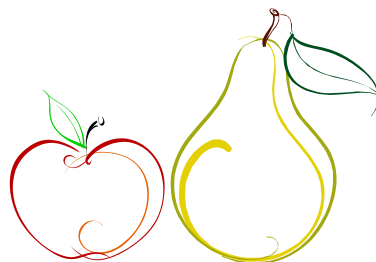




# BANQUET & CATERING MENUS



January 1st, 2017

## PLATED BREAKFAST ENTRÉES

### FRENCH TOAST

*Thick Cut Country White French Toast with Maple Syrup  
Hill Farms Broiled Ham Slices, Wilcox Farms Scrambled Eggs  
Chilled Columbia Gorge Organic Orange Juice, Coffee or Tea  
\$14 per person*

### VEGETABLE SCRAMBLE

*Wilcox Farms Scrambled Eggs with Fresh Vegetables & Cream Cheese  
Yukon Gold Potatoes  
Buttermilk Biscuits with Butter & Preserves  
Chilled Columbia Gorge Organic Orange Juice, Coffee or Tea  
\$16 per person*

### WILCOX FARMS SCRAMBLED EGGS

*Wilcox Farms Scrambled Eggs  
Pepper Bacon, Yukon Gold Breakfast Potatoes,  
Buttermilk Biscuit with Butter & Preserves  
Chilled Columbia Gorge Organic Orange Juice, Coffee or Tea  
\$17 per person*

### INDIVIDUAL FRITATTA

*Wilcox Farms Eggs Baked with Assorted Fillings & Vegetarian Option  
Served with Yukon Gold Potatoes  
Buttermilk Biscuit with Butter & Preserves  
Chilled Columbia Gorge Organic Orange Juice, Coffee or Tea  
\$18 per person*

### HOUSEMADE QUICHE

*Savory Butter Pastry filled with Seasonal Vegetables, Eggs & Cheeses  
Fresh Fruit Salad  
Chilled Columbia Gorge Organic Orange Juice, Coffee or Tea  
\$19 per person*

*Add Pepper Bacon, Broiled Ham, Apple Sausage or  
Veggie Sausage to any breakfast \$5 per person.*

**Please choose no more than two options for the entire group.**

❖ Please add an additional 20% service charge.

## **BUFFET BREAKFAST ENTRÉES**

### **CLASSIC CONTINENTAL**

*Fresh Baked Pastries, Muffins, Mini Cinnamon Rolls & Scones  
Seasonal Fresh Fruits, Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$13 per person*

### **NORTHWEST CONTINENTAL**

*Housemade Almond Granola & Greek Yogurt  
Bagels & Croissants with Butter & Hood River Preserves  
Seasonal Fresh Fruits, Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$14 per person*

### **DELUXE GORGE CONTINENTAL**

*(Min. of 25 people)  
Bob's Red Mill Oatmeal with Raisins & Brown Sugar  
Poached Hood River Pears with Toasted Hazelnuts  
Freshly Baked Muffins, Pastries, & Scones, Seasonal Fresh Fruits  
Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$15 per person*

### **THE BREAKFAST BUFFET**

*(Min. of 25 people)  
Scrambled Eggs, Pepper Bacon **-OR-** Apple Sausage  
Yukon Gold Breakfast Potatoes, Seasonal Fresh Fruits  
Freshly Baked Breakfast Pastries, Scones & Muffins  
Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$18 per person*

### **BREAKFAST TOSTADA BUFFET**

*(Min. of 25 people)  
Wilcox Farms Scrambled Eggs with Chorizo **-OR-** Veggie Sausage  
Shredded White Cheddar Cheese  
Crispy Tostadas, Sautéed Peppers, Pinto Beans  
Seasonal Fresh Fruits, Fresh Salsa & Sour Cream  
Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$19 per person*

❖ Please add an additional 20% service charge.

## **MORE BREAKFAST BUFFET IDEAS**

### **HOUSEMADE QUICHE (GF)**

*(Min. of 25 people)*

*Filled with Wilcox Farms Eggs,  
Meats, Cheeses and Fresh Vegetables  
Yukon Gold Breakfast Potatoes, Seasonal Fresh Fruits  
Chilled Columbia Gorge Organic Fruit Juices,  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$19 per person*

### **FRENCH TOAST BUFFET**

*(Min. of 25 people)*

*Thick Cut Country White French Toast with Maple Syrup  
Pepper Bacon, Wilcox Farms Scrambled Eggs  
Seasonal Fresh Fruits, Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$19 per person*

*\*Add Local Huckleberry Sauce at \$2 per person*

### **COUNTRY BREAKFAST BUFFET**

*(Min. of 25 people)*

*Scrambled Eggs, Hill Farms Broiled Ham Slices  
Yukon Gold Breakfast Potatoes, Seasonal Fresh Fruits  
Buttermilk Biscuits with Housemade Sausage Gravy  
Chilled Columbia Gorge Organic Fruit Juices  
Coffee, Decaf Coffee, Assorted Teas, Hot Cocoa & Apple Cider  
\$19 per person*

*\*Veggie Sausage available upon request. \$1 per person*

### **MIMOSA BAR**

*Sparkling Wine & Orange Juice  
\$10 per glass*

### **BLOODY MARY MORNING**

*\$8 per glass*

❖ Please add an additional 20% service charge.

## BREAK ITEMS

### BEVERAGES

***We proudly feature Portland Roasting Company Coffee!***

<i>Coffee/Tea/Decaffeinated Coffee/Cocoa &amp; Cider (10 people or less)</i>	<b>\$4.00</b>
<i>Coffee/Tea/Decaffeinated Coffee/Cocoa &amp; Cider (per gallon)</i>	<b>\$28.00</b>
<i>Iced Tea/Lemonade/Fruit Punch (per gallon)</i>	<b>\$28.00</b>
<i>Columbia Gorge Organic Chilled Fruit Juices (per carafe)</i>	<b>\$13.00</b>
<i>Assorted Beverages</i>	<b>\$3.50</b>
<i>- including Soft Drinks, Mineral Waters, Flavored Teas &amp; Juice Drinks (per bottle)</i>	

### MORNING REFRESHMENTS

<i>English Muffins filled with Ham, Cheese &amp; Wilcox Farms Eggs*</i>	<b>\$8.00</b>
<i>Sausage Patty &amp; Fluffy Eggs on a Biscuit with Melted Cheddar Cheese*</i>	<b>\$8.00</b>

***\*The above breakfast sandwiches are for groups of 12 or less only***

<i>Fresh Baked Assorted Pastries, Muffins &amp; Scones (per person)</i>	<b>\$4.00</b>
<i>Bagels with Cream Cheese &amp; Preserves (per person)</i>	<b>\$4.00</b>
<i>Assorted Old Fashioned Doughnuts (per person)</i>	<b>\$4.00</b>
<i>House Made Banana Bread <u>or</u> Coffeecake <u>or</u> Maple Bars (per person)</i>	<b>\$4.00</b>
<i>Cinnamon Rolls with Cream Cheese Frosting (per person)</i>	<b>\$4.00</b>
<i>Greek Yogurt &amp; House Made Almond Granola (per person)</i>	<b>\$5.00</b>
<i>Greek Yogurt Parfaits layered with Fruit (per person)</i>	<b>\$6.00</b>
<i>Whole Fresh Fruit including Hood River Apples &amp; Pears (per piece)</i>	<b>\$2.00</b>
<i>Sliced Fresh Seasonal Fruits (per person)</i>	<b>\$4.00</b>

### AFTERNOON PICK ME UPS

<i>Salted Party Mix (per person)</i>	<b>\$3.00</b>
<i>Potato Chips with Ranch Dip (per person)</i>	<b>\$3.00</b>
<i>Fresh Vegetable Platter with Ranch Dip (per person)</i>	<b>\$3.50</b>
<i>Tortilla Chips &amp; House Made Salsa (per person)</i>	<b>\$4.00</b>
<i>Assorted Ice Cream &amp; Juice Bars (per person)</i>	<b>\$4.00</b>
<i>Assorted Cheeses &amp; Crackers (per person)</i>	<b>\$5.00</b>
<i>Assorted Cookies (per dozen)</i>	<b>\$18.00</b>
<i>Lemon Bars (per dozen)</i>	<b>\$20.00</b>
<i>Chocolate Brownies (per dozen)</i>	<b>\$22.00</b>
<i>Assorted Dessert Bars (per dozen)</i>	<b>\$24.00</b>

❖ Please add an additional 20% service charge.

## **BREAK PACKAGES**

### **CLASSIC CONTINENTAL**

*Chilled Columbia Gorge Organic Fruit Juices  
Seasonal Fresh Fruits, Housemade Pastries & Muffins  
Coffee, Tea, Cider & Hot Chocolate  
\$12 per person*

### **ICE CREAM SOCIAL**

*Vanilla Ice Cream, Chocolate, Caramel & Berry Toppings  
Crushed Nuts, Whipped Cream  
Coffee & Soft Drinks  
\$14 per person*

### **AFTERNOON INTERMISSION**

*Whole Seasonal Fresh Fruits  
Assorted Cheese & Crackers, Assorted Cookies  
Soft Drinks  
\$14 per person*

### **WHOLESOME SNACK**

*Whole Seasonal Fresh Fruits, Fresh Vegetable Platter  
Deluxe Mixed Nuts, Granola Bars  
Assorted Fruit Juices, Mineral Waters & Bottled Water  
\$14 per person*

### **JUNK FOOD JUNKIE BREAK**

*Potato Chips with Ranch Dip, Tortilla Chips with Salsa  
M&M's, Cookies, Fun Sized Candy Bars, Red & Black Vine Licorice  
Soft Drinks  
\$14 per person*

### **ASSORTED DESSERT BUFFET**

*Assorted Petite Desserts including Brownies, Cheesecakes, Fruit & Pecan Tartlets,  
Lemon Bars & Chocolate Dipped Strawberries  
Coffee & Soft Drinks (per person)  
\$18 per person*

❖ Please add an additional 20% service charge.

## **PLATED SANDWICH ENTREES**

(Please limit your selection to **three** items per meal period)

### **TURKEY CROISSANT**

*Tender Turkey with Aged Provolone Cheese & Avocado  
Served on a Buttery Croissant*

### **ITALIAN SANDWICH**

*Ham, Salami, Sopressata & Aged Provolone  
With Pickled Onions & Marinated Sweet Peppers  
on a Ciabatta Roll*

### **HAM & SWISS**

*Hill Farms Ham & Swiss Cheese  
on Marbled Rye*

### **CHICKEN SALAD**

**Minimum of 6 orders**

*Served on Ciabatta Roll*

### **VEGETARIAN CIABATTA**

*Aged Provolone Cheese, Marinated Red Peppers  
& Olive Tapenade  
Served on a Ciabatta Roll*

### **TUNA SALAD**

*Lettuce, Tomato, & Onion  
Served on a Brioche Roll*

**All above selections \$16.00 per person**

### **ABOVE SELECTIONS SERVED WITH:**

*House Salad with Balsamic Vinaigrette Dressing  
Coffee, Tea or Iced Tea*

*Add a Bag of Chips \$1.00 per person*

*Add Housemade Cookies, Lemon Bars or Brownies for \$2.00 per person.*

*Add Whole Fresh Fruit \$2.00 per person*

❖ Please add an additional 20% service charge.

## CHILLED SALAD ENTRÉES

### PEAR & BLUE CHEESE SALAD

*With Caramelized Hazelnuts*

*\$16 per person*

*\*Add Chicken \$18 per person*

*\*\*Add Salmon \$21 per person*

### HOUSE CHICKEN CAESAR SALAD

*With Draper Valley Farms Chicken Breast*

*\$18 per person*

*\*Substitute Salmon \$21 per person*

### CHEF'S SALAD

*With Hill Farms Ham & Turkey*

*Hard Boiled Eggs, Cheddar & Swiss Cheeses*

*\$19 per person*

### FLANK STEAK SALAD

*Charred Marinated Steak Thinly Sliced &*

*Topped with Crispy Grilled Onions*

*Crumbled Gorgonzola Cheese*

*\$22 per person*

### **ABOVE SELECTIONS SERVED WITH:**

*Rolls with Butter*

*Coffee, Tea or Iced Tea*

*Add Housemade Cookies, Lemon Bars or Brownies for \$2.00 per person.*

❖ Please add an additional 20% service charge.



## **BOX LUNCHES**

### **CROISSANT SANDWICH**

*Turkey & Aged Provolone*

*Potato Chips*

*Whole Fresh Fruit*

*House Made Cookie*

*Soft Drink*

*\$18 per person*

### **VEGGIE ON CIABATTA**

*Aged Provolone, Marinated Red Peppers  
& Olive Tapenade on a Ciabatta Roll*

*Potato Chips*

*Whole Fresh Fruit*

*House Made Cookie*

*Soft Drink*

*\$18 per person*

### **HAM & SWISS**

*On Marble Rye Bread with Dijon Mustard*

*Potato Chips*

*Whole Fresh Fruit*

*House Made Cookie*

*Soft Drink*

*\$18 per person*

### **ITALIAN SANDWICH**

*With Prosciutto, Salami, Sopressata, Aged Provolone  
Pickled Onions & Marinated Sweet Peppers*

*On Ciabatta Roll*

*Potato Chips*

*Whole Fresh Fruit*

*House Made Cookie*

*Soft Drink*

*\$18 per person*

❖ Please add an additional 20% service charge.

## **PLATED HOT ENTRÉES**

(Please limit your selection to **three** items per meal period)

### **THREE CHEESE CANNELLONI**

*Pasta Sheets rolled with Ricotta, Mozzarella and Parmesan  
Topped with Pomodoro & Béchamel Sauce  
\$16 per person*

### **BAKED COD**

*Line Caught Fresh Cod with  
Lemon Bread Crumb Topping  
\$18 per person*

### **CHICKEN DIJON**

*All-Natural Chicken Breast with a Dijon Sauce  
\$18 per person*

### **STUFFED PORK LOIN**

*Hill Farms All-Natural Pork  
\$19 per person*

### **SLICED SIRLOIN**

*All-Natural Beef Broiled & Thinly Sliced  
Served with Sautéed Mushrooms  
\$20 per person*

### **CHICKEN ALLA PARMIGIANA**

*Breaded All-Natural Chicken Breast  
Tomato Marjoram Sauce with Fresh Mozzarella Cheese  
\$20 per person*

### **TOP SIRLOIN**

*Grilled 8 oz. Sirloin topped with Pancetta Onion Marmalade  
Served with Fingerling Potatoes  
\$22 per person*

### **ABOVE SELECTIONS SERVED WITH:**

*Seasonal Green Salad, Seasonal Vegetables, Rolls with Butter,  
Coffee, Tea or Iced Tea*

*Add a Selection from Chef's Desserts \$6 per person*

❖ Please add an additional 20% service charge.

# LUNCH BUFFET MENUS

(Minimum of 25 people)

## CHILLED LUNCH BUFFETS

**VELOCE!** – *Premade Specialty Sandwiches: Turkey, Bacon & Aged Provolone on Ciabatta Roll, Roast Beef & Tillamook White Cheddar on Marbled Rye with Horseradish Spread, Ham & Swiss on Ciabatta Roll, Veggie with Aged Provolone, Marinated Red Peppers, Olive Tapenade on Ciabatta Roll, Assorted Individual Bags of Chips, Mixed Garden Greens with Dressings, Assorted Housemade Cookies, Coffee, Tea & Iced Tea* \$17 per person

**BUILD YOUR OWN SANDWICH BUFFET** – *Sliced Cold Turkey, Ham & Roast Beef, Assorted Sliced Cheeses, Hummus, Sandwich Breads, Sliced Tomatoes, Cucumbers, Lettuce & Pickles, Mixed Garden Greens with Dressings, Potato Salad, Housemade Assorted Cookies, Coffee, Tea & Iced Tea* \$17 per person

*Add soup to the above offerings \$3 per person*

**SOUP & SALAD BAR** – *Mixed Garden Greens, Assorted Sliced Fresh Vegetables, Prepared Salads, and other House Prepared Toppings, Rolls with Butter & Choice of Dressings, Soup du Jour, Assorted Housemade Cookies, Coffee, Tea & Iced Tea* \$19 per person

## HOT LUNCH BUFFETS

**MEXICAN FIESTA** – *Chicken Fajitas with Flour Tortillas, Cheese Enchiladas, Vegetarian Refried Beans, Spanish Rice, Mixed Garden Greens with Dressings, Fresh Fruit Salad, Tortilla Chips with Salsa, Sour Cream, Guacamole, Assorted Dessert Bars, Coffee, Tea & Soft Drinks* \$21 per person

**ITALIAN** – *Housemade All-Natural Beef & Pork Meatballs, All-Natural Rosemary Roasted Chicken, Penne Pasta with Pomodoro Sauce, Seasonal Vegetables, Caesar Salad, Olives Selection, Rolls with Butter, Housemade Cheesecake, Coffee, Tea & Soft Drinks* \$21 per person

**COMFORT FOOD** – *Marinated Flank Steak with Sautéed Mushrooms, Roasted All-Natural Chicken, Baked Macaroni & Cheese with Four Cheeses, Seasonal Vegetables, Mixed Garden Greens with Dressings, Fruit Salad, Rolls with Butter, Individual Hood River Apple Tartlets with Whipped Cream, Coffee, Tea & Soft Drinks* \$22 per person

❖ Please add an additional 20% service charge.

## CREATE YOUR OWN LUNCH BUFFET

**ENTRÉES - One Entrée - \$20.00    Two Entrees - \$23.00**

- *Baked Cod with Lemon Caper Butter Sauce*
- *Roasted Pork Loin*
- *Three Cheese Cannelloni*
- *All-Natural Bone-in Chicken Piccata with Lemon & Capers*
- *All-Natural Chicken Parmesan with Tomato Sauce*
- *Baked Mac & Cheese with Four Cheeses*
- *Eggplant Parmesan with Fresh Mozzarella*
- *Stuffed Roasted Portobello Mushroom with Spinach & Quinoa*
- *Housemade Meatballs with Italian Red Gravy & Penne Pasta*

**PREMIUM ENTRÉES - One Entrée - \$22.00    Two Entrees - \$25.00**

- *Baked Salmon with Pesto Bread Crumb Topping*
- *Wild Salmon with Dill Butter Sauce*
- *All-Natural Chicken with a Dijon Sauce*
- *Roasted Stuffed Pork Loin*
- *Tri-tip of All-Natural Beef with Sautéed Mushrooms*
- *All-Natural Flank Steak with Red Wine Mushroom Sauce*
- *All-Natural Prosciutto-Wrapped Chicken*
- *Sliced Sirloin*

**WARM ACCOMPANIMENTS - (Please choose **two** accompaniments)**

- *Spinach Polenta Terrine*
- *Roasted Fingerling Potatoes*
- *Whole Roasted Baby Carrots*
- *Mashed Potatoes*
- *Toasted Pasta with Tomato, Basil & Garlic*
- *Penne Pasta with Pomodoro Sauce*
- *Baked Mac & Cheese with Four Cheeses*
- *White Beans with Rosemary & Tomato*
- *Broccolini with Olive Oil, Garlic & Chili Flake*
- *Roasted Seasonal Vegetables*
- *Quinoa Pilaf (GF)*
- *Lentils (GF)*
- *Steamed Seasonal Vegetables*
- *Corn on the Cob (seasonal)*

**CHILLED ACCOMPANIMENTS** - (Please choose **two** accompaniments)

- *Mixed Garden Greens with Dressings*
- *Chopped Salad with Dried Cherries & Blue Cheese Dressing*
- *House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette*
- *Caesar Salad with Housemade Dressing \**
- *Greek Salad with Tomato, Feta & Cucumber*
- *Beet Salad with Orange Horseradish Dressing*
- *Marinated Chickpea Salad*
- *Fresh Fruit Salad*
- *Apple-Pear Salad with Orange Dressing*
- *Green Bean Salad with Pine Nuts & Orange Oil (Seasonal)*
- *Bread Salad with Tomatoes & Basil (Seasonal)*
- *Caprese Salad with Fresh Basil (Seasonal)*

**DESSERT SELECTIONS** - (Please choose **one** for the entire group)

- *Assorted Petite Desserts*
- *Assorted Housemade Dessert Bars*
- *Individual Hood River Apple Tartlets with Whipped Cream*
- *Cookies, Brownies and Lemon Bars*
- *Panna Cotta – Lemon, Vanilla, Chocolate or Espresso*
- *Individual Housemade Cheese Cake – Chocolate with Brownie Crust & Caramel or Vanilla with Shortbread Crust & Raspberry Sauce*
- *Housemade Carrot, Vanilla or Chocolate Cupcakes with Frosting*

\* Contains Raw Egg

All Buffets are served with Coffee, Tea & Soft Drinks.

❖ Please add an additional 20% service charge.

## **PLATED DINNER ENTRÉES**

(Please select no more than **two** choices)

### **BAKED EGGPLANT**

*Topped with Pomodoro Sauce*

*\$26 per person*

### **CHICKEN PICCATA**

*All-Natural Bone-in Chicken*

*with Lemon Caper Sauce*

*\$29 per person*

### **PROSCUITTO WRAPPED CHICKEN**

*Draper Farms All-Natural Chicken*

*\$31 per person*

### **PESTO BAKED SALMON**

*Fresh Salmon with a Pesto Bread Crumb Topping*

*\$33 per person*

### **GRILLED DOUBLE CUT PORK CHOP**

***Minimum of 6 orders***

*Carlton Farms All-Natural Pork Chop*

*\$34 per person*

### **BEEF SIRLOIN**

*Cascade Natural Sirloin*

*Served with Sautéed Mushrooms & Fingerling Potatoes*

*\$34 per person*

### **FILET OF WILD SALMON**

*Grilled & Topped with Dill Butter Sauce*

*Served with Toasted Pasta*

*\$37 per person*

### **BRAISED SHORT RIBS**

*Roasted Fingerling Potatoes*

*\$39 per person*

**BEST WESTERN PLUS Hood River Inn - Catering Department**

1108 E. Marina Way, Hood River, OR 97031 • (800) 828-7873 • (541) 386-2200 • Fax (541) 386-7295

## **ROASTED PRIME RIB**

**Minimum of 6 orders**

*Accompanied with Au Jus and Horseradish*

*Served with Roasted Fingerling Potatoes*

*\$41 per person*

*Add Crab Cake \$46 per person*

### **Included with your Dinner Selection**

*Salad, Appropriate Side Dishes,*

*Rolls with Butter, Dessert and Coffee, Tea, or Iced Tea*

### **SALAD SELECTIONS**

(Please choose **one** for your entire group)

- *House Greens with Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette*
  - *Chopped Salad with Dried Cherries & Blue Cheese Dressing*
    - *Caesar Salad with Housemade Dressing\**
    - *The Iceberg Wedge with Blue Cheese & Bacon*
    - *Beet Salad with Orange Horseradish Dressing*
    - *Greek Salad with Cucumbers, Feta & Tomato*

### **HOUSEMADE DESSERT SELECTIONS**

(Please choose **one** for your entire group)

- *Panna Cotta – Lemon, Espresso, Chocolate or Vanilla*
- *Cheesecake – Chocolate with Brownie Crust or Lemon with Shortbread Crust*
  - *Flourless Chocolate Cake with Walnuts*
  - *Flourless Chocolate Cake with Raspberry Sauce*
- *Individual Hood River Apple Crisp with Whipped Cream*
  - *Lemon Olive Oil Cake with Lemon Curd*
    - *Pecan Chocolate Tartlet*
    - *Individual Fruit Tartlets*
  - *Dark Chocolate Silk with Raspberry Sauce*
  - *Chocolate Mousse with Whipped Cream*
- *Chocolate Cupcakes with Strawberry Buttercream*
- *Carrot Cupcakes with Cream Cheese Frosting*

\* Contains Raw Egg

❖ Please add an additional 20% service charge.

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# DINNER BUFFET MENU

(Minimum 25 people)

## TRADITIONAL FAVORITES

**SOUTHERN BBQ** – *BBQ Roasted Pulled Pork, ~~-OR-~~ BBQ All-Natural Beef, ~~-OR-~~ Fried Chicken, Brioche Slider Rolls, Baked Macaroni & Cheese with Four Cheeses, Cole Slaw, Sliced Seasonal Fresh Fruit, Assorted Cookies, Coffee, Tea & Soft Drinks*  
\$27 per person

**MEXICAN FIESTA** – *Pork Carnitas with Corn Tortillas, Chicken Fajitas with Flour Tortillas, Spanish Rice, Vegetarian Refried Beans, Tortilla Chips & Salsa, Sour Cream & Guacamole, Jicama Slaw, Housemade Dessert Bars, Coffee, Tea & Soft Drinks*  
\$28 per person

**PASTA LOVERS BUFFET** – *Baked Penne Pasta with Ricotta & Tomato, Housemade Meatballs, Baked Macaroni & Cheese with Four Cheeses, Roasted Vegetables, Mixed Greens with Dressings, Rolls with Butter, House Made Cheesecake, Coffee, Tea & Soft Drinks*  
\$29 per person

\*Add Chicken, \$2 per person

**COUNTRY FAIR BUFFET** – *Hill Farms Baby Back Pork Ribs, All-Natural Chicken, Vegetarian Baked Beans, Creamed Corn, Roasted Fingerling Potatoes, Mixed Greens with Dressings, Rolls with Butter, Hood River Valley Apple Crisp with Whipped Cream, Coffee, Tea & Soft Drinks*  
\$31 per person

**ITALIAN BUFFET** – *Sliced Natural Sirloin with Mushroom Tomato Ragout, ~~-OR-~~ All Natural Chicken Piccata with Lemon & Capers, Baked Eggplant Parmesan, Broccolini with Olive Oil, Chili & Garlic, House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette, Rolls with Butter, Lemon Panna Cotta with Fruit Sauce, Coffee, Tea & Soft Drinks*  
\$34 per person

**HOOD RIVER BUFFET** – *Whole Roasted Wild Filet of Salmon with Herbed Butter, Roasted Prime Rib of Beef served with Au Jus and Horseradish, Oven Roasted Fingerling Potatoes, Seasonal Vegetables, Mixed Garden Greens with Dressings, Rolls with Butter, Flourless Chocolate Cake with Walnuts, Coffee, Tea & Soft Drinks*  
\$38 per person

❖ Please add an additional 20% service charge.



## CREATE YOUR OWN DINNER BUFFET

**ENTRÉES - One Entrée - \$30.00    Two Entrees - \$34.00**

- *Baked Cod Au Gratin with Lemon Herb Bread Crumb Topping*
- *Tri-Tip of All-Natural Beef with Sautéed Mushrooms*
- *All Natural Chicken Piccata with Lemon & Capers*
- *All Natural Chicken with a Dijon Sauce*
- *All-Natural Flank Steak with Red Wine Mushroom Sauce*
- *All-Natural Chicken Parmesan with Tomato Sauce*
- *Sliced Sirloin with Mushroom Tomato Ragout*
- *Stuffed Roasted Portobello Mushroom*
- *Baked Eggplant Parmesan with Fresh Mozzarella*
- *Housemade Pork & Beef Meatballs with Pomodoro Sauce*

**PREMIUM ENTRÉES - One Entrée - \$34.00    Two Entrees - \$39.00**

- *Pesto Baked Salmon*
- *Roasted Salmon with Dill Butter Sauce*
- *Roasted Stuffed Pork Loin*
- *All-Natural Prosciutto Wrapped Chicken with Rosemary & Tomato*
- *Prime Rib of Beef served with Au Jus & Horseradish*
- *Braised Short Ribs*

**WARM ACCOMPANIMENTS - (Please choose **two** accompaniments)**

- *Spinach Polenta Terrine*
- *Roasted Fingerling Potatoes*
- *Mashed Potatoes*
- *Toasted Pasta with Tomato, Basil & Garlic*
- *Penne Pasta with Pomodoro Sauce*
- *Broccolini with Olive Oil, Garlic & Chili Flake*
- *Roasted Seasonal Vegetables*
- *Steamed Seasonal Vegetables*
- *Quinoa Pilaf (GF)*
- *Lentils (GF)*
- *White Beans with Garlic, Rosemary, Tomato & Lemon*
- *Whole Roasted Baby Carrots*
- *Corn on the Cob (seasonal)*
- *Green Beans with Garlic & Chili (seasonal)*

**CHILLED ACCOMPANIMENTS** - (Please choose **two** accompaniments)

- *Mixed Garden Greens with Dressings*
- *Chopped Salad with Dried Cherries & Blue Cheese Dressing*
- *House Salad with Walnuts, Gorgonzola & Balsamic Vinaigrette*
- *Caesar Salad with Housemade Dressing \**
- *Greek Salad with Tomato, Feta & Cucumber*
- *Beet Salad with Orange Horseradish Dressing*
- *Fresh Fruit Salad*
- *Apple-Pear Salad with Orange Dressing*
- *Caprese Salad with Fresh Basil (Seasonal)*
- *Green Bean Salad with Pine Nuts & Orange Oil (Seasonal)*
- *Bread Salad with Tomato & Basil (Seasonal)*
- *Marinated Chickpea Salad (Seasonal)*

**DESSERT SELECTIONS** - (Please choose **one** for the entire group)

- *Panna Cotta – Lemon, Espresso, Chocolate or Vanilla*
- *Cheesecake – Chocolate with Brownie Crust or Lemon with Shortbread Crust*
- *Flourless Chocolate Cake with Walnuts*
- *Flourless Chocolate Cake with Raspberry Sauce*
- *Individual Hood River Apple Crisp with Whipped Cream*
- *Pecan Chocolate Tartlet*
- *Individual Fruit Tartlets*
- *Dark Chocolate Silk with Raspberry Sauce*
- *Chocolate Mousse with Whipped Cream*
- *Carrot Cupcakes with Cream Cheese Frosting*
- *Chocolate Cupcakes with Strawberry Buttercream Frosting*
- *Assorted Petite Desserts*
- *Assorted Housemade Dessert Bars*

\*Contains Raw Eggs

All Buffets are served with Coffee, Tea & Soft Drinks.

❖ Please add an additional 20% service charge.

## HORS D'OEUVRES

(Priced per dozen, **minimum six dozen** per item)

<u>HOT</u>	Per Doz.	Per Guest
<i>Meatballs with Pomodoro Sauce <u>-OR-</u> Housemade BBQ Sauce</i>	\$15	\$1.25
<i>Stuffed Mushrooms</i>	\$20	\$1.67
<i>All-Natural Boneless Chicken Skewers "Diablo"</i>	\$20	\$1.67
<i>Grilled Quesadillas with Portobello, Goat Cheese &amp; Roasted Tomatoes</i>	\$20	\$1.67
<i>Mini Crab Cakes with Romesco Sauce</i>	\$28	\$2.33
<i>Salmon Cakes</i>	\$28	\$2.33
<i>Piquillo Stuffed Peppers with Black Quinoa &amp; Roasted Vegetables</i>	\$22	\$1.83
<i>Bacon Wrapped Dates</i>	\$22	\$1.83
<i>Bacon Wrapped Water Chestnuts</i>	\$20	\$1.67
<i>Housemade Mini Quiches of Assorted Flavors &amp; Fillings</i>	\$20	\$1.67
<i>Spanakopita with Spinach &amp; Feta Cheese</i>	\$20	\$1.67
<i>Spicy Buffalo Wings with Blue Cheese Dressing</i>	\$15	\$1.25
<i>Bacon Wrapped Sea Scallops</i>	\$21	\$1.75
<i>Chili Marinated Shrimp Skewers</i>	\$26	\$2.17
<i>Italian Sautéed Sausages with Red &amp; Green Peppers</i>	\$20	\$1.67
<i>Lamb Meatballs</i>	\$24	\$2.00
 <u>COLD</u>		
<i>Marinated Prawns with Lemon</i>	\$28	\$2.33
<i>Deviled Eggs</i>	\$13	\$1.08
<i>Cherry Tomato &amp; Marinated Mozzarella Skewer</i>	\$19	\$1.58
<i>House Smoked Salmon with Condiments &amp; Pita</i>	\$24	\$2.00
<i>Asparagus with Prosciutto (Seasonal)</i>	\$19	\$1.58
<i>Melon with Prosciutto (Seasonal)</i>	\$19	\$1.58
 <u>SPECIALTY PLATTERS - (To serve 30)</u>		
<i>Olive Bar – Chef's choice of Italian, Spanish &amp; American Olives</i>	\$65	\$5.42
<i>Red Pepper Hummus &amp; Olive Assortment with Pita Bread</i>	\$65	\$5.42
<i>Tortilla Chips with Fresh Salsa &amp; Guacamole</i>	\$70	\$5.83
<i>Warm Artichoke Crab Dip with Sliced Bread</i>	\$80	\$6.67
<i>Fresh Seasonal Fruit Skewers</i>	\$90	\$7.50
<i>Fresh Vegetable Platter with Ranch Dip</i>	\$90	\$7.50
<i>Local &amp; Specialty Cheeses with Crackers &amp; Sliced Breads</i>	\$110	\$9.17
<i>Antipasti Platter with Specialty Meats &amp; Cheeses</i>	\$125	\$10.42

❖ Please add an additional 20% service charge.