



**BOULDER
FALLS INN**

Catering Menu





BOULDER FALLS INN

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GF: Gluten-Friendly

V: Vegetarian

VG: Vegan



BOULDER FALLS INN

CATERING SERVICES AND POLICIES

ALCOHOL

We offer a variety of beverages to compliment your event. Please note that all beverage services are regulated by the Oregon Liquor and Cannabis Commission (OLCC). Per OLCC regulations, all events that serve alcohol must provide three substantial food items to their guests. No alcohol may be brought on premise from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage guests.

CANCELLATION

Cancellations made within seven (7) business days of the event will incur a cancellation fee equal to 100% of the estimated food and beverage cost.

DECORATIONS

We do not permit affixing items to walls, floors, or ceilings with nails, pins, tape or staples. We also prohibit the use of open flame, confetti, glitter or other materials that are difficult to clean.

DIETARY RESTRICTIONS

We are happy to provide alternative meals for guests with dietary restrictions. At no additional charge, our chef will prepare accommodations for up to 5% of your total guaranteed guest count. These meals will be created at the chef's discretion and designed to align with your selected menu. Requests exceeding 5% of the final count, or selection of a specific vegetarian or specialty entrée, may incur additional charges. All accommodation needs must be submitted with final numbers.

GUARANTEES

A guaranteed attendance is required for all meal functions by 12:00pm, seven (7) business days prior to the function. If additional meals are required over and above the guaranteed amount, the client will be responsible for any additional charges incurred, including a 20% surcharge. Should the guaranteed attendance increase or decrease by 40% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest will apply.

LINENS

Black tablecloths (mid-length) and black napkins are provided complimentary. Additional colors and options are available for a fee.



BOULDER FALLS INN

CATERING SERVICES AND POLICIES

LEFTOVERS

For liability and health reasons, leftover food is the property of Boulder Falls Inn and Conference Center and cannot be packaged to take away.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage of any kind may be brought into Boulder Falls Inn and Conference Center without prior written approval.

OVERAGE

We will prepare up to 5% above your final guaranteed guest count to help accommodate unexpected last minute additions. Any increases requested after the final count deadline will incur a 20% surcharge. We do not guarantee the ability to accommodate additions beyond the included 5%

ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of guests anticipated. Because these attendance figures may vary, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance.

MEETING ENHANCEMENTS

ASSORTED BAGELS (includes Cream Cheese, Preserves and Toasting Station) **\$36 per dozen**

ASSORTED CANDY BARS **\$3 each**

ASSORTED CUPCAKES **\$48 per dozen**

ASSORTED GOURMET COOKIES **\$24 per dozen**

ASSORTED GRANOLA BARS **\$3 each**

ASSORTED MACARONS **\$24 per dozen**

ASSORTED PASTRIES **\$36 per dozen**

ASSORTED WHOLE FRUITS **\$2 each**

BUILD YOUR OWN TRAIL MIX BAR (includes a variety of Nuts, Dried Fruits and Chocolate) **\$5 per person**

CROISSANTS (includes Butter and Assorted Preserves) **\$36 per dozen**

DANISHES (Cheese Filled or Bear Claw) **\$36 per dozen**

FRUIT SKEWERS (GF) **\$3 each**

GRAB-AND-GO VEGETABLE CUPS (GF) **\$4 each**

INDIVIDUAL BAGS OF CHEX MIX **\$3 each**

INDIVIDUAL BAGS OF POPCORN **\$3 each**

INDIVIDUAL BAGS OF PRETZELS **\$3 each**

INDIVIDUAL FRUIT SALAD CUPS (GF) **\$4 each**

KIND BARS (GF) **\$4 each**

LEMON BARS **\$42 per dozen**

MARIONBERRY COBBLER BARS **\$42 per dozen**

MUFFINS **\$36 per dozen**

SELF-SERVE ICE CREAM SUNDAE BAR with Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and Chopped Nuts.

Additional Toppings (\$0.50 each per person): Butterscotch Sauce, Carmel Sauce, Crumbled Oreos, Crumbled Snickers, Maraschino Cherries, M&Ms, Sliced Bananas, Sliced Strawberries and Sprinkles **\$5 per person**

SCONES **\$36 per dozen**

TRAIL MIX OR SNACK MIX PACKAGES **\$3 each**

BEVERAGES

ASSORTED JUICES \$2 each

ASSORTED FLAVORED SPARKLING WATERS \$3 each

ASSORTED SOFT DRINKS (Coke Products) \$3 each

INFUSED WATER (Cucumber Lime, Lemon, Pineapple or Strawberry Mint) \$10 per gallon

LEMONADE (Regular, Marionberry or Strawberry) (serves 15 people per gallon) \$35 per gallon

RED BULL ENERGY DRINKS \$5 each

REGULAR COFFEE, DECAF AND HOT HERBAL TEAS (serves 15 people per gallon) \$40 per gallon

UNSWEETENED ICED TEA with Assorted Sweeteners (serves 15 people per gallon) \$35 per gallon

BREAK PACKAGES

Prices based on a minimum of 20 guests for a maximum of 30 minutes | Priced per person (unless otherwise noted)

CROWD PLEASER PACKAGE \$11

Assorted Gourmet Cookies

Individual Popcorn Bags

Whole Fruits

Assorted Sodas (Coke Products)

Bottled Water

TRAILBLAZER PACKAGE \$12

Build Your Own Trail Mix Station

(includes a variety of Nuts, Dried Fruits and Chocolate)

Assorted Soft Drinks (Coke Products)

Bottled Water

POWER UP PACKAGE \$12

Assorted Granola Bars

KIND Bars (GF)

Whole Fruits

Bottled Water

Coffee Service

SWEET TOOTH PACKAGE \$14

Assorted Cupcakes

Assorted Gourmet Cookies

Coffee Service

BREAKFAST

Includes two hours of coffee service and orange juice. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

CONTINENTAL BREAKFAST BUFFET \$10

Fresh Fruit
Assorted Pastries
Yogurt with Toppings (Craisins, Granola, and Nuts)

BISCUITS AND GRAVY BUFFET \$15

Fresh Fruit
Biscuits and Gravy
Scrambled Eggs (GF)
Bacon (GF)

BREAKFAST SANDWICH BUFFET \$16

Fresh Fruit
Yogurt with Toppings (Craisins, Granola, and Nuts)
Bacon and Egg Breakfast Sandwiches*
Sausage and Egg Breakfast Sandwiches*
*Choice of English Muffin or Texas Toast

FRENCH TOAST OR PANCAKE BUFFET \$16

Fresh Fruit
French Toast or Pancakes
Scrambled Eggs (GF)
Bacon (GF)

BREAKFAST

ASSORTED BAGELS \$36 per dozen
ASSORTED MUFFINS \$45 per dozen
ASSORTED PASTRIES \$45 per dozen

FRITTATA BUFFET \$20

Fresh Fruit
Meat Lovers (Bacon, Sausage, Ham, and Cheese) (GF)
-or-
Vegetarian (Spinach, Mushrooms, Onions, Peppers, and Cheese) (GF, V)
Crispy Potatoes
Sausage Links (GF)

BOULDER FALLS BUFFET \$20

Fresh Fruit
Assorted Pastries
Scrambled Eggs with Cheese and Scallions (GF)
Crispy Potatoes
Sausage Links (GF)

BREAKFAST BURRITO BUFFET \$21

Fresh Fruit
Scrambled Eggs (GF)
Sausage (GF)
Crispy Potatoes with Peppers and Onions
Served with Flour Tortillas, Corn Tortillas, Sour Cream, Salsa, and Cheddar Cheese

BISCUITS AND GRAVY \$5
YOGURT PARFAIT (GF,) \$4
WAFFLES \$4

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

BUILD YOUR OWN BREAKFAST BUFFET

Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

EGGS *(Pick One)*

Scrambled Eggs *(GF)*

Scrambled Eggs with Cheese *(GF)*

Meat Lovers Frittata (Bacon, Sausage, Ham, and Cheese) *(GF)*

Vegetarian Frittata (Spinach, Mushrooms, Onions, Peppers, and Cheese) *(GF, V)*

PROTEIN *(Pick One)*

Bacon *(GF)*

Pork Sausage *(GF)*

Chicken Sausage *(GF)*

Plant Based Sausage *(GF, VG)*

GRIDDLE *(Pick One)*

Pancakes

Blueberry Pancakes

French Toast

Waffles

SIDES *(Pick One)*

Roasted Potatoes

Hashbrowns *(GF)*

Oatmeal (with Butter, Brown Sugar, Cinnamon and Raisins on the side)

Yogurt with Toppings (Craisins, Granola, and Nuts)

ALSO INCLUDES

Fresh Fruit

Orange Juice

Coffee Service (2 Hours)

\$22

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

LUNCH

Includes two hours of coffee service. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

SOUP AND SALAD BUFFET \$18

Romaine Lettuce and Spinach

Cherry Tomatoes, Garbanzo Beans, Julienne Carrots, Mushrooms, Peas, Red Onions, Sliced Bell Peppers, Cucumbers

Bacon Bits, Croutons, Diced Hard-Boiled Eggs, Cheddar Cheese, Sunflower Seeds

Honey Mustard, Ranch, Thousand Island, Vinaigrette

Choice of One Soup: Minestrone (V), Potato, Roasted Red Pepper with Gouda (GF, V), Tomato Basil (VG), Vegetable (GF, VG)

Cookies

Rolls

Optional: Grilled Chicken (+\$4)

BAKED POTATO BUFFET \$20

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Baked Potatoes (GF)

Butter, Sour Cream, Shredded Cheese, Cheese Sauce, Bacon Bits, Steamed Chopped Broccoli, and Green Onions

Rolls

Cookies

Optional: Boulder Falls Chili (+\$3)

INDIAN BUFFET \$21

House Salad with Romaine and Iceberg Mix, Tomato, Carrot, and Cucumber with Assorted Dressings

Chicken Tikka Masala (GF)

-or-

Butter Chicken (GF)

Basmati Rice (GF)

Roasted Vegetables (GF)

Fresh Fruit

Naan

Cookies

TACO BUFFET \$23

Southwestern Salad with Corn, Cotija, Pepitas, and Crisp Tortillas, Served with Chipotle Ranch (GF, V)

Ground Beef with Taco Seasoning (GF)

Pinto Beans (GF)

Spanish Rice (GF)

Flour and Corn Tortillas, Tomatoes, Black Olives, Sour Cream, Jalapenos and Cheddar Cheese

Tortilla Chips with Salsa

Churros

LUNCH

Includes two hours of coffee service and orange juice. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

DELI SANDWICH BUFFET \$24

Assortment of Turkey Breast, Roast Beef, and Ham
Assortment of Cheeses
Tomato, Red Onion, Lettuce, and Pickles
Assortment of Condiments
Assortment of Breads
Fresh Fruit
Chips
Cookies

GREEK BUFFET \$24

Greek Salad with Romaine, Kalamata Olives, Grape Tomatoes, Red Onion and Parmesan Cheese. Served with a Fetta Greek Dressing *(GF, V)*
Chicken Souvlaki *(GF)*
Lemon Herbed Rice *(GF, VG)*
Tomato, Onion, Shredded Lettuce, Cucumbers, Olives, Eggplant and Tzatziki
Fresh Fruit
Pita Bread
Baklava

PASTA BAR \$25

Caesar Salad with Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing
Penne Pasta
Fettuccini Pasta
Marinara *(GF, V)*
Bolognese *(GF)*
Alfredo Sauce *(GF)*
Sliced Grilled Chicken *(GF)*
Warm Garlic Bread
Cookies

BUILD YOUR OWN BURGER BUFFET \$26

House Salad with Romaine and Iceberg Mix, Tomato, Carrot, and Cucumber with Assorted Dressings
1/2 Pound Hamburger Patties *(GF)*
Hamburger Buns
Assortment of Cheeses
Lettuce, Tomatoes, Onions, and Pickles
Assorted Condiments
Antipasto Pasta Salad
Fresh Fruit
Chips
Cookies
Optional: Bacon (+\$3)

LUNCH

Includes two hours of coffee service and orange juice. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

HAWAIIAN BUFFET \$26

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Huli Huli Chicken *(GF)*

Macaroni Salad

Jasmine Rice *(GF)*

Seasonal Vegetable Stir Fry *(GF)*

Kings Hawaiian Rolls

Coconut Lemon Bars

ITALIAN BUFFET \$28

Caesar Salad with Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing

Grilled Chicken with Lemon Caper Sauce *(GF)*

Roasted Vegetables *(GF)*

Cavatappi Pasta with Vegetable Marinara

Warm Garlic Bread

Tiramisu

BBQ LUNCH BUFFET \$26

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Pulled Pork *(GF)*

Hoagie Rolls

Macaroni Salad

Coleslaw *(GF)*

BBQ Sauce

Chips

Cookies

BUILD YOUR OWN LUNCH BUFFET

Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

ENTREES

BOULDER FALLS CHICKEN Grilled Chicken Breast with Bacon and Sautéed Mushrooms Covered in Mixed Melted Cheese. Served with House Made Honey Mustard Sauce *(GF)*

GRILLED CHICKEN BREAST with Rosemary Garlic Au Jus *(GF)*

LEMON PEPPER CHICKEN Chicken Breast with Lemon Pepper Seasoning and Lemon Garlic Butter Sauce *(GF)*

TUSCAN CHICKEN PASTA Chicken Breast and Basil with Sundried Tomato and Spinach Sauce. Served over Penne Pasta

BEEF BOURGUIGNON Braised in Red Wine, Garlic, and Herbs *(GF) (+\$5)*

BRISKET with Smoked Tomato-Jalapeno Relish *(GF) (+\$5)*

PORK TENDERLOIN with Apple Chutney *(GF)*

BLACKENED MAHI-MAHI with Tropical Salsa *(GF)*

CHEESE RAVIOLI with Spinach and Pesto *(V)*

STUFFED PEPPER CASSEROLE with Quinoa, Roasted Red Peppers, Red Onion, and Mushrooms. Served with a Smoky Tomato Sauce *(GF, VG)*

VEGETARIAN GREEK CASSEROLE with Seasoned Peppers, Zucchini, Tomatoes, Onion, Feta and Kalamata Olives. Served over Couscous *(V)*

SALADS *(Pick One)*

HOUSE SALAD Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

CAESAR SALAD Romaine Lettuce, Grated Parmesan Cheese and Croutons with Caesar Dressing

SIDES *(Pick Two)*

ROASTED VEGETABLES *(GF)*

ROOT VEGETABLES *(GF)*

MASHED POTATOES *(GF)*

ROASTED POTATOES *(GF)*

TRUFFLED POTATO WEDGES

JASMINE RICE *(GF, VG)*

MACARONI SALAD

FRUIT SALAD *(GF)*

ASSORTED CHIPS

DESSERT *(Pick One)*

BROWNIES *(V)*

COOKIES *(V)*

CUPCAKES *(V)*

LEMON BARS *(V)*

ALSO INCLUDES

ROLLS AND BUTTER

COFFEE SERVICE (2 Hours)

LEMONADE

1 ENTRÉE **\$26**

2 ENTREES **\$30**

3 ENTREES **\$34**

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

LUNCH SALADS, SANDWICHES AND WRAPS

Includes two hours of coffee service. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

MAIN

VEGETARIAN SANDWICH \$18

Grilled Seasonal Vegetables, Hummus, Mixed Greens, Tomato, and Red Onion. Served on Focaccia Bread *(available as a wrap) (V)*

CLUBHOUSE SANDWICH \$20

Turkey Breast, Bacon, Applewood Smoked Ham, Provolone Cheese, Lettuce, Tomato, and Red Onion. Served on Focaccia Bread *(available as a wrap)*

PESTO CHICKEN SANDWICH \$20

Sliced Chicken with Provolone Cheese, Lettuce, Tomato, and Pesto. Served on Focaccia Bread *(available as a wrap)*

ROAST BEEF SANDWICH \$20

Roast Beef with Tillamook Cheddar, Horseradish Aioli, Tomatoes, and Onions. Served on Focaccia Bread *(available as a wrap)*

CAPRESE CHICKEN SANDWICH \$22

Grilled Chicken, Prosciutto, Mozzarella, Tomato, Lettuce, Kalamata Olives, Sundried Tomatoes, Olive Oil, and Balsamic Vinegar. Served on Focaccia Bread *(available as a wrap)*

GREEK PITA \$22

Grilled Chicken, Hummus, Tomato, Cucumber, Greens, Kalamata Olives, and Feta. Served in a pita. *(available as a wrap)*

SIDES *(Pick Two)*

CHIPS

FRESH FRUIT

FRESH VEGETABLES WITH RANCH

FRUIT SALAD *(GF)*

PASTA SALAD

ROLLS AND BUTTER

DESSERT *(Pick One)*

BROWNIES

COOKIES

DESSERT BARS

LEMON BARS

OPTIONAL: ADD A SOUP \$5

MINISTRONE *(V)*

POTATO

RED PEPPER WITH SMOKED GOUDA *(GF, V)*

ROASTED RED PEPPER WITH SMOKED

GOUDA *(GF, V)*

TOMATO BASIL *(VG)*

VEGETABLE *(GF, VG)*

Limit of 2 main offerings per meal (example: choice of 1 salad or 1 sandwich, choice of 2 salads, etc.)

Gluten free bread available for an additional charge.

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

LUNCH SALADS, SANDWICHES AND WRAPS

Includes two hours of coffee service. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

MAIN

ASIAN CHICKEN SALAD \$20

Marinated Grilled Chicken, Cabbage Mix, Red and Yellow Peppers, Cucumber, Mandarin Oranges, Sliced Almonds, and Chow Mein Noodles. Served with Asian Vinaigrette.

CHICKEN CAESAR SALAD \$20

Grilled Chicken Breast with Romaine Lettuce, Caesar Salad Dressing, Croutons, and Parmesan Cheese

CHEF SALAD \$22

Turkey Breast, Ham, Romaine Lettuce, Tomatoes, Cucumber, Carrots, Sliced Hardboiled Eggs, and Cheddar Cheese. Served with Ranch Dressing (GF)

COBB SALAD \$24

Chicken Breast, Avocado, Blue Cheese Crumbles, Sliced Egg, Crumbled Bacon, and Tomato. Served with Blue Cheese or Ranch Dressing (GF)

SIDES (Pick Two)

CHIPS

FRESH FRUIT

FRESH VEGETABLES WITH RANCH (GF)

FRUIT SALAD (GF)

PASTA SALAD

ROLLS AND BUTTER

DESSERT (Pick One)

BROWNIES

COOKIES

DESSERT BARS

LEMON BARS

OPTIONAL: ADD A SOUP \$5

MINISTRONE (V)

POTATO

RED PEPPER WITH SMOKED GOUDA (GF, V)

ROASTED RED PEPPER WITH SMOKED GOUDA (GF, V)

TOMATO BASIL (VG)

VEGETABLE (GF, VG)

Limit of 2 main offerings per meal (example: choice of 1 salad or 1 sandwich, choice of 2 salads, etc.)

Gluten free bread available for an additional charge.

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

DINNER

Includes two hours of coffee service. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

FAJITA BUFFET \$27

Southwestern Salad with Corn, Cotija, Pepitas and Crisp Tortillas. Served with Chipotle Ranch *(GF, V)*

Marinated Beef and Chicken with Sauteed Peppers, and Onions *(GF)*

Spanish Rice *(GF)*

Pinto Beans *(GF)*

Flour and Corn Tortillas, Sour Cream, Black Olives and Tomatoes

Chips and Salsa

Choice of Dessert

ASIAN BUFFET \$30

Asian Salad with Cabbage, Carrot, Cucumber, Green Onion, Sliced Almonds, Chow Mein Noodles and Sesame Seeds. With an Asian Vinaigrette

Broccoli Beef

Honey Garlic Chicken

Jasmine Rice *(GF)*

Stir-Fried Vegetables *(GF)*

Choice of Dessert

PASTA BAR BUFFET \$32

Caesar Salad with Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing

Penne Pasta

Fettuccini Pasta

Marinara *(GF, V)*

Bolognese *(GF)*

Alfredo Sauce *(GF)*

Sliced Grilled Chicken *(GF)*

Sauteed Shrimp *(GF)*

Roasted Vegetables *(GF)*

Focaccia Bread

Choice of Dessert

HAWAIIAN BUFFET \$33

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Huli Huli Chicken *(GF)*

Pulled Kahlua Pork

Macaroni Salad

Jasmine Rice *(GF)*

Fried Cabbage and Carrots *(GF)*

Tropical Fruit Salad *(GF)*

Kings Hawaiian Rolls

Choice of Dessert

DINNER

Includes two hours of coffee service. Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

NW BBQ BUFFET \$43

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Mixed BBQ Chicken *(GF)*

Brisket with Smoked Tomato-Jalapeno Relish *(GF)*

Baked Cavatappi and Cheese

Baked Beans

Coleslaw *(GF)*

Cornbread with Honey Butter

Choice of Dessert

BOULDER FALLS PREMIER BUFFET \$62

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Beef Tenderloin Marinated with Rosemary, Garlic and Red Wine Served with Pan Juices *(GF)*

Jumbo Shrimp in a Garlic Butter Sauce *(GF)*

Mashed Potatoes *(GF)*

Asparagus *(GF)*

Rolls with Butter

Choice of Dessert

ITALIAN BUFFET \$45

House Salad with Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

Italian Braised Beef *(GF)*

-or-

Chicken Piccata *(GF)*

Chicken Penne with Roasted Red Peppers, Red Onions, Tomato, Grated Parmesan, and White Wine Sauce

Roasted Vegetables *(GF)*

Truffled Potato Wedges

Rolls with Butter

Choice of Dessert

BUILD YOUR OWN DINNER BUFFET

Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

ENTREES

BOULDER FALLS CHICKEN with Bacon, Melted Cheese, Sautéed Onions and Mushrooms. Served with Honey Mustard Sauce (GF)

LEMON PEPPER CHICKEN with Lemon Pepper Seasoning and Lemon Garlic Butter Sauce (GF)

TUSCAN CHICKEN PASTA Chicken Breast and Basil with Sundried Tomato and Spinach Sauce. Served over Penne Pasta

PRIME RIB with Au Jus and Creamy Horseradish (GF) (+\$15)

CUBAN PORK LOIN rolled with Ham, Swiss Cheese, Pickle and Carolina Gold Sauce

PORK TENDERLOIN choice of Honey Butter Sauce (GF) or Apple Chutney (GF)

BRAISED GREEK LAMB SHANKS with Garlic and Herb Infused Tomato-Red Wine Broth (GF) (+\$5)

ROASTED SALMON FILET choice of Lemon Dill Vin Blanc or Honey Lemon Sauce (+\$5)

GRATIN PROVENCAL Layers of Eggplant, Tomatoes, Squashes, and Peppers (GF, VG)

MEDITERRANEAN ORZO with Parmesan and Sundried Tomatoes (V)

STICKY TOFU CASSEROLE Seasoned Tofu with Bell Peppers, Carrots, Edamame, Green Onion, Sliced Almonds, Cilantro and Sesame Seeds. Served over Rice and Topped with Yum Yum Sauce (GF, V)

VEGETARIAN GREEK CASSEROLE with Seasoned Peppers, Zucchini, Tomatoes, Onion, Feta and Kalamata Olives. Served over Couscous (V)

SALADS (Pick One)

HOUSE SALAD Romaine and Iceberg Mix, Tomato, Carrot and Cucumber with Assorted Dressings

CAESAR SALAD Romaine Lettuce, Grated Parmesan Cheese and Croutons with Caesar Dressing

ARUGULA SALAD Arugula, Shaved Carrot, Shaved Onion, Parmesan, and Toasted Almond with Honey Lemon Vinaigrette

SIDES (Pick Two)

ROASTED VEGETABLES (GF)

ROOT VEGETABLES (GF)

BAKED CAVATAPPI PASTA AND CHEESE

MASHED POTATOES (GF)

ROASTED POTATOES

TRUFFLED POTATO WEDGES

CAVATAPPI PASTA WITH PESTO

JASMINE RICE (GF)

WILD RICE (GF)

DESSERT

CHOICE OF DESSERT FROM OUR DINNER DESSERTS MENU

ALSO INCLUDES

ROLLS AND BUTTER

COFFEE SERVICE (2 HOURS)

LEMONADE

1 ENTRÉE **\$38**

2 ENTREES **\$42**

3 ENTREES **\$46**

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

DINNER DESSERTS

Please select a dessert option to accompany your dinner entrée.

APPLE BLOSSOM

ASSORTED BEIGNETS

ASSORTED CUPCAKES (Peanut Butter, Red Velvet, Vanilla Bean and Jelly Roll)

ASSORTED MACARONS

BERRY CHIA PUDDING (GF, VG)

BLUEBERRY COBBLER CHEESECAKE

CHEESECAKE BASQUE (GF)

CHOCOLATE ESPRESSO POT DE CRÈME WITH CHANTILLY CREAM (GF)

CHOCOLATE FUDGE CAKE

CHOCOLATE TERRINE (GF)

CRÈME BRULE CHEESECAKE

NW SEASONAL APPLE CRISP WITH WHIPPED CREAM

SELF-SERVE ICE CREAM SUNDAE BAR with Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and Chopped Nuts.
Additional Toppings (\$0.50 each per person): Butterscotch Sauce, Carmel Sauce, Crumbled Oreos, Crumbled Snickers, Maraschino Cherries, M&Ms, Sliced Bananas, Sliced Strawberries and Sprinkles (V)

TIRAMISU

TRIPLE CHOCOLATE CHEESECAKE

APPETIZER PACKAGES

Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

APPETIZER PACKAGE A \$12

CAPRESE SKEWERS

Grape Tomatoes, Fresh Mozzarella, Basil and Honey Balsamic Reduction *(GF, V)*

MEATBALLS

Meatballs Served with BBQ Sauce Dipping Sauce

STUFFED POTATOES

Mini Potato Skins Stuffed with Mashed Potatoes, Cheese and Bacon. Served with Ranch

VEGETABLE TRAY

Assorted Fresh Vegetables

Served with Greek Herbed Yogurt and Ranch *(GF, V)*

APPETIZER PACKAGE B \$16

BRUSCHETTA

Crostini with Goat Cheese, Tomato Basil Relish and Balsamic Reduction *(V)*

CAPRESE SKEWERS

Grape Tomatoes, Fresh Mozzarella, Basil and Honey Balsamic Reduction *(GF, V)*

MEATBALLS

Meatballs Served with Marinara Sauce

RISOTTO FRITTERS

Arancini Risotto Fritters with Smoked Tomato Aioli *(V)*

VEGETABLE TRAY

Assorted Fresh Vegetables

Served with Greek Herbed Yogurt and Ranch *(GF, V)*

APPETIZER PACKAGE C \$18

ARTICHOKE SPINACH PUFFS

Phyllo Dough stuffed with Artichoke and Spinach *(V)*

FIG BRUSCHETTA

Crostini with Whipped Feta and Fig Compote *(V)*

FRUIT AND CHEESE BOARD

Fresh Fruit and Assorted Cheeses. Served with Gluten Free Crackers *(GF, V)*

MINI SHRIMP COCKTAILS

With Cocktail Sauce and Lemon *(GF)*

STUFFED MUSHROOMS

Mushrooms Stuffed with Cream Cheese and Spinach *(GF, V)*

20% Banquet Service Charge Added to All Food, Beverage and Outside Rentals

APPETIZER PACKAGES

Prices based on attendance of 20 or more guests | Priced per person (unless otherwise noted)

APPETIZER PACKAGE D \$19

AHI TUNA

Searched Ahi Tuna with Sweet Soy, Sesame Seeds, Scallions and Bell Pepper *(GF)*

CRAB RANGOONS

Crab and Cream Cheese Stuffed Wontons. Served with Sweet Chili Dipping Sauce

PORK BAO

Soft Steamed Buns with Savory Pork Filling. Served with Sweet Chili Dipping Sauce

SPRING ROLLS

Vegetable Spring Rolls with Spicy Mustard and Sweet Chili Sauce *(VG)*

MINI STICKY TOFU BOWLS

Seasoned Tofu with Bell Peppers, Carrots, Edamame, Green Onion, Sliced Almonds, Cilantro and Sesame Seeds, Served over Rice and Topped with Yum Yum Sauce *(GF, V)*

RECEPTION TRAYS

Prices are Based Per Serving*, Minimum 20 Serving per Selection

VEGETABLE TRAY \$3

Assorted Fresh Vegetables

Served with Greek Herbed Yogurt and Ranch Dipping Sauce

FRUIT TRAY \$4

Fresh Fruit Tray with Sliced Melons, Seasonal Berries, Pineapple and Grapes

CROSTINI TRAY \$4

Tomato Basil Relish Crostini and Hummus with Sliced Cucumber and Tomato Crostini

DELI MEAT TRAY \$6

Deli Meat Selection with Roasted Turkey Breast, Smoked Ham, Roast Beef and Salami

Served with Grain Mustard, Dijon Mustard, Aioli and Rolls

CHEESE TRAY \$6

Artisan Cheese Arrangement with Blue Cheese, Aged White Cheddar, Herbed Chevre, Gouda and Brie

Served with House Crostini and Gluten Free Crackers

ANTIPASTO TRAY \$7

Antipasto Display with Prosciutto, Coppa, Sopresatta and Salami

Served with Green Olives, Fire Roasted Red Peppers, Grain Mustard, Crostini and Gluten Free Crackers

SALMON TRAY \$9

Smoked Salmon Display

Served with Cream Cheese, Capers, Pickled Red Onion and Crostini

COLD APPETIZERS

Prices are Based Per Serving*, Minimum 20 Serving per Selection

BRUSCHETTA \$3

Crostini with Goat Cheese, Tomato Basil Relish and Balsamic Reduction

CAPRESE SKEWERS \$3

Grape Tomato, Fresh Mozzarella, Basil and Honey Balsamic Reduction (GF)

HAM AND CHEDDAR ROLL UPS \$3

Classic Ham and Cheddar Cheese in a Soft Tortilla Pinwheel

FIG CROSTINI \$3

Crostini with Whipped Feta and Fig Compote

MUSHROOM CHEVRE CROSTINI \$3

Crostini with Truffled Goat Cheese and Wild Mushroom Relish

TURKEY AND SWISS ROLL UPS \$3

Turkey and Swiss Cheese in a Soft Tortilla Pinwheel

AHI TUNA \$4

Seared Ahi Tuna with Sweet Soy, Sesame Seeds, Scallions and Bell Pepper (GF)

ANTIPASTO SKEWER \$4

Fresh Mozzarella, Salami and Green Olives (GF)

CHIPOTLE PRAWN SKEWERS \$4

Chipotle Marinated Prawns with Tomatillo Salsa (GF)

GRAB-AND-GO VEGETABLE CUPS \$4

Carrots, Celery, Cucumber and Red Pepper. Served with a Ranch Dipping Sauce (GF)

JUMBO PRAWNS \$4

Jumbo Prawns with Cocktail Sauce and Lemon (GF)

SMOKED SALMON CROSTINI \$5

Crostini with Smoked Salmon, Dill Cream Cheese, Red Onion and Chives

HOT APPETIZERS

Prices are Based Per Serving*, Minimum 20 Serving per Selection

ARTICHOKE SPINACH PUFFS \$3

Phyllo Dough stuffed with Artichoke and Spinach (V)

CHICKEN SKEWER \$3

Chicken Skewer with Teriyaki Sauce

PORK BAO \$3

Soft Steamed Buns with Savory Pork Filling. Served with Sweet Chili Dipping Sauce

SPRING ROLLS \$3

Vegetable Spring Rolls with Spicy Mustard and Sweet Chili Sauce

VEGETABLE POTSTICKERS \$3

Vegetarian Potstickers with Dipping Sauce (V)

ZUCCHINI BITES \$3

Grilled Zucchini with Spinach, Artichoke, Cream Cheese, Cheddar Cheese and Scallions (GF, V)

BUFFALO CHICKEN BITES \$4

Chicken Bite with Roasted Buffalo Sauce (GF)

CRAB RANGOONS \$4

Crab and Cream Cheese Stuffed Wontons. Served with Sweet Chili Dipping Sauce

MEATBALLS \$4

Meatballs Served with BBQ Sauce

PEANUT CHICKEN PUFFS \$4

Chicken Tossed in Peanut Sauce with Cabbage, Carrot, Fresno Chile and Cilantro. Served in Phyllo Dough

PORK POTSTICKERS \$4

Pork Potstickers with Dipping Sauce

RISOTTO FRITTERS \$4

Arancini Risotto Fritters with Smoked Tomato Aioli (V)

STUFFED MUSHROOMS \$4

Mushrooms Stuffed with Cream Cheese and Spinach (GF, V)

STUFFED POTATOES \$4

Mini Potato Skins Stuffed with Mashed Potatoes, Cheese and Bacon. Served with Ranch

TOFU SKEWERS \$4

with Spicy Thai Peanut Sauce (VG)

MINI CRAB CAKES \$6

Mini Crab Cakes Lightly Breaded. Served with Remoulade

SIRLOIN BITES \$6

Grilled Sirloin Bites with Bell Peppers, Blue Cheese and Grilled Scallions (GF)

BEER AND WINE BAR

Disposable cups are provided. Glassware is available for an additional charge.

BEVERAGE SERVICE WITH PORTABLE BAR AND BARTENDER

(1) Portable Bar per 100 People | (1) Bartender per 100 People

\$100 Set Up Fee | \$50 Per Hour Bartender Fee

BEER \$7

Assorted Domestic Beers, Microbrews and Ciders

HOUSE WINES \$10

Cabernet Sauvignon

Chardonnay

Merlot

Moscato

Pinot Gris

Pinot Noir

Riesling

BASIC BAR

The Basic Bar is designed for efficiency and simplicity, offering classic mixed drinks with one mixer, such as a Rum and Coke or Cranberry Vodka. This option ensures quick service for your guests. Disposable cups are provided. Glassware is available for an additional charge.

BEVERAGE SERVICE WITH PORTABLE BAR AND BARTENDER

(1) Portable Bar per 100 People | (1) Bartender per 75 People

\$150 Set Up Fee | \$50 Per Hour Bartender Fee

BEER \$7

Assorted Domestic Beers, Microbrews and Ciders

HOUSE WINES \$10

Cabernet Sauvignon

Chardonnay

Merlot

Moscato

Pinot Gris

Pinot Noir

Riesling

HOUSE LIQUOR \$9

Seagrams Gin

Montego Bay Rum

Sauza Tequila

Absolut Vodka

Jack Daniels Whiskey

SEASONAL COCKTAIL \$12

PREMIUM BAR

The Premium Bar provides a wide selection of crafted cocktails like Martinis and Margaritas. Ideal for events where a more elevated drink experience is desired. Glassware provided.

BEVERAGE SERVICE WITH PORTABLE BAR AND BARTENDER

(1) Portable Bar per 100 People | (1) Bartender per 50 People

\$200 Set Up Fee | \$50 Per Hour Bartender Fee

BEER \$7

Assorted Domestic Beers, Microbrews and Ciders

HOUSE WINES \$10

Cabernet Sauvignon

Chardonnay

Merlot

Moscato

Pinot Gris

Pinot Noir

Riesling

PREMIUM LIQUOR \$12

Bombay Sapphire Gin

Flora De Cana Rum

Don Julio Blanco Tequila

Grey Goose Vodka

Buffalo Trace Whiskey

SEASONAL COCKTAIL \$14