



CATERING MENU

MT. HOOD

ASSORTED BREAKFAST PASTRIES
 SEASONAL FRESH FRUIT & BERRIES
 ORGANIC YOGURT AND GRANOLA
 FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE
 FRESHLY BREWED COFFEE, DECAF & HOT TEA

\$18
 per person

ROSS ISLAND

BACON & SAUSAGE
 POTATOES
 SCRAMBLED EGGS
 ASSORTED BREAKFAST PASTRIES
 SELECTION OF FRUIT & VEGETABLE JUICES
 FRESHLY BREWED COFFEE, DECAF & HOT TEA

\$28
 per person

BREAKFAST & BRUNCH ADDITIONS

FRENCH TOAST, BOURBON MAPLE SYRUP, CANDIED NUTS, WHIPPED CREAM
\$10 PER PERSON

SMOKED SALMON & BAGELS. HERB WHIPPED CREAM CHEESE, TOMATOES, RED ONION
\$15 PER PERSON

GRILLED FLANK STEAK, MUSHROOMS, SALSA VERDE
\$15 PER PERSON

FOREST PARK BUFFET
- COLD LUNCH -**\$35**
per person**APPETIZERS - SELECT 1 -**

BEET SALAD, WHIPPED GOAT CHEESE, ARUGULA, WALNUTS, SMOKED TOMATO VINAIGRETTE

WEDGE SALAD, BACON, SHAVED RED ONION, BLUE CHEESE DRESSING

ENTREES - SELECT 2 -

ROASTED VEGETABLE SANDWICH, GRUYERE, AIOLI, ARUGULA

GRILLED CHICKEN SANDWICH, CAESAR DRESSING, PARMESAN

SMOKED SALMON SALAD, DILL CREAM CHEESE, CUCUMBER, RED ONION

SIDES - SELECT 2 -

STONE GROUND MUSTARD POTATO SALAD

SEASONAL PASTA SALAD

CHIPS AND ONION DIP

DESSERTS

CHOCOLATE BROWNIES

ASSORTED COOKIES

ROSE CITY BUFFET
- HOT LUNCH -

\$45
per person

APPETIZERS - SELECT 1 -

BEET SALAD, WHIPPED GOAT CHEESE, ARUGULA, WALNUTS, SMOKED TOMATO VINAIGRETTE

WEDGE SALAD, BACON, SHAVED RED ONION, BLUE CHEESE DRESSING

HERB WHIPPED RICOTTA, SEA SALT CRACKERS

ENTREES - SELECT 2 -

SALMON, CITRUS, FENNEL, PARSLEY

ROASTED CHICKEN, LEMON, THYME, CARAMELIZED ONIONS

SMOKED TRI TIP, HOUSE MADE BARBECUE SAUCE

PASTA, SEASONAL VEGGIES

SIDES - SELECT 2 -

BRUSSEL SPROUTS, BACON, APPLES

SAUTEED MUSHROOMS

MASHED POTATOES

ROASTED ZUCCHINI

CRISPY POTATOES

CHEDDAR POLENTA

DESSERTS

CHOCOLATE BROWNIES

ASSORTED COOKIES

APPLE CRISP

DINNER BUFFET**\$75**
per person**APPETIZERS - SELECT 3 -**

ASSORTED MEAT PLATE, PICKLED VEGETABLES

SMOKED FISH PLATE, HOUSE CRACKERS

BEETS, WHIPPED GOAT CHEESE, ARUGULA, WALNUTS, SMOKED TOMATO VINAIGRETTE

WEDGE SALAD, BACON, SHAVED RED ONION, BLUE CHEESE DRESSING

HERB WHIPPED RICOTTA, SEA SALT CRACKERS

ENTREES - SELECT 2 -

SALMON, CITRUS, FENNEL, PARSLEY

ROASTED CHICKEN, LEMON, THYME, CARAMELIZED ONIONS

SMOKED TRI TIP, HOUSE MADE BARBECUE SAUCE

PASTA, SEASONAL VEGGIES

ROASTED PORK LOIN, APPLE MOSTARDA

PRIME RIB, AU JUS, HORSERADISH, ***\$10 UPCHARGE PER PERSON***

SIDES - SELECT 2 -

BRUSSEL SPROUTS, BACON, APPLES

SAUTEED MUSHROOMS

MASHED POTATOES

ROASTED ZUCCHINI

CRISPY POTATOES

CHEDDAR POLENTA

DESSERTS - SELECT 2 -

CHOCOLATE BROWNIES / ASSORTED COOKIES / APPLE CRISP / CHOCOLATE CAKE

HOSTED BAR - ON CONSUMPTION -

BEER

LOCAL CRAFT BEER.....	\$8.00
IMPORTED BEER.....	\$7.00
DOMESTIC BEER.....	\$6.00

WINE

JOE DOBBS PINOT NOIR.....	\$45.00
JOE DOBBS CHARDONNAY.....	\$45.00
ELK COVE RIESLING.....	\$45.00

OTHER WINES ARE AVAILABLE, PLEASE INQUIRE FOR A FULL RESTAURANT WINE LIST

LIQUOR

WELL COCKTAIL.....	\$11.00
WELL MARTINI.....	\$14.00
FOUR ROSES, PUEBLO VIEJO BLANCO, PLANTATION 3 STARS, BOMBAY DRY GIN, MONOPOLOWA VODKA	
PREMIUM COCKTAIL.....	\$14.00
PREMIUM MARTINI.....	\$17.00

FAMOUS GROUSE SCOTCH, BUFFALO TRADE BOURBON, PUEBLO VIEJO REPOSADO, BACARDI SUPERIOR,
AVIATION GIN, STOLICHNAYA VODKA

BANQUET WINES

RED

2015 JOE DOBBS PINOT NOIR, WILLAMETTE VALLEY, OR.....	\$45.00
2015 BARNARD GRIFFIN CABERNET SAUVIGNON, COLUMBIA VALLEY, WA.....	\$45.00
2012 CHATEAU DE BRAGUE BORDEAUX SUPERIORE, BORDEAUX, FRANCE.....	\$45.00
2015 ERNESTO CANTENA "TAHUAN" MALBEC, MENDOZA, ARGENTINA.....	\$45.00
2016 SIDURI PINOT NOIR, WILLAMETTE VALLEY, OR.....	\$48.00
2016 ANDREW WILL "INVOLUNTARY COMMITMENT"	

WHITE

2016 ELK COVE PINOT GRIS, WILLAMETTE VALLEY, OR.....	\$45.00
2015 EYRIE VINEYARDS PINOT BLANC, WILLAMETTE VALLEY, OR.....	\$45.00
2016 PABLO PADIN "SEGREL" ALBARIÑO, RIAS BAIXES, SPAIN.....	\$45.00
2016 MATZINGER DAVIES SAUVIGNON BLANC, COLUMBIA VALLEY, WA.....	\$55.00