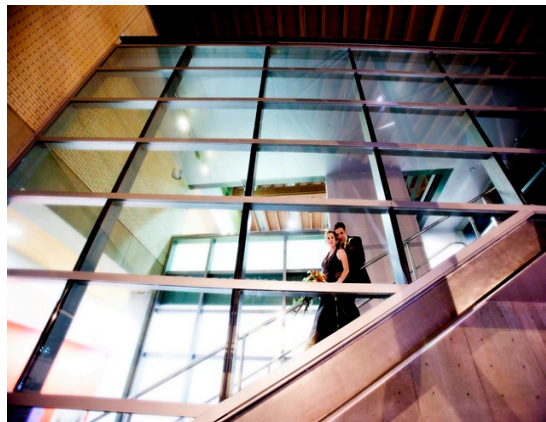


Wedding Menu



When planning your wedding reception or rehearsal dinner, every detail is important. From menu selection, place settings, room layout and overall decor, the Salem Convention Center will ensure our 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!

Dinner Salads

Butter & Frisse Salad

- Oregon Bleu Cheese, Radicchio, Grape Tomatoes & Toasted Walnuts
Served with Tomato Basil Vinaigrette •

Caesar Salad

- Hearts of Romaine, Nicoise Olives & Shaved Parmesan
Garlic Herb Croutons & Wild Truffle Caesar Dressing •

Spinach Salad

- Baby Spinach with Shaved Red Onion, Toasted Pine Nuts & Feta
Cerignola Vinaigrette •

Served Dinner Entrées

*Dinner Entrées Served with Choice of Salad, Artisan Breads with Butter, Coffee, Decaf, Hot Tea & Iced Tea
Split Entrée Selections Are Limited To (3) Selections & The Highest Priced Entrée Will Be Charged For All Meals*

Filet Mignon

- Pinot Noir Demi Glace, Rosemary Fingerlings & Crispy Brussel Sprouts •
\$42

Grilled Wild Salmon

- Chive Butter, Quinoa Pilaf & Grilled Asparagus •
\$35

Roasted Airliner Chicken

- Fine Herb Butter, Creamy Porcini Polenta & Charred Green Beans •
\$31

Bavet Steak

- Smoked Blue Cheese Butter, Charred Scallions Mashed Potatoes & Marsala Mushrooms •
\$32

Smoked Pork Tenderloin

- Bacon Vinaigrette, Twice Baked Potato & Seasonal Vegetable Medley •
\$30

*All Food & Beverage Subject To 18% Service Charge
Please Refer To Catering Guidelines Attached*

Dinner Duet Options

Filet Mignon & Salmon

- Grilled Filet Mignon with Pinot Noir Demi Glace & Wild Salmon with Chive Butter

Served with Roasted Herbed Fingerling Potatoes & Vegetable Medley with Truffle Butter •

\$45

Filet Mignon & Jumbo Prawn

- Grilled Filet Mignon with Bourbon Mushroom Demi Glace & Harissa Grilled Jumbo Prawn

Bacon Chive Mashed Yukon Potatoes & Seasonal Vegetable Medley •

\$43

Salmon & Chicken

- Grilled Wild King Salmon with Mustard Tarragon Buerre Blanc & Seared, Herb & Mushroom Stuffed Chicken Breast with Fine Herb Jus Wild Rice Almondine & Seasonal Vegetable Medley •

\$42

Vegetarian Options

Seasonal Ravioli

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

Pesto Bucatini

- Sun-Dried Tomato Pesto, Oil Cured Olives, Roasted Artichokes, Seasonal Roasted Vegetables, Grated Parmesan & Pine Nuts On a Bed of Grilled Radicchio •

Eggplant Parmesan

- Fresh & Smoked Mozzarella, Basil Marinara Served with Creamy Polenta & Seasonal Vegetables •

Northwest Buffet

Grilled Vegetable Platter with Pesto Aioli

Bacon & Mustard Baby Spinach Salad

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

Carved In Room

Prime Rib of Beef with Jus with Creamy Horseradish Sauce

On Buffet Station

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

Assorted Grand Central Breads with Butter

\$42

Little Italy Buffet

Marsala Mushroom Platter

Cured Meat & Cheese Platter

Radicchio Salad with Regianno & Creamy Lemon Vinaigrette, Topped with Crispy Croutons

Romaine with Parmesan, Kalamata Olives & Croutons, Served with Caesar Dressing

Entrées

Wild Mushroom Risotto with Percorino

Roasted Chicken Stuffed with Basil, Lemon & Ricotta

Herbed Creamy Polenta

Cannellini Beans with Pork Belly

Roasted Balsamic Vegetables

Warm French Bread with Butter

\$38

All Food & Beverage Subject To 18% Service Charge

Please Refer To Catering Guidelines Attached