

— & Oregon Fine Foods & —

## *Food and Beverage Menu*



*Oregon Fine Foods Catering  
Seaside, Oregon  
Seaside Civic & Convention Center*

# ~ Oregon Fine Foods ~

## Service Information

Jeremy Tolliver  
Catering Coordinator/ Banquet Mgr.  
Cell: 503-440-9386  
jtolliver@oregonfinefoods.com



Rosco Rotella  
Food Service Director/ Chef  
Cell 503-440-0537  
rrotella@oregonfinefoods.com

### Welcome to Beautiful Seaside, Oregon

It is our privilege to meet your food & beverage needs and help make your event all that you have envisioned.

**Oregon Fine Foods** We are the exclusive food and beverage provider for the Seaside Civic and Convention Center. Outside food or beverages are prohibited without the written consent of Oregon Fine Foods.

**All food and beverages must be consumed on the premises. No leftover food may be taken from the premises due to strict food preparation guidelines and liability issues.** In the event that there is an excess of prepared food, we are able to donate to qualified agencies serving the community.

**Menus and Selection** Our menu is designed as a guide to ensure your event is a success. Our catering coordinator and chef are happy to work with you to design custom menus to help make your event unique. Please inform the catering coordinator of any special dietary needs when discussing the menu.

Plated Meals are limited to 2 main entrees and 1 Chef's choice vegetarian entree. The per person price will be the higher of the two entree prices. Children's portions are available. Under 6 dine with our compliments, 1 child per paying adult, guests 6 to 12 are half of entree cost. All pricing and menu items are subject to change.

All meals are based on a minimum of 35 guests or more. Less than 35 guests add \$4 per person.

**Service Fees** All food and beverage prices subject to a 18% service fee. This service fee is applicable to all food and beverage items, hosted bar services, applicable labor charges, additional linen or equipment rental.

**Guarantees** Menu selections and event information are required a minimum of 3 weeks prior to the event. Final guaranteed number of guests is required no less than 3 business days before the start of the event. Meals are charged at the higher of the guaranteed number or actual meals served. Should a final guarantee not be given, your expected attendance will be considered your final guarantee. We will prepare 5% over the final guarantee number. Additional increases after the final guarantees are given may be subject to additional charges.

ALL PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE

# ~ Oregon Fine Foods ~



**Linen and Services** To help reduce our environmental footprint we ask that thoughtful advance planning of linen and table resources be at the forefront of all our guests' considerations. Menu prices with china service include: table clothes, cloth napkins and a centerpiece in settings of 8 per table. Complimentary linen available for working box lunches. Please discuss any desired seating variations with our banquet manager. Groups may provide their own centerpieces with prior approval.

**Staff and Servicing** Service times are based on 2 hours for breakfast and lunch and 3 hours for dinner. Additional labor charges may be applied by exceeding these service times.

**Bar Services** We are able to provide complete bar beverage service to enhance your event. Oregon Fine Foods operates under and complies with all state rules and regulations of the Oregon Liquor Control Commission. House policy requires all alcohol service end 30 minutes prior to the end of the event. There is a \$300 sales minimum per bar.

**Concession Sales** There is a \$150 per hour sales minimum guarantee for a minimum of 4 hours.

**Espresso Stand** There is a \$100 per hour sales minimum guarantee for a minimum of 3 hours.

**Special Dietary Requests** We gladly accommodate special dietary requests with advanced menu planning. Chef's choice vegetarian selections are offered at no charge. Specific dietary requests are subject to additional charges.

**Cancellation Policy** Cancellations received by Oregon Fine Foods less than 10 days prior to the first day of service are subject to 35% fee of total projected food and beverage orders.

## Meeting and Break Refreshments

### **Classic Break \$14 With Coffee add \$2**

Choose 4 Items – 30-Minute Service

Breakfast Sweets & Muffins	Granola Bars
Seasonal Whole Fruit	Seasonal Fruit Tray
Gourmet Cookies	Assorted Bagged Chips
Individual Cheese & Crackers	Fruit Yogurt
Popcorn	Soft Pretzels

### **Networking Stations \$16 With Coffee add \$2**

30-Minute Service

\*\*Items below can be prepared Gluten Free for an additional \$2\*\*

Bottled water, assorted juice and soda included.

#### ***Mediterranean Retreat***

Sweet red pepper hummus, fresh vegetables, olives, pita bread, veggie chips, dried & whole fruit.

#### ***Create your own Trail Mix***

Dried fruits, coconut, banana chips, nuts, seeds, candy pieces, granola, & dried fruits.

#### ***All Time Favorites***

Gourmet cookies, assorted ice cream bars, fresh popcorn, soft pretzels & whole fruits.

#### ***Game Day***

Assorted chips, dips, chilled sausage, salami, soft pretzels, whole fruits, individual cheese and crackers.

### **Sweet treats \$16 Per Person**

Dessert station with coffee & water service add \$2 per person

#### ***Petite Assorted Desserts***

Cheese cake, brownies, cookies, cream cake, dessert bars, & chocolate eclairs.

#### ***Sundae Bar***

Premium Blue Bunny ice cream with a large variety of toppings including nuts, whipped cream & cherries.

### **Refreshments a la carte**

Gourmet Cookies .....	\$33 Per Dz.	Ice Cream Bars .....	\$36 Per Dz.
Assorted Muffins, Pastries and Doughnuts .....	\$33 Per Dz.	Granola Bars .....	\$25 Per Dz.
Bagels w/Cream Cheese .....	\$35 Per Dz.	Popcorn .....	\$3 Per Person
Fruit & Yogurt Partaits.....	\$5 Each	Whole Fruits .....	\$2 Each

### **Beverages**

*Coffee, Decaf or Teas .....	\$58 Per Gal	Assorted Soda, Bottled Water and Juice .....	\$3 Each
*Hot Chocolate or Cider.....	\$58 Per Gal	Sparkling Water.....	\$3 Each
*Lemonade, Punch or Iced Tea....	\$35 Per Gal	Sparkling Cider (Bottle Only)...	\$9 Each
Water Station (5 gal) .....	\$30		
*3 Gallon Minimum			

## ***Buffet & Plated Breakfasts***

**All Breakfasts Include Coffee, Decaf, Hot Tea, & Fruit Juice**

### **Classic Continental \$16**

Assorted Muffins, Doughnuts, Pastries,  
Bagels with Cream Cheese, and Whole  
Fruits

### **Deluxe Continental \$18**

Assorted Muffins, Doughnuts, Pastries,  
Bagels with Cream Cheese, Fruit Yogurt, and  
Fresh Fruit

### **Gourmet Bagel Bar \$22**

Assorted Bagels served with Shaved Ham, Salmon Lox, Crisp Bacon,  
Flavored Cream Cheese, Hard Boiled Eggs, and Fresh Fruit

### ***Fresh Baked Quiche \$21***

Made in House with your choice of Minced  
Ham & Swiss Cheese or Bacon, Onion and  
Sharp Cheddar Cheese or Garden Delight.  
Served with Fresh Fruit & Homemade  
Sweet Bread

### ***Skillet Scramble \$22***

Your choice of Diced Ham or Sausage with  
Cheese, or Denver (Ham, Peppers & Onions),  
or Spanish (Green Chilies, Onions & Tomatoes),  
or Mixed Veggies scrambled together with  
Fresh Eggs & topped with Tillamook Cheddar  
Cheese. Served with Home Fries & Texas Toast

### ***Breakfast Burrito \$18***

A large Flour Tortilla Filled w/Eggs, Sausage,  
Potatoes, Onions & Cheese. Served with  
Salsa, Sour Cream, Fresh Fruit, Muffins  
and Pastries

### ***Breakfast Sandwich \$16***

All Butter Croissant Topped with Scrambled  
Eggs, Grilled Ham & Cheese. Served with  
Crispy Hash Browns and Fresh Fruit

### ***Farmers Favorite \$24***

Your choice of Pork Chops, or Chicken Fried  
Steak or Bacon & Sausage or Kielbasa  
Sausage. Served with Scrambled Eggs,  
Home Fries, and a Buttermilk Biscuit

### ***Healthy Starter \$22***

Bob's Red Mill GF Oatmeal with Toppings,  
Fruit Yogurt, Hard-Boiled Eggs,  
Fresh Seasonal Fruit, Bagels w/Cream  
Cheese & Muffins

### ***Country Fixins \$24***

Scrambled Eggs, Link Sausage, Bacon,  
Home Fried Potatoes, Biscuits w/Country  
Gravy, Assorted Donuts, Muffins,  
Pastries & Fresh Fruit

### ***Potato Pancakes \$22***

2 Fresh Potato Pancakes, served with Apple  
Sauce, Sour Cream, Scrambled Eggs, Your  
Choice of Bacon or Sausage, Texas Toast  
and Fresh Fruit



## **Signature Platter Lunches \$25**

Platters include entree', a house salad, dinner rolls, dessert bars & beverage

### ***Homemade Lasagna***

Made fresh with Meat Sauce and Italian Sausage or Vegetarian Marinara and Garden-fresh Vegetables.

### ***Pesto Chicken Tortellini***

Grilled Chicken Breast atop Cheese Tortellini with Mushrooms, Tomatoes & Green Onions in our Homemade Alfredo Sauce.

### ***Homemade Meatloaf***

Served open-face on Grilled Sourdough Bread, with Mashed Potatoes and Gravy.

### ***Shrimp Salad & Chowder***

Fresh Spring Greens topped with Bay Shrimp, Cucumbers, Tomatoes and Olives. Includes a Cup of Chowder and Fruit.

### ***Shish Kabobs***

Marinated Beef or Chicken Breast Skewered with Fresh Vegetables. Includes Wild Rice Pilaf and Fruit.

### ***Bento Bowl***

Teriyaki Glazed Chicken Breast served with Sticky Rice, Fresh Vegetables, and Sweet & Sour Cucumbers.

## **Sandwich Plates**

All sandwiches include chef's choice salad, fresh fruit & cookies

Add a cup of clam chowder or specialty soup \$5 per person

### ***Turkey & Avocado Croissant \$24***

All Butter Croissant layered with Turkey Breast, Provolone, Avocado, Red Onion, Lettuce, Tomato and our House Blend Dijonaise Sauce.

### ***Pulled Pork Sandwich \$22***

Slow cooked Pork Shoulder made in house. Served on a toasted Onion Roll with fresh Cole Slaw and our own Sweet & Savory Sauce.

### ***Turkey Club or Chicken Caesar Wrap \$22***

**Turkey Club:** Turkey, Bacon, Cheese, Lettuce, Tomato & Ranch Dressing.

**Chicken Caesar:** Chicken, Romaine Lettuce, Croutons, Tomato, Parmesan & Caesar Dressing.

### ***Chicken Cordon Bleu \$22***

A crispy Chicken Breast topped with Ham and Swiss Cheese. Served on a Kaiser Roll with Lettuce, Tomato, and Dijonaise Sauce.

## ***Gourmet Salads***

All salads include assorted dinner roll, dessert and beverage

### ***Traditional Chef Salad \$22***

A bed of Fresh Greens topped with Julienne Ham, Turkey, Cheddar & Swiss Cheese, Olives, Tomatoes, Cucumber and Hard-Boiled Egg

### ***Crispy or Grilled Chicken Salad \$22***

Fresh House Greens topped with Crispy or Grilled Chicken, Diced Tomatoes, Swiss Cheese and a variety of Vegetables

### ***Shrimp Louie \$25***

#### ***Crab Louie (Market Price)***

Fresh Bay Shrimp or Fresh Dungeness Crab served on a bed of Fresh Greens with Tomatoes, Cucumber, Olives and Hard-Boiled Egg

### ***NW Apple Chicken &***

#### ***Spinach Salad \$22***

A bed of Fresh Spinach topped with Fresh Apples, Craisens, Red Onion, Beets, Tomatoes and Grilled Chicken

## ***Luncheon Entree's***

All selections served with a house salad, chef's choice side dish, seasonal vegetables, dinner roll, dessert and beverage

### ***Chicken Fried Steak \$25***

Made in house & served with Country Gravy

### ***Breast of Chicken \$25***

Choice of: Herb Roasted, Dijon Marinated, Parmesan Breaded or Barbequed

### ***Filet of Halibut \$38***

#### ***Filet of Salmon \$35***

Baked to perfection in Lemon Dill butter. Served with Tartar Sauce

### ***Oven Fried Chicken \$24***

Bone in Breast & Thigh coated in our House Blend Seasonings, then oven fried. Includes Coleslaw and Corn Muffin

### ***Country Pot Roast \$23***

Slow cooked with Carrots, Onions and Red Potatoes. Served with Homemade Gravy and a Biscuit

### ***Butterfly Shrimp \$24***

Lightly breaded & fried to a golden brown. Served with Jo-Jo Potatoes and Cocktail Sauce

### ***Sirloin Steak \$28***

A choice 6 oz. Sirloin Steak grilled medium.

## ***Luncheon Desserts Served Family Style***

Fresh Fruit Cups, Mini Cheese Cakes, Cookies, Brownies, and Dessert Bars

## ***Luncheon Buffets***

Buffets are based on 35 Guests or more. Under 35 Guests Add \$4 Per Person

All Buffets include chef's choice dessert & assorted beverages

### ***Soup & Sandwich Buffet \$25***

A variety of Turkey, Roast Beef, Smoked Ham & Garden Sandwich Halves, served with Fresh Fruit Salad, Chef's Choice Specialty Salad, Assorted Chips & your choice of Chowder or Soup

### ***Soup & Salad Bar***

**\$24 w/One Soup    \$26 w/Two Soups**  
House Blend Greens & Fresh Spinach served with a Bountiful Selection of Fresh Vegetables and Toppings. Includes Vegetable Pasta Salad, Fresh Fruit, Three Dressings, Assorted Rolls & Crackers

### ***Taco Salad Bar \$25***

Seasoned Beef & Chicken, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes and Onions, Olives, Jalapenos, Guacamole, Salsa & Sour Cream, Served with Taco Shells, Flour Tortillas, & Tortilla Chips

### ***Gourmet Burger Bar \$25***

A 1/4 lb 100% Ground Chuck Patty or a Grilled Chicken Breast served with Grilled Onions and Mushrooms, Crisp Bacon, Teriyaki Pineapple, Assorted Cheese and a variety of Condiments. Served with Jo-Jo Potatoes, Fresh Fruit Salad & Assorted Chips

### ***Build Your Own Sandwich \$25***

Deli-sliced turkey, roast beef, smoked ham, cheddar and swiss cheese. Includes: assorted breads and rolls, lettuce, tomatoes, condiments, marinated pasta salad, fresh fruit salad and assorted chips

### ***Baked Potato Bar \$24***

Freshly baked potatoes served with homemade beef chili, broccoli with cheese sauce and chicken A La King. Includes a variety of toppings: bacon bits, cheddar cheese, sour cream, whipped butter, green onions, and a house green salad and dinner rolls

### ***Pasta Bar \$25***

Homemade Meat & Marinara Sauces, Penne Pasta and Spaghetti. Includes Vegetables, Green Salad, Garlic Bread, Fresh Shredded Parmesan Cheese, and Olives

### ***Hawaiian Luau \$25***

Sesame Chicken, Kalua Pork, Coconut Shrimp, Fried Rice, Stir-fry Vegetables, Island Macaroni Salad & Fresh Fruit Salad

### ***Beach Barbecue Picnic \$25***

Barbecued Hamburgers with all of the Trimmings, Fried Chicken, Sausage Kabobs, Potato Salad, Fresh Fruit Salad, Deviled Eggs, Baked Beans & Assorted Chips

### ***Grab-N-Go Box Lunches \$18***

Your choice of Turkey, Roast Beef, Smoked Ham or Vegetarian Sandwich. Fresh Fruit, Specialty Salad, Chips, Cookies and Soda or Bottled Water



## Appetizers & Hors D'oeuvres

A la Carte Selections   Includes 2-Hour Service

TRAYS SERVE APPROXIMATELY 60 PEOPLE

Fresh Roasted Vegetables.....	\$150	Relish Tray with:	
Assorted Cheese & Crackers.....	\$175	Assorted Pickles, Olives & Crackers ..	\$140
Seasonal Fresh Fruit.....	\$275	Seven Layer Dip w/Chips .....	\$140
Deviled Eggs .....	\$125	Chilled Prawns (75 pc).....	\$385
Mini Bun Sandwich (75 pc).....	\$190	Smoked Sausage & Cheese Board.....	\$240
Smoked Salmon Side .....	\$195	Assorted Chips, Dips & Nuts .....	\$80

### ***Lighter Fair \$22***

Homemade Meatballs, Assorted Cheese & Crackers, Fresh Fruit Display with Dip,  
 Variety Pizza, Vegetable Crudites, Assorted Olives, Pickles & Peppers,  
 Pretzels & Chips with Dip and Mixed Nuts

### ***On a Roll \$24***

Mini Chicken Cordon Bleu, Stuffed Mushrooms, Deli Meat Tray with Assorted Mini Buns,  
 Fresh Fruit Display with Dip, Vegetable Crudites, Assorted Olives,  
 Pickles & Peppers and Chips with Dip

### ***Tex-Mex Combination \$25***

Cheese Quesadillas, Mini Burritos, 7-Layer Dip with Chips, Mexican Deviled Eggs, House  
 Pickled Vegetables, Fresh Fruit Display and Assorted Peppers & Pickles

### ***Island Favorites \$26***

Crispy Spring Rolls with Dipping Sauce, Won-Ton Chips, Crab Puffs, Ahi Tuna Poke, Kalua  
 Pork with Sweet Hawaiian Rolls, Island Macaroni Salad, Sweet & Sour Vegetables & Fresh Fruit

### ***Classic Appetizer Buffet \$26***

Swedish Meatballs, Barbeque Lil' Smokies, Deviled Eggs, Fresh Fruit Display,  
 Roasted Vegetables, Assorted Cheese & Crackers, Pretzels & Chips with Dip,  
 Pickles & Olives and Mixed Nuts

### ***Game Day Favorites \$30***

Smoked Sausage & Deli Meat & Cheese Platter, Chicken Wings, BBQ Meatballs,  
 Deviled Eggs, 7-layer Dip, Chips, Crackers, Pretzels, Fresh Fruit Salad,  
 Assorted Relishes and Our Signature Pickled Vegetables

### ***Northwest Flavors \$35***

Freshly Roasted Beef & Turkey Breast Carved to Order, Served with Mini Buns and all the  
 Trimmings, Meatballs, Stuffed Mushrooms, Deviled Eggs, Fresh Fruit Display, Grilled Vegetables,  
 Pickles, Olives and Mixed Nuts, Assorted Cheese & Crackers, Pretzels, Chips with Dip,  
 Smoked Salmon & Chilled Shrimp Cocktails

### ***Seaside Gala \$48***

Freshly Roasted Beef & Turkey Breast carved to order, served with Mini Buns and all the  
 Trimmings, Chilled Prawns, Dungeness Crab Cakes, Deviled Eggs, Fresh Fruit Display,  
 Grilled Vegetables, Pickles & Olives and Mixed Nuts, Assorted Cheese & Crackers,  
 Pretzels & Chips with Dip, Homemade Meatballs, and Mini Chicken Cordon Bleu.

## ***House Specialty Hors D'oeuvres A'la Carte***

PORTIONS ARE BASED ON 25 PEOPLE UNLESS OTHERWISE NOTED

2-HOUR SERVICE

### ***Smoked Sausage & Cheese Board \$185***

Hard Salami, Smoked Salmon, Sausages and Cheese, Fresh Marinated Mushrooms,  
House Pickled Vegetables & Crackers

### ***Hummus & Vegetable Platter \$75***

Roasted Red Pepper Hummus served with Crisp Vegetables, Pita and Veggie Chips

### ***Fresh Crab Cocktails (Per Dozen) Market Price***

Fresh dungeness crab & tangy cocktail sauce served chilled with lemon

### ***Bay Shrimp Cocktails (Per Dozen) \$85***

Plump bay shrimp served chilled with cocktail sauce and lemon

### ***Homemade Meatballs (50 pieces) \$75***

Prepared in house with your choice of sauce: barbeque, Swedish, teriyaki, or sweet and sour

### ***Teriyaki Skewers (50 pieces)***

***Chicken \$85 Shrimp \$115***

Made in house with fresh tempura and fried to a golden brown, served with dipping sauce

### ***House Made Gourmet Pizza \$30***

14" Pie (10 slices) made with whole milk mozzarella, premium toppings, and our own tangy sauce

### ***Crab Cakes (Per Dozen) \$120***

Freshly made with Dungeness crab & topped with hollandaise sauce

### ***Vegetarian Spring Rolls (25 pieces) \$75***

Filled with vegetables then fried crisp and served with dipping sauce

### ***Baked Brie in Puff Pastry \$130***

Imported Brie cheese wrapped in puff pastry then baked to a golden brown & served with crostini

### ***Carving Station (4 oz. Per Person)***

***Roast Beef Tenderloin \$24 Turkey or Ham \$22***

Freshly Roasted Premium Meats, Includes assorted Mini Buns & Condiments

## Dinner Entrees

### 3-Hour Service

All selections include a house salad, dinner rolls, seasonal vegetables, chef's choice side dish, beverage, and your choice of dessert

***Oven Roasted Chicken* \$32**

Breast, Thigh & Leg BBQ, or Herb & Garlic

***Breast of Chicken* \$30**

Parmesan Breaded, Dijon Cream or Hazelnut Crusted

***Chicken Cordon Bleu* \$36**

Made fresh in house & topped with Mornay Sauce

***Pork Tenderloin Medallions* \$30**

with Mushroom Demi-Glace

***Barbequed Pork Ribs* \$30**

Cooked slow in our own Tangy sauce

***Roast Turkey* \$25**

Freshly roasted & served with all the trimmings

## House Specialties

***Home Made Lasagna* \$32 / *Vegetarian* \$30**

Made fresh with meat sauce and Italian sausage or vegetarian marinara and fresh vegetables

***Fettuccini Plate***

Prawn \$35 / Chicken \$32 / Vegetarian \$27

Tossed in our homemade Cream Sauce with Mushrooms, Tomatoes, Green Onions and fresh shredded parmesan cheese

***Slow Roasted Prime Rib* \$49**

Seasoned with house blend seasonings and served with AuJus and creamy horseradish sauce

***New York Steak* \$40**

Char-broiled and served medium with sauteed mushrooms

***Filet Mignon* 5 oz. \$47 7 oz. \$50**

Char-broiled and served medium with button mushrooms

***Fresh Salmon* \$40 or *Halibut* \$46**

Fresh Atlantic salmon or Alaskan halibut baked to perfection in lemon butter served w/ tartar sauce

***Skewered Tiger Prawns* \$38**

Jumbo prawns skewered with peppers, onions and mushrooms

***Chicken or Beef Shish-Kabob* \$35**

Marinated and skewered with peppers, onions and mushrooms

## Dessert Selections

Strawberry or Lemon Cream Cake, Carrot Cake, Mousse Cake, Chocolate Layer Cake, Fruit Cobbler, Cheese Cake w/ Northwest Berry Topping, Caramel Bread Pudding

## *Dinner Buffets*

\*Dinner Buffets are based on 35 guests or more guests. Under 35 guests add \$4 per person

---

All selections include an assorted dessert buffet

### **Classic Combination Dinner Buffet Freshly Roasted & Carved To Order**

#### ***Prime Rib \$54    Turkey Breast or Smoked Ham \$40***

Served with your choice of baked Salmon or Halibut or Breast of Chicken or Prawn Kabob  
Includes Chef's Choice Potato, Vegetable Medley, Green Salad,  
Assorted Dinner Rolls

#### ***Western Buffet \$39***

Barbecued Pork Ribs and Fried Chicken, Homemade Baked Mac 'n Cheese, Vegetable  
Medley, Deviled Eggs, Cole Slaw, Fresh Fruit, and Corn Bread  
with Honey Butter

#### ***Tour of Italy Pasta Bar \$39***

Fettuccini & Penne Pasta, Fresh Meat Sauce, Marinara Sauce & Alfredo Sauce  
complimented with Grilled Italian Sausage and Chicken Parmesan. Served with  
Vegetable Medley, Green Salad, Garlic Bread, Fresh Shredded Parmesan Cheese  
and Assorted Olives

#### ***Hawaiian Luau \$39***

Sweet BBQ Pork Ribs, Sesame Chicken, Coconut Shrimp, Roasted Vegetables,  
Roasted Sweet Potatoes, Island Macaroni Salad,  
Mandarin Orange Salad, and Hawaiian Sweet Rolls

#### ***South of the Border Fiesta \$36***

Adobe Chili Rubbed Pork, Cheese Enchiladas & Crispy Taquitos, Refried Beans & Red Rice.  
Served with warm Tortillas, Homemade Chips, Shredded Lettuce & Cheddar Cheese,  
Diced Tomatoes & Onions, Sliced Olives, Salsa, Guacamole and Sour Cream

## *Gourmet Fine Dining Entree Menu*

All selections include your choice of salad, assorted dinner rolls, and dessert

### ***Garlic Herb New York Steak \$45***

A center cut choice New York Steak rubbed with roasted Garlic & Herbs then char-broiled and dressed with a Red Wine Reduction Sauce. Served with Blue Cheese Au-gratin Potatoes and Green Bean Almondine

### ***Crab Stuffed Chicken Breast \$55***

A plump Chicken Breast stuffed with fresh Dungeness Crab Meat with a hint of Cream Cheese wrapped in Phyllo Dough & topped with Mornay Sauce. Served with Wild Rice and Bundled Asparagus Spears

### ***Halibut Ala Seaside \$50***

A center cut Alaskan Halibut Filet lightly grilled & topped with a creamy Lemon Dill Shrimp Sauce and grilled Prawns. Served with Orzo Pasta with roasted Garlic, glazed Snap Peas & petite Carrots

### ***Filet Mignon 6 oz. \$45 8 oz. \$50***

A hearty center cut choice Tenderloin Steak wrapped in Bacon & char-broiled to perfection and complimented with sauteed Button Mushrooms. Served with roasted Garlic Fingerling Potatoes & Vegetable Gratin

### ***Maine Lobster (Market Price)***

A 1/2 pound Maine Lobster tail slowly baked & basted with drawn butter. Served with twice baked Red Potatoes & roasted Tomato Ratatouille

### ***Surf and Turf***

Add \$26 for a Petite Filet Mignon to any entree

## **Salad Choices**

Spring Greens with Candied Walnuts, Blue Cheese, Grape Tomatoes, & Raspberry Vinaigrette, Fresh Spinach, Hardboiled Eggs, Red Onions, & Fresh Bacon Crumbles with Balsamic Vinaigrette, Mixed Greens, Mandarin Oranges & Candied Almonds

## **Dessert Selections**

Bourbon Bread Pudding with Fresh Cream, Poached Pears with Vanilla Bean Ice Cream, New York Cheese Cake with Fresh Oregon Berries, Chocolate Hazelnut Torte, Deep Dish Apple Cobbler, Lemon Cream Cake



## *Bar & Beverage Service*

House Policy Requires Alcohol Service to Stop 30 Minutes Prior to the End of the Event

### **Full Service Bar**

---

#### ***Well Drinks \$8***

Smirnoff Vodka, Jack Daniels, Luna Azula Tequila, Bacardi Rum, Gordons Gin,  
E & J Brandy, Kahlua, Baileys Irish Cream, J & B Scotch

#### ***Call Drinks \$10***

Grey Goose Vodka, Pendleton, Crown Royal, Hornitos Tequila, Glenfiddich Scotch,  
Beefeater Gin, Meyers Dark Rum

### **Bottled Beer**

---

#### ***Bottled Beer \$7***

Deschutes IPA, Bud Light, Corona, Stella Artois

#### ***Micro Brew \$8***

Fort George, Buoy Beer, and Pelican Brewing

#### ***Angry Orchard Hard Cider \$7***

Varieties Available

### **House Wines**

---

#### ***By The Glass***

White \$8   Red \$10

#### ***By The Bottle***

White \$35   Red \$44

#### **Regional Selections Available**

Pinot Noir, Cabernet, Chardonnay, Pinot Gris, & Riesling

***Champagne \$20   Sparkling Cider \$7 (Bottle Only)***

***Soft Drinks \$3   Juice \$3***

**Specialty Beer & Wine available which will be priced accordingly**

**There is a \$300 sales minimum per bar, hosted or non-hosted**