

OUR APPROACH



CATERING

— MENU —



The Northwest is a place where we still mostly eat and drink what we grow, pick, forage, raise, hunt, gather, fish, crush, distill, vinify and brew. It's a way of life that promotes health and longevity. Come join us and explore what the Native American Tribes of the Northwest have long known.

In addition to a strong local approach to food, the **Red Lion on the River** is dedicated to preserving our environment. We pride ourselves on our commitment to being a sustainable hotel and manage the reuse and recycling of all products that we purchase. Our kitchen is committed to being good stewards of the region, supporting local farms and suppliers, while utilizing sustainable practices in the purchase and preparation of products.

We use the finest ingredients from the following local farms and purveyors:

Willamette Valley Farm Fresh Eggs
Willamette Valley Potatoes
Washington and Hood River Pears
Tillamook Brand Cheeses

Carlton Farms Pork
Walla Walla Onions
Hermiston Watermelon
Hazelnuts from Evonuk Farms

Oats and Grains from Bob's Red Mill
SP Breakfast Bratwurst
SP Chicken Apple Sausage
Northwest Wild Steelhead

No event would be complete without thoughtfully-created, artfully-presented delicacies and entrées. Our expert Portland catering team is prepared to ply your guests with the most seasonally fresh and local farm to table options, whether you are planning a breakfast meeting for 10, a banquet for 200 or a convention for 1000 in our Portland event venues. We will work with you to design the perfect catering menu, bringing offerings for every palate to the table.



Executive Chef Lorenzo Gonsalves

The self-taught culinary genius behind the extraordinary food that you will experience during a banquet or special event at the Red Lion Hotel, Chef Gonsalves has brought a fresh new vision with a classic Pacific Northwest flair to our special events and restaurant. As much as his family cultivated his passion for food, Chef Gonsalves strives to cultivate that same passion in his staff each day. He finds inspiration in the opportunity to create an artful, approachable, elevated dining experience for every palate using the local Pacific Northwest bounty as his canvas. His love of “pure, simple, clean food” is shaped by his passion to provide an honest Pacific Northwest culinary adventure in every meal.

Your Red Lion Hotel on the River Sales and Catering Team: **Lorenzo Gonsalves** | Executive Chef

Linda McCaffrey | Director of Convention Services

Lisa Going-Green | Director of Catering


Cara Jamison | Director of Food and Beverage

CONTINENTAL BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one hour. We kindly request a minimum of 10 guests.

COLUMBIA RIVER 20



selection of warm danish, coffee cake, breakfast bread

fresh fruit display, seasonal berries 

chilled orange, apple, cranberry juices

regular, decaf coffee, Stash herbal teas, enhanced with torani syrups

HEALTHY CHOICE 22

bob's red mill oatmeal, raisins, dried cranberries, brown sugar, milk  

toaster station: bagels, cream cheese, peanut butter, butter

fresh fruit display, seasonal berries


yogurt, honey granola


chilled orange, apple, cranberry juices

regular, decaf coffee, Stash herbal teas, enhanced with torani syrups

MULTNOMAH FALLS 24

bob's red mill oatmeal, raisins, dried cranberries, brown sugar, milk  

breakfast sandwiches: ham with swiss, vegetarian with muenster 

fresh fruit display, seasonal berries 

chilled orange, apple, cranberry juices

regular, decaf coffee, Stash herbal teas, enhanced with torani syrups

BRIDGETOWN 26

house smoked wild columbia river salmon, pita

toaster station, bagels, cream cheese, peanut butter, butter

create your own yogurt parfait: honey granola, vanilla yogurt, berries  

baked goods to include chef's daily variety of danish pastries, muffins, croissants 

chilled orange, apple, cranberry juices

regular and decaf coffee and Stash herbal teas, enhanced with torani syrups

enhanced options

served in conjunction with a continental or full breakfast. minimum of 25 guests

cold cereal display 6

cheerios, raisin bran, whole grain total cinnamon nut crunch, honey nut crunch, 2% milk, almond milk, blueberries, strawberries, sun dried cranberries, candied nuts

*omelet action station 8

bacon, ham, turkey, bay shrimp, spinach, mushrooms, peppers, onions, cheddar cheese, tomatoes



action stations require a uniformed chef @ \$125

*build your own burrito bar 7

scrambled eggs, chorizo, soy chorizo, flour tortillas, sour cream, jack cheese, salsa

breakfast sandwiches select two 6

ham with swiss, vegetarian with muenster, sausage with cheddar

Up to 10% of the breakfast pastries provided will be upgraded to gluten free  and vegan  selections to accommodate your guests dietary needs

 gluten-free  dairy free  vegetarian  vegan *can be prepared gluten free/vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

BREAKFAST BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one hour. We kindly request a minimum of 25 guests.

THE ISLAND 27 (hungry for more? each additional selection 2 per person)

Includes fruit display with seasonal berries, chilled orange, apple juice, cranberry juice, regular, decaf coffee, Stash herbal teas, enhanced with torani syrups.

select two



BREAKFAST BREADS 🌱

danish
muffins
breakfast breads
cinnamon rolls, cream cheese icing
toast station, white bread, wheat bread, english muffins, gluten-free bread, butter, jam
donuts

select one



ENTRÉES

scrambled eggs, fontina, chives 🌱🌱
vegetable quiche, asparagus, spinach, peppers, onions, white cheddar 🌱
orange custard brioche french toast, powdered sugar, grand marnier syrup, butter 🌱
bacon mushroom frittata, leeks, provolone cheese 🌱

select one



BREAKFAST MEAT

dailey's honey cured bacon 🌱🌱🌱
chicken apple sausage 🌱🌱
pork sausage links 🌱🌱
applewood smoked ham 🌱🌱
sausage gravy, buttermilk biscuits

select one



SIDES 🌱

fingerling potatoes, caramelized onions 🌱
adobo roasted red potatoes 🌱
bob's red mill oatmeal, raisins, dried cranberries, brown sugar, milk 🌱
*yukon gold hash browns, green onions 🌱
cheese grits 🌱

🌱 gluten-free 🌱 dairy free 🌱 vegetarian 🌱 vegan *can be prepared gluten free/vegan

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A LA CARTE SELECTIONS

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EACH

hard cooked eggs 🍳	2.50
assorted sunshine dairy yogurt 🍌🥛	3.50
create your own yogurt parfait, honey granola, vanilla yogurt, seasonal berries 🍌	6
tim's assorted potato chips 🍌🥔	3
whole fruit 🍌🥑	3
ice cream bars, frozen juice bars	3.50
granola bar	3
juice, soda, bottled water	4
coconut water	4.50
izze sparkling juice	4.50
rockstar energy drink	5
assorted breakfast sandwiches: ham with swiss, vegetarian with muenster 🥛, sausage with cheddar	6
rice krispies treats 🍌	3.50

BY THE POUND

{1 pound will serve approximately 10 guests}

mixed nuts 🍌🥑	24
pretzels 🥛	20
kettle potato chips, french onion dip 🍌🥔	20
fresh cooked tortilla chips, salsa 🍌🥔	25
fresh popped popcorn 🍌🥔	20
house made trail mix 🍌🥔	24
lemon-basil hummus, pita bread 🥛	28

BY THE DOZEN

marsee bakery bagels, cream cheese, peanut butter	40
warm croissants, butter, jam	38
fresh baked cookies or assorted brownies	42
assorted mini desserts	48
chocolate dipped strawberries (in season) 🍌	50
cupcakes	42
cinnamon rolls, cream cheese icing	38
assorted muffins, danish	39
gluten free pastries 🍌	55
donuts	40

BY THE GALLON

regular, decaf coffee, Stash herbal tea, assorted torani syrups	60
iced tea	42
lemonade	42
strawberry lemonade	44
hot chocolate	40
hot apple cider	40
milk	25
fruit punch	38
fruit juice: cranberry, orange, pineapple, tomato, apple	25

FRESH JUICE BAR {per person}

naked juice: carrot, green machine	5
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🍌 gluten-free 🥛 dairy free 🥔 vegetarian 🥑 vegan *can be prepared gluten free/vegan

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PLATED BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Please select one options to serve to your guests. Selections are per person and are subject to 24% service charge. Decaf coffee and Stash herbal tea upon request.

HAYDEN ISLAND SCRAMBLE 24

cage-free scrambled eggs, fingerling potatoes 🌾🌱

choice of dailey's honey cured bacon, pork sausage links or chicken apple sausage 🌾

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

FRENCH TOAST 25

orange custard brioche french toast, powdered sugar, grand marnier syrup, butter

choice of dailey's honey cured bacon, pork sausage links or chicken apple sausage 🌾🥛

fruit 🌱

orange juice and tableside service of regular coffee

HOUSE BRAISED CORNED BEEF HASH CAKES 26

corned beef, yukon potatoes, scallions, poached eggs, grain mustard

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

BACON MUSHROOM FRITTATA 25

cage-free scrambled eggs, cured bacon, mushrooms, leeks, provolone cheese 🌾

yukon gold hash 🌾🌱

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

VEGETABLE QUICHE 🌱 23

cage-free scrambled eggs, asparagus, spinach, onions, peppers, fontina 🌱

fresh baked muffins or fruit 🌱

orange juice and tableside service of regular coffee

BISCUITS AND PORK SAUSAGE GRAVY 24

scrambled eggs, roasted potatoes 🌾🌱

fruit 🌱

orange juice and tableside service of regular coffee

🌾 gluten-free 🥛 dairy free 🌱 vegetarian 🌱 vegan *can be prepared gluten free/vegan

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ALL DAY BREAK PACKAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Minimum of 10 guests required.

packages include all day refresh of regular and decaf coffee, Stash herbal tea, enhanced with torani syrups

ALL DAY BEVERAGE SERVICE 20

MORNING REFRESHMENTS

fruit juices

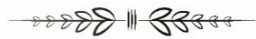
MID-MORNING REFRESHMENTS

soda, bottled water

AFTERNOON REFRESHMENTS

soda, bottled water

lemonade, iced tea



Additional refreshment selections are based on 30 minutes of service. Full-day package discount is available for consumption on a single day. Please reference our additional refreshment options for morning or afternoon breaks.

COFFEE CRAVINGS 15

service for 8 hours

half-day package, service for 5 hours 10

MEETINGS MADE EASY 33

MORNING REFRESHMENTS 21

selection of warm danish, coffeecake

fruit display, seasonal berries 🍏

hard cooked eggs 🍳

fruit juices

MID-MORNING REFRESHMENTS 6

soda, bottled water

AFTERNOON REFRESHMENTS 12

house made trail mix 🌱🍏

potato chips 🍏

assorted brownies 🍏

soda, bottled water

EXECUTIVE'S CHOICE 40

MORNING REFRESHMENTS 25

assorted bagels, cream cheese, peanut butter 🍏

fruit display, seasonal berries 🍏

hard cooked eggs 🍳

yogurt honey, granola 🌱🍏

almond milk, 2% milk

bob's red mill oatmeal, raisins, dried cranberries, brown sugar, milk 🌱🍏

fruit juices

MID-MORNING REFRESHMENTS 🍏 9

cheese squares, whole fruit

izze sparkling juices, bottled water

AFTERNOON REFRESHMENTS 🍏 16

assorted candy bars

house made trail mix 🌱

roasted nuts

rice krispies treats

soda, bottled water, lemonade

🌱 gluten-free 🥛 dairy free 🍏 vegetarian 🌱 vegan *can be prepared gluten free/vegan

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AFTERNOON BREAK SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for 30 minutes.

REJUVENATION 16

create your own yogurt parfaits, honey granola, vanilla yogurt, seasonal berries 🌱🌱

naked juice: carrot, green machine

chilled bottled juice, bottled water

regular and decaf coffee, Stash herbal teas, enhanced with torani syrups

COOKIE BAR 12

fresh baked cookies, assorted brownies 🌱

assorted soda

2% milk, almond, soy

regular and decaf coffee, Stash herbal teas, enhanced with torani syrups

RED LION SIGNATURE BREAK 14

chef's choice of sweet, salty, savory snacks

regular and decaf coffee, Stash herbal teas, enhanced with torani syrups

HEALTHY CHOICE 15

vegetable crudité, buttermilk ranch 🌱

garlic hummus 🌱🌱

baba ghanoush 🌱🌱🌱

pita bread 🌱

bottled water, v-8, naked juice

SWEET AND SALTY 15

assorted candy bars 🌱

house made trail mix 🌱🌱

tim's cascade potato chips 🌱🌱

tri-color tortilla chips and salsa 🌱🌱

assorted brownies 🌱

mixed nuts 🌱🌱

soda, bottled water

N.W. FRUIT STAND 🌱 16

honey vanilla yogurt 🌱

variety of apples, salted caramel sauce 🌱

pears 🌱

house made granola 🌱

sliced fruit 🌱

fruit juice, bottled water



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LUNCH BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests.

ROSE CITY ■ two entrées 36 per person ■ three entrées 39 per person

SALADS 🌿 select three

spinach salad 🌿🍴

blackberries, red onion, goat cheese, pomegranate vinaigrette

market salad 🌿🍴

grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

northwest kale salad 🌿🍴

spinach, kale, roasted apples, grapes, toasted walnuts, currants, caramelized shallot dressing

iceberg wedge salad 🌿

tomatoes, bacon bits, red onion, blue cheese dressing

sun-dried tomato pasta salad 🍴

feta, kalamata olives, grape tomatoes, arugula, dried tomato pesto dressing

bibb lettuce salad 🌿🍴

blueberries, feta, candied pecans, pear vinaigrette

*warm yukon potato bacon salad 🌿🍴

bacon, honey, dijon, scallions, red wine vinaigrette

caesar salad 🌿🍴

seasoned chickpea croutons, shaved parmesan, caesar dressing

ENTRÉES 🌿

cedar planked salmon 🍴

citrus honey glaze, preserved lemons

roast pork tenderloin 🍴

peppercorn-red wine demi glaze

boneless short rib 🍴

red wine demi

savoy cabbage quinoa wraps 🍴🌿

quinoa, lentils, brown rice, roasted vegetables, tomato-basil sauce

eggplant and potato curry 🍴🌿

chickpeas, coconut cream

chicken thigh 🍴

braised chicken thigh, leeks, lemongrass broth

herb seared chicken breast

fire-roasted artichoke cream

SIDES 🌿 🍴 select one

adobo roasted red potato medallions 🌿

*caramelized wild mushroom quinoa 🍴

roasted garlic mashed potatoes 🍴

scalloped potatoes 🍴

fingerlings, black kale, caramelized onions 🌿

*jasmine rice 🍴

basmati rice 🌿🍴

SERVED WITH

roasted vegetables 🌿🍴

all lunch buffets are served with

regular and decaf coffee, iced tea, Stash herbal tea,
enhanced with torani syrups
and
chef's displayed desserts

🌿 gluten-free 🍴 dairy free 🍴 vegetarian 🌿 vegan *can be prepared gluten free/vegan

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LUNCH BUFFET SELECTIONS continued

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BUTCHER BLOCK DELI 33

includes regular and decaf coffee, Stash herbal teas, iced tea, enhanced with torani syrups

☛ select **one** of the following

BUILD YOUR OWN SALAD BAR

mixed greens, baby spinach, carrots, english cucumbers, grape tomatoes, bacon bits, chopped eggs, sunflower seeds, black olives, shredded cheddar cheese, ranch, roasted apple vinaigrette

~ OR ~

CHOPPED SALAD BAR add 2 per person

romaine, turkey, ham, chicken, chopped eggs, bacon, cheddar, blue cheese crumbles, parmesan, croutons, sunflower seeds, black olives

~ OR ~

TWO HOUSE MADE SOUPS

potato leek 🌾🥚, braised chicken tortilla 🌾🥚🥛, corn chowder 🌾🥚, clam chowder 🌾, tomato bisque 🌾🥚🌿

and

chef's choice deli-style salad

honey fruit salad 🌾🥚

white, wheat, sourdough breads

choice of two: roasted turkey, roast beef, smoked ham, pastrami

choice of two: aged cheddar, havarti, pepperjack, provolone

lettuce, tomatoes, grilled portabella mushrooms, mayo, dijon mustard, vegan mayonnaise

assorted cookies, brownies

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*gluten free bread will be available for up to 5% of your guaranteed attendance **upon request**
a 2 per person charge will be added to your bill for requests of gluten free product above this amount

🌾 gluten-free 🥛 dairy free 🥚 vegetarian 🌿 vegan *can be prepared gluten free/vegan

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LUNCH BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests. All lunch buffets are served with chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea, enhanced with torani syrups

SPICE

- two entrées 34
- three entrées 37

SALADS

garden salad

tomato, pineapple, cucumber, tortilla strips, chipotle-mango vinaigrette

spinach salad

pepitas, jicama, radish, cotija, creamy cilantro-lime dressing

grilled corn and black bean salad

roasted red peppers, red onion, cucumber, sweet chili-citrus dressing

ENTRÉES

chicken enchiladas

poblano tomato sauce

cheese enchiladas

poblano tomato sauce

flank steak

chimichurri, caramelized onions

chicken chili verde

tomatillo, cilantro, pickled red onion

beef tamales

SERVED WITH

roasted vegetables

*spanish rice

flour tortillas

pinto beans

salsa verde

TEXAS BBQ

- two entrées 35
- three entrées 38

SALADS

market salad

grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

roasted red potato salad

red onions, celery, mayonnaise, mustard dressing

coleslaw

cabbage, peppers, onion, jicama, sweet chili dressing

ENTRÉES

smoked brisket

blackberry demi

bbq chicken breast

meatloaf

caramelized onion demi

whole cedar planked bbq salmon

SIDES

select one
adobo roasted red potatoes

mashed potatoes

bbq baked beans

scalloped potatoes

SERVED WITH

roasted corn on the cob

ASIAN INSPIRE

- two entrées 34
- three entrées 37

SALADS

rice noodle salad

peppers, carrots, cilantro, cucumber, sesame-soy dressing

napa romaine salad

snap peas, peppers, mandarin oranges, creamy wasabi dressing

spicy blistered green bean salad

arugula, bean sprouts, edamame, chili-garlic dressing

ENTRÉES

lemongrass pho

lemongrass broth, garlic, ginger, bean sprouts, bell peppers

chicken teriyaki stir-fry

bell pepper, onion, sugar snap peas

spicy beef stir fry

broccoli, carrots

coconut curry

roasted cauliflower, potatoes, coconut milk, almond milk, fried tofu

SIDES

select one
fried rice

yakisoba noodles


jasmine rice

 gluten-free  dairy free  vegetarian  vegan *can be prepared gluten free/vegan

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PLATED SALAD ENTRÉE and SANDWICH SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

 Plated selections include choice of single dessert selection and tableside service of regular coffee, decaf coffee, iced tea and Stash herbal teas upon request. maximum of 2 entrée selections. The per person charge will reflect the higher entrée price.

SALADS


blackened salmon nicoise salad   27
potatoes, green beans, popped capers, butter olives, hard boiled eggs, red wine-thyme vinaigrette

thai chicken salad  26
bell peppers, shredded cabbage, cilantro, thai basil, wonton strips, chili-peanut dressing

northwest romaine salad  26
turkey, toasted walnuts, dried cherries, sliced mushrooms, blue cheese

served with fresh artisan baked bread


SANDWICHES

grilled vegan chicken wrap  24
roasted roma tomatoes, bell peppers, olives, basil-hummus spread, spinach wrap

smoked ham sandwich 26
salami, provolone, mama lil's peppers, arugula, roasted garlic-dijon aioli, ciabatta

roasted turkey 26
bacon, pepper jack, onions, lettuce, avocado spread, ciabatta

roast beef 27
caramelized onions, bibb lettuce, tomatoes, boursin, horseradish spread, ciabatta

***curried chicken salad wrap**  26
curried chicken salad, almonds, asparagus, scallions, raisins, arugula
(sub chicken with vegan patty as vegan option)

served with chef's choice of composed salad

BOX LUNCHES

make any salad or sandwich a boxed meal
add 2 per person

a cookie, potato chips, whole fruit on the side,
soda or bottled water

boxed lunches are presented with
recyclable boxes, napkins and cutlery.


Gluten-free bread will be upon request for
5% of your guaranteed attendance.
2 per person charge will be added to your bill
for requests for gluten-free product
above the listed amount.

 gluten-free  dairy free  vegetarian  vegan *can be prepared gluten free/vegan

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PLATED LUNCH SELECTIONS

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 Plated entrées include choice of single soup or salad and dessert selection, tableside service of regular coffee, decaf coffee, iced tea and Stash herbal teas upon request.

STARTER SELECTIONS

SALADS

market salad

grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

caeser salad

seasoned chickpea croutons, shaved parmesan, caesar dressing








northwest kale salad

spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

spinach salad

blackberries, red onion, goat cheese, pomegranate vinaigrette

SOUP SERVICE

braised chicken tortilla  , potato leek , corn chowder , clam chowder , tomato bisque  

enhanced options

replace our traditional starter with one of our enhanced options add 1 per person

grilled romaine salad

strawberry, cojita cheese, pine nuts, white balsamic-raspberry vinaigrette

arugula and spinach salad

roasted artichokes, peppers, shallots, crispy pancetta, roasted garlic balsamic vinaigrette

ENTRÉES

{maximum of 2 entrée selections. per person charge will reflect the higher entrée price}

teriyaki grilled chicken 29

garlic teriyaki, scallions, pineapple pico de gallo, jasmine rice, broccoli

chicken piccata 31

lemon-caper cream sauce, wild rice, roasted vegetables

bacon-wrapped pork loin 31

mashed potatoes, roasted vegetables, roasted garlic demi

seared salmon 33

roasted tomato risotto, grilled lemon, roasted vegetables, basil infused oil

flank steak 33

adobo roasted potatoes, roasted vegetables, garlic demi

*roasted artichoke and spinach risotto 30

shaved parmesan, roasted vegetables

quinoa and brown rice cabbage rolls 29

basil tomato sauce

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DESSERT SELECTIONS

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DESSERTS 🍷

plated entrées are accompanied by a single dessert selection

sticky toffee pudding cake

caramel sauce, chocolate sauce

flourless chocolate cake 🌾

rich chocolate ganache cake, raspberry sauce, fresh raspberries

ny cheesecake

strawberry sauce, sliced strawberries, chocolate curl

marionberry cheesecake

blackberry sauce

carrot cake

cream cheese icing, caramel drizzle

granny smith caramel apple pie

caramel drizzle, whipped cream

replace our traditional desserts with one of our

enhanced options

add 1 per person

white chocolate raspberry cheesecake

fresh raspberries, melba sauce

salted caramel cheesecake

peanut butter chocolate mousse cake

whiskey bundt cake

cinnamon candied walnuts, caramel drizzle



🌾 gluten-free 🥛 dairy free 🍷 vegetarian 🌱 vegan *can be prepared gluten free/vegan



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DINNER BUFFET SELECTIONS

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BBQ

▪ two entrées 47 ▪ three entrées 51

 Buffets are served with roasted corn on the cob, specialty butter  and chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea enhanced with torani syrups.

STARTERS

bacon jalapeño purses

scallions, cheddar, cream cheese

cornbread, honey butter served tableside 

SALADS select three

market salad

grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

macaroni pasta salad

celery, onions, grape tomatoes, olives, mayonnaise

cole slaw

cabbage, peppers, onion, jicama, creamy sweet chili dressing

warm red potato bacon salad

bacon, honey, dijon, scallions, red wine vinaigrette

chopped iceberg wedge salad

grape tomatoes, bacon bits, red onion, blue cheese dressing

ENTRÉES

boneless short rib

red wine demi

slow smoked bone-in chicken

smoked baby back ribs

house-made bbq sauce

whole cedar planked salmon

mesquite glaze

bbq pulled pork

brioche buns ( without bun)



bbq pulled chicken

brioche buns ( without bun)

SIDES select two

adobo roasted red potatoes  

cavatappi mac n cheese 

mashed skin-on baby red potatoes  

baked beans  

roasted garlic mashed potatoes  

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DINNER BUFFET SELECTIONS continued

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TOUR OF ITALY

- two entrées 45
- three entrées 49



Buffets are served with fresh artisan baked dinner rolls, butter, roasted vegetables and chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea enhanced with torani syrups.

STARTERS

antipasto display

baguette, boursin, grilled peppers, fire-roasted artichokes, marinated mushrooms, cured olives, marinated mozzarella, salami, mama lil's peppers, oven roasted tomatoes

SALADS select three

caesar salad

seasoned chickpea crouton, shaved parmesan, caesar dressing

antipasto salad

arugula, artichoke, roasted red peppers, salami, kalamata olives, pesto dressing

spinach arugula salad

pickled red onion, grape tomatoes, asiago cheese, sherry vinaigrette

sun-dried tomato pasta salad

feta, kalamata olives, grape tomatoes, arugula, sun-dried tomato pesto dressing

market salad

grape tomatoes, carrots, daikon radish, diced cucumbers, herb vinaigrette

ENTRÉES

pork loin

crispy pancetta, sauteed mustard greens

balsamic marinated flank steak

red wine demi

portabella mushroom ravioli

herb cream sauce, shaved parmesan

chicken piccata

grilled chicken, lemon caper cream sauce

cod arrabiata

tomatoes, garlic, kalamata olives, saffron

herb crusted bone-in chicken

*roasted artichoke and spinach risotto

shaved parmesan

SIDES select two

fingerlings, black kale, caramelized onions

butter roasted potatoes 

basil mashed potatoes 

adobo roasted red potatoes

 gluten-free  dairy free  vegetarian  vegan *can be prepared gluten free/vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

DINNER BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests.

BRIDGE CITY

- two entrées 49
- three entrées 53



Buffets are served with fresh artisan baked bread, roasted vegetables and chef's displayed desserts, regular and decaf coffee, iced tea and Stash herbal tea enhanced with torani syrups

SALADS select three

quinoa and arugula salad

cucumbers, grape tomatoes, red onion, bell pepper, red wine vinaigrette

market salad

grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

northwest kale salad

spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

bibb lettuce salad

blueberry, feta, candied pecans, pear vinaigrette

macaroni pasta salad

celery, onions, grape tomatoes, olives, mayonnaise

spinach salad

blackberries, red onion, goat cheese, pomegranate vinaigrette

warm red potato salad

bacon, honey, dijon, scallions, red wine vinaigrette

ENTRÉES

pork tenderloin

sauteed lacinato kale, bacon, cherry-apple demi glaze

cedar planked salmon

citrus-honey glaze, preserved lemons

boneless short rib

red wine demi

*roasted artichoke and spinach risotto

shaved parmesan, roasted vegetables

chicken breast

fire-roasted artichoke cream

quinoa purse

quinoa, lentils, brown rice, red rice, roasted vegetables in a puff pastry

replace our traditional desserts with one of our

enhanced options


carved prime rib add 5 per person



carved beef tenderloin add 3 per person



carved items require a carving station and uniformed chef @ \$125



SIDES select two

medley of roasted potatoes  

mashed skin-on baby yukon potatoes  

scalloped potatoes  

baked cavatappi mac n' cheese 

*fingerlings, black kale, caramelized onions  


jasmine rice  

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PLATED DINNER SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

 Plated entrées include fresh artisan baked bread, choice of single salad or soup and dessert selection, tableside service of regular coffee, decaf coffee and Stash herbal tea upon request.

SALADS

market salad

grape tomatoes, carrots, daikon radish, diced cucumber, herb vinaigrette

iceberg wedge salad

tomatoes, bacon bits, red onion, blue cheese dressing





northwest kale salad

spinach, kale, roasted apples, grapes, toasted walnuts, currants, lemon dijon mustard dressing

bibb lettuce salad

blueberry, feta, candied pecans, pear vinaigrette

SOUP SERVICE

braised chicken tortilla , potato leek , corn chowder , clam chowder, tomato bisque 

enhanced options

replace our traditional starter with one of our enhanced options add 2 per person

grilled romaine salad

strawberry, cojita cheese, pine nut, white balsamic raspberry vinaigrette

arugula and spinach salad

roasted artichokes, peppers, shallots, crispy pancetta, roasted garlic balsamic vinaigrette

ENTRÉES

maximum of two entrée selections. per person charge will reflect the higher entrée price

braised lamb shank 45

herbed mashed potatoes, cherry demi, roasted vegetables

brined bone-in pork chop 40

roasted apple grain mustard demi-glace, garlic mashed potatoes, roasted vegetables

seared duck confit quarter 46

braised cabbage, roasted yukon potatoes, roasted vegetables, pomegranate demi

beef short rib wellington 43

smashed yukon potatoes, roasted vegetables, red wine demi-glace

pavé-cut new york steak 43

roasted potato medley, bordelaise sauce, roasted vegetables

grilled salmon 44

yukon potato cake, lemon shallot beurre blanc, roasted vegetables

*roasted artichoke and spinach risotto 39

shaved parmesan, roasted vegetables

quinoa and brown rice cabbage rolls 39

basil-tomato sauce, roasted vegetables

herb roasted chicken 39

adobo roasted potatoes, balsamic onion and bacon jam, roasted vegetables

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DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

DESSERTS 🌿

plated entrées are accompanied by a single dessert selection

sticky toffee pudding cake

caramel sauce, chocolate sauce

flourless chocolate cake 🌱

rich chocolate ganache cake, raspberry sauce, fresh raspberries

ny cheesecake

strawberry sauce, sliced strawberries, chocolate curl

marionberry cheesecake

blackberry sauce

carrot cake

cream cheese icing, caramel drizzle

granny smith apple pie

caramel drizzle, whipped cream

replace our traditional dessert with one of our

enhanced options

add 1 per person

white chocolate raspberry cheesecake

fresh raspberries, melba sauce

salted caramel cheesecake

peanut butter chocolate mousse cake

whiskey bundt cake

cinnamon candied walnuts, caramel drizzle



🌱 gluten-free 🥛 dairy free 🌿 vegetarian 🍃 vegan *can be prepared gluten free/vegan

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ACTION & CARVING STATIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 50 guests.

Stations are available to serve as additions to your reception and prepared to order by our culinary team

fresh salad 10

mixed greens, baby spinach, carrots, english cucumbers, grape tomatoes, bacon bits, chopped eggs, sunflower seeds, black olives, cheddar cheese, ranch, roasted apple vinaigrette

scampi 14

shrimp, tomatoes, onions, garlic butter, citrus

blackening station 16

cod, shrimp, salmon, assorted aioli

taco bar 16

taco station with pork and beef
cabbage, cilantro, yellow onion, salsa trio,
sour cream, guacamole
fresh corn and flour tortillas
substitute choice of halibut or shrimp add 3 per person

pasta bar 15

penne, linguini, chicken, shrimp, tomatoes, mushrooms,
cream sauce, tomato sauce, pesto

pho 20

stock, noodles, vegetables, dry age ribeye, tofu, chicken, cilantro

CARVED SELECTIONS

glazed pit ham

mustard, artisan rolls
250 per 25 guests

roasted pork loin

apple pork jus, artisan rolls
300 per 30 guests

prime rib of beef

creamy horseradish, au jus, artisan rolls
500 per 40 guests

smoke roasted turkey breast

mayonnaise, dijon mustard, artisan rolls
250 per 25 guests

roast baron of beef

horseradish mayonnaise, gourmet mustards, artisan rolls
750 per 100 guests

cedar plank salmon

mesquite glaze
300 per 25 guests



please add \$125 chef fee
to all action and carving stations

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RECEPTION DISPLAYS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

hand-crafted artisan cheese display 🌾🥛

tillamook smoked cheddars, dill havarti, havarti, french-style brie, cheddar, pepper-jack, swiss, rogue river blue, boursin, crackers

- small 250 (serves 25)
- large 450 (serves 50)

fresh fruit platter 🌾🌿

pineapple, melon, cantaloupe, seasonal berries

- small 200 (serves 25)
- large 350 (serves 50)

vegetable crudite 🌾🥛 (🌿 without dipping sauce)

broccoli, cauliflower, asparagus, fire-roasted artichokes, carrots, celery, cherry tomatoes, cucumbers, black olives, buttermilk ranch

- small 175 (serves 25)
- large 325 (serves 50)

cold smoked salmon lox

lemon, capers, onions, mini bagels, dill cream cheese, chopped eggs

- 200 per 25 guests

smoked seafood display (🌾 without crackers)

dungeness crab, poached shrimp, scallops, smoked salmon, ceviche cocktail sauce, lemons

- 500 per 25 guests

cheese and more

fruit display: pineapple, melon, cantaloupe, seasonal berries 🌾🌿

hand-crafted artisan cheese: tillamook smoked cheddars, dill havarti, havarti, french-style brie, cheddar, pepper jack, swiss, rogue river blue, boursin, crackers 🌾🥛 (🌾 without crackers)

poached shrimp, baked antipasto

- 20 per person (minimum 25 guests)

antipasto display

cured meats, pesto mozzarella, boursin, marinated mushrooms, fire-roasted artichokes, olives, mama lil's peppers, roasted tomatoes, sliced baguette (🌾 without baguette)

beef carpaccio bruschetta

crispy asparagus rolls 🥛

- 24 per person (minimum 25 guests)

asian display

crispy chicken wings, garlic ginger hoisin, pork pot stickers, vegetable spring rolls, bbq pork, sweet chili sauce, ginger soy sauce

cold asian rice noodle salad 🌿

- 28 per person (minimum 25 guests)

dessert display 🥛

chocolate dipped strawberries, assorted bar cookies, brownies, cookies, mini cheesecakes, petit fours

- 18 per person (minimum 25 guests)

🌾 gluten-free 🥛 dairy free 🥛 vegetarian 🌿 vegan *can be prepared gluten free/vegan

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HORS D'OEUVRES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.

COLD HORS D'OEUVRES

shrimp salad sliders

bay shrimp, arugula, celery, onion, citrus aioli

- 400 per 100 pieces

smoked salmon pinwheels

cream cheese

- 400 per 100 pieces

crispy pita

roasted garlic edamame hummus, chili-olive tapenade

- 350 per 100 pieces

*charred mini peppers

couscous salad, tzaziki dipping sauce

- 400 per 100 pieces

antipasto skewers

mozzarella, olives, salami, roasted artichoke hearts

- 375 per 100 pieces

mini blt baguette bites

bacon, lettuce, tomato, mayonnaise, sourdough baguette

- 400 per 100 pieces

poached shrimp

bloody mary cocktail sauce

- 450 per 100 pieces

blackened ahi tuna

asian micro green slaw, tobiko caviar, wasabi aioli

- 450

caprese skewers

heirloom tomatoes, marinated mozzarella, basil, balsamic glaze

- 350

HOT HORS D'OEUVRES

empanada

pork, cilantro, spices

- 500 per 100 pieces

baked antipasto

puff pastry, fire-roasted artichokes, sun-dried tomatoes, feta

- 375 per 100 pieces

crispy asparagus rolls

puff pastry, asparagus, parmesan

- 400 per 100 pieces

seared dungeness crab cakes

citrus aioli

- 550 per 100 pieces

basil-tomato cocktail meatballs

- 350 per 100 pieces

crispy chicken wings

bbq or buffalo

- 375 per 100 pieces

bbq pork sliders

slow braised smoked pork, pineapple slaw, brioche bun

- 400 per 100 pieces

spicy prawns en croûte

- 400 per 100 pieces

fried tofu

scallion chutney

- 350 per 100 pieces

chicken florentine purse

puff pastry, feta, sun dried tomatoes, spinach, smoked chicken

- 450 per 100 pieces

chicken meatball

poblano cream

- 350 per 100 pieces

meatloaf sliders

garlic mashed potatoes, gravy

- 450 per 100 pieces

vegetable spring roll

sweet chili sauce

- 350 per 100 pieces

pork pot sticker

ginger soy sauce

- 350 per 100 pieces

bacon-wrapped scallops

lemon cream

- 400 per 100 pieces

tasso ham bites

puff pastry, tillamook cheddar cheese, grain mustard

- 450 per 100 pieces

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RECEPTION PACKAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for one and one-half hours. We kindly request a minimum of 25 guests. Decaf coffee and Stash herbal tea upon request.

DISPLAYS 🍷 select two

fresh fruit platter 🍌🌿

pineapple, melon, cantaloupe, berries

vegetable crudite 🍌🥛🌿

broccoli, cauliflower, asparagus, artichoke hearts, carrots, celery, cherry tomatoes, cucumber, black olives, buttermilk ranch (🌿🥛without dipping sauce)

hand-crafted domestic and imported cheese tray 🌿

tillamook smoked cheddars, dill havarti, havarti, cheddar, french-style brie, pepper-jack, swiss, rogue river blue, boursin, crackers (🍌without crackers)

🍷 select a maximum of five

COLD HORS D'OEUVRES

shrimp salad sliders 🥛

bay shrimp, arugula, celery, onion, citrus aioli

smoked salmon pinwheels

cream cheese

mini blt baguette bites

bacon, lettuce, tomato, mayonnaise, sourdough baguette

antipasto skewers 🍌

mozzarella, olives, salami, roasted artichoke hearts

crispy pita 🌿

roasted garlic edamame hummus, chili-olive tapenade

HOT HORS D'OEUVRES

spicy prawns en croustade

chicken meatball 🍌

poblano cream

crispy chicken wings 🍌🥛

bbq or buffalo

meatloaf sliders

garlic mashed potatoes, gravy

bacon-wrapped scallops 🍌

lemon cream

fried tofu 🌿

scallion chutney

vegetable spring rolls 🌿

sweet chili sauce

baked antipasto 🌿

puff pastry, fire-roasted artichokes, sun-dried tomatoes, feta

pork pot sticker 🥛

ginger soy sauce

crispy asparagus rolls 🌿

puff pastry, asparagus, parmesan

{additional enhancements available with our action station selections}

service with approximately: ■ 5 pieces per person | 30 ■ 7 pieces per person | 35 ■ 9 pieces per person | 40

upgraded selections add 2 per person

blackened ahi tuna 🍌🥛

asian micro green slaw, tobiko caviar, wasabi aioli

seared dungeness crab cakes 🥛

citrus aioli

empanada 🥛

pork, cilantro, spices

beef short rib canape

fried potato canape, red wine demi-glace

chicken florentine purses 🌿

puff pastry, feta, sun-dried tomatoes, spinach, smoked chicken

🍌 gluten-free 🥛 dairy free 🌿 vegetarian 🌿 vegan *can be prepared gluten free/vegan

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ACTION RECEPTION PACKAGE

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Served for 90 minutes. We kindly request a minimum of 50 guests per station. \$125 attendant fee applies to each station.

attended station packages

served for 90 minutes

{minimum of 4 stations}

4 stations	52
5 stations	65
6 stations	72

FROM THE CARVING BOARD

glazed pit ham

mustard, artisan rolls

- 250 per 25 pieces

roasted pork loin

apple pork jus, artisan rolls

- 300 per 30 pieces

smoked prime rib of beef

creamy horseradish, au jus

- 500 per 40 pieces

smoked turkey breast

herb butter, gravy

- 250 per 25 pieces

roasted strip loin of beef

creamy horseradish, au jus

- 400 per 40 pieces

CHEF ATTENDED

fresh salad 🌿🥗 10

mixed greens, baby spinach, carrots, english cucumbers, grape tomatoes, bacon bits, chopped eggs, sunflower seeds, black olives, cheddar cheese, ranch, roasted apple vinaigrette

scampi 🌊🍤 14

shrimp, tomatoes, onions, garlic butter, citrus

pasta bar 15

penne, linguini, chicken, shrimp, tomatoes, mushrooms, cream sauce, tomato sauce, pesto

slider station 12

bbq pulled pork, crisp coleslaw, cheddar cheese, mini brioche bun

stir-fry station 🍜 16

ginger soy marinated chicken or beef, asian vegetables, soba noodles, teriyaki sauce

fajita station 🌮 15

cilantro lime marinated chicken or beef, peppers, onions, flour tortillas, traditional salsa, salsa verde

mashed potato martini station 🍷 15

roasted garlic mashed potatoes served in a martini glass. choice of toppings: bacon bits, sour cream, shredded cheddar, green onions, red wine demi-glace

blackening station 🌶️ 16

cod, shrimp, salmon, assorted aioli

taco bar 🌮 16

pork, beef, cabbage, cilantro, yellow onion, salsa trio, sour cream, guacamole, fresh corn tortillas, flour tortillas
add halibut or shrimp add 3 per person

DISPLAYS

vegetable crudité 🌿 11

broccoli, cauliflower, asparagus, fire-roasted artichokes, carrots, celery, cherry tomatoes, cucumber, black olives, buttermilk ranch, pita (🌊🌿 without pita)

cheese and fruit 🌿 15

fruit display: pineapple, melon, cantaloupe, seasonal berries

hand-crafted artisan cheese: tillamook smoked cheddars, dill havarti, havarti, french-style brie, cheddar, pepper jack, swiss, rogue river blue, boursin, crackers (🌊 without crackers)

antipasto display 20

cured meats, pesto mozzarella, boursin, marinated mushrooms, fire-roasted artichokes, olives, mama lil's peppers, roasted tomatoes, sliced baguette (🌊 without baguette)

asian display 🍜 24

crispy chicken wings, garlic ginger hoisin, pork pot stickers, vegetable spring rolls, bbq pork, sweet chili sauce, ginger soy sauce

cold asian rice noodle salad 🌿

DESSERT

mini dessert display 18

chocolate dipped strawberries, assorted bar cookies, brownies, cookies, mini cheesecakes, petit fours

🌊 gluten-free 🍌 dairy free 🥗 vegetarian 🌿 vegan *can be prepared gluten free/vegan

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BEER and WINE SELECTIONS

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge. Allow roughly half bottle of wine per guest.

WINE SELECTIONS

brut, j roget, california | 22
brut, chateau ste. michelle, washington | 30
sparkling rose, miguel torres, chile | 40

sauvignon blanc, arbor crest, washington | 30
chardonnay, canyon road, california | 22
chardonnay, 14 hands, washington | 30
chardonnay, cooper mountain reserve, oregon | 36
chardonnay, foris, oregon | 36
pinot gris, canyon road, california | 22
pinot gris, acrobat by kings estate, oregon | 36
riesling, chateau ste. michelle, washington | 22
white zinfandel, canyon road, california | 22
white zinfandel, maddalena, california | 30

pinot noir, underwood, oregon | 30
pinot noir, acrobat by kings estate, oregon | 40
red blend, maryhill, washington | 30
malbec, bodega norton reserve, argentina | 40
cabernet sauvignon, canyon road, california | 22
cabernet sauvignon, 14 hands, washington | 30
cabernet sauvignon, seven hills, washington | 36
cabernet sauvignon, sharecroppers, oregon | 40
merlot, canyon road, california | 22
merlot, 14 hands, washington | 30
merlot, desert wind, washington | 36
syrah, eola hills, oregon | 36

BEER SELECTIONS

DOMESTIC 6
coors light
buckler non-alcoholic beer

MICROBREWS 7
boont amber ale
nikasi ipa
widmer hefeweizen
winter seasonal
corona
2 towns cider

we gladly offer beer service by the bottle or keg.
domestic keg 500 microbrewed keg 650

{1 keg serves approximately 120 – 12 oz glasses}

We would enjoy the opportunity to assist you in tailoring our offerings to your needs. We are pleased to procure wines from special producers, growers or vintages that may not be listed here.

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TENDED BAR and BEVERAGES

Menu prices are provided for guidance in budget development only and are subject to increase. Selections are per person and are subject to 24% service charge.



In compliance with the Oregon Liquor Commission regulations, all alcoholic beverages must be dispensed by licensed hotel staff. For each bar there is a licensed bartender fee of \$125. We provide one bar for every one hundred guests. A hotel-designated alcohol monitor is required for events with four or more bars. Parties with 500 or more guests, or by the designation of hotel management for a \$100 fee.

premium and northwest bar brands 9

crown royal whiskey
sauza hornitos tequila
pendleton canadian whiskey
portland potato vodka
grey goose vodka
johnny walker red
bombay sapphire gin

call bar brands 8

absolut vodka
tanquery gin
jack daniels whiskey
jose cuervo tequila
burnside bourbon
barcardi light rum
captain morgan spiced rum
bailey's irish cream
kahlua
fireball whiskey

a selection from the following will be available:

house wines by the glass 7

canyon road, cabernet, chardonnay

northwest wines by the glass 9

14 hands cabernet, chardonnay, chateau ste. michelle, reisling

mineral water and fresh juices 4

perrier, san pellegrino, orange, grapefruit, cranberry, pineapple, tomato

energy drink 5

regular and sugar free rockstar

assorted peps soft drinks 4

HOSPITALITY SERVICE

BASIC HOSPITALITY SERVICE | 4 per suite guest

glassware, ice, bar fruit (lemons, limes, maraschino cherries and green olives), cocktail napkins, stir sticks

COMPLETE HOSPITALITY SUITE SERVICE | 8 per suite guest

glassware, ice, bar fruit (lemons, limes, maraschino cherries, green olives, cocktail napkins, stir sticks, assorted juices including orange, grapefruit, cranberry, mixers to include tonic, soda, bloody mary mix, peps, diet peps and sierra mist

ICE DELIVERY | 15 per bin
