



## Breakfast Selections

### Full American Breakfast

Choice of breakfast meat, scrambled Eggs, breakfast potatoes, English muffins, breakfast pastries.

*\$13.95 per person Add a second meat for \$2 per person.*

### The Wake Up Call

Assorted breakfast pastries, bagels and cream cheese, butter, jelly, and seasonal fruit.

*\$7.25 per person*

### The Health Nut

Assortment of granola, yogurt, cottage cheese, fruit, and nuts.

*\$9.25 per person*

### English Muffin or Breakfast Burrito

Choice of sausage, ham, or bacon with pepper jack or American cheese. Both served with potatoes and fruit cup.

- In burrito: spiced and cubed potatoes, scrambled eggs, and meat/cheese of choice.
- In sandwich: LTO, mayo, meat/cheese of choice.

*\$9.25 per person*

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Menu items and prices are subject to change. Prices do not include 19% service charge.*

## Lunch Selections

### The Slice is Right!

Choice of Hawaiian, pepperoni, cheese, Veggie Lover's, or Meat Lover's 6" personal pizzas. Comes with Caesar salad, garlic bread, and in house marinara sauce for dipping. Parmesan and red pepper available upon request.

*\$15.95 per person*

### Portland Deli Buffet

An assortment of Deli meats and cheeses served with lettuce, tomato, onion, and your choice of condiments to create your sandwich masterpiece! Choose potato salad, coleslaw, or chips for the side. Finish it off with a warm brownie or cookie.

*\$22.00 per person*

### Wrap 'n' Roll

Wheat, spinach, or tomato tortillas wrap around your choice of chicken salad, egg salad, chicken fajitas, or seasonal grilled veggies. Comes with a garden salad and chips.

*\$20.00 per person*

### Bountiful Baked Potato Bar

Giant Idaho bakers served cut in half with all the fixin's: butter, sour cream, diced tomatoes, diced red onions, chives shredded cheese, and bacon bits.

*\$15.95 per person*

*Add House Made Chili: \$2 per person*

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# Dinner Selections

## Traditional Italian Favorites

Choice of lasagna or fettucine pasta with house made sauce and a choice of meat balls or grilled chicken breast. Comes with tossed Caesar salad and garlic focaccia.

*\$20.95 per person*

## Taste of Italy

Choice of eggplant parmesan or chicken picatta on your choice of angel hair pasta or spaghetti. Comes with Caesar salad, garlic bread, and dessert cannoli.

*29.95 per person*

## Fiesta Buffet

Choice of nachos, tacos or burritos for a make your own Mexican fiesta bar! Choose from ground beef or chicken with pinto or black beans, served on flour or corn tortillas. Comes with spiced rice, shredded lettuce, diced tomatoes, jalapenos, olives, sour cream, salsa, and house guacamole.

*\$21.95 per person*

## Taqueria Buffet

Choice of 1, steak or chicken fajitas, cheese or chicken enchiladas, tamales filled with carnitas or mixed peppers and cheese. Served with spiced rice and beans, sour cream and house guacamole. Churros or Mexican hot chocolate brownie for dessert!

*\$29.95 per person*

## Blue Ribbon

Chicken Cordon Bleu served with scalloped potatoes and seasonal vegetables. Choice of garden or Caesar salad. Comes with dinner rolls.

*\$24.95 per person*

## Portlandia

Braised chicken thigh in a creamy seasonal mushroom and beer sauce. Served with wilted greens and wild rice. Maple bacon donettes for dessert.

*\$29.95 per person*

## Seared Tri-tip

Reverse seared tri-tip steak- hand trimmed and cut in house. Beautiful marbling and thinly sliced choice cuts served in a shallot bordelaise. Creamy mashed potatoes, gravy, and dinner rolls on the side. Served with seasonal vegetables. Choice of garden or Caesar salad for starter.

*\$24.95 per person*

## Oxford Steak

Tender and flavorful flank steak. Reverse seared to perfection and served in a rich seasonal mushroom gravy. Paired with roasted red potatoes, and seasonal vegetables. Dinner rolls on the side. Choose coleslaw or corn fritters for an appetizer. Dessert is mini cheesecakes with berry topping!

*\$34.95 per person*

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## Dinner Selections

### Hayden Island Salmon

Salmon fillet, seared and served in choice of sauce beurre blanc or garlic lemon.  
Served with seasonal vegetables and your choice of garden or Caesar salad.

*\$28.95 per person*

### Northwest Catch

*Call of catch of the week! Market price, we will design a customer dish around locally caught fresh fish!*

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# Breaks and Appetizers

*Small platters serve 15-20—Large platters serve 25-30*

Danishes and Muffins	\$45.00 per dozen
Mini Danishes and Muffins	\$30.00 per dozen
Bagels and Cream Cheese	\$30.00 per dozen
Seasonal Fruit Platter	\$9.00 per person
Vegetable, Pita, and Hummus Platter	\$6.95 per person
Deli Meat, Cheese, and Crostini	\$7.95 per person
Premium meats	\$9.95 per person
Chicken Wings choice of house made Buffalo, BBQ, or Teriyaki	\$7.50 per person
Spinach and Artichoke Dip with pita bread and vegetable sticks	\$8.95 per person
House Made Meatballs choice of house made Marinara, Swedish, or Spicy	\$5.00 per person
Dessert Platter	\$4.00 each Standard \$8.00 each Premium
"Muffuletta" Sliders sesame bun, salami, ham, provolone, swiss & tapenade	\$10.00 per person
Crostini with Bruschetta choice of tomato basil, tapenade, seasonal fruit jam, or baked cheese	\$3.25 per person/15 min order

## Desserts

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***\*For custom cakes or dessert call for quotes.***

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## Beverages

Freshly Brewed Coffee	\$30.00 per pot (1.5 gallons)
	\$15.00 per air pot (15 cups)
Tea Service	\$10.00
Bottled Water	\$2.00 each
Canned Soda	\$2.00 each
Bottled Soda	\$3.00 each
Bottled Iced Tea	\$3.00 per bottle
Water Tower Complimentary with meeting room rental add lemon, lime, or cucumber to make it infused	\$12.00 per tower

## Beer and Wine

<b>Domestic Beer</b> Coors Light	\$5.00 each
<b>Import and Micro Brew</b> Widmer Hefeweizen Sierra Nevada Pale Ale Guinness Mikes Hard Lemonade	Breakside Pilsner Fresh Squeezed IPA White Claw Hard Seltzer Portland Cider
<b>House Wine</b> Chardonnay White Zinfadel Cabernet Merlot Pinot Noir	\$6.00 glass \$16.00 bottle \$16.00 bottle \$16.00 bottle \$16.00 bottle \$22.00 bottle

**Other Wines (current wine list available)**

*We are pleased to offer a variety of local beer and wine selections.*

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