BREACKFAST BUFFETS

breakfast choices and counts due one week prior to event

THE CONTINENTAL
freshly brewed kobos coffee and harney & sons tea
seasonal fruit
greek yogurt
pastries
bagels
cream cheese, butter, preserves
$15.00 per guest

B+K BREAKFAST
freshly brewed kobos coffee and harney & sons tea
seasonal fruit
greek yogurt
pastries
bagels
cream cheese, butter, preserves
scrambled eggs
breakfast potatoes
choice of bacon or sausage
$20.00 per guest
menu choice and counts due one week prior to event

LUNCH BOX

baguette sandwiches with tillamook cheddar, lettuce, tomato, and onion
roasted turkey breast, black forest ham, and slow roasted beef
side of mayonnaise and mustard

served with chilled roasted vegetable salad with sherry vinaigrette, tim’s chips, and a dill pickle wedge

$22.00 per guest
$5.00 for an additional half sandwich

THAT’S A WRAP

cesar chicken wrap (served chilled)
grilled chicken, romaine lettuce, sliced tomato,
parmesan cheese, whole wheat tortilla
side of caesar dressing, white bean dip, corn tortilla chips

baja chicken wrap (served warm)
grilled chicken, black beans, brown rice, pico de gallo, cilantro, cheddar cheese, whole wheat tortilla
side of guacamole, sour cream, corn tortilla chips

$28.00 per guest
$12.00 for an additional wrap

POOL PARTY

burger sliders
american cheese and sliced pickles

fried chicken sliders
goat cheese and pickled red onion

served with potato salad, cole slaw, and tim’s chips
side of mayonnaise, ketchup, and mustard

$27.00 per guest (two sliders per guest)
$6.00 for each additional slider

all pricing subject to 22% service charge | happy to accommodate dietary restrictions | may 2017
individual entree counts due one week prior to event

bread and butter, soup or salad, and entrée

FIRST COURSE
please select one of the following

soup of the day

green salad
shaved radish, pickled carrots, beets, lemon vinaigrette

cæsar salad
romaine lettuce, parmesan cheese, house made dressing, croutons

ENTREES
miso smoked tofu, $27.00 per guest
roasted chicken breast, $32.00 per guest
catch of the day, $39.00 per guest
steak and potatoes, $42.00 per guest

all entrees are paired with seasonal vegetables and rice or potatoes (roasted red or mashed)
menu choices and counts due one week prior to event

CHEESE PLATTER
domestic and imported cheeses
seasonal fruit, nuts, and preserves
bread and crackers
$18.00 per guest

CHARCUTERIE PLATTER
selection of cured meats
mustards, house pickles, and breads
$18.00 per guest

WHITE BEAN SPREAD PLATTER
olive tapenade, house pickles, warm pita
$15.00 per guest

FIESTA PLATTER
chunky guacamole, pico de gallo, black bean salsa
tortilla chips
$16.00 per guest

FARMERS MARKET PLATTER
fresh vegetables
roasted red pepper dip and ranch dressing
bread and butter
$10.00 per guest

HEALTHY CHOICE PLATTER
fresh fruit, trail mix, nutrition bars
$8.00 per guest

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HORS D’OEUVRES

menu choices and counts due one week prior to event

CAPRESE SKEWERS
bocconcini mozzarella, cherry tomatoes, basil leaf, balsamic reduction
$30.00 per dozen

MINI GRILLED SANDWICHES
brie, sliced apple
$27.00 per dozen

MINI BAGUETTE SANDWICHES
ham and turkey
mayonnaise and mustard
$20.00 for one baguette (16 mini sandwiches)

BACON WRAPPED DATES
chorizo, medjool date
$30.00 per dozen

DEVILED EGGS
bacon
$27.00 per dozen

PARMESAN AND HERB FRIES
porcini salt
$6.00 per bowl

GRILLED FLATBREADS
meat and vegetarian
$8.00 per flatbread

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BUFFET DINNER

buffet choice and counts due one week prior to event

THE WILLAMETTE
  bread and butter
  soup of the day
  caesar salad or green salad
  pan seared salmon
  roasted chicken breast
  rice or potatoes (roasted red or mashed)
  seasonal vegetables
  $48.00 per person

THE MORRISON
  bread and butter
  soup of the day
  caesar salad or green salad
  pan seared salmon
  grilled beef shoulder
  rice or potatoes (roasted red or mashed)
  seasonal vegetables
  $55.00 per person

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DESSERT & BEVERAGES

dessert choices and counts due one week prior to event

DESSERT

text

new york cheesecake
$6.00 per slice

flourless chocolate torte
$6.00 per slice

homemade brownies
$36.00 per dozen

freshly baked cookies
chocolate chip or peanut butter
$36.00 per dozen

BEVERAGES

unlimited kobos coffee and harney & sons tea
price varies by needs

pellegrino
$4.00

aqua panna
$4.00

juice
orange, cranberry, apple, grapefruit
$3.50 per bottle

soda
coke, diet coke, sprite
$3.00 per bottle

beer, wine, cocktails
charged by consumption

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