



Waverley Country Club

SPRING/SUMMER 2019

*“A timeless retreat that feels fully
in the moment”*

PRIVATE EVENT INFORMATION

Waverley Country Club is available for member and sponsored guest private entertaining. The sponsoring member or the member's spouse must be in attendance at the event. The sponsoring member shall be responsible for the payment of all charges related to the event.

WEDDING CEREMONY AND RECEPTION: Members and their relatives may host wedding receptions throughout the year. For the months of July, August, and September, reservations may only be made up to ten months prior to the date for sponsored weddings.

- Indoor Reception Fee \$1,000
- Outdoor Reception Fee \$2,000
- Ceremony Fee \$2,000

FOOD MINIMUMS:

- Lunch per person minimum: \$28
- Dinner per person minimum: \$44

A minimum charge of \$3,500 for food service will apply on days that the Club is not open for meal service.

MENU SELECTION: Menu selections to be finalized 10 days prior to event with entrée counts provided 72 hours prior to the event. For all events with a choice of entree, all entrees will be charged at the cost of the highest priced entree.

- 12 people or less: May order from ala carte menu or have a pre-arranged menu with choices.
- 12 - 18 people: Must have a pre-arranged menu to include a set first and third course, and no more than 3 entrée choices.
- 18 people or more: Must have a pre-arranged menu to include a set first and third course, and no more than 2 entrée choices.

COUNT GUARANTEE: An approximate guest count is requested at the time of booking an event. The number of guests attending must be confirmed no later than 3 days prior to the scheduled event.

SERVICE CHARGE: All private functions are subject to a 20% service charge for food and beverage.

SETUP CHARGES: There will be a \$5 per person setup charge to cover the costs of linen, votive candles, setup services and miscellaneous expenses.

SECURITY CHARGE: There will be a \$200 Security Fee for all evening events of 100 people or more.

CORKAGE FEE: We **do not** permit wines, beer or liquor to be brought into the Club. We have a sommelier on staff to assist you with wine selections and can arrange wines not on our list. Should specialty bottles be approved for your event, an \$20 per bottle corkage fee will be applied.

GRATUITIES: Although not required, it is permissible for the host of the event to provide gratuities through the Events Department or the Manager on Duty.

BILLING: Charges for all events will be processed through the member's account. Payment is due by the 15th of the following month in the form of a personal check. Credit Cards are not accepted.

YOUNG ADULT POLICY: For parties with guests under 21 years of age, chaperones must greet and welcome each guest upon arrival and departure. Waverley's dress code will be enforced for all guests. Alcohol consumption by individuals under the age of 21 is strictly prohibited. It is the sponsoring member/chaperone's responsibility to reinforce behaviour and rules for all guests.

PRIVATE EVENT INFORMATION

PROHIBITED ITEMS:

- Use of confetti or confetti machines, rice or birdseed
- Use of sparklers or other fireworks
- Use of drones for photography, videography, etc.

CLUBHOUSE ATTIRE: For men, collared shirt or sweater and slacks. Jackets are optional. For women, attire equivalent in formality to men's attire. Denim of any type or color is not permitted.

PHONES AND ELECTRONIC DEVICES: Use of any cellular phone, smart phone, or other electronic device in its audio mode (except for emergency or emergency alert situations) is not permitted anywhere on Club property except in the parking lot or at the location of house telephones. "Use" includes ring tones, conversations, message alerts or any other manner of audio generation.

LIABILITY: The Club will not assume responsibility for the damage or loss of any merchandise, decoration or article left at the club prior, during, or after a private function.

FOOD AND BEVERAGE: No food or beverage of any kind, unless purchased from the Club may be consumed on the Club's premises, except for wedding or other celebratory cakes. However, if for special circumstances, if specialty foods are required, the Club will procure them for the event.

CUSTOM MEALS: The Banquet menu is a very flexible document. Please ask for the Chefs' personal attention in creating a memorable event for your guests. Custom menus are generally no more expensive than our published menus.

VALET: Should you wish to provide valet services for your event, the Club can arrange for such services with the cost of this service applied to your final invoice.

OUTSIDE VENDOR, MUSIC AND ENTERTAINMENT: Rentals or vendors not arranged thru the Club who do not appear on the Preferred Vendor List must provide the Club with a Certificate of Insurance for General Liability and Workers Compensation.

Please check with the Events Department for details regarding setup, timing and logistics of the event. The staff will advise vendors of the proper areas to load and unload equipment prior to arrival to the Club. There is limited space to store any non-club equipment. The Club will not accept any responsibility for items left at the property. All rental items are to arrive the day of the event and be removed immediately following the event. Specific details of the delivery of rental items shall be coordinated with the Events Department. The removal of rental items is required immediately following the event. The Club encourages breaks/meals provided by clients to party consulting groups. Breaks are limited to the designated area. If your group needs any food and or beverage requirements, the Events Department will arrange a break in conjunction with our mutual client. Dress code policy applies to all outside vendors.

AV & TECHNOLOGY EQUIPMENT

In-House Sound System, Cordless Microphone

Podium

Projection Screen (7 ft & 10 ft.)

43" Flat Screen Television on Cart - DVD Player

LCD Projector

Flip Chart | Dry Erase Board

Easel (Table Top & Floor)

Conference Phone

Wi-Fi

PREFERRED VENDORS

FLORISTS

Suzanne Shick
Sellwood Flower Company - LauraLee Symes
Geranium Lake – Kim Foren
City Flowers Tommy Luke – Louella Scott
Crystal Lillies / Lighting – Scott & Kimberley
Zupan's Lake Grove - Leah or Mary
R Blooms – Richard Bloom
A Fine Flower Company – Monty Moore

PHOTOGRAPHERS / VIDEOGRAPHERS

Jai Soots – Love & Photography
Sara May Photography
Ashley Forrette Photography
Power Studios - Lindsay Naff
John Valls Photographer
Krissy Allori Photography
Hazelwood Photography
Bethany Small Photography
Jenni Carmon Photography
Alyssa Jul Photography
Moving Pictures - Carrie Newson
Ambient Sky
Progressive Movement Productions

BANDS/MUSICIANS

Swingline Cubs – Joe Millward
5 Guys named Moe – John Granger
Pressure Point – Mike Winkle
Dancehall Days Band – Colby Hendricks
Design Band – Manny Keller
Hit Machine – Bart Hafeman
Precious Byrd – Matt Summers
Boy and Bean - Luke Short
Dennis Caiazza - Pianist/Duo
Andrea Algieri - Pianist
Nate Botsford - Pianist/Guitar/Singer
Graham James - Pianist
Maureen Love - Harpist
Xavier Tavera and the Classic Band – Cuban
Melegari Chamber Players – Wedding Ceremony
Duo Brio - Wedding Ceremony

DJ & ENTERTAINMENT

David Efaw Productions
Celebration Music – Peggy & Mike Winkle
High Fidelity Entertainment – Craig Brown
Event Team Entertainment – Shawn Whittemore
Modern Event Solutions – DJ Zimmie

EVENT PLANNERS/ DAY OF ORGANIZERS

Bridal Bliss – Nora Shields
BLC Events – Barbara Cohen
Suzanne Shick
Patricia Danilson
Vanity Affair Events
MH Events – Morgan Harris
Katie Campbell

RENTALS

West Coast Event Productions
The Party Place
Bridgewood Event Rentals
Peter Corvallis Productions
Royce's Prop Shop
Classis Vintage Rentals

AV EQUIPMENT/LIGHTING

David Efaw Productions
SmartTech Audio Visual
Think Audio Visual
AV Tech
Green Light – Dwayne Thomas

CAKES/BAKERIES

Dream Cakes
Laurie Clarke Cakes
Lux Sucre Desserts
Piece of Cake Bakery
Beau Chôcolat Wedding

PHOTOBOOTHS

Happymatic
Phototainment PDX

HOTELS

Portland Marriott Downtown Waterfront
River's Edge Hotel
The Duniway – Hilton Hotel
The Nines Hotel
The Heathman Hotel

TRANSPORTATION

Blue Star
National Luxury Coach
Double Decker PDX
Red Trolley
Lucky Limo

COLD HORS D'OEUVRES

\$30.00 per dozen.

Candied Bacon - house-made favorite
Seared Steak Crostini - horseradish cream, chives
Tomato Bruschetta Crostini - chopped tomatoes, olive oil
Pear Jam Crostini - walnuts, bleu cheese
Olive Tapenade Crostini - feta, arugula
Mini Avocado Toast - frisée, red onions, radish
Mushroom Duxelles - toast point, parsley, chives
Shrimp Ceviche - avocado mousse, crispy tortilla
Tuna Tartare - wasabi tobiko, soy gelée, served on a spoon
Salmon Tartare - white soy, avocado- served on spoon
Smoked Salmon - squaw bread, cream cheese, chives
Tuna Poke - avocado, wonton chip
Wakame Hamachi Crudo - served on spoon
Dungeness Crab - served on cucumber
Endive Spear - bleu cheese, candied walnuts
Caprese Skewers – mozzarella, basil, balsamic vinaigrette
Parmesan Crisp – frisée, pickled red onions, parsley
Prosciutto & Melon - balsamic jus mint
Watermelon & Feta Skewers - mint, olive oil, sea salt
Zucchini with Smoked Salmon-cream cheese
Heirloom Tomato & Burrata served on spoon
Guacamole Stuffed Cherry Tomatoes, cilantro
Goat Cheese & Red Beets - balsamic glaze served on spoon
Salmon Roe on Brioche - dill crème fraiche
English Pea Puree - on toast point, crème fraiche, dill

HOT HORS D'OEUVRES

\$30.00 per dozen.

Saffron Arancini - cumin lime aioli
Bacon Wrapped Dates - truffle honey
Pork Belly - molasses braised, served on a skewer
Korean Style Cocktail Meatballs - served on a skewer
Asian BBQ Beef Skewers - teriyaki sauce
Beef Sliders - caramelized onion, swiss, st. lawrence sauce
Halibut Sliders - hawaiian bread, tartare sauce
Crab Cakes – remoulade sauce
Firecracker Prawns - spicy batter, sweet thai chili sauce
Chicken Satay - thai peanut sauce
Gougère - baked pastry puff filled with gruyere
Goat Cheese Onion Tartlet - caramelized onion, duxelles
Potato Croquette - buttermilk chive dressing
Mini Reubens – corned beef, swiss, thousand island, rye
Stuffed Mushroom Cap – goat cheese, caramelized onion
Margarita Flatbread – mozzarella, tomato, basil
Goat Cheese Flatbread – pesto, pine nuts
Chorizo Flatbread – caramelized onions
Chicken & Waffle – spicy honey butter
Sweet Corn Fritters - red pepper aioli
Seared Scallop Skewer - spanish chorizo, smoked paprika
Mini Baked Potato - sour cream, chives, bacon
Mini Lamb Kebob Skewer - tzatziki
Chicken Katsu Skewers – katsu sauce
Falafel - mint yogurt

STATIONED HORS D' OEUVRES

All stationed hors d'oeuvres are priced per person.

Cheese Display - \$9

imported and domestic cheeses, stone fruits, nuts, sliced baguette and crackers

Vegetable Crudité - \$6

fresh raw vegetables, ranch or hummus dip

Chilled Grilled Vegetable Platter - \$7

asparagus, zucchini, peppers, carrots, fennel, red onions, mushrooms

Charcuterie Board - \$9

assorted cured meats, pickled vegetables, marinated vegetables, whole grain mustard

Grilled Sausage Board - \$9

chorizo, andouille, kielbasa, bratwurst, whole grain mustard, grilled bread, pickles

House-Made Hummus & Flatbread - \$6

assorted pickled vegetables

Sliced Fresh Fruit Display - \$7

Smoked Salmon Display - \$9

toast points, crème fraîche, capers, red onions, chopped hard-cooked eggs

Seafood Display - \$26

classic shrimp cocktail, oysters on the half shell, walk-away crab cocktails, mussels, remoulade, lemon wedges, cocktail sauce, tabasco, classic mignonette

Tea Sandwich Display - \$8

Cucumber & cream cheese on white, tuna salad, egg salad, chicken salad, turkey & cranberry on raisin nut bread, smoke salmon & cream cheese on black bread

Deviled Egg Platter - \$7

classic, old bay & shrimp, candied bacon

STARTER SALADS

All Starter Salads are \$9.00

House Waverley Salad

baby greens, candied hazelnuts, granny smith apples, red onion, parmesan, balsamic dressing

Classic Caesar Salad

romaine, parmesan, house-made croutons, caesar dressing

Buttermilk Salad

chopped romaine, croutons, bacon, cherry tomatoes, red onion, buttermilk chive dressing

Chopped Kale Salad

oregon bleu cheese, peaches, pickled shallot, truffle balsamic

Arugula & Strawberry Salad

red onion, candied walnuts, bleu cheese, banyuls vinaigrette

Grilled Romaine Salad

oregon bleu cheese, tomato, red onion, bacon lardons, buttermilk dressing

Mixed Field Greens

red onion, mandarin, parmesan, balsamic vinaigrette

Iceberg Wedge Salad

blue cheese crumbles, cherry tomatoes, red onion, blue cheese dressing

Tomato Caprese Salad

burrata, heirloom tomatoes, fennel, aged balsamic vinaigrette

Marinated Beet Salad

mixed greens, goat cheese, mandarin orange, balsamic vinaigrette

Panzanella Salad

arugula, grilled seasonal vegetable, grilled bread, lemon vinaigrette

Pea and Shaved Carrot Salad

frisee, baby spinach, almonds, parmesan, sugar snap peas, carrot vinaigrette

Cantaloupe & Cucumber Salad

arugula, red onions, cilantro, lemon vinaigrette

Little Gem Lettuce Salad

radish, tomato, red onions, green goddess dressing

Radicchio & Fennel Salad

parmesan croutons, castelvetro olives, shaved manchego cheese, lemon vinaigrette

CHILLED SOUPS

All Soups are \$6.00

Asparagus

crème fraîche, dill

Vichyssoise

potato leek, crispy shallots, extra virgin olive oil, dill

Gazpacho

tomato, chives, extra virgin olive oil

Cucumber Dill

parsley, tarragon, extra virgin olive oil

Carrot & Ginger

curried crispy shallots, turmeric oil

Spring Pea Soup

crispy bacon, smoked paprika oil

Red Beet Soup

za'atar, crème fraîche

HOT SOUPS

All Soups are \$6.00

Tomato Bisque

grilled cheese croutons

Red Pepper Bisque

grilled cheese croutons

Corn Chowder

bacon, chives, olive oil

Chicken Tortilla

avocado, tortilla chips

Vegetable Minestrone

parmesan, oregano

Fennel Velouté

Grapefruit, chives

Beef Barley

minced parsley

CHILLED LUNCHEON ENTRÉES

Sesame Crusted Albacore Salad - \$22

asian slaw, noodles, cashews, daikon, mandarins, toasted sesame vinaigrette

Oregon Albacore Tuna Niçoise Salad - \$22

arugula, sugar snap peas, egg, fingerling potatoes, sherry dijon vinaigrette

Grilled Salmon Salad - \$23

seasonal vegetable couscous salad

Bay Shrimp Salad - \$20

little gem lettuce, grapefruit, lemon zest, avocado vinaigrette

Mediterranean Grilled Salmon & Quinoa Salad - \$23

baby artichokes, kalamata olives, roasted red peppers, sherry vinaigrette

Tropical Salad - \$22

grilled prawn, pineapple, romaine, bacon, macadamia nuts, shaved coconut, passion fruit vinaigrette

Southwest Grilled Chicken Breast Salad - \$20

black beans, roasted peppers, grilled corn, red cabbage, green cabbage, cotija, cilantro garlic lime aioli

Chicken Caesar Salad - \$20

garlic croutons, parmesan cheese, caesar dressing

Cobb Salad - \$20

iceberg, roasted turkey, tomato, bacon, rogue river bleu cheese, avocado, hardboiled egg, cobb dressing

Salmon Niçoise Salad - \$23

arugula, green beans, hardboiled egg, potatoes, sherry dijon vinaigrette

Grilled Chicken Breast & Faro Salad - \$20

fennel, cashews, pickled onions, shaved carrots, sherry dijon vinaigrette

Asian Style Prawn Salad - \$23

korean pepper paste prawns, napa cabbage, daikon, scallions, sweet miso vinaigrette

Thai Pork Tenderloin Salad - \$20

romaine, mint, peanuts, cilantro, fried garlic, lime

Grilled Teres Major Salad - \$23

kale, blue cheese, pickled shaved carrots, truffle balsamic

HOT LUNCHEON ENTRÉES

Jumbo Lump Blue Crab Cake & Frisée Salad - \$23

citrus crème fraîche on crab, bacon, mushroom, tomato, red onion, lemon vinaigrette

Mushroom & Spinach Quiche - \$20

simple mixed green salad

Tomato Basil Mushroom Tartlet - \$20

mozzarella, simple greens salad

Dungeness Crab Quiche - \$27

simple mixed green salad

Pan Seared Salmon - \$23

seasonal starch and vegetable, chimichurri

Roasted Trout - \$22

seasonal starch and vegetable, salsa verde

Seared Alaskan Halibut - \$27

seasonal starch and vegetable, citrus beurre blanc

Seared Scallops - \$28

seasonal starch and vegetable, chive beurre blanc

Grilled Chicken Breast - \$20

seasonal starch and vegetable, tomato relish

Airline Chicken Breast - \$20

seasonal starch and vegetable, chimichurri

Grilled Teres Major - \$26

seasonal starch and vegetable, veal jus

Petite Filet Mignon - \$35

seasonal starch and vegetable, port wine jus

Grilled Flat Iron - \$23

seasonal starch and vegetable, chimichurri

Grilled Oregon Albacore Tuna - \$23

seasonal starch and vegetable, teriyaki

Seared Local Petrale Sole - \$22

seasonal starch and vegetable, beurre rouse

Grilled Jumbo Prawns - \$27

seasonal starch and vegetable, scampi sauce

*Selection of no more than two items to be offered to guests. Entrée counts are required three days prior to event date.
All lunches are served with our house rolls, coffee and tea.*

DINNER ENTRÉES

All dinner entrees served with starch and vegetable.

Grilled Filet Mignon & Prawn Scampi - \$48
veal jus

Grilled Filet Mignon & Grilled Salmon - \$48
veal jus, chimichurri

Grilled Filet Mignon & Lobster Tail - \$60
veal jus, clarified butter

Grilled Filet Mignon & Seared Halibut - \$50
veal jus, gremolata

Grilled Filet Mignon - \$42
port jus

Grilled Rib-Eye - \$38
herb butter

Grilled New York Steak - \$40
béarnaise sauce

Prime Rib of Beef - \$36
horseradish cream sauce
(minimum of 15 people)

Braised Lamb - \$32
mint chimichurri

Roasted Duck Breast - \$32
cherry jus

Grilled Quail - \$28
peach jus

Roasted Pork Tenderloin - \$28
apple jus

Whole Maine Lobster - \$mkt price
butter sauce

Seared Scallops - \$34
gremolata

Pan Seared or Grilled Salmon - \$34
chimichurri or basil aioli

Grilled Pork Chop - \$28
apple chutney

Seared Ahi Tuna - \$35
teriyaki glaze

Grilled Oregon Albacore Tuna - \$30
chimichurri

Rainbow Trout - \$28
roasted garlic aioli

Pan Seared Chicken Breast - \$28
tomato buerre blanc

Roasted Chicken - \$28
chive buerre blanc

Chicken Katsu - \$28
Breaded, japanese bbq sauce

Seared Halibut - \$40
tomato relish

Capellini - \$24
whole roasted vegetables, champagne butter glaze

Roasted Vegetable Galette - \$24
pesto

Spinach & Mushroom Tartlet - \$24
gruyere cheese

Wild Mushroom Risotto - \$24

Spring Pea Risotto - \$24

Vegetable Risotto - \$24
heirloom tomato

Summer Corn & Black Truffle Risotto - \$24
gruyere cheese

Farmers Market Enchiladas - \$24
zucchini, mushrooms, tomatoes, poblano, Monterey

Stuffed Yams - \$24
chickpeas, grilled asparagus, arugula, creamy garlic dressing

*Selection of no more than two items to be selected. Entrée counts are required three days prior to event date.
For all events with a choice of entree, all entrees will be charged at the cost of the highest priced entree.*

DINNER ACCOMPANIMENTS

STARCHES

Roasted Red Bliss Potatoes

Roasted Peewee Potatoes

Fingerling Potatoes

Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Au Gratin Potatoes

Sweet Potato Fries

Sweet Potato Mashed Potatoes

Polenta Cakes

Creamy Polenta

Forbidden Rice

Israeli Couscous with Roasted Vegetables

Mushroom Risotto

Seasonal Vegetable Risotto

Tri-color Quinoa with Artichokes, Peppers & Olives

Farro

French Fries

Rice Pilaf

Seasoned Wild & Brown Rice

Curried Couscous

Beluga Lentils

Barley

VEGETABLES

Haricot Verts

Grilled Asparagus

Broccolini

Sautéed Spinach

Creamed Spinach

Roasted Carrots

Grilled Vegetable Medley

Broccoli with Herb Butter

Braised Chard with Bacon

Ratatouille

Zucchini

Sweet Peppers

English Peas

Sugar Snap Peas

Runner Beans

Peas and Carrots

Summer Squash

Onion Rings

Grilled Broccolini

DESSERT

All desserts are \$9.00

Seasonal Macaron **GF**
chantilly, fruit curd

Chocolate Peanut Butter Bar **GF**
peanut praline, peanut powder

Lemon Tart
sable base olive oil genoise, lemon curd, summer citrus, vanilla
chantilly, citrus meringue

Rocher Bar
hazelnut sponge cake, hazelnut crunch, blonde chocolate
ganache, rocher cocoa glaze, mill chocolate cremeaux, edible gold

Carrot Cake
roasted chocolate mousse, roasted pineapple, toasted coconut,
cassis fluid gel, walnut croquante

Smores Bar
blondie base, almond crunch layer, chocolate mousse,
marshmallow fluff, brown butter streusel and brûlée banana

Blueberry Sponge Cake
blueberry mousse, blueberry compote, kettle corn

Baked Alaska
pistachio sponge cake, vanilla ice cream, torched swiss meringue,
seasonal fruit, campari fluid gel (50 people or less)

Buttermilk Panna Cotta
graham streusel, seasonal fruit

Gateau Riche
almond tuille cup, vanilla ice cream, chocolate sauce

Seasonal Crisp
oat streusel, vanilla ice cream
spring: rhubarb/ strawberry
summer: peach/ blackberry

Peach Melba
Rum soaked baba, roasted honey peaches, almond milk sorbet,
almond powder, honey tuille

Tiramisu
espresso and brandy-soaked lady fingers, mascarpone mousse

DESSERT STATIONS

Priced per dozen with a minimum order of two dozen

Assorted Cookies - \$16

Seasonal Fruit Macaroons - \$37

Cupcakes – Regular \$37, Mini \$27
chocolate, yellow, lemon, banana, red velvet, carrot
frosting: cream cheese, chocolate, vanilla, lemon

Chocolate Dipped Pretzel Rods - \$25
caramel, dark/milk/white chocolate, nuts, sprinkles

Mini Cheese Cake Bites - \$25
NY style, chocolate, strawberry, lemon, blueberry, caramel

Mini Doughnuts - \$22
powdered sugar, cinnamon sugar, sugar glazed, chocolate glazed

Mini Cake Pops - \$37
chocolate, yellow, carrot, red velvet

Mini Tiramisu - \$19
espresso and brandy-soaked lady fingers, mascarpone mousse

Mini Pavlova - \$22 **GF**
meringue crust, chantilly cream, seasonal fruit filling

Mini Lemon Mousse Cups - \$19
baked meringue, lemon curd

Mini Tarts - \$25
lemon, key lime, chocolate, caramel, pastry cream with fruit

Mini Bars - \$19

Mini Crème Brûlée - \$29

Mini Pot De Crème - \$29

Mini Cream Puffs- \$29

Mini Brownies- \$19

Mini Rice Krispie Treat - \$19
original or chocolate dipped

Mini Pies - \$36
chocolate, banana cream, key lime

CONTINENTAL BREAKFAST

\$20 per person

Assorted Breakfast Pastries & Mini Muffins

Fresh Fruit Platter

Greek Yogurt with Granola & Berries

Regular and Decaf Coffee, Herbal Tea, Orange Juice

WAVERLEY BREAKFAST BUFFET

\$28 per person (30 person minimum)

Belgium Waffles, maple syrup, fresh berries, whipped cream

Bacon or Sausage

Country-Style Potatoes

Scrambled Eggs

Assorted Breakfast Pastries & Mini Muffins

Fresh Fruit Platter

Regular and Decaf Coffee, Herbal Tea, Orange Juice

BREAKFAST ADDITIONS

Candied Bacon - \$30 per dozen

Breakfast Burritos with Meat / Vegetarian Breakfast Burritos - \$6 per person

Oatmeal, Brown Sugar - \$5 per Person

Pecan Rolls - \$26 per dozen

Fruit Kebobs - \$30 per dozen

Mini Bite Size Quiche - \$30 per dozen

GRANDE BRUNCH BUFFET

\$34 per person (30 person minimum)

Includes assorted breakfast pastries and fresh fruit platter.

HOT OPTIONS – CHOOSE 3

Belgian Waffles - maple syrup, fresh berries, whipped cream

Challah French Toast – huckleberry compote

Quiche Lorraine - egg, bacon, gruyere cheese

Eggs Benedict - english muffin, canadian bacon, hollandaise

Breakfast Potatoes - o'brien or country style

Breakfast Meat - bacon or sausage

Cheese Blintz - strawberry or blueberry sauce

Scrambled Eggs

Chilaquiles - salsa verde, crispy tortilla, braised chicken, sunny-side up egg

Country Fried Steak - sausage gravy

Smoked Salmon Hash - potatoes, onion, dill

Fried Trout - buttermilk, corn milk crusted

Smoked Trout - royale hot sauce aioli

CHILLED OPTIONS – CHOOSE 2

Greek Yogurt - granola, fresh fruit

Smoked Salmon - bagels, crème fraiche, capers, red onion, egg whites, egg yolks

Mixed Field Greens - red onion, mandarin, parmesan, balsamic vinaigrette

Antipasti Board - marinated vegetables, sliced salami, prosciutto, capicola, marinated olives, crostini

Classic Caesar - romaine, parmesan, house-made croutons, caesar dressing

Wild Baby Arugula Salad - chevre, cucumber, radish, hazelnuts, sherry vinaigrette

Beet Salad - goat cheese, mandarin orange, mixed greens, balsamic vinaigrette, chimichurri

Kale Caesar Salad - parmesan, house-made croutons, pickled red onions, pine nuts, caesar dressing

BUFFET DINNER SELECTIONS

All buffets have a 30 person minimum.

ENTREES

Two Entrees \$56 Per Person
Three Entrees \$64 Per Person

Grilled Flat Iron Steak
au jus or horseradish cream

Roast Prime Rib of Beef
au jus, horseradish cream

Braised Lamb
mint chimichurri

Cedar Plank Salmon
herbs, lemon

Grilled Oregon Albacore Tuna
chimichurri

Seared Scallops
gremolata

Cedar Plank Prawns
herbs, lemon

Roasted Duck Breast
port wine sauce

Smoked Pork Loin
porter apple jus

Pan Seared Chicken Breast
tomato beurre blanc

Game Hen
cherry gastrique

Wild Mushroom Ravioli
white wine butter sauce

Roasted Teres Major
horseradish cream

Smoked Honey Pepper Turkey Breast
cranberry sauce

Lollipop Lamb Chops
mint aioli

Roasted Pork Tenderloin
apple chutney

CHILLED DISHES – CHOOSE 3

Wild Baby Arugula Salad
chevre, cucumber, radish, hazelnuts, sherry vinaigrette

Chopped Kale Salad
oregon bleu cheese, pears, pickled shallot, truffle balsamic

Mediterranean Quinoa Salad
parsley, cucumber, tomato, green onions, mint,
lemon vinaigrette

Classic Caesar
romaine, parmesan, house-made croutons, caesar dressing

Antipasti Board
marinated vegetables, sliced salami, prosciutto, capicola,
marinated olives, crostini

Grilled Vegetables
pesto, parmesan

Mixed Field Greens
red onion, mandarin, parmesan, balsamic vinaigrette

Iceberg Wedge Salad
blue cheese crumbles, cherry tomatoes, red onion, blue cheese
dressing

Tomato Caprese Salad
burrata, heirloom tomatoes, aged balsamic vinaigrette, fennel

Marinated Beet Salad
goat cheese, mandarin orange, mixed greens, balsamic vinaigrette

ACCOMPANIMENTS– CHOOSE 2

Garlic Mashed Potatoes

Mojo Potatoes

Seasonal Vegetable Risotto

Au Gratin Potatoes

Rice Pilaf

Seasoned Wild & Brown Rice

Sautéed Haricot Verts

Grilled Asparagus

Vegetable Risotto

Israeli Couscous

Sautéed Mushroom

Broccoli with Herb Butter

DINNER STATIONS

All dinner stations are priced per person. Prices based on selection of 3 station minimum.

ASIAN STATION - \$26

Seaweed Slaw, Sesame Ginger Vinaigrette
Sushi Rolls
 Spicy Tuna Roll / Salmon Roll
 California Roll / Cucumber Roll
Wasabi, Soy Sauce, Pickled Ginger
Chilled Yakisoba noodles, vegetables and chicken
Tuna, & Salmon Sashimi – Add \$4pp

MEDITERRANEAN STATION - \$24

Choice of two:
 Lollipop Lamb Chops, Mint Aioli
 Greek Style Chicken Kebobs
 Beef Kebobs
 Grilled Greek Style Octopus
House-Made Flatbread, Hummus & Baba Ghanoush
Mediterranean Olives, Pickles & Dolmas
Mediterranean Quinoa Salad

CARVING STATION - \$26

Choice of two:
 Grilled Flat Iron
 Roasted Turkey Breast
 Pork Loin, Apple Chutney
Silver Dollar Rolls & Accompaniments
Brussels Sprouts Slaw, Bacon, Crème Fraîche
Farro Salad, tomatoes, cucumber, basil

PASTA STATION - \$24

Caesar Salad & Garlic Bread
Choice of two pastas:
 Penne / Rigatoni
 Pappardelle / Capellini
Choice of two sauce:
 Marinara / Bolognese
 Alfredo / Pesto
Artichokes, spinach, garlic, tomatoes, fennel, pancetta,
mushrooms, parmesan, red pepper flakes

PIZZA STATION - \$26

Antipasti Platter, marinated vegetables, sliced salami,
prosciutto, capicola, marinated olives
Chilled Seasonal Vegetable Platter
Choice of three pizzas:
 Margarita – Red Sauce, Basil, Mozzarella
 Sweet Sausage with Roasted Bell Peppers
 Goat Cheese, Caramelized Onions, Chorizo
 Olives, Roasted Garlic, Arugula, Pesto Sauce

OREGON STATION - \$26

Chopped Kale Salad
Choose two:
 Cedar Plank Salmon, herbs, lemon
 Oregon Albacore Tuna Loin, Chimichurri
 Grilled Teres Major
Roasted Fingerling Potatoes
Grilled Vegetable Platter
Oregon Dungeness Crab Walkaway Cocktail – Add \$4

SLIDER STATION - \$23

Mini Classic Wedge Platter
Choice of two:
 Beef Sliders, st. lawrence sauce, swiss, onions
 Pulled Pork Sliders, hawaiian bread
 Halibut Sliders, hawaiian bread, tartare sauce
 Lamb Sliders
 Turkey Burger Sliders
Choice of two:
 Gourmet French Fries / Onion Rings
 Garlic Fries / Sweet Potato Fries
 House-made Chips
Assorted Sauces

TACO STATION - \$24

Small corn tortillas & flour tortillas
Choice of two:
 Skirt Steak
 Pork Carnitas
 Halibut
 Grilled Chicken
Mexican Slaw
Onion, Cilantro, Salsa Verde,
Salsa Roja, pico de gallo, Cotija Cheese, Queso Fresco, Limes

BBQ STATION - \$25

Wedge Salad Platter
Choice of two:
 Brisket
 Baby Back Ribs
 Smoked Tri Tip
 BBQ Chicken
Corn on Cob
Mac & Cheese
BBQ Baked Beans
Corn Bread

BEVERAGE SELECTIONS

WELL BAR LIQUORS - \$7

Bourbon – Evan Williams Green
Gin – Rose City
Vodka – Rose City
Rum – Monarch
Scotch – J&B
Tequila – Pancho Villa
Brandy – Korbel

CALL BAR LIQUORS - \$8

Bacardi Silver Rum
Bailey's
Beefeater Gin
Captain Morgan's Rum
Jack Daniels
Monopolowa Vodka
Mount Gay Rum
Smirnoff Vodka
Teachers Scotch

PREMIUM BAR LIQUORS - \$9

Absolut Citron
Absolut Mandarin
Absolut Vodka
Disaronno Amaretto
Bacardi 151 Rum
Bombay Gin
Bombay Sapphire Gin
Dewar's White
Eagle Rare
Frangelico
James Oliver Rye
Johnnie Red Label Scotch
Kahlua
Makers Mark Bourbon
Myers Rum
Stolichnaya Vodka
Tanqueray Gin
Tito's Vodka

SUPER PREMIUM BAR LIQUORS - \$11.00

Aviation Gin
Bulleit Bourbon
Bushmills
Campari
Chambord
Cîroc Vodka
Crown Royal
Grey Goose Vodka
Hendricks Gin
Jameson Irish Whiskey
Ketel One Vodka
Sambuca
Sauza Hornitos
Tanqueray #10

PLATINUM BAR LIQUORS - \$13.50

B & B Dom
Balvenie 12 Whiskey
Basil Hayden's Bourbon
Benedictine
Don Julio Anejo
Drambuie
Glenmorangie 10 Whiskey
Glenlivet Whiskey
Hennessy V.S. Cognac
Johnnie Black Scotch
Knob Creek Bourbon
Laphroaig 10 Whiskey
Patrón Silver Tequila

BOTTLED IMPORTED/MICRO BEERS - \$6

Black Butte Porter
Corona
10 Barrel Apocalypse IPA
Mirror Pond Pale Ale
Stella Artois

DOMESTIC BEERS - \$5

Budweiser
Bud Light
Coors Light

BEERS ON TAP - \$6

Coors Lite
Ice Axe
Crux IPA
Pelican Pilsner

WINE SELECTIONS

SPARKLING WINE

Jeio Prosecco – Italy	30
A.Bichot Brut Rose – Beaune, France	40
Argyle Brut – Willamette Valley, Oregon	40
Schramsberg Blanc de Blanc Brut – Napa Valley, California	48
Veuve Cliquot Yellow Label Brut – Reims, France	80

WHITE WINE

Davis Bynum Chardonnay – Russian River Valley	30
Ponzi Pinot Gris – Willamette Valley, Oregon	30
Chateau De La Cree Les Tourelles, White Burgundy	40
David Ramey Sauvignon Blanc – Sonoma Valley, California	30
Adelsheim Pinot Gris – Willamette Valley, Oregon	30
St. Innocent Pinot Gris – Willamette Valley, Oregon	36
Frank Family Vineyards Chardonnay – Carneros, California	51
Rombauer Chardonnay – Napa Valley, California	56

RED WINE

Spoken Barrel Cabernet Sauvignon – Columbia Valley, Washington.....	30
J. Scott Estate Merlot – Columbia Valley, Washington.....	30
Adelsheim Pinot Noir, Willamette Valley	30
Oberon Cabernet Sauvignon – Napa Valley, California.....	34
Justin Cabernet, Paso Robles.....	45
Owen Roe Cabernet – Yakima, Washington	45
Owen Roe Kilmore Pinot Noir – Yamhill / Carlton	49



