



404 Oak Street, Hood River, Oregon

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## Wedding/Holiday Party Menu 2009 Specialty Platters

### Classic Shrimp Cocktail Platter

With a mild chipotle cocktail sauce, horseradish & lemon

Small (20-30).....\$110

Medium (40-50).....\$175

Large (90-100).....\$350

### Local Artisan & European Cheese Board

Paired with dried fruit, toasted nuts, artisan breads & crackers

Small (20-30).....\$100

Medium (40-50).....\$150

Large (90-100).....\$300

### Antipasto Platter

Sliced Italian meats, roasted peppers, artichoke hearts, marinated bean salad, balsamic onions, provolone cheese, house cured olives & house made breadsticks

Small (20-30).....\$135

Medium (40-50).....\$200

Large (90-100).....\$400

### Hummus & Pita Chips

Creamy house made hummus with tahini, lemon & garlic

Small (20-30) .....\$50

Medium (40-50).....\$65

### Seasonal Fresh Fruit Platter

With Northwest honey raspberry sauce

Small (20-30).....\$90

Medium (40-50).....\$150

Large (90-100).....\$300

### Garden Vegetable Crudité

Assorted seasonal vegetables with garlic-buttermilk dressing

Small (20-30).....\$50

Medium (75).....\$100

### Chips & Salsa

Tortilla chips & two kinds of fresh mild tomato salsa

Small (20-30) .....\$50

\*\*\*Add fresh made guacamole for \$25 per order

## hors d' oeuvres

*Each order serves 25 guests*

**Wild Mushroom Risotto Cakes** with marinara.....\$65

**Mini Crab Cakes** with lemon aioli.....\$95

(subject to market pricing & availability)

**Gougeres** (savory cream puffs) .....\$75

**Your choice of filling:**

-Herbed goat cheese

-Chicken liver & sherry pate

-Wild mushroom cream cheese

**Chicken or Beef Skewers:** .....\$80

**Your choice of:**

- Yellow coconut curry with peanut dipping sauce

- House teriyaki marinated with toasted sesame seeds & scallions

- Ale marinated with honey mustard

**Mini BBQ Meatballs** in sweet & smoky bbq sauce.....\$65

**Fresh Salad Spring Rolls** with peanut dipping sauce.....\$65

add shrimp.....\$85

**Warm Spinach Artichoke Dip** with pita chips.....\$85

**Savory Tartlets** with pumpkin/sage or mushroom/rosemary.....\$50

**Zucchini Cakes** with dill & sour cream.....\$55

## crostini

Melted brie, cranberry chutney & almonds [\$1.50/piece]

Caprese: tomatoes, basil & fresh mozzarella [1.50/piece]

White bean puree with roasted garlic & rosemary [1.25/piece]

Grilled beef with horseradish aioli & chives [1.75/piece]

House made salmon gravlox with dill cream [2.50/piece]

(subject to market pricing & availability)

## extras

*Each order serves 25 guests*

**South Bank Spiced Nuts** .....\$25 per quart

**House Marinated Olives**.....\$25 per quart

*Menus are subject to change seasonally*

# Dinner buffet menu ala carte

*Let our catering coordinator assist you in creating the perfect menu.  
Minimum order of 25 guests per selection, priced per person.*

## salads

**Greek Salad** crisp romaine, oregano, feta, cucumbers, tomatoes and kalamata olives.....\$2.50

**Classic Cobb Salad** crisp romaine, chicken, bacon, blue cheese, tomatoes and avocados with blue cheese dressing.....\$3.50

**Field Greens** with your choice of our house made dressings: buttermilk garlic or balsamic vinaigrette.....\$2.75

**Classic Caesar** crisp hearts of romaine, lemon, parmesan cheese and croutons with house made caesar dressing.....\$3.50

**Baby Spinach Salad** Oregon pears, candied hazelnuts, goat cheese and balsamic vinaigrette.....\$3.00

## main courses

**Classic Pot Roast** natural beef braised with carrots & onions.....\$14

**Chicken Breast** seared with a sherry mushroom sauce.....\$16

**Butternut Squash Gnocchi** with brown butter & hazelnuts.....\$15

**Three Cheese & Spinach Ravioli** with fire roasted tomato sauce.... \$13

**Pacific Cod** with parsley crust & a lemon sauce.....\$15

**Grilled Carlton Farms Pork Loin** with local apple chutney.....\$17

**Grilled Beef Tenderloin** with a mushroom bordelaise sauce.....\$35

**Rotisserie Draper Farms Chicken** with lemon, parsley & natural jus...\$14

**Ahi Tuna** seared rare with sesame crust & citrus salsa.....\$19

## side dishes

*No dinner would be complete without the perfect side dishes.*

*Priced per person based on each selection, minimum order of 25 per selection.*

*All side dishes.....\$3.50 per person*

- Fresh broccoli crowns
- Roasted local beets
- Seasonal assortment of fresh vegetables
- Steamed jasmine rice or plain brown rice
- Classic mashed potatoes
- Roasted brussel sprouts
- Oven roasted Yukon gold potatoes with garlic & herbs
  - Baked white cheddar mac and cheese
  - Wild rice pilaf
- Roasted winter squash with brown butter & sage

*Menus are subject to change seasonally*

## buffet or family style menu packages

*Priced per person based on menu package selection.*

*Minimum order of twenty five guests per selection.*

Dinner menu packages include your choice two salads & two side dishes

### **The Orchard Package.....\$25**

*Choose one entree:*

- **Grilled Pork Loin** with local apple chutney
- **Rotisserie Draper Farms Chicken** with lemon, parsley & natural jus
- **Grilled Rubbed Tri-Tip Beef** with sweet & smoky bbq sauce
- **Pacific Cod** with parsley crust & a lemon sauce
- **Three Cheese Ravioli** with spinach in a roasted tomato sauce

*If you would like to order three entrees please add: \$3 per person for the Orchard Package*

### **The Gorge Package.....\$38**

*Choose two entrees:*

- **Grilled Pork Loin** with local apple chutney
- **Rotisserie Draper Farms Chicken** with lemon, parsley & natural jus
- **Braised Short Ribs** natural beef slow cooked with red wine & bacon
- **Ahi Tuna** seared rare with sesame crust & citrus salsa
- **Three Cheese Ravioli** with spinach in a roasted tomato sauce

*If you would like to order three entrees please add: \$6 per person for the Gorge Package  
(minimum of 50 people for three entrees)*

### **The Crown Point Package.....\$55**

*Choose two entrees:*

- **Grilled Beef Tenderloin** with mushroom bordelaise sauce
- **Butternut Squash Gnocchi** with brown butter & hazelnuts
- **Wild Alaskan Salmon** with mango chutney & ginger aioli  
*(subject to market price)*
- **Chicken Breast** seared with a sherry mushroom sauce
- **Grilled Ribeye Steak** with blue cheese butter
- **Roasted Pork Loin** with bourbon cherry chutney
- **Pacific Cod** cornmeal crusted with a leek & smoked bacon sauce

*If you would like to order three entrees please add: \$8 per person to the Crown Point Package  
(minimum of 50 people for three entrees)*

*Feel free to order one menu item from the Gorge package and one entrée from the Crown Point package for a combined price of \$45 per person.*

# buffet or family style menu packages

— continued —

*Priced per person based on menu package selection.*

*Minimum order of twenty five guests per selection.*

Choose two salads & two side dishes:

## salads

- **Greek Salad** crisp romaine, oregano, feta, cucumbers, tomatoes & kalamata olives
- **Field Greens** with your choice of our house made dressings: buttermilk garlic, balsamic vinaigrette or apple vinaigrette
- **Classic Caesar** crisp hearts of romaine, lemon, parmesan cheese & croutons with house made caesar dressing
- **Baby Spinach Salad** Oregon pears, candied hazelnuts, goat cheese & balsamic vinaigrette

## side dishes

*(add an additional side for \$2.50 a person)*

- Fresh broccoli crowns
- Roasted local beets
- Seasonal assortment of fresh vegetables
- Steamed jasmine rice or plain brown rice
  - Classic mashed potatoes
  - Roasted brussel sprouts
- Oven roasted Yukon gold potatoes with garlic & herbs
  - Baked white cheddar mac and cheese
  - Wild rice pilaf
- Roasted winter squash with brown butter & sage

## complements

**Buttermilk biscuits**.....\$10 per dozen

**Jalapeno cornbread**.....\$12 per dozen pieces

**Breadsticks:** your choice of salt & pepper or sesame.....\$3.50 per dozen

## desserts & after dinner refreshments

*Allow our bakery to create the perfect ending to your experience  
Our desserts are handcrafted specifically for your event.*

**Cupcakes**.....\$24 per dozen  
**Mini cupcakes**.....\$24 per two dozen  
Your choice of carrot-ginger, pumpkin spice, vanilla or chocolate

other treats:

**Warm seasonal fruit crisp** (serves 15-20) .....\$35  
Add vanilla ice cream for \$1 per person

**Warm seasonal fruit cobbler** (serves 15-20) .....\$35  
Add vanilla ice cream for \$1 per person

**Assorted cookie plate**  
Chocolate chip, oatmeal raisin, logger or ginger-molasses  
Small (2 dozen) .....\$36  
Large (4 dozen) .....\$72

**Platter of mini cookies**.....\$36 per three dozen

**Chocolate fudge brownies**.....\$25 per dozen

**South Bank's bar platter**.....\$24 per dozen