



2018 CATERING MENU

Spring 2018

OUR APPROACH

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

Red Lion Hotel on the River – Jantzen Beach

909 North Hayden Island Drive Portland, OR 97217

OUR APPROACH

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 green hotel & managing the reuse & recycling of all products that we purchase. Our kitchen is committed to being good stewards of the region, supporting local farms & suppliers, while utilizing sustainable practices in the purchase & preparation of products.

We consistently divert over 60 percent of all waste from landfills & have a strict green purchasing practice to ensure we do our part.

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

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

Carlton Farms Pork
Sunshine Dairy Yogurts & Cream
Walla Walla Onions
Hermiston Watermelon
Hazelnuts from Evonuk Farms

Oats & 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 & entrées. Our expert Portland catering team is prepared to ply your guests with the most seasonally fresh & 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 & 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 & Catering Team: **Lorenzo Gonsalves** | Executive Chef

Linda McCaffrey | Director of Convention Services

Lisa Going-Green | Director of Catering

Cara Jamison | Director of Food & Beverage

CONTINENTAL BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one hour. We kindly request a minimum of ten (10) guests. *Can be prepared gluten free/vegan.

COLUMBIA RIVER 18


selection of warm danish, coffee cake, breakfast bread

fresh fruit display, seasonal berries

chilled orange, apple, cranberry juices

K&F regular & decaf coffee & stash herbal teas, enhanced with torani syrups

HEALTHY CHOICE 19

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

toaster station: bagels, cream cheese, peanut butter

greek yogurt, plain & flavored yogurts

fresh fruit display, seasonal berries

chilled orange, apple, cranberry juices

K&F regular & decaf coffee & stash herbal teas, enhanced with torani syrups

MULTNOMAH FALLS 21

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

K&F regular & decaf coffee & stash herbal teas, enhanced with torani syrups

BRIDGETOWN 25

house smoked wild columbia river salmon, pita

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

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

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


fresh fruit display, seasonal berries

chilled orange, apple, cranberry juices


K&F regular & decaf coffee & stash herbal teas, enhanced with torani syrups

Enhancements

✦ minimum of 25 guests

✦ **cold cereal display**  6

cheerio's, 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 5

ham with swiss, vegetarian with muenster

 gluten free  dairy free  vegetarian  vegan

BREAKFAST BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one hour. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

THE ISLAND 25

includes fresh fruit display with seasonal berries, chilled orange, apple & cranberry juices, K&F 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 & wheat breads,
english muffins, gluten-free bread,
butter, jam

select one



ENTRÉES

scrambled eggs, fontina, chives 🌾
vegetable quiche, asparagus, ✓
spinach, peppers, onions, white
cheddar
caramel brioche french toast, ✓
powdered sugar, maple syrup,
butter
bacon mushroom quiche, cured
bacon, mushrooms, leeks, white
cheddar sauce

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, raisins, brown sugar,
milk ✓
yukon gold hash browns, green
onions ✓

hungry for more? each additional selection 2 per person.

🌾 gluten free 🥛 dairy free ✓ vegetarian 🌿 vegan

A LA CARTE SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are subject to 23% service charge.

EACH

hard cooked eggs	2
assorted sunshine dairy yogurt	3
create your own yogurt parfait, honey granola, vanilla yogurt, seasonal berries 🌾🌿	5
greek yogurt	5
tim's assorted potato chips	3
whole fruit	2
ice cream bars, frozen juice bars	3.50
granola bar	3
juice, soda, bottled water, coconut water	4
izze sparkling juice	4.50
rockstar energy drink	5
assorted breakfast sandwiches: ham with swiss, vegetarian with muenster	5
cracker jack'd caramel popcorn, chocolate, peanut trail mix	3.50
rice krispies treats	2.50

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	36
fresh baked cookies or assorted brownies	40
assorted mini desserts	48
chocolate dipped strawberries (in season)	50
cupcakes	40
cinnamon rolls, cream cheese icing	34
assorted muffins, danish	38
gluten free pastries	47

BY THE GALLON

K&F regular & decaffeinated coffee, stash herbal tea, assorted torani syrups	56
iced tea	38
lemonade	42
strawberry lemonade	44
hot chocolate	36
hot apple cider	36
milk (pitcher)	15
fruit punch	38

FRESH JUICE BAR [per person]

carrot, green machine	5
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🌾 gluten free 🥛 dairy free 🌿 vegetarian 🌱 vegan

PLATED BREAKFAST SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Please select one options to serve to your guests. Selections are per person & are subject to 23% service charge. Decaf coffee & stash herbal tea available upon request. *Can be prepared gluten free/vegan.

HAYDEN ISLAND SCRAMBLE 22

cage-free scrambled eggs, fingerling potatoes 🌾

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

fresh baked muffins

orange juice & tableside service of K&F regular coffee

FRENCH TOAST 22

caramel brioche french toast, powdered sugar, maple syrup, butter

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

fruit medley 🌾 🌿

orange juice & tableside service of K&F regular coffee

SMOKED SALMON HASH 25

smoked salmon, yukon potatoes, scallions, dill, scrambled eggs, grain mustard 🌾 🥛

fresh baked muffins

orange juice & tableside service of K&F regular coffee

BACON MUSHROOM QUICHE 23

cage free scrambled eggs, cured bacon, mushrooms, leeks, white cheddar sauce

yukon gold hash 🌾 🌿

fresh baked muffins

orange juice & tableside service of K&F regular coffee

VEGETABLE QUICHE 21

cage free scrambled eggs, asparagus, spinach, onions, peppers & fontina cheese 🌿

fresh baked muffins

orange juice & tableside service of K&F regular coffee

CHORIZO SCRAMBLE 23

chorizo, scrambled eggs, roasted red potatoes, onions, green chiles, pepper jack 🌾

fresh baked muffins

orange juice & tableside service of K&F regular coffee

🌾 gluten free 🥛 dairy free 🌿 vegetarian 🌿 vegan

ALL DAY BREAK PACKAGES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan. Minimum of 10 guests required.

packages include all day refresh of K&F regular & decaf coffee, stash herbal tea, enhanced with torani syrups

ALL DAY BEVERAGE SERVICE 20

MORNING REFRESHMENTS

chilled 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 31

MORNING REFRESHMENTS 20

selection of warm danish, coffeecake

fruit display, seasonal berries


hard cooked eggs

chilled fruit juices

MID-MORNING REFRESHMENTS 5

soda, bottled water

AFTERNOON REFRESHMENTS 11

house made trail mix  

potato chips

assorted brownies

soda, bottled water



EXECUTIVE'S CHOICE 38

MORNING REFRESHMENTS 25



assorted bagels, cream cheese, peanut butter

fruit display, seasonal berries

hard cooked eggs

granola & yogurt  

almond milk, 2% milk

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

chilled fruit juices

MID-MORNING REFRESHMENTS 8

cheese squares & whole fruit

izze sparkling juices, bottled water

AFTERNOON REFRESHMENTS 14

assorted candy bars

cracker jack'd caramel popcorn, chocolate, peanut trail mix

roasted nuts

rice krispies treats

soda, bottle water, lemonade

 gluten free  dairy free  vegetarian  vegan

AFTERNOON BREAK SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for 30 minutes. **We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

**REJUVENATION 16

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

fresh juice bar: carrot, green machine

chilled bottled juice, bottled water

K&F regular & decaffeinated coffee, stash herbal teas, enhanced with torani syrups

COOKIE BAR 12

fresh baked cookies & brownies

assorted soda

2% & skim milk

K&F regular & decaffeinated coffee, stash herbal teas, enhanced with torani syrups

RED LION SIGNATURE BREAK 14

chef's choice of sweet, salty & savory snacks

K&F regular & decaffeinated coffee, stash herbal teas, enhanced with torani syrups

HEALTHY CHOICE 15

vegetable crudité, buttermilk ranch

garlic hummus 🌱🌾

black bean dip 🥛🌾

pita bread

bottled water, v-8, naked juice

SWEET & SALTY 15

assorted candy bars

cracker jack'd caramel popcorn, chocolate, peanut trail mix

tim's cascade potato chips

tortilla chips & salsa

assorted brownies

mixed nuts

soda, bottled water

**N.W. FRUIT STAND 16

honey vanilla yogurt 🌱🌾

variety of apples, caramel packets

fresh & poached pears

house made granola 🌱🌾

tree top apple sauce cups

fruit juice, bottled water



🌾 gluten free 🥛 dairy free 🌱 vegetarian 🌿 vegan

LUNCH BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

ROSE CITY ■ two entrées 33 per person ■ three entrées 36 per person

SALADS select three

baby spinach salad 🌿🌱

blue cheese crumbles, toasted hazelnuts, roasted pears, roasted apple vinaigrette

garden salad 🌿🌱

mesclun greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

northwest kale salad 🌿🌱

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

*romaine salad 🌱

herb crusted croutons, shaved parmesan, cucumber remoulade

roasted artichoke pasta salad 🌿🌱

artichokes, spinach, red onion, garlic, roasted bell peppers, herbed vinaigrette

roasted beet salad 🌿🌱

spring mix, roasted beets, carrots, red onion, caramelized shallot vinaigrette

*warm yukon potato bacon salad 🌿🥛

bacon, caramelized onions, grain mustard, aged sherry vinaigrette

ENTRÉES

cedar planked salmon 🌿🥛

apple cider honey glaze

pork loin roulade 🌿🥛

italian sausage, artichokes, fresh herbs, roasted garlic demi

boneless short rib 🌿🥛 add 2 per person

red wine demi

quinoa purse 🌱

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

*crispy eggplant 🌱

moroccan spice puree

chicken thigh 🌿🥛

braised chicken thigh, leeks, fire roasted artichokes

seared cod 🌿

romesco sauce & scallion oil

SIDES 🌿 select one

roasted red potato medallions 🌿

herb buttered couscous 🌱

roasted garlic mashed potatoes 🌱

scalloped potatoes 🌱

*fingerlings, black kale, caramelized onions 🌿

*jasmine rice 🌱

SERVED WITH

roasted vegetables 🌿🌱



ALL LUNCH BUFFETS ARE SERVED WITH

K&F regular & decaffeinated coffee, iced tea, stash herbal tea, enhanced with torani syrups

&

chef's displayed desserts

🌿 gluten free 🥛 dairy free 🌱 vegetarian 🌿 vegan

LUNCH BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

BUTCHER BLOCK DELI 32

includes K&F regular & decaffeinated 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

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 🌿🌱

&

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

LUNCH BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

SPICE

- two entrées 31
- three entrées 34

SALADS

garden salad 🌿🌱

mesculin greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

*arugula salad 🌿

cotija cheese, mango, jicama, avocado vinaigrette

ENTRÉES

braised pork stuffed bell peppers 🌿🥛

poblano tomato sauce

flank steak 🌿🥛

chimichurri, grilled onions

chicken chili verde 🌿🥛

tomatillo, cilantro

SERVED WITH

roasted vegetables 🌿🌱

*spanish rice 🌿🥛 pinto beans 🌿🌱

flour tortillas pico de gallo 🌿🌱



ALL LUNCH BUFFETS ARE SERVED WITH

chef's displayed desserts
K&F regular & decaffeinated coffee, iced tea & stash herbal tea, enhanced with torani syrups

TEXAS BBQ

- two entrées 33
- three entrées 36

SALADS

garden salad 🌿🌱

mesculin greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

roasted red potato salad 🌿🌱🥛

red onions, celery, mayonnaise, mustard dressing

traditional cole slaw 🌿🌱🥛

grilled cabbage, red onion, sweet peppers, calabrian chili remoulade

ENTRÉES 🌿🥛

smoked brisket

ancho chili blackberry demi

slow smoked bbq chicken

smoked baby back ribs

dry rubbed, mustard bbq glaze

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 🌿

🌿 gluten free 🥛 dairy free 🌿 vegetarian 🌱 vegan

TUSCAN

- two entrées 32
- three entrées 35

SALADS 🌿

*romaine salad

herb crusted croutons, shaved parmesan, cucumber remoulade

caprese pasta salad

cucumber, olives, cherry tomatoes, basil, fresh mozzarella, smoked tomato dressing

spinach & arugula salad

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

ENTRÉES

pork roulade 🌿🥛

italian sausage, artichokes, fresh herbs, roasted garlic demi

braised pork shanks 🌿🥛

red wine demi

penne pasta primavera 🌿

roasted broccolini, artichokes

cod arrabiata 🌿🥛

tomatoes, garlic, kalamata olives, saffron

SIDES 🌿 select one

*fingerlings, caramelized onions 🌿


creamy polenta, asagio 🌿

*wild truffle mushroom risotto 🌿


SERVED WITH roasted vegetables 🌿🌱



PLATED SALAD ENTRÉE'S & SANDWICHES SELECTIONS


Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan.

 plated selections include choice of single dessert selection & tableside service of K&F regular coffee. decaffeinated coffee, iced tea & stash herbal teas available upon request. maximum of 2 entrée selections. the per person charge will reflect the higher entrée price.

SALADS

smoked salmon & arugula salad  27
smoked salmon, cherry tomatoes, capers, hard boiled eggs, lemon-parmesan dressing

korean bbq chicken & romaine salad   26
bbq chicken, bean sprouts, bell pepper, snap peas, mandarin oranges, sesame oil, lemon-soy dressing

northwest romaine salad  25
bacon, toasted walnuts, dried cherries, sliced mushrooms, asiago, roasted apple-dijon dressing
served with fresh artisan baked bread

SANDWICHES

herb grilled vegetable sandwich  24
portabella, roasted roma tomatoes, bell peppers, arugula, basil pesto spread, ciabatta

applewood smoked ham sandwich 25
swiss, mama lil's peppers, arugula, roasted garlic-dijon aioli, ciabatta

roasted turkey 25
pepper jack, onions, lettuce, chipotle aioli, ciabatta

roast beef 26
caramelized onions, lettuce, boursin, horseradish spread, ciabatta

greek chicken wrap 25
romaine, cucumbers, red onion, hummus, cucumber remoulade, tomato wrap
(sub chicken with tofu 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 & cutlery & include
deli salad of the day. Deli salad of the day will be
replaced with artisan bread & butter in boxed salad
selections



gluten free bread will be available 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

PLATED LUNCH SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge.

Decaf coffee & stash herbal tea available upon request. *Can be prepared gluten free/vegan.

 plated entrées include choice of single soup or salad & dessert selection, tableside service of K&F regular coffee. decaffeinated coffee, iced tea & stash herbal teas available upon request.

STARTER SELECTIONS

SALADS

garden salad

mesculin greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

*romaine salad

herb crusted croutons, shaved parmesan, cucumber remoulade










northwest kale salad

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

baby spinach salad

blue cheese crumbles, toasted hazelnuts, roasted pears, roasted apple 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

roasted beet salad

spring mix, roasted beets, roasted carrots, red onion, caramelized shallot vinaigrette

roasted apple salad

arugula, romaine, oregon blue cheese, crisp prosciutto, champagne vinaigrette dressing

ENTRÉES

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

teriyaki grilled chicken 28

garlic teriyaki, baby bok choy, scallions, pineapple pico de gallo, jasmine rice, broccoli

chicken piccata 29

lemon caper sauce, orzo pasta, green beans, carrots

bacon-wrapped pork loin 30

mashed potatoes, roasted vegetables, roasted garlic demi

seared cod 30

baby red potato medallions, romesco, scallion oil, roasted vegetables

flank steak 32

basil mashed potatoes, roasted vegetables, roasted garlic demi

*wild truffle mushroom risotto 28

shaved parmesan, crispy onions, roasted vegetables

quinoa purse 29

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

 gluten free  dairy free  vegetarian  vegan

DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan.

DESSERTS

plated entrées are accompanied by a single dessert selection

sticky toffee pudding cake

strawberry shortcake

flourless chocolate cake 

rich chocolate ganache cake, raspberry sauce, fresh raspberries

angel food cake

mixed berry compote, powdered sugar

ny cheesecake

strawberry sauce, sliced strawberries, chocolate curl

marionberry cheesecake

blackberry sauce

tuxedo truffle cake

marbled cake separated by a layer each of dark chocolate & white chocolate mousse, dark chocolate ganache, white chocolate

replace our traditional dessert with one of our

enhanced options

add 2 per person



willamette apple tart

almond cream, cinnamon, whipped cream, caramel sauce

red velvet cake

white chocolate sauce

white chocolate raspberry cheesecake

fresh raspberries & melba sauce



 gluten free  dairy free  vegetarian  vegan

DINNER BUFFET SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

BBQ

▪ two entrées 44 ▪ three entrées 48



buffets are served with seasonal vegetables & chef's displayed desserts, K&F regular & decaffeinated coffee, iced tea & stash herbal tea enhanced with torani syrups.

STARTERS

melon & yogurt shooters 🌾 🌿

jalapeno cornbread, honeybutter served tableside 🌿

SALADS

garden salad 🌾 🌿

mesculin greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

roasted artichoke pasta salad 🌿

artichokes, spinach, red onion, garlic, roasted bell peppers, herbed vinaigrette

traditional cole slaw 🌿 🌾 🥛

grilled cabbage, red onion, sweet pepper, calabrian chili remoulade

***warm yukon potato bacon salad** 🌾 🥛

bacon, caramelized onions, grain mustard, aged sherry vinaigrette

ENTRÉES 🌾 🥛

boneless short rib

red wine demi

slow smoked bbq chicken

smoked baby back ribs

dry rub, mustard bbq glaze

whole cedar planked salmon

bbq glaze

SIDES select two

adobo roasted red potatoes 🌾 🌿

*roasted corn on the cob, specialty butter 🌾 🌿

fingerlings, black kale, caramelized onions 🌾 🌿

jo jo potatoes 🌿

baked beans 🌾 🥛

roasted garlic mashed potatoes 🌾 🌿

🌾 gluten free 🥛 dairy free 🌿 vegetarian 🌿 vegan

DINNER BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

TOUR OF ITALY

- two entrées 43
- three entrées 47



buffets are served with fresh artisan baked bread, roasted vegetables & chef's displayed desserts, K&F regular & decaffeinated coffee, iced tea & stash herbal tea enhanced with torani syrups.

STARTERS

antipasto display

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

oven roasted tomato crostini

fresh mozzarella, pesto

SALADS select three

*romaine salad

herb crusted croutons, shaved parmesan, cucumber remoulade

caprese pasta salad

cucumber, olives, cherry tomatoes, basil, fresh mozzarella, smoked tomato dressing

spinach & arugula salad

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

roasted artichoke pasta salad

artichokes, spinach, red onion, garlic, roasted bell peppers, herbed vinaigrette

ENTRÉES

pork loin roulade

italian sausage, artichokes, fresh herbs, roasted garlic demi

marinated flank steak

cipollini onions, aged balsamic

three cheese ravioli

alta cucina tomato sauce, fire roasted artichokes

chicken piccata

grilled chicken, lemon caper sauce



cod arrabiata


tomatoes, garlic, kalamata olives, saffron

chicken florentine roulades

spinach, sun-dried tomatoes, provolone, béchamel sauce

SIDES select two

fingerlings, black kale, caramelized onions  

butter roasted potatoes  

herb buttered couscous 

adobo roasted red potato  

 gluten free  dairy free  vegetarian  vegan

DINNER BUFFET SELECTIONS continued

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. *Can be prepared gluten free/vegan.

BRIDGE CITY

▪ two entrées 45 ▪ three entrées 49



buffets are served with fresh artisan baked bread, roasted vegetables & chef's displayed desserts, K&F regular & decaffeinated coffee, iced tea & stash herbal tea enhanced with torani syrups

SALADS select three

quinoa & arugula salad 🌱🌿

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

garden salad 🌱🌿

mesclun greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

northwest kale salad 🌱🌿

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

*romaine salad 🌱

herb crusted croutons, shaved parmesan, cucumber remoulade

roasted artichoke pasta salad 🌱

artichokes, spinach, red onion, garlic, roasted bell peppers, herbed vinaigrette

roasted beet salad 🌱🌿

spring mix, roasted beets, carrots, red onion, caramelized shallot vinaigrette

*warm yukon potato bacon 🌱🥛

bacon, caramelized onions, grain mustard, aged sherry vinaigrette

ENTRÉES

pork loin roulade 🌱🥛

italian sausage, artichokes, fresh herbs, roasted garlic demi

whole cedar planked salmon 🌱🥛

apple cider honey glaze

boneless short rib 🌱🥛 add 2 per person

red wine demi

fire roasted corn risotto 🌱🌿

shaved parmesan, roasted vegetables

blackened steelhead 🌱🥛

citrus & fennel tapenade

chicken breast 🌱

fire roasted artichoke cream

quinoa purse 🌱

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

enhanced entrées

carved prime rib add 5 per person

carved pork steamship add 3 per person



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

SIDES select two

roasted red potato medallions 🌱🌿

roasted garlic mashed potatoes 🌱🌿

scallop potatoes 🌱🌿

baked cavatappi mac n' cheese 🌱


*fingerlings, black kale, caramelized onions 🌱🌿

nw dirty rice, cranberries, nuts 🥛🌱🌿

🌱 gluten free 🥛 dairy free 🌱 vegetarian 🌿 vegan

PLATED DINNER SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan.

 plated entrées include fresh artisan baked bread, choice of single salad or soup & dessert selection, tableside service of K&F regular coffee, decaf coffee & stash herbal tea available upon request.

SALADS

garden salad

mesclun greens, arugula, cucumbers, cherry tomatoes, aged sherry vinaigrette

*romaine salad

herb crusted croutons, shaved parmesan, cucumber remoulade










northwest kale salad

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

baby spinach salad

blue cheese crumbles, toasted hazelnuts, roasted pears, roasted apple 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

roasted apple salad

arugula, romaine, oregon blue cheese, crisp prosciutto, champagne vinaigrette

roasted beet salad

spring mix, roasted beets & carrots, red onion, caramelized shallot vinaigrette

ENTRÉES

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

roasted chicken 38

airline chicken breast, au gratin potatoes, chicken jus, roasted vegetables

pork loin 37

italian sausage, artichokes, fresh herbs, roasted garlic demi, roasted potatoes

seared trout 39

green curry, rice, baby carrots, grilled broccolini, scallion vinaigrette

boneless short rib 42

red wine demi, roasted garlic mashed potatoes, roasted vegetables

ribeye 43

baby marble potatoes, broccolini, roasted garlic demi

lemon dill salmon 43

celery root potato puree, grilled asparagus, lemon dill oil

fire roasted corn risotto 37

shaved parmesan, roasted vegetables

quinoa purse 37

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

stuffed chicken florentine 39

spinach, artichokes, roasted bell peppers, boursin cheese, chicken jus, au gratin potatoes, roasted vegetables

 gluten free  dairy free  vegetarian  vegan

DESSERT SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan.

DESSERTS

plated entrées are accompanied by a single dessert selection

sticky toffee pudding cake

strawberry shortcake

flourless chocolate cake 

rich chocolate ganache cake, raspberry sauce, fresh raspberries

angel food cake

mixed berry compote, powdered sugar

ny cheesecake

strawberry sauce, sliced strawberries, chocolate curl

marionberry cheesecake

blackberry sauce

tuxedo truffle cake

marbled cake separated by a layer each of dark chocolate & white chocolate mousse, dark chocolate ganache, white chocolate

replace our traditional dessert with one of our

enhanced options

add 2 per person



willamette apple tart

almond cream, cinnamon, whipped cream, caramel sauce

red velvet cake

white chocolate sauce

white chocolate raspberry cheesecake

fresh raspberries & melba sauce



 gluten free  dairy free  vegetarian  vegan

ACTION & CARVING STATIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 50 guests. *Can be prepared gluten free/vegan.

stations are available to serve as additions to your reception & prepared to order by our culinary team

fresh salad 8

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 & beef
cabbage, cilantro, yellow onion, salsa trio,
sour cream, guacamole
fresh corn & flour tortillas
add choice of halibut or shrimp 4 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
200 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
475 per 40 guests

smoke roasted turkey breast

cranberry sauce, turkey gravy, artisan rolls
250 per 25 guests

roast baron of beef

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

cedar plank salmon

apple cider honey glaze
250 per 25 guests



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

 gluten free  dairy free  vegetarian  vegan

RECEPTION DISPLAYS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan.

hand-crafted domestic & imported cheese tray 🌾🌿

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

- small 225 (serves 25)
- large 400 (serves 50)

fresh fruit platter 🌾🌿

pineapple, melon, cantaloupe, seasonal berries

- small 190 (serves 25)
- large 350 (serves 50)

vegetable crudite 🌾🌿 (🌿 without dipping sauce)

broccoli, cauliflower, asparagus, carrots, celery, cherry tomatoes, green & yellow squash, 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)

idaho trout, smoked scallops, salmon, marinated red onions, boursin, capers, crackers

- 350 per 25 guests



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

cheese & 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) 🌿

curried chicken pinwheel, grilled shrimp, spanakopita

- 20 per person (minimum 25 guests)

antipasto & crostini display

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

smoked tomato crostini, fresh mozzarella, pesto 🌿

arancini, risotto, tazo ham, peas, smoked mozzarella, calabrian pepper jam

- 24 per person (minimum 25 guests)

asian display 🌾

crispy chicken wings, garlic ginger hoisin, pork pot stickers, vegetable spring rolls, cha siu bao (soft bbq pork bun), sweet chili sauce, ginger soy sauce

cold asian rice noodle salad 🌿

egg flower soup 🌿

- 28 per person (minimum 25 guests)

dessert display 🌿

assorted cheesecake bites, chocolate dipped strawberries, assorted bar cookies, mini mousse tartlets

- 20 per person (minimum 25 guests)

🌾 gluten free 🥛 dairy free 🌿 vegetarian 🌿 vegan

HORS D'OEUVRES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. *Can be prepared gluten free/vegan.

COLD HORS D'OEUVRES

turkey tea sandwiches

sliced turkey, brie, honey apple

- 350 per 100 pieces

smoked salmon in a sesame cone 🥗

- 425 per 100 pieces

crispy pita 🌱

hummus, roasted red pepper tapenade

- 300 per 100 pieces

roasted garlic roma tomatoes 🌱

pesto crostini, fresh mozzarella, basil

- 325 per 100 pieces

antipasto skewers 🌱

marinated mozzarella, kalamata olives, salami

- 375 per 100 pieces

poached pear & brie crostini

- 350 per 100 pieces

spicy grilled shrimp skewers 🥗 🥗

marinated grilled shrimp, fennel, spicy tarragon chimichurri

- 425 per 100 pieces

HOT HORS D'OEUVRES

empanada 🥗

pork, cilantro, spices

- 450 per 100 pieces

baked boursin tart

candied bacon, caramelized onions, boursin cheese

- 350 per 100 pieces

crispy asparagus rolls 🌱

puff pastry, asparagus, parmesan

- 400 per 100 pieces

seared dungeness crab cakes

citrus aioli

- 500 per 100 pieces

bbq or swedish cocktail meatballs 🥗

- 325 per 100 pieces

crispy chicken wings 🥗 🥗

bbq, buffalo or mango habanero

- 350 per 100 pieces

bbq pork sliders

slow braised smoked pork, pineapple slaw, brioche bun

- 375 per 100 pieces

chicken florentine

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

- 450 per 100 pieces

basil chicken meatball lollipop 🥗 🥗

- 375 per 100 pieces

marinated flank roulades 🥗 🥗

bell peppers, scallions, ginger soy

- 450 per 100 pieces

vegetable spring roll 🌱

sweet chili sauce

- 325 per 100 pieces

pork pot sticker

garlic soy sauce

- 350 per 100 pieces

bratwurst en croute

puff pastry, whole grain mustard

- 375 per 100 pieces

arincini

tazo ham, risotto, peas, smoked mozzarella, calabrian pepper jam

- 400 per 100 pieces

short rib wellington

red wine demi

- 450 per 100 pieces

🥗 gluten free 🥗 dairy free 🌱 vegetarian 🌱 vegan

RECEPTION PACKAGES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% service charge. Served for one & one-half hours. We kindly request a minimum of 25 guests. Decaf coffee & Stash Herbal Tea available upon request. *Can be prepared gluten free/vegan.

{additional enhancements available with our action station selections}

DISPLAYS select two

fresh fruit platter 🍌🌿

pineapple, melon, cantaloupe, fresh seasonal berries

vegetable crudite 🍌🌿 (🌿 without dipping sauce)

broccoli, cauliflower, asparagus, carrots, celery, cherry tomatoes, green & yellow squash, buttermilk ranch

hand-crafted domestic & imported cheese tray 🌿 (🍌 without crackers)

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

{select a maximum of five}

COLD HORS D'OEUVRES

turkey tea sandwiches

sliced turkey, brie, honeyed apple

smoked salmon in a sesame cone 🌿

roasted garlic roma tomatoes 🌿

pesto crostini, fresh mozzarella, basil

antipasto skewers 🌿

marinated mozzarella, kalamata olives, salami

crispy pita 🌿

hummus, roasted red pepper tapenade

HOT HORS D'OEUVRES

baked boursin tarts

candied bacon, caramelized onions, boursin cheese

basil chicken meatball lollipop 🍌🌿

crispy chicken wings 🍌🌿

bbq, buffalo or spicy chili

bison meatloaf sliders

caramelized onion, roasted garlic mashed potatoes

vegetable spring rolls 🌿

sweet chili sauce

curry potato samosa 🌿

cilantro chutney

pork pot sticker

garlic soy sauce

crispy asparagus rolls 🌿

puff pastry, asparagus, parmesan

service with approximately: ■ 5 pieces per person | 29 ■ 7 pieces per person | 34 ■ 9 pieces per person | 39

upgraded selections Add: 2 per person

spicy grilled shrimp skewers 🍌🌿

marinated grilled shrimp, fennel, spicy tarragon, chimichurri

seared dungeness crab cakes 🌿

citrus aioli

empanada 🌿

pork, cilantro, spices

short rib wellington

red wine demi

chicken florentine purses

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

🍌 gluten free 🌿 dairy free 🌿 vegetarian 🌿 vegan

BEER & WINE SELECTIONS

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% 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, washpiccataington | 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** 5.50
- coors light
- o'doul's

- MICROBREWS** 6
- royale red ale
- terminal gravity esg
- widmer ipa
- widmer hefeweizen

- IMPORTED** 6
- corona

we gladly offer beer service by the bottle or keg.
domestic keg 450 microbrewed keg 495

{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.

TENDED BAR & BEVERAGES

Menu prices are provided for guidance in budget development only & are subject to increase. Selections are per person & are subject to 23% 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 & northwest bar brands 8

crown royal
sauza hornitos
pendleton canadian whiskey
jw red
portland potato vodka
burnside bourbon
bombay sapphire

call bar brands 7

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

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 & fresh juices 4

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

energy drink 5

regular & 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 & 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 (orange, grapefruit, variety of cranberry, orange mixers to include tonic, soda, bloody mary mix, pepsi, diet pepsi & sierra mist

ICE DELIVERY | 15 per bin

