



# Deschutes County Fair & Expo Catering



**CHEF BUTCH GRAHAM**

(541) 548-2711  
[EXPO.DESCHUTES.ORG](http://EXPO.DESCHUTES.ORG)



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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.



# 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**

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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**

## 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

