

Boulder Falls Inn and Conference Center

Banquet Menu and Event Guidelines

When planning your event, every detail is important. From menu selection to place settings, room layout and décor, our staff is here to ensure the complete success of your event. Formal or informal, small or large, full attention to detail by our experienced team will enhance your event and create unforgettable memories.

Our culinary team's inspiration is to support local growers and farmers by bringing the Northwest's freshest bounty to your event, while supporting Oregon's sustainability.

Whether it's a selection from our extensive menu or a custom menu tailored just for you, Boulder Falls Inn and Conference Center is here to inspire and create your perfect event.

Catering Services and Policies

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance.

Linens

We offer a range of standard linen colors. Special colors, damask and overlays are available at an additional charge.

Decorations

While we encourage you to be creative and decorate according to your personal tastes, we have several guidelines:

Boulder Falls Inn and Conference Center does not permit affixing items to walls, floors, or ceilings with nails, pins, or staples. We also prohibit the use of open flame, confetti, glitter, or other materials that are difficult to clean.

Please talk to your Event Manager if you have any special décor requests or if you would like recommendation for vendors to enhance your décor.

Audio Visual

We offer a complete menu of audio visual solutions for your event. Please ask your Event Manager for details.

Security

Boulder Falls Inn and Conference Center does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following an event.

Additional security can be arranged with your Event Manager. We reserve the right to require security for certain types of events.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of two (2) plus a vegetarian option. The higher priced entrée will apply.

For liability and health reasons, leftover food is the property of Boulder Falls Inn and cannot be packaged to take away.

Service Charge

All menu items are subject to an 18% service charge.

Guarantees

A guaranteed attendance is required for all meal functions five (5) business days prior to the function.

If additional meals are required over and above the guaranteed amount, the client will be responsible for the additional charges incurred.

Leslie Moran, Event Manager

Phone 541.405.7040

Email: l.moran@boulderfallsinn.com

Jessi Ramsey, Event Coordinator

Phone, 541.405.7045

Email: j.ramsey@boulderfallsinn.com

Thank you for choosing Boulder Falls Inn and Conference Center for your event and catering needs.

Meeting Enhancements

Candy Bars, Granola Bars and Fruit Bars

\$2.00 /Each

Assorted Whole Fruits: Apple, Banana, Orange

\$2.00 /Each

Yogurts—Assorted Individual Flavors

\$2.00 /Per Person

With Craisins, Granola, Dried Fruits, Banana Chips and Nuts

\$3.50 /Per Person

Assorted Mixed Nuts Package

\$3.00 /Each

Trail Mix or Snack Mix Packages

\$3.00 /Each

Assorted Gourmet Cookies or Chocolate Brownies

\$18.00 /Per Dozen

Pastries, Scones, Muffins or Croissants with Butter, Honey and Preserves

\$24.00 /Per Dozen

Cinnamon Rolls with Cream Cheese Icing

\$24.00 /Per Dozen

Bagels and Cream Cheese with Toasting Station

\$28.00 /Per Dozen

Assorted Petite Desserts

\$28.00 /Per Dozen

Seasonal Fruit Skewers

\$33.00 /Per Dozen

Marionberry Cobbler Bars, Lemon Bars, Strawberry

Lemon Bars or Assorted Bars

\$36.00 /Per Dozen

Kettle Chips with French Onion Dip

\$50.00 /Serves 20-25 People

Tri Colored Tortilla Chips with House Made Salsa

\$50.00 /Serves 20-25 People

Spinach Artichoke or Curried Oregon Bay Shrimp and Chive with Herbed Crostini

\$60.00 /Serves 20-25 People

Refreshment Break Packages

All Break Packages Require a Minimum Order of 15 People or More and are Priced Per Person

Kuhn Cinema Intermission

Boulder Munch (A Lightly Sweet Combination of Popcorn, Crisp Cereal, Peanuts and Candies.)
Assorted Gourmet Cookies and Chocolate Brownies
Assorted Soft Drinks and Iced Tea

\$9.95 /Per Person

A Stroll in the Garden

Fresh Seasonal Fruit Display,
Assorted Domestic Cheese Tray with Crackers
Assorted Soft Drinks and Iced Tea

\$9.95 /Per Person

Rock Hill Fiesta

Tri-Colored Tortilla Chips with House Made Salsas and Guacamole
Kettle Chips with French Onion Dip
Fresh House Made Lemonade and Iced Tea

\$9.95 /Per Person

Sweet Home

Candy Bars, Granola Bars
Assorted Gourmet Cookies and Chocolate Brownies
Assorted Soft Drinks

\$9.95 /Per Person

Ice Cream Sundae Bar with Attendant

Chocolate and Vanilla Ice Cream,
Chocolate, Butterscotch and Caramel Sauces
Whipped Cream, Cherries, Peanuts, Oreos,
Heath and M&M's, Marshmallow Sauce, Banana

\$10.95 /Per Person

Foster Lake Break

Smoked Trout and Boursin Cheese Spread with Herbed Crostini
Spinach Artichoke Dip with Pita Chips
Fresh House Made Lemonade and Iced Tea

\$11.95 /Per Person

Hummus, Muhammara and Vegetable Mezze

Vegetable Tray with Feta, Hummus Dip, and Pita Chips
Assorted Organic Juices, Dry Soda, and San Pellegrino

\$11.95 /Per Person

Breakfast Buffets

All Breakfast Buffets Served with Coffee, Decaf, Hot and Herbal Teas

Prices Based on Attendance of (20) or More Guests | Attendance Under (20) Add \$3.00 Per Person

Cascade Continental

Seasonal Fruit Tray

Chef's Pastry Selections with Butter and Preserves

Assorted Chilled Juices

\$8.95 /Per Person

Santiam River Continental

Seasonal Fruit Tray

Chef's Pastry Selections with Butter and Preserves

Assorted Flavored Yogurts with Granola and Dried Fruits

Assorted Chilled Juices

\$11.95 /Per Person

Northwest Continental

Seasonal Fruit Tray

Chef's Pastry Selections with Butter and Preserves

Bob's Oatmeal with Nuts, Craisins, Banana Chips and Brown Sugar

Assorted Flavored Yogurts with Granola and Dried Fruits

Assorted Chilled Juices

\$13.95 /Per Person

Boulder Falls Buffet

Seasonal Fruit Tray

Chef's Pastry Selection with Butter and Preserves

Scrambled Eggs with Cheddar Cheese and Chives

Herbed Potatoes

Crisp Premium Bacon or Sausage Links

Assorted Chilled Juices

\$14.95/Per Person

Breakfast Burrito Buffet

Seasonal Fruit Tray

Chef's Pastry Selections with Butter and Preserves

Scrambled Eggs

Chorizo Sausage

Sautéed Peppers and Onions

Crispy Potatoes

Served with Flour Tortillas, Pinto Beans and Cotija Cheese

Crema and Assorted Salsas

Assorted Chilled Juices

\$14.95 /Per Person

Lumberjack Buffet

Seasonal Fruit Tray

Chef's Pastry Selection with Butter and Preserves

Buttermilk Biscuits with Sawmill Sausage Gravy

Scrambled Eggs

Thick Sliced Honey Cured Bacon

Assorted Chilled Juices

\$16.95+/Per Person

Served Breakfast

All Breakfast Buffets Served with Coffee, Decaf, Hot and Herbal Teas

Prices Based on Attendance of (20) or More Guests | Attendance Under (20) Add \$3.00 Per Person

Lebanon Sunrise

Scrambled Eggs with Cheddar Cheese and Scallions
Hash Brown Potatoes

Basket of Chef's Pastry Selection with Butter and Preserves

Crisp Premium Bacon or Sausage Links

Chilled Orange Juice

\$12.95 /Per Person

Stuffed French Toast

Thick Cut Brioche Toast Filled with Blueberries and Cream Cheese, Served with Honey Butter

Maple Syrup

Crisp Premium Bacon or Link Sausage

Chilled Orange Juice

\$12.95 /Per Person

Ranchero

Scrambled Eggs with Chorizo, Scallions, and Cotija Cheese

Roasted Papas with Poblano Rajas

Pico de Gallo

Crema Flour Tortillas

Chilled Orange Juice

\$13.95 /Per Person

Sam Fit Veggie Scramble

Fluffy Egg Whites, Spinach, Onions, Mushrooms, and Sundried Tomatoes with a side of Cheddar and Jack Cheeses

Roasted Herbed Potatoes

Seasonal Fruit

Chilled Orange Juice

\$13.95 /Per Person

Vegan

Lemon Blueberry Quinoa Pilaf with Almond Milk and Agave Syrup

Herbed Breakfast Potatoes

Sliced Seasonal Fruit

Chilled Orange Juice

\$13.95 /Per Person

Hidden Valley Hash

Kielbasa Sausage

Roasted Yukon Gold and Sweet Potatoes

Bell Peppers and Onions, Drizzled with Creamy Roasted Garlic Sauce, and Topped off with Scrambled Eggs

Or

Choose to Go Meatless with our Tasty Combination of Roasted Mushrooms, Leeks, Cherry Tomatoes and Kale with Our Same Great Blend of Potatoes and Creamy Roasted Garlic Sauce and Scrambled Eggs

Seasonal Fruit

Chilled Orange Juice

\$13.95 /Per Person

Garden Quiche

Our Gluten Free Crust Filled with Spinach, Fennel, Peppers, Artichoke Hearts and a Medley of Cheeses Baked in a Rich Custard

Chef's Pastry Selection with Butter and Preserves

Herbed Breakfast Potatoes

Vegetarian Sausage or Smoked Tempeh

Chilled Orange Juice

\$14.95 /Per Person

Lunch Buffets

All Lunch Buffets Served with Coffee, Decaf, Hot and Herbal Teas and Iced Tea, Assorted Artisan Breads and Chef's Choice Dessert Selection. Prices Based on Attendance of (20) or More Guests | Attendance Under (20) Add \$3.00 Per Person

BFI Build Your Own Lunch Buffet

Seasonal Fruit Tray

Cavatappi Pasta Salad

Romaine and Spring Greens with Garlicky Croutons, Julienne Vegetables, Tomato and Cucumber with Assorted Dressings

Warm Assorted Breads with Butter

Chef's Choice Dessert Selection

Choice of Two Sides

Couscous with Carrot and Ginger

Herbed Rice Pilaf

Creamy Polenta

Buttermilk Yukon Mashers

Quinoa Pilaf

Sticky Rice

Fresh Seasonal Vegetables

Asian Vegetable Stir Fry

Choice of Two Entrees

Grilled Chicken Breast with Roasted Ratatouille

Beef Burgundy Braised in Red Wine, Mushrooms, Garlic and Herbs

Cracker Crumb Crusted Jerk Oregon Snapper with Creole Mustard and Grilled Corn Salsa

"Deconstructed" Chicken Cordon Bleu with Creamy Mornay Sauce

Vegetarian Quiche with Mushrooms, Spinach and Feta

Moroccan Tagine with Squashes, Olives, Garbanzo, Preserved Lemon and Eggplant

Bamboo Beef with Soy-Sesame Ponzu Sauce

Thai Chicken Stir Fry with Sweet – Hot Thai Chili Sauce

\$21.95 /Per Person

Lunch Buffets

All Lunch Buffets Served with Coffee, Decaf, Hot and Herbal Teas and Iced Tea, Assorted Artisan Breads and Chef's Choice Dessert Selection. Prices Based on Attendance of (20) or More Guests | Attendance Under (20) Add \$3.00 Per Person

Salad Buffet

Salad Bar with Traditional Toppings and Assorted Dressings. Featuring Crisp Greens, Tomato, Cucumber, Mushrooms, Garbanzo Beans, Olives and Croutons.

Choice of Three Composed Salad Accompaniments:

| | |
|-------------------------|---------------------------|
| Italian Pasta | Asian Noodle |
| Chicken or Tuna Nicoise | Mixed Vegetable |
| Tuscan Kale | Artisan Rolls with Butter |

\$17.95 /Per Person

Deli Buffet

Seasonal Fruit Tray

Cavatappi Pasta Salad with Lemon, Olive Oil, Fresh Herbs, Mozzarella and Grilled Seasonal Vegetables

Assorted Kettle Chips

Turkey Breast, Lean Roast Beef, and Apple smoked Cured Ham

Assorted Domestic and Import Cheese

Tomato, Red Onion, Crisp Lettuce, Dill Pickles

Ground Mustard, Dijon Mustard, Mayonnaise

\$17.95 /Per Person

Fiesta Buffet

Seasonal Fruit Tray

Southwestern Caesar Salad with Roasted Corn and Cotija, Served with Chipotle Caesar Dressing and Crisp Tortilla Strips

Flour and Corn Tortillas, Sour Cream, Black Olives, Tomatoes, Cheddar and Monterey Jack Cheese

Served with Cilantro Rice and Black Beans

Tortilla Chips with Salsas

Choice Of

Marinated Beef or Chicken Fajitas with Sautéed Peppers and Onions

\$18.95 /Per Person

BBQ Buffet

Seasonal Fruit Tray

Kettle Chip Assortment

Tossed Green Salad with Choice of Dressing

House Made Country Potato Salad

Slaw

BBQ Smoked Beef Brisket or Pulled Pork

Hoagie Rolls

\$18.95 /Per Person

Lunch Buffets

All Lunch Buffets Served with Coffee, Decaf, Hot and Herbal Teas and Iced Tea, Assorted Artisan Breads and Chef's Choice Dessert Selection. Prices Based on Attendance of (20) or More Guests | Attendance Under (20) Add \$3.00 Per Person

Italia Buffet

Antipasto Tray with Olives, Artichokes, Prosciutto, Salami, Grilled Peppers and Assorted Cheeses

Caesar Salad with Crisp Romaine Lettuce, Grated Parmesan Cheese and Croutons with House Caesar Dressing

Seasonal Fruit Tray

Chicken Picatta

Cavatappi Marinara, with Roasted Ratatouille

Warm Garlic Bread

\$19.95 /Per Person

Tropical Island Buffet

Tropical Fruit Salad

Tossed Green Salad with Choice of Dressing

Mahi Mahi with Tropical Fruit Salsa

Pulled Kahlua Pork or Huli Huli Chicken

Coconut Jasmine Rice

Seasonal Vegetable Stir Fry

Kings Hawaiian Rolls and Butter

\$22.95 /Per Person

Add Soup or Chili to Your Lunch Buffet

\$4.00 /Per Person

Served Lunch

All Lunch Entrees Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea
Assorted Artisan Breads with Butter and Choice of Salad and Dessert

Grilled Chicken Souvlaki

Lemon Oregano Marinated Chicken Breast with Orzo Pilaf, Tzatziki Sauce and Pita

\$15.95 /Per Person

Creole Chicken

Grilled Cajun Dusted Chicken Breast with Creamy Macque Choux and Cheddar Grits

\$15.95 /Per Person

Chicken Aji Amarillo

Chicken Breast with Yellow Chile Sauce, Avocado Salsa and Charred Green Beans

Served with Black Beans and Warm Tortillas

\$15.95 /Per Person

Sesame Teriyaki Chicken

Chicken Breast Marinated in Soy-Sesame Ginger Sauce

Served Over Sticky Rice and Asian Vegetable Stir Fry

\$15.95 /Per Person

Substitute Beef

\$17.95 /Per Person

Grilled Sirloin Steak

Grilled Sirloin with Sautéed Portabella Mushroom Sauce

Served with Seasonal Vegetables and Oregon Bleu Cheese Mashers

\$18.95 /Per Person

Salmon Filet

Grilled NW Salmon with Nicoise Olive Tapenade and Sun Dried Tomato Butter

Served with Lemon Herb Roasted Potatoes and Green Beans

\$18.95 /Per Person

Served Luncheon Entrée Salads

All Lunch Entrees Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea
Assorted Artisan Bread with Butter and Choice of Dessert

Chicken Caesar Salad

Grilled, Marinated and Chilled Chicken Breast with Romaine Lettuce and Croutons

Served with House Caesar Dressing and Freshly Grated Parmesan Cheese

\$15.95 /Per Person

Traditional Cobb Salad

Chicken Breast, Avocado,

Bleu Cheese Crumbles,

Sliced Egg, Crumbled Bacon and Tomato

Served over Crisp Salad Greens

Choice of Dressing

\$15.95 /Per Person

Asian Cabbage Haystack

Nappa Cabbage, Baby Bok Choy, Mandarin Orange,

Bean Sprout, Snow Peas, Red Bell Pepper, Cashew,

Spicy Peanut Dressing, Sliced Grilled Chicken or

Marinated Tofu

\$15.95 /Per Person

Chicken and Tabbouleh

Lemon-Herbed Chicken Breast, Parsley, Tomato and

Bulgur Salad, Chickpeas, Peppers, Onions, Preserved

Lemon

\$15.95 /Per Person

Taco Salad

Ancho and Beer Marinated Chicken Breast with Crisp Greens

Grilled Corn -Zucchini Salsa, Red Peppers, Tomatoes, and Cotija, Topped with Cumin Spiced Pepitas

Served with Chipotle Lime Caesar

\$15.95 /Per Person

Substitute Beef

\$17.95 /Per Person

Tuscan Steak Salad

Herb and Garlic Marinated Skirt Steak Slices

Roasted Pepper and Fingerling Potato Salad

Grilled Vegetable Ratatouille

White Balsamic-Oregano Vinaigrette

\$16.95 /Per Person

Sandwiches

All Lunch Entrees Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea
Choice of Salad and Dessert

Chicken Salad Croissant

Roasted Chicken Breast with Hazelnuts, Grapes and Herbed Aioli

Lettuce and Tomato

Served on a Croissant Roll with Fruit

\$14.95 /Per Person

Focaccia Wedge

Thinly Sliced House Roasted Turkey Breast and Apple Wood Smoked Ham
with Provolone Cheese, Crisp Lettuce, Tomato and Sliced Red Onion

Served with Fruit and Kettle Chips

\$14.95 /Per Person

Thai Chicken Wrap

Cabbage Slaw, Cucumbers, Red Peppers, Green Onions and Carrots Tossed with Spicy Peanut Dressing,
Available with Diced Chicken Breast, Tofu or Seitan

\$14.95 /Per Person

Caprese Sandwich

Focaccia Bread with Fresh Mozzarella, Roma Tomatoes, Arugula and Basil Chiffonade with a Vinaigrette of
Olive Oil, Balsamic, Cracked Black Pepper and Garlic

Served with Quinoa Tabbouleh

\$14.95 /Per Person

Cranberry and Turkey Wrap

House Roasted Turkey Breast with Brie Cheese, Arugula and Pear-Cranberry Relish

Served with Fruit and Triple "P" Orzo Salad (Pesto, Peas, Parmesan)

\$14.95 /Per Person

Roast Beef

Thinly Sliced Roast Beef with Tillamook Cheddar,

Horseradish Aioli, Mixed Pepper Relish and Arugula

Served on Ciabatta with House Made Classic Potato Salad

\$15.95 /Per Person

Lunch Salads

Please Select a Salad Option to Accompany your Lunch Entrée

House Salad

Fresh Romaine and Field Greens with Grape Tomatoes, Julienne of Daikon, Radish and Carrots

Served with Champagne Herb Dressing, and Herbed Croutons

Caesar Salad

Crisp Romaine Lettuces with Grated Parmesan Cheese and Croutons

Served with House Caesar Dressing

Butter Lettuce and Radicchio Salad

Butter Lettuce and Radicchio with Grape Tomatoes, Oregon Bleu Cheese and Toasted Hazelnuts

Served with Balsamic Herb Vinaigrette

Spinach Salad

Baby Spinach, Tomato, Red Onions, Feta and Cucumber

Served with Lemon Oregano Vinaigrette

Spanish Salty and Sweet Salad

Spring Greens with Manchego, Dried Cherries and Smoked Almonds

Served with Sherry – Poppy Seed Vinaigrette

Lunch Desserts

Please Select a Desert Option to Accompany your Lunch Entrée

Seasonal Northwest Apple and Berry Crisp

Carrot Cake with Cream Cheese Frosting

Lemon Tart with Candied Citrus

Chocolate Mousse Cake

Strawberry and Cream Cake

New York Cheesecake with Berry Sauce

Chocolate Mousse with Chantilly Cream and Shaved Chocolate

Dinner Buffets

All Dinner Buffets Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea

Warm Assorted Rolls with Butter and Chef's Choice of Dessert

Prices Based on Actual Attendance of (25) or more guests | Attendance under (25) add \$3.00 Per Person

BFI Build Your Own Dinner Buffet

Choice of Two (2) Salads

Seasonal Fruit Tray

South West Quinoa with Corn, Chilies and Cilantro Lime Dressing

Asian Broccoli with Vegetable, Baby Corn, Peppers, Thai Chili Dressing, Cilantro and Mint

Greek Spinach with Spinach, Feta, Tomatoes, Cucumber, Red Onion, Kalamata Olives and

Lemon Oregano Dressing

Cavatappi Pasta Salad with Lemon, Olive Oil, Fresh Herbs,

Fresh Mozzarella and Grilled Seasonal Vegetables

BFI Mixed Salad with Romaine and Spring Greens with Garlic Croutons, Julienne Vegetables,

Tomato and Cucumber with Assorted Dressings

Choice of Two (2) Entrees

Slow Roasted Round of Beef with Thyme Au Jus and Creamy Horseradish

Sesame Bamboo Beef

Grilled Salmon Filet with Dijon Tarragon Buerre Blanc

Alaskan Cod with Sake –Miso sauce

Fine Herb Marinated Chicken Breast with Charred Tomato Sauce

Grilled Chicken Breast with Thai Coconut Yellow Curry Sauce

Grilled Chicken Breast with Lemon and Caper Sauce

Portabella Mushroom Ravioli with Roasted Pepper Cream Sauce

Choice of Two (2) Sides

Seasonal Vegetables, Wild Rice Pilaf, Roasted Garlic Mashed Potatoes, Polenta, Smoky Roasted Yukon Gold potatoes, Roasted Vegetable Medley, Penne Pasta, Herbed Brown Rice, Fried Rice, and Stir Fry Vegetables

\$38.95 /Per Person

Dinner Buffets

All Dinner Buffets Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea

Warm Assorted Rolls with Butter and Chef's Choice of Dessert

Prices Based on Actual Attendance of (25) or more guests | Attendance under (25) add \$3.00 Per Person

Italia Buffet

Lemon Coriander Mushroom Platter

Cured Meat and Cheese Platter

Butter Lettuce and Radicchio Salad with Tomatoes and Balsamic Vinaigrette

Crisp Romaine Lettuce with Grated Parmesan Cheese

Served with House Caesar Dressing and Croutons

Entrees:

Choice of two Entrée Items

Roasted Chicken Stuffed with Basil, Spinach, Lemon and Ricotta

Braised Beef "Stracotto" with Red Wine, Tomato, and Pancetta

Porchetta, Marinated Pork Loin Wrapped in Succulent Pork Belly, Roasted Crisp

Bucatini with Basil Marinara, House Made Jumbo Meatballs (Beef, Turkey or Vegetarian) Parmesan Cheese

Sides :

Herbed Forest Mushroom Polenta

Risotto

Roasted Vegetables

Ciabatta Bread with Butter

\$34.95 / Per Person

Northwest Buffet

Grilled Vegetable Platter with Kale Pesto

House Salad with Mixed Greens and Italian Vinaigrette

Crisp Romaine Lettuce with Grated Parmesan Cheese and Croutons

Served with House Caesar Dressing

Entrees and Sides:

Prime Rib of Beef with Jus and Creamy Horseradish Sauce, Carved in the Room

Roasted Salmon Filet with Wild Huckleberry Relish

Herbed Roasted Potatoes, Wild Rice and Grain Pilaf, Seasonal Vegetables

\$37.95 /Per Person

Served Dinners

All Dinners Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea
Assorted Artisan Breads with Butter and Choice of Salad and Dessert

Spanish Pork Tenderloin

Marinated with Saffron, Fresh Herbs, Pomegranate Molasses and Spices
Served with Smoked Paprika, Roasted Potatoes and Seasonal Vegetables

\$26.95 /Per Person

Chicken Breast

Grilled Chicken Breast with Charred Tomato Sauce
Served with Savory Wild Mushroom –Corn Bread Pudding and Seasonal Vegetables

\$26.95 /Per Person

Marinated Chicken Airline Breast

Served with Preserved Lemon-Garlic Jus, Saffron Couscous and Seasonal Vegetables

\$26.95 /Per Person

Apple and Fennel Pork Loin

Sliced Marinated Roasted Pork Loin on a Bed of Roasted Apples, Fennel and Red Onion
Served with Chevre Mashed Potatoes and Seasonal Vegetables

\$28.95 /Per Person

Roasted Pork Rack Chop

Double Cut Pork Rack Chop Stuffed with Dried Cranberry- Apricot-Date Chutney
Served on a Bed of Cornbread Stuffing and Accompanied by Seasonal Vegetables

\$30.95 /Per Person

Macadamia Crusted Sword Fish

Served with Tropical Fruit Salsa, Coconut Jasmine Rice and Stir Fry Vegetables

\$31.95 /Per Person

Shrimp and Pesto Buccatini

Wild Caught Gulf White Shrimp with Buccatini Pasta, Roasted Garlic- Hazelnut Pesto, Roasted Red Peppers and Basil

\$31.95 /Per Person

Served Dinners

All Dinners Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea
Assorted Artisan Breads with Butter and Choice of Salad and Dessert

New York Steak

Served with Smoked Bleu Cheese Butter, Bourbon Mushrooms, Charred Scallion Mashed Potatoes and Seasonal Vegetables

\$34.95 /Per Person

Grilled Wild Salmon Filet

Served with Chive and Oregon Bay Shrimp Buerre Blanc, Scalloped Yukon Gold Potatoes, and Grilled Asparagus

\$34.95 /Per Person

Roasted Salmon

Citrus Marinated Wild Caught Salmon Filet, Mango Salsa with Coconut,
Served with Cilantro Rice and Seasonal Vegetables

\$34.95 /Per Person

Dijon and Herb Crusted Cod

Topped with Dijon Mustard and Herbed Bread Crumbs, Roasted to Golden Brown
Served with Basmati Rice and Garlic Wilted Seasonal Greens

\$34.95 /Per Person

Beef Tenderloin

Marinated with Rosemary, Garlic and Red Wine

Served with Pan Juices and Herbed Roasted Red Potatoes and Seasonal Vegetables

\$34.95 /Per Person

Seared Alaskan Halibut

Served with Basil Smashed Potatoes, Nicoise Olive Tapenade, Smoked Tomato Butter and Green Beans

\$38.95 /Per Person

Filet Mignon

Served with Three Peppercorn Brandy Sauce, Smoked Bleu Cheese Yukon Mashers and Grilled Asparagus

\$41.95 /Per Person

Vegetarian Options

Vegetarian Options will be Charged at the Same Price of Main Entrée

Roasted Vegetable Napoleon

Roasted Seasonal Vegetables in Layered Sheets of Puff Pastry

With Smoked Mozzarella and Sun Dried Tomato Pesto

Garnished with Olive and Artichoke Relish

Seasonal Ravioli

With Chef's Choice of Sauce and Accompaniments

Gratin Provencal

Layers of Eggplant, Squashes, Peppers and Leeks with a Fromage Blanc Custard and Fresh Basil

Served with Braised Greens with White Wine, Tomato and Garlic

Pesto Bucatini

Bucatini with Sundried Tomato Pesto, Oil Cured Olives

Roasted Artichokes, Seasonal Vegetables, Grated Parmesan and Pine Nuts

Served on a Bed of Grilled Radicchio

Stuffed Portabella "Wellington"

Grilled Portabella Mushroom, Crispy Herb Risotto Cake, Lacinato Kale, Rapini Pesto, Roasted Pepper Sauce, and Charred Broccolini

Moroccan Tagine and Spanakopita

Saffron Couscous with Squashes, Green Beans, Olives, Garbanzo Beans, Dates, Preserved Lemon and Eggplant

Served with Crispy Spinach-Feta Pastries (Available as Vegan)

Quinoa and Roasted Vegetable Stuffed Peppers

Eggplant, Roma Tomatoes, Red Onion, Mushrooms, and Garlic Roasted Together and Combined with Quinoa and Manchego cheese, Stuffed into Pequillo Peppers and Topped with Smoky Tomato Sauce

Served Dinner Duets

All Duet Dinners Served with Coffee, Decaf, Hot Herbal Tea and Iced Tea
Assorted Artisan Breads with Butter and Choice of Salad and Dessert

Beef and Chicken

Grilled Bistro Steak with Wild Mushroom Demi-Glace and Roasted Chicken with Herb Garlic Butter Blue Cheese Mashed Potatoes, Grilled Asparagus with Balsamic Drizzle

\$36.95 /Per Person

Salmon and Chicken

Grilled Wild King Salmon with Mustard Tarragon Glaze
Herb and Mushroom Stuffed Chicken Breast with Fine Herb Jus
Served with Wild Rice Pilaf and Seasonal Vegetable

\$40.95 /Per Person

Oregon Lamb Mixed Grill

Grilled Lamb Loin Chop, Red Wine Braised Lamb and Merguez Sausage
Preserved Lemon Couscous with Charmoula
Peas and Grilled Baby Carrots

\$41.95 /Per Person

Deconstructed Chicken Oscar

Chicken Breast Topped with Grilled Asparagus and Béarnaise Sauce Glace
Alaskan Snow Crab Legs with Lemon Butter
Served with Wild Rice Pilaf

\$41.95 /Per Person

Filet Mignon and Salmon

Grilled Filet Mignon with Truffle-Pinot Noir Demi-Glace
Wild Salmon with Huckleberry Relish
Served with Roasted Herbed Fingerling Potatoes and Seasonal Vegetables

\$44.95 /Per Person

Filet Mignon and Jumbo Prawn

Grilled Filet Mignon with Bourbon Mushroom Sauce
Preserved Lemon Marinated and Grilled Jumbo Prawns, with Charmoula
Served with Rice and Grain Medley and Seasonal Vegetable

\$44.95 /Per Person

Dinner Salads

Please Select a Salad Option to Accompany your Dinner Entrée

BFI House Salad

Fresh Romaine and Field Greens with Grape Tomatoes, Julienne of Daikon Radish and Carrots

Served with Champagne Dressing and Herbed Croutons

Caesar Salad

Crisp Romaine Lettuces with Grated Parmesan Cheese and Croutons

Served with House Caesar Dressing

Butter Lettuce and Radicchio Salad

Butter Lettuce and Radicchio with Grape Tomatoes, Oregon Bleu Cheese and Toasted Hazelnuts

Served with Balsamic Herb Vinaigrette

Spinach Salad

Baby Spinach, Tomato, Red Onions, Feta and Cucumber

Served with Lemon Oregano Vinaigrette

Iceberg Wedge

Iceberg with Red Onion, Grape Tomatoes, Bacon, and Croutons

Served with House Made Blue Cheese Dressing

Tuscan Kale

Lacinato Kale with Sweet Dried Cherries, Toasted Almonds, Shaved Parmesan

Served with White Balsamic Vinaigrette

Dinner Desserts

Please Select a Desert Option to Accompany your Dinner Entrée

Lemon Ricotta Cake with Rosemary Syrup and Fresh Berries

NW Seasonal Apple and Berry Crisp with Chantilly Cream

Sacher Torte with Raspberry Sauce

Carrot Cake with Cream Cheese Frosting

Chocolate Fudge Cake with Salted Caramel Sauce

Chocolate Mousse Cake with Raspberry Sauce

Chocolate Espresso Pot De Crème with Chantilly Cream and Gaufrette Cookie

Lemon Raspberry Mousse Cake

Marion Berry Swirl Cheesecake

New York Cheesecake with Strawberry Sauce

Crème Brulee Cheesecake with Berry Puree

Flourless Chocolate Torte

Triple Chocolate Cake

Lemon Curd and Cream Cake

Buttermilk Panna Cotta with Seasonal Fruit Coulis

Pots Du Crème Chocolate or Caramel

Huckleberry and Dark Chocolate Bread Pudding with Crème Chantilly

Reception Trays

Trays are Available in Three Sizes to Meet Your Needs

Small Serves Approximately (25) Guests, Medium Serves Approximately (60) Guests, Large Serves Approximately (100) Guests

Seasonal Fruit Tray with Sliced Melons, Seasonal Berries, Pineapple and Grapes

\$70.00 / \$150.00 / \$250.00 /Per Tray

Vegetable Tray with Combination of Marinated and Pickled Vegetables

Served with Greek Herbed Yogurt and Ranch Dipping Sauces

\$70.00 / \$150.00 / \$250.00 /Per Tray

Slices of Artisan Breads Paired with your Choice of Two Spreads - Roasted Red Pepper Hummus, Muhammara, Olive Tapenade or Garlic Herb and Feta

\$70.00 / \$150.00 / \$250.00 /Per Tray

Deli Meat Selection with Roasted Turkey Breast, Apple Wood Smoked Ham, Roast Beef and Salami Imported Olives and Cornichons

Served with Artisan Breads and Assorted Spreads

\$85.00 / \$175.00 / \$275.00 /Per Tray

Balsamic Grilled Vegetables with Sweet Red and Yellow Peppers, Eggplant, Artichoke Hearts, Zucchini, Mushrooms and Other Seasonal Offerings

Served with Roasted Garlic Aioli

\$85.00 / \$175.00 / \$275.00 /Per Tray

Northwest Cheese Arrangement with Rogue Blue, Tillamook Aged White Cheddar, Humboldt Fog Goat, Willamette Cheese Co. Gouda and Tillamook Colby Jack,

Garnished with Seasonal Fruit

Served with Specialty Crackers

\$85.00 / \$175.00 / \$300.00 /Per Tray

Import and Domestic Cheese Arrangement with Emmenthaller, Manchego, Tillamook Cheddar, Monterey Jack, Pepper Jack, Brie and Boursin Garnished with Seasonal Fruit

Served with Specialty Crackers

\$85.00 / \$175.00 / \$300.00 /Per Tray

Antipasto Display with Marinated Olives, Artichokes, Prosciutto, Salami, Grilled Vegetables and Assorted Italian Cheeses

Served with Specialty Crackers

\$100.00 / \$225.00 / \$350.00 /Per Tray

Smoked or Alder Roasted Salmon Display Served with Red Onion, Hard Cooked Eggs, Capers and Herbed Cream Cheese

Served with Specialty Crackers

\$100.00 / \$225.00 / \$350.00 /Per Tray

Assorted Seafood Arrangement with Chilled Prawns, Bay Shrimp, Mussels and Other Treasures of the Sea Crab Claws Garnish

Served with Cocktail Sauce and Lemon

\$150.00 / \$350.00 / \$525.00 /Per Tray

Assorted Sushi, Featuring a Variety of Maki (rolls), Nigari (Hand Formed), Oshi (Pressed), and Inari (Pouches). The Larger the Platter the Greater the Variety. Traditional Condiments. Ask your Coordinator about Adding Sake Selections to your Beverage Package to Make this More Fun!

\$150.00 / \$350.00 / \$525.00 /Per Tray

Hot Hors d'Oeuvres

Prices are Based Per Dozen*, Minimum of 4 Dozen Per Item

“Arancini” Risotto Fritters with Smoked Tomato Aioli

\$26.00 /Per Dozen*

Wild Mushroom Crostinis with Truffled Goat Cheese

\$26.00 /Per Dozen*

Spanakopita with Cucumber Tzatziki

\$28.00 /Per Dozen*

Chicken Satay with Peanut Sauce and Scallions

\$28.00 /Per Dozen*

Chicken en Croute with Feta and Mushrooms in Puff Pastry

\$28.00 /Per Dozen*

Keftedes Greek Inspired Meatballs Served with a Spicy Tzatziki Sauce

\$28.00 /Per Dozen*

Pear and Bleu Cheese Beggars Purse

Phyllo Dough Filled with Danish Bleu Cheese, Cream Cheese Pears and Toasted Almonds

\$28.00 /Per Dozen*

Argentinian Sausage Date Roll with Spicy Sausage, Sweet Dates and Goat Cheese

Rolled in Puff Pastry and Baked Golden Brown, Sliced and Served

\$28.00 /Per Dozen*

Pork Pot Stickers with Ponzu Dipping Sauce

\$30.00 /Per Dozen*

Fried Portabella Ravioli with Marsala Marinara for Dipping

\$30.00 /Per Dozen*

Assorted Petite Quiche

\$30.00 /Per Dozen*

Harissa Chicken Skewers with Charmoula

\$30.00 /Per Dozen*

Oregon Lamb Meatballs with Minted Tomato Sauce

\$32.00 /Per Dozen*

Vegetable Spring Rolls with Sweet-Hot Thai Chili Dipping Sauce and Spicy Mustard

\$32.00 /Per Dozen*

Asparagus Spears with Fresh Thyme and Lemon Wrapped in Phyllo Pastry

\$33.00 /Per Dozen*

Grilled Sirloin Bites with Pequillo Peppers, Rogue Blue Cheese and Grilled Scallions

\$34.00 /Per Dozen*

Jerk Spiced Caribbean Sugar Cane Shrimp Skewers with Mango Lime Sauce

\$35.00 /Per Dozen*

Mini Crab Cakes Served with Lemon Artichoke Remoulade and Spicy Chili Aioli

\$36.00 /Per Dozen*

Alaskan and Dungeness Crab Stuffed Mushrooms with Red Pepper Aioli

\$38.00 /Per Dozen*

Chipotle Marinated Prawn Skewers with Tomatillo Salsa

\$38.00 /Per Dozen*

Cold Hors d'Oeuvres

Prices are Based Per Dozen*, Minimum of 4 Dozen Per Item

Dolmas with Rice, Currant, Pine Nuts and Lemon-Mint Sauce

\$24.00 /Per Dozen*

Tomato Basil Relish Bruschetta with Goat Cheese

\$24.00 /Per Dozen*

Fresh Seasonal Fruit Skewers with Honey-Lime Dressing

\$26.00 /Per Dozen*

Salmon Lox on Cucumber with Dill and Dijon Crème Fraiche

\$28.00 /Per Dozen*

Stuffed Mushrooms with Lemon Herb Ricotta and Italian Sausage

\$28.00 /Per Dozen*

Caprese Skewers with Grape Tomato, Fresh Mozzarella and Basil Pesto

\$28.00 /Per Dozen*

Curried Oregon Bay Shrimp Cocktail in Individual Endive Cups

\$28.00 /Per Dozen*

Assorted Mini Sweet Peppadew Peppers Stuffed with Whipped Goat Cheese

\$28.00 /Per Dozen*

Petite Phyllo Cups with Smoked Trout and Bourin cheese

\$30.00 /Per Dozen*

Bay Shrimp with Avocado, Grilled Corn Salsa and Cilantro Cream on Tortilla Rounds

\$32.00 /Per Dozen*

Sesame Seared Ahi on Crispy Won Ton with Wakame and Wasabi

\$32.00 /Per Dozen*

Oyster on the Half Shell with Pinot Noir Mignonette

\$36.00 /Per Dozen*

Jumbo Prawns with Cocktail Sauce and Lemon

\$36.00 /Per Dozen*

Antipasto Sticks with Mozzarella, Spanish Chorizo (or Shrimp), Olives, Sweet Drop Pepper and Picada

\$36.00 /Per Dozen*

Enhance your Appetizer Party with

Carving Stations

All Carving Stations Include Warm Assorted Rolls and Appropriate Condiments

Prices are Based on the Number of Servings Available from Each Type of Roast

Herb Roasted Tenderloin of Beef Served with Truffle Compound Butter

Approximately 10 Entrée or 30-40 Appetizer Sized Portions

\$220.00

Roast Round of Beef with Thyme Au Jus Served with Creamy Horseradish Sauce

Approximately 15 Entrée or 40-50 Appetizer Sized Portions

\$125.00

Roast Turkey Breast Served with Pear-Cranberry Compote

Approximately 15 Entrée or 40-50 Appetizer Sized Portions

\$125.00

Honey Dijon Glazed Pit Ham

Approximately 20 Entrée or 60-80 Appetizer Sized Portions

\$200.00

Prime Rib of Beef with Au Jus Served with Creamy Horseradish Sauce

Approximately 20 Entrée or 60-80 Appetizer Sized Portions

\$300.00

Buffet Salads

\$50.00 /Per Bowl

One(1) Bowl Serves Approximately 25 Guests

House Salad with Fresh Romaine and Field Greens, Tomato, Cucumber and Carrot

Served with Ranch Dressing

Caesar Salad with Crisp Romaine, Grated Parmesan Cheese, Kalamata Olives and Croutons

Served with House Caesar Dressing

Mixed Baby Greens with Honey Dijon Vinaigrette

Cavatappi Pasta Salad with Lemon, Olive Oil, Fresh Herbs, Mozzarella and Grilled Seasonal Vegetables

Coffee and Tea Services and Beverages

We Proudly Feature Sumatra Coffee from Local Roasters, Pastega Coffee Company
Coffee and Tea Services Include Cream, Sugar, and Ice Water

Assorted Soft Drinks and Bottled Juices

\$2.00 /Each

Fruit Punch

\$18.00 /Per Gallon

Flavored San Pellegrino's

\$ 3.00 /Each

Chai or Cider

\$25.00 /Per Gallon

Organic Juices and Teas, Dry Soda

\$3.50 /Each

Regular Coffee, Decaf, Hot Herbal Teas

\$25.00 /Per Gallon

Assorted Juices, Milk, Chocolate Milk

\$8.00 /Per Carafe (1 Liter)

Coffee Bar Enhancements:

Shaved Chocolate, Whipped Cream, Rock Candy
Swizzle Sticks, Ground Cinnamon, Vanilla, Hazelnut
and Caramel Syrups

Air Pot (1.8 Liter) Coffee or Decaf

\$15.00 (Approximately 7 Cups)

\$25.00 /Per Package (25 People Approximately)

Iced Tea or Lemonade

\$15.00 /Per Gallon

Packets of Cocoa, Oregon Chai or Spiced Cider

\$1.85 Per Serving /Based on Consumption

Flavored Lemonade: Marionberry,

Cucumber-Jalapeno or Herbal

\$18.00 /Per Gallon

Please Note that Bottled and Canned Drinks are Charged on Consumption

Beverage Service

Host/No Host Bar

Beverage Service with Portable Bar and Bartender

\$75 Dollar Set Up Fee and \$25 Per Hour Bartender Fee

Import and Domestic Bottled Beer

Coors Light

Coors

Budweiser Light

Budweiser

Mirror Pond

Ninkasi IPA

Black Butte Porter

Widmer Hefe

Corona

Heineken

Hard Cider

\$3.00-\$4.00

Mixed Drinks

Deluxe Beverages

Clan MacGregor

Potters Whisky

Monarcha Tequila

Monarch Rum

Baron Rothschild Vodka

Monarch Gin

Monarch Brandy

\$5.00

Premium Beverages

Cutty Sark

Jack Daniel's

Lunazel Tequila

Cruzan Rum

Absolut Vodka

Beefeater Gin

Germaine-Robin Fine

\$7.00

Wine by the Glass

\$6.00-\$8.00

Wine List

Pinot Noir

Canyon Road Cellars

\$20.00 /Per Bottle

Firesteed

\$35.00 /Per Bottle

A to Z Wineworks

\$40.00 /Per Bottle

Roots "Crosshairs Cuvee"

\$45.00 /Per Bottle

Willamette Valley Vineyard

\$60.00 /Per Bottle

Merlot

Canyon Road Cellars

\$20.00 /Per Bottle

Woodward Canyon "Nelm's Road"

\$40.00 /Per Bottle

L'Ecole 41, Walla Walla

\$65.00 /Per Bottle

Cabernet

Canyon Road Cellars

\$20.00 /Per Bottle

Irony, Napa

\$30.00 /Per Bottle

Ch. Ste Michelle Indian Wells

\$40.00 /Per Bottle

Stag's Leap

\$60.00 /Per Bottle

Riesling

Chateau St. Michelle

\$20.00 /Per Bottle

Willamette Valley Vineyard

\$30.00 /Per Bottle

Festive Bubbles

Prosecco

Ecco Domani **\$25.00 / Per Bottle**

La Marcha **\$30.00 /Per Bottle**

Sparkling Wines

Wycliff **\$15.00 / Per Bottle**

Segura Viudus Brut Cava SP **\$25.00 / Per Bottle**

Gruet Blanc de Blanc **\$30.00 /Per Bottle**

Pinot Gris

Canyon Road Cellars

\$20.00 /Per Bottle

Firesteed

\$35.00 /Per Bottle

Anne Amie

\$35.00 /Per Bottle

Willamette Valley Vineyard

\$45.00 /Per Bottle

Chardonnay

Canyon Road Cellars

\$20.00 /Per Bottle

Waterbrook

\$30.00 /Per Bottle

Willamette Valley Vineyard

\$45.00 /Per Bottle

Duckhorn Migration

\$60.00 /Per Bottle