



Salem Convention Center

Catering & Events Menu

200 Commercial Street SE - Salem, OR 97301
salemconventioncenter.org



enhancements

beverages

Cucumber, Mint or Lemon Lime Infused Water Towers	\$40 each
Coffee, Decaf, Hot Herbal Teas, Hot Chocolate & Spiced Cider	\$45 gallon
Lemonade, Iced Tea or Marionberry Lemonade	\$45 gallon
Assorted Chilled Juices & Milk	\$35 pitcher
Sherbet Punch or Fruit Punch	\$50 gallon
Assorted Soft Drinks & Bottled Juices	\$3 each
Assorted San Pellegrino Sparkling Water	\$5 each

sweet & savory

Pastries, Scones & Croissants with Butter & Honey	\$35 dozen
Bagels & Cream Cheese Toasting Station	\$38 dozen
Assorted Whole Grain Muffins	\$38 dozen
Seasonal Fruit Skewers	\$40 dozen
Individual Yogurts with Hazelnuts, Granola & Golden Raisins	\$4.50 pp
Whole Seasonal Fruit	\$3 each
Popcorn or Pretzels	\$40 bowl
Granola, Fruit & Candy Bars	\$3 each
Assorted Petite Dessert Selection	\$48 dozen
Assorted Gourmet Cookies & Brownies	\$40 dozen
Marionberry, Lemon or Strawberry Lemon Bars	\$45 dozen
Assorted Mixed Nuts	\$45 bowl

dips - serves up to 40 guests

Tri-Colored Tortilla Chips with Guacamole & Salsa	\$100 each
Hummus with Pita Bread	\$125 each
Spinach Artichoke Dip with Herb Crostini	\$100 each
Alder Smoked Salmon Chive Dip with Herbed Crostini	\$140 each
Kettle Chips with French Onion Dip	\$100 each

rejuvenate your guests

Prices based on per person attendance

Hit The Trail	\$12
Create Your Own Trail Mix with Cashews, Almonds, Walnuts & Hazelnuts, Dried Banana Chips, Sunflower Seeds, Golden Raisins, House Made Granola & Chocolate Chips, Iced Tea	
Sweet Incentive	\$13
Fresh Seasonal Fruit Platter, Chocolate Dipped Strawberries Assorted Petite Dessert Selection House Made Lemonade	
Hummus & Vegetable Mezze	\$12
Hummus Dip with Pita Fresh Vegetable Tray with Ranch Dipping Sauce Iced Tea & House Made Lemonade	
Filling The Bill	\$13
Alder Smoked Salmon Dip with Herb Crostini, Spinach Artichoke Dip with Pita Chips House Made Lemonade & Iced Tea	
A Walk In The Park	\$12
Fresh Seasonal Fruit Display NW Cheese Tray with Assorted Crackers Iced Tea	
GF Afternoon Fiesta	\$12
Tri-Colored Tortilla Chips with House Made Salsa & Guacamole House Made Lime Fresca	
Yogurtini Bar	\$10
Assorted Greek Yogurts with Seasonal Berries, Assorted Dried Fruits & House Made Granola	
GF Ice Cream Sundae Bar	\$12
Chocolate & Vanilla Ice Cream, Chocolate & Caramel Sauce, Whipped Cream, Cherries, Peanuts & M&M's	
Ice Cream Sandwich Bar	\$5
Assorted Brands Ice Cream Sandwich Bars & Gluten Free/Dairy Free Fruit Bars	

All Food & Beverage Subject To 18% Service Charge
Please Refer To Catering Guidelines At The End Of The Menu

breakfast buffets

Breakfast Buffet Served Includes Coffee, Decaf & Hot Herbal Teas

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

Attendance Under (20) Add \$3.00 Per Person

Willamette River Buffet	\$20
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	
Breakfast Burrito Buffet	\$20
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	
Northwest Continental	\$18
Fresh Seasonal Fruit Tray, Whole Grain Muffins, Bob's Oatmeal with Nuts, Golden Raisins & Brown Sugar, Assorted Chilled Juices	
Santiam River Continental	\$19
Fresh Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves Assorted Flavored Yogurts with Bob's Granola, Hazelnuts & Golden Raisins, Assorted Chilled Juices	
Croisan Creek Continental	\$16
Fresh Seasonal Fruit Tray, Chef's Pastry Selections with Butter & Preserves, Assorted Chilled Juices	

in addition

Sausage or Bacon	\$5 pp
French Toast with Maple Syrup	\$5 pp

breakfast served

Served breakfast includes Coffee, Decaf, Hot Herbal Teas, Chilled Juice

Creatively Quiche	\$18
Bacon & Spinach Quiche served w/Vanilla Granola Yogurt Parfait w/Fresh Berries	
Northwest Frittata	\$18
Asparagus, Kale & Parmesan, Roasted Fingerling Potatoes, Fresh Fruit	
Willamette Valley Vegetarian	\$16
Pesto Scrambled Eggs with Sun Dried Tomatoes & Artichoke Hearts with Smoked Mozzarella, Herbed Breakfast Potatoes, Seasonal Fruit	
SCC Scramble	\$18
Scrambled Eggs with Diced Ham & Red Peppers Topped with Cheddar Herbed Breakfast Potatoes, Crisp Premium Bacon or Zenner's Sausage Links	
Salem Sunrise	\$16
Scrambled Eggs with Cheddar & Scallions, Herbed Breakfast Potatoes, Crisp Premium Bacon or Zenner's Sausage Links	
Brioche Cinnamon French Toast	\$18
Served with Honey Butter, Blueberry Compote & Real Maple Syrup, Crisp Premium Bacon	

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lunch entrée side salads

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Mixed Greens & Romaine with Basil Leaves & Croutons, Topped with Sherry Balsamic Reduction & Served with Lemon Vinaigrette

Romaine & Bibb Lettuce

With Wheat Berries, Charred Asparagus, Grilled Red Onions, Sun-Dried Tomatoes & Feta Cheese, Served with Creamy Tahini Vinaigrette

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

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

Chocolate Pot du Creme

served lunch entrée

Lunches Served with Choice of (1) Starter Salad, (1) Dessert Option, Coffee, Hot Herbal Tea & Iced Tea, Artisan Breads with Butter

Grilled Sirloin Steak	\$24
Sage Portobello Sauce, Seasonal Vegetables & Oregon Bleu Cheese Mashers	
Salmon Filet	\$26
Sun-Dried Tomato Marinated Salmon with Green Olive Caper Relish Quinoa Pilaf & Seasonal Vegetables	
Crispy Chicken	\$20
Lightly Breaded & Fried with Chilies, Scallions, Sautéed Snap Peas, Cashews & Red Bell Peppers, Served with Sticky Rice	
Sesame Beef	\$22
Marinated in Lemongrass & Ginger Served with Sticky Rice Seasonal Vegetables	
Romesco Chicken Breast	\$22
Crispy Prosciutto, Creamy Polenta & Roasted Vegetables	
Parmesan Crusted Pork Tenderloin	\$20
Corn & Thyme Relish, Chive Mashed Potatoes & Seasonal Vegetables	
Cajun Dusted Chicken Breast	\$22
Andouille Red Beans, Dirty Rice & Seasonal Vegetables	
Sesame Chicken	\$21
Marinated in Lemongrass & Ginger, Sticky Rice & Seasonal Vegetables	

luncheon entrées salads

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

Salmon Nicoise	\$20
Grilled Salmon on Mixed Greens & Frisse with Nicoise Olives, Cucumber, Hard Boiled Egg, Grape Tomatoes, Haricot Vert & Shaved Radish, Served with Thyme Dijon Vinaigrette	
Chicken Chop Chop Salad	\$21
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	\$22
Skirt Steak on Crispy Baby Greens with Crisp Bacon, Red Onion, Cherry Tomatoes, Rogue Smokey Bleu & Scallions, Red Wine Thyme Vinaigrette	
Asian Chicken Salad	\$19
Mixed Greens, Shredded Carrots, Shaved Scallions, Bean Sprouts, Orange Supremes & Roasted Peanuts, Served with Sesame Orange Dressing & Wonton Crisps	
Chicken Caesar Salad	\$20
Marinated Chicken Breast with Romaine, Croutons, Parmesan Reggiano & House Caesar Dressing	
Traditional Cobb Salad	\$20
Grilled Chicken Breast with Avocado, Rogue Bleu, Eggs, Scallions, Crumbled Bacon & Tomato, Over Crisp Local Greens, Choice of Dressing	

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luncheon entrées salads continued

Chef Salad	\$21
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	\$22
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

Maximum (2) Choices Plus Vegetarian

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

Roast Beef	\$20
Beecher's White Cheddar, Dijon, Lettuce & Tomato on Sourdough Bread with Pasta Salad & Fresh Fruit	
French Ham & Brie	\$20
Dijon & Butter on Baguette with Pasta Salad & Fresh Fruit	
Smoked Turkey	\$18
Smoked Turkey & Havarti on Ciabatta Roll, Fresh Fruit & Pasta Salad	
Chicken Croissant	\$18
Thinly Sliced Roasted Chicken, Thyme Aioli, Tillamook Pepperjack, Lettuce & Tomato on Croissant Roll with Fresh Fruit & Kettle Chips	
Focaccia Wedge	\$20
Thinly Sliced Breast of Turkey & Black Forest Ham with Provolone, Crisp Lettuce, Tomato & Sliced Red Onion with Fresh Fruit & Kettle Chips	
Grilled Portabella	\$18
Fresh Mozzarella, Roasted Red Peppers & Local Greens on Ciabatta Bread with Pasta Salad & Sliced Fruit	
Vegetarian Focaccia Wedge	\$18
Seasonal Roasted Vegetables, Hummus & Pesto on Herb Focaccia Bread Fresh Fruit & Kettle Chips	
Box it up	\$24
above choices neatly packed in recyclable to go containers	
+ LEED-Certified Building	
- Provides for healthier and safer environments for guests	
- Reduce waste sent to landfills	
- Demonstrate commitment to environmental stewardship and social responsibility	

lunch buffets

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

Lunch Buffet \$28

Served with Coffee, Decaf, Hot 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

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buffet themes

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

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

Deli Sandwich Buffet \$22

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, Tomatoes, Red Onion, Crisp Lettuce, Dill Pickles

Ground Stone & Dijon Mustard, Mayonnaise

Fiesta Buffet \$25

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 \$24

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

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buffet themes continued

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

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

Hawaiian Buffet \$25

Tropical Fruit Display

Iceberg Salad with Sesame Dressing

Island Macaroni Salad

Coconut Sticky Rice

Buffet Entrées

Pulled Pork

Chicken Katsu

Asian Buffet \$24

Thai Salad with Roasted Peanuts, Snap Peas, Peppers, Fried Wontons & Thai Lime Vinaigrette

Spicy Orange Chicken with Napa Cabbage, Peppers & Orange Sauce

Bamboo Beef with Soy Chili Marinade

Coconut Jasmine Rice & Fresh Seasonal Vegetables

Hawaiian Sweet Rolls with Sweet Cream Butter

BBQ Buffet \$25

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

Add A Soup \$5 pp

Chicken & Rice with Vegetables

Clam Chowder

✓ Tomato Basil

Loaded Baked Potato

✓ Vegetable Soup

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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, Lardons, Grape Tomatoes
House Made 1000 Island Dressing

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

GF French Meringue with Lavender Honey

served dinners

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

USDA Prime Rib \$35

Roasted Prime Rib with Thyme Au Jus & Horseradish Sauce,
Seasonal Vegetables & Buttermilk Mashed Potatoes

Filet Mignon \$43

Pinot Noir Demi Glace, Rogue Bleu Mashers & Grilled Asparagus

Rib Eye Steak \$36

Smoked Rogue Bleu Butter, Charred Scallion Mashed Potatoes
& Marsala Mushrooms

Red Curry Chicken \$30

With Coconut Sticky Rice, Stir Fried Vegetables Scallions, Toasted Sesame
Seeds

Roasted Pork Tenderloin \$30

Pepper Bacon Vinaigrette, Twice Baked Potato & Seasonal Vegetables

Prawns \$32

Jerk Prawns, Andouille Jambalaya & Mustard Greens

Grilled Wild Salmon \$34

Charred Scallion Butter, Quinoa Pilaf & Grilled Asparagus

Seared Halibut \$38

Saffron Cous Cous, Harissa Buerre Blanc & Seasonal Roasted Vegetables

Italian Stuffed Chicken \$32

Stuffed with Italian Sausage & Telligano, Creamy Polenta & Seasonal
Vegetables

Herb Sherry Marinated Chicken Airliner \$32

Mushroom Risotto & Fresh Seasonal Vegetables

duet dinner entrées

Filet Mignon & Salmon \$50

Grilled Filet Mignon with Pinot Noir Demi Glace & Wild Salmon with Charred
Scallion Butter, Herb Roasted Fingerlings & Seasonal Vegetables

Salmon & Chicken \$46

Grilled Wild King Salmon with Lemon Chive Butter & Chicken Breast Stuffed
with Boursin & Pancetta, Quinoa Pilaf & Seasonal Vegetables

Filet Mignon & Jumbo Prawn \$48

Grilled Filet Mignon with Red Wine Mushrooms, Harissa Marinated & Jumbo
Prawns with Bacon Chive Mashed Yukon Potatoes & Seasonal Vegetable

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vegetarian

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

Mezza

Saffron Basmati, Taboulli & Grilled Vegetable & Tofu Skewers
Served with Baba Ganoush & Hummus

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, Hot Teas & Iced Tea

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

Northwest Dinner Buffet \$45

Seasonal Display of Fruits & Berries

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 \$40

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

Prime Rib of Beef	\$8
Au Jus Served with Creamy Horseradish Sauce	
Herb Roasted Tenderloin of Beef	\$10
Bleu Cheese Butter	
Roast Round of Beef	\$8
Thyme Au Jus Served with Creamy Horseradish Sauce	
Roast Turkey Breast	\$7
Cranberry Orange Compote	
Honey Dijon Glazed Ham	\$7

buffet salads

\$125 per bowl - (1) Bowl Serves Approximately 50 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	\$300
Fresh Marinated & Pickled Vegetables Served with Ranch Dipping Sauce	
Seasonal Fruit Tray	\$325
Sliced Melons, Seasonal Berries, Pineapple & Grapes	
Antipasto Display	\$350
Marinated Olives, Artichokes, Prosciutto, Salami, Grilled Vegetables, Assorted Italian Cheese with Specialty Crackers	
Balsamic Grilled Vegetables	\$300
Sweet Red & Yellow Peppers, Eggplant, Artichoke Hearts, Zucchini, Mushrooms & Other Seasonal Offerings, Served with Roasted Garlic Aioli	
Deli Meat Selection	\$300
Smoked Turkey Breast, Black Forest Ham, Roasted Beef & Prosciutto, Imported Olives & Gherkins, Served with Artisan Breads & Assorted Spreads	
Import & Domestic Cheese Arrangement	\$325
Swiss, Provolone, Cheddar, Monterey Jack, Pepper Jack, Brie & Boursin, Garnished with Fresh Seasonal Fruit & Served with Specialty Crackers	
Northwest Cheese Arrangement	\$350
Rogue Smoked Bleu, Beechers White Cheddar, Humboldt Fog, Muenster & Tillamook Colby Jack, Garnished with Fresh Seasonal Fruit & Served with Specialty Crackers	
European Cheese Arrangement	\$375
Taleggio, Cave Aged Gruyere, Buffalo Mozzarella & Manchego, Salami & Mixed Olives with Beecher's Crackers	
French Cheese Arrangement	\$400
Boucheron, Camembert, Brie de Meaux, Port Salut, Saint-Andre, Served with Apples, Figs & Orange Marmalade	
Smoked or Poached Salmon Display	\$425
Red Onion, Hard Cooked Eggs, Capers & Herbed Cream Cheese with Specialty Crackers	
Seafood Display ~ On Ice Glow	\$450
Chilled Prawns, Bay Shrimp, Crab Claws & Other Treasures of the Sea with Cocktail Sauce & Lemon	

hot appetizers

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

Grilled Sirloin Steak Bites with Onion & Tomato	\$34
Caribbean Coconut Shrimp with Chili Sauce	\$36
Chicken en Croute with Feta & Mushroom in Puff Pastry	\$28
Fried Pot Stickers with Ponzu Dipping Sauce	\$30
Sesame Crusted Orange Chicken Skewers with Black & White Sesame Seeds, Seared & Garnished with Scallions	\$32
Cumin & Harissa Chicken Wings with Peppered Ranch Dipping Sauce	\$33
Meatballs with Harissa BBQ Sauce	\$34
Asparagus Wrapped in Puff Pastry with Goat Cheese	\$33
Prosciutto Wrapped Scallops on Skewer with Scallion Cream	\$38
Portobello Purses with Goat Cheese in Herbed Puff Pastry	\$30
Bacon & Chive Phyllo Tartlets	\$32
Assorted Petite Quiche	\$30
Chicken Satay with Peanut Sauce & Scallions	\$30
Grilled Vegetable Skewers with Sherry Balsamic Reduction	\$32
Vegetable Spring Rolls with Soy Mirin Sauce	\$32
Chipotle Marinated Prawn Skewers	\$48
Spanakopita with Cucumber Taziki	\$28

cold appetizers

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

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

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beverage service

Alcoholic beverages must be served by OLCC licensed 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

Bar Set Up Fee: \$100

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 you catering representative about this option for customized drinks

beer & wine service

Domestic Bottled Beer Selections \$5

Import & Micro Brew Bottled Beer \$6

Local Wine By The Glass \$8

Assortment of Northwest Wines By The Bottle \$35-\$45

kegs

Includes Portable Keg Unit & Tap

Domestic Brands \$525

Coors & Coors Light

Budweiser & Budweiser Light

Local Micro Brew & Imports \$695

Modelo Negro or Modelo

Blue Moon

Sierra Nevada

Full Sail

Bridgeport IPA

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Salem Convention Center Catering Guidelines

Food & Beverage Service

The Salem Convention Center is the exclusive food and beverage provider. Outside food and beverage is prohibited without prior approval from Director of Catering or Catering Sales Manager.

Guarantees

A final guaranteed number of attendees is required (3) three business days prior to the event. A business day is defined as Monday-Friday & does not include holidays. If the final guarantee is not received within three business days prior to the day of the scheduled event, the estimated attendance number specified on the contract will be designated as the final guarantee.

Entrée Selection

In the event that your group required a split menu, entrée selections are limited to a maximum of (3) three selection and the highest price entrée selection will be charged for all meals. If a fourth entrée option is requested, an additional \$3.00 per person will be added to the menu price.

Excess Food

All food and beverage prepared and provided by The Salem Convention Center must be consumed during the specific event and may not be taken off property. To minimize potential waste, excess prepared food is composted or donated to agencies feeding the underprivileged.

Alcohol Safety

The Salem Convention Center sets alcohol service policies to abide within OLCC regulations and to ensure the safety of all guests.

These policies include:

Bar services are not to exceed six (6) hours for any one event

All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 11:00pm

Alcohol will not be served to underage or visibly intoxicated guests

Alcoholic beverages may not be removed from the premises

No outside alcohol is permitted inside the building without prior written consent of the Salem Convention. The Salem Convention Center reserves the right to cease alcohol service at any time during the event for violation of these policies or any other OLCC policies