



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

Meal selections must be confirmed 14 working days prior to the date of your first event. One selection is requested for each meal period. If more than one entrée selection is made, an additional \$3 per entrée is charged. For multiple entrée choices The Inn at Spanish Head will provide entrée cards identifying each guest's choice prior to your group's arrival.

Guarantees

The final attendance for all catered functions must be specified 3 business days in advance. Once received by the Catering Manager, the number will be considered a guarantee and is not subject to reduction. On buffets we 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 5 and under are free, children 5-10 years old are \$13.95 each. Buffets offer a variety of choices and are not intended as "all you can eat".

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 until 11am

All breakfasts include freshly brewed 100% organic Guatemalan regular coffee, decaffeinated coffee & an assortment of Spanish Head private label organic teas

Continental Breakfast

Spanish Head Executive Continental - 13.00
Freshly baked muffins and croissants, assorted danishes, sliced fresh fruit, assorted yogurts and assorted fruit juices

Northwest Continental Breakfast - 12.00
Sliced fresh fruit, Spanish Head granola with dried fruits and nuts, freshly baked muffins and scones and assorted fruit juices

Continental Breakfast - 11.00
Sliced fresh fruit, assorted danishes and assorted fruit juices

Continental Enhancements

Assorted Yogurts - 2.50

Granola Bars - 2.00

English Muffins with Fruit Preserves - 2.00

Bagels with Whipped Cream Cheese - 3.75

Bagels with Whipped Cream Cheese and Smoked Salmon - 8.00

Hot Chocolate or Spiced Cider - 45.00 per urn

Choice of Scones, Muffins or Croissants - 2.50

Plated Breakfast

Traditional - 14.95
Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, fruit muffin and freshly squeezed orange juice

Eggs Benedict - 16.95
Choice of traditional canadian bacon, dungeness crab, smoked salmon or prime rib benedict with freshly made hollandaise, breakfast potatoes, sliced fresh fruit, freshly squeezed orange juice

Northwest Favorite - 15.95
Smoked salmon hash and scrambled eggs, freshly baked biscuit, sliced fresh fruit and freshly squeezed orange juice

Board of Directors - 19.95
Char grilled certified angus beef top sirloin with herb butter, farm fresh scrambled eggs, breakfast potatoes, english muffin with fruit preserves, sliced fresh fruit and freshly squeezed orange juice



Breakfast Buffets

*Served until 11am * Minimum Service 30 Guests*

All breakfasts include freshly brewed 100% organic Guatemalan regular coffee, decaffeinated coffee & an assortment of Spanish Head private label organic teas

Good Morning Buffet - 16.95

Fluffy scrambled eggs, breakfast potatoes, bacon and sausage, assorted fruit muffins and chilled juices

Sunrise Buffet - 17.95

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

High Tide - 15.95

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

Board of Directors - 22.95

Char grilled certified angus beef top sirloin with herb butter, farm fresh scrambled eggs, breakfast potatoes, english muffin with fruit preserves and freshly squeezed orange juice

South of the Border - 19.95

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 freshly squeezed orange juice

Buffet Enhancements

French Toast	3.50	English Muffin	2.00
Assorted Yogurts	2.50	Bagels w/Cream Cheese	3.00
Fresh Fruit Medley	3.95	Buttermilk Pancakes	3.00
Cheese Blintz with Fruit Compote	3.25	Fresh Baked Muffin	2.50
		Bacon, Sausage or Country Ham	3.50

Omelet Station - 8.95

Made to order omelets with the following available ingredients:

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

\$75 per hour chef fee / 2 hour minimum

Plated Lunch

Served until 3 pm

Lunch entrees include fresh bread, freshly brewed 100% organic Guatemalan regular coffee, decaffeinated coffee & an assortment of Spanish Head private label organic teas

Add a garden salad to any lunch buffet 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 - 14.50

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 - 14.50

Deli style sandwich with your choice of roast beef, turkey, ham or vegetarian, potato salad, whole fresh fruit, a fudge brownie and soft drink
substitute fried chicken for sandwich - add 1.00

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 3.50
add Dungeness Crab Meat 6.95

Spanish Chicken Salad 16.50

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

Chicken Caesar Wrap - 12.50

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

Smoked Salmon Wrap - 14.50

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

Pan Seared Ling Cod - 21.50

Pan seared Pacific Halibut served with romesco and brandy sauce, fresh seasonal vegetables, wild rice medley and warm bread

Grilled Salmon - 19.50

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

Certified Angus Beef Top Sirloin - 21.50

An 8 ounce char grilled Certified Angus Beef Top Sirloin steak with herb butter served with fresh seasonal vegetables and baked potato

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, dauphinois potatoes and warm bread

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 until 3 pm * Minimum Service 30 Guests*

Buffet lunches include freshly brewed 100% organic Guatemalan regular coffee, decaffeinated coffee & an assortment of organic teas.

Fajita Bar - 19.50

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)

Soup & Salad Buffet - 15.50

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 - 18.50

Selection of premium deli meats including smoked turkey, black forest ham, and roast beef with sliced cheddar, swiss and pepper jack cheeses, sliced beefsteak 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 - 18.50

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

Western BBQ - 21.50

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 - 20.50

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 certified angus 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, organic greens garden salad and fresh baked rolls



Plated Dinner

Served after 3 pm

Dinner entrees include 100% organic Guatemalan regular coffee, decaffeinated coffee & an assortment of organic 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 starch choice for 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 - 31.95

(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 - 24.95

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

Surf N' Turf - 47.95

Char grilled certified angus top sirloin with herb butter and a petite Australian lobster tail with drawn butter served with fresh seasonal vegetables

Steak and Prawns - 31.95

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

Grilled Salmon - 27.95

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

Roasted Chicken - 24.95

One half honey glazed roasted chicken served with fresh seasonal vegetables

Certified Angus Filet Mignon - 34.95

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

Hazelnut Breaded Stuffed

Chicken Breast - 25.95

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

Australian Lobster Tails - 55.95

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



DINNER BUFFET/CARVING STATION

Dinner Buffet

*Served after 3 pm * Minimum Service 30 Guests*

All buffet dinners include freshly brewed 100% organic Guatemalan regular coffee, decaffeinated coffee & an assortment of organic teas, fresh baked rolls and dessert.

Soup & Salad Buffet - 21.95

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 - 35.95

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 - 44.95

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 - 27.95

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 - 31.95

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 - \$36.95

South of the Border - 28.95

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 - 34.95

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 - 51.95

Australian 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 Certified Angus 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
with pickled vegetables

115.00
150.00

Fresh Seasonal Fruit

assortment of fresh seasonal fruits with house made dipping sauces

150.00

Domestic and Imported Cheese Tray

dill havarti, smoked gouda, Tillamook Cheddar, Pepper Jack, gruyere, white cheddar and boursin herbed cheese with house made crostini and cracker medley

165.00

Assorted Meats

Boar's Head Brand Black Forest Ham, mesquite smoked turkey breast, roast beef, pepperoni and salami with rustic bread, garlic horseradish pickles and assorted mustards

175.00

Chef's Smokehouse Platter

house smoked salmon, nova lox, smoked Pacific Halibut, smoked scallops, and smoked shrimp with capers, onion, chopped egg, herb aioli and wasabi cream cheese

285.00

Assorted Canapés

Chef's selection of assorted canapés including finger sandwiches with Boar's Head deli meats and cheeses, smoked salmon with capered cream cheese, fresh mozzarella with cherry tomato & pesto on foccacia, roasted prawns on crostini with basil pesto and Spanakopita

155.00

Baked Artichoke and Dungeness Crab Dip

served with house made crostini and cracker medley

200.00

Dry Snack Assortment

house made gourmet potato chips, Kettle Corn, pretzels, trail mix, assorted mini candy bars and rice cakes

155.00

Sweet Tooth

assorted house made cookies, brownies, mini Éclairs and mini cheesecakes

160.00

Banquet Bar Service

\$ 100 per hour guaranteed by the group. Minimum service 2 hours.

Fee waived with minimum Banquet Bar Purchases of \$ 100 per hour.

Premium (Call) Brands	5.25-6.25	Hosted Bar Charged to group master account, add 19% service charge.
Super Premium Brands	7.00	
Cordials	7.00	No Host Bar Individuals pay for their own beverages. Group guarantees bar minimum only.
Spanish Head Private Label Wines		
Chardonnay, Pinot Gris, Riesling,	6.75 - 8.00	
Pinot Noir, Merlot, Cabernet Sauvignon		
House Champagne - Wycliff	5.25	
Domestic Beer - Bud, Bud Light or Miller Lite	3.25	
Imported Beer - Corona, Heineken	3.75	
Bridgeport IPA (Pale Ale)	3.75	
Corkage fee per bottle (750ml)	12.00	

Hot Hors D'oeuvres

Prices are per dozen: minimum order 2 dozen

Dungeness Crab Cakes with Asian style mustard	36.95
Cocktail Meatballs w/rosemary marsala cream sauce	25.95
Chicken Satay with sweet Thai peanut sauce	21.00
Spanakopita spinach & feta cheese filled phyllo triangles	24.00
Spicy Buffalo Wings with traditional Frank's buffalo wing sauce or honey BBQ	23.50
Spinach and Black Forrest Ham Palmiers with fresh spinach and Boar's Head ham	29.95
Shrimp Stuffed Mushrooms with Oregon bay shrimp and cream cheese	25.50
Oysters Rockefeller fresh oysters on the half shell stuffed with spinach, onion & bacon	34.95

Cold Hors D'oeuvres

Prices are per dozen: minimum order 2 dozen

Jumbo Prawns with cocktail sauce	33.00
Sushi California rolls and spicy tuna rolls with wasabi and pickled ginger	31.00
Fresh Mozzarella, Cherry Tomato and Pesto on foccacia	27.95
Seafood Salad Crostini with jumbo prawns	31.00
Oysters On The Half Shell (seasonal)	29.00
Finger Sandwiches with Boar's Head assorted deli meats or vegetarian	21.00
Smoked Chicken Salad Crostini with house smoked chicken	22.00
Deviled Eggs an assortment of deviled eggs	18.00
Smoked Salmon Canapés with nova lox & dill cream cheese on house made crostini	27.00
Crab and Shrimp Pinwheels in spinach and herb or honey wheat wrap	32.95
Melon Ball with Mint Leaf and Prosciutto	26.95

Hot & Cold Hors D'oeuvre Buffet

Choose 2 Hot & 2 Cold	18.00 per person
Choose 3 Hot & 3 Cold	22.00 per person
Choose 4 Hot & 4 Cold	28.00 per person



BREAKS / DESSERTS

Break Sessions

prices are per person or as otherwise noted

Executive Break - 16.95

Begin your day with freshly brewed regular coffee, decaffeinated coffee, an assortment of Spanish Head private label organic teas & 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 - 10.95

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	15.50 /doz
Freshly baked fudge brownies	22.00 /doz
Assorted Danishes	29.95 /doz
Assorted freshly baked muffins	21.00 /doz
Fruit bowl (fresh fruit chunks)	5.95 /person
Assorted yogurts	2.50 each
Hot Chips (serves aprox. 5 people)	6.95 /basket
Ice cream or frozen yogurt bars	4.00 each
Assorted soft drinks	2.00 each
Bottled water	2.00 each
Coffee Service: (Regular Decaf & Tea)	1.45 / each
Freshly Brewed Coffee - by the urn (Regular or Decaf)	70.00 /urn 45.00 / 1/2 urn
Spanish Head Private Label Tea	55.00 /urn
Orange Juice	15.00 / pitcher
Oregon Rain bottled water (750ml)	3.50 each
San Pellegrino sparkling water	2.75 each
Iced tea or lemonade	15.00 per/pitcher

Desserts

prices are per person

Chocolate Decadence with whipped cream	6.95	Crème Brulee	7.95
Carrot Cake	6.95	Build your own Ice Cream Sundae	7.95
German Chocolate Cake with whipped cream	6.95	S'mores for your bonfire	5.95
Marionberry Cobbler a la Mode (serves 20)	6.95	Chocolate Mousse	5.95
New York Style "Tall" cheesecake with berry compote	7.95	Key Lime Pie	6.95
New York Cheesecake with whipped cream	6.95	Rice Pudding Parfait with seasonal berries	6.95
Coconut Mango Bread Pudding with rum sauce (serves 20)	6.95	Barb's Peanut Butter Pie	6.95
		Strawberry Shortcake (seasonal)	6.95

Dessert Buffet (minimum 30)

Any three of our house made desserts 9.95

