Oregon Fine Foods

Food and Beverage Menu

Oregon Fine Foods Catering

Seaside, Oregon

Seaside Civic & Convention Center

Service Information

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Welcome to Beautiful Seaside, Oregon

It is our privilege to meet your food & beverage needs and help make your event all that you have envisioned.

Oregon Fine Foods We are the exclusive food and beverage provider for the Seaside Civic and Convention Center. Outside food or beverages are prohibited without the written consent of Oregon Fine Foods.

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 and liability issues. In the event that there is an excess of prepared food, we are able to donate to qualified agencies serving the community.

Menus and Selection Our menu is designed as a guide to ensure your event is a success. Our catering coordinator and chef are happy to work with you to design custom menus to help make your event unique. Please inform the catering coordinator of any special dietary needs when discussing the menu.

Plated Meals are limited to 2 main entrees and 1 Chef's choice vegetarian entree. The per person price will be the higher of the two entree prices. Children's portions are available. Under 6 dine with our compliments, 1 child per paying adult, guests 6 to 12 are half of entree cost. All pricing and menu items are subject to change.

All meals are based on a minimum of 35 guests or more. Less than 35 guests add $4 per person.

Service Fees All food and beverage prices subject to a 18% service fee. This service fee is applicable to all food and beverage items, hosted bar services, applicable labor charges, additional linen or equipment rental.

Guarantees Menu selections and event information are required 3 weeks prior to the event. Final guaranteed number of guests is required no less than 3 business days before the start of the event. Meals are charged at the higher of the guaranteed number or actual meals served. Should a final guarantee not be given, your expected attendance will be considered your final guarantee. We will prepare 5% over the final guarantee number. Additional increases after the final guarantees are given may be subject to additional charges.

ALL PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE

Linen and Services To help reduce our environmental footprint we ask that thoughtful advance planning of linen and table resources be at the forefront of all our guests' considerations. Menu prices with china service include: table clothes, cloth napkins and a centerpiece in settings of 10 per table. Complimentary linen available for working box lunches. Please discuss any desired seating variations with our banquet manager. Groups may provide their own certerpieces with prior approval.

Staff and Servicing Service times are based on 2 hours for breakfast and lunch and 3 hours for dinner. Additional labor charges may be applied by exceeding these service times.

Bar Services We are able to provide complete bar beverage service to enhance your event. Oregon Fine Foods operates under and complies with all state rules and regulations of the Oregon Liquor Control Commission. House policy requires all alcohol service end 30 minutes prior to the end of the event. There is a $300 sales minimum per bar.

Concession Sales There is a $100 per hour sales minimum guarantee for a minimum of 4 hours.

Espresso Stand There is a $75 per hour sales minimum guarantee for a minimum of 3 hours.

Special Dietary Requests We gladly accommodate special dietary requests with advanced menu planning. Chef's choice vegetarian selections are offered at no charge. Specific dietary requests are subject to additional charges.

Cancellation Policy Cancellations received by Oregon Fine Foods less than 10 days prior to the first day of service are subject to 35% fee of total projected food and beverage orders.

Meeting and Break Refreshments

Classic Break $12 With Coffee add $2

Choose 4 Items – 30-Minute Service

Breakfast Sweets & Muffins
Seasonal Whole Fruit
Gourmet Cookies
Individual Cheese & Crackers
Popcorn
Granola Bars
Seasonal Fruit Tray
Assorted Bagged Chips
Fruit Yogurt
Soft Pretzels

Networking Stations $14 With Coffee add $2

30-Minute Service
Items below can be prepared Gluten Free for an additional $2
Bottled water, assorted juice and soda included.

Mediterranean Retreat
Sweet red pepper hummus, fresh vegetables, olives, pita bread, veggie chips, dried & whole fruit.

Create your own Trail Mix
Dried fruits, coconut, banana chips, nuts, seeds, candy pieces, granola, & dried fruits.

All Time Favorites
Gourmet cookies, assorted ice cream bars, fresh popcorn, soft pretzels & whole fruits.

Game Day
Assorted chips, dips, chilled sausage, salami, soft pretzels, whole fruits, individual cheese and crackers.

Sweet treats $14 Per Person

Dessert station with coffee & water service add $2 per person

Petite Assorted Desserts
Cheese cake, brownies, cookies, cream cake, dessert bars, & chocolate eclairs.

Sundae Bar
Premium Blue Bunny ice cream with a large variety of toppings including nuts, whipped cream & cherries.

Refreshments a'la carte

Gourmet Cookies ..... $30 Per Dz.
Assorted Muffins, Pastries and Doughnuts ..... $30 Per Dz.
Bagels w/Cream Cheese ..... $32 Per Dz.
Fruit & Yogurt Partaits..... $5 Each
Ice Cream Bars ..... $28 Per Dz.
Granola Bars ..... $24 Per Dz.
Popcorn ..... $2 Per Person
Whole Fruits ..... $2 Each

Beverages

*Coffee, Decaf or Teas ..... $45 Per Gal
*Hot Chocolate or Cider..... $45 Per Gal
*Lemonade, Punch or Iced Tea.... $35 Per Gal
Water Station (5 gal) $30
*3 Gallon Minimum
Assorted Soda, Bottled Water and Juice ..... $3 Each
Sparkling Water..... $3 Each
Sparkling Cider (Bottle Only)... $9 Each

Buffet & Plated Breakfasts

All Breakfasts Include Coffee, Decaf, Hot Tea, & Fruit Juice

Classic Continental $14

Assorted Muffins, Doughnuts, Pastries, Bagels with Cream Cheese, and Whole Fruits

Deluxe Continental $16

Assorted Muffins, Doughnuts, Pastries, Bagels with Cream Cheese, Fruit Yogurt, and Fresh Fruit

Gourmet Bagel Bar $18

Assorted Bagels served with Shaved Ham, Salmon Lox, Crisp Bacon, Flavored Cream Cheese, Hard Boiled Eggs, and Fresh Fruit

Fresh Baked Quiche $18

Made in House with your choice of Minced Ham & Swiss Cheese or Bacon, Onion and Sharp Cheddar Cheese or Garden Delight. Served with Fresh Fruit & Homemade Sweet Bread

Skillet Scramble $18

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

Breakfast Burrito $18

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

Breakfast Sandwich $15

All Butter Croissant Topped with Scrambled Eggs, Grilled Ham & Cheese. Served with Crispy Hash Browns and Fresh Fruit

Farmers Favorite $20

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

Healthy Starter $18

Bob's Red Mill GF Oatmeal with Toppings, Fruit Yogurt, Hard-Boiled Eggs, Fresh Seasonal Fruit, Bagels w/Cream Cheese & Muffins

Country Fixins $22

Scrambled Eggs, Link Sausage, Bacon, Home Fried Potatoes, Biscuits w/Country Gravy, Assorted Donuts, Muffins, Pastries & Fresh Fruit

Potato Pancakes $18

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

Signature Platter Lunches $22

Platters include entree', a house salad, dinner rolls, dessert bars & beverage

Homemade Lasagna
Made fresh with Meat Sauce and Italian Sausage or Vegetarian Marinara and Garden-fresh Vegetables.

Pesto Chicken Tortellini
Grilled Chicken Breast atop Cheese Tortellini with Mushrooms, Tomatoes & Green Onions in our Homemade Alfredo Sauce.

Homemade Meatloaf
Served open-face on Grilled Sourdough Bread, with Mashed Potatoes and Gravy.

Shrimp Salad & Chowder
Fresh Spring Greens topped with Bay Shrimp, Cucumbers, Tomatoes and Olives. Includes a Cup of Chowder and Fruit.

Shish Kabobs
Marinated Beef or Chicken Breast Skewered with Fresh Vegetables. Includes Wild Rice Pilaf and Fruit.

Bento Bowl
Teriyaki Glazed Chicken Breast served with Sticky Rice, Fresh Vegetables, and Sweet & Sour Cucumbers.

Sandwich Plates

All sandwiches include chef's choice salad, fresh fruit & cookies
Add a cup of clam chowder or specialty soup $5 per person

Turkey & Avocado Croissant $20
All Butter Croissant layered with Turkey Breast, Provolone, Avocado, Red Onion, Lettuce, Tomato and our House Blend Dijonaise Sauce.

Pulled Pork Sandwich $18
Slow cooked Pork Shoulder made in house. Served on a toasted Onion Roll with fresh Cole Slaw and our own Sweet & Savory Sauce.

Turkey Club or Chicken Caesar Wrap $20
Turkey Club: Turkey, Bacon, Cheese, Lettuce, Tomato & Ranch Dressing.
Chicken Caesar: Chicken, Romaine Lettuce, Croutons, Tomato, Parmesan & Caesar Dressing.

Chicken Cordon Bleu $18
A crispy Chicken Breast topped with Ham and Swiss Cheese. Served on a Kaiser Roll with Lettuce, Tomato, and Dijonaise Sauce.

Gourmet Salads

All salads include assorted dinner roll, dessert and beverage

Traditional Chef Salad $18
A bed of Fresh Greens topped with Julienne Ham, Turkey, Cheddar & Swiss Cheese, Olives, Tomatoes, Cucumber and Hard-Boiled Egg

Crispy or Grilled Chicken Salad $20
Fresh House Greens topped with Crispy or Grilled Chicken, Diced Tomatoes, Swiss Cheese and a variety of Vegetables

Shrimp Louie $22
Crab Louie (Market Price)
Fresh Bay Shrimp or Fresh Dungeness Crab served on a bed of Fresh Greens with Tomatoes, Cucumber, Olives and Hard-Boiled Egg

NW Apple Chicken & Spinach Salad $20
A bed of Fresh Spinach topped with Fresh Apples, Craisens, Red Onion, Beets, Tomatoes and Grilled Chicken

Luncheon Entree's

All selections served with a house salad, chef's choice side dish, seasonal vegetables, dinner roll, dessert and beverage

Chicken Fried Steak $22
Made in house & served with Country Gravy

Filet of Halibut $33
Filet of Salmon $29
Baked to perfection in Lemon Dill butter. Served with Tartar Sauce

Country Pot Roast $20
Slow cooked with Carrots, Onions and Red Potatoes. Served with Homemade Gravy and a Biscuit

Breast of Chicken $22
Choice of: Herb Roasted, Dijon Marinated, Parmesan Breaded or Barbequed

Oven Fried Chicken $21
Bone in Leg & Thigh coated in our House Blend Seasonings, then oven fried. Includes Coleslaw and Corn Muffin

Butterfly Shrimp $20
Lightly breaded & fried to a golden brown. Served with Jo-Jo Potatoes and Cocktail Sauce

Sirloin Steak $24
A choice 6 oz. Sirloin Steak grilled medium.

Luncheon Desserts Served Family Style

Fresh Fruit Cups, Mini Cheese Cakes, Cookies, Brownies, and Dessert Bars

Luncheon Buffets

Buffets are based on 35 Guests or more. Under 35 Guests Add $4 Per Person
All Buffets include chef's choice dessert & assorted beverages

Soup & Sandwich Buffet $22

A variety of Turkey, Roast Beef, Smoked Ham & Garden Sandwich Halves, served with Fresh Fruit Salad, Chef's Choice Specialty Salad, Assorted Chips & your choice of Chowder or Soup

Soup & Salad Bar

$20 w/One Soup **$22** w/Two Soups
House Blend Greens & Fresh Spinach served with a Bountiful Selection of Fresh Vegetables and Toppings. Includes Vegetable Pasta Salad, Fresh Fruit, Three Dressings, Assorted Rolls & Crackers

Taco Salad Bar $23

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

Gourmet Burger Bar $22

A 1/4 lb 100% Ground Chuck Patty or a Grilled Chicken Breast served with Grilled Onions and Mushrooms, Crisp Bacon, Teriyaki Pineapple, Assorted Cheese and a variety of Condiments. Served with Jo-Jo Potatoes, Fresh Fruit Salad & Assorted Chips

Build Your Own Sandwich $22

Deli-sliced turkey, roast beef, smoked ham, cheddar and swiss cheese. Includes: assorted breads and rolls, lettuce, tomatoes, condiments, marinated pasta salad, fresh fruit salad and assorted chips

Baked Potato Bar $20

Freshly baked potatoes served with homemade beef chili, broccoli with cheese sauce and chicken A La King. Includes a variety of toppings: bacon bits, cheddar cheese, sour cream, whipped butter, green onions, and a house green salad and dinner rolls

Pasta Bar $22

Homemade Meat & Marinara Sauces, Penne Pasta and Spaghetti. Includes Vegetables, Green Salad, Garlic Bread, Fresh Shredded Parmesan Cheese, and Olives

Hawaiian Luau $23

Sesame Chicken, Kalua Pork, Coconut Shrimp, Fried Rice, Stir-fry Vegetables, Island Macaroni Salad & Fresh Fruit Salad

Beach Barbecue Picnic $23

Barbecued Hamburgers with all of the Trimmings, Fried Chicken, Sausage Kabobs, Potato Salad, Fresh Fruit Salad, Deviled Eggs, Baked Beans & Assorted Chips

Grab-N-Go Box Lunches $16

Your choice of Turkey, Roast Beef, Smoked Ham or Vegetarian Sandwich. Fresh Fruit, Specialty Salad, Chips, Cookies and Soda or Bottled Water

Appetizers & Hors D'oeuvres

A'la Carte Selections Includes 2-Hour Service

TRAYS SERVE APPROXIMATELY 60 PEOPLE

Fresh Roasted Vegetables..... $135
Assorted Cheese & Crackers..... $165
Seasonal Fresh Fruit..... $245
Deviled Eggs..... $100
Mini Bun Sandwich (75 pc)..... $180
Smoked Salmon Side $165

Relish Tray with:
Assorted Pickles, Olives & Crackers .. $130
Seven Layer Dip w/Chips $130
Chilled Prawns (75 pc)..... $365
Smoked Sausage & Cheese Board..... $225
Assorted Chips, Dips & Nuts $80

Lighter Fair $19

Homemade Meatballs, Assorted Cheese & Crackers, Fresh Fruit Display with Dip, Variety Pizza, Vegetable Crudites, Assorted Olives, Pickles & Peppers, Pretzels & Chips with Dip and Mixed Nuts

On a Roll $21

Mini Chicken Cordon Bleu, Stuffed Mushrooms, Deli Meat Tray with Assorted Mini Buns, Fresh Fruit Display with Dip, Vegetable Crudites, Assorted Olives, Pickles & Peppers and Chips with Dip

Tex-Mex Combination $21

Cheese Quesadillas, Mini Burritos, 7-Layer Dip with Chips, Mexican Deviled Eggs, House Pickled Vegetables, Fresh Fruit Display and Assorted Peppers & Pickles

Island Favorites $22

Crispy Spring Rolls with Dipping Sauce, Won-Ton Chips, Crab Puffs, Ahi Tuna Poke, Kalua Pork with Sweet Hawaiian Rolls, Island Macaroni Salad, Sweet & Sour Vegetables & Fresh Fruit

Classic Appetizer Buffet $24

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

Game Day Favorites $26

Smoked Sausage & Deli Meat & Cheese Platter, Chicken Wings, BBQ Meatballs, Deviled Eggs, 7-layer Dip, Chips, Crackers, Pretzels, Fresh Fruit Salad, Assorted Relishes and Our Signature Pickled Vegetables

Northwest Flavors $30

Freshly Roasted Beef & Turkey Breast Carved to Order, Served with Mini Buns and all the Trimmings, Meatballs, Stuffed Mushrooms, Deviled Eggs, Fresh Fruit Display, Grilled Vegetables, Pickles, Olives and Mixed Nuts, Assorted Cheese & Crackers, Pretzels, Chips with Dip, Smoked Salmon & Chilled Shrimp Cocktails

Seaside Gala $42

Freshly Roasted Beef & Turkey Breast carved to order, served with Mini Buns and all the Trimmings, Chilled Prawns, Dungeness Crab Cakes, Deviled Eggs, Fresh Fruit Display, Grilled Vegetables, Pickles & Olives and Mixed Nuts, Assorted Cheese & Crackers, Pretzels & Chips with Dip, Homemade Meatballs, and Mini Chicken Cordon Bleu.

House Specialty Hors D'oeuvres A'la Carte

PORTIONS ARE BASED ON 25 PEOPLE UNLESS OTHERWISE NOTED

2-HOUR SERVICE

Smoked Sausage & Cheese Board $165
Hard Salami, Smoked Salmon, Sausages and Cheese, Fresh Marinated Mushrooms, House Pickled Vegetables & Crackers

Hummus & Vegetable Platter $65
Roasted Red Pepper Hummus served with Crisp Vegetables, Pita and Veggie Chips

Fresh Crab Cocktails (Per Dozen) Market Price
Fresh dungeness crab & tangy cocktail sauce served chilled with lemon

Bay Shrimp Cocktails (Per Dozen) $65
Plump bay shrimp served chilled with cocktail sauce and lemon

Homemade Meatballs (50 pieces) $60
Prepared in house with your choice of sauce: barbeque, Swedish, teriyaki, or sweet and sour

Tempura Skewers (50 pieces)
Chicken $70 Shrimp $95
Made in house with fresh tempura and fried to a golden brown, served with dipping sauce

House Made Gourmet Pizza $27
14" Pie (10 slices) made with whole milk mozzerella, premium toppings, and our own tangy sauce

Crab Cakes (Per Dozen) $90
Freshly made with Dungeness crab & topped with hollandaise sauce

Vegan Spring Rolls (25 pieces) $65
Filled with vegetables then fried crisp and served with dipping sauce

Baked Brie in Puff Pastry $125
Imported Brie cheese wrapped in puff pastry then baked to a golden brown & served with crostini

Carving Station (4 oz. Per Person)
Roast Beef Tenderloin $20 Turkey or Ham $18
Freshly Roasted Premium Meats, Includes assorted Mini Buns & Condiments

Dinner Entrees

3-Hour Service

All selections include a house salad, dinner rolls, seasonal vegetables, chef's choice side dish, beverage, and your choice of dessert

Oven Roasted Chicken $29
Breast, Thigh & Leg BBQ, or Herb & Garlic

Breast of Chicken $27
Parmesan Breaded, Dijon Cream or Hazelnut Crusted

Chicken Cordon Bleu $32
Made fresh in house & topped with Mornay Sauce

Pork Tenderloin Medallions $29
with Mushroom Demi-Glace

Barbequed Pork Ribs $30
Cooked slow in our own Tangy sauce

Roast Turkey $25
Freshly roasted & served with all the trimmings

Combination Dinner $49
Your choice of Prime Rib, New York Steak, Chicken Breast or Tenderloin Shish-Kabob, served with your choice of Chicken Breast, Fresh Salmon, Halibut or Tiger Prawns

House Specialties

Home Made Lasagna $30 / Vegetarian $28
Made fresh with meat sauce and Italian sausage or vegetarian marinara and fresh vegetables

Fettuccini Plate
Prawn $30 / Chicken $26 / Vegetarian $22
Tossed in our homemade Cream Sauce with Mushrooms, Tomatoes, Green Onions and fresh shredded parmesan cheese

Slow Roasted Prime Rib $42
Seasoned with house blend seasonings and served with AuJus and creamy horseradish sauce

New York Steak $38
Char-broiled and served medium with sauteed mushrooms

Filet Mignon 5 oz. $40 7 oz. $45
Char-broiled and served medium with button mushrooms

Fresh Salmon $38 or Halibut $44
Fresh Atlantic salmon or Alaskan halibut baked to perfection in lemon butter served w/tartar sauce

Skewered Tiger Prawns $36
Jumbo prawns skewered with peppers, onions and mushrooms

Chicken or Beef Shish-Kabob $32
Marinated and skewered with peppers, onions and mushrooms

Dessert Selections

Strawberry or Lemon Cream Cake, Carrot Cake, Mousse Cake, Chocolate Layer Cake, Fruit Cobbler, Cheese Cake w/ Northwest Berry Topping, Caramel Bread Pudding

Dinner Buffets

*Dinner Buffets are based on 35 guests or more guests. Under 35 guests add $4 per person

All selections include an assorted dessert buffet

Classic Combination Dinner Buffet Freshly Roasted & Carved To Order

Prime Rib $45 ***Turkey Breast or Smoked Ham $35***
Served with your choice of baked Salmon or Halibut or Breast of Chicken or Prawn Kabob
Includes Chef's Choice Potato, Vegetable Medley, Green Salad,
Assorted Dinner Rolls

Western Buffet $37

Barbecued Pork Ribs and Fried Chicken, Homemade Baked Mac 'n Cheese, Vegetable Medley, Deviled Eggs, Baked Beans, Cole Slaw, Fresh Fruit, and Corn Bread with Honey Butter

Tour of Italy Pasta Bar $35

Fettuccini & Penne Pasta, Fresh Meat Sauce, Marinara Sauce & Alfredo Sauce complimented with Grilled Italian Sausage and Chicken Parmesan. Served with Vegetable Medley, Green Salad, Garlic Bread, Fresh Shredded Parmesan Cheese and Assorted Olives

Hawaiian Luau $35

Sweet BBQ Pork Ribs, Sesame Chicken, Pineapple Glazed Shrimp, Grilled Vegetables, Roasted Sweet Potatoes, Polynesian Rice, Sweet & Sour Vegetable Salad, Mandarin Orange Salad, and Hawaiian Sweet Rolls

South of the Border Fiesta $32

Adobe Chili Rubbed Pork, Cheese Enchiladas & Crispy Taquitos, Refried Beans & Red Rice. Served with warm Tortillas, Homemade Chips, Shredded Lettuce & Cheddar Cheese, Diced Tomatoes & Onions, Sliced Olives, Salsa, Guacamole and Sour Cream

Gourmet Fine Dining Entree Menu

All selections include your choice of salad, assorted dinner rolls, and dessert

Garlic Herb New York Steak $45

A center cut choice New York Steak rubbed with roasted Garlic & Herbs then char-broiled and dressed with a Red Wine Reduction Sauce. Served with Blue Cheese Au-gratin Potatoes and Green Bean Almondine

Crab Stuffed Chicken Breast $52

A plump Chicken Breast stuffed with fresh Dungeness Crab Meat with a hint of Cream Cheese wrapped in Phyllo Dough & topped with Mornay Sauce. Served with Wild Rice and Bundled Asparagus Spears

Halibut Ala Seaside $48

A center cut Alaskan Halibut Filet lightly grilled & topped with a creamy Lemon Dill Shrimp Sauce and grilled Prawns. Served with Orzo Pasta with roasted Garlic, glazed Snap Peas & petite Carrots

Filet Mignon 6 oz. $45 8 oz. $50

A hearty center cut choice Tenderloin Steak wrapped in Bacon & char-broiled to perfection and complimented with sauteed Button Mushrooms. Served with roasted Garlic Fingerling Potatoes & Vegetable Gratin

Maine Lobster (Market Price)

A 1/2 pound Maine Lobster tail slowly baked & basted with drawn butter. Served with twice baked Red Potatoes & roasted Tomato Ratatouille

Surf and Turf

Add $24 for a Petite Filet Mignon to any entreé

Salad Choices

Spring Greens with Candied Walnuts, Blue Cheese, Grape Tomatoes, & Raspberry Vinaigrette, Fresh Spinach, Hardboiled Eggs, Red Onions, & Fresh Bacon Crumbles with Balsamic Vinaigrette, Mixed Greens, Mandarin Oranges & Candied Almonds

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

Bar & Beverage Service

House Policy Requires Alcohol Service to Stop 30 Minutes Prior to the End of the Event

Full Service Bar

Well Drinks $7
Smirnoff Vodka, Jack Daniels, Luna Azula Tequila, Bacardi Rum, Gordons Gin, E & J Brandy, Kahlua, Baileys Irish Cream, J & B Scotch

Call Drinks $9
Belvedere Vodka, Pendleton, Crown Royal, Hornitos Tequila, Glenfiddich Scotch, Beefeater Gin, Meyers Dark Rum

Bottled Beer

Bottled Beer $6
Deschutes IPA, Bud Light, Corona, Stella Artois

Micro Brew $8
Fort George, Buoy Beer, and Pelican Brewing

***Angry Orchard Hard Cider* $6**
Varieties Available

House Wines

By The Glass
White $7 Red $9

By The Bottle
White $29 Red $38

Regional Selections Available
Pinot Noir, Cabernet, Chardonnay, Pinot Gris, & Riesling

Champagne $18 Sparkling Cider $7 (Bottle Only)
Soft Drinks $3 Juice $3

Specialty Beer & Wine available which will be priced accordingly

There is a $300 sales minimum per bar, hosted or non-hosted