



## *Breakfast Buffets*

*All Breakfast Buffets Served with Coffee, Decaf, Herbal Teas  
Based on one-hour service*

<b>SMITH ROCK CONTINENTAL</b> <i>Fresh Seasonal Sliced Fruit, Assorted Chilled Juices, Pastry Selections with Butter and Preserves.</i>	<b>\$9.95 +/per person</b>
<b>BROKEN TOP CONTINENTAL</b> <i>Pastry Selections, Assorted Yogurts with Granola, Fresh Seasonal Slice Fruit, Pastry Selections, Bagels and Cream Cheese with Toasting Station, Butter and Preserves, Assorted Chilled Juices</i>	<b>\$12.95 +/per person</b>
<b>MT. JEFFERSON CONTINENTAL</b> <i>Fresh Baked Muffins, Banana Bread, Coffee Cake, Fresh Seasonal Sliced Fruit, Old Fashioned Oatmeal, Brown Sugar, Cinnamon, Craisins, Assorted Chilled Juices</i>	<b>\$13.95 +/per person</b>
<b>BURRITO BREAKFAST BUFFET</b> <i>Fluffy Scrambled Eggs with Peppers, Onions, Potatoes, Sausage, and Shredded Cheddar Cheese served with Flour Tortillas, Rancho Beans and Pico De Gallo Salsa, Fresh Seasonal Sliced Fruit, Assorted Chilled Fruit Juices</i>	<b>\$13.95 +/per person</b>
<b>EXPO BREAKFAST BUFFET</b> <i>Fresh Seasonal Sliced Fruit, Fresh Baked Muffins and Danish, Fluffy Scrambled Eggs, Breakfast Potatoes, Sausage or Crisp Center Cut Sliced Bacon, Buttermilk Biscuits and Country Sausage Gravy, Assorted Chilled Juices</i>	<b>\$17.95 +/per person</b>
<i>Enhance your Breakfast Buffet with a Smoked Pit Ham Carving Station</i>	<b>\$4.00 +/per person</b>

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## *Plated Breakfast*

*All Plated Breakfast Served with Coffee, Decaf, Herbal Teas*

<b>CROISSANT SANDWICH</b> <i>Fluffy Scrambled Eggs and Sliced Honey Cured Ham on a Croissant served with O'Brien Potatoes, Fresh Fruit Garnish</i>	<b>\$7.95 +/per person</b>
<b>TRADITIONAL BREAKFAST</b> <i>Fluffy Scrambled Eggs, Center Cut Sliced Bacon, O'Brien Potatoes, Baking Powder Biscuit, Butter, Preserves and Orange Juice, Fresh Fruit Garnish</i>	<b>\$12.95 +/per person</b>
<b>SOUTH SISTER SCRAMBLE</b> <i>Fluffy Scrambled Eggs with Diced Smoked Ham, Peppers, Onions topped with Shredded Cheddar Served with Herbed Baked Breakfast Potatoes, Baking Powder Biscuit, Butter, Preserves, Orange Juice and Fresh Fruit Garnish</i>	<b>\$14.95 +/per person</b>
<b>DESCHUTES FARMER</b> <i>Scrambled Eggs with Chorizo Sausage, Onions, Peppers, Mexi Cheese Blend wrapped in a Flour Tortilla. Served with Herbed Baked Breakfast Potatoes, Pico De Gallo, Orange Juice</i>	<b>\$14.95 +/per person</b>
<b>HEALTHY START</b> <i>Frittata Primavera, made with Egg Beater™ and Fresh Garden Vegetables, Steamed Red Potatoes and Fresh Fruit Garnish. Served with Mini Bran Muffin.</i>	<b>\$14.95 +/per person</b>
<b>STEAK AND EGGS</b> <i>Charbroiled Top Sirloin, Fresh Scrambled Eggs, Herb Baked Breakfast Potatoes, Baking Powder Biscuit with Butter and Preserves. Served with a Fresh Fruit Garnish</i>	<b>\$21.95 +/per person</b>

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## *Beverages*

<b>Freshly Brewed Regular and Decaf (Included Herbal Teas and Ice Water)</b>	<b>\$15.50 +/per gallon</b>
<b>Assorted Juice</b>	<b>\$19.50 +/per gallon</b>
<b>Hot Chocolate or Spiced Cider</b>	<b>\$18.00 +/per gallon</b>
<b>Iced Tea, Lemonade or Raspberry Lemonade</b>	<b>\$16.00 +/per gallon</b>
<b>Assorted Canned Soft Drinks</b>	<b>\$2.50 +/ each</b>
<b>Individual Bottled Water</b>	<b>\$2.00 +/ each</b>

## *Meeting Enhancements*

<b>Assorted Donuts</b>	<b>\$16.00 +/per dozen</b>
<b>Pastries, Scones or Croissants with Butter, Honey and Preserves</b>	<b>\$18.00 +/per dozen</b>
<b>Assorted Muffins</b>	<b>\$18.00 +/per dozen</b>
<b>Bagels and Cream Cheese with Toasting Station</b>	<b>\$18.00 +/per dozen</b>
<b>Yogurts -- Assorted Individual Flavors With Raisins and Granola</b>	<b>\$3.00 +/per person \$4.50 +/per person</b>
<b>Assorted Whole Fresh Fruits</b>	<b>\$2.00 +/each</b>
<b>Fresh Seasonal Fruit Skewers</b>	<b>\$24.00 +/per dozen</b>
<b>Assorted Gourmet Cookies or Chocolate Brownies</b>	<b>\$15.00 +/per dozen</b>

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## *Refreshment Break Service*

### **BAGEL BREAK**

**\$9.95 +/-per person**

*Large Assorted Fresh Bagels With Toaster Station served with assorted Cream Cheeses, Freshly Brewed Regular and Decaf Coffee, Herbal Teas, and Assorted Chilled Juices.*

### **CHOCOLATE LOVERS BREAK**

**\$10.50 +/-per person**

*Jumbo Chocolate Chip Cookies, Double Fudge Brownies, Chocolate Dipped Oreo Cookies, and Chocolate Dipped Strawberries. Served with Milk, Freshly Brewed Regular and Decaf Coffee and Herbal Teas.*

### **MOVIE TIME BREAK**

**\$9.00 +/-per person**

*Mini Pastry Wrapped Hot Dog, Gourmet Jumbo Soft Pretzel with Cheese Sauce or Concession Mustard, Individual Bags of Popcorn. Served with Assorted Soft Drinks and Iced Tea.*

### **ICE CREAM SUNDAE BAR**

**\$7.50 +/-per person**

*Eberhard's Chocolate and Vanilla Ice Cream, Chocolate, Caramel and Strawberry Toppings, Oreo Cookie Crumbles, Peanuts, Whipped Cream and Top It With A Cherry. Served with Lemonade and Ice Tea.*

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## *Boxed Lunches*

*All Boxed Lunch Served with Fresh Whole Fruit, Potato Chips, Pasta Salad and Jumbo Chocolate Chip Cookie and a Soda or Bottled Water.*

### **TRADITIONAL**

**\$11.75 +/-per person**

*Served on Deli Bread (choose one)*

- *Deli Turkey and Provolone Cheese*
- *Deli Ham and Swiss Cheese*
- *Roast Beef and Cheddar*
- *Vegetarian (garden fresh vegetables)*

### **GOURMET SANDWICH**

**\$13.75 +/-per person**

*Served on Ciabatta Roll (choose one)*

- *Smoked Turkey Breast and Provolone*
- *Black Forest Ham and Open Eye Swiss*
- *Roast Beef and Tillamook Cheddar*
- *Balsamic Grilled Garden Vegetables*

### **GOURMET WRAPS**

**\$13.75 +/-per person**

*Served on a Variety of Soft Jumbo Tortilla (choose one)*

- *Southwest Chicken Wrap*
- *BLT Wrap*
- *Deli Wrap*
- *Balsamic Grilled Vegetarian Wrap*

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## *Luncheon Buffets*

All Luncheon Buffets Served with Fresh Brewed Regular and Decaf Coffee, Herbal Tea and Ice Tea.  
Assorted Breads and Chef's Choice Dessert Selection.  
Minimum Attendance of 25 or More Guests

### **GARDEN TO TABLE BUFFET**

*Chef's Choice Soup Du Jour*

*Fresh Seasonal Garden Greens*

*Toppings include seasoned croutons, bacon bits,  
diced eggs, kidney beans, shredded carrots,  
raisins, shredded mild cheddar, cherry tomatoes,  
sliced cucumbers and a variety of dressings*

*Fresh Fruit Medley*

*Gourmet Pasta Salad*

*Tuna Salad with Craisins*

*Chicken Salad with Raisins*

*Lettuce, Sliced Tomato and Onions Slices*

*Assorted Breads*

**\$16.50 +/-per person**

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## **DELI STYLE SANDWICH BAR**

*Smoked Turkey Breast, Lean Roast Beef, Pit Ham*

*Sliced Cheese Assortment*

*Bread Selections*

*Sliced Tomato, Red Onions, Crisp Lettuce and Pickle Chips*

*Mayonnaise, Ground Mustard, Dijon Mustard*

*Fresh Seasonal Cut Fruit Salad*

*Bowtie Pasta Salad Tossed in Olive Oil, Fresh Herbs, Artichoke Hearts, Black Olives, Grilled Vegetables, Mozzarella Cheese and Lemon*

*Kettle Brand Chips*

**\$16.25 +/-per person**

## **SOUTH OF THE BORDER TACO AND FAJITA BAR**

*Warm Flour Tortillas and Crisp Taco Shells*

*Spicy Ground Beef and Chicken Fajita Mix*

*Mexican Rice and Frijoles*

*Crisp Shredded Lettuce, Vine Ripened Diced Tomatoes, Shredded Mild Cheddar, Sliced Black Olives, Jalapenos, Pico de Gallo, Tomato Salsa and Sour Cream*

**\$17.25 +/-per person**

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## **DESCHUTES RIVER DELI BUFFET**

*Chef's Choice Soup Du Jour*

*Fresh Garden Greens with Assorted Dressings*

*House Made Baby Red Potato Salad*

*Tender Roast Beef, Smoked Turkey Breast, Black Forest Ham,  
Sliced Salami*

*Slices of Open Eyed Swiss, Smoked Provolone and Tillamook Cheddar*

*Baskets of Breads and Rolls*

*Crisp Green Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickle Chips*

*Mayonnaise, Ground Mustard, Dijon Mustard*

**\$17.75 +/-per person**

## **SMOKEHOUSE BUFFET**

*Pulled Pork in Peach Bourbon BBQ Sauce*

*Pillow Top Burger Bun*

*Mixed Salad Greens with Choice of Dressing*

*House Made Mustard Potato Salad*

*Oregon Baked Bean Medley*

*Kettle Brand Chips*

**\$15.95 +/-per person**

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## **DCF HOT LUNCHEON BUFFET**

*Spring Mix and Romaine Greens with Bleu Cheese Crumbles, Roasted Hazelnuts,  
Raspberry Vinaigrette Dressing*

*Bowtie Pasta Salad Tossed in Olive Oil, Fresh  
Herbs, Artichoke Hearts, Black Olives, Grilled Vegetables,  
Mozzarella Cheese and Lemon*

*Warm Assorted Breads with Butter*

*Chef's Choice Dessert Selection*

**Accompaniment Selections**  
(choose two)

*Wild Rice Bistro Blend ~Roasted Garlic Smashed Potatoes  
Herb Roasted Redskin Potatoes ~ Sautéed Squash Medley  
Rice Pilaf ~ Green Beans Almandine*

### **Entree Selections**

*Breast of Chicken with Mushroom Sage Sauce*

*Grilled Cider Basted Breast of Chicken*

*Chicken Parmesan Topped with Tomato Basil Sauce*

*Herb Roasted Pork Loin*

*Penne Pasta Marie*

*Herb Baked Meatloaf with Tomato Glaze*

*Beef Stroganoff*

**One Entree \$18.95 +/-per person ~ Two Entrees \$22.95 +/-per person**

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## *Luncheon Sandwiches*

Sandwiches Served with Chips, Fresh Fruit Garnish and Dessert

<b>SMOKED TURKEY CLUB CROISSANT</b> <i>Smoked Turkey Breast, Bacon, Green Leaf, Tomato Slice, Sliced Avocado and Aioli Mayo on a Fresh Croissant.</i>	<b>\$12.95 +/- per person</b>
<b>SOUTHWEST CHICKEN WRAP</b> <i>Tender Roasted Breast of Chicken Blended with Black Beans, Tortilla Strips, Peppers, Corn, Diced Tomato and Chipotle Mayo, Wrapped in a Herbed Tortilla served with Potato Salad.</i>	<b>\$12.95 +/-per person</b>
<b>TENDER ROAST BEEF</b> <i>Sliced Roast Beef and Pepper Jack Cheese on an Onion Kaiser Bun. Served with Potato Salad and Dill Pickle Spear</i>	<b>\$12.95 +/-per person</b>
<b>FOCACCIA SANDWICH</b> <i>Smoked Turkey Breast and Black Forest Ham Thinly Sliced and served on Focaccia Bread with Green Leaf, Tomato Slice, Red Onion and Smoked Provolone. Served with Kettle Chips and Fresh Fruit Garnish</i>	<b>\$13.95 +/-per person</b>

## *Luncheon Entree Salads*

Entree Salads Served with Fresh Baked Rolls, Butter and Dessert

<b>COBB SALAD</b> <i>Grilled Breast of Chicken, Sliced Egg, Green Onion, Tomato Wedges, Bleu Cheese Crumbles, Avocado, Bacon Crumbles Served over Crisp Salad Greens and Choice of Dressing</i>	<b>\$12.95 +/-per person</b>
<b>EXPO CENTER CHEF SALAD</b> <i>Julienne Strips of Turkey, Ham, Provolone and Cheddar Cheese Served Over Crisp Salad Greens Then Topped with Cucumber, Tomato Wedge's, Shredded Carrot, Peppers, Black Olives, Pepperoncini Pepper and Choice of Dressing</i>	<b>\$12.95 +/-per person</b>
<b>CHICKEN CAESAR SALAD</b> <i>Crisp Chopped Romaine Blended with Creamy Caesar Dressing and Shredded Parmesan Cheese and Topped with Charbroiled Breast of Chicken and Seasoned Croutons</i>	<b>\$13.95 +/-per person</b>
<b>CAJUN SALMON SALAD</b> <i>Cajun Crusted Salmon Served Over a Bed of Baby Lettuce, Cucumbers, Sliced Pear Tomatoes with Spicy Ranch Dressing</i>	<b>\$17.95 +/-per person</b>

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## *Plated and Served Luncheon*

All Lunch Entrees Served with Freshly Brewed Regular and Decaf, Herbal Tea,  
Iced Tea, Bread with Butter and Choice of Salad and Dessert

<b>BEEF STROGANOFF</b> <i>Tender Beef Tips in a Sour Cream Based Sauce Served Over Extra Wide Egg Noodles and Fresh Vegetable</i>	<b>\$15.95 +/per person</b>
<b>GRILLED FIESTA CHICKEN</b> <i>Charbroiled Breast Of Chicken Served Over a Blend of Sauteed Black Beans, Peppers, Onions and Cilantro then Topped with our Pico de Gallo and Sour Cream, Fresh Vegetable</i>	<b>\$16.95 +/per person</b>
<b>GRILLED PORK CHOP</b> <i>Charbroiled Chop Topped with Raisin and Green Peppercorn Salsa, Roasted Rosemary Red Poatoes and Fresh Vegetable</i>	<b>\$17.95 +/per person</b>
<b>PASTA PRIMAVERA</b> <i>Garden Fresh Vegetables and Penne Pasta tossed in a Light White Wine Sauce</i>	<b>\$15.95 +/per person</b>
<b>BREAST OF CHICKEN WITH MUSHROOM SAGE SAUCE</b> <i>Tender Grilled Breast of Chicken Topped with our Special Mushroom Sage Reduction Sauce, Wild Rice Blend and Fresh Vegetable</i>	<b>\$17.95 +/per person</b>
<b>MAMA'S LASAGNA</b> <i>Freshly Prepared Four Cheese and Sausage Lasagna, Garlic Bread Sticks, Fresh Vegetable</i>	<b>\$18.00 +/per person</b>
<b>FIRECRACKER SALMON</b> <i>Marinated in a rich Asian-style Mixture of Spicy Heat and Savory Flavors, Rice Pilaf and Fresh Vegetable</i>	<b>\$19.95 +/per person</b>
<b>GRILLED FLAT IRON STEAK</b> <i>Peppercorn Rubbed Flat Iron Steak Thinly Sliced topped with Demi Glace, Roasted Rosemary Red Potatoes, Fresh Vegetable</i>	<b>\$19.95 +/per person</b>
<b>FETTUCCHINE MEDITERRANEAN</b> <i>Fettuccine with Mediterranean Butter and Zucchini</i>	<b>\$19.95 +/ per person</b>

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## *Luncheon Salads*

### **HOUSE SALAD**

*Tossed Fresh Romaine and Spring Greens with Tomato Wedge, Sliced Cucumber, Shredded Carrots and Ranch Dressing*

### **CAESAR SALAD**

*Crisp Romaine Lettuce with House Caesar Dressing and Freshly Grated Parmesan Cheese*

### **OREGON SPECIALTY SALAD**

*Baby Field Greens with Toasted Hazelnuts, Crumbled Bleu Cheese And Marion Berry Vinaigrette*

**Add \$1.75 +/-per person**

## *Luncheon Desserts*

**CARROT CAKE WITH CREAM CHEESE FROSTING**

**DOUBLE FUDGE GANACHE BROWNIES**

**FRESH BAKED JUMBO CHOCOLATE CHIP COOKIE**

**SEASONAL OREGON BERRY CRISP**

**CHOCOLATE CUPCAKE WITH CARAMEL SAUCE**

**CHOCOLATE MOUSSE**

**NEW YORK CHEESE CAKE WITH MARIONBERRY TOPPING**

**Add \$1.25+/-per person**

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## *Bar Options*

**\$450.00 Per Bar Minimum Purchase Necessary To Waive \$125.00 Bar Fee**

### **Deluxe Mixed Drinks**

*Hosted \$5.00 per drink*

*Cash \$5.50 per drink*

### **Premium Mixed Drinks**

*Hosted \$6.50 per drink*

*Cash \$7.00 per drink*

### **Domestic Beer (includes O'Douls)**

*Hosted \$4.00 per drink*

*Cash \$4.50 per drink*

### **Microbrew Beer**

*Hosted \$5.00 per drink*

*Cash \$5.50 per drink*

### **Deluxe Wine**

*Hosted \$6.50 per glass*

*Cash \$7.00 per glass*

### **Draft Beer - Keg**

*Domestic \$400.00 per keg*

*Microbrew \$500.00 per keg*

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## *Cold Hors d'oeuvres*

Prices Based Per Dozen  
Minimum 5 Dozen Per Item

Herbed Tomato Bruschetta with Goat Cheese	\$18.75 +/-per dozen
Caprese Skewers with Grape Tomato, Fresh Basil, Fresh Mozzarella	\$16.75 +/-per dozen
Poached Jumbo Prawns with Lemon and Cocktail Sauce	\$28.00 +/-per dozen
California Rolls with Wasabi and Soy Sauce	\$22.00 +/-per dozen
Assorted Canapes	\$22.00 +/-per dozen
Smoked Salmon Mousse with Dill Croistini	\$22.95 +/-per dozen
Poached Asparagus Wrapped with Black Forest Ham	\$21.95 +/-per dozen
Traditional Deviled Eggs	\$18.00 +/-per dozen
Curried Deviled Eggs	\$18.00 +/-per dozen
Asian Chicken Pinwheels	\$20.95 +/-per dozen
Fresh Seasonal Fruit Skewers	\$24.95+/-per dozen
Caramelized Onion and Feta Cheese Tartlet	\$22.95 +/-per dozen
Assorted Fresh Mini Quiche	\$20.95 +/-per dozen
Lemon Meringue Tartlets	\$22.95 +/-per dozen
Chocolate Dipped Strawberries	\$23.95 +/-per dozen
Mini Fudge Brownie Ganache	\$18.95 +/-per dozen
Party Mix	\$12.00 +/-per pound
Pretzels	\$7.50 +/-per pound
Mixed Nuts	\$15.00 +/-per pound
Tortilla Chips and Salsa	\$30.00 +/-per bowl
Chips and Dips	\$20.00 +/- per bowl

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## *Hot Hors d' oeuvres*

Prices Based Per Dozen  
Minimum 5 Dozen Per Item

Crispy Shrimp Wontons with Sweet Chili Sauce	\$23.95 +/-per dozen
Bacon Wrapped Cream Cheese Stuffed Jalapeno	\$23.95 +/-per dozen
Jalapeno Poppers with Raspberry Dipping Sauce	\$22.95 +/-per dozen
Coconut Shrimp with Mango Puree Sauce	\$27.00 +/-per dozen
Hot Wings with Buffalo or BBQ Sauce	\$17.95 +/-per dozen
Marinated Pork Skewer with Thai Peanut Sauce	\$19.95 +/-per dozen
Beef Tenderloin on Toasted Baguette	\$22.95 +/-per dozen
Mini Crab Cakes with Lemon Aioli	\$29.95 +/-per dozen
BBQ Meatballs with Oregon Bleu Cheese Crumbles	\$18.95 +/-per dozen
Vegetable Spring Rolls with Teriyaki Dipping Sauce	\$19.95 +/-per dozen
Chipotle Marinated Skewered Prawns	\$30.00 +/-per dozen

## *Carving Stations*

<b>Rosemary and Sage Crusted Baron of Beef</b> <i>Served with Fresh Baked Dollar Rolls and Creamed Horseradish Sauce (serves 75)</i>	\$260.00 each
<b>Slow Roasted Herb Crusted Pork Loin</b> <i>Served with Fresh Baked Dollar Rolls and Peach Bourbon Sauce(serves 40)</i>	\$125.00 each
<b>Smoked Pit Ham</b> <i>Served with Dollar Rolls, Dijon Mustard Sauce (serves 50)</i>	\$150.00 each
<b>Cranberry Glazed Breast of Turkey</b> <i>Served with Cranberry Orange Chutney and Fresh Baked Dollar Rolls (serves 30)</i>	\$125.00 each

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## *Specialty Selections*

<b>International Cheese Display</b> <i>A Selection of Imported and Domestic Cheese's garnished with Seasonal Fruit, Gourmet Cracker Assortment</i>	<b>\$175.00 +/- per tray</b>
<b>Glazed Salmon</b> <i>Beautifully Decorated Glazed Salmon with Capers, Black Olive, Red Onion, Capers and Dill. Lemon Dill Herbed Cream Cheese</i>	<b>\$225.00 +/- per tray</b>
<b>Antipasto Tray</b> <i>Prosciutto Ham, Dried Salami, Salami, Marinated Olives, Artichokes, Grilled Vegetables, Cheeses and Herbed Crostini</i>	<b>\$175.00 +/- per tray</b>
<b>Fresh Seasonal Fruits and Berries</b> <i>Seasonal Fresh Fruits and Berries with Baked Brie in Pastry, Sliced Baguette</i>	<b>\$125.00 +/-per tray</b>
<b>Farm Fresh Crudités with Herb Ranch Dip</b> <i>Presented in a Basket</i>	<b>\$115.00 +/- per basket</b>
<b>Pita Flat Bread with Red Pepper Hummus</b>	<b>\$26.95 +/- per quart</b>
<b>Spinach and Artichoke Dip with Tortilla Chips</b>	<b>\$26.50 +/- per pan</b>
<b>Mexican Seven Layer Dip with Tortilla Chips</b>	<b>\$39.50 +/- per pan</b>

*All Tray Hors d'oeuvres are priced to serve approximately 50 people when combined with several selections.*

## *Dessert Station*

<b>Ice Cream Social</b> <i>Eberhard's Premium Chocolate and Vanilla Ice Cream, Chocolate, Strawberry and Caramel Sauces, Chopped Nuts, Chopped Candies, Coconut, Whipped Cream and Cherries</i>	<b>\$6.95 +/- per person</b>
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## *Dinner Buffets*

Buffets Served with Freshly Brewed Regular and Decaf, Herbal Tea  
Warm Rolls with Butter and Choice of Dessert

75 person minimum

### **High Desert Buffet**

*Chopped Romaine and Spring Green Salad with Herb Ranch Dressing*

*Bowtie Pasta Salad Tossed in Olive Oil, Fresh Herbs, Artichoke Hearts,  
Black Olives, Grilled Vegetables, Mozzarella Cheese and Lemon*

*Roasted Rosemary and Garlic Red Potatoes*

*Rice Pilaf*

*Fresh Seasonal Vegetable*

*Herb and Pepper Crusted Baron of Beef Carved On Site  
Creamed Horseradish Sauce*

*Grilled Breast of Chicken with Mushroom Sage Sauce*

**\$30.95 +/- per person**

### **Pacific Northwest Bounty**

*Mixed Baby Greens with Raspberry Vinaigrette, Rogue Bleu Cheese Crumbles,  
Grape Tomatoes, Mushrooms and Sliced Cucumbers*

*Fresh Seasonal Fruit Salad*

*Garlic Smashed Yukon Gold*

*Wild Rice Blend*

*Fresh Seasonal Vegetable*

*Cedar Planked Salmon Filet with Honey Glaze*

*Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce*

*Spice Rubbed Roasted Chicken*

**\$41.95 +/- per person**

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### **Build Your Own Dinner Buffet**

Buffets Served with Freshly Brewed Regular and Decaf, Herbal Tea  
Warm Rolls with Butter  
75 person minimum

Choice of One Entree and Three Accompaniments	\$27.97+ /per person
Choice of Two Entrees and Three Accompaniments	\$31.95 +/per person

#### **Entrees**

*Braised Tri Tip in Caramelized Onion Bourbon Sauce*

*Slow Roasted Pork Loin in Peach Bourbon BBQ Sauce*

*Spice Rubbed Roast Chicken*

*Grilled Breast of Chicken in Mushroom Sage Sauce*

#### **Entrees Carved On Site (Includes Carving Chef)**

<i>Honey Roasted Pit Ham</i>	<i>Add \$3.50 +/per person</i>
<i>Rosemary Crusted Prime Rib of Beef</i>	<i>Add \$4.50 +/per person</i>
<i>Garlic and Herb Crusted Baron of Beef</i>	<i>Add \$3.50 +/per person</i>
<i>Roasted Breast of Turkey with Cranberry Glaze</i>	<i>Add \$3.50 +/per person</i>
<i>Herb Crusted Roast Pork Loin</i>	<i>Add \$2.50 +/per person</i>

#### **Accompaniments**

*Spring Green Salad ~ Bowtie Pasta Salad*

*Fresh Vegetable Medley ~ Green Beans Almandine*

*Wild Rice Blend ~ Rice Pilaf*

*Roasted Rosemary Red Potatoes ~ Garlic Smashed Yukon Gold*

*Oregon Baked Bean Medley*

#### **Dessert Station Selections**

**(Choose Two)**

*Chocolate Seduction Cake with Chantilly Cream and Raspberry Sauce*

*New York Style Cheesecake with Marion Berry Topping*

*Chocolate Mousse*

*Oregon Berry Cobbler with Whipped Topping*

**A 18% service charge will be added to all food and beverage orders**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**



## *Plated Dinner Selections*

Dinners served with Freshly Brewed Regular and Decaf, Herbal Tea,  
Fresh Baked Rolls and Butter, Choice of Dinner Salad and Dessert,  
Tomato, Sliced Cucumber and Ranch Dressing

<b>Hunter Chicken</b> <i>Grilled Breast of Chicken with Marsala Mushroom Sauce, Rosemary Roasted Red Potatoes and Steamed Baby Carrots</i>	<b>\$18.95 +/per person</b>
<b>Chicken Piccata</b> <i>Lightly Breaded Breast Of Chicken Skillet Cooked topped with Lemon, Capers and Artichoke Hearts. Served with Wild Rice Blend and Sautéed Green Beans Almandine</i>	<b>\$19.75 +/ per person</b>
<b>Halibut Olympia</b> <i>Grilled Halibut Filet with A Delicate Sauce and Crunchy Finish served over a Bed of Grilled Walla Walla Sweet Onions. Rice Pilaf and Grilled Asparagus Spears.</i>	<b>\$26.75 +/ per person</b>
<b>Flat Iron Steak</b> <i>With Rogue Bleu Cheese Butter, Garlic Smashed Yukon Gold and Sautéed Green Beans</i>	<b>\$22.95 +/ per person</b>
<b>Charbroiled Salmon Filet</b> <i>With Tropical Fruit Salsa, Sticky Rice and Fresh Seasonal Vegetable</i>	<b>\$24.95 +/ per person</b>
<b>Peach Bourbon Glazed Pork Loin</b> <i>Center Cut Pork Loin Broiled to Perfection and Basted with our Special Peach Bourbon Sauce, with Sweet Potato and Sautéed Green Beans</i>	<b>\$22.95 +/ per person</b>
<b>Pepper Corn Crusted New York Strip</b> <i>Certified Angus Strip Loin Slow Roasted and Served with Twice Baked Potatoes and Fresh Seasonal Vegetable</i>	<b>\$27.95 +/ per person</b>
<b>USDA Choice Prime Rib</b> <i>Slow Roasted Prime Rib served with Au Jus, Creamed Horseradish, Roasted Red Potatoes and Asparagus Spears</i>	<b>\$28.95 +/ per person</b>
<b>Eggplant Parmesan</b> <i>A classic Italian Baked Eggplant Dish with Mozzarella, Parmesan, Basil and Tomato Sauce over Linguini.</i>	<b>\$22.95 +/per person</b>
<b>Spinach Lasagna</b> <i>Freshly Prepared Four Cheese and Spinach Lasagna with White Cream Sauce. Served with Garlic Bread Sticks and Green Beans.</i>	<b>\$23.95 +/ per person</b>

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of food-borne illness.*



## *Dinner Salad Selections*

### **DCF House Salad**

*Tossed Fresh Romaine and Spring Mix with Grape Tomatoes, Cucumber Slices, Shredded Carrots and Ranch Dressing*

### **Spinach Salad**

*Fresh Baby Spinach, Red Onion, Toasted Almond Slices, Grape Tomatoes, Feta Cheese and Honey Mustard Dressing*

### **Oregon Specialty Salad**

*Butter Lettuce with Toasted Hazelnuts, Rogue Blue Cheese Crumbles, Grape Tomatoes, Cucumber Slices and Marion Berry Vinaigrette.*

### **Caesar Salad**

**Fresh Chopped Romaine, Seasoned Croutons, Shredded Parmesan and our Creamy House Caesar Dressing**

## *Dinner Dessert Selections*

**New York Style Cheese Cake with Marion Berry Compote**

**Chocolate Seduction Cake with Chantilly Cream and Raspberry Sauce**

**New York Style Cheese Cake with Sliced Strawberry Sauce**

**Old Fashioned Brown Butter Pound Cake with Blueberries and Cream**

**Macha Green-Tea Cake with Fresh Strawberries**

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