

BUFFET DINNER PACKAGE

Package includes:

- Chef's choice freshly-baked artisan bread and butter
- Two entrée selections
- Three accompaniment selections (salads/sides)
- Tables for dinner buffet
- Linen napkins (black, white, ivory, red or chocolate brown)
- White dinner plates
- Stainless steel silverware
- Water service

BUFFET DINNER PACKAGE... \$24.95 per person



ADDITIONS

PASSED HORS D'OEUVRES (passed 1st hr.)
One Selection... \$2.50 pp
Two Selections...\$4 pp
Three Selections... \$5 pp

DOMESTIC CHEESE & FRUIT PLATTER... \$3.95 pp
A selection of local cheeses including smoked cheddar, white cheddar, Oregon blue cheese, fresh grapes, berries and dried apricots, accompanied with crackers

OVEN ROASTED FRENCH BRIE... \$3.95 pp
Brie wrapped in a butter crust, covered in fresh herbs and baked crisp, accompanied with seasonal fruit and butter crackers

ADD DINNER ACCOMPANIMENT... \$2.95 pp
ADD DINNER ENTRÉE... \$4.95 pp

SELF SERVE COFFEE STATION... \$1.50 pp
includes fresh brewed regular and decaffeinated coffee and hot tea with fresh cream, sugar, lemons and coffee mugs

TABLES, CHAIRS and LINEN
see rental page for options and pricing

*Servers additional. 18% gratuity applies to food/beverage.
Prices are per person unless otherwise indicated.*

BUFFET DINNER ACCOMPANIMENTS

Salad Accompaniments

all green salads are served with dressings on the side

ARUGULA AND OREGON BLUE CHEESE SALAD

with chardonnay pomegranate vinaigrette and slivered almonds

GORGONZOLA AND WALNUT SALAD

local mixed greens with caramelized walnuts, Gorgonzola cheese and basil shallot vinaigrette

MIXED LOCAL GREENS SALAD

with spiced hazelnuts, goat cheese, dried cranberries, sunflower seed and citrus vinaigrette

TRADITIONAL MIXED GREEN SALAD

with crisp cucumbers and carrots and choice of two dressings

CAPRESE SALAD

vine ripe tomatoes, mozzarella, fresh basil and balsamic vinaigrette

SPINACH & PEAR SALAD

with Rogue Valley Blue cheese, local pears, candied walnuts and Meyer lemon vinaigrette

TRADITIONAL CAESAR SALAD

crisp Romaine with Caesar dressing, Regianno Parmesan and garlic croutons

PECAN AND GRUYERE SALAD

butter lettuce with toasted pecans, Gruyere cheese and Dijon vinaigrette

CHOPPED OR WEDGE BLUE CHEESE AND BACON SALAD

baby iceberg, crisp bacon, vine ripe tomatoes, red onions and creamy blue cheese

SPINACH AND STRAWBERRY SALAD

strawberries, pine nuts, feta cheese and balsamic vinaigrette



Starch Accompaniments

WHITE CHEDDAR AND GRUYERE AU GRATIN POTATOES WITH PARMESAN

BASIL WHIPPED POTATOES

ROASTED POTATOES WITH LEMON AND MARJORAM

TRUFFLE SALTED NEW POTATOES

OVEN ROASTED GOAT CHEESE POLENTA CAKES with forest mushrooms

WHITE CHEDDAR SOFT POLENTA

WILD RICE WITH CURRANTS

ORZO PASTA WITH BASIL PESTO AND HAZELNUTS

SMOKED CHEDDAR AND PENNE PASTA

CHEESE TORTELLINI WITH BASIL CREAM

SAUTÉED FRESH GREEN BEANS IN LEMON THYME BUTTER

WOOD GRILLED SEASONAL VEGETABLES with smoked tomato aioli

BUFFET DINNER ENTRÉES

Entrees- Chicken (breast)

BALSAMIC ROSEMARY CHICKEN
fresh rosemary, lemon and balsamic vinegar marinade

PESTO CHICKEN
in pesto cream sauce with sun-dried tomatoes

HAZELNUT CHICKEN
in sherry cream sauce, topped with Oregon hazelnuts and scalions

CHICKEN MADEIRA
with wild mushrooms, tomatoes and Italian parsley in Madeira red wine sauce

MEDITERRANEAN CHICKEN
with artichoke hearts, kalamata olives, and pinenuts in a lemon jus

CHAMPAGNE CHICKEN
with mushrooms, prosciutto and tarragon cream sauce

Entrees- Beef & Pork

BRAISED BEEF TIPS
with forest mushroom and Cabernet jus

MEDALLIONS OF BEEF WITH PEPPER COGNAC SAUCE (add \$2- pp)

HERB AND BALSAMIC MARINATED FLAT IRON STEAK

OVEN ROASTED LOIN OF PORK
with rosemary apple jus

CHERRY ROASTED PORK LOIN
with blue cheese crumbles

Entrees- Fish & Seafood

GRILLED CHINOOK SALMON
lemon dill pesto sauce

OVEN ROASTED CHINOOK SALMON
with citrus beurre blanc

PEPPER SEARED SALMON
with Pinot Noir reduction

SALMON WELLINGTON
with Saffron Herb Crust and Cucumber Relish

DUNGENESS CRAB CAKES (add \$2 pp)
topped with lemon caper aioli

HERB CRUSTED SEA BASS (add \$2 pp)
with roasted red pepper coulis

GRILLED HALIBUT FILLET (add \$2 pp)
with Oregon shrimp, hazelnuts and fennel in chardonnay cream

SEARED ALASKAN HALIBUT FILLET (add \$2 pp)
with Dungeness crab and lemon sauce

FUSILLI PASTA WITH WOOD GRILLED PRAWNS
fresh garlic, sweet basil and vine ripe tomatoes

Entrees- Vegetarian

BUTTERNUT SQUASH RAVIOLI
with sage butter sauce

OVEN ROASTED VEGETABLE WELLINGTON
herbed goat cheese layered with grilled vegetables wrapped in pastry and topped with mushroom cognac cream

LEMON RISOTTO WITH MUSHROOMS AND ASPARAGUS TIPS

FUSILLI PASTA WITH GRILLED VEGETABLES
in garlic jus

VEGETABLE TORTE
polenta layered with sautéed vegetables, basil and tomatoes, topped with parmesan cheese and baked

DESSERT- BUFFET STYLE

HOUSE BAKED COOKIES & BROWNIES PLATTER \$2.95 pp

SEASONAL FRUIT PLATTER WITH LOCAL BERRIES \$3.95 pp

PETITE DESSERT PLATTER \$3.95 pp
featuring chocolate truffles, chocolate dipped strawberries
and fruit tartlets, with fresh fruit garnish

CHOCOLATE GANACHE CAKE \$4.95 pp
with fresh strawberry garnish

NEW YORK CHEESECAKE \$4.95 pp
with berry, chocolate or caramel sauce

TRIPLE BERRY TORTE \$4.95 pp
with vanilla whipped cream

CINNAMON APPLE STRUDEL \$4.95 pp
with vanilla whipped cream

TRADITIONAL CARROT CAKE \$4.95 pp

COCONUT BREAD PUDDING \$4.95 pp
with rum caramel sauce

MIXED BERRY COBBLER \$4.95 pp
with Grand Marnier whipped cream

KEY LIME PIE \$4.95 pp
with white chocolate curls

FLOURLESS CHOCOLATE TORTE \$4.95 pp
with raspberry puree

CRÈME BRULEE CHEESECAKE \$4.95 pp
with caramel



DESSERT FONDUE \$6.50 pp

Select chocolate, caramel cognac or marionberry
cheesecake; accompanied with strawberries, pineap-
ple, cream puffs and daily pastry

TARTLETS \$1.50 each

Available flavors:

Key Lime . Lemon Custard . Berries & Cream .
Chocolate Ganache . Banana's Foster . S'mores

CHOCOLATED DIPPED STRAWBERRIES \$18 per dz.

CHOCOLATE TRUFFLES \$15 per dz.

CHOCOLATE AND VANILLA PETITE FOURS \$1.50 each
mini cakes covered with chocolate and vanilla

MOUSSE CORDIALS \$2.50 each
available flavors...

Cappuccino Chocolate Truffle . Raspberry-Lemon .
Double Chocolate and Hazelnut . Crème Caramel .
Creamy Mango

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