dinner, every detail is important. From menu selection, place settings, room layout and overall décor, the Salem Convention Center will ensure your wedding day will be everything you envision! Formal or informal, small or large, full attention to detail by our experienced professional staff will enhance your wedding and create unforgettable memories. So leave the event planning worries to us and focus on celebrating your joyous event with your family and friends!



Our culinary team's inspiration is to support local growers and farmers by bringing the Northwest's freshest bounty to your event. This passionate approach is our hallmark in serving consistent and high quality cuisine, while supporting Oregon's sustainability. Whether it's a selection from our extensive menu, or a special menu tailored to your specific needs, the Salem Convention Center has arrived on Oregon's culinary map!



Banquet & Catering Policies

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance.

Entrée Selection

In the event your group requires a split menu, entrée selections are limited to a maximum of 2 selections plus a vegetarian option.

The higher priced entrée charge will apply to all selections.

If additional entrée selections are required over and above the guaranteed amount, the client will be responsible for the additional charges incurred.

Guarantees

A guaranteed attendance is required for all meal function 3 business days prior to the function (5 business days for split entrées).

Menu Pricing

Pricing is subject to change to meet increased food cost.
All menu items are subject to an 18% service charge.

Security

The Salem Conference Center does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event.
Additional security can be arranged with your catering representative.

Decorations

The Salem Conference Center does not permit affixing anything to the walls, floors or ceilings with nails or staples. Please advise your catering representative of any signage needing to be hung and we will assist you as needed.

Dinner Salads

Butter Lettuce & Frisse Salad

With Oregon Bleu Cheese, Radicchio, Grape Tomatoes
& Toasted Hazelnuts with Tomato Basil Vinaigrette

Caesar Salad

Hearts of Romaine, Garlicky Herb Croutons, Nicoise Olives & Shaved Pecorino,
Served With Truffle Caesar Dressing

Spinach Salad

Baby Spinach, Shaved Red Onion, Toasted Pine Nuts & Feta
Served With Cerignola Vinaigrette

Iceberg Wedge

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

Mixed Baby Head Lettuce with Lemon & Parmesan Cheese

Served with Goat Cheese Crostini

Served Dinners

All Dinner Entrée Served with Choice of (1) Salad, Assorted Artisan Breads with Butter
Coffee, Decaf, Hot Herbal Tea & Iced Tea

Smoked Pork Tenderloin

With Bacon Vinaigrette, Twice Baked Sweet Potato
Served with Seasonal Vegetable Medley
\$26.95 +/- per person

Filet Mignon

Pinot Noir Demi Glace, Rosemary Fingerlings & Crispy Brussel Sprouts
\$36.95 +/- per person

Flat Iron Steak

With Smoked Bleu Cheese Butter, Charred Scallion Mashed Potatoes
& Marsala Mushrooms
\$25.95 +/- per person

Grilled Wild Salmon Filet

With Chive Shrimp Butter, Quinoa Pilaf & Grilled Asparagus
\$28.95 +/- per person

Roasted Airliner Chicken

With Fine Herb Butter, Creamy Porcini Polenta & Charred Green Beans
\$27.95 +/- per person

Grilled Albacore Tuna

With Mixed Olives, Caper & Herb Relish, Harissa Stick Rice & Braised Greens
\$27.95 +/- per person

Dinner Duets

Filet Mignon & Salmon

Grilled Filet Mignon with Pinot Noir Demi Glace
Grilled Wild Salmon With Chive Shrimp Butter
Served with Roasted Herbed Fingerling Potatoes
& Vegetable Medley with Truffle Butter
\$44.95 +/per person

Filet Mignon & Jumbo Prawn

Grilled Filet Mignon with Bourbon Mushroom Demi Glace &
Harissa Marinated & Grilled Jumbo Prawn
Served with Bacon Chive Mashed Yukon Potatoes &
Seasonal Vegetable Medley
\$42.95 +/per person

Salmon & Chicken

Grilled Wild King Salmon with Mustard Tarragon Buerre Blanc &
Seared, Herb & Mushroom Stuffed Chicken Breast with Fine Herb Jus
Served with Wild Rice Almondine & Seasonal Vegetable Medley
\$41.95 +/per person

Vegetarian Options

Seasonal Ravioli

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

Spinach Lasagna

Fresh Spinach Pasta Sheets, Herbed Ricotta, Fresh Mozzarella
& Sun-Dried Tomato Marinara,
Garnished with Fried Basil & Regianno, Served on Braised Swiss Chard

Pesto Buccatini

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

Eggplant Parmesan

With Fresh & Smoked Mozzarella, Basil Marinara, Creamy Polenta
& Seasonal Vegetables

Dinner Buffets

Coffee, Decaf, Hot Herbal Tea & Iced Tea

Northwest Buffet

Grilled Vegetable Platter with Pesto Aioli

Hot Bacon & Mustard Baby Spinach Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, Kalamata Olives,
Croutons, Served with House Caesar Dressing

Carved In Room:

Prime Rib of Beef with Jus
With Creamy Horseradish Sauce

Roasted Salmon Filet with Mustard Dill Cream

Fine Herb Marinated Chicken Breast with Tomato & Thyme Buerre Blanc

Twice Baked Potatoes
Parmesan & Herb Rice Pilaf
Fresh Seasonal Vegetables

Warm Assorted Artisan Rolls with Butter

\$38.95 +/per person

Little Italy Buffet

Marsala Mushroom Platter

Cured Meat & Cheese Platter

Radicchio Salad with Regianno & Cream Lemon Vinaigrette
Served with Crispy Croutons

Crisp Romaine Lettuce with Grated Parmesan Cheese, Kalamata Olives,
Croutons, Served with House Caesar Dressing

Entrees:

Wild Mushroom Risotto with Percorino

Roasted Chicken Stuffed with Basil, Lemon & Ricotta

Bucatini with Basil Marinara, House Made Meatballs & Parmesan

Herbed Creamy Polenta, Cannellini Beans with Pork Belly
Roasted Balsamic Vegetables

Warm French Breads with Butter

\$34.95 +/per person

Carving Stations

All Carving Stations Include Warm Assorted Rolls & Appropriate Condiments

Prime Rib of Beef with Au Jus

Served with Creamy Horseradish Sauce

\$6.50 +/- per person

Herb Roasted Tenderloin of Beef

Served with Truffle Compound Butter

\$7.50 +/- per person

Roast Round of Beef with Thyme Au Jus

Served with Creamy Horseradish Sauce

\$6.00 +/- per person

Honey Dijon Glazed Ham

\$6.00 +/- per person

Buffet Salads

House Salad

with Fresh Romaine & Filed Greens Tomato, Cucumber & Carrot,

Served with Ranch Dressing

Caesar Salad

with Crisp Romaine Lettuce with Grated Parmesan Cheese,

Kalamata Olives, Croutons & House Caesar Dressing

Mixed Baby Greens

with Honey Dijon Vinaigrette

Farfalle Pasta Salad

with Lemon, Olive Oil, Fresh Herbs Mozzarella

& Grilled Seasonal Vegetables

Orzo Pasta Salad

with Roasted Sweet Peppers, Grilled Onions, Herbs,

Sherry Vinaigrette & Fresh Mozzarella

\$50.00 +/- per bowl

Reception Trays

Trays Feed Approximately (75) Guest

Fresh Seasonal Fruit Tray

Fresh Sliced Melons, Seasonal Berries, Pineapple & Grapes
\$250.00 +/- per tray

Fresh Vegetable Tray

Combination of Fresh, Marinated & Pickled Vegetables
Served with Ranch Dipping Sauce
\$225.00 +/- per tray

Deli Meat Selection

Smoked Turkey Breast, Black Forest Ham, Roast Beef & Prosciutto
Imported Olives, Gherkins with Artisan Breads & Assorted Spreads
\$275.00 +/- per tray

Balsamic Grilled Vegetables

Sweet Red & Yellow Peppers, Eggplant, Artichoke Hearts, Zucchini,
Mushrooms & Other Seasonal Offerings Served with Roasted Garlic Aioli
\$275.00 +/- per tray

Import & Domestic Cheese Arrangement

Swiss, Provolone, Cheddar, Monterey Jack, Pepper Jack, Brie & Boursin,
Garnished with Fresh Seasonal Fruit Served with Specialty Crackers
\$300.00 +/- per tray

Northwest

Rogue Smoked Bleu, Beechers White Cheddar, Humboldt Fog, Munster, Tillamook Colby Jack
\$325.00 +/- per tray

French

Boucheron, Camembert, Brie de Meaux, Port Salut, Saint—Andre
Served with Apples, Figs & Orange Marmalade
\$400.00 +/- per tray

European

Taleggio, Cave Aged Gruyere, Buffalo Mozzarella, Fontina, Gorgonzola
Served with Grand Prada Crackers, Fennel Salami & Mixed Olives
\$350.00 +/- per tray

Antipasto Display

Marinated Olives, Artichokes, Prosciutto, Salami, Grilled Vegetables
& Assorted Italian Cheeses Served with Specialty Crackers
\$350.00 +/- per tray

Smoked or Poached Salmon Display

Served with Red Onion, Hard Cooked Eggs
Capers & Herbed Cream Cheese, Served with Specialty Crackers
\$355.00 +/- per tray

Assorted Seafood Arrangement

Chilled Prawns, Bay Shrimp, Mussels & Other Treasures of the Sea
Crab Claws Garnish, Served with Cocktail Sauce & Lemon
\$425.00 +/- per display

Hot Hors d'oeuvres

Prices Are Based Per Dozen ~ Minimum of 5 Dozen Per Item

Chickpea Fritters with Lemon Artichoke Aioli	\$30.00 +/- per dozen
Cumin & Harissa Chicken Wings with Peppered Ranch	\$30.00 +/- per dozen
Pan Fried Pork Pot Stickers with Ponzu Dipping Sauce	\$30.00 +/- per dozen
Spanakopita with Cucumber Taziki	\$28.00 +/- per dozen
Dungeness Crab Stuffed Mushrooms with Red Pepper Aioli	\$38.00 +/- per dozen
Chipotle Marinated Prawn Skewers	\$48.00 +/- per dozen
Bacon Wrapped Harissa Shrimp	\$32.00 +/- per dozen
Asparagus Wrapped in Goat Cheese with Puff Pastry	\$33.00 +/- per dozen
Herb Roasted Beef Tenderloin in Toasted Baguette Round with Oregon Bleu Cheese & Caramelized Shallot Confit	\$34.00 +/- per dozen
Chicken en croute—Chicken, Feta & Mushroom in Puff Pastry	\$28.00 +/- per dozen
Assorted Petite Quiche	\$30.00 +/- per dozen
Bacon & Chive Phyllo Tartlet	\$32.00 +/- per dozen
Caribbean Coconut Shrimp with Sweet & Sour Lime Marmalade	\$35.00 +/- per dozen
Vegetable Spring Rolls with Soy Mirin Dipping Sauce	\$32.00 +/- per dozen
Mini Crab Cakes Served with Chive Aioli	\$35.00 +/- per dozen

Cold Hors d'oeuvres

Prices Are Based Per Dozen ~ Minimum of 5 Dozen Per Item

Oysters On The Half Shell with Konbucha Mignonette	\$34.00 +/- per dozen
Oregon Bay Shrimp Cocktail In Individual Endive Cup	\$32.00 +/- per dozen
Assorted Canapés	\$28.00 +/- per dozen
Stuffed Mushrooms with Herb Cream Cheese & Shrimp	\$28.00 +/- per dozen
Jumbo Prawns with Cocktail Sauce & Lemon	\$36.00 +/- per dozen
Antipasto Skewers	\$32.00 +/- per dozen
Fresh Seasonal Fruit Skewers	\$32.00 +/- per dozen
Spinach Artichoke Dip with Crostini	\$60.00 +/- each
Alder Smoked Salmon Chive Spread with Crostini	\$60.00 +/- each
Kettle Chips with French Onion Dip	\$50.00 +/- each
Assorted Mixed Nuts	\$35.00 +/- per bowl

Beverage Service

Host/No Host Bar

Beverage Service With Portable Bar & Bartender

\$90.00 Per Hour Average Minimum Purchase Necessary To Waive Bar Fee

Bourbon, Scotch, Vodka, Rum, Gin, Tequila, Whiskey, Coffee Liqueur

Mixed Drinks

Deluxe Beverages	\$5.00
Premium Beverages	\$7.00
Import & Domestic Bottled Beer	\$4.00
Wine By The Glass	\$7.00 - \$8.00

Hosted Attended Beer & Wine Stations

Beverage Service With Attendant \$100.00 per station

Kegs

Includes Portable Keg Unit & Tap

Domestic Brands

\$375.00

Coors Light

Coors

Budweiser Light

Budweiser

Import & Micro Brew

\$450.00

Modelo—Negro or Regular

Blue Moon

Sierra Nevada

Full Sail

Bridgeport IPA

ala carte

Coffee Bar Condiments: Shaved Chocolate, Whipped Cream & Biscotti \$50.00 +/- package

Iced Tea, Lemonade, Strawberry Lemonade \$32.00 +/- per gallon

Sherbet Punch or Fruit Punch \$35.00 +/- per gallon

Assorted Soft Drinks \$2.50 +/- each

Assorted Organic Juices, Talking Rain, Stewarts, Reeds & San Pellegrino \$4.25 +/- each

Wine List

Pinot Noir

Underwood Cellars	\$35.00 +/-per bottle
Eola Hills	\$35.00 +/-per bottle
Willamette Valley Vineyard	\$46.00 +/-per bottle

Merlot

14 Hands	\$35.00 +/-per bottle
Eola Hills	\$40.00 +/-per bottle

Cabernet

14 Hands	\$35.00 +/-per bottle
Eola Hills	\$40.00 +/-per bottle

Pinot Gris

Firesteed	\$35.00 +/-per bottle
Eola Hills	\$35.00 +/-per bottle
Willamette Valley Vineyard	\$45.00 +/-per bottle

Chardonnay

Duck Pond	\$35.00 +/-per bottle
Oak Knoll	\$35.00 +/-per bottle
Willamette Valley Vineyard	\$45.00 +/-per bottle

Riesling

Chateau St. Michelle	\$35.00 +/-per bottle
Willamette Valley Vineyard	\$35.00 +/-per bottle