



CATERING/BANQUET INFORMATION

Catering Information

All Food and Beverage charges are subject to a 19% service charge. Menus and prices are subject to change up to 90 days prior to the date of your event. Absolutely no outside food and beverage may be brought into the banquet rooms.

Meal Selections & Guarantees

Menu selections must be provided to the Inn 14 days before the event. A firm count for catered meals must be provided 7 days before the event. If final counts are not provided by this time, the highest previous estimate may be considered final. Changes made after these deadlines will incur significant extra charges or may not be able to be accommodated. Buffets will be prepared to serve 5% more than the guarantee number. The amount charged will be the guarantee number or the actual number served, whichever is greater.

Buffets

All buffet minimums are noted at the top of each menu. Children 4 and under are free, children 5-10 years old are \$14.95 each. Buffets offer a variety of choices and are not intended as "all you can eat". No food may be removed from the banquet rooms.

Special Meals

Our Kitchen is prepared to handle many special dietary needs with advanced notice.

Payment Policy

Each Function will require an advance deposit with the balance of all charges due after the event, upon approval. Direct billing must be arranged in advance and approved prior to the function and the invoice paid within 30 days or it will be subject to a 1.5% per month late fee. Food and Beverage for all Weddings must be paid in full a minimum of 14 days prior to the event including the estimated amount for all hosted bar functions.



BANQUET / CATERING MENUS

BREAKFAST

Served before 11am

All breakfasts include freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas

Continental Breakfast

Spanish Head Executive Continental - 15.00
Freshly baked muffins and croissants, assorted Danishes, sliced fresh fruit, assorted yogurts and orange juice

Northwest Continental Breakfast - 14.00
Sliced fresh fruit, Spanish Head granola with dried fruits and nuts, freshly baked muffins and scones and orange juice

Continental Breakfast - 13.00
Sliced fresh fruit, assorted Danishes and orange juice

Continental Enhancements

Assorted Yogurts - 3.00
English Muffins with Fruit Preserves - 2.50
Bagels with Whipped Cream Cheese - 4.00
Bagels with Whipped Cream Cheese and Smoked Salmon - 9.00
Hot Chocolate or Spiced Cider - 50.00 per urn
Choice of Scones, Muffins or Croissants - 2.50

Plated Breakfast

Traditional - 15.95
Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, fruit muffin and orange juice

Eggs Benedict - 17.95
Choice of traditional Canadian bacon, smoked salmon or prime rib Benedict with freshly made hollandaise, breakfast potatoes, sliced fresh fruit and orange juice. with Dungeness crab - Market Price

Northwest Favorite - 16.95
Smoked salmon hash and scrambled eggs, freshly baked biscuit, sliced fresh fruit and orange juice

Board of Directors - 21.95
Char grilled prime beef top sirloin with herb butter, fluffy scrambled eggs, breakfast potatoes, English muffin with fruit preserves, sliced fresh fruit and orange juice



Breakfast Buffets

*Served before 11am * Minimum Service 30 Guests*

All breakfasts include freshly ground regular coffee, decaffeinated coffee,
and an assortment of hot teas

Good Morning Buffet - 18.95

Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, assorted fruit muffins and orange juice

Sunrise Buffet - 19.95

Fluffy scrambled eggs with Tillamook cheddar cheese and sautéed mushrooms, breakfast potatoes, honey glazed ham steak, fresh baked biscuits and orange juice

High Tide - 19.95

Smoked salmon hash and scrambled eggs, freshly baked biscuits, sliced fresh fruit and orange juice

Board of Directors - 26.95

Char grilled prime beef top sirloin with herb butter, fluffy scrambled eggs, breakfast potatoes, English muffin with fruit preserves and orange juice

South of the Border - 22.95

Huevos rancheros – two farm fresh scrambled eggs on grilled white corn tortillas with refried beans, house made salsa, fresh cilantro and avocado, southwestern potatoes, sliced fresh fruit and orange juice

Buffet Enhancements

French Toast	4.50	English Muffin	2.50
Assorted Yogurts	3.00	Bagels w/Cream Cheese	4.00
Fresh Fruit Medley	4.95	Buttermilk Pancakes	4.00
Cheese Blintz with Fruit Compote	4.50	Fresh Baked Muffin	2.50
		Bacon, Sausage or Country Ham	4.50

Omelet Station (Breakfast Buffet addition) - 8.95

Made to order omelets with the following available ingredients:

Tillamook Cheddar	Monterey Jack	Tomatoes	Mushrooms
Green Onions	Green Peppers	Onions	Ham
Sausage	Bacon	Chorizo	Bay Shrimp

\$100 per hour chef fee

Plated Lunch

Served 11am - 3pm

Lunch entrees include fresh bread, freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas

Add a garden salad to any plated lunch for an additional \$3.95 per person
*If more than one item per event is selected, an additional \$3.00 per plate is charged.
Limit 3 selections per event.*

Deli Sandwiches - 16.50

Choice of black forest ham, mesquite smoked turkey, roast beef or vegetarian with lettuce, Tillamook cheddar cheese and fresh tomato piled high on fresh deli bread and served with pasta salad or potato salad

Spanish Head Box Lunch - 17.00

Deli style sandwich with your choice of roast beef, turkey, ham or vegetarian, potato chips, whole fresh fruit, a fudge brownie and soft drink or water
substitute fried chicken for sandwich - add 2.00

Caesar Salad - 13.50

Hearts of crisp romaine lettuce tossed in our own Caesar dressing with croutons and parmesan cheese served with warm bread
add Grilled Chicken Breast - 3.95
add Oregon Bay Shrimp - 4.95
add Dungeness Crab Meat - Market Price

Spanish Chicken Salad 16.50

Mixed greens, grilled Chicken, Piquillo peppers, olives, sliced almonds, Manchego cheese, croutons and creamy Piquillo dressing

Chicken Caesar Wrap - 15.50

Grilled seasoned chicken breast, crisp romaine lettuce, fresh tomatoes and parmesan cheese tossed in our own creamy Caesar dressing and wrapped in a fresh spinach and herb tortilla, served with potato salad

Smoked Salmon Wrap - 17.50

Our own house smoked salmon, crisp romaine lettuce, fresh tomatoes and red onion with dill Crème Fraîche wrapped in a fresh spinach and herb tortilla, with potato salad

Pan Seared Ling Cod - 21.50

Pan seared cod served with romesco and brandy sauce, fresh seasonal vegetables and wild rice medley

Grilled Salmon - 21.50

Char grilled salmon filet with orange chipotle glaze served with fresh seasonal vegetable and wild rice medley

Prime Beef Top Sirloin - 24.50

A 7 ounce char grilled prime beef top sirloin steak with herb butter served with fresh seasonal vegetables and roasted Yukon potatoes

Buttermilk Lemon Pepper Chicken - 18.50

Buttermilk marinated chicken breast baked with a lemon pepper bread crumb crust with cream sauce served with fresh seasonal vegetables and garlic mashed potatoes

Dungeness Crab Cakes - 21.50

Our famous recipe Dungeness Crab cakes pan seared and topped with Asian mustard sauce and served with fresh seasonal vegetables, wild rice medley and warm bread



Lunch Buffets

*Served 11am - 3pm * Minimum Service 30 Guests*

Buffet lunches include freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas.

Add a garden salad to any buffet lunch for an additional \$3.95 per person

Fajita Bar - 20.50

Seasoned grilled tender beef and chicken with sautéed bell peppers and onions served with warm flour tortillas, Spanish rice, vegetarian refried beans and traditional fajita condiments (house made salsa, guacamole, sour cream and black bean chili)

Vegetarian Only Option - 18.50

Soup & Salad Buffet - 17.50

Our famous clam chowder, three chef's choice entrée salads, organic garden greens with accompaniments, house made vinaigrette and buttermilk ranch dressings and fresh baked rolls

Deli Express Buffet - 19.50

Selection of premium deli meats including smoked turkey, black forest ham, and roast beef with sliced cheddar, swiss and pepper jack cheeses, sliced tomatoes, onion, red leaf lettuce and pickles, whole wheat, sourdough and marble rye breads, house made potato chips, old fashioned potato and macaroni salad and freshly baked cookies and brownies

Buttermilk Lemon Pepper

Crusted Chicken - 20.50

Tender chicken breast marinated in buttermilk and crusted with a lemon pepper parmesan breading served with wild rice medley, fresh seasonal vegetables and three chef's choice salads

Western BBQ - 24.50

Char grilled baby back pork ribs in our house made BBQ sauce, grilled chicken breast, honey maple baked beans, old fashioned potato salad, cornbread, sliced watermelon and homemade fudge brownies

Italian Pasta Buffet - 23.50

Chef's choice fresh pasta with *choice of two sauces (traditional meat, marinara or alfredo)*, baked seafood lasagna, parmesan cheese toast, organic garden salad with house made vinaigrette and minestrone soup

Build Your Own Taco - 18.50

Seasoned choice northwest sourced ground beef and spiced chicken, Tillamook cheddar, black olives, sour cream, shredded lettuce, green onions, diced tomatoes, house made salsa and fresh guacamole served with refried beans, Spanish rice and soft tortilla shells

Fisherman's Catch - 24.50

Char grilled salmon with lemon dill cream sauce and pan seared Ling Cod with romesco, garlic, tomato and brandy sauce served with wild rice medley, fresh seasonal vegetables and organic greens garden salad



Plated Dinner

Dinner entrees include freshly ground regular coffee, decaffeinated coffee, an assortment of hot teas, organic garden salad with house made vinaigrette or buttermilk ranch dressing, choice of side dish: dauphinois potatoes, wild rice medley, garlic mashed potatoes or risotto cakes, freshly baked rolls and dessert.

Limit of 1 side dish choice to apply to all entrée selections.

If more than one item per event is selected, an additional \$3.00 per plate is charged.

Limit 3 selections per event.

Certified Angus Prime Rib - 32.95

(minimum 15 orders)

Slow roasted USDA Certified Angus Prime Rib with house made horseradish sauce and Aus Jus served with fresh seasonal vegetables

Coconut and Macadamia Nut Pan Roasted Ling Cod - 27.95

Pan roasted ling cod with coconut curry sauce served with fresh seasonal vegetables

Surf N' Turf - Market Price

Char grilled prime beef top sirloin with herb butter and a petite cold water lobster tail with drawn butter served with fresh seasonal vegetables

Steak and Prawns - 38.95

(minimum 15 orders)

Char grilled prime beef top sirloin with herb butter and jumbo prawns in garlic butter served with fresh seasonal vegetables

Grilled Salmon - 31.95

Char grilled salmon filet with lemon dill sauce and fresh seasonal vegetables

Roasted Chicken - 28.95

One half honey glazed roasted chicken served with fresh seasonal vegetables

Filet Mignon - 42.95

Char grilled certified choice beef tenderloin with herb butter and fresh seasonal vegetables

Hazelnut Breaded Stuffed

Chicken Breast - 29.95

Boneless breast of chicken stuffed with mushrooms, spinach, roasted garlic and fontina cheese encrusted in hazelnut breading and topped with roasted chicken glace de viande sauce served with fresh seasonal vegetables

Lobster Tails - Market Price

Coldwater Australian Lobster Tails served with drawn butter, fresh asparagus or seasonal vegetables



DINNER BUFFET/CARVING STATION

Dinner Buffet

Minimum Service 30 Guests

All buffet dinners include freshly ground regular coffee, decaffeinated coffee, and an assortment of hot teas, fresh baked rolls and dessert.

Soup & Salad Buffet - 22.95

Choice of either clam chowder or chef's choice Soup, three chef's selected entrée salads, organic garden greens with accompaniments, house made vinaigrette and buttermilk ranch dressings

Western BBQ - 38.95

Roasted certified angus smoked prime rib with horseradish sauce & au jus, char grilled baby back pork ribs in house made BBQ sauce, char grilled chicken breast, honey maple baked beans, potato salad, macaroni salad, cornbread, sliced watermelon & marionberry cobbler ala mode

Oregon Coast Seafood Festival - 49.95

Fresh oysters on the half shell (in season), steamed clams with chorizo, cracked Dungeness Crab Legs, chilled shrimp, chef's smokehouse platter with house smoked salmon, *your choice of either char grilled salmon or pan seared Ling Cod*, served with fresh seasonal vegetables, wild rice medley and one Chef's selected salad

add baron of beef or roasted chicken - 7.95

Italian Pasta Buffet - 33.95

Chef's fresh pasta and cheese stuffed ravioli with *choice of two sauces (traditional meat, marinara or alfredo)*, baked seafood lasagna, parmesan cheese toast with organic greens garden with house made vinaigrette, minestrone soup and one Chef's selected entrée salad

Spanish Head Buffet - 34.95

Roasted certified angus baron of beef and *choice of either hazelnut crusted breast of chicken with sage supreme sauce or char grilled salmon with lemon dill sauce* served with organic garden salad with house made vinaigrette and buttermilk ranch dressings, fresh seasonal vegetables, wild rice medley and one Chef's selected entrée salad

All three choices - 39.95

South of the Border - 32.95

Seasoned chicken and steak fajitas with sautéed green and red bell peppers, onions and mushrooms with warm flour tortillas served with sour cream, guacamole, shredded lettuce, Tillamook cheddar and Monterey Jack cheese, black olives and vegetarian refried beans. Accompaniments include Spanish rice, Southwestern corn salad, tri colored tortilla chips, house made salsa and *choice of tortilla soup or black bean chili*.

On The Dock - 41.95

Char grilled salmon filet with Dungeness crab with dill cream sauce, pan seared Ling Cod with romesco and brandy sauce, pan fried oysters with buttermilk and panko, fresh seasonal vegetables, parmesan risotto cakes, organic garden salad with house made vinaigrette and one Chef's selection entrée salad

New England Clam Bake - Market Price

Cold water lobster tails and steamer clams with red skin potatoes, corn on the cob, organic garden salad with house made vinaigrette and one Chef's selection entrée salad

Carving Station

Chef Carver Fee of \$75 per hour / 2 hour minimum

Roasted Certified Angus Baron of Beef

(serves approximately 50 guests)

\$225.00

Roasted Whole Tom Turkey

(serves approximately 20 guests)

\$125.00

Roasted Certified Angus Prime Rib of Beef

(serves approximately 20 guests)

\$275.00

Smoked & Roasted Pork Loin

(serves approximately 15 guests)

\$125.00

Honey Glazed Ham

(serves approximately 20 guests)

\$135.00

Herb Crusted Choice NW Sourced Beef Tenderloin

(serves approximately 15 guests)

250.00

RECEPTION ITEMS / BAR / HORS D'OEUVRES

Reception Items

each item serves approximately 25 guests

Vegetable Crudités	
fresh vegetables with house made dipping sauces	125.00
with pickled vegetables	145.00
Fresh Seasonal Fruit	160.00
assortment of fresh seasonal fruits with house made dipping sauces	
Domestic and Imported Cheese Tray	185.00
dill havarti, smoked gouda, Tillamook Cheddar, Pepper Jack, gruyere, white cheddar and boursin herbed cheese with house made crostini and cracker medley	
Assorted Meats	195.00
premium Brand Black Forest Ham, mesquite smoked turkey breast, roast beef, pepperoni and salami with rustic bread, garlic horseradish pickles and assorted mustards	
Chef's Smokehouse Platter	299.00
house smoked salmon, nova lox, smoked Pacific Halibut, smoked scallops, and smoked shrimp with capers, onion, chopped egg, herb aioli and wasabi cream cheese	
Assorted Canapés	229.00
Chef's selection of assorted canapés including finger sandwiches with premium deli meats and cheeses, smoked salmon with capered cream cheese, fresh mozzarella with cherry tomato & pesto on focaccia, roasted prawns on crostini with basil pesto and Spanakopita	
Baked Artichoke and Dungeness Crab Dip	235.00
served with house made crostini and cracker medley	
Dry Snack Assortment	165.00
house made gourmet potato chips, Kettle Corn, pretzels, trail mix, assorted mini candy bars and rice cakes	
Sweet Tooth	170.00
assorted house made cookies, brownies, mini Éclairs and mini cheesecakes	

Banquet Bar Service

Beer & Wine Bar: \$100 per hour minimum guaranteed by the group.

Full Bar: \$200 per hour minimum guaranteed by the group.

Minimum service 2 hours. Fee waived if Banquet Bar minimum is met.

Call, Premium & Cordials	6.50 - 9.00
House Wines by the glass	7.00 - 9.00
Selected Wines by the bottle (from our wine list)	listed price
Domestic Beer - Bud, Bud Light or Miller Lite	4.00
Imported Beer - Corona, Heineken	4.50
Bridgeport IPA (Pale Ale)	4.50
<i>Corkage fee per bottle (750ml)</i>	15.00

Hosted Bar

All alcohol will be charged to group master account, add 19% service charge.

No Host Bar

Guests pay for their own beverages. Bar minimum must be guaranteed by the group.

Warm Hors D'oeuvres

Prices are per dozen.

(minimum order 3 dozen per item)

Dungeness Crab Cakes with sweet mustard	39.95
Cocktail Meatballs w/rosemary marsala cream sauce	27.95
Chicken Satay with sweet Thai peanut sauce	22.95
Spanakopita spinach & feta cheese filled phyllo triangles	25.95
Spicy Buffalo Wings with traditional Frank's buffalo wing sauce or honey BBQ	25.95
Spinach and Black Forest Ham Palmiers with fresh spinach and ham	31.95
Shrimp Stuffed Mushrooms with Oregon bay shrimp and cream cheese	27.95

Chilled Hors D'oeuvres

Prices are per dozen.

(minimum order 3 dozen per item)

Jumbo Prawns with cocktail sauce	35.00
Sushi California rolls and spicy tuna rolls with wasabi, pickled ginger and soy	34.00
Fresh Mozzarella, Cherry Tomato and Pesto on rustic baguette	29.00
Seafood Salad Crostini with jumbo prawns	33.00
Oysters On The Half Shell (seasonal)	31.00
Finger Sandwiches with premium assorted deli meats or vegetarian	23.00
Smoked Chicken Salad Crostini with house smoked chicken	24.00
Deviled Eggs an assortment of deviled eggs	19.00
Smoked Salmon Canapés with nova lox & dill cream cheese on house made crostini	28.00
Crab and Shrimp Pinwheels in spinach and herb or honey wheat wrap	35.00
Melon Ball with Mint Leaf and Prosciutto	29.00

Hot & Cold Hors D'oeuvre Buffet

Choose 2 Hot & 2 Cold	22.00 per person
Choose 3 Hot & 3 Cold	26.00 per person
Choose 4 Hot & 4 Cold	33.00 per person



BREAKS / DESSERTS

Break Sessions

prices are per person or as otherwise noted

Executive Break - 19.95

Begin your day with freshly brewed regular coffee, decaffeinated coffee, an assortment of hot teas, and hot cocoa with assorted Danishes, freshly baked muffins and seasonal fresh sliced fruit.

Mid-afternoon break includes soft drinks and your *choice of either* freshly baked fudge brownies or cookies

Siesta Fiesta - 13.95

Tri colored tortilla chips with house made Salsa, fresh guacamole, sour cream and chili con queso

Afternoon Motivator - 9.95

Freshly baked cookies and fudge brownies with iced tea and Coffee (regular & decaf) or assorted sodas

At The Movies - 12.95

Freshly popped buttered popcorn, assorted mini candy bars, ice cream treats and assorted soft drinks

End of the Day - 10.95

Freshly baked chocolate chip cookies, hot cocoa with whipped cream and mini candy bars

Ala Carte Break Items

Assorted Freshly Baked Cookies	23.00 /doz
Freshly Baked Fudge Brownies	25.00 /doz
Assorted Danishes	32.00 /doz
Assorted Freshly Baked Muffins	25.00 /doz
Whole Fruit	2.00 /person
Assorted Yogurts	3.00 each
Hot Chips (serves approx. 5 people)	7.50 /basket
Ice Cream or Frozen Yogurt Bars	4.00 each
Assorted Granola Bars	2.50 each
Assorted Soft Drinks	2.50 each
Bottled Water	2.50 each
Freshly Brewed Coffee	70.00 /urn
- by the urn (Regular or Decaf)	45.00 / 1/2 urn
Coffee Service: (Regular Decaf & Tea)	145 / each
Hot Tea	55.00 /urn
Orange Juice	22.00 / pitcher
Lemonade or Iced Tea	15.00 / pitcher
San Pellegrino Sparkling Water	2.75 each

Desserts

prices are per person

Chocolate Decadence with Whipped Cream	7.00	Crème Brulee	8.00
Carrot Cake	7.00	Build your own Ice Cream Sundae	8.00
German Chocolate Cake with Whipped Cream	7.00	S'mores for your Bonfire	6.00
Marionberry Cobbler a la Mode (serves 20)	7.00	Chocolate Mousse	6.00
New York Style "Tall" Cheesecake with Berry Compote	8.50	Key Lime Pie	7.00
New York Cheesecake with Whipped Cream	7.00	Tapioca Parfait with Seasonal Berries	7.00
Coconut Mango Bread Pudding with Rum Sauce (serves 20)	7.00	Peanut Butter Pie	7.00
		Strawberry Shortcake (seasonal)	7.00

Dessert Buffet (minimum of 30)

Any three of our house made desserts 10.95

