



# meetings and events

## food beverage

### meeting and event needs in the high desert



We understand that you have a choice in the location of your event, be it the wedding of your dreams, your annual association meeting or a simple corporate retreat.

Seventh Mountain Resort maintains that delicate balance between work and play with its location in the high desert. During the day, a meeting in a state-of-the-art meeting room full of successes and new ideas. Leave the afternoon open for a round of golf under the afternoon sun or throw on the shorts for the ride of your life down the mighty Deschutes River. And in the evening, relax in one of our hot tubs after dining at our gourmet restaurant, Seasons. Whatever your agenda, your group is sure to have a successful meeting while playing here in the high desert.

Our job is to make you, the meeting planner, the star of the meeting while your attendees have the time of their life. We understand the needs of your attendees and the details of the events are ever changing. We are here to anticipate the unknowns and provide you with satisfied attendees, and, most importantly, a successful event.

We look forward to working with you.

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## guidelines

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### **your conference service manager**

Once your contract has been signed, your sales manager will turn your contract over to the conference services team. You will receive a letter from your designated conference service manager introducing themselves. This individual will be your point of contact through the detailing phase of your event as well as your on-site contact during the event and will follow-up with you after the event.

### **menus**

Following are menu selections for all aspects of your meeting. Our Executive Chef has created a menu that is diverse in choices and price points all the while maintaining the gourmet flavors of this region and the entire Pacific Northwest.

Should you desire choices outside of our banquet menu or have special dietary requests, your conference service manager will create a customized menu for your group based on their needs.

### **details**

The detailing phase of your event commences approximately 60 days prior to your arrival. This amount of time ensures that all details are in place for a flawless execution of your event.

Your conference services manager will set an appointment with you to review all of your needs and assist you in your menu choices for your event. The duration of this appointment is typically one hour. By setting aside this designated time, all aspects of your event can be covered in one conversation—from audio visual to centerpieces to linens to food and beverage.

Approximately 2 weeks prior to your arrival, you will receive Banquet Event Orders (BEOs) and a Group Resume. The BEO is the medium in which all details are conveyed to each department on property. The Group Resume is a summary of your entire program from the on-site point of contact to your room block to special needs for your group to the group's agenda. After carefully reviewing both your BEOs and your Group Resume, you will make any necessary changes and then sign each BEO and the Group Resume. These forms of communication cover all details of your event for all departments and ensure the success of your event.

### **guarantees**

Guarantees for all food and beverage are finalized 5 business days prior to the event start date. Should you want to build in a percentage over your final number, please include this percentage in your final guarantee as we prepare based on the guarantee number.

### **outside food and beverage**

Due to state health regulations, all food must be prepared in our kitchen. In addition, any remaining food after an event must be returned to our kitchen.



continental breakfast

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**sunrise continental**

\$9.50 per person [ minimum of 10 please ]

- fresh fruit juices
- whole seasonal fresh fruit
- housemade granola
- variety of yogurts
- breakfast pastries and muffins
- butter and preserves
- coffee, decaffeinated coffee and tea [ or lemonade ]

**grand continental**

\$13 per person [ minimum of 10 please ]

- fresh fruit juices
- whole seasonal fresh fruit
- seasonal sliced fruit
- cold cereals and milk
- housemade granola
- variety of yogurts
- scrambled eggs with chives & cheddar cheese
- breakfast pastries and muffins
- butter and preserves
- coffee, decaffeinated coffee and tea [ or lemonade ]

**continental breakfast enhancements**

- seasoned redskin breakfast potatoes \$2.50 per person
- side of ham, bacon or sausage \$2.50 per person
- housemade granola with yogurt \$5 per person



plated breakfast

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**lava island**

\$13 per person [ maximum of 150 please ]

southwest scramble with chorizo, spinach, onions and pepperjack cheese  
seasoned redskin breakfast potatoes  
coffee, decaffeinated coffee and tea [ or lemonade ]

**meadow camp**

\$13 per person [ maximum of 150 please ]

dale's homemade biscuits with sausage gravy  
coffee, decaffeinated coffee and tea [ or lemonade ]

**benham falls**

\$15 per person [ maximum of 150 please ]

eggs benedict with house smoked canadian bacon & hollandaise sauce  
seasoned redskin breakfast potatoes  
coffee, decaffeinated coffee and tea [ or lemonade ]

**big eddy**

\$12 per person [ maximum of 150 please ]

scrambled eggs  
seasoned redskin breakfast potatoes  
choice of: ham, bacon or sausage  
coffee, decaffeinated coffee and tea [ or lemonade ]

**tumalo falls [ low carb option ]**

\$13 per person [ maximum of 150 please ]

scrambled eggs with fresh spinach, diced tomatoes and mushrooms  
crispy bacon  
link sausage  
coffee, decaffeinated coffee and tea [ or lemonade ]



breakfast buffets

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**ponderosa buffet**

\$15.25 per person [ minimum of 20 please ]

fresh fruit juices

scrambled eggs with fresh herbs, tillamook cheddar and green onions

please choose **three** accompaniments:

- seasoned redskin potatoes
- fresh herb grilled tomato halves
- link sausage
- crispy bacon
- maple glazed ham
- au gratin potatoes with sharp cheddar

breakfast pastries

butter and preserves

coffee, decaffeinated coffee and tea [ or lemonade ]

**sage buffet**

\$16 per person [ minimum of 20 please ]

fresh fruit juices

dale's homemade biscuits with sausage gravy

please choose **three** accompaniments:

- seasoned redskin potatoes
- fresh herb grilled tomato halves
- link sausage
- crispy bacon
- maple glazed ham
- au gratin potatoes with sharp cheddar

breakfast pastries

butter and preserves

coffee, decaffeinated coffee and tea [ or lemonade ]

**mountain buffet**

\$18.75 per person [ minimum of 20 please ]

fresh fruit juices

eggs benedict with house smoked canadian bacon & hollandaise sauce

please choose **three** accompaniments:

- seasoned redskin potatoes
- fresh herb grilled tomato halves
- link sausage
- crispy bacon
- maple glazed ham
- au gratin potatoes with sharp cheddar

breakfast pastries

butter and preserves

coffee, decaffeinated coffee and tea [ or lemonade ]



breakfast buffets

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**breakfast buffet enhancements**

additional entrée	\$4 per person
less than 20 guests	\$3 per person
housemade granola with yogurt	\$5 per person
waffle station with fruit compote, syrup and whipping cream	\$4 per person (50 person max)



brunch

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**cascade brunch**

\$25 per person [ minimum of 20 please ]

fresh fruit juices  
seasonal sliced fruit  
roma tomato, bermuda onion and english cucumber salad with fresh lemon  
zest and cilantro vinaigrette  
italian herbed vegetable medley with squash, zucchini, bell peppers & onions  
side of pacific smoked salmon with red onions and capers  
scrambled eggs with fresh herbs  
pan-seared chicken breast with lemon-caper butter sauce  
seasoned redskin breakfast potatoes  
link sausage and crispy bacon  
belgian style waffles with syrup and mixed berry compote  
breakfast pastries and muffins  
butter and preserves  
champagne and mimosas  
coffee, decaffeinated coffee and tea [ or lemonade ]



## breaks

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### **simply morning**

\$9 per person

assortment of freshly baked breakfast breads, coffee cake and scones  
seasonal sliced fruit  
assorted fruit juices  
coffee, decaffeinated coffee and tea [ or lemonade ]

### **cookie monster**

\$8 per person

assorted homemade cookies  
double fudge brownies  
assorted sodas  
coffee, decaffeinated coffee and tea [ or lemonade ]

### **nibbles with nuts**

\$8.50 per person

mixed nuts  
assorted homemade cookies  
mini pretzels  
whole seasonal fresh fruit  
assorted sodas  
coffee, decaffeinated coffee and tea [ or lemonade ]

### **sweet n' crunchy**

\$9 per person

mixed nuts  
slices of northwest apples  
caramel and yogurt dip  
whole seasonal fresh fruit  
coffee, decaffeinated coffee and tea [ or lemonade ]



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**breaks**

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**break enhancements**

mixed nuts (serves 12)	\$14 per pound
cajun spiced peanuts (serves 12)	\$12 per pound
tortilla chips and fresh salsa (serves 12)	\$24 each
bowl of mini pretzels (serves 24)	\$16 each
energy / low-carb bars	\$3 each
assortment of freshly baked cookies	\$2 each / \$21 per dozen
rice krispy treats	\$2 each / \$20 per dozen
caramel-apple bars	\$2.50 each / \$26 per dozen
assorted yogurts	\$2 each
chocolate dipped strawberries (seasonal)	\$3 each
chocolate truffles	\$30 per dozen
whole seasonal fresh fruit	\$2 each
variety of candy bars	\$1.50 each
assorted snapple	\$3 each
assorted dole fruit juices	\$3 each
fruit punch or lemonade (serves 50)	\$45 per punch bowl
calistoga sparkling water	\$2.50 each
soft drinks and bottled water	\$2 each
coffee, decaffeinated coffee and tea	\$6 per person
urn of coffee, decaffeinated coffee and tea	\$40 per urn



plated lunch [entrées]

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**grilled chicken**

\$17 per person [ maximum of 150 please ]

fresh baked rolls

please choose **one**:

- mixed baby field green salad with balsamic vinaigrette
- vegetable minestrone soup

grilled jamaican jerk chicken breast with fresh mango salsa  
rice pilaf

chef's choice of seasonal fresh vegetable

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**fresh pasta**

\$17 per person [ maximum of 150 please ]

fresh baked rolls

please choose **one**:

- mixed baby field green salad with balsamic vinaigrette
- vegetable minestrone soup

cheese tortellini with a roasted tomato cream sauce, mushroom medley,  
toasted pine nuts and finished with fresh herbs

chef's choice of seasonal fresh vegetable

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- seasonal fruit pastry with fresh berry coulis
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated lunch [entrees]

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**grilled fish**

\$18.50 per person [ maximum of 150 please ]

fresh baked rolls

please choose **one**:

- mixed baby field green salad with balsamic vinaigrette
- vegetable minestrone soup

grilled pacific salmon filet with marionberry-chipotle bbq sauce

tequila-lime rice

chef's choice of seasonal fresh vegetable

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated lunch [salads]

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**caesar salad**

\$12 per person [ maximum of 150 please ]

fresh baked rolls

crisp romaine lettuce with a creamy caesar dressing and asagio cheese

housemade croutons

- with italian grilled chicken [add \$4 per person]
- with grilled pacific salmon [add \$5 per person]

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**chef's salad**

\$16 per person [ maximum of 150 please ]

fresh baked rolls

chef's salad with roasted turkey breast, smoked ham, tillamook swiss,

tillamook cheddar and tomato wedges

assorted house dressings

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated lunch [salads]

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**spinach salad**

\$15.25 per person [ maximum of 150 please ]

fresh baked rolls

baby spinach salad with crispy bacon bits, hard boiled egg, red onion and red bell pepper

shallot vinaigrette

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated lunch [sandwiches]

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**turkey**

\$15 per person [ maximum of 150 please ]

mixed baby field green salad with balsamic vinaigrette  
smoked turkey breast with roasted red peppers, pepperjack cheese  
and mayonnaise on honey whole wheat bread

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**ham**

\$15 per person [ maximum of 150 please ]

mixed baby field green salad with balsamic vinaigrette  
smokehouse cured ham and french brie on a croissant with lettuce, tomato  
and onion

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated lunch [sandwiches]

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**grilled vegetable**

\$14 per person [ maximum of 150 please ]

mixed baby field green salad with balsamic vinaigrette  
vegetarian sub with grilled veggies, baby field greens and balsamic roasted red pepper spread

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**roast beef**

\$15 per person [ maximum of 150 please ]

mixed baby field green salad with balsamic vinaigrette  
slow roasted roast beef and tillamook swiss with fresh dill-horseradish mayonnaise

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



lunch buffet [pasta]

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**pasta**

\$19 per person for one entrée choice [ minimum of 20 please ]

\$23.50 per person for two entrée choices

fresh baked garlic bread

crisp romaine lettuce with a creamy caesar dressing and asagio cheese

homemade croutons

please choose **one or two** entrée(s):

- three cheese baked penne pasta with sun dried tomato chicken sausage, portobello mushrooms, julienned bell peppers & onions and roasted garlic in a rustic style marina sauce
- vegetarian three cheese lasagna with fresh spinach, roasted bell pepper coulis and italian vegetable medley
- prawns and sea scallops tossed with walnuts, leeks and cherry tomatoes accompanied by a garlic white wine sauce
- farfalle pasta with smoked salmon and italian vegetable medley served with a pesto cream sauce
- traditional chicken marsala served over a bed of herbed linguini tossed in clarified butter

tiramisu made with frangelico and pastry cream drizzled with chocolate sauce

coffee, decaffeinated coffee and tea [ or lemonade ]

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**lunch buffet**

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**south of the border**

\$21 per person [ minimum of 20 please ]

tri-colored tortilla chips and fresh tomato salsa  
fresh guacamole and sour cream  
white bean and chicken chili [winter]  
mixed greens with cilantro-style vinaigrette [summer]  
cumin-lime marinated chicken breast  
ground beef with spicy mexican seasonings  
fajita vegetable mix with hints of fresh squeezed lime  
shredded lettuce, diced tomatoes, diced onions  
shredded tillamook cheddar cheese  
crispy taco shells  
warm flour tortillas  
spicy black beans  
homemade spanish rice  
crispy flour tortilla chips with cinnamon sugar, whipped cream and  
strawberry glaze  
coffee, decaffeinated coffee and tea [ or lemonade ]

**deli**

\$17 per person [ minimum of 20 please ]

sliced oven roasted turkey breast, smokehouse cured ham and slow-roasted  
shaved roast beef  
sliced tillamook cheddar, tillamook swiss and soft provolone cheeses  
dijon mustard, mayonnaise and horseradish cream sauce  
crisp lettuce leaves, beefstake tomato slices and sliced red onion  
sour dough, honey whole wheat and bavarian rye breads  
country style potato salad with bacon and green onions in a ranch  
sour cream dressing  
mediterranean farfalle pasta salad with julienned vegetables, kalamata olives,  
marinated artichoke hearts and feta cheese  
mixed organic baby field greens with cherry tomatoes and diced red onions  
homemade croutons  
assorted dressings  
kosher dill pickles  
sliced fresh seasonal fruits  
assorted homemade cookies and brownies  
coffee, decaffeinated coffee and tea [ or lemonade ]



lunch buffet

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**soup and salad**

\$15.50 per person [ minimum of 20 please ]

sliced fresh seasonal fruits  
assorted vegetable crudité's  
two fresh homemade soups  
fresh baked rolls and breads

please choose **three** salads:

- mediterranean farfalle pasta salad with julienned vegetables, kalamata olives, marinated artichoke hearts and feta cheese
- country style potato salad with bacon and green onions in a ranch-sour cream dressing
- crisp romaine lettuce with a creamy caesar dressing and asagio cheese and homemade croutons
- mixed organic baby field greens with cherry tomatoes, diced red onion, fresh croutons and assorted dressings
- roma tomato, bermuda onion and english cucumber salad with fresh lemon zest and cilantro vinaigrette
- southwestern orzo pasta salad with julienned peppers, roasted corn, black beans and spicy tomato-cumin dressing

assorted homemade cookies and brownies

coffee, decaffeinated coffee and tea [ or lemonade ]



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**lunch buffet**

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**pilot butte**

\$21 per person for **one** entrée choice [ minimum of 20 please ]

\$24 per person for **two** entrée choices

sliced fresh seasonal fruits  
fresh baked rolls  
chef's choice of seasonal vegetable  
chef's choice of starch

please choose **two** salads:

- mediterranean farfalle pasta salad with julienned vegetables, kalamata olives, marinated artichoke hearts and feta cheese
- country style potato salad with bacon and green onions in a ranch sour cream dressing
- traditional caesar with crisp romaine lettuce with a creamy caesar dressing and asagio cheese and homemade croutons
- mixed organic baby field greens with cherry tomatoes, diced red onion, fresh croutons and assorted dressings
- roma tomato, bermuda onion and english cucumber salad with fresh lemon zest and cilantro vinaigrette
- southwestern orzo pasta salad with julienned peppers, roasted corn, black beans and spicy tomato-cumin dressing
- soba noodle salad with asian style vegetables and sweet chili-sesame vinaigrette

please choose **one or two** entrée(s):

- grilled chicken breast with a rustic style roasted rosemary and wild mushroom gravy
- grilled pacific salmon filet with honey-soy-ginger glaze
- three cheese baked penne pasta with sun dried tomato chicken sausage, portobello mushrooms, julienned bell peppers and onions, roasted garlic and a rustic style marinara sauce
- chili rubbed pork medallions with salsa verde and grilled corn relish
- vegetarian three cheese lasagna with fresh spinach, roasted bell pepper coulis, and Italian vegetable medley
- sesame-soy grilled flank steak with wok-fried vegetables
- traditional chicken marsala served over a bed of herbed linguini tossed in clarified butter

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lunch buffet

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**pilot butte [ continued ]**

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**luau buffet**

\$25 per person [ minimum of 20 please ]

tropical fruit salad with toasted coconut  
island style macaroni salad with creamy sesame dressing  
hawaiian sweet rolls  
crispy taro chips with mango salsa  
asian stir fry vegetable yakisoba with a ginger-garlic-soy sauce  
pineapple-sesame jasmine rice  
chicken satay with peanut dipping sauce  
grilled ham and pineapple bites with wasabi aioli  
oven roasted Kailua pork  
crispy chicken drummies with polynesian sweet and sour sauce  
kahlua cheesecake with hazelnut crème anglaise  
pineapple upside down cake with meyers rum glaze  
fruit punch and lemonade



box lunch

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**get out and go!**

\$14 per person

piece of whole fruit  
bag of potato chips

please choose **two sandwiches [note number]:**

- \_\_\_\_\_ smokehouse cured ham and french brie on a croissant with lettuce, tomato and onion
- \_\_\_\_\_ smoked turkey breast with roasted red peppers, pepperjack cheese and mayo on honey whole wheat bread
- \_\_\_\_\_ slow roasted roast beef and tillamook swiss with fresh dill-horseradish mayonnaise
- \_\_\_\_\_ vegetarian sub with grilled veggies, baby field greens and balsamic roasted red pepper spread

homemade cookie

variety of sodas and bottled water [ add \$2 pp ]



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## hors d'oeuvres [hot]

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### hors d'oeuvres [ minimum of 4 dozen each ]

quail springs IPA soaked german sausages with spicy stone ground mustard  
\$10 per dozen  
\_\_\_\_\_ dozen

grilled sesame chicken satays with spicy peanut dipping sauce  
\$16.50 per dozen  
\_\_\_\_\_ dozen

hot dungeness crab and artichoke dip topped with parmesano-reggiano  
cheese and served with crackers and dark rye crostini  
\$50 per 1 pound crock [ serves 20 ]  
\_\_\_\_\_ crock(s)

meatballs with black butte porter sauce  
\$13 per dozen  
\_\_\_\_\_ dozen

dungeness crab cakes with spicy remoulade  
\$30 per dozen  
\_\_\_\_\_ dozen

chicken drumettes with either traditional, spicy buffalo, or teriyaki sauce  
\$24 per dozen  
\_\_\_\_\_ dozen

assorted mini quiches to include: cheddar-bacon, mushroom  
and spinach-tomato  
\$20 per dozen  
\_\_\_\_\_ dozen

shrimp and dungeness crab stuffed mushrooms topped with  
parmesano-reggiano cheese  
\$22 per dozen  
\_\_\_\_\_ dozen

jumbo coconut crusted prawns with sweet chili dipping sauce  
\$24 per dozen  
\_\_\_\_\_ dozen

risotto croquettes stuffed with creamy fontina cheese and topped  
with garlic aioli  
\$18 per dozen  
\_\_\_\_\_ dozen



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**hors d'oeuvres [cold]**

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**hors d'oeuvres [ minimum of 4 dozen each ]**

chocolate dipped strawberries with champagne crème anglaise (seasonal)  
\$36 per dozen  
\_\_\_\_\_ dozen

jumbo prawn cocktail with charred tomato cocktail sauce  
\$34 per pound  
\_\_\_\_\_ pound(s)

sushi grade ahi tartar on sesame wonton crackers with wasabi crème fraiche  
\$24 per dozen  
\_\_\_\_\_ dozen

nori rolls with pacific smoked salmon, lemon cream cheese, chives and sunflower shoots  
\$24 per dozen  
\_\_\_\_\_ dozen

prosciutto wrapped cantaloupe wedges  
\$14 per dozen  
\_\_\_\_\_ dozen

individual tostadas with black bean puree, smoked bay shrimp and salsa fresca  
\$26 per dozen  
\_\_\_\_\_ dozen

crostini with chevre, roasted red pepper and black osetra caviar  
\$22 per dozen  
\_\_\_\_\_ dozen

yellow curry chicken salad tartlettes  
\$24 per dozen  
\_\_\_\_\_ dozen

bruschetta with peaches, herbed goat cheese, prosciutto and walnuts  
\$24 per dozen

pacific smoked salmon dip with italian herbs, mozzarella and provolone cheeses, water crackers and dark rye crostini  
\$60 each [ serves 25 ]  
\_\_\_\_\_ per serving



displays & platters

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**displays**

antipasti display with grilled vegetables, imported olives, roasted garlic, crostinis, fresh mozzarella, salami and prosciutto

\$200 each serves 50

plank roasted side of pacific salmon with citrus wedges and creamy herb dipping sauce

\$110 per plank serves 25

one-kilo round of french brie en crouete with crackers and apple slices

\$80 per kilo serves 25

**platters**

europaean and domestic cheese with grapes and assorted crackers

\$70 small serves 15

\$115 medium serves 25

\$225 large serves 50

seasonal fresh sliced fruits

\$40 small serves 15

\$70 medium serves 25

\$135 large serves 50

fresh sliced fruit and domestic cheese

\$55 small serves 15

\$90 medium serves 25

\$175 large serves 50

vegetable crudité

\$40 small serves 15

\$70 medium serves 25

\$135 large serves 50



stations

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**carving stations**

fresh silver dollar rolls

condiments to include: dijon, mayonnaise and horseradish cream

carver [please add \$50 per hour]

smokehouse cured ham with honey brown sugar glaze

\$165 each

serves 60

herb and garlic crusted whole boneless oven roasted turkey breast

\$145 each

serves 40

slow roasted top round of beef with natural au jus

\$180 each

serves 65



plated dinner [entrées]

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**prime rib**

\$33 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

salt crusted black angus prime rib served with cabernet jus and garlic  
mashed potatoes

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with  
chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**pacific salmon**

\$26 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

honey-dijon crusted pacific salmon filet with bearnaise sauce and lemon  
scented basmati rice

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with  
chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated dinner [entrées]

---

**chicken**

\$26 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

chicken saltimbocca with prosciutto ham and provolone cheese, served with a roasted garlic cream sauce over herb roasted redskin potatoes

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**ribs**

\$31 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

half rack of baby back ribs with marionberry-chipotle bbq sauce over brown sugar whipped sweet potatoes

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated dinner [entrées]

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**lasagna**

\$23 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

vegetarian three cheese lasagna with fresh spinach, roasted bell pepper coulis and italian vegetable medley

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**new york strip steak**

\$34 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

grilled 10 oz new york strip steak served with a fig-syrah reduction over garlic mashed potatoes

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated dinner [entrées]

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**chicken and pacific salmon**

\$34 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

grilled chicken breast and seared pacific salmon fillet with a champagne-tarragon beurre blanc and garlic scented rice pilaf

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]

**beef tenderloin and crab legs**

\$45 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

seared beef tenderloin with dungeness crab legs served on a roasted shallot-bacon potato cake with flame roasted tomato hollandaise sauce

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



plated dinner [entrées]

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**new york strip steak and jumbo prawns**

\$41 per person [ maximum of 150 please ]

fresh baked rolls

mixed baby field green salad with balsamic vinaigrette

chef's choice of seasonal vegetable

grilled 10 oz new york strip steak with jumbo prawn scampi

served over garlic mashed potatoes

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



dinner buffet [pasta]

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**pasta**

\$19 per person for one entrée choice [ minimum of 20 please ]

\$23.50 per person for two entrée choices

fresh baked garlic bread

crisp romaine lettuce with a creamy caesar dressing and asagio cheese

homemade croutons

please choose **one or two** entrée(s):

- three cheese baked penne pasta with sun dried tomato chicken sausage, portobello mushrooms, julienned bell peppers & onions and roasted garlic in a rustic style marina sauce
- vegetarian three cheese lasagna with fresh spinach, roasted bell pepper coulis and italian vegetable medley
- prawns and sea scallops tossed with walnuts, leeks and cherry tomatoes accompanied by a garlic white wine sauce
- farfalle pasta with smoked salmon and italian vegetable medley served with a pesto cream sauce
- traditional chicken marsala served over a bed of herbed linguini tossed in clarified butter

tiramisu made with frangelico and pastry cream drizzled with chocolate sauce

coffee, decaffeinated coffee and tea [ or lemonade ]



dinner buffet

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**south of the border**

\$21 per person [ minimum of 20 please ]

tri-colored tortilla chips and fresh tomato salsa  
fresh guacamole and sour cream  
white bean and chicken chili [winter]  
mixed greens with cilantro-style vinaigrette [summer]  
cumin-lime marinated chicken breast  
ground beef with spicy mexican seasonings  
fajita vegetable mix with hints of fresh squeezed lime  
shredded lettuce, diced tomatoes, diced onions  
shredded tillamook cheddar cheese  
crispy taco shells  
warm flour tortillas  
spicy black beans  
homemade spanish rice  
crispy flour tortilla chips with cinnamon sugar, whipped cream and  
strawberry glaze  
coffee, decaffeinated coffee and tea [ or lemonade ]



dinner buffet

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**hoedown**

\$20 per person [ minimum of 20 please ]

please enjoy **all** of these salads:

- mediterranean farfalle pasta salad with julienned vegetables, kalamata olives, marinated artichoke hearts and feta cheese
- country style potato salad with bacon and green onions in a ranch sour cream dressing
- traditional caesar with crisp romaine lettuce with a creamy caesar dressing and asagio cheese and homemade croutons

vegetable crudité platter

grilled oregon beef 1/3 lb hamburgers

grilled all-beef 1/2 lb hotdogs

gardenburgers as requested for vegetarian option

hamburger and hot dog buns

condiment station to include: mayo, yellow mustard, ketchup and relish,

crisp lettuce leaves, beefstake tomato slices and sliced red onion

crispy chicken legs baked in honey bbq sauce

bourbon baked beans

potato chips

fresh sliced watermelon wedges

assorted homemade cookies and brownies

coffee, decaffeinated coffee and tea [ or lemonade ]



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**dinner buffet**

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**deschutes**

\$27 per person for **one** entrée choice [ minimum of 20 please ]

\$30 per person for **two** entrée choices [ minimum of 20 please ]

sliced fresh seasonal fruits

fresh baked rolls

chef's choice of seasonal vegetable

please choose **three** salads:

- mediterranean farfalle pasta salad with julienned vegetables, kalamata olives, marinated artichoke hearts and feta cheese
- baby spinach salad with crispy bacon bits, hard boiled egg, red onion and red bell pepper in a shallot vinaigrette
- roma tomato, bermuda onion and english cucumber salad with fresh lemon zest and cilantro vinaigrette
- roasted redskin potato salad with bay shrimp, fresh dill, diced vegetables in a sour cream dressing
- traditional caesar with crisp romaine lettuce with a creamy caesar dressing and asagio cheese and homemade croutons
- mixed organic baby field greens with cherry tomatoes, diced red onion, fresh croutons and assorted dressings
- soba noodle salad with asian style vegetables and sweet chili-sesame vinaigrette
- italian white bean salad with diced bell peppers and onions, crispy bacon bits and roasted garlic and fresh thyme vinaigrette
- southwestern orzo pasta salad with julienned peppers, roasted corn, black beans and spicy tomato-cumin dressing

please choose **one or two** entrée(s):

- grilled chicken breast with a rustic style roasted rosemary and wild mushroom gravy
- jamaican jerk grilled chicken breast with fresh mango salsa
- grilled chicken breast with oven roasted mushroom ragout
- grilled pacific salmon filet with a honey teriyaki glaze
- grilled 5 oz top sirloin steaks with a port reduction sauce
- slow roasted top round of beef with natural au jus
- smoked pork medallions with a spicy corn and black bean relish
- grilled pork loin medallions with peach barbeque sauce
- vegetarian three cheese lasagna with fresh spinach, roasted bell pepper coulis, and italian vegetable medley
- garlic and herb grilled vegetable brochettes
- smokehouse cured ham with honey brown sugar glaze
- herb and garlic crusted whole boneless oven roasted turkey breast

[ continued on next page ]



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**dinner buffet**

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**deschutes [ continued ]**

please choose **one** starch:

- garlic mashed russet potatoes
- herb and garlic redskin potatoes
- cajun spiced sweet potato fries
- baked potato station to include: seasoned russet potatoes, shredded Tillamook cheddar, crispy bacon bits
- bourbon baked beans
- rice pilaf with garlic scented diced vegetables
- linguini tossed with garlic and fresh herbs in clarified butter

please choose **one** dessert:

- tiramisu made with frangelico and pastry cream drizzled with chocolate sauce
- assorted homemade cookies and brownies
- marionberry swirl cheesecake with crème anglaise
- chocolate devil's food cake with a fresh strawberry glaze

coffee, decaffeinated coffee and tea [ or lemonade ]



children's menu

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**children's menu—up to 12 years old \$7 per person**

please enjoy one choice for your little guests (meals are plated)

- corn dog nuggets with french fries
- dinosaur chicken nuggets with french fries
- grilled cheese with french fries
- spaghetti noodles with tomato sauce or butter

children may also dine from the adult buffet menu

children ages 6-12 are at half-price of the adult buffet menu price

children ages 5 and under are no charge for the adult buffet menu price

please inform your conference services manager about children's meals



alcohol

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**well selection**

[bartender fee of \$75 per bar]

\$6 per drink

- monarch bourbon
- monarch scotch
- monarch gin
- baron von rothschild vodka
- monarch plata rum
- monarcha tequila

**call selection**

[bartender fee of \$75 per bar]

\$7 per drink

- seagrams 7
- absolute vodka
- vanilla stoli
- bacardi light rum
- captain Morgan's rum
- jack daniels
- tangueray gin
- jose cuervo gold
- kahlua
- bailey's irish cream

**premium selection**

[bartender fee of \$75 per bar]

\$8 per drink

- crown royal
- makers mark
- dewars
- bombay sapphire
- jose cuervo 1800
- kettle one

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Special order spirits can be arranged through your conference services manager.



beer

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**domestic beer**

[bartender fee of \$75 per bar]

\$4 per drink

- bud light
- budweiser
- coors light
- buckler non-alcoholic

**premium beer**

[bartender fee of \$75 per bar]

\$5 per drink

- heineken
- corona
- windmer hefeweizen
- deschutes brewery:
  - mirror pond pale ale
  - black butte porter
  - seasonal offering

**keg of beer**

[bartender fee of \$75 per bar]

\$250 domestic per keg

- bud light
- budweiser
- coors light

\$400 imported per keg

- deschutes brewery:
  - mirror pond pale ale
  - black butte porter
  - seasonal offering
- silver moon:
  - snakebite porter
  - houndstooth amber
  - seasonal offering

corkage fee

\$200 per keg

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Special order beer can be arranged through your conference services manager.



wine

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**white wine**

house chardonnay	California	\$20 per bottle
house white zinfandel	California	\$20 per bottle
house champagne	Spain	\$20 per bottle
sparkling cider	California	\$8 per bottle

**red wine**

house cabernet	California	\$20 per bottle
house merlot	California	\$20 per bottle

\*All house wine selections are Tunnel of Elms, by Beringer Vinyards.

\*\*House champagne is Segura Viudas Brut Reserva.

corkage fee  
\$15 per bottle