

Service Information

Food Service Director- Kelly Nance
Cell: (503) 440-9559
E mail: oregonfinefoodscatering@gmail.com
P. O. Box 9 • Seaside, Oregon 97138
Phone: (503) 738-9519 • Fax: (503) 738-7014

Oregon Fine Foods, Inc. (ORFF) is the exclusive catering service for the Seaside Civic and Convention Center. We will make every effort to ensure that your visit to the Seaside Civic and Convention Center is enjoyable and memorable.

The following menus will give you a sampling of our selections and pricing. We are happy to custom design a menu to suit your group's special needs. Prices are subject to change. However, we will guarantee our pricing 90 days in advance. Special dietary requests may have additional charges applied. All menu pricing subject to a 15% Service Charge. Off premise catering available subject to a 20% service charge.

All food and beverages must be consumed on the premises. No leftover food may be taken from the premises due to strict food preparation guidelines, liability issues and government regulations. Outside food or beverages may not be brought onto the premises without the express written permission of ORFF.

Final menu selections must be submitted no later than 3 weeks prior to your event to ensure the availability of the desired menu. If a selection is not received, your preferred choices cannot be guaranteed.

The guarantee is the number of guests attending each function. We require guaranteed number of guests 72 hours (3 business days) prior to arrival for meetings, breaks, exhibits, buffets, and single-entree plated meals. You will be charged for the guaranteed number, or the actual number of guests, whichever is greater. If a guarantee is not received, the estimated number of guests will be the guarantee.

A maximum of two (2) main entrees and one (1) vegetarian entree may be ordered for plated functions. When selecting split-entree meals, the per-person price will be the higher of the two entree prices. For all split-entree functions, the guarantee for the number of guests having each entree is due seven (7) business days prior to arrival. ORFF is pleased to provide vegetarian options for your guests. Please inform our food service director of any special dietary needs when you are discussing the menus.

Completion of meal service (all dishes cleared from tables) is expected within 3 hours of serving time. If additional time is needed, labor charges may apply.

Concessions, Espresso, Cash and Hosted Bar services are available upon request. We will be happy to discuss these services with you and to provide a quotation for service tailored to your function.

Children ages 6-12 will be charged 2/3 of the adult price for all buffets. Children under six years of age dine with our compliments from buffets. Children's plated meals are also available.

Cancellations received by Oregon Fine Foods less than 14 days prior to the scheduled food and beverage function shall be subject to a cancellation charge of 30% of the projected food and beverage purchases. Oregon Fine Foods Inc. assumes no responsibility for damage to or loss of any merchandise or articles left on the premises prior to, during, or following an event.

Breakfast Selections

CLASSIC CONTINENTAL \$9.50

Assorted Muffins, Doughnuts and Pastries,
Bagels w/ Cream Cheese, Coffee, Decaf,
Hot Tea, Fruit Juice and Whole Fruits

DELUXE CONTINENTAL \$10.95

Assorted Muffins, Doughnuts, and Pastries,
Bagels w/ Cream Cheese, Fruit Yogurt, Fresh
Fruit, Coffee, Decaf, Hot Tea, and Fruit Juice

BUFFET BREAKFASTS

ALL BUFFETS INCLUDE COFFEE, DECAF, HOT TEA, AND FRUIT JUICE

Morning Starter \$12.25 PP

Assorted Muffins, Doughnuts and Pastries,
Bagels w/ Cream Cheese, assorted Fruit
Yogurt w/ Granola, Oatmeal, and Fresh Fruit

Breakfast Burrito \$11.50 PP

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

Country Fixins' \$15.95 PP

Scrambled Eggs, Ham Steaks, Bacon, Home
Fried Potatoes, Biscuits with Country Gravy,
Assorted Muffins, Pastries, Bagels w/ Cream
Cheese, and Fresh Fruit

Healthy Starter \$11.50 PP

Fresh Oatmeal with toppings, Hard Boiled or
Scrambled Eggs, Fresh Fruit and
a Fresh Bran Muffin

Breakfast Sandwich \$10.95

A Toasted English Muffin Topped with a Fried Egg
Grilled Ham and Cheese. Served with Crispy Hash
Browns and Fresh Fruit.

PLATED BREAKFASTS

ALL PLATED MEALS INCLUDE COFFEE, DECAF, HOT TEA, AND FRUIT JUICE

Farmers Favorite \$16.50 PP

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

Skillet Scramble \$14.95 PP

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

Breakfast Frittata \$14.95

Fresh Hash Brown Potatoes topped with your
Choice of Fillings: Spinach and Mushroom with
Swiss Cheese, or Ham and Cheddar, or Shrimp
and Cheddar, or Western (Bacon, Peppers,
Onions, and Tomatoes), served with
Texas Toast and Fresh Fruit

Potato Pancakes \$13.50

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

ALL PRICES ARE SUBJECT TO 15% SERVICE CHARGE
ALL PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE

Plated Lunches

ALL LUNCHES INCLUDE YOUR CHOICE OF DESSERT AND ASSORTED BEVERAGES

CHOWDER IN A BREAD BOWL \$15.50

Home made Clam Chowder served in a Fresh Baked Bread Bowl,
includes a Shrimp Salad with all the Trimmings

ENTRÉE' SALADS

ALL SALADS ARE SERVED WITH ASSORTED DINNER ROLLS

Traditional Chef Salad \$15.75

A bed of Fresh Greens topped with Julienne
Ham, Turkey, Cheddar and Swiss Cheese,
Black and Green Olives, Tomatoes
and a Hard Boiled Egg.

Crispy Chicken Salad \$15.75

Fresh House Greens topped with crispy
Chicken Strips, Diced Tomatoes, Swiss Cheese
and a variety of Vegetables.

Shrimp Louie \$16.95

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

Crab Louie MARKET PRICE

SANDWICHES

All Sandwiches include a Fresh Fruit Garnish and your choice of: Potato Salad,
Cole Slaw or Marinated Vegetable Salad .

Add: Clam Chowder or Specialty Soup for \$4.00 pp

Turkey Club or Chicken Caesar Wrap \$15.50

Club: Turkey, Bacon, Cheese, Lettuce, Tomato and Ranch Dressing.

Caesar: Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Croutons, Diced Tomatoes and
house made Caesar Dressing.

Monte Cristo \$15.50

Egg-dipped Bread layered with Swiss and Cheddar Cheese, Turkey and Smoked Ham,
served with a side of Cranberry Sauce.

LUNCHEON DESSERTS AVAILABLE

Lemon, Strawberry or Chocolate Cake, Gourmet Cookies,
Brownies or Home Made Fruit Cobbler
Tillamook Ice Cream or Sherbet
Caramel Bread Pudding

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Luncheon Entrees

ENTRÉE SELECTIONS

ALL SELECTIONS *INCLUDE* A HOUSE SALAD, DINNER ROLLS, SEASONAL VEGETABLES,
CHEF'S CHOICE POTATO OR RICE PILAF *AND* YOUR CHOICE OF DESSERT.

Breast of Chicken \$17.75

Herb Roasted, Dijon Marinated,
Parmesan Breaded or Barbequed

Filet of Halibut \$22.95

Filet of Salmon \$19.95

Baked to perfection in Lemon Butter

Chicken Fried Steak \$16.75

Served with home made Country Gravy

Shish Kabob Platter \$14.95

Your Choice of a Marinated Beef or Chicken
and a Keilbasa Sausage Shish Kabob Skewered
with Fresh Vegetables.

Rib-Eye Steak \$17.75

Char-broiled and served medium

Beef Enchiladas \$14.25

Chicken Enchiladas \$15.25

Served with Refried Beans and Spanish Rice

Lasagna \$15.95

Made in-house with fresh Meat Sauce and
3 Cheeses, served with Garlic Bread

Deluxe Burrito \$14.50

Topped with Red Sauce and Cheese,
served with Spanish Rice, Tortilla Chips
and all the Trimmings

Barbequed Chicken \$15.95

Bone in Chicken Basted with
Homemade Sauce. Served with Baked Beans,
Potato Salad and a Corn Muffin.

Chicken Stir Fry \$16.25

Strips of Chicken Breast Stir Fried with a Bounty
of Fresh Vegetables and Water Chestnuts Topped
with a Tangy Sauce Set Atop a Bed of Steamed Rice.

Luncheon Dessert Selections

Strawberry or Lemon Cream Cake
Chocolate Sheet Cake, Fruit Cobbler
Cream Puffs, Tillamook Ice Cream or Sherbet
Caramel Bread Pudding

Catering by
Oregon Fine Foods

Luncheon Buffets

ALL BUFFETS INCLUDE YOUR CHOICE OF DESSERT & ASSORTED BEVERAGES

SOUP AND SANDWICH BUFFET \$15.25

A variety of Turkey, Roast Beef and Smoked Ham and Vegetable sandwiches,
served with Fresh Fruit Salad, Marinated Vegetable Pasta Salad,
Chips with Dip and your Choice of Chowder or Soup.

SOUP & SALAD BAR

\$15.50 w/ One Soup \$16.50 w/ Two Soups
House Blend Greens and Fresh Spinach served
with a bountiful Selection of Fresh Vegetables
and Toppings, includes Vegetable Pasta Salad,
Fresh Fruit Salad, Three Dressings,
Assorted Rolls and Crackers.

TACO SALAD BAR \$16.50

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

HAMBURGER BAR \$15.95

A 1/3 lb Patty Served with Grilled Onions and Mushrooms, Crisp Bacon, Teriyaki
Pineapple, Assorted Cheese and a Variety of Condiments. Served with Jo-Jo potatoes
and a specialty salad.

BUILD YOUR OWN SANDWICH \$16.25

Deli sliced Turkey, Roast Beef, Smoked Ham, Cheddar and Swiss Cheese.
Includes: Assorted Breads, Lettuce, Tomatoes, Condiments,
Marinated Pasta Salad and Fresh Fruit Salad

PASTA BAR \$17.75

Homemade Meat and Marinara Sauces,
Penne Pasta and Spaghetti includes
Vegetables, Green Salad, Garlic Bread,
Fresh Parmesan Cheese, and Olives

FAR EAST FLAVORS \$18.95

Tempura Chicken Skewers, Vegetable Chow
Mein, Stir Fried Vegetables, Yakisoba Noodles,
Fried Rice, Egg Rolls, and Won Tons, includes
Crunchy Noodles and a Fortune Cookie

BEACH BARBEQUE PICNIC \$18.95

Barbequed Hamburgers & Hot Dogs with all of the Trimmings, Sausage Kabobs, Potato Salad,
Fresh Fruit Salad, Deviled Eggs, Baked Beans, Chips with Dip

GRAB-N-GO BOX LUNCHES \$14.50

Your Choice of: **Sandwich** (Turkey, Roast Beef, or Smoked Ham); or **Vegetarian**; or a
Chef Salad. Lunch includes: Fresh Fruit, Specialty Salad, Chips, Cookies and Soda or Bottled Water.

LUNCHEON DESSERTS AVAILABLE

Lemon, Strawberry, Chocolate Cake or Gourmet Cookies, Brownies,
Fruit Cobbler, Tillamook Ice Cream or Sherbet
Caramel Bread Pudding

ALL PRICES ARE SUBJECT TO 15% SERVICE CHARGE
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Dinner Buffets

CLASSIC DINNER BUFFET **FRESHLY ROASTED AND CARVED TO ORDER**

Prime Rib \$34.50 *Turkey Breast or Smoked Ham* \$31.75

SERVED WITH YOUR CHOICE OF
BAKED SALMON OR HALIBUT OR BREAST OF CHICKEN OR PRAWN KABOB

Includes: Your choice of Potato, Vegetable Medley, Green Salad, Fruit Salad,
Assorted Dinner Rolls and a Dessert Buffet

Western Buffet \$32.95

Barbequed Pork Ribs, Chicken and Salmon, Oven Roasted Red Potatoes,
Vegetable Medley, Baked Beans, Potato Salad, Fresh Fruit Salad,
Corn Bread with Honey Butter and a Dessert Buffet

Tour of Italy Pasta Bar \$25.50

Spaghetti, Fettuccini and Penne Pasta, Fresh Meat Sauce, Marinara Sauce
and Alfredo Sauce complimented with Grilled Italian Sausage or Chicken Parmesan.
Served with Vegetable Medley, Green Salad, Fruit Salad, Garlic Bread,
Fresh Parmesan Cheese, Assorted Olives and a Dessert Buffet

Far East Favorites \$25.50

Sweet & Sour Chicken, Pork Chow Mein, Spring Rolls, Broccoli Beef, BBQ Pork,
Fried Rice, Stir-Fry Vegetables, Sesame Noodles and Won Ton.
Includes Mandarin Orange Salad, Oriental Slaw and a Dessert Buffet

DESSERT SELECTIONS

Strawberry or Lemon Cream Cake, Carrot Cake, Mousse Cake,
Chocolate Layer Cake, Fruit Cobbler, Cheese Cake with Topping,
Tillamook Ice Cream or Sherbet
Caramel Bread Pudding

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Dinner Entrees

ENTRÉE SELECTIONS

ALL SELECTIONS *INCLUDE* A HOUSE SALAD, DINNER ROLLS, SEASONAL VEGETABLES, CHEF'S CHOICE POTATO OR RICE AND YOUR CHOICE OF DESSERT.

House Made Lasagna \$23.95

Made in house with Sausage and 3 Cheeses

Oven Roasted Chicken \$23.95

Breast, Thigh and Leg with BBQ Sauce
or Herbs and Garlic

Roast Pork Tenderloin \$25.50

with Mushroom Demi-Glace

Roast Turkey \$22.95

Freshly roasted and served with all the Trimmings

Chicken Cordon Bleu \$24.95

Made fresh in house and topped with
Hollandaise Sauce

Barbequed Pork Ribs \$23.95

Cooked slow in our own Tangy Sauce

Breast of Chicken \$21.00

Parmesan Breaded, Dijon Cream or Hazelnut Crusted

Chicken Fettuccini \$22.95

In our home made Cream Sauce with Mushrooms

Prawn Fettuccini \$28.95

In our home made Cream Sauce with Mushrooms

HOUSE SPECIALTIES

Slow Roasted Prime Rib \$29.95

Coated in a house blend Seasonings, served with
Au Jus and Creamy Horseradish Sauce

New York Steak \$29.50

Char-broiled and served medium
with Sauteed Mushrooms

Filet Mignon \$37.95

Char-broiled and served medium
with Button Mushrooms

Fresh Salmon \$28.95 *or Halibut* \$31.95

Fresh Atlantic Salmon or Alaskan Halibut baked to
perfection in Lemon Butter served with Tartar Sauce.

Skewered Tiger Prawns \$29.50

Jumbo Prawns with skewered with Peppers,
Onions and Mushrooms

Chicken or Beef Shish-Kabob \$26.50

Marinated and skewered with Peppers,
Onions and Mushrooms

COMBINATION DINNER \$37.95

Your Choice of: Prime Rib, New York Steak, Chicken Breast or Shish-Kabob

Served with Your Choice of: Chicken Breast, Fresh Salmon or Halibut or Tiger Prawns

DESSERT SELECTIONS

Strawberry or Lemon Cream Cake, Carrot Cake, Mousse Cake, Chocolate Layer Cake, Fruit Cobbler,
Cheese Cake with Topping, Tillamook Ice Cream or Sherbet
Caramel Bread Pudding

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Bar and Beverage Service

FULL BAR SERVICE

Well Drinks \$6.50

Skyy Vodka, Black Velvet, Jim Beam,
Jose Cuervo, Bacardi Rum, Gordon's Gin,
Korbel Brandy, Lauder's Scotch

Call Drinks \$8.00

Grey Goose Vodka, Jack Daniels, Pendelton,
Crown Royal, Jose Cuervo 1800, Glenfiddich Scotch,
Tanqueray Gin, Captain Morgan Rum,

BOTTLED BEER

Bottled Beer \$4.50

Bud, Bud Light and O'Douhl's
Drop Top Amber Ale

Micro Brew \$5.50

Fort George Seasonal & Varietal selections

BEER BY THE KEG

Domestic \$425.00

Bud or Bud Light

Micro Brew \$475.00

Drop Top Amber Ale

HOUSE WINES

Glass \$6.50

Bottle \$22.00

PROUDLY SERVING EOLA HILLS:
PINOT NOIR, CABERNET AND CHARDONNAY (OREGON)
WHITE ZINFANDEL AND RIESLING (WASHINGTON)

Champagne 14.75 *Sparkling Cider* \$6.50 (Bottle Only)

Soft Drinks \$2.50 *Juice* \$2.95

SPECIALTY BEER AND WINE AVAILABLE WHICH WILL BE PRICED ACCORDINGLY

MINIMUM SALES OF \$150.00 APPLY TO BAR SERVICE

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House Specialty Hors D'Oeuvres A la'Carte

PORTIONS ARE BASED ON 25 PEOPLE UNLESS OTHERWISE NOTED

Anti-Pasto Tray \$85.00

Salami, Olives, Herb Cream Cheese, Provolone Cheese, Fresh Marinated Mushrooms,
Assorted Peppers & Olives and Assorted Crackers

Fresh Crab Cocktails (Per Dozen) Market

Fresh Dungeness Crab and tangy Cocktail Sauce
served in a chilled Oyster Shell with Lemon.

Bay Shrimp Cocktails (Per Dozen) \$39.95

Plump Bay Shrimp served in a chilled Oyster Shell with Cocktail Sauce and Lemon.

Ahi Tuna Bites (Per Dozen) \$28.50

Seared Ahi Tuna served rare on Crostini.

Home Made Meatballs (50 pieces) \$42.50

Prepared in house with your choice of Sauce: Barbeque, Swedish, Teriyaki
or Sweet & Sour.

Tempura Skewers (50 pieces)

Vegetable \$32.50 Chicken \$65.00 Shrimp \$85.00

Made in house with fresh Tempura and fried to a golden brown,
served with Dipping Sauce.

Lil' Smokies \$38.95

Dressed in home made Barbeque Sauce.

Crab Cakes (Per Dozen) \$54.00

Freshly made with Dungeness Crab and topped with Hollandaise Sauce

Vegan Spring Rolls (25 pieces) \$48.50

Filled with Vegetables then fried crisp and served with Dipping Sauce.

Baked Brie in Puff Pastry \$80.00

Imported Brie Cheese wrapped in Puff Pastry and baked to a golden brown and served with Crostini.

Carving Station (5 oz. Per Person)

Baron of Beef \$16.50 Turkey or Ham \$ 13.50

Freshly roasted Premium Meats, includes assorted Mini Buns and Condiments

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Appetizers and Hors D' Oeuvres

ALA CART SELECTIONS

TRAYS FEED APPROXIMATELY 60 PEOPLE

Fresh Vegetable Crudités with Dip.....	\$95.00	Assorted Chips, Dips and Nuts.....	\$75.00
Assorted Cheese and Crackers	\$140.00	Relish Tray with:	
Seasonal Fresh Fruit.....	\$140.00	Assorted Pickles, Olives & Crackers.....	\$125.00
Deviled Eggs	\$90.00	Seven Layer Dip w/ Chips.....	\$125.00
Mini Bun Sandwiches.....	\$185.00	Chilled Prawns (75 pc.).....	\$235.00
Smoked Salmon Side.....	\$95.00	Herbed Cream Cheese (serves 30)	\$55.00

Lighter Fair \$11.95 pp

Assorted Cheese and Crackers, Fresh Fruit Display with Dip, Vegetable Crudités,
Assorted Olives, Pickles & Peppers, Pretzels & Chips with Dip and Mixed Nuts

On a Roll \$14.75 pp

Assorted Tortilla Roll-Ups, Mini Sandwiches (Turkey, Beef, Smoked Ham and Veggie),
Fresh Fruit Display with Dip, Vegetable Crudités, Assorted Olives,
Pickles & Peppers and Chips with Dip

Tex-Mex Combination \$14.95 pp

Cheese Quesadillas, Mini Burritos, 7 Layer Dip with Chips, Mexican Deviled Eggs, Vegetable
Crudités, Fresh Fruit Display and Assorted Peppers and Pickles

Oriental Favorites \$16.50 pp

Crispy Spring Rolls, Fried Won-Ton, Crab Puffs, Ahi Tuna with Szechwan Slaw , Barbequed Pork,
Yakisoba Noodle Salad, Fresh Fruit Display, Vegetable Crudités, Assorted Cheese & Crackers

Classic Appetizer Buffet \$15.75 pp

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

Tail-Gaters Favorites \$19.95

Assorted Mini Sandwiches, Chicken Wings, Barbequed Meatballs, Deviled Eggs,
Fresh Fruit Display, Vegetable Crudités, Assorted Cheese & Crackers,
Relish Tray and Pretzels & Chips with Dip

Northwest Flavors \$25.50

Freshly Roasted Beef and Turkey Breast carved to order, served with Mini Buns and all the Trimmings,
Meatballs, Stuffed Potato Skins, Deviled Eggs, Fresh Fruit Display, Vegetable Crudités, Pickles & Olives
and Mixed Nuts, Assorted Cheese & Crackers, Pretzels and Chips with Dip

Coastal Favorites \$32.50

Smoked Salmon Sides, Chilled Prawns, Crab Cakes, Ahi Tuna Bites,
Herb Cream Cheese with Baguettes, Anti-Pasto Tray, Fresh Fruit Display,
Vegetable Crudités and Pretzels & Chips with Dip

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Meeting and Break Refreshments

CLASSIC BREAKS \$6.50 PER PERSON

Morning

Assorted Muffins, Sweet Breads,
Granola Bars, Bottled Water, Juice
and Whole Fruits

Afternoon

Assorted: Chips, Gourmet Cookies,
Whole Fruits, Soda, Bottled Water
and Juice

DELUXE BREAKS \$7.50 PER PERSON

Fresh Fruit Display, Fruited Yogurt,
Variety Muffins, Sweet Breads,
Bottled Juice and Water

Fresh Fruit Display, Gourmet Cookies,
Assorted Chips, Tillamook Cheese, Soda,
Bottled Juice and Water

REFRESHMENTS A LA CART

Gourmet Cookies \$21.00 Per Dz.
Assorted Muffins, Pastries
and Doughnuts \$23.50 Per Dz.
Bagels w/ Cream Cheese \$26.00 Per Dz.
Fresh Fruit Tray (Feeds 60) \$140.00
Fresh Fruit Kabob \$4.25 Ea.

Ice Cream Bars \$21.00 Per Dz.
Granola Bars \$21.00 Per Dz.
Cinnamon Rolls \$23.50 Per Dz.
Popcorn \$1.50 Per Person
Fresh Vegetable Tray \$95.00 (Feeds 60)
Whole Fruits \$1.50 Each

SWEET TREATS \$8.95 PER PERSON

Assorted Desserts

Cheese Cake, Brownies, Cookies,
Cream Cake and Dessert Bars,
and Mini Chocolate Éclairs

Sundae Bar

Tillamook Ice Cream with a
Large Variety of Toppings including Nuts,
Whipped Cream and Cherries

BEVERAGES

Coffee, Decaf or Teas \$30.50/Gal
Hot Chocolate or Cider \$32.00 Gal
Lemonade, Punch or Iced Tea \$24.00/Gal
Water Station w/Service \$15.00 ea.
A la Cart Water Station \$25.00

Assorted Soda, Bottled Water
and Juice \$2.25 ea.
Sparkling Water \$2.75 ea
Sparkling Cider (Bottle Only) \$8.00

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Gourmet Fine Dining Entrée Menu

Garlic Herb New York Steak \$38.50

A center cut choice New York Steak rubbed with roasted garlic and herbs then char-broiled and dressed with a red wine reduction sauce. Served with Blue Cheese Au-gratin potatoes and Green Bean Almandine.

Crab stuffed Chicken Breast \$38.95

A plump chicken breast stuffed with fresh Dungeness Crab meat with a hint of cream cheese wrapped in Phillo Dough and topped with Mornay Sauce. Served with Wild Rice Pilaf and Bundled Asparagus spears.

Halibut Ala Seaside \$37.95

A center cut Alaskan halibut filet lightly grilled and topped with a creamy lemon dill shrimp sauce and grilled prawns. Served with Orzo pasta with roasted garlic and herbs and glazed Snap Peas and Petite Carrots.

Filet Mignon \$41.50

A hearty center cut choice tenderloin steak wrapped in bacon and char-broiled to perfection and complimented with sautéed button mushrooms. Served with roasted garlic Fingerling potatoes and Vegetable Gratin.

Maine Lobster Market Price

A 1/2 pound Maine Lobster tail slowly baked and basted with drawn butter. Served with Twice Baked Red Potatoes and Roasted Tomato Ratatouille.

Surf and Turf

Add \$15.00 for a Petite Filet Mignon.

SALAD CHOICES

Spring Greens with Candied Walnuts, Blue Cheese and Raspberry Vinaigrette,
Mixed Greens and Mandarin Oranges with Candied Almonds or Fresh Spinach, Hardboiled eggs,
Red Onions, and Fresh Bacon Crumbles with Balsamic Vinaigrette

DESSERT SELECTIONS

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

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