



# Catering Menu

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## PLATED BREAKFAST SELECTIONS

*Available 7 a.m. to 11 a.m.*

*All breakfast selections served with freshly brewed coffee, assorted teas and orange juice*

*All plated breakfast selections include: grilled country potatoes, muffin and fresh fruit garnish*

### **Morning Starter**

**\$12.95**

Farm fresh scrambled eggs with cheddar cheese

### **Denver Scramble**

**\$13.95**

Farm fresh scrambled eggs, ham, bell pepper and onion with cheddar cheese

### **Sunrise Favorite**

**\$14.95**

Farm fresh scrambled eggs, 2 slices of bacon and 2 sausage links

## BUFFET-STYLE BREAKFAST SELECTIONS

### **Continental**

**\$13.95**

Assorted breakfast pastries, muffins, and freshly baked breakfast breads with seasonal fresh fruit

### **Morning Classic**

**\$17.95**

Farm fresh scrambled eggs, bacon, link sausage, grilled country potatoes, assorted breakfast pastries, muffins and seasonal fresh fruit

### **Country Selections**

**\$18.95**

Farm fresh scrambled eggs, link sausage, bacon, grilled country potatoes, flaky biscuits with country gravy, seasonal fresh fruit, muffins and pastries

*Twenty-five (25) person minimum required for buffet*

Contact our sales department for additional information at 1-866-550-7916



## **SPIRIT MOUNTAIN CASINO'S SIGNATURE BRUNCH: \$25.95**

Farm fresh scrambled eggs, honey baked ham, bacon, link sausage, cheese blintzes with berry sauce, grilled country potatoes, biscuits and country gravy, assorted Baked Breads, Pastries and butter. Also includes antipasto salad, tortellini salad, smoked salmon platter, cheese, crackers and seasonal fresh fruit.

*Thirty (30) person minimum required for buffet*

## **LUNCHEON BUFFET SELECTIONS**

*Available 11 a.m. to 3 p.m.*

*All buffets will feature: Tossed green salad with condiments and two dressings, one Chef's choice salad, appropriate breads or warm rolls with butter, assorted dessert bars, cookies, freshly brewed coffee (decaf on request) and assorted teas*

### **Cedar Plank Salmon Fillet**

**\$22.95**

Whole fillet rubbed with lemon pepper and dill, roasted to perfection; served with roasted red potatoes, seasonal vegetables and tartar sauce

### **Roasted Top Round**

**\$20.95**

Served with a peppercorn trio sauce, roasted red potatoes and seasonal vegetables

### **Roasted Breast of Chicken or Pork Loin**

**\$18.95**

Seasoned and perfectly roasted, with a Hunter's sauce, roasted red potatoes and seasonal vegetables

### **Pasta Primavera**

**\$17.95**

Assorted fresh garden vegetables sautéed with garlic, olive oil and herbs; tossed with penne pasta and a touch of Parmesan cream. Add bay shrimp or chicken for \$4.00

### **Classic Deli Sandwich**

**\$18.95**

Assorted deli meats, cheese, breads and condiments

*Add an additional entrée for \$4.00; ask your catering professional about additional entrées and desserts  
Twenty-five (25) person minimum required*

*Buffets are limited to 1.5 hours service time. Vegetarian Buffet selections available on request.  
A 17% gratuity will be added to all Food & Beverage services.*

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## PLATED HOT LUNCHEON SELECTIONS

Available 11 a.m. to 3 p.m.

All Hot Lunches served with tossed green salad, assorted dessert bars and freshly brewed coffee (decaf on request) and assorted teas

**Cedar Plank Salmon** **\$19.95**  
Oven roasted on red cedar; topped with a sweet basil aioli

**Top Sirloin (Cooked Med)** **\$19.95**  
Six ounce center cut; served in a light peppercorn trio sauce

**Manicotti** **\$17.95**  
Pasta shells stuffed with cheese and topped with Italian meat sauce or vegetarian marinara; served with garlic bread

**Tender Pork Loin or Roasted Chicken Breast** – choose from one of the following selections:

**Hunter's Style** **\$18.95**  
White wine, mushrooms, onions and tomatoes

**Herb Parmesan** **\$18.95**  
Selected herbs and Parmesan crusted; topped with a light cream sauce

Maximum of two entrées priced at the higher priced item.

## PLATED COLD LUNCHEON SELECTIONS

Served with appropriate accompaniments, Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas

**Classic Cobb Salad** **\$16.95**  
Mixed greens, chopped eggs, bacon, turkey, ham, tomato, cucumber, bleu cheese, avocado and dressing

**Caesar Salad** **\$11.95**  
Romaine lettuce and herb croutons tossed with Caesar dressing; topped with grated Parmesan cheese. Add grilled chicken, salmon or bay shrimp for an additional \$4.00

**Grilled Chicken Wrap** **\$14.95**  
Strips of marinated chicken, lettuce, tomato, red onion and pesto aioli wrapped in a garlic herb tortilla; served with potato salad

**Deli Sandwich** **\$14.95**  
Ham, turkey, Swiss and cheddar cheeses, lettuce, tomato and red onion on fresh whole wheat bread; served with potato salad

*A 17% gratuity will be added to all Food & Beverage services. Vegetarian Buffet selections available on request. Ask our catering professional about designing a specialty menu for your event.*

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## BOXED LUNCHES: On The Go!

*All boxed lunches served with potato salad, apple, baby carrots and a cookie*

- Deli Sandwich** **\$14.95**  
Ham, turkey, Swiss and cheddar cheeses, lettuce, tomato, red onion and fresh whole wheat bread
- Sliced Roast Beef Sandwich** **\$14.95**  
Sliced roast beef, red onion, provolone cheese, crisp lettuce and Dijonnaise on fresh whole wheat bread
- Grilled Chicken Sandwich** **\$14.95**  
Marinated and sliced chicken, lettuce, tomato, swiss cheese, sun-dried tomato and kalamata aioli, on whole wheat bread
- Veggie Sandwich** **\$14.95**  
Swiss and cheddar cheeses, lettuce, tomato, red onion and cucumber on fresh whole wheat bread
- Bottled water or canned soda** **\$2.00**

## PLATED DINNER SELECTIONS

*Available 4 p.m. to 10 p.m.*

*All entrées include the following: seasonal vegetable, garlic mashed potatoes, green salad, warm rolls and butter, a Chef's selected dessert, freshly brewed coffee (decaf on request) and assorted teas.*

- Grilled Salmon** **\$36.95**  
With fresh lemon and hollandaise sauce
- Top Sirloin Steak** **\$31.95**  
Eight ounce, broiled choice beef; topped with sautéed onions and mushroom Madeira sauce
- Choice Prime Rib of Beef** **\$36.95**  
Eight ounce; served with au jus and creamy horseradish
- Steak & Salmon Duet** **\$39.95**  
Six ounce top sirloin paired with cedar planked salmon
- Tender Pork Loin or Roasted Chicken Breast;** your choice of preparation:
- Hunter's Style** **\$29.95**  
White wine, mushrooms, onions and tomatoes
- Herb Parmesan** **\$29.95**  
Selected herbs and Parmesan crusted; topped with a light cream sauce

*Maximum of two choices priced at the higher priced item. Vegetarian Buffet selections available on request. A 17% gratuity will be added to all Food & Beverage services.*

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## DINNER BUFFET SELECTIONS

*Available 4 p.m. to 10 p.m. for 1.5 hour maximum*

All buffets will feature the following: tossed green salad with condiments and two dressings, two Chef's selected salads, garlic mashed potatoes, seasonal vegetable, warm rolls, butter, Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas.

<b>Chicken Parmesan</b> Baked, tender breast of chicken with a Parmesan crust	<b>\$29.95</b>
<b>Roast Top Sirloin of Beef</b> Herb crusted, slow roasted and thinly sliced; served with au jus and creamy horseradish	<b>\$32.95</b>
<b>Cedar Plank Salmon</b> Oven roasted on red cedar; topped with a sweet basil aioli	<b>\$32.95</b>
<b>Carved Pork Loin</b> Oven roasted and served with a savory apple cider pork glaze	<b>\$29.95</b>
<b>Seasoned Prime Rib</b> Slow roasted prime rib served with au jus and horseradish	<b>\$37.95</b>

Add an additional entrée for \$4.00. Twenty-five (25) person minimum required for buffet.

Vegetarian Buffet selections available on request

*A 17% gratuity will be added to all Food & Beverage services. Vegetarian Buffet selections available on request.  
Ask our catering professional about designing a specialty menu for your event.*

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## THEMED BUFFETS

All buffets will feature the following:

Tossed green salad with condiments and dressing, one Chef's selected salad, warm rolls and butter  
 Dinner will have two Chef's selected salads and a Chef's choice dessert, freshly brewed coffee (decaf on request) and assorted teas; Twenty-five (25) person minimum required

	Lunch	Dinner
<b>All American</b>	<b>\$22.95</b>	<b>\$29.95</b>
Char-grilled hamburgers, tender grilled breast of chicken and jumbo all-beef hot dogs		
<b>South of the Border</b>	<b>\$25.95</b>	<b>\$33.95</b>
Chicken, beef, traditional fajita vegetables, corn taco shells and flour tortillas, refried beans, Spanish rice and tortilla chips		
<b>Western BBQ</b>	<b>\$28.95</b>	<b>\$40.95</b>
BBQ chicken breast, ribs with barbeque sauce, slow roasted beef brisket and seasonal vegetables		
<b>Tour of Italy</b>	<b>\$22.95</b>	<b>\$29.95</b>
Classic baked beef lasagna, penne pasta with marinara and alfredo sauces, tender shrimp and grilled chicken breast, seasonal vegetables and garlic bread		
<b>Northwest Flair</b>	<b>\$28.95</b>	<b>\$40.95</b>
Carved herbed top sirloin, chicken breast with masala cream sauce, cedar plank salmon, seasonal vegetables and roasted red potatoes		
<b>Seasonal Classic</b>		<b>\$45.95</b>
Carved prime rib of beef, Parmesan-crusting Pacific cod, grilled chicken breast with a spinach, mushroom and mornay sauce and seasonal vegetables and roasted red potatoes		

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## SNACKS: Break It Up With Fun

<b>Sweet Temptation</b> Cookies, brownies and assorted dessert bars	<b>\$9.95</b>
<b>Fiesta</b> Tortilla chips, salsa, guacamole, chili con queso dip with vegetables	<b>\$10.95</b>
<b>Mediterranean</b> Sun-dried tomato, roasted garlic and traditional hummus, fresh vegetables and baked pita triangles	<b>\$10.95</b>
<b>Heart Smart</b> Fresh fruit and yogurt; served with fresh vegetables and ranch dressing	<b>\$10.95</b>
<b>The Classic</b> Fresh vegetables with dip, seasonal fruit and bagels with a cream cheese spread	<b>\$10.95</b>

*All menu items are priced per person; 25 person minimum  
Limited to 1.5 hours of service; A 17% gratuity will be added to all  
Food & Beverage services. Ask our catering professional about  
designing a customized menu for your event*

## HORS D'OEUVRES

<b>Sweet &amp; sour meatballs</b>	<b>\$14.95</b>
<b>Buffalo chicken wings with bleu cheese</b>	<b>\$16.95</b>
<b>Teriyaki beef skewers</b>	<b>\$17.95</b>
<b>BBQ chicken skewers</b>	<b>\$17.95</b>
<b>Vegetarian pot stickers with oriental dipping sauce</b>	<b>\$17.95</b>
<b>Bacon wrapped scallops</b>	<b>\$21.95</b>
<b>Crab and shrimp stuffed mushrooms</b>	<b>\$21.95</b>
<b>Poached prawns with cocktail sauce</b>	<b>\$27.95</b>

### Individual Offerings

<b>Top round mini sliders w/appropriate condiments</b>	<b>\$12.95 per person</b>
<b>Add potato or macaroni salad</b>	<b>\$3.95 per person</b>

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## PARTY PLATTERS

	Small	Large
<b>Domestic &amp; Imported Cheeses</b> Served with assorted crackers and cheese log	<b>\$105</b>	<b>\$160</b>
<b>Fresh Seasonal Fruit</b>	<b>\$100</b>	<b>\$150</b>
<b>Fresh Seasonal Vegetables</b> Served with bacon, sour cream and chive dip	<b>\$85</b>	<b>\$135</b>
<b>Assorted Deli Meats &amp; Cheeses</b> Served with crackers	<b>\$145</b>	<b>\$235</b>
<b>Assorted Deli Meats &amp; Cheeses</b> Served with rolls and appropriate condiments	<b>\$215</b>	<b>\$350</b>
<b>Antipasto Platter</b> Marinated mushrooms, artichoke hearts, pimento stuffed olives, deli meats and cheeses	<b>\$150</b>	<b>\$225</b>
<b>Cold Poached Side of Salmon</b> Served with capers, crackers, cream cheese and red onion	<b>\$175</b>	<b>\$275</b>
<b>Dessert Platter</b> Blondies, brownies, assorted cookies and 7 layer bars	<b>\$125</b>	<b>\$200</b>

*Small tray serves approximately 20-25 people; Large tray serves approximately 40-50 guests*

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## **À LA CARTE SELECTIONS**

<b>Assorted bottled juices</b>	<b>\$2.95 each</b>
<b>Canned soda</b>	<b>\$2.00 each</b>
<b>Bottled water</b>	<b>\$2.00 each</b>
<b>Large cookie</b>	<b>\$3.00 each</b>

## **À LA CARTE SELECTIONS PRICED PER PERSON**

<b>Individual fruit yogurt &amp; granola toppings</b>	<b>\$3.95</b>
<b>Build your own yogurt parfaits with fresh fruit, yogurt &amp; toppings</b>	<b>\$5.95</b>
<b>Assorted granola bars</b>	<b>\$2.95</b>
<b>Tortilla chips &amp; salsa</b>	<b>\$3.95</b>
<b>Cookies and brownies</b>	<b>\$3.95</b>
<b>Assorted breakfast breads, pastries &amp; muffins</b>	<b>\$4.95</b>
<b>Fresh vegetables &amp; dip</b>	<b>\$4.95</b>
<b>Seasonal fruit</b>	<b>\$4.95</b>
<b>Bagels with cream cheese spread</b>	<b>\$5.95</b>
<b>Half day coffee and hot tea service</b>	<b>\$4.00</b>
<b>All day coffee and hot tea service</b>	<b>\$6.00</b>
<b>All day fountain soda</b>	<b>\$2.00</b>

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## HOST & NO-HOST BARS

### Beer

	Bottle	Tap
Non-Alcoholic Beer	\$2.50	
Domestic Beer on tap	\$4.00	\$4.00
Imported or Microbrews on tap	\$5.00	\$5.00

### Wine

	Glass	Bottle
House Wine Chardonnay, Pinot Grigio, Cabernet, Merlot	\$5.00	\$17.00
House Champagne	\$5.00	\$20.00
Sparkling Cider	\$15.00	
Corkage Fee ~ per 750ml bottle	\$10.00	

### Liquor

	Each
Well	\$4.75 - \$6.50
Call	\$6.75 - \$7.50
Premium	\$8.00 - \$12.00

*All bars have a set-up fee of \$100*

*(per 4 hours) ~ one bar per 100 guests*

*Food must be available in the room during your bar hours*

*Premium plus brands are available by special request.*

*Prices are subject to change*

*A 17% gratuity will be added to all Food & Beverage services.*

*Vegetarian Buffet selections available on request. Ask our catering professional about designing a specialty menu for your event.*



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# Audio/Visual

## EQUIPMENT RENTALS

### FLIPCHART /EASELS

Easels	No Charge
Flipchart with Pad and Markers	\$35.00
Whiteboard with Markers	\$25.00
Additional Flipchart Pads	\$30.00

### PROJECTORS

Podium	\$25.00
Projector & Screen	\$50.00 (Molalla Rooms Only)
Projection Screen	\$20.00
AV cart with extension cord, power strip & VGA cord for guest provided projector and HDMI laptop.	\$10.00

### AUDIO VISUAL EQUIPMENT

Microphones <i>Includes Wireless Hand Held / Lavalier Microphone, Table Top Microphone</i>	\$25.00
Portable Audio System	\$25.00 (sound for Projectors)
Conference Phone and Phone Line	\$50.00
Pull Down Projector & Screen	\$100.00 each
Flat Screen (available in Chasta and Umpqua rooms only)	\$25.00 each
Wi-Fi Services & VGA Cables	No Charge

### ADDITIONAL SERVICES

Cake Table (Includes Cake cutting service)	\$1.00 per person \$50.00 minimum
Vendor, Exhibit, Silent Action Table, Registration table (Includes double Cloth, Electrical Access) Depending on the event and what type of electrical usage needed there may be additional costs; Pipe and drape pricing available upon request.	\$30.00 (Per Table)
Power-Strips/Ext. Cords	\$25.00 (for sale)
Dance Floors (18X30)	Small \$100.00 (9X18) / Large \$200.00
Portable Stage (Maximum: 24' x 8')	\$50.00

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