

a la carte



break items

Prices shown do not include 21% gratuity

Snacks	by the dozen
Granola bars	25
Danish / muffins	25
Sausage & biscuits	40
Signature cookies	25
Brownies	25
Fresh baked pretzels with cheese sauce & mustard	25

Munchies	by the pound
Mixed nuts	20
Dry roasted peanuts	15
Assorted dried fruit	20

Additions	per person
Potato chips	2.25
Freshly sliced fruit	5
Seasonal veggies with hummus & chipotle ranch	5

Breakfast Add-Ons	per person
Pancakes, butter & syrup	3
French toast butter & syrup	3
Buttermilk biscuits & sausage gravy	3
Bagels with cream cheese & jam	3
Honey Greek yogurt	3
Granola, yogurt and berry parfaits	4
sliced fresh fruit & yogurt	5
Link sausage or bacon	4



a la carte



beverages

Prices shown do not include 21% gratuity

	by the gallon
Coffee - regular and decaf	40
Iced tea	21
Lemonade	14.25
Munchies	by the serving
Orange, apple oor cranberry juice - pitcher	12
Assorted soft drinks	3.50
Bottled water	3.50
Red bull	4.50

breakfast menu



breakfast staples

Buffets require a minimum of 15 guests

Service includes regular and decaf coffee and a selection of teas

Prices shown do not include 21% gratuity

Lakeside Continental	15
Chef's pastry basket with assorted Danish Sliced fresh seasonal fruit Chilled orange and cranberry juice	
Willamette River Buffet	18
Scrambled eggs with cheddar cheese and chives Pancakes served with fresh berry compote, Roasted apples with cinnamon and whipped cream Applewood bacon and fresh sliced seasonal fruit	
Columbia River Buffet	20
Scrambled eggs with cheddar cheese and chives Home fried potatoes with red onion and bell peppers Link sausages and bacon Buttermilk biscuits and sausage gravy Fresh sliced seasonal fruit	
Southwestern Bake	17
Chilaquiles - a spicy casserole of tortillas, salsa and Eggs with queso fresco, guacamole and cilantro Applewood smoked bacon Fresh sliced seasonal fruit	

lunch menu



lunch buffets

Buffets require a minimum of 15 guests
Service includes regular and decaf coffee and a selection of teas
Prices shown do not include 21% gratuity

Fresh Market Deli Buffet 17

Roasted turkey breast, baked ham and peppered roast beef
Tillamook cheddar, pepper jack and natural Swiss cheese
French bread, rustic wheat, telera rolls and croissants
Chipotle aioli, oil & vinegar, mustard and hummus
Tomato, pickled onion, dill pickles,
Lettuce, spinach and roasted Portobello slices
Salad of field greens, apple, pear, bleu cheese, candied nuts -
Tossed in house-made balsamic dressing

Lakeside Signature Deli Buffet 20

Pre-made sandwiches and wraps:
Turkey club, Cheese steak, and Roasted Seasonal Vegetables
House-made soup of the day
Salad of field greens, apple, pear, bleu cheese, candied nuts -
Tossed in house-made balsamic dressing

Soup & Salad Bar 17

House-made soup of the day and NW clam chowder
With grilled cheese bread.
Caesar salad with shaved parmesan and house-made croutons
Field greens with balsamic dressing and served with chicken,
Bleu cheese, apple, tomato, cucumber, Tillamook cheddar,
Chopped egg, bacon and croutons

Choice of Dessert Included

Signature cookie display
Home-style fudge brownies
Mini dessert bites

lunch menu



themed lunch buffets

Buffets require a minimum of 15 guests

Service includes regular and decaf coffee and a selection of teas

Prices shown do not include 21% gratuity

Italian Connection

17

Chicken picatta - pan roasted breast with garlic
White wine lemon caper sauce,
House - made lasagna with fresh tomato sauce, fresh ricotta,
Mozzarella and parmesan cheeses.
Caesar salad with shaved parmesan and house-made croutons and
House-Caesar dressing
Grilled veggie antipasto with salami, hummus, fresh mozzarella
And crostini
Tiramisu

Grilled Fajitas Bar

one meat 20, two 23

Marinated and char-grilled chicken breast OR steak
Fire roasted onion with red and green peppers
Cumin rice and black beans, cheddar and jack cheeses
Pico de gallo, guacamole, sour cream, salsa
And tortilla chips, served with warm tortillas
Tres leches cake

Northwest Bounty

24

Smoked and grilled salmon fillet basted with basil butter
Char-grilled tri-tip with wild mushroom Syrah demi
Grilled red potatoes with peppers & corn, grilled asparagus
Chopped salad of iceberg lettuce, chopped egg, bacon, tomato,
Onion relish and bleu cheese dressing and served with
Grilled artisan wheat bread and sweet butter
Brulee cheesecake



lunch menu



Boxed lunches

Prices shown do not include 21% gratuity

Gluten-free bread - 2 per person

Boxed Sandwich Selections

12

Includes: pickle, kettle chips, apple and signature cookie
Shaved smoked ham and Tillamook cheddar on a French roll
Roasted turkey breast and Swiss on wheat bread
Peppered roast beef and pepper jack on sour dough
Served with tomato and lettuce, mustard & mayo on the side

Boxed Salad Selections

15

Includes: French roll/butter, apple and signature cookie
Add chicken 3, shrimp 4
Choose one -
Chicken Caesar: shaved parmesan, house-made croutons and house-made dressing
Beet salad: field greens, bleu cheese and glazed walnuts
NW summer salad: apple, pear, bleu cheese and nuts
Quinoa: roasted tomato, kale and poppy seed dressing
layered with seasonal roasted, grilled and pickled veggies.

lunch menu



plated lunches

Plated meals require a minimum of 20 guests
 Service includes regular and decaf coffee and a selection of teas
 Prices shown do not include 21% gratuity

Salads—select one included

- Caprese salad of tomatoes, basil, mozzarella and balsamic
- Beet salad with field greens, bleu cheese & walnuts
- Caesar salad with shaved parmesan, croutons & house dressing
- NW summer salad of field greens, apples, pears & bleu cheese
- Vegetable crudité with sesame hummus dip

Entrée Mains, served with seasonal vegetables—select one per person

- Seared chicken breast, lemon, capers, parsley and rice 22
- Roasted turkey, almond dressing, garlic potatoes, pan gravy 21
- Grilled salmon, basil butter, quinoa, roasted veggies 24
- Parmesan crust Alaskan Cod, scallion aioli, garlic potatoes 21
- Grilled Kalbi flat iron steak, sesame glaze, jasmine rice, market veggies 24
- Pea and veggie risotto, pea puree, rice, market veggies 19

Entrée Salads - select one instead of a main per person

- Entrée Caesar with salmon or chicken 20
- farmers market salad with quinoa and poppy seed dressing 19
- Grilled sirloin, tomato, egg, avocado, onion and bleu cheese 21

Petite Desserts - select one included

- Brulee cheesecake
- Decadent dessert bar bites
- Mixed berry shortcake (seasonal)

dinner menu



dinner buffets

Buffets require a minimum of 15 guests

Service includes regular and decaf coffee and a selection of teas

Prices shown do not include 21% gratuity

One entrée - 33 two entrees - 38 three entrees - 42

Salads and Soup

select two

Chef's choice soup

Caesar: shaved parmesan, house-made croutons and house-made dressing

Beet salad: field greens, bleu cheese and glazed walnuts

Caprese : tomato, fresh basil, mozzarella and house-made balsamic

NW summer salad: apple, pear, bleu cheese and nuts

Seasonal: greens & vegetables with assorted dressings

Quinoa: roasted tomato, kale and poppy seed dressing

layered with seasonal roasted, grilled and pickled veggies.

Pasta, Grains and Potatoes

select one

Wild mushroom risotto with scallion broth and parmesan cheese

Baked potato with sour cream, chives, cheddar cheese & bacon

Garlic mashed potatoes with butter, cream & roasted garlic

Roasted rosemary potatoes with cracked pepper and sea salt

Mediterranean pasta salad with feta, olives, tomato & pepperoncini

Entrées

options

Cordon bleu chicken with panko crust, smoked ham and pesto cream

Rosemary crusted prime rib with au jus and house-made horseradish sauce

Grilled pork chop with brandied pear chutney

Grilled beef medallions, bacon wrapped with bleu cheese butter

Fire seared salmon fillet with lemon chive sauce

Parmesan crusted Alaskan cod with scallion aioli

Butternut squash ravioli with browned butter sage sauce

Portobello pasta with garlic, olives, basil and parmesan

dinner menu



themed dinner buffets

Buffets require a minimum of 15 guests

Service includes regular and decaf coffee and a selection of teas

Prices shown do not include 21% gratuity

Northwest Wine Country

32

Roasted tri-tip with Pinot Noir sauce
Grilled rosemary chicken with Chardonnay butter
Roasted seasonal vegetables with fresh herbs & feta cheese
Grilled red potatoes with peppers and corn
Green salad with chevre, berries and sparkling vinaigrette
Artisan bread and butter
Chocolate lava cake

Seasonal Summer Cookout

24

Grilled hamburgers, chicken breast and hot dogs
Baked beans, potato salad
Tomato, pickles, onion and assorted buns
Assorted condiments and relishes
Berry salad and kettle chips
Carrot cake

Hawaiian Luau

25

Kahlua pork and grilled pineapple
Add teriyaki chicken 5
Coconut rice, braised cabbage,
Macaroni salad, sweet Hawaiian rolls with butter
Lakeside signature cookies

dinner menu



plated dinner

Plated meals require a minimum of 20 guests

Service includes regular and decaf coffee and a selection of teas

Prices shown do not include 21% gratuity

Appetizers per person

Smoked salmon - smoked, herbed cream cheese, crostini	8
Seared rare tuna with wonton crisps and wasabi cream	9
Sirloin crostini with horseradish sauce, cheddar cheese and caramelized onion	7
Boursin stuffed mushrooms with Oregon bay shrimp	6

Soup and Salad include - select one

- Beet salad: field greens, bleu cheese and glazed walnuts
- Caprese : tomato, fresh basil, mozzarella and house-made balsamic
- NW summer salad: apple, pear, bleu cheese and nuts
- Caesar salad: shaved parmesan and house-made croutons and house-Caesar dressing
- Chef's choice soup - made fresh daily

Entrées select one

Cordon bleu chicken - panko crusted with ham, pesto cream and potatoes	25
Garlic roasted turkey breast with Yukon mashed potatoes and gravy	23
Rosemary crusted prime rib with potatoes, au jus and horseradish sauce	34
Braised short ribs with mustard shallot glaze and corn pudding	31
Beef medallions - bacon wrapped with bleu cheese butter and gratin potatoes	31
Fire seared salmon - mushroom risotto and lemon chive sauce	30
parmesan crusted cod - scallion aioli and garlic mashed potatoes	29
Eggplant lasagna - ricotta, mozzarella, parmesan and house-made marinara	25

Dessert - select one included

- Molten chocolate lava cake - whipped cream
- Salted caramel cheesecake - whipped cream
- Warm apple tart - vanilla ice cream
- Bread pudding - dried cranberry, apple, whiskey caramel sauce
- Fresh mixed berry shortcake - seasonal

reception selections



hors d' oeuvres

items are priced per dozen, a minimum of three to four pieces per person.

Served buffet style or tray passed - recommending five to six pieces per person

Prices shown do not include 21% gratuity

Seafood	per tray
Smoked salmon on an herb crisp with dell crème fraiche	30
Sriracha spiced shrimp with cucumber and cream cheese	32
Chilled grill shrimp with wasabi mustard and cocktail sauce	32
Seared rare ahi tuna—on wonton crisps with wasabi cream	30
Hot	per tray
Beef & vegetable skewers with Kalbi sesame glaze	28
Pork belly sliders with Tillamook cheddar and pickled jalapeno	37
Sirloin crostini with horseradish cream and caramelized onion	28
Bacon & sweet onion quiche with hollandaise glaze	26
Boursin stuffed mushrooms with Oregon bay shrimp	25
Pizza bites with fresh baked dough, three cheeses and pepperoni	20
Chilled	per tray
Deviled eggs with roasted peppers and chives	22
Fruit skewers with melon, berries, grapes and preserved lemon	25
Caprese skewers with tomato, mozzarella, basil and balsamic glaze	23
Prosciutto & asparagus roll ups with herbed cream cheese and olive	22
Red & gold beet salad with micro greens and vinaigrette	21
Almond crusted cheese balls, sesame herb crusted	24

reception selections



platters and displays

stations serve 25 guests.

We recommend a minimum of three stations or a combinations of hors d' oeuvres and stations

Prices do not include 21% gratuity

Gruyere Riesling Fondue	150
-------------------------	-----

Made with Oregon dry Riesling
Served with assorted sausages, artisan bread and veggies

Antipasto Display	145
-------------------	-----

Imported prosciutto, salami, imported cheeses
Marinated vegetables, assorted olives
Hummus dip with assorted crisps & crostini

Cheese & Fruit Platter	175
------------------------	-----

Selection of domestic, imported & artisan cheeses
Seasonal fruits & berries
Assorted crisps, flatbreads & crostini

Chef's Dessert Display	175
------------------------	-----

Assorted mini trifles, mini cupcakes
Cheesecake pops and assorted fruit tarts

all day package



Details

Full day rate inclusive of gratuity 70 per person

Package is based on a minimum of 15 people
Package includes: meeting room rental
Audio visual support (screen, AV cart, & power strip)

Morning Refresh

Tray of sliced fruits
Assorted Pastries/Danish
Freshly brewed regular and decaf coffee
Selection of teas
assorted sodas and bottled waters

Lunch Option - Italian Connection

Chicken picatta – pan roasted chicken breast with a garlic, wine, lemon and caper sauce
house-made vegetarian lasagna – layered lasagna noodles, house-made tomato sauce, fresh ricotta, mozzarella and parmesan cheeses
Caesar salad with shaved parmesan & house - made Caesar dressing
grilled veggie antipasti with salami, humus, fresh mozzarella and crostini

Lunch Option - Northwest Bounty

Char grilled tri tip with wild mushroom syrah demi
grilled red potatoes with peppers & corn, grilled carrots,
chopped salad of iceberg lettuce, chopped egg, bacon, tomato,

Lunch Option - Grilled Fajitas Buffet

Warm flour tortillas, marinated and char-grilled chicken breast and steak
fire-roasted onions, red & green peppers, black beans, rice & pico salsa
guacamole and sour cream, served with tortilla chips

Afternoon Break

Included

Freshly brewed regular and decaf coffee
Selection of teas
assorted sodas and bottled waters
Choice of:
__House made cookies, popcorn and candies
__Brownies, mixed nuts and whole fruit
__Soft, warm pretzels with cheese sauce & mustard and mini dessert bites.