



Deschutes County Fair & Expo Catering



CHEF BUTCH GRAHAM

(541) 548-2711
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.



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

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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

**\$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

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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

**\$18.75+
PER PERSON**





Luncheon Buffets

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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

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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
\$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

FETTUCCINE 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

