



# Banquet Menus

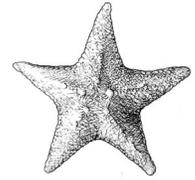


**The Inn at Spanish Head  
4009 SW Highway 101  
Lincoln City, Oregon 97367**

*March 2022 - prices subject to change*



# *Inn at Spanish Head*



## **CATERING/BANQUET INFORMATION**

### **Catering Information**

All food and beverage charges are subject to a 22% 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 \$17.95 each. 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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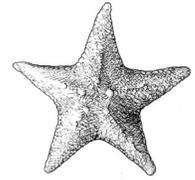
### **Payment Policy**

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

**Continental Breakfast** 16.00  
Sliced fresh fruit, Breakfast Breads, orange juice and hard-boiled eggs

**Spanish Head Executive Continental** 17.50  
Breakfast Breads and Croissants with butter, sliced fresh fruit, assorted yogurts and orange juice

\*\* Add Fluffy Scrambled Eggs to Continental Breakfast 2.00

#### **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

**Traditional** 18.00  
Fluffy scrambled eggs, breakfast potatoes, bacon, sausage, biscuit & butter, and orange juice

**French Toast** 17.00  
With syrup, bacon, sausage and orange juice

**Quiche Lorrain** 18.00  
House made Quiche served with sliced fresh fruit and orange juice

**Steak and Eggs** 20.00  
Char-grilled Denver Steak with herb butter, fluffy scrambled eggs, breakfast potatoes, biscuit & butter, and orange juice

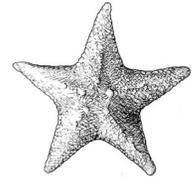
\*\* Add diced fresh fruit to any meal above 3.00

\* Please add 22% service charge





# BANQUET & CATERING MENU



## BREAKFAST BUFFET

Served before 10:30 am \* Minimum Service 25 Guests

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

<b>Good Morning Buffet</b>	19.00
Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, breakfast breads, and orange juice	

<b>Sunrise Buffet</b>	21.00
Fluffy scrambled eggs with Tillamook cheddar cheese and sautéed mushrooms, breakfast potatoes, honey-glazed ham steak, breakfast breads, and orange juice	

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

### Buffet Enhancements (cost per person)

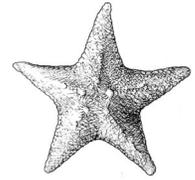
Fresh Fruit Medley	4.50
French Toast	4.00
Assorted Yogurts	3.00
Oatmeal	3.00
Bagels w/Cream Cheese	4.00
Fresh-Baked Muffin	2.50
Biscuits and Gravy	9.00

\* Please add 22% service charge





# 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** 17.00  
 Choice of black forest ham, mesquite-smoked turkey, roast beef, or vegetarian. With lettuce, onion, mayonnaise, Tillamook cheddar cheese. Piled high on deli bread and served with pasta salad or potato salad.

**Caesar Salad** 14.00  
 Hearts of crisp romaine lettuce tossed in our own Caesar dressing with croutons and parmesan cheese served with fresh baked bread and butter.

*add grilled chicken breast* 6.00  
*add Oregon Bay Shrimp* 6.00

**Chicken Caesar Wrap** 18.00  
 Grilled seasoned chicken breast, crisp romaine lettuce, and parmesan cheese tossed in our own creamy Caesar dressing and wrapped in a fresh spinach and herb tortilla, served with sliced fresh fruit.

**Grilled Salmon** 25.00  
 Char-grilled 4 oz salmon filet with orange chipotle glaze served with fresh seasonal vegetable and cauliflower rice. Fresh baked bread and butter.

**Beef Top Sirloin** 27.00  
 A 6-ounce char-grilled prime beef top sirloin steak with herb butter served with fresh seasonal vegetables and roasted Yukon potatoes. Fresh baked bread and butter.

**Buttermilk Lemon Pepper Chicken** 24.00  
 Buttermilk-marinated chicken breast baked with a lemon pepper bread crumb crust with cream sauce served with fresh seasonal vegetables and garlic mashed potatoes. Fresh baked bread and butter.

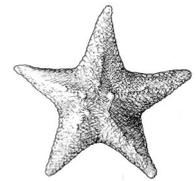
**Spanish Head Box Lunch** 18.00  
 Deli style sandwich with your *choice of* roast beef, turkey, ham or vegetarian, potato chips, whole fresh fruit, a fudge brownie and soft drink.

\* Please add 22% service charge





# BANQUET & CATERING MENU



## LUNCH BUFFET

Served 11:00 am—3:00 pm \* Minimum Service 25 Guests

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

**Soup & Salad Buffet** 20.00

Our famous clam chowder and House made soup of the day, two chef's choice entrée salads, garden greens with accompaniments, house-made vinaigrette and buttermilk ranch dressings, and fresh baked bread and butter

**Deli Express Buffet** 22.00

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, 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 rice pilaf, fresh seasonal vegetables and two chef's choice salads, and fresh baked bread and butter

**Salmon Buffet** 27.00

Salmon with lemon and dill sauce served with cauliflower rice, fresh seasonal vegetables and two chef's choice salads, and fresh baked bread and butter

**Western BBQ** 28.00

Char-grilled baby back pork ribs in our house-made BBQ sauce, grilled chicken breast, honey maple baked beans, potato salad, cornbread & butter, sliced watermelon

**Italian Pasta Buffet** 26.00

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

**Taco Bar** 25.00

Seasoned choice Northwest-sourced ground beef and seasoned chicken, Tillamook cheddar, sour cream, shredded lettuce, green onions, diced tomatoes, house-made salsa and fresh guacamole served with refried beans, Spanish rice and soft tortillas

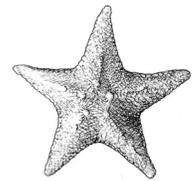
\* Add chef's choice Dessert to above choices 5.00

\* Please add 22% service charge





# BANQUET & CATERING MENU



## BREAKS / DESSERTS

### Ala Carte Break Items

Assorted Freshly Baked Cookies	23.00/doz
Freshly Baked Fudge Brownies	25.00/doz
Freshly Baked Breakfast Breads	25.00/doz
Whole Fresh Fruit	3.00/person
Assorted Yogurts	3.00 each
Hot Chips (serves approx. 5 people)	7.50/basket
Assorted Granola Bars	2.50 each
Assorted Potato Chips	2.50 each

Assorted Soft Drinks	2.50 each
Bottled Water	2.50 each
Freshly Brewed Coffee (Regular or Decaf)	70.00/urn 45.00/half urn
Coffee Service (Regular, Decaf & Tea)	145.00 each
Hot Tea	55.00/urn
Orange Juice	22.00/pitcher
Lemonade or Iced Tea	15.00/pitcher
Sparkling Water	2.75 each



### Specialty Desserts

Carrot Cake	8.00
Marionberry Cobbler with Whipped Cream (serves 20)	8.00
New York Cheesecake with Whipped Cream and Berry Sauce	8.00

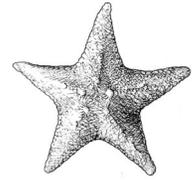
Chocolate Cake with Cream	8.00
Lemonade Cake	8.00
Triple Chocolate Cheese Cake	8.00
S'mores for your bonfire	4.00

\* Please add 22% 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: *(Roasted fingerling potatoes, Rice pilaf, Cauliflower rice, 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** 46.00  
 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

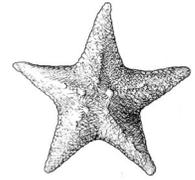
**Hazelnut Breaded Stuffed Chicken Breast** 36.00  
 Mushrooms, spinach, roasted garlic & Boursin cheese topped with Glace de Viande sauce

\* Please add 22% service charge





# BANQUET & CATERING MENU



## DINNER BUFFET

Minimum Service 25 Guests

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

**Dinner Soup & Salad Buffet** 25.00

Our famous clam chowder and House made soup of the day, two chef's choice entrée salads, garden greens with accompaniments, house-made vinaigrette and buttermilk ranch dressings, and fresh baked bread and butter.

**Western BBQ** 52.00

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 with whipped cream.

**Italian Pasta Buffet** 42.00

Chef's fresh pasta and cheese-stuffed ravioli with marinara and alfredo sauces, Lobster macaroni & cheese, parmesan cheese toast with organic garden greens with house-made vinaigrette, minestrone soup and one chef's selected entrée salad

**Spanish Head Buffet** 46.00

Roasted Prime Rib and *choice of either* hazelnut-cruste 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, rice pilaf, and one chef's selected entrée salad

*(All three choices - 52.00)*

**South of the Border** 40.00

Seasoned chicken and steak fajitas with sautéed green and red bell peppers, and onions with warm tortillas served with sour cream, guacamole, shredded lettuce, Tillamook cheddar and Monterey Jack cheese, refried beans. Accompaniments include: Spanish rice, Southwestern corn salad, tri-colored tortilla chips with house-made salsa.

**Oregon Coast Buffet** 62.00

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 \$100/hour - 2 hour minimum

**Add Roasted Certified Angus Prime Rib of Beef**

(serves approximately 20 guests)  
\$320.00

**Add Smoked & Roasted Pork Loin**

(serves approximate 15 guests)  
\$150.00

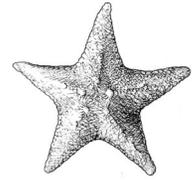
**Add Honey-Glazed Ham**

(serves approximately 20 guests)  
\$175.00





# BANQUET & CATERING MENU



## HORS D'OEUVRES

### Warm Hors D'oeuvres

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

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

### Chilled Hors D'oeuvres

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

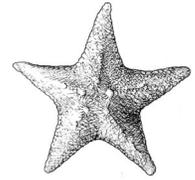
<b>Jumbo Prawns</b> With cocktail sauce	35.00
<b>Fresh Mozzarella, Cherry Tomato &amp; Pesto</b> On rustic baguette	29.00
<b>Seafood Salad Crostini</b> With jumbo prawns	33.00
<b>Oysters On The Half Shell</b> (seasonal) <i>Market Price</i>	
<b>Finger Sandwiches</b> With premium assorted deli meats or 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

\* Please add 22% 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>	325.00
House-smoked salmon, nova lox, smoked Pacific halibut, smoked scallops, and smoked shrimp with capers, onion, chopped egg, herb aioli and wasabi cream cheese	
<b>Assorted Canapés</b>	230.00
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	7.50-10.50	8.50-11.50
House Wines by the glass	7.50-10.50	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)	4.50	5.50
Imported Beer (Corona, Heineken)	4.50	5.50
House IPA (Pale Ale)	4.50	5.50

