



Deschutes County Fair & Expo Catering



CHEF BUTCH GRAHAM



(541) 548-2711
EXPO.DESCHUTES.ORG



Breakfast Buffets

ALL BREAKFAST BUFFETS SERVED WITH COFFEE, DECAF, HERBAL TEAS. BASED ON ONE-HOUR SERVICE

Smith Rock Continental

\$10.95+
PER PERSON

FRESH SEASONAL SLICED FRUIT, ASSORTED CHILLED JUICES, PASTRY SELECTIONS WITH BUTTER & PRESERVES.

Broken Top Continental

\$13.95+
PER PERSON

PASTRY SELECTIONS, ASSORTED YOGURTS WITH GRANOLA, FRESH SEASONAL SLICED FRUIT, BAGELS & CREAM CHEESE WITH TOASTING STATION, BUTTER & PRESERVES, ASSORTED CHILLED JUICES

Mt. Jefferson Continental

\$14.95+
PER PERSON

FRESH BAKED MUFFINS, BANANA BREAD, COFFEE CAKE, FRESH SEASONAL SLICED FRUIT, OLD FASHIONED OATMEAL WITH BROWN SUGAR, CINNAMON, CRAISINS, ASSORTED JUICES.

Burrito Breakfast Buffet

\$14.95+
PER PERSON

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

Expo Breakfast Buffet

\$19.95+
PER PERSON

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

ENHANCE YOUR BREAKFAST BUFFET WITH A SMOKED PIT HAM CARVING STATION - \$4.00 +/-PER PERSON



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* contains (or may contain) raw or undercooked ingredients

“Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness”

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 Breakfast

ALL BREAKFAST BUFFETS SERVED WITH
COFFEE, DECAF, HERBAL TEAS

Croissant Sandwich

\$7.95+

PER PERSON

FLUFFY SCRAMBLED EGGS AND SLICED HONEY CURED HAM ON A CROISSANT SERVED WITH O'BRIEN POTATOES, FRESH FRUIT GARNISH

Traditional Breakfast

\$13.95+

PER PERSON

FLUFFY SCRAMBLED EGGS, CENTER CUT SLICED BACON, O'BRIEN POTATOES, BAKING POWDER BISCUIT, BUTTER & PRESERVES, ORANGE JUICE, FRESH FRUIT GARNISH

South Sister Scramble

\$15.95+

PER PERSON

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, FRESH FRUIT GARNISH

Deschutes Farmer

\$15.95+

PER PERSON

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

Healthy Start

\$15.95+

PER PERSON

FRITTATA PRIMAVERA, MADE WITH EGG BEATER™ & FRESH GARDEN VEGETABLES, STEAMED RED POTATOES & FRESH FRUIT GARNISH. SERVED WITH MINI BRAN MUFFINS.

Steak and Eggs*

\$24.95+

PER PERSON

CHARBROILED TOP SIRLOIN, FRESH SCRAMBLED EGGS, HERB BAKED BREAKFAST POTATOES, BAKING POWDER BISCUIT WITH BUTTER AND PRESERVES. SERVED WITH A FRESH FRUIT GARNISH



Beverage Service



Freshly Brewed Regular and
Decaf Coffee

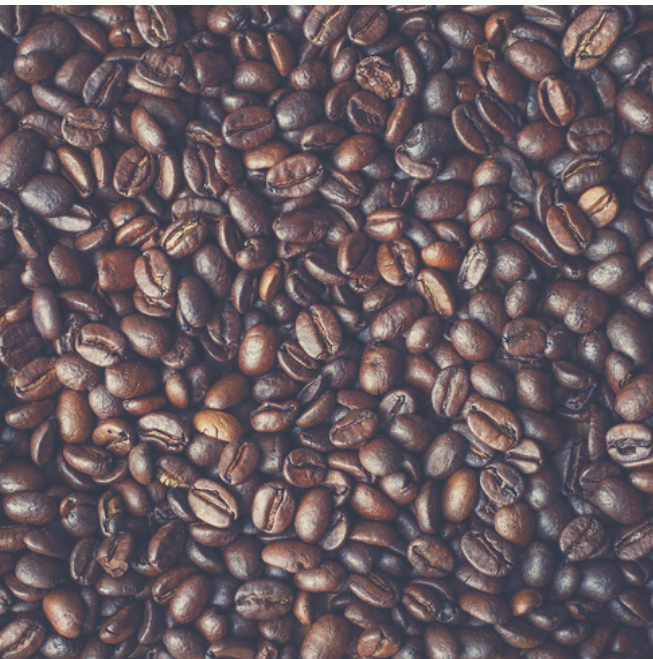
\$15.50+
PER GALLON

Assorted Juices

\$19.50+
PER GALLON

Hot Chocolate or Spiced
Cider

\$18.00+
PER GALLON



Iced Tea, Lemonade or
Raspberry Lemonade

\$16.00+
PER GALLON

Assorted Canned Soft Drinks

\$2.50+
EACH

Individual Bottled Water

\$2.00+
EACH



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shellfish or eggs may increase your risk of food borne
illness"



Meeting Enhancements



Assorted Donuts

\$16.00+
PER DOZEN

Pastries, Scones, or
Croissants with Butter,
Honey & Preserves

\$18.00+
PER DOZEN



Bagels & Cream Cheese with
Toasting Station

\$18.00+
PER DOZEN

Yogurts - Assorted Individual
with Raisins and Granola

\$3.00+
\$4.50+
PER PERSON

Assorted Whole Fresh Fruits

\$2.00+
EACH

Fresh Seasonal Fruit Skewers

\$24.00+
PER DOZEN



Assorted Gourmet Cookies or
Brownies

\$15.00+
PER DOZEN



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

\$11.50+
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

\$8.50+
PER PERSON

EBERHARD'S CHOCOLATE AND VANILLA ICE CREAM, CHOCOLATE, CARAMEL AND STRAWBERRY TOPPINGS, OREO COOKIE CRUMBLES, PEANUTS, WHIPPED CREAM AND TOPPED WITH A CHERRY. SERVED WITH LEMONADE AND ICE TEA.

TABLE LINENS NOT INCLUDED



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. DOES NOT INCLUDE TABLE LINENS.

Traditional

**\$11.75+
PER PERSON**

SERVED ON DELI BREAD (CHOOSE ONE)

- DELI TURKEY & PROVOLONE CHEESE
- DELI HAM & SWISS CHEESE
- ROAST BEEF & CHEDDAR
- VEGETARIAN (GARDEN FRESH VEGETABLES)

Gourmet Sandwich

**\$13.75+
PER PERSON**

SERVED ON CIABATTA ROLL (CHOOSE ONE)

- SMOKED TURKEY BREAST & PROVOLONE
- BLACK FOREST HAM & OPEN EYE SWISS
- ROAST BEEF & 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

ADD \$2 FOR GLUTEN FREE



Luncheon Buffets

ALL LUNCHEON BUFFETS SERVED WITH FRESH BREWED REGULAR AND DECAF COFFEE, HERBAL TEA AND ICED 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

CHICKEN SALAD WITH RAISINS

LETTUCE, SLICED TOMATO AND ONION SLICES

SLIDER BUNS

\$17.50+
PER PERSON





Luncheon Buffets

ALL LUNCHEON BUFFETS SERVED WITH FRESH BREWED REGULAR AND DECAF COFFEE, HERBAL TEA AND ICED TEA. ASSORTED BREADS AND CHEF'S CHOICE DESSERT SELECTION. MINIMUM ATTENDANCE OF 25 OR MORE GUESTS

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

**\$17.25+
PER PERSON**





Luncheon Buffets

ALL LUNCHEON BUFFETS SERVED WITH FRESH BREWED REGULAR AND DECAF COFFEE, HERBAL TEA AND ICED TEA. ASSORTED BREADS AND CHEF'S CHOICE DESSERT SELECTION. MINIMUM ATTENDANCE OF 25 OR MORE GUESTS

South of the Border Taco & 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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Luncheon Buffets

ALL LUNCHEON BUFFETS SERVED WITH FRESH BREWED REGULAR AND DECAF COFFEE, HERBAL TEA AND ICED TEA. ASSORTED BREADS AND CHEF'S CHOICE DESSERT SELECTION. MINIMUM ATTENDANCE OF 25 OR MORE GUESTS

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

**\$18.75+
PER PERSON**





Luncheon Buffets

ALL LUNCHEON BUFFETS SERVED WITH FRESH BREWED REGULAR AND DECAF COFFEE, HERBAL TEA AND ICED TEA. ASSORTED BREADS AND CHEF'S CHOICE DESSERT SELECTION. MINIMUM ATTENDANCE OF 25 OR MORE GUESTS

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

\$16.95+
PER PERSON



Luncheon Buffets

ALL LUNCHEON BUFFETS SERVED WITH FRESH BREWED REGULAR AND DECAF COFFEE, HERBAL TEA AND ICED TEA. ASSORTED BREADS AND CHEF'S CHOICE DESSERT SELECTION. MINIMUM ATTENDANCE OF 25 OR MORE GUESTS

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
\$19.95+
PER PERSON**

**TWO ENTREES
\$23.95+
PER PERSON**



Luncheon Sandwiches

SANDWICHES SERVED WITH CHIPS, FRESH FRUIT GARNISH AND DESSERT

Smoked Turkey Club Croissant

**\$13.95+
PER PERSON**

SMOKED TURKEY BREAST, BACON, GREEN LEAF, TOMATO SLICE, SLICED AVOCADO AND AIOLI MAYO ON A FRESH CROISSANT.

Southwest Chicken Wrap

**\$13.95+
PER PERSON**

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.

Tender Roast Beef

**\$13.95+
PER PERSON**

SLICED ROAST BEEF AND PEPPER JACK CHEESE ON AN ONION KAISER BUN. SERVED WITH POTATO SALAD AND DILL PICKLE SPEAR

Focaccia Sandwich

**\$14.95+
PER PERSON**

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

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Luncheon Entree Salads

ENTREE SALADS SERVED WITH FRESH BAKED ROLLS,
BUTTER AND DESSERT



Cobb Salad

\$13.95+
PER PERSON

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



Expo Center Chef Salad

\$14.95+
PER PERSON

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

Chicken Caesar Salad*

\$14.95+
PER PERSON

CRISP CHOPPED ROMAINE BLENDED WITH CREAMY CAESAR DRESSING AND SHREDDED PARMESAN CHEESE AND TOPPED WITH CHARBROILED BREAST OF CHICKEN AND SEASONED CROUTONS



Cajun Salmon Salad*

\$19.95+
PER PERSON

CAJUN CRUSTED SALMON SERVED OVER A BED OF BABY LETTUCE, CUCUMBERS, SLICED PEAR TOMATOES WITH SPICY RANCH DRESSING

* contains (or may contain) raw or undercooked ingredients



Plated & Served Luncheon

ALL LUNCH ENTREES SERVED WITH FRESHLY BREWED REGULAR AND DECAF COFFEE, HERBAL TEA, ICED TEA, BREAD WITH BUTTER AND CHOICE OF SALAD AND DESSERT

Beef Stroganoff

**\$15.95+
PER PERSON**

TENDER BEEF TIPS IN A SOUR CREAM BASED SAUCE SERVED OVER EXTRA WIDE EGG NOODLES AND FRESH VEGETABLE

Grilled Fiesta Chicken*

**\$16.95+
PER PERSON**

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 VEGETABLES

Grilled Pork Chop*

**\$18.95+
PER PERSON**

CHARBROILED CHOP TOPPED WITH RAISIN AND GREEN PEPPERCORN SALSA, ROASTED ROSEMARY RED POATOES AND FRESH VEGETABLES

Pasta Primavera

**\$16.95+
PER PERSON**

GARDEN FRESH VEGETABLES AND PENNE PASTA TOSSED IN A LIGHT WHITE WINE SAUCE

Breast of Chicken with* Mushroom Sage Sauce

**\$18.95+
PER PERSON**

TENDER GRILLED BREAST OF CHICKEN TOPPED WITH OUR SPECIAL MUSHROOM SAGE REDUCTION SAUCE, WILD RICE BLEND AND RESH VEGETABLES

Mama's Lasagna

**\$19.90+
PER PERSON**

FRESHLY PREPARED FOUR CHEESE AND SAUSAGE LASAGNA, GARLIC BREAD STICKS, FRESH VEGETABLES



Plated & Served Luncheon

ALL LUNCH ENTREES SERVED WITH FRESHLY BREWED
REGULAR AND DECAF COFFEE, HERBAL TEA, ICED TEA, BREAD
WITH BUTTER AND CHOICE OF SALAD AND DESSERT



Firecracker Salmon*

\$22.95+
PER PERSON

MARINATED IN A RICH ASIAN-STYLE
MIXTURE OF SPICY HEAT AND SAVORY
FLAVORS, RICE PILAF AND FRESH
VEGETABLES



Grilled Flat Iron Steak*

\$22.95+
PER PERSON

PEPPERCORN RUBBED FLAT IRON
STEAK THINLY SLICED TOPPED WITH
DEMI GLACE, ROASTED ROSEMARY
RED POTATOES, FRESH VEGETABLES

Fettuccine Mediterranean

\$20.95+
PER PERSON

FETTUCCHINE WITH MEDITERRANEAN
BUTTER AND ZUCCHINI



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Luncheon Salads

House Salad

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 MARIONBERRY 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 Cheesecake with
Marionberry Topping

ADD \$1.25+
PER PERSON





Bar Options

**\$450.00 PER BAR MINIMUM PURCHASE NECESSARY
TO WAIVE \$125.00 BAR FEE**

Premium Mixed Drinks

HOSTED \$6.50 PER DRINK

CASH \$7.00 PER DRINK

Domestic Beer

HOSTED \$5.50 PER DRINK

CASH \$6.00 PER DRINK

Microbrew Beer

HOSTED \$6.50 PER DRINK

CASH \$7.00 PER DRINK

Deluxe Wine

HOSTED \$6.50 PER DRINK

CASH \$7.00 PER DRINK

Draft Beet - Keg

DOMESTIC: \$500.00 PER KEG

MICROBREW: \$600.00 PER KEG



Cold Hors d'oeuvres

PRICES BASED PER DOZEN MINIMUM 5 DOZEN PER ITEM.
DOES NOT INCLUDE TABLE LINENS

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 & Cocktail Sauce \$28.00+
PER DOZEN

California Rolls with Wasabi & Soy Sauce \$22.00+
PER DOZEN

Assorted Canapés \$22.00+
PER DOZEN

Smoked Salmon Mousse with Dill Crostini \$22.95+
PER DOZEN

Poached Asparagus Wrapped with Black Forest Ham \$21.95+
PER DOZEN

Traditional Deviled Eggs \$18.00+
PER DOZEN

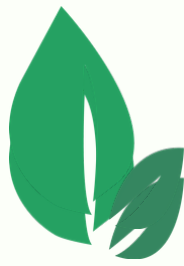
Curried Deviled Eggs \$18.00+
PER DOZEN

Asian Chicken Pinwheels \$20.95+
PER DOZEN

Fresh Seasonal Fruit Skewers \$24.95+
PER DOZEN

Caramelized Onion & Feta Cheese Tartlet \$22.95+
PER DOZEN

Assorted Fresh Mini Quiche \$20.95+
PER DOZEN



Cold Hors d'oeuvres

PRICES BASED PER DOZEN MINIMUM 5 DOZEN PER ITEM.
DOES NOT INCLUDE TABLE LINENS

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 & Salsa

\$30.00+
PER BOWL

Chips & Dips

\$20.00+
PER BOWL

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Hot Hors d'oeuvres

PRICES BASED PER DOZEN MINIMUM 5 DOZEN PER ITEM.
DOES NOT INCLUDE TABLE LINENS

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 \$15.00+
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

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Carving Stations

Rosemary & Sage Crusted Baron of Beef

\$260.00
EACH

SERVED WITH FRESH BAKED DOLLAR ROLLS AND CREAMED HORSERADISH SAUCE (SERVES 75)

Slow Roasted Herb Crusted Pork Loin

\$125.00
EACH

SERVED WITH FRESH BAKED DOLLAR ROLLS AND PEACH BOURBON SAUCE (SERVES 40)

Smoked Pit Ham

\$150.00
EACH

SERVED WITH DOLLAR ROLLS, DIJON MUSTARD SAUCE (SERVES 50)

Cranberry Glazed Breast of Turkey

\$125.00
EACH

SERVED WITH CRANBERRY ORANGE CHUTNEY AND FRESH BAKED DOLLAR ROLLS (SERVES 30)



Specialty Selections

International Cheese Display

A SELECTION OF IMPORTED AND DOMESTIC CHEESE'S GARNISHED WITH SEASONAL FRUIT, GOURMET CRACKER ASSORTMENT

\$175.00+
PER TRAY

Glazed Salmon

BEAUTIFULLY DECORATED GLAZED SALMON WITH CAPERS, BLACK OLIVE, RED ONION, CAPERS AND DILL. LEMON DILL HERBED CREAM CHEESE

\$225.00+
PER TRAY

Antipasto Tray

PROSCIUTTO HAM, DRIED SALAMI, SALAMI, MARINATED OLIVES, ARTICHOKE, GRILLED VEGETABLES, CHEESES AND HERBED CROSTINI

\$175.00+
PER TRAY

Fresh Seasonal Fruits & Berries

SEASONAL FRESH FRUITS AND BERRIES WITH BAKED BRIE IN PASTRY, SLICED BAGUETTE

\$125.00+
PER TRAY

Farm Fresh Crudités with Herb Ranch Dip

PRESENTED IN A BASKET

\$115.00+
PER BASKET

Pita Flat Bread with Red Pepper Hummus

\$26.95+
PER QUART

Spinach & Artichoke Dip with Tortilla Chips

\$28.50+
PER PAN

Mexican Seven Layer Dip with Tortilla Chips

\$39.50+
PER PAN

ALL TRAY HORS D'OEUVRES ARE PRICED TO SERVE APPROXIMATELY 50 PEOPLE WHEN COMBINED WITH SEVERAL SELECTIONS. DOES NOT INCLUDE TABLE LINENS.



Dessert Station

Ice Cream Social

\$7.95+

PER PERSON

EBERHARD'S PREMIUM CHOCOLATE & VANILLA ICE CREAM, CHOCOLATE, STRAWBERRY AND CARAMEL SAUCES, CHOPPED NUTS, CHOPPED CANDIES, COCONUT, WHIPPED CREAM AND CHERRIES





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**





Dinner Buffets

BUFFETS SERVED WITH FRESHLY BREWED REGULAR AND DECAF, HERBAL TEA WARM ROLLS WITH BUTTER AND CHOICE OF DESSERT 75 PERSON MINIMUM

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**

* contains (or may contain) raw or undercooked ingredients

"Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"



Dinner Buffets

BUFFETS SERVED WITH FRESHLY BREWED REGULAR AND DECAF, HERBAL TEA WARM ROLLS WITH BUTTER AND CHOICE OF DESSERT 75 PERSON MINIMUM

Build Your Own Dinner *

CHOICE OF ONE ENTREE AND THREE ACCOMPANIMENTS : \$28.97+/PER PERSON

CHOICE OF TWO ENTREES & THREE ACCOMPANIMENTS: \$32.95 +/PER PERSON

ENTREES

BRAISED TRI TIP IN CARMELIZED 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)*

HONEY ROASTED PIT HAM

ADD \$3.50+/PER PERSON

ROSEMARY CRUSTED PRIME RIB OF BEEF

ADD \$4.50 +/PER PERSON

GARLIC & HERB CRUSTED BARON OF BEEF

ADD \$3.50 +/PER PERSON

ROASTED BREAST OF TURKEY WITH CRANBERRY GLAZE

ADD \$3.50 +/PER PERSON

HERB CRUSTED ROAST PORK LOIN

ADD \$2.50 +/PER PERSON

Build Your Own Dinner

CONTINUED...

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 & RASPBERRY

SAUCE

NEW YORK STYLE CHEESECAKE WITH

MARION BERRY TOPPING

CHOCOLATE MOUSSE

OREGON BERRY COBBLER WITH

WHIPPED TOPPING





Plated Dinner Selections

DINNERS SERVED WITH FRESHLY BREWED REGULAR AND DECAF, HERBAL TEA, FRESH BAKED ROLLS AND BUTTER, DINNER SALAD WITH TOMATO, SLICED CUCUMBER AND RANCH DRESSING AND CHOICE OF DESSERT

Hunter Chicken *

\$20.95+

PER PERSON

GRILLED BREAST OF CHICKEN WITH MARSALA MUSHROOM SAUCE, ROSEMARY ROASTED RED POTATOES AND STEAMED BABY CARROTS

Chicken Piccata *

\$22.75+

PER PERSON

LIGHTLY BREADED BREAST OF CHICKEN SKILLET COOKED TOPPED WITH LEMON, CAPERS AND ARTICHOKE HEARTS. SERVED WITH WILD RICE BLEND AND SAUTÉED GREEN BEANS ALMANDINE

Halibut Olympia *

\$28.75+

PER PERSON

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

Flat Iron Steak *

\$24.95+

PER PERSON

WITH ROGUE BLEU CHEESE BUTTER, GARLIC SMASHED YUKON GOLD AND SAUTÉED GREEN BEANS

Charbroiled Salmon Filet*

\$26.95+

PER PERSON

WITH TROPICAL FRUIT SALSA, STICKY RICE AND FRESH SEASONAL VEGETABLES

Peach Bourbon Glazed Pork Loin *

\$23.95+

PER PERSON

CENTER CUT PORK LOIN BROILED TO PERFECTION AND BASTED WITH OUR SPECIAL PEACH BOURBON SAUCE, WITH SWEET POTATO AND SAUTÉED GREEN BEANS



Plated Dinner Selections

DINNERS SERVED WITH FRESHLY BREWED REGULAR AND DECAF, HERBAL TEA, FRESH BAKED ROLLS AND BUTTER, DINNER SALAD WITH TOMATO, SLICED CUCUMBER AND RANCH DRESSING AND CHOICE OF DESSERT

Pepper Corn Crusted New York Strip*

\$29.95+
PER PERSON

CERTIFIED ANGUS STRIP LOIN SLOW ROASTED AND SERVED WITH TWICE BAKED POTATOES AND FRESH SEASONAL VEGETABLE



USDA Choice Prime Rib*

\$31.95+

SLOW ROASTED PRIME RIB SERVED WITH PER PERSON AU JUS, CREAMED HORSERADISH, ROASTED RED POTATOES AND ASPARAGUS SPEARS

Eggplant Parmesan

\$22.95+
PER PERSON

A CLASSIC ITALIAN BAKED EGGPLANT DISH WITH MOZZARELLA, PARMESAN, BASIL AND TOMATO SAUCE OVER LINGUINI.

Spinach Lasagna

\$23.95+
PER PERSON

FRESHLY PREPARED FOUR CHEESE AND SPINACH LASAGNA WITH WHITE CREAM SAUCE. SERVED WITH GARLIC BREAD STICKS AND GREEN BEANS.



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Dinner Salad Selections

DCFE 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

Matcha Green-Tea Cake with Fresh
Strawberries





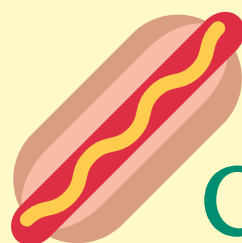
Deschutes County Fair & Expo Concessions



CHEF BUTCH GRAHAM



(541) 548-2711
EXPO.DESCHUTES.ORG



Expo Concessions

Hot Dog	\$3.75
Polish Sausage	\$5.75
Hamburger	\$5.75
Cheeseburger	\$6.00
Chicken Strips & French Fries	\$9.00
Nachos	\$5.00
French Fries	\$3.75
Chocolate Chip Cookie	\$3.75
Jumbo Pretzel	\$3.50
add cheese	\$0.50
Fountain Soda	
regular	\$3.00
large	\$3.50
Gatorade	\$4.00
Bottled Water	\$2.50
Coffee	\$3.00



Mo's Fresh Mexi

Jumbo Burrito

\$7.75

FLOUR TORTILLA STUFFED WITH TACO MEAT, REFRIED BEANS, FIESTA RICE, SHREDDED CHEDDAR, DICED TOMATO, JALAPENO, DICED ONION, SOUR CREAM, AND PICO DE GALLO.



Super Nachos

\$8.75

CRISP TORTILLA CHIPS SMOTHERED WITH FRIJOLES, TACO BEEF, DICED TOMATO, JALAPENO PEPPERS, ONIONS, CHEESE SAUCE, SOUR CREAM, AND FRESH PICO DE GALLO.

Taco Platter

\$6.50

TWO BEEF TACOS SERVED WITH REFRIED BEANS AND FIESTA RICE.

Ice Cold Pepsi Products

\$3.50

Bottled Water

\$2.50



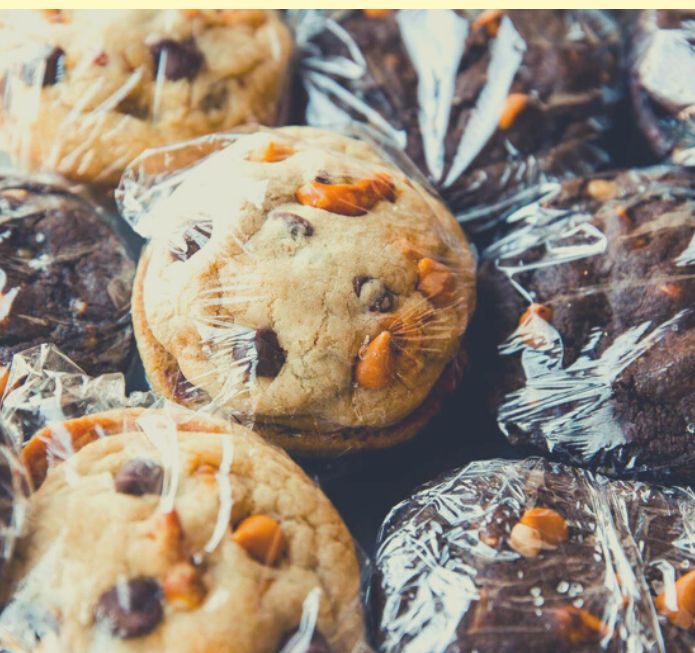


Sisters Deli

Southwest Chicken Wrap

\$7.75

TOMATO TORTILLA FILLED WITH DICED CHICKEN, SHREDDED LETTUCE, BLACK BEANS, DICED RED PEPPERS, CORN, DICED TOMATOES AND OUR CHIPOTLE RANCH DRESSING. SERVED WITH CHIPS.



Chef Salad

\$7.75

SALAD GREENS TOPPED WITH CHEESE BLEND, DICED SMOKED TURKEY, BLACK FOREST HAM, EGG, TOMATO, PEPPERONCINI PEPPER, AND SERVED WITH RANCH DRESSING.

Sub Sandwich

\$6.50

Polish Sausage

\$5.75

All Beef Hot Dog

\$3.50

Chips

\$2.00

Chocolate Chip Cookie

\$3.00

Jumbo Brownie

\$3.50

Coffee

\$2.50

Ice Cold Pepsi Products

\$3.50

Bottled Water

\$2.50





Huckleberry Smoothies	\$5-\$10
Blended Espresso Drinks	\$5-\$10
Drip Coffee	\$2.50-\$4
Americano	\$3-\$4.50
Hot Chocolate	\$3-\$4.50
Latte	\$4-\$7
Chai Tea	\$4-\$7
Iced Tea	\$3-\$5
Italian Sodas	\$3.50-\$6
Lemonade	\$3.50-\$7
Coconut Beach Coconut Water	\$4
Monster Energy	\$4
Yerba Mate	\$4
Red Bull	\$4
Soda	\$2.50
Bottled Water	\$4

OVER 26 FLAVOR OPTIONS!