



BREAKFAST

MENU

BREAKFAST BUFFETS

LAKESIDE CONTINENTAL

\$18.00 PER PERSON

Chef's Pastry Basket with assorted Danish and muffins

Yogurt parfaits with house-made granola and berries

Sliced seasonal fruit

WILLAMETTE RIVER BUFFET

\$20.00 PER PERSON

Scrambled eggs with cheddar cheese and scallions

Pancakes served with fresh berry compote

Roasted apples with cinnamon and whipped cream

Smoked bacon

COLUMBIA RIVER BUFFET

\$22.00 PER PERSON

Scrambled eggs with cheddar cheese and scallions

Home fried potatoes with red onion and bell peppers

Link sausage and smoked bacon

Buttermilk biscuits and sausage gravy

Sliced fresh seasonal fruit

BUFFETS MINIMUM 15 GUESTS

PRICES SHOWN DO NOT INCLUDE 21% GRATUITY

SERVICE INCLUDES REGULAR AND DECAF COFFEE AND A SELECTION OF TEAS



A LA CARTE

MENU

SNACKS

A LA CARTE

- Granola Bars - dozen \$25*
- Danish platter - dozen \$20*
- Muffin platter - dozen \$25*
- Sliced bagels with cream cheese and jam - dozen \$48*
- Yogurt parfait with house-made granola and berries - each \$5*
- Fruit tray - serves 12 \$35*
- Whole fruit * \$2*
- Signature cookies - per dozen \$25*
- Brownies - per dozen \$25*
- Potato Chips bag* \$3*
- Seasonal veggies with hummus - per 12 servings \$25*
- Freshly baked pretzels with cheese sauce and mustard -dozen \$40*
- Mixed nuts - per pound \$20*
- Dry roasted peanuts - per pound \$18*
- Trail mix of nuts, raisins, M&M - per pound \$20*
- Full Coffee service - regular and decaf served with tea bags and hot water \$60*
- Coffee service - regular OR decaf served with tea bags and hot water \$40*
- Lemonade - gallon \$20*
- Iced tea - gallon \$20*
- Assorted soft drinks* \$4*
- Bottled water* \$3*

*** PRICED ON CONSUMPTION**

PRICES SHOWN DO NOT INCLUDE 21% GRATUITY



LUNCH

MENU

LUNCH BUFFETS

FRESH MARKET DELI BUFFET

\$20.00 PER PERSON

Roasted turkey breast, baked ham and peppered roast beef

Cheddar, pepper jack and natural Swiss cheeses

Rustic wheat, ciabatta rolls, sourdough and rye breads

Tomato, onion, dill pickles, lettuce, mayo, mustard and hummus spread

Lakeside Salad - field greens apple, pear, bleu cheese, candied nuts and balsamic dressing

LAKESIDE SIGNATURE DELI BUFFET

\$20.00 PER PERSON

Pre-made sandwiches

Turkey club Ham & Swiss Roast beef and pepper jack

House-made soup of the day

Caesar Salad - romaine, croutons, parmesan cheese and house-made dressing

SOUP AND SALAD BAR

\$18.00 PER PERSON

House made soup of the day and NW clam chowder

Grilled cheese bread

Caesar salad - romaine, croutons, parmesan cheese and house-made dressing

Lakeside Salad - field greens, apple, pear, bleu cheese, candied nuts and balsamic dressing

Served with 6oz. chicken breast per person

CHOICE OF DESSERT - included

Mini dessert bar variety

Brownies

Signature cookies

BUFFETS MINIMUM 15 GUESTS

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LUNCH

MENU

THEMED LUNCH BUFFETS

ITALIAN CONNECTION

\$20.00 PER PERSON

Chicken piccata - pan roasted breast with garlic, white wine & lemon caper sauce
House-made lasagna with fresh tomato sauce, fresh ricotta, mozzarella and parmesan
Caesar Salad - romaine, croutons, parmesan cheese and house-made dressing
Grilled veggie antipasto with salami, hummus, fresh mozzarella and crostini

GRILLED FAJITA BAR

\$20.00 PER PERSON

Grilled chicken AND steak \$25 per person

Marinated and char-grilled chicken breast OR steak
Fire roasted onions, with red and green peppers
Cumin rice and black beans, cheddar and jack cheeses
Pico de gallo, guacamole, sour cream, salsa, tortilla chips and warm tortillas

NORTHWEST BOUNTY

\$26.00 PER PERSON

Grilled salmon fillet basted with herb butter
Grilled tri-tip with mushroom demi glace
Roasted red potatoes with rosemary
Lakeside Salad - field greens, apples, pears, bleu cheese and candied nuts
with balsamic dressing
Artisan bread and salted butter

SUMMER COOKOUT

\$24.00 PER PERSON

Grilled hamburgers, chicken breasts and hot dogs
Baked beans, potato salad
Tomato, pickles, onion and assorted buns
Condiments and relishes, Kettle chips
Pasta salad with tomatoes, feta and Kalamata olives

BUFFETS MINIMUM 15 GUESTS

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LUNCH

MENU

BOXED LUNCHES

BOXED SANDWICH SELECTIONS

\$14.00 PER PERSON

Ham and Swiss on sourdough

Roasted turkey breast and cheddar on wheat

Roast Beef and pepper jack on marbled rye

Served with tomato and lettuce, mustard & mayo on the side

Kettle chips and signature cookie

BOXED SALAD SELECTIONS

\$14.00 PER PERSON

*Lakeside salad: field greens, apples, pears, bleu cheese and candied nuts
with balsamic dressing*

Caesar salad: romaine, croutons, parmesan cheese and house-made Caesar dressing

*House salad: field greens with croutons, cucumber, tomatoes and
parmesan cheese with ranch dressing*

Salads are served with a grilled 6oz chicken breast

Apple and signature cookie

ADD ONS TO BOX LUNCHES

Cup of soup of the day 3

Soft drinks 3

Bottled water 2

**CHOOSE THE QUANTITY AND SELECTION OF SANDWICHES AND SALADS
TO SUIT YOUR GROUP**

PRICES SHOWN DO NOT INCLUDE 21% GRATUITY



RECEPTION SELECTIONS

MENU

APPETIZERS

SEAFOOD

Priced Per tray

<i>Smoked salmon on herb crisps with dill cream cheese</i>	42
<i>Chilled grilled shrimp with house cocktail sauce</i>	38

HOT ITEMS

Priced Per tray

<i>Beef & vegetable skewers with Kalbi sesame glaze</i>	28
<i>Buffalo chicken wing, dry rubbed, with bleu cheese</i>	26
<i>Steak Crostini with horseradish cream and caramelized onion</i>	28
<i>Mushrooms stuffed with herb and garlic cream cheese</i>	25
<i>Sicilian-style meatballs with a house-made marinara sauce</i>	24

CHILLED ITEMS

Priced Per tray

<i>Deviled eggs with smoked paprika and chives</i>	22
<i>Cheese balls with an almond, sesame and herb crust</i>	24

ITEMS ARE PRICED TO PROVIDE ONE DOZEN PORTIONS PER PLATE
WE SUGGEST TWO TO THREE PORTIONS PER GUEST

SERVED BUFFET STYLE

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DINNER

MENU

DINNER BUFFETS

SALADS AND SOUP

Select one

Chef's choice soup

Caesar salad: romaine, parmesan, croutons and house-made Caesar dressing

Caprese salad: fresh basil, mozzarella and house-made balsamic vinaigrette

*Lakeside salad: field greens, apples, pears, bleu cheese and candied nuts
with house-made balsamic vinaigrette*

RICE AND POTATOES

Select One

Wild mushroom risotto with scallion broth and parmesan cheese

Rice pilaf

Baked potato with sour cream, chives, cheddar cheese & bacon

Garlic mashed potatoes with butter, cream & roasted garlic

Roasted red potatoes with rosemary

Mediterranean pasta salad with tomatoes, feta and Kalamata olives

ENTREES

Select One

<i>Cordon Bleu chicken with panko crust, smoked ham and pesto cream</i>	26
<i>Rosemary crusted beef roast with au jus and house-made horseradish sauce</i>	32
<i>Grilled pork chop with brandied pear chutney</i>	28
<i>Grilled beef medallions, bacon wrapped with bleu cheese butter</i>	29
<i>Fire-seared salmon fillet with lemon chive sauce</i>	30
<i>Butternut squash ravioli with browned butter sage sauce</i>	25
<i>Vegetarian Lasagna with roasted mushrooms, ricotta, mozzarella and parmesan cheeses and house-made marinara</i>	26

BUFFETS REQUIRE A MINIMUM OF 15 GUESTS

FOR SMALLER GROUPS, DINNERS CAN BE PLATED FOR AN ADDITIONAL \$2 PER GUEST

PRICES SHOWN DO NOT INCLUDE 21% GRATUITY



DINNER

MENU

THEMED DINNER BUFFETS

OREGON WINE COUNTRY

\$32.00 PER PERSON

Roasted tri-tip with pinot noir sauce

Grilled rosemary chicken with garlic herb butter

Roasted seasonal vegetables with herbs and feta

Mashed potatoes

Lakeside salad: field greens, apples, pears, bleu cheese

and candied nuts with balsamic vinaigrette

Artisan bread and butter

NORTHWEST BOUNTY

\$38.00 PER PERSON

Roasted tri-tip with mushroom demi glace

Grilled salmon with lemon herb butter

Roasted seasonal vegetables

Roasted red potatoes with rosemary

Caesar salad: romaine, croutons, parmesan and house-made Caesar dressing

Artisan bread and butter

HAWAIIAN LUAU

\$28 PER PERSON

Teriyaki chicken

Kahlua pork

Coconut rice

Braised cabbage

Macaroni salad

Sweet Hawaiian rolls with butter

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BANQUET BEVERAGES

MENU

HOSTED AND NON-HOSTED BAR

STANDARD WELL

\$8.00 PER DRINK

Seagram's 7 whisky

Gordon's vodka

Gordon's gin

Torada tequila

Dewars scotch

HOUSE WINES

\$7.00 PER GLASS

Sycamore Chardonnay

Sycamore Cabernet Sauvignon

BEER

\$7 PER GLASS

Bottled domestic (Budweiser)

Local Craft Beers

Choose from the following:

Lager, Pilsner, Hefe, IPA, Pale ale, Porter, Stout

Non-Alcoholic Beverages

PER EACH

Coke Products 3.5

San Pellegrino 4

**A SET-UP CHARGE OF \$150 WILL BE CHARGED FOR ANY BAR
WE WILL BE GLAD TO QUOTE CURRENT PRICING BY THE GLASS OR BOTTLE FROM
OUR CURRENT WINE LIST FOR YOUR EVENT**