



PLATED BREAKFASTS

OLD FAITHFUL

Centerpiece of Fresh Cut Fruit, Sour Cream and Chive Scrambled Eggs, Bacon, Sausage, Home-Fried Potatoes and Whole Wheat Toast
\$13.75 per person

THE SWEETER SIDE

Buttermilk Pancakes Topped with Stewed Berries. Served with Syrup, a Side of Fruit and Bacon
\$12.75 per person

MORNING GLORY

Centerpiece of Chocolate Croissants, Pastries and Fresh Fruit. Seared Ham Steak, Stuffed French Toast and Yam Cake
\$15.75 per person

UP AND AT 'EM

Vanilla Yogurt, Fresh Fruit and House-made Granola
\$10.75 per person

WHAT THE BANDITO EATS

House-made Burrito Filled with Chorizo, Egg, Sauteed Onion, Garlic, and Cilantro Wrapped in a Flour Tortilla, with Salsa, Sour Cream and a Lime. Served with a Jicama, Orange and Strawberry Salad Tossed in a Coriander Lime Yogurt
\$14.25 per person

PACIFIC RIM BENEDICT

House-made Chive Biscuit Topped with Smoked Pacific Salmon and Poached Eggs. Served with Razor Clam Hash and a Centerpiece of Seasonal Fruit and Berries
\$19.25 per person

PLATED BREAKFASTS

All Served with Portland Roasters Regular and Decaffeinated Coffee and Tea



BREAKFAST BUFFETS

THE BASICS

Assortment of Pastries and Fresh Fruit
\$9.25 per person

THE CONTINENTAL

Assortment of Pastries, Muffins, Bagels and Cream Cheese, Yogurt, Fruit and Hard Boiled Eggs
\$12.75 per person

THE BANDITO BREAKFAST

House-made Burrito Filled with Chorizo, Egg, Sauteed Onion, Garlic, and Cilantro Wrapped in a Flour Tortilla, with Salsa, Sour Cream and a Lime. Served with a Jicama, Orange and Strawberry Salad Tossed in a Coriander Lime Yogurt
\$12.75 per person

THE TRADITIONAL

Sour Cream and Chive Scrambled Eggs, Applewood Smoked Bacon, Sausage, Home-Fried Potatoes and a Selection of Fresh Fruit
\$14.50 per person

THE NORTHWESTERN

Cranberry Scones, Apple Pear and Hazelnut Yogurt Salad, Smoked Pacific Salmon Lox with Onion, Tomato, Capers, Bagels and Cream Cheese
\$15.75 per person

THE OCEAN SUNRISE

Sour Cream Chive Scramble Eggs, Salmon Sausage Patty, Fried Razor Clams with Béarnaise, Seasonal Fruit, Chocolate Hazelnut Muffins and Bob's Red Mill Steel Cut Oats with Brown Sugar and Dried Fruit
\$21.75 per person

BREAKFAST BUFFETS

All Served with Portland Roasters Regular and Decaffeinated Coffee and Tea

**BREAKFAST A LA CARTE***Served Buffet Style*

| | |
|---|--------------------|
| HOME FRIED POTATOES – <i>Bell Peppers and Onions with Blackening Spice</i> | \$4.25 per person |
| APPLE WOOD SMOKED BACON | \$4.75 per person |
| BREAKFAST SAUSAGE PATTY | \$4.75 per person |
| BOB'S RED MILL STEEL CUT OATS <i>with Brown Sugar and Dried Fruit</i> | \$4.50 per person |
| B&G – <i>Two House-made Biscuits and Chorizo Gravy</i> | \$7.50 per person |
| SOUR CREAM AND CHIVE SCRAMBLED EGGS | \$6.25 per person |
| CHOCOLATE WALNUT BANANA STUFFED FRENCH TOAST <i>with Sryup and Butter</i> | \$9.25 per person |
| SPICED GRIDDLE CAKES <i>with Sryup and Butter</i> | \$5.25 per person |
| ASSORTMENT OF CEREALS <i>and milk</i> | \$3.25 per person |
| FRESH CUT FRUIT PLATTER | \$3.25 per person |
| BANDITO BREAKFAST BURRITO | \$7.50 per person |
| HONEY HAM, BACON OR SAUSAGE, EGG AND CHEDDAR ON A CROISSANT | \$7.25 per person |
| OMELETS PREPARED TO ORDER – <i>Onion, Peppers, Mushroom, Ham, Bay Shrimp, Smoked Salmon, Spinach and Cheeses (Chef Attended)</i> | \$13.50 per person |
| STEAK AND EGGS – <i>Flat Iron Steak and Scrambled Eggs</i> | \$13.75 per person |
| PARFAIT BAR – <i>Granola, Yogurt, Berries and Fruit</i> | \$8.50 per person |
| BAGEL BAR – <i>Assorted Bagels with Assorted Cream Cheeses, Salmon Lox, Onion, Tomato and Caper Berries</i> | \$10.75 per person |
| OATMEAL CRÈME BRULEE | \$6.25 per person |
| MOMMA NELSONS SOUTHWEST EGG CASSEROLE | \$10.25 per person |
| CREPES AND STEWED BERRIES <i>with Whipped Cream</i> | \$8.25 per person |

Chef-attended stations for \$75 per hour.

**BREAKFAST
A LA CARTE**

All prices are subject to a 20% service charge. Prices are subject to change. Revised 2/10.



PLATED LUNCH

SESAME SOY GINGER CHICKEN BREAST
with a Buckwheat Soba Noodle Salad \$14.50 per person

CAJUN CHICKEN
with Black Bean Mango Salsa and Spanish Rice \$14.50 per person

PESTO GRILLED CHICKEN BREAST
over Hand Rolled Gnocchi \$14.00 per person

NIÇOISE-STYLE CHICKEN
with Citrus Green Beans, Artichokes, Olives, Capers and Sundried Tomatoes with Roasted New Potatoes \$15.25 per person

GRILLED MAHI MAHI
with Mango Relish and Mashed Yams \$18.25 per person

PACIFIC SALMON BURGER
with Chips and a Pickle \$12.25 per person

GRAHAM CRACKER SEARED TROUT
with Pine Nut Quinoa and Brown Butter \$17.75 per person

CHILE ROJO GRILLED FLAT IRON STEAK
with Black Bean Whipped Potatoes and an Ancho Chile Mole \$16.75 per person

PACIFIC RIM PORK LOIN
with Chile Chorizo Hash and Scallion Cream \$15.25 per person

TOURNEDOS OF BEEF TENDERLOIN
with Forest Mushroom Sauce and Horseradish Whipped Potatoes \$17.25 per person

SESAME SEARED TUNA LOIN
with Asian Soba Noodles and a Lemongrass Ginger Broth \$18.25 per person

RED WINE BRAISED LAMB
with Rosemary Whipped Yukon Gold Potatoes \$18.25 per person

DUET OF BEEF AND CRAB
Grilled Beef and Citrus Poached Crab Legs with Duchesse Potatoes Market price

BEEF TENDERLOIN AND ROCK LOBSTER TAIL
with Drawn Butter and Scalloped Yams Market price

PLATED LUNCH

Includes:

- Choice of house salad or soup
- House vegetable
- Rolls and butter
- Regular or decaffeinated coffee, ice tea and water

\$5 per person for an additional soup or salad

\$6 per person for a dessert

\$3 per person for intermezzo

All prices are subject to a 20% service charge. Prices are subject to change. Revised 2/10.



LUNCH BUFFETS

NEW DELI

RED SKIN ROASTED GARLIC POTATO SALAD
GARDEN GREENS *with Candied Nuts, Cheese and Dried Fruit*
VITALITY PASTA SALAD
SLICED HAM, TURKEY, ROAST BEEF AND CAPICOLA
SLICED SWISS, CHEDDAR, PEPPER JACK AND PROVOLONE
LETTUCE, TOMATO, ONION, PEPPERONCINI AND PICKLE
MUSTARD, MAYONNAISE, SWEET CHILE AND RÉMOULADE
BASKET OF SLICED BREAD, PITA, FOCACCIA OR WRAP
CHEF SELECTION OF DESSERT
\$13.25 per person

LITTLE ITALY

THYME FOCACCIA *with Garlic Sweet Herb Butter*
ITALIAN BUFFALO WEDDING SOUP
MARINATED TOMATO AND MOZZARELLA SALAD *with Fresh Basil, Cracked Pepper, Sea Salt, Oil and Balsamic*
VITALITY GREENS WITH ITALIAN DRESSING
OREGANO BASIL AND RICOTTA MANICOTTI *with Oven Roasted Tomato Sauce*
PISTACHIO AND CHOCOLATE CANNOLI
\$15.75 per person

OREGON TRAIL

HERB CORN BREAD *with Honey Butter*
TRADITIONAL PORK, BEEF AND LAMB CHILI
RED CABBAGE COLE SLAW
BACON AND MAPLE BAKED BEANS
HOUSE-SMOKED PORK RIBS
STRAWBERRY SHORTCAKE
\$17.75 per person

SOUTH PACIFIC

HAWAIIAN SWEET ROLLS *and Red Sea Salt Butter*
WHITE HOMINY SEAFOOD STEW
CITRUS JÍCAMA SLAW *with a Coriander Lime Yogurt*
NAPA CABBAGE SALAD *with a Cilantro Soy Dressing*
KALUA PORK AND FORBIDDEN BLACK RICE
PINA COLADA UPSIDE DOWN CAKE
\$17.25 per person

LUNCH BUFFETS

All Served with Portland Roasters Regular and Decaffeinated Coffee, Tea, Iced Tea and Water

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BOXED LUNCH

VEGGIE STAR

Grilled Vegetables and Hummus on Focaccia with Sweet Herbs and Pepper Jack Cheese
\$11.25 per person

THE SMOKED DOUBLE DECKER

Layer upon Layer of Lettuce, Tomato, Onion, Avocado, Apple Wood Smoked Bacon, Swiss Cheese and Hickory Smoked Turkey on Sourdough
\$14.25 per person

THE NORTHWESTERN

Smoked Salmon Salad on Focaccia. Accompanied with Shaved Red Onion, Fresh Chive Cream Cheese, Sliced Tomato and Lettuce
\$14.75 per person

B.L.A.T

Thick Cut Apple Wood Smoked Bacon with Crispy Hearts of Romaine, Ripened Haas Avocado and Fresh Sliced Tomato on Marbled Rye
\$13.75 per person

CHICKEN OF THE SEA

Albacore Tuna Tossed with Cornichons, Red Onion, Celery, Sweet Relish Mustard and Mayonnaise with Cheddar on a Soft Buttery Croissant
\$14.25 per person

THE CRAZY PORTOBELLO

Grilled Portobello served with Roasted Bell Pepper, Avocado, Swiss Cheese, Basil Pesto and Sprouts on Focaccia
\$12.50 per person

BOXED LUNCH

All selections are served with your choice of three of the following:

- *Pasta salad*
- *Potato salad*
- *Fruit salad*
- *Whole fruit*
- *Whole dill pickle*
- *Potato chips*
- *Cookie*
- *Fudge brownie*
- *Granola bar*
- *Candy bar*
- *Rice krispie square*
- *Bottled water*
- *Soda*

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PLATED DINNER

| | |
|---|--------------------|
| CHICKEN SALTIMBOCCA <i>with Prosciutto, Sage and Mushroom Sauce over Asparagus Risotto</i> | \$26.25 per person |
| ANCHO CHICKEN <i>with Black Bean Mango Salsa and Spanish Rice</i> | \$23.75 per person |
| TEXAS-STYLE BBQ CHICKEN BREAST <i>with Butter Baked Red Potatoes</i> | \$23.75 per person |
| NIÇOISE-STYLE CHICKEN BREAST <i>Citrus Green Beans, Artichokes, Olives, Capers and Sundried Tomatoes with Roasted New Potatoes</i> | \$25.25 per person |
| CHINESE FIVE SPICE RUBBED SALMON <i>with Mango Relish and Mashed Yams</i> | \$28.75 per person |
| BLACKENED PACIFIC SALMON <i>with Wild Rice Pilaf and Tomato Saffron Vinaigrette</i> | \$28.75 per person |
| LEMON-PEPPER SEARED TROUT <i>with Pine Nut Quinoa and Brown Butter</i> | \$28.25 per person |
| CHILE GRILLED RIBEYE STEAK <i>with Black Bean Whipped Potatoes and an Ancho Chile Mole</i> | \$28.25 per person |
| PACIFIC RIM PORK LOIN <i>with Chile Chorizo Hash and Scallion Cream</i> | \$25.75 per person |
| GRILLED TENDERLOIN OF BEEF <i>with Forest Mushroom Sauce and Horseradish Whipped Potatoes</i> | \$29.25 per person |
| SESAME SEARED TUNA LOIN <i>with Asian Soba Noodles and a Lemongrass Ginger Broth</i> | \$28.25 per person |
| ROASTED RACK OF LAMB <i>with Rosemary Whipped Yukon Gold Potatoes and Pomegranate Glacé</i> | \$30.25 per person |
| BEEF SHORT RIBS & KING SALMON <i>with Duchesse Potatoes</i> | \$35.75 per person |
| BEEF TENDERLOIN & ROCK LOBSTER TAIL <i>with Drawn Butter and Scalloped Yams</i> | Market price |

PLATED DINNER

Includes:

- *Choice of house salad or soup*
- *House vegetable*
- *Rolls and butter*
- *Regular or decaffeinated coffee,
ice tea and water*

*\$5 per person for an additional
soup or salad*

\$6 per person for a dessert

\$3 per person for intermezzo

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DINNER BUFFET

BAVARIAN FEAST

RYE AND PUMPERNICKEL BREADS *with Lemon Caper Butter*

MIXED GREENS *with Apples, Walnuts, Goat Cheese*

MUSTARD BALSAMIC VINAIGRETTE

GERMAN POTATO SALAD

HONEY GLAZED ROOT VEGETABLES

CARAWAY DILL AND BEER SAUERKRAUT

Braised with German Sausage

WIENER SCHNITZEL *with a Paprika Cream Sauce*

APPLE STRUDEL *with Vanilla Cream*

\$24.75 per person

WHEN IN ROME

GORGONZOLA STUFFED BAGUETTES

GARDEN VEGETABLE RATATOUILLE STEW

MARINATED TOMATO AND MOZZARELLA SALAD *with*

Fresh Basil, Cracked Pepper, Sea Salt, Oil and Balsamic

RADICCHIO AND SPINACH GREENS *with Roasted*

Garlic Balsamic

CARAMELIZED SHALLOT ORZO *with Scallion*

PORCINI SACHETS *with White Truffle Cream*

CHICKEN MARSALA *with Garlic Green Beans*

TIRAMISU

Lady Fingers in Coffee Liqueur with Mascarpone

\$26.75 per person

SOUTHERN COMFORT

HERB CORN BREAD *with Honey Butter*

AWARD WINNING SMOKING GUN ELK CHILI

BAKED POTATO BAR *with all the Fixings*

BACON AND MAPLE BAKED BEANS

CORN ON THE COB *with Garlic Herb Butter*

SLICED WATERMELON

BBQ VEGGIE KEBABS

DUTCH OVEN CHICKEN QUARTERS *with House BBQ*

HOUSE-SMOKED PORK RIBS

ASSORTED PIES

\$28.75 per person

DINNER BUFFET

*All Served with Portland
Roasters Regular and
Decaffeinated Coffee,
Tea, Iced Tea and Water*

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service charge. Prices are subject
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BANQUET EXPERIENCES

THE 19TH HOLE

The Front 9

Baked Potato Skins

Iceberg Wedges with Blue Cheese, Bacon and Tomatoes

Seven Iron Red Cabbage Grilled Fennel Poppy Seed Coleslaw

The Back 9

Hole-in-One Beer Cheese Soup and Potato Bread

Sub Sandwiches on House-made Hoagies with Whole Dill Pickles

The Master's Peach Cobbler with Whipped Cream

\$19.25 per person

CAMP WOODLANDS TRAILHEAD

Smokin' Gun Elk Chili with Cornbread and Honey Butter

Four Seasoned Potato Salad

Oregon Trail Mix

Switch Back Jack Daniels Baked Beans

Dutch Oven Pulled Pork Sliders

Classic Coleslaw

Daypack S'mores – Graham Crackers, Chocolate Bars, Marshmallow and Peanut Butter

\$19.25 per person

SOUTH OF THE BORDER

Jicama Pineapple Salad

Corn & Smoked Chicken Chowder with Jalapeño Butter

Chipotle Corn Muffins with Cilantro Butter

Taco Salad

Rojo Enchiladas

Sopapillas and Cream with Cinnamon Sugar

\$19.25 per person

BANQUET EXPERIENCES

All Served with Portland Roasters Regular and Decaffeinated Coffee, Tea, Iced Tea and Water

Continued →

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BANQUET EXPERIENCES

HAWAIIAN LUAU

Hawaiian Sweet Rolls and Red Sea Salt Butter
Papaya Soba Noodle Salad with Shoyu
Black Forbidden Rice with Pineapple and Mango
White Hominy Pacific Seafood Stew
Sugarcane Sweet Potatoes
Banana Leaf Wrapped Kalua Pork
Dark Rum & Brown Sugar Flambéed Pineapple
\$19.25 per person

ZEN

Carrot Cabbage and Dried Fruit Salad
Adzuki Ginger Dip and Fresh Vegetables
Fresh Fruit with Agave Syrup
Blueberry Braised Kale
Barbequed Tempeh Shish Kebabs
Build Your Own Lettuce Wraps
Chilled Fruit Soup with Sorbet
\$19.25 per person

THE BIG EASY

Cornbread with Honey Jalapeño Butter
Cajun Shrimp Salad with a Creole Vinaigrette
Muffuletta Salad
Okra and Stewed Tomatoes
Louisiana Gumbo
Dirty Rice
Blackened Catfish
Chocolate Praline Bread Pudding
\$19.25 per person

BANQUET EXPERIENCES

All Served with Portland Roasters Regular and Decaffeinated Coffee, Tea, Iced Tea and Water



NEWLYWED BRUNCH

HOT ITEMS

SOUR CREAM AND CHIVE SCRAMBLED EGGS
ROASTED POTATOES *with Bell Pepper, Garlic and Onion*
SEARED SAGE SAUSAGE PATTIES
THICK CUT APPLEWOOD SMOKED BACON
SPICED FRENCH TOAST *with Maple Syrup*
SMOKED SALMON PASTA ALFREDO
HOUSE-MADE VEGETARIAN LASAGNA
WHITE TRUFFLE GRILLED ASPARAGUS
BOB'S RED MILL STEEL CUT OATS
with Brown Sugar and Raisins

COLD ITEMS

HOUSE-MADE PASTA SALAD
HOUSE-MADE POTATO SALAD
ASSORTMENT OF PASTRIES AND DESSERTS
ASSORTMENT OF CEREAL AND MILK

\$25 per person

NEWLYWED BRUNCH

*All Served with Portland
Roasters Regular and
Decaffeinated Coffee,
Tea, Iced Tea and Water*

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service charge. Prices are subject
to change. Revised 2/10.*



WEDDING BUFFET PACKAGES

CHOICE OF THREE

(One hour of service time.)

*Blue Cheese Toasts with Chive
Prosciutto Parmesan Wrapped Asparagus Spears
Beef Carpaccio Crostini with Horseradish Cream
Assorted Mini Quiche
Smoked Salmon Mousse Grougere
Bacon and Blue Cheese Stuffed Cherry Tomato*

CHOICE OF TWO

*Traditional Wedding Soup
Pacific Seafood and White Hominy
White Truffle Mushroom Bisque
Beet and Blue Cheese
Insalata Caprese Salad
Oregon Waldorf Salad
Salad Niçoise
Mixed Organic Greens with an Assortment of House-made Dressings*

CHOICE OF TWO

*Pacific Rim Pork Loin
Barbequed Chicken
Butternut Ravioli Brown Butter
Veal Marsala
Rojo Grilled Flat Iron Steak
Chicken Saltimbocca
House-made Vegetable Lasagna
Chinese Five Spice Rubbed Salmon*

WEDDING BUFFET PACKAGES

Includes:

- *Vegetable crudités and hummus*
- *Cheese display*
- *Fresh fruit display*
- *Warm rolls and butter*
- *Coffee and tea service*

For plated dinners please select one soup, one salad, two entrees and two accompaniments.

Minimum of 50 people

Open bar available at \$6 per person per hour.

Add \$36 per hour, per server, for butler passed.

Continued →

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WEDDING BUFFET PACKAGES

CHOICE OF CARVING STATION

Garlic Herb Roasted Ribeye
Cranberry Mint Roasted Turkey Breast
Pineapple Clove Pit Ham
Jack Daniels Smoked Pork Loin
Steamship Round
Add \$5 per person for additional carving stations.

CHOICE OF THREE

Asparagus Risotto
Niçoise Style Green Beans
Mashed Yams
Wild Rice Pilaf
Red Bliss Potatoes
Chile Chorizo Hash
Rosemary Whipped Yukon Potatoes
Sun-dried Tomato Polenta
Roasted Corn Succotash
Fresh Steamed Vegetables

\$50 per person

WEDDING BUFFET PACKAGES

Includes:

- *Vegetable crudités and hummus*
- *Cheese display*
- *Fresh fruit display*
- *Warm rolls and butter*
- *Coffee and tea service*

For plated dinners please select one soup, one salad, two entrees and two accompaniments.

Minimum of 50 people

Open bar available at \$6 per person per hour.

Add \$36 per hour, per server, for butler passed.

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SALADS

ALL OREGON – *Pear, Blue Cheese, Endive and Candied Filbert*

ITALIAN PASTA – *Kalamata Olives, Roma Tomatoes, Toasted Pine Nuts, Fresh Basil and a Sundried Tomato Vinaigrette*

INSALATA CAPRESE – *Fresh Mozzarella, Tomatoes, Basil, Cracked Pepper, Sea Salt and a Balsamic Drizzle*

ASIAN INSPIRED – *Napa Cabbage, Scallions, Toasted Almonds, Cilantro, Carrots, Mandarin Oranges and a Sesame Soy Vinaigrette*

TEX-MEX – *Jícama, Lime, Mandarin Orange, Tortillas and a Black Bean Cilantro Dressing*

SALAD NIÇOISE – *Red Potatoes and Green Beans with Pear Tomatoes, Capers, Niçoise Olives, Anchovies, Tuna, Boiled Eggs and a Dijon Dressing*

SOUTHWEST CHICKEN – *Black Bean, Roasted Corn and Cumin Scented Chicken and a Chile Balsamic Vinaigrette*

CARROT RAISIN – *Julienne Carrots, Currants, Sultana Raisins and a Chive Vinaigrette*

MARINATED CUCUMBER – *Cucumbers in a Sweet Fennel Dressing with Roasted Tomatoes and Red Onion*

ROASTED RED POTATO – *Caramelized Onions, Rosemary and Roasted Garlic in a Whole Grain Mustard Dressing*

THE GREEK – *Roma Tomatoes, Cucumber, Kalamata Olive, Celery, Red Onion, Radish, Oregano, Garlic and Feta*

OREGON WALDORF – *Local Apples, Celery, Raisins and Candied Walnuts in a Creamy Dressing*

SICILIAN SALAD – *Greens, Navel Oranges, Julienne Red Onion, Fennel, Black Olives, Mint and Fresh Cracked Pepper*

ROASTED BEET AND BLUE CHEESE – *In a White Truffle Vinaigrette*

VITALITY GREENS – *Mixed Greens with Red Onion, Mushroom, Tomato, Sprouts, Cucumber and Choice of Dressing: Cilantro Soy, Pear-Maple Balsamic, Tofu Ranch, Russian, Blue Cheese, Sweet and Creamy Peppercorn and Caesar*

\$6 per person

SALADS

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SOUPS

HOT PEPPER ASPARAGUS *with Lemon Cream*
OVEN ROASTED TOMATO BASIL *with Blue Cheese Croutons*
BRANDIED MUSHROOM *with Chives*
ASIAN CAULIFLOWER *with Crisp Wontons*
POTATO LEEK *with Poppy Seed Crouton*
CAMELIZED FIVE-ONION *with Gruyere Croutons*
APPLE-BLEND GINGER AND GRAPEFRUIT GAZPACHO
ALSATIAN GAZPACHO *with Olive Puree*
YAM COCONUT CURRY *with Cumin Crème Fraiche*
POTATO, NEW CASTLE AND TILLAMOOK SMOKED CHEDDAR
FOREST MUSHROOM *with Tart Cherries and Quinoa*
CREAMY SPINACH AND BOURSIN *with Yam Croutons*
SOUTHWEST TURKEY AND ROASTED PABLANO
SPRING THYME CHICKEN
CORN AND SMOKED CHICKEN CHOWDER
with Jalapeño Cilantro Butter
PACIFIC SEAFOOD AND WHITE HOMINY STEW
LOADED BAKED POTATO
SMOKED HAM HOCK AND WHITE BEAN STEW
SMOKIN' GUN ELK CHILI
\$6 per person

SOUPS

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DESSERTS

ZINFANDEL MACERATED RASPBERRIES *with Vanilla Tuile and Almond Whipped Cream*

CHOCOLATE PEANUT BUTTER TERRINE *with Sugared Peanuts and Condensed Caramel*

SAFFRON POACHED PEAR *with Cinnamon Walnut Cream in Phyllo*

BRIE CHEESE CAKE *with Concord Grape Coulis*

STRAWBERRY LEMON SHORTCAKE *with Vanilla Whipped Cream*

CHOCOLATE PECAN PIE

CHOCOLATE CHIP PASTRY BREAD PUDDING *with Caramel Sauce*

HONEY MAPLE CARROT CAKE *with Sweetened Cream Cheese*

GRANDMA NELSON'S RHUBARB COBBLER *with Lavender Chantilly*

SOUR CREAM RAISIN PIE

FRUIT TART *with Sweetened Mascarpone*

LEMON POPPY SEED CAKE *with Orange Marmalade*

BANANA ALMOND CAKE *with Vanilla Pastry Cream*

CHOCOLATE PECAN FUDGE BROWNIE CAKE

OREGON APPLE BERRY COBBLER

BANANA FLAN *with Brown Sugar Rum Sauce*

HONEY BAKLAVA *with Citrus and Filberts*

CHOCOLATE DIPPED CANNOLI WITH RICOTTA AND PISTACHIO

CHOCOLATE TRUFFLE TRIFLE *with Chantilly and Strawberries*

RICOTTA CANNOLI DOUBLE-DIPPED IN DARK CHOCOLATE AND PISTACHIO

\$6 per person

DESSERTS

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INTERMEZZO

APRICOT BOURBON

OREGON PEAR

LEMON THYME

MANGO BASIL

PINEAPPLE COCONUT

STRAWBERRY GRAND MARNIER

MARION BERRY

WASHINGTON APPLE

CHAMPAGNE WILD FLOWER

KIWI STRAWBERRY-MINT

BLUEBERRY PERNOD

BLACKBERRY ORANGE

\$3 per person

INTERMEZZO

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BANQUET ADDITIONS

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|---|------------------|
| FRESH FRUIT JUICES – <i>Apple, Orange or Cranberry</i> | \$15 per pitcher |
| LEMONADE | \$12 per pitcher |
| TROPICAL ICE TEA | \$12 per pitcher |
| SHERBET FRUIT PUNCH | \$30 per gallon |
| PORTLAND ROASTERS REGULAR AND DECAFFEINATED COFFEE, TEA, FLAVORED SYRUPS, CHANTILLY AND SHAVED CHOCOLATE | \$35 per gallon |
| SOFT DRINKS | \$2.25 each |
| INDIVIDUAL MILKS – <i>Skim, 2% or Whole</i> | \$2.25 each |
| BOTTLED WATER | \$2.50 each |
| SPARKLING WATER | \$3.25 each |
| ASSORTED ENERGY DRINKS | \$5.00 each |
| ASSORTED NAKED JUICES | \$4.50 each |
| WHOLE FRUIT | \$1.00 each |
| GRANOLA BARS | \$1.00 each |
| CANDY BARS | \$2.00 each |
| ENERGY BARS | \$2.50 each |
| ICE CREAM BARS | \$2.00 each |
| ASSORTED CHIPS | \$1.50 per bag |
| HOUSE-MADE FRUIT AND OAT TRAIL MIX | \$2.75 per bag |
| PRETZEL PARTY MIX | \$12 per pound |
| CANDIED MIX NUTS | \$18 per pound |
| DOUGHNUTS | \$20 per dozen |
| BREAKFAST BREADS – <i>Chocolate Walnut Banana, Coffee Cake and Zucchini</i> | \$20 per dozen |
| HOUSE-MADE MUFFINS | \$30 per dozen |

Continued →

BANQUET ADDITIONS

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|---|------------------|
| CHOCOLATE FUDGE BROWNIES | \$20 per dozen |
| COOKIES | \$20 per dozen |
| HOT PRETZELS <i>with Dijon Mustard</i> | \$20 per dozen |
| CINNAMON ROLLS | \$20 per dozen |
| BAGELS <i>with Cream Cheese</i> | \$25 per dozen |
| CROISSANTS | \$25 per dozen |
| SCONES | \$25 per dozen |
| ICE SCULPTURE <i>with your company logo</i> | Call for pricing |

BANQUET ADDITIONS

All prices are subject to a 20% service charge. Prices are subject to change. Revised 2/10.

CARVING STATIONS

| | |
|--|--------------------|
| PEPPERED BEEF TENDERLOIN <i>with Pink Peppercorn Cognac Cream Sauce</i> | \$16.25 per person |
| TRADITIONAL BEEF WELLINGTON <i>with Pate and Duxelle Encrusted Tenderloin Wrapped in a Pastry</i> | \$18.50 per person |
| SALMON KULEBIAKA <i>Salmon Stuffed with Egg Rice and Duxelles Baked in a Pastry</i> | \$12.25 per person |
| PORCINI ROASTED STRIP LOIN <i>with Wild Mushroom Demi-Glace</i> | \$8.25 per person |
| ROAST OF TURKEY BREAST <i>with Cranberry Mint Jus</i> | \$6.50 per person |
| GARLIC HERB PRIME RIB <i>with Veal Demi and Horseradish Cream</i> | \$9.25 per person |
| SLOW ROASTED PIT HAM <i>with Honey Pineapple Clove Glaze</i> | \$6.50 per person |
| WHISKEY-SMOKED PORK LOIN <i>with Worcestershire Whiskey Sauce Natural</i> | \$6.50 per person |
| CURRANT ROSEMARY LEG OF LAMB <i>with Savory Pistachio Cream</i> | \$11.75 per person |
| PECAN ENCRUSTED RACK OF LAMB <i>with Raspberry Burgundy Jus</i> | \$18.75 per person |
| STEAMSHIP ROUND <i>with Mushroom Ragout</i> | \$8.25 per person |
| BUFFALO STEAMSHIP ROUND <i>with Mushroom Ragout</i> | \$9.75 per person |

Chef-attended stations for \$75 per hour.

CARVING STATIONS

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CHILLED HORS D'OEUVRES

| | |
|--|-------|
| ASIAN ROASTED MELON AND TOFU SKEWERS | \$150 |
| HOUSE-MADE HUMMUS ON CUCUMBER | \$100 |
| SMOKED SALMON GROUGERE | \$200 |
| JUMBO SHRIMP COCKTAIL <i>with Citrus and Wasabi Cocktail</i> | \$300 |
| SUSHI ROLLS – <i>California, Veggie and Salmon rolls with Wasabi, Soy and Ginger</i> | \$275 |
| BLACKENED TUNA <i>with Mango Salsa and Harissa</i> | \$275 |
| PROSCIUTTO PARMESAN ASPARAGUS | \$200 |
| OLIVE TAPANADE GOAT CHEESE CROSTINI | \$275 |
| TEA SANDWICHES – <i>Chef's Selection</i> | \$200 |
| SMOKED TROUT MOUSSE <i>and Orange Jam in Endive</i> | \$250 |
| OREGON BLUE CHEESE TOAST | \$175 |
| HERB CORNBREAD <i>with Orange Blossom Honey Butter</i> | \$100 |
| ASIAN PEAR AND BRIE QUESADILLA <i>with Mango Salsa</i> | \$250 |
| ASIAN TUNA POKE ON CRISP ROMAINE | \$300 |
| CAJUN SMOKED SALMON <i>with a Cucumber and Pine Nut Cream Cheese</i> | \$210 |
| CAMBOZOLA PROSCIUTTO PEAR BRUSCHETTA | \$250 |
| CAPRESE POPSICLE <i>with Balsamic Drizzle</i> | \$250 |
| BEEF CARPACCIO CROSTINI <i>with Horseradish Cream</i> | \$300 |

CHILLED HORS D'OEUVRES

Prices based on 100 pieces per order.

Add \$36 per hour, per server, for butler passed.

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HOT HORS D'OEUVRES

| | |
|---|-------|
| SPANAKOPITA – <i>Spinach and Feta Wrapped in Phyllo</i> | \$275 |
| SEARED POT STICKERS <i>with Soy Ginger Glaze</i> | \$175 |
| DUNGENESS CRAB CAKES <i>with Harissa</i> | \$300 |
| WILD MUSHROOM AND CHIVE RISOTTO CROQUETTES | \$200 |
| BEEF SATAY <i>with Ginger Soy Glaze</i> | \$200 |
| CHICKEN SATAY <i>with Spicy Coconut Peanut Sauce</i> | \$200 |
| SMOKED CHEDDAR AND CHIVE MACARONI CROQUETTES | \$200 |
| SPINACH AND BRIE STUFFED MUSHROOMS | \$275 |
| HOT WINGS <i>with Blue Cheese and Ranch</i> | \$175 |
| BACON WRAPPED SCALLOPS | \$350 |
| LEMON GARLIC JUMBO SHRIMP SKEWERS | \$350 |
| GOURMET NACHOS | \$125 |
| ROSEMARY LAMB CHOPS | \$475 |
| CRAB RANGOON <i>with Sweet Chile Sauce</i> | \$250 |
| SALMON CAKES <i>with Jicama Salsa</i> | \$350 |
| SWEET POTATO CAKE <i>with Crème Fraîche and Caviar</i> | \$250 |
| VARIETY OF MINIATURE GRILLED PANINI'S | \$225 |
| BUFFALO MEATBALLS IN RED SAUCE | \$150 |
| SOUP SHOTS – <i>Choose from Soup List</i> | \$125 |
| SMOKED BBQ BABY BACK RIBS | \$275 |

HOT HORS D'OEUVRES

Prices based on 100 pieces per order.

Add \$36 per hour, per server, for butler passed.

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HORS D'OEUVRE DISPLAYS

| | |
|---|-------|
| CRUDITÉS – <i>Crisp and Pickled Vegetables with Savory Dips</i> | \$120 |
| FRESH FRUIT TRAY – <i>An Assortment of Seasonal Melons and Berries with a Yogurt Dipping Sauce</i> | \$150 |
| DOMESTIC CHEESE PLATTER – <i>American Cheeses Paired with Preserves, Mustard, Candied Nuts, Berries and Crackers</i> | \$200 |
| IMPORTED CHEESE BOARD – <i>Worldly Cheeses Matched with Preserves, Mustard, Candied Nuts, Berries and Crackers</i> | \$250 |
| BAR SNACKS – <i>Blend of Spiced Nuts, Pretzels and Baked Chex</i> | \$75 |
| POACHED PACIFIC SALMON – <i>Caper Berries, Citrus and Dill Cream Cheese with Crackers</i> | \$300 |
| CITRUS BRANDY HOUSE SMOKED PACIFIC SALMON <i>with Capers, Onions, Tomatoes, Cucumbers and Chive Cream Cheese with Bagel Chips</i> | \$300 |
| BAKED BRIE – <i>Wrapped in Puff Pastry and Served with Jam and Crackers</i> | \$200 |
| ANTIPASTO BOARD – <i>Cured Meats, Pickled Vegetables and an Assortment of Cheeses Accompanied with Baguette Bread</i> | \$300 |
| SUSHI PLATTER – <i>An Assortment of California, Vegetable and Philadelphia Rolls</i> | \$300 |
| SLICED DELI PLATTER – <i>Assortment of Sliced Meats, Cheeses, Dinner Rolls and House Remoulade</i> | \$250 |
| TENDERLOIN CARPACCIO – <i>Soft Baguette with Onions, Mustard, Cornichons, Horseradish and Herb Cream Cheese</i> | \$350 |
| SMOKED BOARD – <i>Smoked Salmon, Beef and Trout with Tomato, Onion, Cheese, Garlic, Egg and Adobo Sauce</i> | \$325 |
| CAVIAR BAR – <i>Selection of Domestic and Imported Caviar with Red Onion, Tomato Diamonds, Egg White, Egg Yolk, Cornichons, Capers, Jam, Mustard, Truffle Crème Fraîche and Assorted Breads and Blinis (must be chef attended, \$75 per hour)</i> | \$500 |

HORS D'OEUVRE DISPLAYS

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WELLNESS EXPERIENCES

THE BREATHER

Stress relief is always as close as your next slow, deep breath. This guided session can calm, refresh and improve focus through breath awareness.

MEDITATION DE-MYSTIFIED!

Learn easy techniques to develop concentration and increase self-awareness. Connect to inner peace and quiet through a guided meditative practice.

WALKING MEDITATION

Explore the refreshing effect of slow, rhythmic movement in the soothing, natural environment of Wellspring's loop or garden courtyard.

LAUGHTER PLAYSHOP

Light-hearted laughter exercises combine with deep breathing for an energizing, uplifting break. Funny-bone required.

FLOWING YOGA*

Enjoy a flowing sequence of invigorating stretches. Flowing Yoga is an overall tonic for the body, increases circulation and can help banish an afternoon slump.

CHAIR YOGA

Release tension and re-energize through a gentle sequence of stretches. Ideal for a mid-day break.

HEALING IMAGERY

A mind-body dialogue is ever present - sometimes in healing ways, sometimes in harmful ways. Imagery is a useful tool that helps to shift the mental focus towards an uplifting, inspiring focus.

DEEP RELAXATION*

Release stress from the body and mind and enjoy a refreshing rest. Let go of the day's busyness...slow down...and experience some peace and quiet.

**Comfortable attire recommended*

WELLNESS EXPERIENCES

15-minute Sessions, \$40

Continued →

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WELLNESS EXPERIENCES

MINDFUL EATING

The appreciative moment-by-moment awareness of life when applied to eating frees us from our habitual patterns and evokes healthier choices. Learn to savor aroma, taste and visual pleasures of eating.

STRESS MANAGEMENT 101

(30 minute session, \$80)

Stress significantly increases our risk of developing chronic disease. Better understand the stress response, your unique stress triggers, and the risks associated with unhealthy coping choices. Experience the relaxing effect of a short, guided practice. A regular stress management practice results in a better sense of well-being, improved sleep, and increased energy.

FITNESS EXPERIENCES

QUICK ENERGY/STRETCH BREAKS

Banish the mid morning or afternoon slump with one of our energy breaks! Even 15 minutes of stretching or moving can contribute to fitness, boost metabolisms, make us feel better and stimulate our brains! These exercises can be easily modified for all levels.

FITNESS, YOGA OR PILATES BREAKOUTS

Provide a group fitness, Pilates, yoga or movement class to help your team get or stay fit in 45-60 minute increments. We will work at the pace that your group needs. We can also often work in general leadership themes like teamwork or concentration in to the exercise experience -- just let us know what you would like your team's experience to be!

5-10 people, \$75 / 11 + people, \$140

WELLNESS EXPERIENCES

15-minute Sessions, \$40