



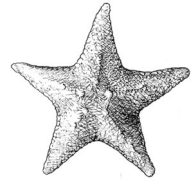
# Banquet Menus



**The Inn at Spanish Head**  
**4009 SW Highway 101**  
**Lincoln City, Oregon 97367**



# *Inn at Spanish Head*



## **CATERING/BANQUET INFORMATION**

### **Catering Information**

All food and beverage charges are subject to a 20% service charge. Menus and prices are subject to change up to 90 days prior to the date of your event. No outside food and beverage may be brought into the banquet rooms.

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### **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 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.

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### **Buffets**

All buffet minimums are noted at the top of each menu. Children 4 and under are free, children 5-10 years old are \$15.95 each. Buffets offer a variety of choice and are not intended as “all you can eat”. No food may be removed from the banquet rooms.

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### **Special Meals**

Our kitchen is prepared to handle many special dietary needs with advance notice.

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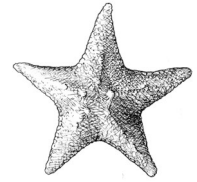
### **Payment Policy**

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 MENU



## BREAKFAST

*Served before 10:30 am*

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

### Continental Breakfast

### Plated Breakfast

<b>Continental Breakfast</b>	14.50
Sliced fresh fruit, assorted Danishes, orange juice and hard-boiled eggs	
<b>Spanish Head Executive Continental</b>	16.00
Freshly baked muffins and croissants, assorted Danishes, sliced fresh fruit, assorted yogurts and orange juice	

<b>Traditional</b>	17.00
Fluffy scrambled eggs, breakfast potatoes, bacon, sausage and orange juice	

<b>French Toast</b>	17.00
With syrup, bacon, sausage and orange juice.	

<b>Eggs Benedict</b>	18.00
Poached egg, Canadian bacon with freshly-made hollandaise, breakfast potatoes, sliced fresh fruit and orange juice	

* Replace Canadian bacon with Dungeness Crab	<i>add</i> 5.00
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<b>Board of Directors</b>	24.00
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	

### **Continental Enhancements**

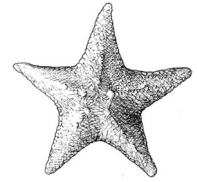
Assorted Yogurts	3.00
Bagels with Whipped Cream Cheese	4.00
Bagels with Whipped Cream Cheese and Smoked Salmon	9.00
Hot Chocolate or Spiced Apple Cider	50.00
	per urn
<i>Choice of Scones, Muffins or Croissants</i>	2.50

\* Please add 20% service charge





# BANQUET & CATERING MENU



## BREAKFAST BUFFET

Served before 10:30 am \* Minimum Service 30 Guests

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

**Good Morning Buffet** 19.00  
 Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, muffins and orange juice

**Sunrise Buffet** 21.00  
 Fluffy scrambled eggs with Tillamook cheddar cheese and sautéed mushrooms, breakfast potatoes, honey-glazed ham steak fresh-baked biscuits and orange juice

**Coastal Buffet** 23.50  
 Smoked salmon hash and fluffy scrambled eggs, freshly-baked biscuits, sliced fresh fruit and orange juice

### Buffet Enhancements (cost per person)

Fresh Fruit Medley	4.50
Danish	3.00
French Toast	4.50
Assorted Yogurts	3.00
Cheese Blintz with Fruit Compote	5.00
Oatmeal	3.00
English Muffin	2.50
Bagels w/Cream Cheese	4.00
Fresh-Baked Muffin	2.50
Bacon, Sausage or Country Ham	5.00
Biscuits and Gravy	7.00

\* Please add 20% service charge

### Omelet Station

(Breakfast Buffet addition) - 8.95 plus \$100 chef fee (1.5 hours)

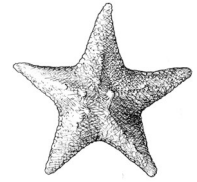
Made-to-order omelets with the following available ingredients:

- |                      |                  |               |              |
|----------------------|------------------|---------------|--------------|
| .. Tillamook Cheddar | .. Monterey Jack | .. Tomatoes   | .. Mushrooms |
| .. Green Onions      | .. Green Peppers | .. Onions     | .. Ham       |
| .. Sausage           | .. Bacon         | .. Bay Shrimp |              |





# BANQUET & CATERING MENU



## PLATED LUNCH

Served 11:00 am—3:00 pm

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

**Limit 3 selections per event. Pricing for plated lunches will be the higher of the three selections**

Add a garden salad to any plated lunch for an additional \$3.50 per person

**Deli Sandwiches** 17.50  
 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

**Caesar Salad** 15.00  
 Hearts of crisp romaine lettuce tossed in our own Caesar dressing with croutons and parmesan cheese served with warm bread

*add grilled chicken breast* 5.00  
*add Oregon Bay Shrimp* 5.00  
*add Dungeness Crab Meat* Market Price

**Chicken Caesar Wrap** 16.50  
 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

**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** 26.50  
 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** 22.00  
 Buttermilk-marinated chicken breast baked with a lemon pepper bread crumb crust with cream sauce served with fresh seasonal vegetables and garlic mashed potatoes

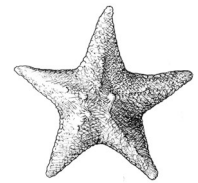
**Spanish Head Box Lunch** 18.00  
 Deli style sandwich with your *choice of* roast beef, turkey, ham or vegetarian, potato chips, whole fresh fruit, a fudge brownie and soft drink or water  
 \* **Substitute Fried Chicken** add 3.00

\* Please add 20% service charge





# BANQUET & CATERING MENU



## LUNCH BUFFET

Served 11:00 am—3:00 pm \* Minimum Service 30 Guests

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

**Soup & Salad Buffet** 19.50

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** 21.50

Selection of premium deli meats, including smoked turkey, black forest ham, and roast beef with sliced cheddar, swiss and pepper jack cheese, 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** 24.00

Tender chicken breast marinated in lemon pepper sauce served with wild rice medley, fresh seasonal vegetables and two chef's choice salads

**Salmon Buffet** 26.50

Salmon with lemon and dill sauce served with wild rice medley, fresh seasonal vegetables and two chef's choice salads

**Western BBQ** 26.50

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

**Italian Pasta Buffet** 24.50

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** 21.00

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

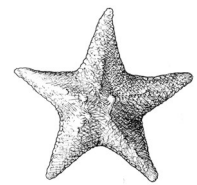
*\* Add chef's choice Dessert to above choices*  
4.00

\* Please add 20% service charge





# BANQUET & CATERING MENU



## BREAKS / DESSERTS

### Ala Carte Break Items

Assorted Freshly Baked Cookies	23.00/doz	Assorted Soft Drinks	2.50 each
Freshly Baked Fudge Brownies	25.00/doz	Bottled Water	2.50 each
Assorted Danishes	32.00/doz	Freshly Brewed Coffee (Regular or Decaf)	70.00/urn 45.00/half urn
Freshly Baked Muffins	25.00/doz	Coffee Service (Regular, Decaf & Tea)	145.00 each
Whole Fresh Fruit	3.00/person	Hot Tea	55.00/urn
Assorted Yogurts	3.00 each	Orange Juice	22.00/pitcher
Hot Chips (serves approx. 5 people)	7.50/basket	Lemonade or Iced Tea	15.00/pitcher
Assorted Granola Bars	2.50 each	Sparkling Water	2.75 each



### Specialty Desserts

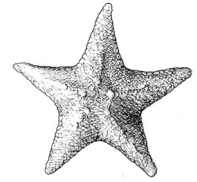
Chocolate Decadence with Whipped Cream	7.00	Crème Brulee	8.00
Carrot Cake	7.00	S'mores for your bonfire	5.00
Marionberry Cobbler a la mode (serves 20)	7.00	Key Lime Pie	7.00
New York Cheesecake with Whipped Cream	7.00	Strawberry Shortcake (seasonal)	7.00

\* Please add 20% service charge





# BANQUET & CATERING MENU



## PLATED DINNER

Dinner entrees include freshly ground regular coffee, decaffeinated coffee, 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, freshly baked rolls, and Chef's choice dessert.*

***Limit 3 selections per event. Each selection will be served with the same side dish. Pricing for plated dinners will be the higher of the three selections.***

**Certified Angus Prime Rib** 33.00  
*(minimum 15 orders)*  
Slow-roasted USDA certified Angus prime rib with house-made horseradish sauce and au jus 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** 44.00  
*(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** 35.00  
Char-grilled salmon filet with lemon dill sauce and fresh seasonal vegetables

**Roasted Chicken** 32.00  
One-half honey-glazed roasted chicken served with fresh seasonal vegetables

**Filet Mignon** 47.00  
Char-grilled certified choice beef tenderloin with herb butter and fresh seasonal vegetables

**Vegetarian Dinner** 28.00  
Chef's choice vegetarian selection available upon request

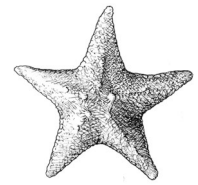
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# BANQUET & CATERING MENU



## DINNER BUFFET

Minimum Service 30 Guests

Buffet dinners include freshly ground regular coffee, decaffeinated coffee, an assortment of hot teas, fresh-baked rolls and chef's choice dessert.

**Soup & Salad Buffet** 25.00

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** 44.00

Roasted certified Angus smoked prime rib with horseradish sauce and 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 and marionberry cobbler ala mode

**Italian Pasta Buffet** 37.00

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 garden greens with house-made vinaigrette, minestrone soup and one chef's selected entrée salad

**Spanish Head Buffet** 38.00

Roasted certified Angus baron of beef and choice of either hazelnut-crusting 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—43.95)

**South of the Border** 35.00

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** 45.00

Char-grilled salmon filet with Dungeness crab with dill cream sauce, pan-seared Ling Cod with brandy sauce, pan-fried oysters with buttermilk and panko, fresh seasonal vegetables, garlic mashed potatoes, organic garden salad with house-made vinaigrette and one chef's selection entrée salad.

### CARVING STATION

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

**Roasted Certified Angus Baron of Beef**  
(serves approximate 50 guests)  
\$225.00

**Smoked & Roasted Pork Loin**  
(serves approximate 15 guests)  
\$125.00

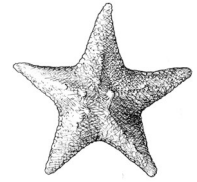
**Roasted Certified Angus Prime Rib of Beef**  
(serves approximately 20 guests)  
\$275.00

**Honey-Glazed Ham**  
(serves approximately 20 guests)  
\$135.00





# BANQUET & CATERING MENU



## HORS D'OEUVRES

### Warm Hors D'oeuvres

*Prices are per dozen  
(minimum order 3 dozen per item)*

### Chilled Hors D'oeuvres

*Prices are per dozen  
(minimum order 3 dozen per item)*

<b>Dungeness Crab Cakes</b> With sweet mustard	40.00
<b>Cocktail Meatballs</b> With rosemary marsala cream sauce	28.00
<b>Chicken Satay</b> With sweet Thai peanut sauce	24.00
<b>Spanakopita</b> Spinach & feta cheese-filled phyllo triangles	26.00
<b>Spicy Buffalo Wings</b> With traditional Frank's buffalo wing sauce or honey BBQ	26.00

<b>Jumbo Prawns</b> With cocktail sauce	35.00
<b>Fresh Mozzarella, Cherry Tomato &amp; Pesto</b> On rustic baguette	29.00
<b>Seafood Salad Crostini</b> With jumbo prawns	33.00
<b>Oysters On The Half Shell</b> (seasonal)	31.00
<b>Finger Sandwiches</b> With premium assorted deli meats or vegetarian	23.00
<b>Deviled Eggs</b> An assortment of deviled eggs	19.00
<b>Smoked Salmon Canapés</b> With nova lox and dill cream cheese on house-made crostini	28.00
<b>Crab &amp; Shrimp Pinwheels</b> In spinach and herb wrap	35.00

### Hot & Cold Hors D'oeuvre Buffet

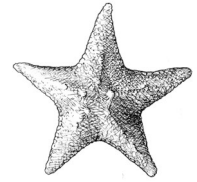
..	Choose 2 Hot & 2 Cold	22.00 per person
..	Choose 3 Hot & 3 Cold	26.00 per person
..	Choose 4 Hot & 4 Cold	33.00 per person

\* Please add 20% service charge





# BANQUET & CATERING MENU



## RECEPTION ITEMS

*Each item serves approximately 35 people ~ Please add 20% service charge*

<b>Vegetable Crudités</b>	
Fresh and pickled vegetables with house-made dipping sauces	135.00
<b>Fresh Seasonal Fruit</b>	170.00
Assortment of fresh seasonal fruits with house-made dipping sauces	
<b>Domestic and Imported Cheese Tray</b>	195.00
Dill Havarti, smoked gouda, Tillamook cheddar, pepper jack, gruyere, white cheddar and Boursin herbed cheese with house-made crostini and cracker medley	
<b>Assorted Meats</b>	215.00
Premium brand black forest ham, mesquite-smoked turkey breast, roast beef, pepperoni and salami with rustic bread, garlic horseradish pickles and assorted mustards	
<b>Chef's Smokehouse Platter</b>	
House-smoked salmon, nova lox, smoked Pacific halibut, smoked scallops, and smoked shrimp with capers, onion, chopped egg, herb aioli and wasabi cream cheese	
<b>Assorted Canapés</b>	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 and pesto on rustic bread, roasted prawns on crostini with basil pesto and Spanakopita	
<b>Baked Artichoke and Dungeness Crab Dip</b>	245.00
Served with house-made crostini and cracker medley	
<b>Dry Snack Assortment</b>	165.00
House-made gourmet potato chips, Kettle Corn, pretzels, trail mix, assorted mini candy bars and rice cakes	
<b>Sweet Tooth</b>	170.00
Assorted house-made cookies, brownies, mini eclairs 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.

	<b>Hosted Prices</b> 20% will be added	<b>Non- Hosted Prices</b>
Call, Premium & Cordials	7.00-9.50	8.50-11.50
House Wines by the glass	7.50-9.50	9.00-11.50
Selected Wines by the bottle (from our wine list)	listed price	listed price
Domestic Beer (Bud, Bud Lite or Coors Lite)	4.00	5.00
Imported Beer (Corona, Heineken)	4.50	5.50
House IPA (Pale Ale)	4.50	5.50

