



**RED LION HOTEL®**  
VANCOUVER AT THE QUAY

## *2010 Catering Menus*

*All menu pricing is guaranteed through the catering office no more than 90 days prior to your event.*

*When selecting multiple plated entrees, the cost of the meal is based on the price of the more expensive item selected. Customary entrée selection is two. Please inquire about three or more entrees for an additional charge. (minimum number of guests for two entrees is 25 people)*

Please be advised that 46% of our 20% service charge is applied to our employee and the remaining 54% is applied to the house

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## **BREAKFAST**

### **PLATED SELECTIONS**

**All Served with  
Fresh Breakfast  
Breads, Fresh  
Orange Juice,  
Coffee,  
Decaffeinated  
Coffee and Assorted  
Teas**

#### **\*NORTHWEST SUNRISE\***

Scrambled Eggs

Select one: Hickory Smoked Bacon, Sausage Links or Ham Slice

Roasted Breakfast Potatoes

Zenners Specialty Sausage:

Double Smoked, Chicken Apple or Spicy Chicken

#### **\*COUNTRY SCRAMBLE\***

Scrambled Eggs

Diced Ham, Green Onions and Bell Peppers

Roasted Breakfast Potatoes

#### **\*SMOKED PORK CHOP\***

Scramble Eggs

Roasted Breakfast Potatoes

#### **\*THREE CHEESE QUICHE\***

Garden Vegetable Quiche

Select one: Hickory Smoked Bacon, Sausage Links or Ham Slice

Roasted Breakfast Potatoes

#### **\*EGGS BENEDICT\***

Two English Muffins

Canadian Bacon

Poached Eggs

Hollandaise Sauce

Roasted Breakfast Potatoes

*Add Twin Crab Cakes*

#### **\*TIRAMISU FRENCH TOAST\***

Select one: Hickory Smoked Bacon, Sausage Links  
or Ham Slice

Roasted Breakfast Potatoes

(100 people maximum)

#### **\*TEX-MEX FRITTATA\***

Scrambled Eggs, Bell Peppers, Onions

Shredded Cheese and Salsa

#### **\*CHICKEN FRIED STEAK\***

Covered in Country Gravy

Served with Roasted Breakfast Potatoes

Breakfast Biscuits

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**CONTINENTAL  
BREAKFAST**

**&**

**FULL BUFFETS**

Served for 1 Hour

**All Served with  
Coffee,  
Decaffeinated  
Coffee and Assorted  
Teas**

**\*THE CONTINENTAL\***

Orange Juice  
Whole Fresh Fruit  
Assorted Breakfast Breads  
Butter and Preserves

**\*THE RIVER FRONT\***

Sliced Fresh Fruit and Seasonal Berries  
Assorted Fruit Yogurt  
Bakers Basket of Mini Croissants and Breakfast Breads  
Butter and Preserves  
Assorted Fruit Juices

**\*HEALTHY START\***

Whole Grain Hippie Muffin & Marion Berry Fruit Pockets  
Whole Fresh Fruit  
Assorted Fruit Yogurts  
Assorted Fruit Juices

**\*THE EXECUTIVE\***

Assorted Fruit Juices  
Sliced Fresh Fruit and Seasonal Berries  
Assorted Yogurts and Granola  
Energy Bars  
Display of House Cured Salmon and Soft Ripened Brie  
Assorted Bagels, Breakfast Breads and Mini Croissants  
Butter, Cream Cheese and Preserves  
Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

**\*MOUNTAIN VIEW\***

Fresh Fruit Juices  
Seasonal Fresh Fruits and Berries  
With Honey Yogurt Dressing  
Assorted Bagels and Breakfast Breads  
Jams, Preserves, Sweet Butter, and Cream Cheese  
Crisp Bacon Strips and Link Sausage  
Scrambled Eggs  
Potatoes O'Brien with Fresh Herbs

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**BREAKFAST  
BUFFET**

**Minimum 50 People**  
Served for 1 Hour

**\*COLUMBIA RIVER BUFFET\***

Fresh Fruit Juices  
Seasonal Fresh Fruit and Berries  
Scrambled Eggs with Green Onion, Sautéed Mushrooms  
And Cheddar Cheese  
Crisp Bacon Strips and Link Sausage  
Oven Roasted Breakfast Potatoes  
With Sweet Peppers and Chives  
Assorted Cold Cereals with Milk  
Hot Oatmeal with Brown Sugar and Raisins  
Assorted Yogurts and Granola  
Assorted Breakfast Breads  
Butter, Jams, and Jellies  
Freshly Brewed Coffee, Decaffeinated Coffee,  
And Assorted Herbal Teas

**\*STATIONS\***

*Offered with Breakfast Buffets above*

**\*EGG OMELETS \***

Omelet Creations Made to Order  
Assorted Breakfast Meats, Vegetables and Cheeses

**\*WAFFLE BAR\***

Belgian Waffles  
Whipped Cream, Butter and Berries  
Maple Syrup

**\*FRENCH TOAST\***

Whipped Cream, Butter and Strawberries  
Maple Syrup

**BRUNCH BUFFET**  
Served for 1 ½  
Hours

**Minimum 50 People**

**\*LONGSHOREMAN'S BRUNCH\***

Fresh Fruit Juices

Assorted Sliced Melons and Berries

Scrambled Eggs

Crisp Bacon Strips and Link Sausage

French Toast with Whipped Cream, Butter and Maple Syrup

Roasted Breakfast Potatoes

Caesar Salad with Garlic Croutons

Fingerling Potato Salad

House Cured Salmon Display

Domestic and Imported Cheeses

Farmers Market Fresh Vegetables with Dip

Paella with Fresh Seafood and Saffron Orzo

Marinated Grilled Chicken with Pesto Noodles

Peel and Eat Shrimp with Lemons and Cocktail Sauce

Bakery Fresh Dinner Rolls and Butter

Chef's Selection of Brunch Sweets with Preserves, Honey and Butter

Freshly Brewed Coffee, Decaffeinated Coffee,

And Assorted Herbal Teas

**THEMED  
COFFEE BREAKS**  
Served for 1 Hour

All include Freshly  
Brewed Coffee and  
Assorted Herbal Teas

**\*HEALTHY BREAK\***

Whole Grain Hippy Muffin  
Assorted Whole Fresh Fruit  
Marion Berry Fruit Pocket  
Chilled Fruit Juices, Vita Water and Mineral Waters

**\*VANCOUVER MARKET\***

Assorted Whole and Dried Fruits  
Marion Berry Fruit Pocket  
Trail Mix and Kettle Corn  
Chilled Fruit Juices and Mineral Waters

**\*THE BALL PARK\***

Fresh Popcorn with Butter  
Peanuts and Pretzels  
Cracker Jacks and Red Licorice  
Assorted Soft Drinks  
Mineral Waters

**\*CHOCOLATE DREAM\***

Chocolate Dipped Strawberries  
Chocolate Chip Cookies and Fudge Brownies  
Chocolate Drizzled Rice Crispy Treats  
Milk, Regular and make your own Chocolate Milk

**\*BACK TO SCHOOL\***

Assorted Rice Crispy Bars and Cookies  
Teddy Grahams and Gold Fish  
Individual Cartons of Milk, regular and chocolate  
Assorted Soft Drinks

**\*DESSERTS\***

Assorted Cookies, Brownies, Bar Cookies  
Assorted Double Layer Cakes  
Fruit Punch and Coffee Service

**\* DELUXE DESSERT BUFFET\***

Includes the above Dessert Buffet and Petit Fours,  
3 Layer Cakes and Cheese Cakes  
Chocolate Dipped Strawberries

**COFFEE BREAK  
PACKAGES**  
Served for 1 1/2 Hours

**\*MEETING PLANNER PACKAGE\***

**Pre Meeting:**

Freshly Baked Breakfast Breads  
Mini Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee  
Assorted Herbal Teas and Orange Juice

**Mid Morning Refresher:**

Assorted Soft Drinks, Mineral Waters,  
Freshly Brewed Coffee, Decaffeinated Coffee,  
And Assorted Herbal Teas

**Afternoon Time-Out:**

Freshly Baked Cookies  
Assorted Soft Drinks, Mineral Waters,  
Freshly Brewed Coffee, Decaffeinated Coffee,  
And Assorted Herbal Teas

**\*EXECUTIVE BREAK PACKAGE\***

**Pre Meeting:**

Sliced Fresh Fruit and Seasonal Berries  
Freshly Baked Breakfast Breads  
Donuts, Muffins, and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Herbal Teas and Chilled Juices

**Mid Morning Refresher:**

Granola Bars  
Assorted Soft Drinks and Mineral Waters  
Freshly Brewed Coffee, Decaffeinated Coffee,  
And Assorted Herbal Teas

**Afternoon Time-Out:**

Sliced Fresh Fruit and Seasonal Berries  
Freshly Baked Cookies and Brownies  
Assorted Soft Drinks and Mineral Waters  
Freshly Brewed Coffee, Decaffeinated Coffee,  
And Assorted Herbal Teas

**BOXED LUNCH  
SELECTIONS**

**For our groups on  
the go, complete  
meals**

**All Boxed Lunches  
include:**

**Potato chips, whole  
fresh fruit, freshly  
baked cookie and  
bottled water.**

Available for lunch only

**\*SANDWICH SPECIALIST\***

**Roast Turkey Club**

On Ciabatta bread with Roasted Turkey Breast, Bacon, Lettuce, Tomato, Swiss cheese, Avocado and Mayonnaise

**Chicken Caesar Wrap**

Grilled chicken, Romaine Lettuce, Parmesan Cheese and Cesar Dressing wrapped in a Tortilla

**Quay Club Sub**

Turkey, Ham and Bacon, Cheddar Cheese, Shredded Lettuce, Tomatoes, Pepperoncini

**Ham and Swiss cheese**

On A Flaky Croissant, With Sliced Pickle, Tomato, Lettuce and Stone Ground Mustard

**Vegetarian Wrap**

Sliced Cucumber, Tomato, Shredded Lettuce, Sliced Mushrooms, Avocado, Roasted Peppers and Cream Cheese Wrapped in a Chipotle Tortilla

**Curried Chicken Salad Sandwich**

Diced Chicken, Onions, Lettuce and Celery and a hint of Curry, Stuffed in a Pita

**Tuna Salad Sandwich**

Tuna, Onions, Celery, Pickles and Mayo in a Pita Pocket

**Hummus Pita**

With Cucumber, Lettuce, Tomato and Bean Sprouts and Feta Cheese

**Veggie Falafel** Assorted Vegetables, Shredded Lettuce and Yogurt

**Picnic in a Box**

Buttermilk Fried Chicken and Fingerling Potato Salad

**\*THE USUAL SUSPECTS\***

**Turkey, Ham or Roast Beef Sandwiches**

With Swiss Cheese, Tomato, Lettuce, And Mayonnaise Served On Whole Wheat Bread

**\*PIZZA PARTY PACK \***

Includes assorted Pizzas and Sodas  
Pepperoni, Cheese, Vegetarian or Combo  
Add Chicken Wings  
Add Potato Wedges

**LUNCH ENTRÉE  
SALADS**

**Includes Dessert**

**Served with Rolls  
and Butter, Coffee,  
Decaffeinated  
Coffee and Assorted  
Herbal Teas**

**\*ORIENT CHICKEN & CASHEW SALAD\***

Napa Cabbage, Crispy Wontons, Edamame,  
Cashews, Pea Pods, Bell Peppers, and Bean Sprouts  
With a Cantonese Vinaigrette

**\*PESTO ROCK SHRIMP SALAD\***

Shrimp, Tomatoes and Cucumbers  
Bell Pepper Strips  
Tossed with Petite Greens  
Basil Vinaigrette

**\*BAJA TACO SALAD\***

Mixed Greens in a Hard Shell Flour Tortilla  
Tossed with Black Beans, Citrus Segments,  
Tomato and Cheddar with a Creamy Salsa

**Seasoned Ground Beef  
Seasoned Sliced Chicken Breast  
London Broil**

**\*ITALIAN COBB SALAD\***

A Wedge of Iceberg Lettuce  
Stuffed with Wine Salami and Prosciutto,  
Sundried Tomatoes and Italian Cheeses  
Drizzled with Balsamic Vinaigrette Glaze

**\*MEDITERRANEAN SALAD \***

With Cucumbers, Feta Cheese,  
Red Onion, Kalamata  
Olives, Grilled Zucchini  
and Roma Tomato  
**Add Grilled Chicken**

**\*GRILLED CHICKEN CAESAR\***

With Freshly Grated Parmesan Cheese  
Creamy Caesar Dressing  
And Roasted Garlic Croutons  
**Bay Shrimp Caesar  
Grilled Salmon Caesar**

+

**PLATED LUNCH  
AND DINNER  
STARTERS**

Please select one for all  
your guest to enjoy

**\*SALADS\***

Cowlitz Garden Salad with Cucumber,  
Carrot and Tomato

Classic Caesar, Roasted Garlic Croutons and  
Parmesan Cheese

Quay Signature Salad of Mixed Greens, Candied Nuts, Crumbled Bleu Cheese with a  
Vinaigrette Dressing

**\*UPGRADED SALADS\***

Rossi Farms Gathered Greens and Herbs, Feta Cheese,  
Cucumbers and Tomatoes with Vinaigrette

Fresh Fruit Kabob with Lemongrass Honey Drizzle

Chili rubbed Grilled Pineapple with

Sauvé Island Spinach Salad with Egg, Sweet Onion and Honey Mustard Dressing

Buffalo Mozzarella, Roma Tomatoes,  
Cracked Pepper and a Balsamic Glaze

**\*ADDITIONAL SALADS\***

Bleu Cheese Wedge Salad  
With sliced Radishes and Chunky Blue Cheese Dressing

Poached Pear on a bed of Shredded Lettuce with Candied Pecans and Figs

**LUNCHEON  
And  
DINNER  
ENTREES**

**Includes Starter and  
Dessert**

**Served with Fresh  
Vegetables, Rolls  
and Butter, Coffee,  
Decaffeinated  
Coffee and Assorted  
Herbal Teas**

**POULTRY**

**\*Chicken Monterey\***

Sautéed Mushroom, Onion and Thyme topped  
With Provolone and served with Penne Pasta

**\*Cheddar-Chive Chicken\***

Chicken Breast Crusted in Cheddar Cheese and  
Served over Rice with a Chive Buerre-Blanc

**\*Grilled Chicken Breast & Dried Cranberries\***

With Mac-pine Chutney and Wild Rice

**\*Stuffed Chicken Florentine\***

With Spinach, Peppers and Mushrooms  
On a layer of Risotto, covered in a Marinara Sauce

**\*Teriyaki Chicken Breast \***

With Steamed White Rice

**\*Chicken Pad Thai\***

With Green Onions, Bean Sprouts and Chili Sauce

**BEEF**

**\*Marinated Top Sirloin\***

Thai Ginger and Red Curry Demi Glaze

**\*Rock Salt Encrusted Prime Rib\***

Roasted to Medium Rare and Served with  
Rosemary Roasted Red Potatoes

**\*Grilled Flat Iron Steak\***

Served with a Roasted Shallot Demi  
Accompanied by

**\*Wild Mushroom London Broil\***

In a Wild Mushroom Jusli  
Served with Horseradish Smashed Potatoes

**\*Cola Braised Kalbi Short Ribs\***

Served with Brandied sweet Onions  
Garlic Mashed Potatoes

**PORK**

**\*Vanilla Bean Rubbed Pork Loin\***

With a Bing Cherry Jus

**\*Stuffed Pork Chop\***

with Apple and Hazelnut Dressing

**MORE LUNCH  
And  
DINNER  
ENTREES**

**Includes Starter and  
Dessert**

**Served with Fresh  
Vegetables, Rolls  
and Butter, Coffee,  
Decaffeinated  
Coffee and Assorted  
Herbal Teas**

**FISH & SEAFOOD**

**\*Char-Grilled Garlic Salmon\***

With a Polenta Cake and Tomato Coulis

**\*Char-Grilled Halibut\***

With a Thyme Butter Sauce  
Quinoa Rice Blend

**\* Mac-Pine Seared Mahi Mahi\***

Over Coconut Jasmine Rice

**\*Miso Seared Salmon\***

With Wasabi Mashed Potatoes

**\*Char Grilled Salmon\***

With a Balsamic Reduction  
Over Sweet Pepper Barley Risotto

**\*Deviled Crab Stuffed Halibut\***

Drizzled with Frangelico butter Sauce

**\*Chipotle' Spiked Stuffed Prawn\***

In a pool of Béarnaise Sauce

**COMBINATIONS**

**\*Grilled Salmon & Roasted Chicken Breast\***

With Grilled Polenta and Chive Buerre Blanc

**\*Top Sirloin & Shrimp Scampi\***

Served with Caramelized Onions and  
Chili-Garlic Butter

**\*Chicken Oscar\***

With Crab and Asparagus Topped with Hollandaise  
Sauce above a tower of Rice

**VEGETARIAN**

**\*Egg Plant Parmesan\***

Served over Penne Pasta with Marinara Sauce

**\* Roasted Vegetables in Pastry\***

With charred tomato, sautéed mushrooms and bell peppers,  
topped with parmesan cheese

**\*Stuffed Portobello Mushroom\***

Israeli Couscous and Roasted Red Pepper Coulis

**\*Pasta Primavera\***

Broccoli, Carrots, Onions, Peppers and Thyme

**DESSERT  
SELECTIONS**

**\*Quay Desserts\***

**Our House Dessert**

**Naughty Cake**

Rich Chocolate with dark Chocolate Ganache and Chocolate Mousse

**Delicious personal size cheesecakes:**

**Marion Berry Cheesecake**

A ribbon of Northwest Marion Berries served over Marion Berry Melba

**Chocolate Swirl Cheesecake**

A Rich Ganache swirl with a Graham Cracker Crust

**Lemon Raspberry Cheese Cake**

Rich and Creamy Cheesecake with a hint of Lemon and a Raspberry Puree

**\*SPECIALTY DESSERTS\***

**Ask your catering expert about upgrading your event with a specialty  
dessert:**

**Profiteroles, Fruit Tarts, Key Lime Pie and others to select from**

**LUNCH &  
DINNER  
BUFFETS**

**Minimum 25 People**  
Served for 1 Hour

**Coffee,  
Decaffeinated  
Coffee and Assorted  
Herbal Teas**

**BUFFETS**

**\*THE QUAY DELI\***

Mixed Green Garden Salad with a Choice of Dressings  
Red Skin Potato Salad and Coleslaw  
Albacore Tuna Salad  
Sliced Roast Beef, Turkey, Salami and Ham  
American, Cheddar, and Swiss Cheeses  
Lettuce, Tomatoes, Onions, Olives, and Pickles  
Appropriate Condiments  
Freshly Baked Cookies and Potato Chips

**\*DELUXE SANDWICH BUFFET\***

Pasta Salad and Potato Salad  
Shaved Turkey, Swiss Cheese, Red Onion, Tomato,  
And Lettuce, on Artisan Baguette with Mayonnaise,  
Stone Ground Mustard, Olive Oil and Vinegar  
Chipotle Wraps Filled with Grilled Chicken, Cream  
Cheese and Roasted Veggies  
Bronzed Salmon with Cucumber and Tomato on  
Grilled Flatbread with Herb Mayonnaise  
Fresh Seasonal Fruit and Potato Chips  
Assorted Cookies

**\*A TRIP TO CANCUN\***

Jicama Garden Salad with Lime Vinaigrette  
Crisp Tortilla Ribbons  
Taco Seasoned Chicken and Beef  
Confetti Corn and Bean Salad  
Cancun Rice with Chopped Scallions  
Seasoned Beans, Lettuce and Tomatoes  
Fresh Tortillas  
Crisp Chips, Salsa and Sour Cream  
Cinnamon and Sugar Crispas

**\*CHINA SKY\***

Vegetable Egg Rolls  
Sweet & Sour, Hot Mustard, Teriyaki and Soy Sauce  
Spicy Thai Noodle Salad  
Nappa Cabbage Asian Slaw  
Cashew Chicken with Stir Fried Vegetables  
Broccoli Beef with a Tangy Sauce  
Steamed Rice  
Cabbage Vegetable Stir Fry  
Coconut Macaroons and Fortune Cookies

## **MORE BUFFETS**

Served for 1 Hour

**Minimum 30 People**

**Served with Rolls  
and Butter, Coffee,  
Decaffeinated  
Coffee, and Assorted  
Herbal Teas**

### **\*MEDITERRANEAN BUFFET\***

Mixed Greens with an assortment of Vegetables  
And Chefs choice of Dressings  
Fruit Platter  
Pasta Salad with Feta Cheese, Olives, Cucumbers and Tomatoes  
Grilled Salmon with Capers  
Herb Rubbed Grilled Chicken Breast  
Fragrant Saffron Rice  
Steamed Fresh Vegetables  
Chefs Selection of Desserts

### **\*A TASTE OF ITALY\***

Caesar Salad with Focaccia Croutons  
Antipasto Platter  
Pasta Vegetable Salad with Balsamic Dressing  
Penne with Italian Sausage and a Spicy Tomato Sauce  
Rosemary Chicken with a Mushroom Risotto  
Seasonal Fresh Vegetables  
Focaccia Bread and Bruschetta  
Tiramisu

### **\*WESTERN BBQ \***

Tossed Greens Salad with Ranch Dressing  
Red Skin Potato Salad and Creamy Coleslaw  
Slow Smoked BBQ Pork Ribs with Spicy Sauce  
Grilled Chicken Breast  
Baked Beans  
Seasonal Fruit Display  
Vegetable Tray with Dip  
Freshly Baked Corn Bread  
Potato Chips  
Warm Apple Crumble with Bourbon Sauce and Whipped Cream  
~Substitute Entrees: Sausage Dogs and BBQ Pulled Pork Sandwiches

### **\*THE PACIFIC NORTHWEST \***

Spinach Salad with Sun Dried Cranberries, Grilled  
Pear and Raspberry Vinaigrette  
Crisp Cabbage Slaw  
Char Grilled King Salmon Filet Basted With Basil-Garlic Butter  
Sliced London Broil On Pinot Noir Forest Mushroom Sauce  
Mashed Garlic Potatoes  
Medley of Northwest Vegetable Sauté  
Fresh Seasonal Fruit  
Assorted Breads, Warm White Chocolate Bread Pudding  
With Brandy Sauce and Whipped Cream

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**BUFFETS  
CONTINUED**

**Minimum 30 People**  
Served for 1 Hour

**Served with Coffee,  
Decaffeinated  
Coffee, and Assorted  
Herbal Teas**

**\*THE CASCADE BUFFET\***

Tossed Caesar Salad with Garlic Croutons  
Three Bean Salad with Bermuda Onion  
Farfalle Pasta with Chopped Mozzarella and Italian  
Salami, Black Olives and Virgin Olive Oil

Fresh Seasonal Fruit and Berries  
Imported and Domestic Cheeses

**Choice of Two Entrees:**

Smoked Salmon Penne Pasta  
Chicken Breast with Sun Dried Tomato Artichoke and Olives  
Seafood Tortellini Tossed in Virgin Olive Oil and Herbs  
Sliced Sirloin of Beef with Mushroom and Tomato Sauce  
Egg Plant Parmesan

**Choice of Starch:**

Wild Rice Pilaf  
Pasta Marinara  
Roasted Potatoes

Garlic Bread Sticks, Ciabatta, and Focaccia  
Strawberry Shortcake with Whipped Cream

**\*THE NORTHWEST COASTAL\***

Penne Pasta with Wild Mushrooms  
And Balsamic Vinaigrette  
Petite Greens, Candied Pecans and Bleu Cheese  
Choice of Two Dressings

Fresh Seasonal Fruit Display  
Imported and Domestic Cheese Display

Alder-Plank Roasted Salmon with Tomato Conlis  
Breast of Chicken with Chipotle Butter and Bleu Cheese  
Carved Prime Rib with Au Jus and Creamed Horseradish

Potatoes Au Gratin  
Fresh Seasonal Vegetables  
Cranberry Hazelnut Rice Pilaf  
Selection of Pastries, Cakes, and Tarts

**MORE DINNER  
BUFFETS**

**Minimum 30 People**  
Served for 1 Hour

**\*THE RED LION BUFFET\***

**Hors d'oeuvres for ½ an hour before the meal:**

Display of Cheeses to Include  
Gouda, Cheddar, Blue,  
Jack, Brie and Swiss  
Served with Freshly Baked Breads  
Brie en Croute Baked with Dried Apricots and Walnuts  
With Water Crackers and Seasonal Fresh Fruits  
Pike Place Market Crudités to Include  
Asparagus Spears, Broccoli, Carrots, Radishes,  
Cherry Tomatoes, Cauliflower, and Celery  
With Chef's Selection of Three Dipping Sauces

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Caesar Salad Garnished with Parmesan and Croutons  
Tossed with Caesar Style Dressing  
New Potato Salad with Stone Ground Mustard

**Choice of Two Entrees:**

Herb Roasted Breast of Chicken  
Sautéed Prawns Provincial  
Crab Cakes with Sweet Corn Salsa  
Pacific Northwest Salmon  
With Mango Papaya Buerre Blanc

Wild Rice with Toasted Oregon Filberts and Cranberries  
Roasted Red Potatoes

Fresh Seasonal Oven Roasted Vegetables

Bakery Fresh Assorted Rolls and Butter

Chef's Selection of Assorted Deluxe Desserts

Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

## ***Awe Inspiring Packages***

*Choose any of the following packages or allow our catering team to build a custom proposal for your special event. Cake cutting and champagne may be interchanged for choice of dessert.*

**Minimum service is 50 guests**

### ***Bronze***

- A Variety of Tray Passed Appetizer Service for One Hour
- Seasonal Greens with Crumbled Bleu Cheese, Chopped Apple And Balsamic Dressing
- Choice Of Salmon Filet with Garlic Basil Butter ((OR)) Cheddar Chive Chicken
- Roasted Bell Pepper Rice
- Medley of Seasonal Vegetables Sauté
- Artisan Bread and Butter
- Sparkling Punch and No-Host Bar
- Coffee, Decaf or Hot or Iced Tazo Tea
- Cake Cutting Service and Champagne Toast

### ***Silver Buffet***

- Tossed Green Salad with A Variety Of Dressings
- Fresh Seasonal Fruit with Raspberry Yogurt Dip
- Pasta Salad with Oregon Bay Shrimp
- Chicken Champagne with Button Mushrooms
- London Broil With Mushroom Demi-Glaze and Crisp Onions
- Rosemary Roasted Red Potatoes
- Medley of Fresh Vegetables with Toasted Chopped Almond Butter
- Artisan Breads and Butter
- Sparkling Punch and No-Host Bar
- Choice of Coffee, Decaf and Hot or Iced Tazo Tea
- Cake Cutting Service and Champagne Toast

### ***Gold***

- A Variety of Tray Passed Appetizer Service for One Hour
- Seasonal Greens with Crumbled Bleu Cheese, Chopped Apple and Balsamic Dressing
- Choice Of Roasted Prime Rib ((Or)) Stuffed Chicken Breast
- Anna Potato, Thinly Sliced Potato Browned with Rich Cream, Butter and Topped With Parmesan Cheese
- Medley of Fresh Steamed Vegetables
- Artisan Breads and Butter
- Choice of Coffee, Decaf or Hot or Iced Tazo Tea
- Sparkling Punch and Two Drink Tickets Issued to each Guest
- Cake Cutting Service and Served Champagne Toast Included

### ***Platinum***

- A Variety of Tray Passed Appetizers *Service for One Hour*
- Spinach Greens, Tossed with Sun-Dried Vinaigrette, Sliced Mushroom, Bacon, Hard-Boiled Egg, Marinated Onion, and Toasted Almonds
- Alder Smoked Salmon and Grilled Chicken in Chardonnay Butter Sauce
- Cheddar Chive Stuffed Potatoes
- Medley of Northwest Vegetable Sauté
- Glass of Chardonnay with Meal
- Artisan Breads and Butter
- Choice of Coffee, Decaf or Hot or Iced Tazo Tea
- Sparkling Punch and an **Open Bar for 1 hour**
- Cake Cutting Service and Served Champagne Toast Included

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## ***Awe Inspiring Cocktail Reception***

*Priced per person, 16-20 pieces  
person*

### ***Hors d'oeuvres Buffet***

#### **Warm**

- Pork Pot Stickers with Wasabi Soy
- Assorted Mini Quiche Topped with Hollandaise Sauce
- Crab Cakes with Roasted Pepper Tartar
- Lobster and Crab Stuffed Mushrooms
- Vegetable Spring Rolls
- Korean Kalbi Sesame Chicken Wings

#### **Chilled**

- Smoked Salmon with Capers En Croute
- Shrimp Rounds with Cocktail Sauce
- Deviled Eggs with Herb Chive Filling
- Chicken, Ripe Olives and Parsley Canapé
- Assorted Fresh Fruit Skewers
- Crisp Veggies and Spinach Dip With Grilled Flatbread
- Antipasto Skewer with Marinated Mozzarella
- Tri-Colored Tortilla Chips with Salsa, Sour Cream and Guacamole

#### **Potlatch Salmon Filet**

- Served with Assorted Sauces and Relishes

#### **Prime Beef Carving Roast**

- Carved By Uniform Attendant and Served with Artisan Bread, Creamed Horseradish and Mustards

#### **Sweet Treats**

- Chocolate Dipped Strawberries
- Chefs Special Selection of Deluxe Desserts

- Choice of Coffee, Decaffeinated Coffee, Hot Tazo Tea and Iced Tea
- Fruit Punch and No-Host Bar
- Cake Cutting Service and Served Champagne Toast

**BEVERAGE SERVICE**

**\*HOSTED AND NO HOSTED BARS\***

***Keg Beer  
Domestic***

*Coors Light  
Budweiser  
Bud Light  
Adams*

***Keg Beer  
Micro Brew & Import***

*Widmer Hefeweizen  
Stella Artois  
McTarnahan's Amber Ale Sam*

***All Hosted Bars Subject to Tax & Service Charge***

**\*BAR SERVICE\***

Arrangements can be made for either a Hosted or a Cash Bar  
\$75.00 Bartender Fee per Bar

**\*WINE SERVICE\***

See the Hotel Wine List or ask your Catering Coordinator  
for additional  
Beer, Wine and Champagne Selections

**Make it Platinum!**

Upgrade any of the above packages for \$10.00++ per person

*Platinum Package includes:*

*(2) Beverage tickets per person  
(Includes mixed nuts and snack mix)*

**\*ADDITIONAL SERVICES AVAILABLE\***

Reduced Guest Room Rates for Guests  
Wedding Ceremonies on our River Deck  
Family Sunday Brunch

# Featured Wine Selection By the Bottle

## White

### Chardonnay

Woodbridge, California  
Hogue Cellars, Washington

Yellow Tail, Australia  
Kendall Jackson, California

### Pinot Grigio

Fontana Candida, Italy  
D'Oro, California

Placido, Italy Terra

### Riesling

Oceana, California

Covey Run, Washington

### Sauvignon Blanc

Nobilo, New Zealand

Kim Crawford, New Zealand

### Other White Varietals

White Zinfandel, Woodbridge, California  
Fume Blanc, Murphy Goode, California

## Red

### Cabernet Sauvignon

Woodbridge, California  
Sagelands, Washington

Hogue, Washington  
Coppola, California

### Merlot

Woodbridge, California  
Sagelands, Washington

Hogue, Washington  
Coppola, California

### Syrah

Columbia, Washington

Genesis by Hogue, Washington

### Pinot Noir

Deloach, California

Rex Hill Willamette Valley, Oregon

### Zinfandel

Coppola, California

Kunde, California

### Other Red Varietals

Chianti Classico, Badia a Coltbuono, Italy  
Ménage a` Tories Red, California  
Shiraz, Jacob's Creek, Australia

### Sparkling

Brut, Australia

Brut, Freixenet Cordon Negro, Spain

Brut, Domaine Chandon, California