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# Catering Menu

Hotel (503) 252-7500

Restaurant (503) 252-4300

Catering (503) 252-5800

*A 22% Service Charge/Gratuity is added to all Catering Orders.*

*Thorough cooking of meat, poultry, eggs or seafood decreases the risk of foodborne illness. Foods eaten raw or under cooked (per your request) is not recommended especially for the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.*



## Catering Menu

### ~Continental Breakfast~

**Sidewalk Café** 11

Fresh baked mini croissants, bagels, cream cheese, pastries, old fashioned preserves, butter and honey. Served with coffee, decaffeinated coffee, and assorted teas.

**Deluxe Early Morning Bakery** 13

Assorted fresh fruit, muffins, donuts and pastries. Served with coffee, decaffeinated coffee, hot chocolate and assorted juices.

### ~Breakfast Buffet~

Minimum 20 Guests

Vegetarian sausage or egg beaters can be substituted for \$1.00 per guest

Scrambled eggs and breakfast potatoes with a choice of ham, bacon, or sausage. Fresh sliced fruit tray and pancakes with maple syrup. Assorted breakfast pastries, cold cereals and milk, chilled fruit juice, coffee, decaffeinated coffee and hot tea.

18

### ~Plated Breakfast~

Served with coffee, decaffeinated coffee, and assorted teas.

**French Toast, Pancakes or Waffles** 13

Served with maple syrup, butter and hardwood smoked bacon

## Build The Perfect Breakfast

All items are available as an add-on with the purchase of a continental, plated, or breakfast buffet"

Bagels and Cream Cheese	26/doz	Omelet Station	5/pp
French Toast or Waffle Station	3.25/pp	Croissants	26/doz
Biscuits and Gravy	3/pp	Assorted Yogurt	2.50 ea
Fruit- Whole Fresh	1.50 ea	Assorted Danishes	26/doz
Breakfast Ham, Bacon or Sausage	3/pp	Scrambled Eggs	2/pp
Fruit Juice- Assortment	18 per pitcher	Donuts	26/doz
Cinnamon Rolls	26/doz	Breakfast Potatoes	1.50/pp
Assorted Muffins	26/doz	Eggs Benedict	4/pp
Cold Cereal and Milk-Assorted	3/pp	Oatmeal-brown sugar and raisins	1.50/pp





## Catering Menu

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### ~Refreshment Break and Snacks~

<b>Chocolate Lover's Delight</b>	11
Jumbo chocolate chip cookies, fudge brownies, and an assortment of candy bars. Assorted sodas and bottled water.	
<b>Ice Cream Sunday Bar</b>	13
Chocolate and vanilla ice cream with caramel, chocolate sauce, strawberries, marchino cherries, chopped nuts, chocolate chips, toffee chips and whipped cream. Served with coffee, decaffeinated coffee and assorted teas.	
<b>Supplement your break service with any of the following items:</b>	
Assorted sodas and Bottled water	2.25 ea
Snapple and Sparkling Water	3.00 ea
Granola Bars	2.50 ea
Candy Bars	2.00 ea
Assorted Cookies	22/doz
Fudge Brownies and Lemon bars	22/doz
Coffee and Tea Service	26/gal-13 airpot-9 pot
Assorted Juices and Milk	18/pitcher



## Catering Menu

### ~Appetizers~

A la carte

\*Serves approximately 20-25 guests

<b>Coconut Prawns</b> (24 pieces) With mango chutney	45
<b>*Baked Brie en Croute</b> Double cream brie wrapped in puff pastry then baked to a golden brown, served with sliced baguette.	82
<b>Spicy Chicken Drumsticks</b> (24 pieces) Served with blue cheese dressing and celery.	33
<b>*Cold Smoked Salmon Gravlox</b> Thin sliced salmon served with capers, diced red onions, crostini, herb cream cheese and lemon.	129
<b>Snow Crab Claws</b> Cracked and served with cocktail sauce.	118
<b>*Crudité</b> Fresh cut vegetables and olives, with buttermilk ranch dipping sauce.	71
<b>Dungeness Crab Cakes</b> (24 pieces) Pan seared with sweet Thai chili aioli.	85
<b>*Fresh Seasonal Fruit Platter</b>	99
<b>*Grilled Vegetable Antipasto</b> Eggplant, zucchini, yellow squash, roasted red peppers, red onion, and Portobello mushrooms marinated in extra virgin olive oil and balsamic vinegar.	95
<b>*Cheese Mirror</b> Chef's selection of assorted local, national and international cheeses with gourmet crackers and red grapes	82
<b>Korean Style Chicken or Beef Satays</b> (24 pieces) Marinated in soy sauce, sesame oil, honey and green onions.	52 chicken/58 beef
<b>Poached Cocktail Prawns</b> (24 pieces) Jumbo Wild Gulf prawns served with cilantro lime cocktail sauce	69
<b>Dungeness Crab Florentine Dip</b> Spinach, roasted peppers, parmesan, artichoke hearts and tri-colored tortilla chips	59



## Catering Menu

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### ~Shilo Luncheon Buffet~

Minimum of 25 Guests

Choice of two entrees, two salads, and one side. Chef's selection of seasonal vegetables, fresh baked bread and butter. Coffee, decaffeinated coffee, hot and Iced tea

24

#### Choice of two salads

**Caesar** romaine tossed with creamy garlic dressing, parmesan and croutons

**Mixed Field greens** balsamic vinaigrette, carrots, jicama, tomato and candied pecans

**Blue Cheese** iceberg lettuce, Shilo's blue cheese dressing, red onions, hardwood smoked bacon and tomato

**Fruit Salad** mixed seasonal fresh fruit

#### Choice of two entrees (additional entrees add 4 per person)

**Grilled Wild King Salmon** with Shilo tartar sauce

**Oven Roasted Chicken Breast** rubbed with smoked paprika rub topped with Mark's butter

**Teriyaki Chicken Breast** marinated in soy sauce, sesame oil, honey and green onions

**Carlton Farms Pork Chop** with port-wine mushroom sauce

**Mushroom Risotto** creamy Arborio rice, parmesan, fresh herbs, and sundried tomatoes

#### Choice of one side dish

**Roasted Red Potatoes**

**Jasmine Rice**

**Garlic Mashed Potatoes**

**Warm Fingerling Potato Salad**

**Wilted Spinach**

### ~Light Lunch Buffet~

Minimum 15 Guests

Served with coffee, decaffeinated coffee, hot and iced tea

#### Executive Deli Bar

Thin sliced roast beef, turkey ham, Swiss and cheddar cheese. Fruit and Caesar salads, potato chips, lettuce, tomato, onion, dill pickles, assorted breads and appropriate condiments.

18

#### Pasta Bar

Linguine and penne pastas, alfredo and marinara sauces, Italian sausage and meatballs. With Caesar salad, garlic bread and parmesan cheese,

22

#### Santa Fe Fajita Bar

Grilled Beef or Chicken with bell peppers and onions. Served with lettuce, tomatoes. Black beans, Spanish rice, salsa, sour cream, flour tortillas and tortilla chips

23



## Catering Menu

### ~Plated Lunch Entrées~

Choice of one entree, and a salad or cup of soup of the day. Served with fresh baked bread, butter, coffee, decaffeinated coffee, and hot or iced tea

#### Choice of a Salad or Soup of the Day

##### Caesar Salad

Romaine tossed with creamy garlic dressing, parmesan and croutons

##### Mixed Field Greens

Balsamic vinaigrette, carrots, jicama, tomato and candied pecans

##### Soup of the Day

Chef's daily creation

### ~Entrée Selections and Pricing~

##### Dungeness Crab Florentine Sandwich

Spinach, roasted red bell peppers, tomato, cheddar and parmesan cheeses open faced on toasted sourdough. Served with French fries.

18

##### Snake River farms Kobe Meat Loaf

Glazed with tangy tomato and brown sugar sauce, garlic mashed potatoes, seasonal vegetables and frizzled onions.

18

##### Oven Roasted Chicken Breast

Rubbed with smoked paprika rub, topped with Mark's butter. Served with warm fingerling potato salad, and grape tomato relish.

17

##### Chopped Chicken Cobb Salad

Romaine lettuce, red cabbage, tomato, bacon, hardboiled egg, blue cheese, and avocado with red wine vinaigrette.

15

##### French Dip

Sliced prime rib, caramelized onion, herb aioli, on a herb hoagie roll served with au jus and French fries.

19

##### Mushroom Risotto

Creamy Arborio rice, parmesan, fresh herbs, sundried tomatoes and wilted spinach.

17

##### Veggie Burger

Herb aioli, red leaf lettuce, Tillamook cheddar cheese, caramelized onions and sliced tomatoes. Served with French fries.

16

### ~Boxed Lunch~

Served with potato chips, whole fruit, a fresh baked cookie and a soda.

##### Deli Style Sandwich

Choice of roast beef, ham, turkey or vegetarian.

15

##### Chicken and Avocado Club Wrap

Sundried tomato tortilla filled with chicken breast, crisp bacon, diced tomato, avocado, herb aioli and shredded lettuce.

15

##### Chicken Caesar Wrap

Sundried tomato tortilla filled with romaine lettuce and parmesan cheese tossed with Caesar dressing, grilled chicken and diced tomatoes.

14



## Catering Menu

### ~Dinner Buffets~

Minimum of 25 Guests

Choice of entrees, two salads, and one side. Chef's selection of seasonal vegetables, fresh baked bread and butter. Coffee, decaffeinated coffee, hot and iced tea

**Choice of two salads** (additional salads add 3 per person)

**Caesar** romaine tossed with creamy garlic dressing, parmesan and croutons

**Mixed Field greens** balsamic vinaigrette, carrots, jicama, tomato and candied pecans

**Blue Cheese** iceberg lettuce, Shilo's blue cheese dressing, red onions, hardwood smoked bacon and tomato

**Spinach Salad** tossed with sherry bacon vinaigrette, topped with hazelnuts, crumbled goat cheese, shaved red onions and dried cranberries.

**Fruit Salad** mixed seasonal fresh fruit

#### Option 1

26

**Choice of one entree** (additional entrees add 4 per person)

**Teriyaki Chicken Breast** marinated in soy sauce, sesame oil, honey and green onions

**Carlton Farms Pork Chop** with port-wine mushroom sauce

**Mushroom Risotto** creamy Arborio rice, parmesan, fresh herbs, and sundried tomatoes

#### Option 2

30

**Choice of two entrees** (additional entrees add 4 per person)

**Oven Roasted Cold Water Cod** served with lemon Beurre blanc

**Oven Roasted Half Chicken** rubbed with smoked paprika and topped with Mark's butter

**Butternut Squash Ravioli** browned butter sage sauce and toasted hazelnuts

**Dungeness Crab Stuffed Sole** served with Beurre blanc

#### Option 3

34

**Choice of two entrees** (additional entrees add 5 per person)

**Grilled Wild Salmon** with Shilo tartar sauce

**Carved Rock Salt Crusted Prime Rib** with creamy horseradish and au jus

**Crab Cakes** pan seared with sweet Thai chili aioli and lemon

**Sautéed Sea Scallops and Prawns** scampi style with white wine, fresh herbs and garlic butter

**Teriyaki Top Sirloin** marinated in soy sauce, sesame oil, honey and green onions

**Add Steamed King Crab Legs to any buffet**

17 per person

Drawn butter and lemon

**Choice of one side dish** (additional side dish 2 per person)

**Roasted Red Potatoes**

**Jasmine Rice**

**Garlic Mashed Potatoes**

**Warm Fingerling Potato Salad**

**Wilted Spinach**



## Catering Menu

### ~Theme Buffets~

Minimum 20 Guests

Coffee, decaffeinated coffee, hot and iced tea

#### Buffet Ole

24

Beef or Chicken fajitas, Chicken or cheese enchiladas, shredded lettuce, diced tomato, green onions, chopped olives, jalapeno peppers, shredded cheeses, salsa, sour cream, tortilla chips, and flour tortillas. Served with Spanish rice and black beans.

#### All American Comfort

26

Garlic mashed potatoes, chef's selection of seasonal vegetables, tossed garden salad and fresh baked bread and butter.

#### Choice of Two Entrees:

Glazed Ham

Fried Chicken

Kobe Beef Meatloaf

#### Pasta Italiano

22

Linguine and penne pastas with alfredo sauce, marinara or meat sauce, meatballs and Italian sausage and butternut squash ravioli. Caesar salad, garlic bread and parmesan.

### ~Desserts~

#### Add to any plated or buffet

##### Option One

7 per guest

Old Fashioned Carrot Cake

Chocolate Layer Cake

NY Style Cheesecake

##### Option Two

5 per guest

Belgium Chocolate Tart

Banana Cream Pie

Lemon Mist Cake



## Catering Menu

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### ~Plated Dinner Entrees~

Choice of one entree, and a salad or coup of soup of the day. Served with fresh baked bread, butter, coffee, decaffeinated coffee, and hot or iced tea

#### Choice of a Salad or Soup of the Day

**Caesar Salad** Romaine tossed with creamy garlic dressing, parmesan and croutons  
**Mixed Field Greens** Balsamic vinaigrette, carrots, jicama, tomato and candied pecans  
**Soup of the Day** Chef's daily creation

#### Entrée Selections and Pricing

<b>Grilled Filet Mignon</b>	41
Garlic mashed potatoes, seasonal vegetables and demi glace	
<b>Oven Roasted Half Chicken</b>	27
Rubbed with smoked paprika rub, topped with Mark's butter. Served with warm fingerling potato salad, and grape tomato relish.	
<b>Carlton Farms Pork Chop</b>	26
Port-wine mushroom sauce, mashed potatoes and seasonal vegetables	
<b>Grilled Wild Salmon</b>	32
Roasted red potatoes, field greens and tartar sauce	
<b>Dungeness Crab Stuffed Sole</b>	29
Seasonal vegetables, mashed potatoes and Beurre blanc	
<b>Grilled Angus Rib Eye</b>	40
Marks butter, smashed Yukon gold potatoes and seasonal vegetable	
<b>Teriyaki Top Sirloin</b>	30
Jasmine rice, teriyaki sauce and seasonal vegetables	
<b>Dungeness Crab Cakes</b>	34
Jasmine rice, sweet Thai chili aioli and seasonal vegetables	
<b>Rock Salt Crusted Prime Rib</b>	(Minimum 20 guests) 34
Mashed potatoes, seasonal vegetables, creamy horseradish and au jus	



# Catering Menu

## ~Bar Selections~

	<b>House</b>	<b>Bartenders</b>	<b>Premium</b>
<b>American Whiskey</b>	Early Times	Jim Beam	Jack Daniels
<b>Canadian Whiskey</b>	Seagrams VO	Black Velvet	Crown Royal
<b>Scotch</b>	Clan McGregor	Cutty Sark	J&B Rare
<b>Vodka</b>	Gilbey's	Skyy	Stolichnaya
<b>Gin</b>	Gordons	Beefeater	Tanqueray
<b>Rum</b>	Cruzan Estate	Bacardi Silver	Mount Gay
<b>Tequila</b>	Pancho Villa	Cuervo Gold	Cuervo 1800
<b>Brandy</b>	Potters	Korbel	Christian Bros.
<b>Amaretto</b>	di Amore		Disaronno
<b>Coffee Liqueur</b>	Monarch		Kahlua
<b>Irish Creme</b>	St. Brendans Irish		Bailey's
			Grand Marnier

## Beer Selections

Bottled/Domestic	\$3.75
Bottled/Import	\$4.25
Micro-Brew	\$4.50
Non-Alcoholic	\$3.75
Domestic Keg	\$275.00/keg
Import/Micro Keg	\$375.00/keg

## House Wine

Cabernet	\$7 glass \$26 bottle
Merlot	\$7 glass \$26 bottle
Chardonnay	\$7 glass \$26 bottle
White Zinfandel	\$7 glass \$26 bottle
Domestic Sparkling	\$24 bottle
Sparkling Cider	\$12 bottle
Sodas	\$2.25
Juice	\$3.00
Shilo Water	\$2.25

*(Bar Selections Subject to Change)*  
**Ask about our extended wine list and other available wines**  
**Corkage fee \$12.00 per bottle**  
**\*Available Upon Request**





## ~General Information~

### **Guarantee**

It is necessary that we are in receipt of menu selection, meeting room setup requirements and all other information, no later than three weeks prior to the function. Space not confirmed by such time is subject to release. A minimum attendance must be definitely specified with the Sales and Catering office at least 3 working days prior to the scheduled event. This number will be considered a guarantee and not subject to reduction and charges will be made accordingly. If this information is not received by the sales department, the estimated attendance will be your guarantee and charges will be made accordingly. Any changes past the 72 hours are subject to a \$50.00 charge per change. Cancellation must be made ninety days (90 days) in advance of the function otherwise a 25% charge of the function cost will be levied.

### **Menus and Pricing**

If the date of your contract exceeds a six month period, then the estimated cost is subject to proportionate increase to meet increased cost of food, beverages and other costs of operation existing at the time of performance of our undertaking by reason of increase in present commodity prices, labor costs, or currency values. (Food prices cannot be guaranteed more than six months out.)

### **Room Rent and Cancellations**

Meal function rooms are assigned by the guaranteed minimum number of people anticipated. Room rental fees will be applicable if group attendance drops below the estimated original count at the time of the booking by 30% or more. This is to help us recover the loss in revenue, due to not being able to have sufficient time to rebook the space we had been holding for your group. We reserve the right to change groups to a room suitable per final attendance. Meeting space required on a 24-hour basis will be charged accordingly. Half of the room rental will be charged if cancellation occurs less than two weeks prior to your event.

### **Service Charge**

A Service Charge of 22% will be added to all food and beverage purchased and any other services provided (Room, AV, etc.).

### **Equipment**

Any equipment needs such as audio visual, dance floors and specialty props can be added to your event for a fee. The cost can be made available to you prior to your event for your approval. Any damage or loss of equipment is strictly at the expense of the guest and not the responsibility of Shilo Inns Suites Hotels.

### **Decorations**

We will do our best to accommodate any special decorations for your event supplied and displayed by you. Due to event timing it will not always be possible for you to have extra time for the setup of your event. These issues will be discussed and are at the discretion of Shilo Inns Suites Hotels and must be stipulated on the event contract. The hotel cannot permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substances without the approval of Shilo Inns Suites Hotels and Restaurants.

### **Payment Policy**

All catering charges will be paid as per billing instructions on the contract and/or on a cash basis upon conclusion of the function unless prior approved direct billing arrangements have been made with the hotel. A deposit will be required for any space held in advance for more than a three-month period. This deposit will be non-refundable if this space is canceled less than 90 days prior to the arrival date. All weddings and/or social events are to have estimated total charges paid in full THREE days prior to the function date and a credit card on file for additional charges that may occur.