

PLATED DINNERS

Plated Dinners include: Seasonal Salad Course, Choice of One Entrée,* Seasonal Vegetable, Potato or Grains, Rolls and Butter, Choice of Dessert, Coffee and Tea.

ENTRÉE SELECTIONS

Beef Tenderloin

Wild Mushroom Demi-Glacé

.....\$32 per person

Prawn and Petite Filet Duet

Lavender Beurre Blanc Prawns

Filet with Oregon Pinot Noir Reduction

.....\$32 per person

Prime Rib of Beef

Generous portion of Prime Rib Roast

Chef's Special Beef Jus and Horseradish Sauce

.....\$29 per person

Pan Roasted Salmon

Served with your choice of Oregon Pinot Gris Sauce
or Preserved Lemon Emulsion

.....\$25 per person

Pan Seared Chicken

Served with your choice of a Sage-Marsala Reduction
or Mushroom Pan Sauce

.....\$24 per person

Portobello Mushroom Ravioli

Portobello Mushroom and Italian Cheese stuffed Ravioli
topped with Wilted Spinach and Charred Tomato Coulis

.....\$24 per person

Roasted Tomato and Grilled Fennel Risotto

White Wine and Parmesan Reggiano-Infused Risotto
topped with Grilled Fennel and Roasted Tomatoes

.....\$23 per person

**Select a second entree for an additional cost. Special Dietary Needs will be accommodated by our Chef with advance notice.*

DESSERT

Plated dinners include one dessert selection from the following:

Crème Brulee

Classic Custard and Caramelized Topping

Chocolate Mousse

Chambord Macerated Berries

New York Style Cheesecake

Northwest Berry Compote

Chocolate Pecan Tart

Amaretto Caramel Sauce

A NOTE FROM CHEF



"Look for the **100-Mile Meal Logo** throughout the menu for close-to-home offerings. Often the "Chef's Choice Seasonal Vegetable" on the menu is harvested from Lane's Learning Garden, located directly across from the Center. Twice each season I design **Seasonal Menus** that include everything from the latest culinary trends to classic dishes of the season. Be sure to ask for the Seasonal Menu offered during the month of your event."

~ Banquet Chef Tim Hill

DINNER BUFFETS

Dinner Buffets include Coffee and Tea.

CLOSE-TO-HOME SELECTIONS



100-Mile Dinner Buffet*

Knee-Deep Beef Petite Fillet of Beef
with Roasted Sweet Onions and Fresh Tarragon
 Local Northwest Rockfish
with King Estate Pinot Gris Beurre Blanc
 Vegetarian Ravioli in a Leek Cream Sauce
 Wild Rice Pilaf
 Seasonal Vegetable
 Wheatberry Salad
with Oregon dried Blueberries and Cranberries
 Field Greens
with Seasonal Dressing
 Rolls and Butter
 Marionberry Cobbler and Fresh Whipped Cream
\$35 per person

Savory Northwest

Herb Crusted Pork Loin
with Sage Honey Glaze
 Seared Chicken
with Foraged Mushroom Jus
 Roasted Tri Tip
with a Muscat and Onion Marmalade
 Smoked Cheddar Potato Gratin
 Seasonal Fresh Vegetable
 Apple and Fennel Salad
with Honey Balsamic Vinaigrette
 Field Greens
with Assorted Dressings
 Rolls and Butter
 Brioche Bread Pudding
with Brandy Creme Anglaise
\$28 per person

Oregon's Best

Cedar Planked Salmon
with Chef's Signature Huckleberry Gastrique
 Slow Roasted Prime Rib
Rosemary Au Jus and Cream Horseradish
 Chicken Tarragon in a Dijon Cream Sauce
 Roasted Vegetable Gnocchi
 Herb Roasted Potatoes
 Seasonal Fresh Vegetable
 Northwest Cheese Platter
 Seasonal Salad and Dressing
 Rolls and Butter
 Cheesecake
with Northwest Macerated Berry Compote
\$32 per person

Beach Comber

Seared Salmon Fillets with Tarragon Aioli
 Steamed Clams
with Vermouth and Roasted Garlic
 Seared Chicken
with Rosemary Scented Jus
 Lemon Herb Scented Basmati Rice
 Slow Cooked Corn on the Cob
 Paella Salad
with Bay Shrimp and Chicken Sausage
 Field Greens and Assorted Dressings
 Rolls and Butter
 Marionberry Cobbler and Fresh Whipped Cream
\$32 per person

**A minimum of 2 weeks notice is required for the 100-Mile Dinner Buffet to procure local products.
 Some menu items are subject to change based on availability.*

DINNER BUFFETS

Dinner Buffets include Coffee and Tea.

CROWD PLEASERS

American Favorite

Sliced Roasted Beef
with Sweet Onions and Fresh Tarragon
 Seared Chicken Breast
with Toasted Fennel Beurre Blanc
 Herb Roasted Potatoes
 Seasonal Vegetables
 Cucumber, Tomato and Fresh Mint Salad
 Field Greens
with Assorted Dressings
 Rolls and Butter
 Seasonal Pie Assortment
\$26 per person

Taste of Tuscany

Rotini Pasta and Parmesan Cream Sauce
with Grilled Chicken Sausage
Roasted Garlic and Peppers
 Penne Pasta and Charred Tomato Sauce
with Fresh Basil
 Mushroom Ravioli
with Caramelized Onions and Blue Cheese
 Caesar Salad
 Antipasto Platter
 Rustic Breads
 Tiramisu
\$23 per person

Pacific Rim

Red Curry Marinated Beef
with Sweet Soy
 Miso Marinated Local Rockfish
with an Orange Ginger Reduction
 Lemongrass Scented Chicken
 Jasmine Rice
 Seasonal Vegetable Stir Fry
 Somen Noodle Salad
 Pickled Cucumber Salad
 Chocolate Kahlua Torte
\$27 per person

DESSERT UPGRADES

Dessert Assortment Buffet

Seasonal Cake, Tart and Cheesecake Display
\$3 per person

Petite Dessert Buffet

Chef's Selection of Desserts in Miniature
\$2 per person

Chocolate Fountain*

Seasonal Fresh Fruits, Dried Fruits, Pretzels,
 Cookies, Graham Crackers and Marshmallows
 for dipping
\$4 per person

*There is a \$250 fee for rental of the fountain
 and supply of chocolate serving 200 people for
 one hour or 100 people for two hours.