



## Breakfast Selections



### *Served Breakfasts*

The following breakfasts are served with assorted breakfast breads, freshly squeezed orange juice, and freshly brewed coffee, decaf, or hot Tazo tea.

### **Three Cheese Quiche Pie**

Farm fresh eggs, cream, spinach, bell pepper, mushrooms and Swiss cheese, topped with sweet pepper sauce, served with roasted breakfast potatoes

### **Chipotle Breakfast Wrap**

Three scrambled eggs blended with bell pepper, onion and pepper jack cheese wrapped in a chipotle tortilla, served with sour cream, pico salsa, and roasted breakfast potatoes

### **Stuffed Croissant**

Large flaky croissant filled with scrambled eggs, shaved ham, chives, and jack cheese, served with roasted breakfast potatoes

### **Char Grilled Top Sirloin Steak**

Served with scrambled eggs and roasted breakfast potatoes

### **French Toast**

Topped with fire roasted cinnamon apples and caramel sauce, served with link sausage

### **Scrambled Eggs with choice of Grilled Ham Steak, Bacon Strips or Sausage Links**

Served with roasted breakfast potatoes

### **Scrambled Eggs with Smoked Pork Chop and Fire Roasted Apples**

Char grilled chop, topped with cinnamon apples, served with roasted breakfast potatoes



## **Eggs Benedict with Sauce Hollandaise**

Two poached eggs on grilled natural Canadian bacon and toasted English muffins, topped with sauce hollandaise, with roasted breakfast potatoes

For that added touch...

Begin with freshly sliced fruit & seasonal berry platter

More than 1 entrée selection must be approved by your catering manager.

## **Healthy Breakfast**

The following selection is served with freshly squeezed orange juice, and freshly brewed coffee, decaf, or hot Tazo tea.

## **Home Style Oatmeal (maximum 100 guests)**

With raisins, served with 2% milk, fresh fruit and healthy breakfast muffins

## *Quick Start Breakfast Buffets*

The following selections are served with freshly squeezed orange juice and freshly brewed coffee, decaf or hot Tazo tea. Service provided for one hour.

## **Continental Breakfast #1**

Fresh sliced fruit and seasonal berries, assorted chilled fruit juices, assorted cereals, granola, bran muffins, nut breads and bagels, cream cheese, fruit preserves and butter

## **Continental Breakfast #2**

Assorted chilled fruit juices, assorted breakfast breads and bagels, sliced fresh fruit with honey yogurt dressing, preserves, cream cheese, and butter

## **Continental Breakfast #3**

Assorted chilled fruit juices, assorted breakfast breads with preserves, and butter



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## **Morning Breakfast Wraps (minimum 25 guests)**

Warm chipotle flour tortillas and scrambled eggs served with sausage, pico salsa, pepper jack cheese, charred jalapeno peppers, roasted onions, bell pepper, guacamole and sour cream, roasted breakfast potatoes, and a platter of fresh seasonal fruit

## **Traditional All American Breakfast (minimum 25 guests)**

Scrambled eggs, link sausage and crisp bacon strips, roasted breakfast potatoes, fresh seasonal fruit, and assorted breakfast breads

## **Traditional All American Plus (minimum 25 guests)**

Scrambled eggs, link sausage and crisp bacon strips, roasted breakfast potatoes and biscuits with country gravy, served with seasonal fresh fruit, assorted yogurt, hot and cold cereal, and assorted breakfast breads

## **“To Your Health” Granola Bar**

Make your own parfait: Crunchy granola, vanilla yogurt, dried fruits, candied cashews, bananas and mixed berries, served with healthy muffins, and apple butter



## Refreshment a la Carte



Freshly brewed coffee, decaffeinated coffee or hot Tazo tea  
Tazo iced tea  
Freshly squeezed orange juice  
Assorted bottled juices  
Assorted soft drinks  
Bottled spring water  
Assorted sparkling water  
Lemonade  
Assorted breakfast breads  
Assorted bagels with cream cheese  
Assorted scones  
Petite croissants  
Cinnamon rolls  
Assorted cookies  
Brownies  
Decadent dessert bars-Lemon bars, Raspberry squares & Lime bars  
Assorted ice cream bars  
Assorted whole seasonal fruit  
Fresh seasonal fruit platter with yogurt sauce (serves 25)  
Granola bars  
Candy bars

### *Coffee Break Packages*

Add to any luncheon for a complete meal package.

### **Coffee Break Package I**

#### To Start

Assorted breakfast breads with preserves and butter, chilled fruit juices, sliced fresh seasonal fruit, freshly brewed coffee, decaf, and hot Tazo teas

#### Mid Morning

Basket of whole fresh fruit, granola bars, assorted soft drinks, and mineral water, freshly brewed coffee, decaf, and hot Tazo teas

#### Afternoon



Assorted soft drinks, mineral water, freshly brewed coffee, decaf, and hot Tazo teas, chocolate chip cookies, lemon bars, and fudge brownies

add our “Build your own sandwich buffet” lunch  
(minimum 10 guests for lunch package)

## **Coffee Break Package II**

To Start

Assorted breakfast breads with preserves, butter, freshly brewed coffee, decaf, and hot Tazo Teas

Mid Morning

Assorted soft drinks, mineral waters, freshly brewed coffee, decaf, and hot Tazo teas.

Afternoon

Fresh baked assorted cookies, assorted soft drinks, and mineral waters, freshly brewed coffee, decaf, and hot Tazo teas

add our “Build your own sandwich buffet” (minimum 10 guests for lunch package)

## *Refreshment Breaks*

### **Good For You Break (minimum 15 guests)**

Individual service size bags of trail mix, whole fruit to include: apples, bananas and oranges, assorted granola bars, assorted sodas and mineral waters, freshly brewed coffee, decaf, and hot Tazo teas

### **The Health Break (minimum 15 guests)**

Fruit yogurts with toppings to include: strawberries, granola, coconut, and chopped nuts. Assorted sodas and mineral waters, freshly brewed coffee, decaf, and hot Tazo teas

### **Inland Northwest Harvest Break (minimum 15 guests)**

Fresh regional fruit, mixed nuts, assorted finger sandwiches, domestic cheeses with crackers, assorted sodas and mineral waters, freshly brewed coffee, decaf, and hot Tazo teas



### **The Cookie Break (minimum of 15 guests)**

Jumbo chocolate chip, oatmeal raisin, white chocolate macadamia nut, and peanut butter cookies, chocolate iced brownies with mixed nut topping, whole fresh fruit to include: apples, bananas, pears and oranges, low-fat milk, assorted sodas and mineral waters, freshly brewed coffee, decaf, and hot Tazo teas

### **The Big Apple (minimum 15 guests)**

Whole red delicious and granny smith apples, cinnamon apple bread, bite-sized cubes of cheddar cheese, warm slices of apple strudel with vanilla sauce, assorted sodas and mineral waters, freshly brewed coffee, decaf, and hot Tazo teas

## **Lunch Selections**



The following lunch selections are served with your choice of a starter salad, appropriate starch and fresh seasonal vegetables, assorted breads and butter, freshly brewed coffee, decaf, hot or iced tea, and choice of dessert.

### **Parmesan Crusted Chicken Breast**

Served on garlic and olive oil tossed penne pasta with fresh basil, roasted bell pepper, and tomato sauce

### **Macadamia Chutney Chicken**

Lightly marinated breast, char grilled and topped with pineapple chutney, and toasted macadamia nuts

### **Cheddar Chive Crusted Chicken**

Chicken breast crusted with aged cheddar cheese, roasted and served with chive butter sauce

### **Char Grilled Top Sirloin Steak**

Lightly marinated, seasoned and char grilled, topped with sautéed button mushrooms

### **Oven Roasted Natural Turkey**

Served over cranberry apple sage stuffing with mashed potatoes, natural pan gravy and snipped green beans



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## **Citrus and Maple Glazed Pork Loin**

In brandy sauce with fire roasted cinnamon apples

## **Stuffed Hazelnut Crusted Halibut**

Filled with rich, lobster stuffing, roasted and served with orange Frangelico butter sauce

## **Bronzed Steelhead Fillet**

Served in lemon butter and topped with roasted pepper, and tomato relish

## **Char Grilled King Salmon Fillet**

Basted with basil-garlic butter

## **A Medley of Roasted Vegetables in Pastry**

With feta cheese, roasted tomato, and bell pepper sauce

## **Sliced London Broil**

Served with mushroom demi glace, frizzled onions, and garlic mashed potatoes

## **Beef Stroganoff**

In rich sour cream sauce with red cabernet wine, and fresh mushrooms, served over herb buttered penne pasta

## *Luncheon Starter Salads*

For events requiring pre-set arrangement, dressing can be served on the side.

## **Complimentary House Salad**

Mixed seasonal leafy greens tossed with light bleu cheese vinaigrette dressing, diced apple, candied spiced almonds, and shredded carrot



## **Complimentary Marketplace Salad**

Crisp salad greens tossed with herb croutons, tomato, shredded carrots and cucumber, served with creamy ranch dressing

## **Spinach Greens**

Tossed with sun-dried vinaigrette dressing, sliced mushroom, bacon, hard-boiled egg, marinated onion, and candied spiced almonds

## **Caesar Salad**

Hearts of romaine tossed with our roasted garlic Caesar dressing, shaved parmesan cheese, and crisp croutons

## **Northwest Salad**

Romaine greens tossed with green peppercorn dressing, Oregon bay shrimp, chopped tomato, cucumber, feta cheese, and toasted hazelnuts

## **Fruit & Spinach**

A starburst of sliced, fresh, seasonal fruit with sliced almonds, spinach, and huckleberry dressing

## *Luncheon Entrée Salads*

The following salads are served with assorted breads and butter, choice of freshly brewed coffee, decaf, hot or iced Tazo tea and dessert selection.

## **Caesar Salad**

Crisp hearts of romaine, grated parmesan, fresh lemon, toasted croutons, tossed with our roasted garlic Caesar dressing. Can be ordered with:

- Oregon bay shrimp
- char grilled chicken breast
- char grilled salmon fillet

## **Southwest Chicken Salad**

Mixed seasonal greens, topped with roasted corn and black bean salsa, crisp tortilla chips, grated pepper jack cheese, char grilled chicken breast, pico salsa, and jalapeno sour cream, served with chipotle dressing



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## **Coastal Seafood Salad**

Lobster and shrimp salad served on seasonal greens with avocado, tomato, cucumber, asparagus spears, and artichoke hearts, served with cusabi dressing

## **Valley Fruit Salad**

Baby spinach leaves topped with fresh seasonal fruits, crisp candied nuts, and peppered goat cheese, served with huckleberry vinaigrette dressing

## **Wine Country Steak Salad**

Marinated tri-tip, char grilled and sliced on seasonal greens with red onion, bleu cheese, sliced pear, apple, and candied nuts, served with cabernet dressing

## **Asian Chicken Salad**

Orange glazed chicken, napa cabbage, spinach, spicy peanuts, bell pepper, pea pods, sliced mushrooms, crisp wontons, orange segments, and green onion, served with sesame ginger dressing

## **Mediterranean Salad**

Char grilled chicken breast, kalamata olives, roasted peppers, feta cheese, artichoke hearts, cucumber, red onion, and roma tomato on crisp romaine leaves, served with Greek dressing

## *Deli Sandwich Luncheons*

The following served, entrée selections include hot soup of the day, pasta salad, cookie, and freshly brewed coffee, decaf, hot or iced Tazo tea

## **Roast Turkey Club**

Ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, Swiss cheese, avocado, and mayonnaise

## **Ham and Swiss Cheese**

On a flaky croissant, with sliced pickle, tomato, lettuce, and stone ground mustard

## **Italian Club Sandwich**

Smoked ham and turkey on herb focaccia with aged provolone, roasted red peppers and tender field greens with Dijon aioli



## **Vegetarian Wrap**

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers, and cream cheese wrapped in a chipotle tortilla

## *Roll-In Deli Buffets*

The following buffets are served with choice of freshly brewed coffee, decaf, hot or iced Tazo tea, assorted cookies, and decadent dessert bars.

## **Deli Style Sandwiches (minimum 25 guests)**

- Shaved turkey or ham, natural Swiss cheese, red onion, tomato, shaved cucumber, and lettuce, on mini toasted artisan baguette with light mayonnaise, stone ground mustard, olive oil and vinegar
- Chipotle wraps filled with cream cheese, roasted veggies, and grilled chicken
- Bronzed salmon with cucumber on grilled flatbread with chipotle mayonnaise
- Red skinned potato salad
- Fresh seasonal fruit
- Tim's Cascade chips
- Chef's soup of the day with crackers

## **Build Your Own Sandwich (minimum 10 guests)**

- Shaved turkey breast, shaved ham, char grilled sliced chicken breast and albacore tuna salad,
- Natural Swiss, smoked provolone, cheddar, and dilled havarti cheese
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini, shaved lettuce, mayonnaise, mustard, horseradish and bistro sauce, olive oil and vinegar
- Assorted breads
- Red skinned potato salad
- Fresh seasonal fruit
- Tim's Cascade chips
- Chef's soup of the day with crackers

## *Dessert Selections*

## **Complimentary Orange or Lemon Cake with whipped cream**

Your choice of orange OR lemon sponge cake garnished with fresh citrus slice



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## **Complimentary Carrot Cake with caramel sauce**

A traditional favorite, enhanced with walnuts, pineapple, and a butter, cream cheese filling

## **Complimentary Chocolate Cream De Menthe Torte**

Rich devil's food cake laced with crème de menthe, filled with chocolate crème de menthe butter cream and poured with ganache

## **Complimentary Cookies & Brownies (served family style)**

Assortment of freshly baked cookies and fudge brownies

## **Chocolate Decadence**

Rich, dense, chocolate, a cross between fudge and a brownie, topped with semi-sweet ganache

## **Hazelnut Gateau**

Light, roasted, hazelnut cream between two layers of devils food cake laced with brandy ganache, and Oreo cookie crumbs around the sides

## **Black Forest Torte**

Devils food cake laced with brandy, raspberry jam, cherry filling, and fresh, sweet whipped cream

## **Huckleberry Cheesecake**

Garnished with white chocolate shavings

## **New York Cheesecake**

Garnished with fresh, seasonal fruit

## **Deep Dish Apple Pie**

Streusel topped with a hint of imported, German apricot glaze served with bourbon cream

## **Mocha Torte**

Yellow cake laced with espresso syrup, filled and iced with mocha butter cream, served with chocolate sauce



## **Chocolate Thunder**

Dark, dense cake exploding with deep bittersweet chocolate and a riot of chocolate morsels served with raspberry sauce

## *Lunch Buffets*

The following selections are served with freshly brewed coffee, decaf, Tazo iced or hot tea. Buffet Service provided for one hour.

### **Luncheon Buffet (minimum 30 guests)**

- The Chef's soup of the day with crackers
- Sliced fresh seasonal fruit platter
- Tossed green salad with tomatoes, cucumbers, mushroom, parmesan cheese and assorted dressings
- Marinated vegetable salad
- Chilled pasta salad with green & ripe olives, roasted red pepper, and cheese, tossed in balsamic vinaigrette
- Fresh seasonal vegetables
- Au gratin potatoes
- Roast loin of pork with natural juices and apple relish
- Chicken Picatta
- Assorted sodas and sparkling waters
- Assorted cakes and pastries

### **Western BBQ Round Up (minimum 30 guests)**

- Slow smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled lime and cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cob
- Tossed seasonal greens with tortilla confetti, and chipotle dressing
- Red skin potato salad
- Creamy cole slaw
- Fresh seasonal fruit with raspberry yogurt sauce
- Freshly baked cornbread with butter
- Warm apple crumble with bourbon sauce, and whipped cream

### **A Taste of Italy (minimum 30 guests)**

- Shrimp and bacon penne pasta in lemon caper cream



- Baked cheese ravioli with fresh spinach and rich, roasted tomato sauce
- Sautéed Marsala chicken
- Mushroom and sweet onion risotto
- Grilled Italian squash, roasted peppers and eggplant
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil, and balsamic dressing
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Garlic bread with olive oil, and balsamic
- Tiramisu with espresso cream

### *Boxed Lunch Selections*

For our groups on the go, complete meals include: Tim's Cascade chips, soda or bottled water, whole fresh fruit and a freshly baked cookie

### **Roast Turkey Club**

Ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, Swiss cheese, avocado, and mayonnaise

### **Ham and Swiss Cheese**

On a flaky croissant, with sliced pickle, tomato, lettuce, and stone ground mustard

### **Deli Sandwich Selection (select one meat and one cheese)**

Your choice of ham, turkey, or roast beef, cheddar cheese, Swiss cheese, or dill havarti, on whole wheat bread

### **Vegetarian Wrap**

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers, and cream cheese wrapped in a chipotle tortilla

## **Dinner Selections**



The following dinner selections are served with your choice of a starter salad, appropriate starch and fresh seasonal vegetables, assorted breads and butter, freshly brewed coffee, decaf, hot or iced Tazo tea, and choice of dessert.



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## **Rosemary and Cracked Pepper Roasted Prime Rib (min 15 guests)**

Served with creamed horseradish and au jus

## **Roasted Tenderloin Medallions**

Served with cabernet sauce and roasted garlic

## **Stuffed Chicken Breast**

Wild mushroom duxelles, sauce supreme

## **Bronzed Steelhead Fillet**

With lemon butter and roasted pepper and tomato relish

## **Rigatoni & Alder-Smoked Chicken**

Blended with hazelnuts, cream, spinach, parmesan cheese and sun-dried cranberries

## **Macadamia Chicken**

Lightly marinated breast, char grilled, topped with pineapple, macadamia chutney

## **Cheddar Chive Crusted Chicken**

Chicken breast, crusted with aged cheddar cheese, roasted and served with chive butter sauce

## **Mustard Crusted Pork Loin**

Served with fire roasted cinnamon apples, and brandy sauce

## **Lobster and Crab Stuffed Hazelnut Halibut**

Roasted and finished with orange Frangelico butter sauce

## **Char Grilled King Salmon Fillet**

Basted with basil-garlic butter



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## **Char Grilled Top Sirloin Steak**

Lightly marinated and seasoned, topped with crisp mushrooms, and onions

## **Oven Roasted Natural Turkey**

Served over cranberry apple sage stuffing with mashed potatoes, natural pan gravy and snipped green beans

## **Vegetarian Selections**

The following selections may be substituted as a vegetarian option or as an entrée.

A Medley of Roasted Vegetables in Pastry

With charred tomato and pepper sauce, topped with feta cheese

Risotto Timbale

Layers of creamy risotto, spinach, mushroom, and chevre, served on fresh tomato coulis with grilled vegetables

Roasted Portobello Mushroom

Stuffed with ratatouille, parmesan cheese, served with orzo pasta in a pesto cream

Spinach Crepes with Wild Mushrooms

With roasted red pepper coulis

Whole Wheat Fettuccini Primavera

With basil cream sauce

\*More than (1) entrée selection must be approved by your Catering Manager

## *Hors d' Oeuvres Displays & Platters*

It is recommended that you provide 12-16 pieces per person for reception only and a minimum of 6 pieces per person prior to a served dinner.

## **Sliced Fresh Seasonal Fruits & Berries (serves 50)**

Served with sweetened cream and Grand Marnier cream

## **Crudités of Fresh Vegetables (serves 50)**

Served with spinach dip and buttermilk ranch



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## **Imported and Domestic Cheeses (serves 50)**

Served with water crackers and flatbread

## **Meat and Cheese Platter (serves 50)**

Assorted deli meats and cheeses served with fresh bread & rolls and appropriate condiments

## **Hot Smoked Salmon Display (serves 30)**

Served with capers, onions, lemon, basil cream cheese, and grilled flatbread

## **Grilled Vegetable Platter (serves 50)**

Served with roasted pepper hummus dip and grilled flatbread

## **Baked Brie in Puff Pastry (serves 50)**

Served with bread, and crackers

## **Asian BBQ Pork (serves 25)**

Served with hot mustard

## **Sun-Dried Tomato, Artichoke, & Spinach Torte (serves 25)**

Served with grilled flatbread

## **Antipasto Platter (serves 50)**

Served with assorted veggies, meats, and cheeses

## **Jumbo Gulf Prawns (50 pieces)**

## **Chilled Oysters on the Half Shell (50 pieces)**

Each of the above may be served individually or together over ice with lemon wedges, fresh grated horseradish, Tabasco, and cocktail sauce

## **Chocolate Dipped Strawberries, available seasonally (50 pieces)**



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## *Hors d' Oeuvres a la Carte*

### **Cold Canapés**

Deviled Eggs with traditional filling  
Ham & Asparagus Wrap with cream cheese  
Cherry Tomatoes stuffed with roasted garlic & herbed cream cheese  
Vegetarian Pinwheels  
Assorted Finger Sandwiches  
Assorted Cold Canapés

### **Hot Hors d'Oeuvres**

Roasted Sea Scallops wrapped in bacon  
Chicken Skewers with sweet & sour sauce  
Swedish or BBQ Meatballs  
Pot Stickers with wasabi soy  
Spring Rolls with plum mustard sauce  
Seared Teriyaki Beef Skewers  
Lobster & Crab Stuffed Mushrooms  
Buffalo Chicken Wings with bleu cheese dipping sauce  
Petite Filo Purse filled with spinach and mushrooms  
Petite Crab Cakes  
Assorted Petite Quiche

## *Hors d'Oeuvres Action Stations*

Uniformed chef attendant is provided for each of the following stations for an additional fee. On average, one attendant can accommodate up to 100 guests.

Action Stations are offered only as an accompaniment to other food purchases.

### **Pasta Bar (minimum 50 guests)**

Cheese filled tortellini or farfalle pasta sautéed with your guest's choice of parmesan cream alfredo, marinara with ripe olives, or garlic basil pesto. Garnishes of grated parmesan, minced Italian parsley, and toasted pignolis.



### **Fajita Bar (minimum 50 guests)**

Strips of marinated chicken breast or flank steak, grilled in the room, wrapped in flour tortillas with shredded cheddar and jack cheese, sautéed onions, bell peppers, and pico de gallo. Sour cream and guacamole completes the presentation.

### *Carving Stations*

Uniformed chef attendant is provided for each of the following stations for an additional fee. On average, one attendant can accommodate up to 100 guests.

### **Prime Carving Roast (serves 30)**

Au jus, Dijon mustard, creamed horseradish, and assorted rolls

### **Potlatch Salmon Side (serves 30)**

Served with red pepper, tartar, red onion, capers, and grilled bread

### **Cajun Turkey Breast (serves 50)**

Served with ancho mayonnaise on rolls

### **Glazed Old Fashioned Pit Ham (serves 40)**

Served with mustards, mayonnaise, and rolls

## **Hospitality Suite Packages**

### **Hospitality Package #1 (minimum 25 guests)**

Mixed nuts, basket of pretzels, tortilla chips, and potato chips onion dip and chili con queso domestic and international cheese display served with seasonal fresh fruit, water crackers, gourmet crackers, and fresh baked breads fresh vegetable tray with buttermilk ranch dip

### **Hospitality Package #2 (minimum 25 guests)**

Package #1 plus the following hot hors d'oeuvres: Cantonese style egg rolls served with hot mustard and sweet and sour sauce meatballs in mushroom burgundy sauce chicken satay with peanut sauce



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## **Snack Shop**

Pizza by the pie 4-cheese, pepperoni, or veggie (8 slices per pizza)  
Mixed Nuts  
Peanuts  
Trail Mix  
Spicy Snack Mix  
Pretzels  
Popcorn

## **Chips & Dips**

Tortilla Chips with black bean salsa, guacamole, and sour cream  
Tortilla Chips with black bean salsa, guacamole, and sour cream  
Potato Chips  
Tortilla Chips  
Chili Cheese Dip  
Salsa, Ranch, Bleu Cheese, or Onion Dip  
Guacamole Dip  
Clam Dip  
Shrimp Dip

## *Wedding Packages*

Choose any of the following reception packages or allow our catering team to build a custom proposal for your special event. Minimum service 50 guests

## **Bronze**

- A variety of tray passed appetizer service for one hour
- Fruit punch
- Seasonal greens tossed with apple wedges, candied nuts, and bleu cheese vinaigrette dressing
- Choice of plated meal: Salmon fillet with garlic basil butter or cheddar chive crusted chicken
- Roasted rosemary red potatoes
- Medley of seasonal vegetable sauté
- Breads and butter
- Freshly brewed coffee, decaf, hot or iced Tazo tea
- Champagne or sparkling cider toast

## **Silver Buffet**

- Fruit punch
- Tossed green salad with a variety of dressings



- Fresh seasonal fruit with raspberry yogurt dip
- Pasta salad with Oregon bay shrimp, and bleu cheese
- Chicken champagne with button mushrooms
- Prime roast with Cabernet sauce
- Parmesan rice with roasted bell pepper, and onion
- Medley of fresh vegetables with toasted chopped almond butter
- Breads and butter
- Freshly brewed coffee, decaf, hot or iced Tazo tea
- Champagne or sparkling cider toast

## **Gold**

- A variety of tray passed appetizer service for one hour
- Fruit punch
- Seasonal greens with crumbled bleu cheese, chopped apple and balsamic dressing
- Choice of plated meal: Roasted prime rib or mushroom crusted stuffed chicken breast
- Anna potatoes with parmesan cheese
- Steamed broccoli mimosa
- Breads and butter
- Freshly brewed coffee, decaf, hot or iced Tazo tea
- Champagne or sparkling cider toast

## **Platinum**

- A variety of tray passed appetizers, service for one hour
- Fruit punch
- Spinach greens, tossed with sun-dried vinaigrette, sliced mushroom, bacon, hard-boiled egg, marinated onion, and toasted almonds
- Cedar smoked salmon, and grilled chicken in Chardonnay butter sauce
- Cheddar chive stuffed potatoes
- Grilled asparagus spears, and charred red pepper
- Breads and butter
- Freshly brewed coffee, decaf, hot or iced Tazo tea
- Champagne or sparkling cider toast

## *Dinner Appetizer Packages*

6-7 pieces per person, ample for a one hour reception prior to dinner.  
(Minimum service 50 guests, must accompany dinner)



## Tray Passed Appetizers

Choose three chilled and three warm selections:

### Chilled

- Shrimp en crouete with cocktail sauce
- Smoked salmon with capers
- Ham and asparagus rolls
- Deviled eggs with traditional filling
- Antipasto skewer with marinated mozzarella
- Dill cheese en crouete with bay shrimp

### Warm

- Steamed pot stickers
- Fig and mascarpone in phyllo
- Assorted mini quiche
- Lobster and crab stuffed mushrooms
- Vegetable spring rolls
- Mushroom vol-au-vent

## Appetizer Buffet

Choose four chilled and three warm selections:

### Chilled

- Crisp vegetables and flatbread with warm spinach dip
- Ham and asparagus rolls
- Smoked salmon with capers
- Deviled eggs with traditional filling
- Sun-dried tomato, artichoke, and spinach torte with grilled flatbread

### Warm

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy



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## *Combination Dinners*

The following dinner selections are served with your choice of a starter salad, appropriate starch and fresh seasonal vegetables, assorted breads and butter, freshly brewed coffee, decaf, hot or iced Tazo tea, and choice of dessert.

### **Char Grilled Chicken Breast & Cedar Smoked Salmon**

Served on thyme lemon butter sauce

### **USDA Choice Filet Mignon & Salmon**

Center cut 4oz filet mignon combined with a 6oz cut of baked salmon

### **USDA Choice Filet Mignon & Shrimp Scampi**

3 jumbo gulf shrimp sautéed scampi style accompanied by a 4oz center cut filet

## *Dinner Starter Salads*

### **Complimentary House Salad**

Mixed seasonal leafy greens tossed with light bleu cheese vinaigrette dressing, diced apple, candied spiced almonds, and shredded carrot

### **Complimentary Marketplace Salad**

Crisp salad greens tossed with herb croutons, tomato, shredded carrots and cucumber, served with creamy ranch dressing

### **Spinach Greens**

Tossed with sun-dried vinaigrette dressing, sliced mushroom, bacon, hard-boiled egg marinated onion, and candied spiced almonds

### **Caesar Salad**

Hearts of romaine tossed with our roasted garlic Caesar dressing, shaved parmesan cheese, and crisp croutons



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## **Northwest Salad**

Romaine greens tossed with green peppercorn dressing, Oregon bay shrimp, chopped tomato, cucumber, feta cheese, and toasted hazelnuts

## **Fruit & Spinach**

A starburst of sliced, fresh, seasonal fruit with sliced almonds, spinach, and huckleberry dressing

## *Dessert Selections*

### **Complimentary Orange or Lemon Cake with whipped cream**

Your choice of orange OR lemon sponge cake garnished with fresh citrus slice

### **Complimentary Carrot Cake with caramel sauce**

A traditional favorite, enhanced with walnuts, pineapple, and a butter, cream cheese filling

### **Complimentary Chocolate Cream De Menthe Torte**

Rich devil's food cake laced with crème de menthe, filled with chocolate crème de menthe butter cream and poured with ganache

### **Complimentary Cookies & Brownies (served family style)**

Assortment of freshly baked cookies and fudge brownies

### **Chocolate Decadence**

Rich, dense, chocolate, a cross between fudge and a brownie, topped with semi-sweet ganache

### **Hazelnut Gateau**

Light, roasted, hazelnut cream between two layers of devils food cake laced with brandy ganache, and Oreo cookie crumbs around the sides

### **Black Forest Torte**

Devils food cake laced with brandy, raspberry jam, cherry filling, and fresh, sweet whipped cream



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# CATERING MENU

## **Huckleberry Cheesecake**

Garnished with white chocolate shavings

## **New York Cheesecake**

Garnished with fresh, seasonal fruit

## **Deep Dish Apple Pie**

Streusel topped with a hint of imported, German apricot glaze served with bourbon cream

## **Mocha Torte**

Yellow cake laced with espresso syrup, filled and iced with mocha butter cream, served with chocolate sauce

## **Chocolate Thunder**

Dark, dense cake exploding with deep bittersweet chocolate and a riot of chocolate morsels served with raspberry sauce

## *Dinner Buffet Selections*

The following buffets include choice of freshly brewed coffee, decaf, hot or iced Tazo tea.

## **Specialty Buffet (minimum 30 guests)**

- Sliced fresh fruit and berries
- Tossed seasonal greens with assorted dressings
- Grilled vegetables with olive oil, and feta cheese
- Bow tie pasta salad with spicy rock shrimp, and lemon dressing
- Caesar salad
- Rolls with butter
- Herb roasted chicken breast with artichoke hearts, and pine nuts
- Seared salmon fillet with lemon butter sauce
- Roast loin of pork with sage Jus
- Smashed red potatoes with chives
- Chef's choice of seasonal vegetables
- Assorted cakes and pastries



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## **The Harvest Buffet (minimum 30 guests)**

- Char grilled King Salmon fillet basted with basil garlic butter
- Mustard crusted pork loin on apple, and hazelnut dressing
- Sliced London broil on Pinot Noir forest mushroom sauce
- Mashed Yukon garlic gold potatoes
- Medley of northwest vegetable sauté
- Spinach salad with sun dried cranberries, grilled pear, and bleu cheese vinaigrette.
- Crisp cabbage slaw with cusabi dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Breads, butter, olive oil, and balsamic
- Warm white chocolate bread pudding with brandy sauce, and whipped cream

## **The Alaskan Adventure (minimum 30 guests)**

- Smoked king salmon fillet with smoked mushroom butter
- Lobster and crab cakes with roasted pepper butter sauce
- Potato crusted halibut with chives, and parmesan
- Forest mushroom rice with charred peppers
- Fresh mix of vegetables tossed in hazelnut butter
- Bay shrimp cole slaw with lemon dressing
- Red potato salad with dill dressing
- Seasonal greens topped with marinated red onion, tomato, cucumber and pine nuts, served with huckleberry dressing
- Breads, butter, olive oil, and balsamic
- Chef's pastry table
- Add beef carving station for an additional \$4.00/per person

## *Beverages*

House Brands

Premium Brands

Wine

Imported and Micro Beers: Corona, Fat Tire, Kokanee

Domestic Beers: MGD, Bud Light

Non-Alcoholic Beer: Haak Beck

Mineral Water, Juices, and Seltzers

Soft Drinks

Cordials



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Keg Beer:

Domestic

Import and Micro Brew

Pouring Brands:

**House Brands**

Smirnoff Vodka

Beefeater Gin

Jose Cuervo Gold Tequila

Jim Beam Bourbon

Bacardi Light Rum

Grants Scotch

Triple Sec

Desert Island Long Island Iced Tea

Dekuyper's Peachtree Schnapps

Dekuyper's Sour Apple Pucker Kahlua

Seagrams 7

**Premium Brands**

Absolut Vodka

Tanqueray Gin

1800 Tequila

Jack Daniels

Captain Morgan Rum

Crown Royal

J&B Scotch

Malibu Rum

Baileys Irish Cream

Disaronno Amaretto

### *Bar Staff*

Red Lion's skilled staff will serve as bar attendants. An hourly fee applies.

Red Lion Hotel at the Park is the Washington State licensed authority to sell and service beverages in the Catering facility. Thus, in the Catering area, no other alcoholic beverages are permitted.

### *Wine Selections*

By the Glass:

House Wines: Woodbridge, CA

White Zinfandel

Merlot

Cabernet Sauvignon

Chardonnay

Premium Wines: Hogue, WA

Chardonnay

Merlot

Cabernet Sauvignon

Riesling - Chateau St. Michelle, WA



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By the Bottle:

Sparkling Wine

Friexenet Brut

Seaview Brut

Duval Leroy “Cuvee Paris”

Sauvignon Blanc

Gordon Brothers “Katie’s Vineyard”

Riesling

Chateau St. Michelle

Monchhof Estate

Latah Creek Huckleberry

Pinot Grigio

Fontana Candida

Chardonnay

Woodbridge

Hogue Cellars

Townshen

White Zinfandel

Woodbridge

Pinot Noir

Robert Mondavi “Private Selection”

Syrah

Snoqualmie

Merlot

Woodbridge

Hogue Cellars

Novelty Hill

Sagelands

Cabernet Sauvignon

Woodbridge

Hogue Cellars

Woodward Canyon “Nelm’s Rd”



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# CATERING MENU

Specialty wines are available, on request, based on availability. Please ask your catering manager.