

Catering Menu



Valley River Inn

Menu pricing is subject to change. All food and beverage charges are subject to a 24% administrative fee. Guaranteed attendance due 72 hours prior to event. Please advise catering of any food allergies prior to event.

CONTINENTAL BREAKFAST BARS

groups under 30 - add \$3 per person
includes freshly brewed coffee, decaffeinated coffee, assorted teas,
orange, cranberry and apple juice

The Continental

freshly cut seasonal fruit and berries
baked breakfast breads, bagels and assorted muffins
cream cheese, sweet butter, marmalade and fruit preserves

Healthy Choice

freshly cut seasonal fruit and berries
smoked turkey wrapped cheddar
granola, berry and yogurt parfaits

The Patisserie

sliced cheeses and grapes, hard boiled eggs
flaky chocolate croissants and multi-grain muffins with fig and goat cheese spreads
sweet butter, marmalade and fruit preserves

Gluten Free Breakfast

freshly cut seasonal fruit and berries
gluten free assorted breakfast breads
sweet butter, marmalade and fruit preserves
variety of soy, coconut and almond milks

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BREAKFAST BUFFET SELECTIONS

groups under 30 - add \$3 per person
includes freshly brewed coffee, decaffeinated coffee, assorted teas,
orange, cranberry and apple juice

The Biscuit Bar

orange, apple juice and cranberry juices
freshly cut seasonal fruit, berries and sliced cheeses
house made warm biscuits: maple sweet potato, buttermilk and jalapeno cheddar
buttery cheddar grits
country fried chicken with gravy, sliced Virginia ham, pecan bacon, jalapeno bacon,
and scrambled country eggs

The American Breakfast

scrambled eggs, bacon and skillet potatoes casserole
fresh seasonal fruit salad
freshly baked breakfast breads, croissants and Danish
sweet butter, marmalade and fruit preserves

Healthy Breakfast Bar

freshly sliced fruit and berries
house made granola and yogurt, oatmeal with brown sugar and raisins
egg white frittata with turkey sausage, spinach, mushrooms, tomatoes, asparagus and dill Havarti,
freshly baked breakfast breads, croissants and Danish, bagels and cream cheese
sweet butter, marmalade and fruit preserves

Valley River Inn Buffet

freshly sliced fruit and berries
buttermilk biscuits with sweet butter, marmalade and fruit preserves
scrambled eggs with cheddar and peppers, chicken fried steak with country gravy
glazed ham, potato casserole
Belgian waffles with assorted toppings, and fried apples

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SERVED BREAKFAST ENTRÉES

*all entrées include fresh fruit, assorted pastries, hot coffee, hot tea
groups over 10*

The Willamette

fluffy scrambled farm fresh eggs served with crisp premium bacon and skillet potatoes

Bananas Foster French Toast

crème brulee French toast, bananas foster and orange rum syrup served with apple-wood bacon

Vegetarian Quiche

quiche with spinach, artichoke, roasted red pepper, tomato, mushroom, asparagus, dill Havarti and smoked gouda (Minimum 12 pieces)

Steak & Eggs

8oz. sirloin steak served with two scrambled farm fresh eggs, roasted parmesan tomato and skillet potatoes

Country Benedict

country fried steak on fluffy scrambled eggs, sawmill peppercorn gravy on a buttermilk biscuit served with skillet potatoes

Chicken and Waffles

crispy chicken breast and Belgian waffle served with butter and warm maple syrup

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BREAKFAST BUFFET ENHANCEMENTS

smoked Salmon, traditional condiments
eggs Benedict with Hollandaise sauce
breakfast Egg Tortilla Burritos
croissant Breakfast Sandwich with Ham, Egg, Cheddar
biscuits and Gravy
French toast brioche
baby Pancakes
steel Cut Oatmeal
assorted Cereals with Reduced Fat Milk
assorted Fruit Yogurts
\$berries, Yogurt and Granola Parfait
smoothies
selection of all natural blueberry, strawberry banana, kiwi and pineapple, pomegranate fruit
granola Bars (each)
seasonal whole fruit (each)

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LUNCH BUFFETS

groups under 30 - add \$3 per person

Market Fresh Deli Buffet

soup du jour, assorted seasonal greens with basil dijon vinaigrette and ranch dressings
sliced breast of turkey, lean roast beef, honey ham, grilled portabella, grilled chicken breast
sliced domestic cheese, lettuce, tomatoes, black olives, dill pickles, condiments
croissants, pretzel rolls, ciabatta and whole wheat rolls
potato chips, cookies and brownies

Burger Bar

angus burger, grilled portabella mushroom burger, beer brats
soft rolls and hamburger buns
sliced cheeses, lettuce, tomato, dill pickles, jalapenos
assorted mustards, aioli, relishes, ketchup, mayonnaise
asian slaw, macaroni salad, watermelon, grilled vegetables,
kettle chips, assorted cookies

Italian Buffet

vegetable minestrone soup, fresh seasonal fruit salad
grilled mushroom, fresh mozzarella, tomato and artichoke salad over crisp romaine
linguini, broccoli rabe, parmesan, roasted peppers, spinach and grilled squash, tomato basil butter
roasted chicken penne pasta with chardonnay fontina cream
fresh garlic bread sticks
chocolate amaretto and NY cheesecake

Asian Lunch Buffet

egg drop soup, tropical fruit salad
orange cashew chicken, beef and broccoli, vegetable lo-mien, pork fried rice
vegetable spring rolls and pot stickers with dipping sauces
mango fruit mousse, coconut cake, fortune cookies

Sweetwater Soup & Salad Bar

fresh Seasonal Fruit Salad
Mediterranean salad, cucumbers, Kalamata olives, red onions, beets, feta cheese, chick peas,
served with Greek dressing
Asian Noodle salad served with Mandarin ginger dressing
spinach salad, mushrooms, apple smoked bacon, egg, roasted tomatoes
served with traditional dressing
chicken noodle and tomato bisque soups
assorted warm breads
assorted gourmet dessert bars

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SERVED LUNCHEON ENTRÉES

*all entrées include seasonal salad, warm bread, cheese cake
groups over 10*

CHOICE OF ONE ENTRÉE

Rosemary Grilled Chicken Breast

port demi glaze and walnut fig chutney
served with white cheddar mashed potatoes and rainbow carrots

Parmesan Crusted Chicken Breast

seasoned basil-garlic sauce, served with sundried tomato orzo and asparagus

Hawaiian Chicken Breast

mandarin pineapple relish, served with fried rice and ginger snap peas

Seared Salmon

Served with apple fennel salad, confetti rice and asparagus

Roasted Alaskan Cod

basil sauce, cucumber olive relish served with herb orzo and lemon broccolini

Vegetarian Wild Mushroom Ravioli

asparagus, grilled squash, crispy artichokes, yellow roasted pepper
smoked tomato sauce and asiago cheese

Grilled Vegetarian Quiche

artichoke, asparagus, zucchini, squash, mushrooms, spinach,
Swiss and cheddar cheeses with oven roasted potatoes

Vegetarian Quinoa Tortilla Crusted Quinoa

faro and lentil cakes, smoked red pepper sauce, avocado and corn relish
sweet chili cilantro oil, jasmine rice

Roasted 10oz NY Strip

brie, roasted mushrooms, madeira sauce
with four cheese au gratin potatoes, and fresh seasonal vegetables

Molasses Glazed Pork Loin

orange cherry marmalade with roasted potatoes and fresh seasonal vegetables

Turkey Breast Cutlet Millanaise

pan jus, cranberry apricot relish, red skin mashed potatoes
with roasted butternut squash

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LUNCHEON SALAD ENTRÉES - CONTINUED

Priced per person / groups over 10

all salad entrées include a cup of the soup du jour, warm bread, cheesecake

Southwest Chicken Salad

seasoned grilled chicken breast, romaine, arugula, tri color peppers, black beans
roasted tomatoes, scallions, black olives, cheddar cheese, pepper jack cheese
crispy corn tortillas, sour cream, guacamole, and salsa

Grilled NY Strip Steak Salad

romaine, iceberg lettuces, blistered tomatoes, roasted red peppers, smoked gouda
red onion marmalade, roasted mushrooms, and shoestring potatoes

Grilled Salmon Salad

Mixed greens, cucumber, asparagus, roasted red pepper, crispy artichokes
hardboiled egg, and black olives

Caesars Salad

Fresh crisp Romaine lettuce is tossed with a dressing made of: olive oil, egg yolks, garlic, Dijon mustard,
and anchovies topped with homemade croutons and parmesan cheese.

add chicken

add salmon

add shrimp

Taco Salad

seasoned ground beef, crisp shredded lettuce, cheddar cheese, salsa, diced tomatoes
and sour cream, served with warm tostadas and a side of tortilla soup, chef's choice of dessert

VEGETERIAN / VEGAN SELECTIONS

priced per person / groups over 10

Mediterranean

crispy parmesan polenta, local mushroom ragout, grilled asparagus
grilled squash ribbons, smoked pepper sauce

The McKenzie

grilled curry tofu, hoisin eggplant, sesame ginger long beans
herb hummus stuffed roasted tomato, broccolini, thyme roast potatoes

The Eugenean Vegan

three bean cassoulette wild mushroom ragout, herb roasted tomatoes,
roasted red pepper polenta, sautéed lemon asparagus, grilled eggplant

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TEA SANDWICHES

Serves 10-15

Choice of any two:

smoked turkey, cranberry compote (one dozen)
smoked salmon, cucumbers, dill aioli (one dozen)
shaved roast beef with Dijon mustard (one dozen)
chicken salad, curry (one dozen)
deli ham & assorted cheese (one dozen)

BOXED LUNCH SANDWICHES

all box lunches include kettle chips, whole fruit, cookie & bottled water

Roast Beef Sandwich

smoked cheddar, lettuce and tomato, Dijon aioli on ciabatta

Smoked Turkey Sandwich

diced tomato, spinach, fontina, herb cream cheese, roasted red peppers in a garlic wrap

Grilled Chicken Breast Sandwich

Swiss, bacon, honey mustard on brioche

Vegetarian Sandwich

grilled asparagus, squash, sprouts, arugula, roasted red peppers, dill havarti, tomato, herb hummus in a tomato wrap

Black Forest Ham Sandwich

dill havarti, marion berry mustard lettuce and tomato

DYI: Make your own luck

a fortune cookie dipping station with assorted dips and sauces

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THEMED BREAKS

10 person minimum

The Oregon Trail-Mix

toasted almonds, chocolate chips, toasted coconut, yogurt covered pretzels, dried cranberries, golden raisins, m&m's, banana chips, chex mix, walnuts and sesame sticks – mix your favorites together to create your own unique flavors

Oh My Gosh, Let's Nosh

chickpea hummus, spinach dip, toasted pita and bagel chips and garden veggie sticks

Let's Get Energized

energy bars, drinks and skittles...feel the rainbow

South of the Border

tri color chips with salsa, guacamole, queso and taquitos

Bacon! Bacon! Bacon!

chocolate covered bacon, bacon kettle corn, maple bacon chocolate cupcakes, salted caramel bacon brownies, chocolate bacon pretzel sticks

QUICK BITES

By the dozen unless otherwise noted

Delicate Danish
Freshly Baked Croissants
Freshly Baked Muffins
Freshly Sliced Fruit Bread
Assorted Bagels with Cream Cheese
Assorted Tea Cookies
Chocolates & Truffles
Assorted Scones
Assorted Biscotti
Chocolate Covered Strawberries
Assorted Gourmet Cookies
choice of lemon, or seven layer bars
Energy Bars Assorted (each)
Fudge Brownies
Rice Crispy Treat Bars
Candy Bars Assorted (each)
Deluxe Mixed Nuts (per pound)
Cashews (per pound)
Snack Mix (per pound)
Pretzels, kettle potato chips or tortilla chips (per bowl)
Salsa, Guacamole or Cheddar Cheese & Onion (per bowl)
Soft pretzel bites, assorted peanut dips

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REFRESHMENTS

- Freshly Brewed Coffee (per gallon)
- Freshly Brewed Decaffeinated Coffee (per gallon)
- Deluxe Hot Tea Service (per gallon)
- Hot Chocolate & Spiced Cider (per gallon)
with shaved chocolate, whipped cream, cinnamon & biscotti
- Freshly Brewed Ice Tea or Lemonade (per gallon)
add an infused fruit
- Assorted Juice, (per liter)
orange, apple juice, Apple, Tomato, Pineapple, Cranberry
- Assorted Bottled Juices, Apple, Orange, Cranberry (each)
- Assorted Bottled Teas (each)
pure leaf: black tea wild blackberry & sage, Sicilian lemon & honey suckle, and Fuji apple & ginger
- Whole & Non-Fat Milk (per liter)
skim, almond and soy available add \$5 each
- Assorted Soft Drinks (each)
- Fruit Punch with fresh sliced garnish (per gallon)
- Raspberry Sherbet Punch (per gallon)
- Red Bull & Sugar Free
- Bottled Still, Sparkling, Mineral Water (each)

BEVERAGE PACKAGES

Half –Day Beverage Break (4 Hours)

Cycle Town Roasters Coffee - Fresh Brewed Regular, Decaffeinated Coffee and Hot Teas

Full Day Beverage Break (8 Hours)

Cycle Town Roasters Coffee - Fresh Brewed Regular, Decaffeinated Coffee and Hot Teas
Bottled Water and Assorted Sodas

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DINNER BUFFETS

groups under 30 - add \$3 per person

Asian Dinner Buffet

thai noodle salad, tropical fruit salad

bbq pork with hot mustard, general Tso's chicken, grilled mahi with mango glaze and pineapple relish,

korean beef bulgogi, sesame tempura vegetables

fried rice, lemon grass noodles with shrimp, spring rolls and pot stickers, fortune cookies

gluten free chocolate torte and mango fruit mousse, fortune cookies

Italian Dinner Buffet

italian wedding soup, Caesar salad, baby spinach with pancetta, fresh mozzarella, pine nuts

roasted red peppers, artichokes and basil dijon dressing

baked lasagna al forno with bolognese sauce, seared chicken breast with spinach, fontina, prosciutto,

mushrooms and marsala sauce, linguini with baby shrimp in white wine herb sauce, cheese tortellini

alfredo, grilled vegetables with lemon and garlic, garlic bread, focaccia bread with herbed olive oil,

cannoli, napoleons, tiramisu

Country Dinner Buffet

country potato salad, jicama, cilantro and mango salad with lime vinaigrette, tequila marinated

watermelon, bbq pork ribs with hickory BBQ sauce, crispy buttermilk fried chicken, smoked beef brisket

with chipotle jus, jalapeno bacon and white cheddar mac, molasses baked beans, cheddar biscuits and

cornbread with local honey

Marionberry cobbler, peach pie, strawberry shortcake

Northwest Dinner

oregon shrimp and avocado salad, baby spinach, kale, quinoa, goat cheese, sundried cherries

chili dusted pepitas, hazelnut brittle, honey lime vinaigrette

crab crusted salmon, chardonnay shallot reduction

sliced NY strip, herb roasted mushrooms, bacon onion jam

grilled chicken breast, marion berry glaze, citrus relish, boursin au gratin, potatoes, grilled vegetables,

cheese ravioli, basil sauce, cranberry wild rice, asparagus with smoked tomato butter

hazelnut cream cake, triple chocolate cake, cheesecake with berries

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CARVING STATION

Requires Chef / Attendant @ 100.00 for 2 hour minimum

Peppered Tenderloin of Beef (each)

Served with Silver Dollar Rolls, Bordelaise

Large-Serves 20-30

Whole Roasted Smoked Tom Turkey (each)

Served with Country Rolls, Pesto Mayonnaise & Cranberry Relish

Large-Serves 30-40

Prime Rib of Beef (each)

Served with Miniature Rolls, Creamed Horseradish, Whole Grain Mustard & Herb Mayonnaise

Large-Serves 30-40

Bourbon Glazed Ham (each)

Served with French Country Baguette, Silver Dollar Rolls, Dijon Mustard & Honey Dip

Large-Serves 40-50

ENHANCEMENTS

Additional Item Charge per item \$ 75

Enhance your carving selection with Mac n Cheese, Garlic Mashed Potatoes, Potato Wedges
Steamed Jasmine Rice, or Market Fresh Vegetables

SEAFOOD DISPLAY

*Served with crab Louie shooter, marinated jumbo shrimp, house smoked salmon
marion berry mustard, mango and scallop ceviche, served with spicy cocktail sauce
won ton chips, sliced banquettes and crackers*

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SERVED DINNER SELECTIONS

*priced per person / groups over 10
entrées include salad, warm bread, and dessert*

CHOICE OF ONE SALAD

- mixed greens with roasted beets, faro, goat cheese, baby oranges and balsamic vinaigrette
- kale and spinach with toasted pumpkin seeds, raisins, bleu cheese and raspberry vinaigrette
- seasonal greens with sliced cucumbers, sliced carrots, cherry tomatoes and dijon vinaigrette
- spinach, cherries, pears, goat cheese, pistachios, raisins, and champagne vinaigrette

CHOICE OF ONE DESSERT

- chocolate cake
- NY cheesecake
- lemon cream cake
- chocolate tiger cake with raspberry sauce
- caramel apple torte

SELECTION OF ENTRÉE

Choice of three

Basil Crusted Chicken Breast

fontina, balsamic portabella relish, lemon garlic sauce
served with risotto and garlic spinach

Rosemary Seared Chicken Breast

cider glaze, roasted apple walnut compote
served with yukon gold potato cakes and rainbow carrots

Grilled Chicken Breast

smoked mozzarella, charred tomato relish, tri color orzo and lemon broccolini

Hazelnut Crusted Chicken Breast

stuffed with brie and green apples with raspberry sauce
served with herb risotto and asparagus

Pepper Crusted Pork Loin

roasted mushrooms, dijon demi glaze
served with smoked gouda au gratin and broccoli

Roasted Pork Loin

balsamic onion jam, thyme jus,
served with roasted red pepper mashed potatoes and roasted butternut squash

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SERVED DINNER SELECTIONS - CONTINUED

*priced per person / groups over 10
entrées include salad, warm bread, and dessert*

Root Beer Brined Smoked Pork Chop

fuji apple chutney, bourbon sauce with roasted red potatoes and rainbow carrots

Smoked Pork Short Rib

grilled peaches, rum syrup
with white cheddar mashed potatoes and pecan green beans

Beer Braised Short Rib

root vegetable demi with cheddar polenta and baby green beans

Hickory Salt Crusted Prime Rib

natural jus served with twice baked potato and asparagus

Sliced Tenderloin of Beef

brie apple-wood bacon and local mushroom salad cognac demi
served with roasted red pepper mashed and asparagus

Sliced NY Strip

cabernet reduction served with smoked cheddar mashed and asparagus

Sliced Tri Tip of Beef

crispy shitakes, tomato jam, madeira demi
with roasted rainbow fingerling potatoes and asparagus

Poached Alaskan Halibut

ginger pesto, papaya relish with confetti rice and snow peas

Cherry Smoked Honey Glazed Salmon

marion berry barbecue sauce orange fennel salad
served with confetti rice and sesame bok choy

Japanese Glazed Salmon

roasted pineapple and sesame cucumber relish with fried rice and long beans

Key Lime Mahi Mahi

citrus chutney, key lime sauce, cilantro couscous, broccolini

Cilantro Lime Crusted Cod

passion fruit sauce, mandarin relish with confetti rice and grilled squash

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VEGETERIAN / VEGAN SELECTIONS

priced per person / groups over 10

Mediterranean

crispy parmesan polenta, local mushroom ragout, grilled asparagus
grilled squash ribbons, smoked pepper sauce

The McKenzie

grilled curry tofu, hoisin eggplant, sesame ginger long beans
herb hummus stuffed roasted tomato, broccolini, thyme roast potatoes

The Eugenean Vegan

three bean cassoulette wild mushroom ragout, herb roasted tomatoes,
roasted red pepper polenta, sautéed lemon asparagus, grilled eggplant

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COLD DISPLAYS

Bouquet of fresh crisp and grilled assorted vegetables

Small-Serves-10-20

Large-Serves-50-75

Imported and Domestic Cheese Display

regional and imported cheese, baked brie with preserves, garnished with fresh seasonal fruit

assorted crackers, baguettes and grilled pita

Small-Serves-10-20

Large-Serves-50-75

Smoked and Cured Meat Display

smoked turkey breast, black forest ham, pepper-crusting roast beef, hard wine salami

prosciutto, imported olives, gherkins, cocktail rolls and assorted spreads

Small-Serves-10-20

Large-Serves-50-75

Seasonal and Tropical Fruit Display served with honey vanilla yogurt dipping sauce

Small-Serves-10-20

Large-Serves-50-75

Pacific Rim Station

ginger chicken with Asian vegetables, served over Japanese noodles, fried or steamed rice

assorted dim sum – pot stickers, vegetable spring rolls, cha shu bao, shumai

sweet and spicy dipping sauces

Small-Serves-10-20

Large-Serves-20-30

Smoked Salmon

Hard cooked eggs, shaved fennel, diced tomatoes, capers, red onion, petite bagels,

assorted crackers, cucumber dill cream cheese and red pepper aioli spread

Small-Serves-10-30

Large-Serves-40-50

Hummus Station

Choose (3) three: Assorted flavored hummus, Asian, sirachi, carrot, red pepper, herb,

and traditional, served with pita bread chips

Small-Serves-10-30

Large-Serves-40-50

Dessert Display

Assorted cheesecakes, tiramisu, petite fruit tartlets Marion berry cobbler

Small-Serves-10-20

Large-Serves-20-30

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COLD HORS-D'OEUVRES

*minimum order of 3 dozen per item required
butler passed add \$50.00 attendant fee*

- sundried tomato and olive cream cheese salami coronets
- artichoke phyllo cup with grilled artichoke, lemon goat cheese and Spanish olive
- caramelized pear and goat cheese tart in phyllo cup
- asian hummus on pita chips with sesame cucumbers and roasted red pepper
- heirloom tomato tart with roasted tomato, basil ricotta, arugula and truffle oil

- pineapple and fresh mozzarella caprice with sweet chili sauce and thai basil
- brie cheese and pear mousse bouchee
- curry chicken in tart shell with mango and cashews
- roasted vegetable ratatouille tart with fontina
- brie, raspberry and lemon curd tarts

- oregon pink shrimp rice paper rolls with pickled vegetables and cilantro
- blt slider with jalapeno bacon, roasted tomato, smoked gouda, crushed avocado and lime aioli
- salmon cakes with hardboiled egg and caviar

- crab salad stuffed artichoke heart
- tequila shrimp and mango skewer with lime zest and smoked salt
- tuna tartare on plantain chip with pineapple relish
- smoked salmon on Yukon gold potato cakes with cucumber cream cheese, tomato and capers

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HOT HORS-D'OEUVRES

*minimum order of 3 dozen per item required
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- mini corn tostadas with chipotle chicken, cotija cheese and pineapple pico
- tempura boursin stuffed artichoke hearts
- asian, BBQ or Swedish meatballs
- smoked chicken quesadilla with pico de gallo
- butternut squash and caramelized apple risotto balls with ginger dipping sauce

- chicken apple sausage on rosemary flatbread with peach jam
- artichoke, goat cheese and wild mushroom fritters with lemon garlic aioli
- short rib mac and cheese bites with ale dipping sauce
- brie, hazelnut and marion berry puff pastry
- tri color tortilla crusted shrimp with guacamole
- roasted chicken with brie and apricot in phyllo cup with chambord sauce and raspberries

- bbq pork on sweet potato biscuits
- smoke chicken and manchego empanadas
- mini cuban sandwich with roasted pork, ham, pickles, swiss and mustard on baguette
- general Tso's chicken sate with crushed cashews
- smoked chicken on polenta crouton with cherry marmalade
- pork belly spear with Hawaiian glaze
- macadamia crusted crab cakes with papaya relish

- wild mushroom, steak and smoked gouda turnovers
- NY strip brochette with Dijon glaze
- andouille sausage and Cajun shrimp puff pastry
- bake oyster with spinach, prosciutto and asiago
- honey cilantro grilled Caribbean shrimp with mango lime salsa and pineapple cream
- tri color pepper seared scallops on sesame spinach with mustard ginger sauce

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BAR SELECTIONS

One bartender per 100 guests is required. A \$95.00 set up fee per bar is required as well as a \$125.00 bartender fee per bar. Hosted bars will be charged a 24% administrative fee.

Valley River Inn is the only licensee authorized to sell, serve or distribute any beverage on the property. No beverage of any kind will be permitted to be brought into the hotel by any guest. In the event a group is permitted to bring their own wine a corkage fee of \$18.00 + 24% administrative fee will be assessed.

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BAR MENU

PREMIUM

Bourbon
Scotch
Blend
Vodka
Rum
Tequila
Gin
Triple Sec

Jim Beam
Grant's
Seagram's 7
New Amsterdam
Cruzan
Sauza Gold
New Amsterdam
Monarch

LUXURY

Bourbon
Brandy
Blend
Scotch
Scotch
Vodka
Vodka
Vodka
Rum
Tequila
Tequila
Tequila
Gin
Cordial
Cordial
Whiskey
Bourbon

Jack Daniels
Christian Brothers
Seagram's 7
Johnny Walker Red
Macallan 12yr
Stolichnaya
Grey Goose
Belvedere
Bacardi
Jose Cuervo
Patron Silver
Herradura
Beefeater
Kahlua
Bailey's Irish Cream
Crown Royal
Jim Beam

BOTTLE BEER

Domestic

Budlight
Coors Light
Sam Adams
Blue Moon

Import

Corona
Modelo Especial

Craft

Widmer Hef
Ninkasi IPA
Mirror Pond

Please ask your Catering Sales Manager for a complete list of Local Oregon Wine & Beer

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BANQUET AND CATERING POLICIES

Food and Beverage Service

The Valley River Inn is responsible for the quality and freshness of the food served to our guests. Due to health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the Banquet Facility from the outside.

Function Room Assignments

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

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 3 selections and the highest priced entrée selection will be charged for all meals. If a fourth entree option is requested an additional \$3.00 per person will be added to the menu price.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. We will set the meal room for 5% over the guaranteed number for groups below 400 people and 3% over for groups of 400 and above. If the catering office is not advised by this time, the "Agreed" number of people listed on the Banquet Event Order will automatically become the guarantee.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We offer a full service of supplies and equipment and will be pleased to arrange any audio-visual requirements for your event. This hotel and AVMS is responsible for the administration of the regulations. It is a policy, therefore, that all non-AVMS rental equipment used at an event is subject to a technical assistance & labor supervision fee. All Equipment cancelled within 24 hours of event is subject to a 50% cancellation fee.

High Speed Internet is Available throughout the Hotel Facility:

Wireless Internet Connection is \$25.00 per room and a hardwire T-1 Line is \$150.00 per line connected.

Dial 9 Phone Lines are available for a \$30.00 charge per phone line.

Dedicated phone line is \$175.00 per day, with a 10 day advance notice required.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposits (pre-payment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces and themed décor. The hotel will not permit the affixing of anything on walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Please ask your catering contact about arranging any of the special services listed above.

Package Handling

All Packages should have the following information clearly labeled on each item: 1) "Hold for Arrival" 2) Date of Event 3) Contact Name (4 Name of Event

Small packages for a meeting may be delivered to the hotel no more than (3) working days prior to the event date due to minimal amount of storage space. All packages must be picked up no more than (3) working days from the end of event date. The client is responsible for shipping instructions and payment for any packages to be shipped to or from the hotel. A labor fee if \$5.00 per box/package, will be applied for handling more than (5) boxes per event and/or packages shipped outside the (3) day window of your event. The hotel cannot assume responsibility for personal property and equipment onto the premises. All unlabeled material will be discarded after (3) days.

Menu pricing is subject to change. All food and beverage charges are subject to a 24% administrative fee. Guaranteed attendance due 72 hours prior to event. Please advise catering of any food allergies prior to event.