



Banquet Menus

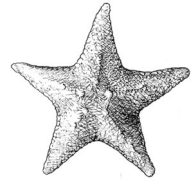


The Inn at Spanish Head
4009 SW Highway 101
Lincoln City, Oregon 97367

September 2020 - prices subject to change



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.

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.

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.

Special Meals

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

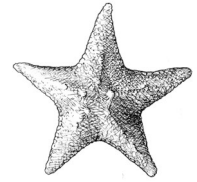
Payment Policy

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

Traditional	17.00
Fluffy scrambled eggs, breakfast potatoes, bacon, sausage and orange juice	

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

Eggs Benedict	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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Board of Directors	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

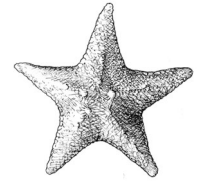
Assorted Yogurts	3.00
Bagels with Whipped Cream Cheese	4.00
Bagels with Whipped Cream Cheese and Smoked Salmon	9.00
Hot Chocolate or Spiced Apple Cider	50.00
	per urn
<i>Choice of Scones, Muffins or Croissants</i>	2.50

* 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)

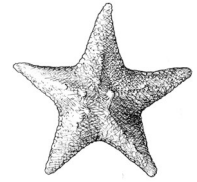
Made-to-order omelets with the following available ingredients:

- | | | | |
|----------------------|------------------|---------------|--------------|
| .. 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

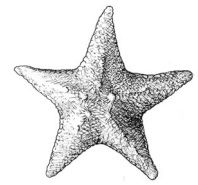
** Substitute Fried Chicken* add 3.00

* 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

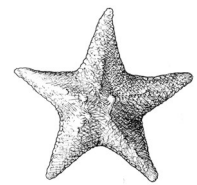
** Add chef's choice Dessert to above choices*
4.00

* 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

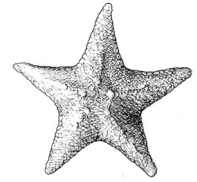
Chocolate Decadence with Whipped Cream	7.00	Crème Brulee	8.00
Carrot Cake	7.00	S'mores for your bonfire	5.00
Marionberry Cobbler a la mode (serves 20)	7.00	Key Lime Pie	7.00
New York Cheesecake with Whipped Cream	7.00	Strawberry Shortcake (seasonal)	7.00

* 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

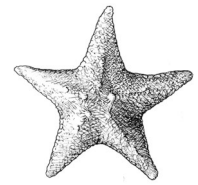
Vegetarian Dinner 28.00
Chef's choice vegetarian selection available upon request

* Please add 20% service charge





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

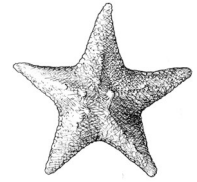
Roasted Certified Angus Prime Rib of Beef
(serves approximately 20 guests)
\$275.00

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)*

Dungeness Crab Cakes With sweet mustard	40.00
Cocktail Meatballs With rosemary marsala cream sauce	28.00
Chicken Satay With sweet Thai peanut sauce	24.00
Spanakopita Spinach & feta cheese-filled phyllo triangles	26.00
Spicy Buffalo Wings 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)*

Jumbo Prawns With cocktail sauce	35.00
Fresh Mozzarella, Cherry Tomato & 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
Deviled Eggs An assortment of deviled eggs	19.00
Smoked Salmon Canapés With nova lox and dill cream cheese on house-made crostini	28.00
Crab & Shrimp Pinwheels In spinach and herb wrap	35.00

Hot & Cold Hors D'oeuvre Buffet

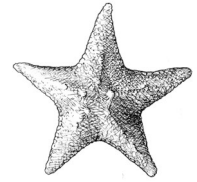
..	Choose 2 Hot & 2 Cold	22.00 per person
..	Choose 3 Hot & 3 Cold	26.00 per person
..	Choose 4 Hot & 4 Cold	33.00 per person

* Please add 20% service charge





BANQUET & CATERING MENU



RECEPTION ITEMS

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

Vegetable Crudités	
Fresh and pickled vegetables with house-made dipping sauces	135.00
Fresh Seasonal Fruit	170.00
Assortment of fresh seasonal fruits with house-made dipping sauces	
Domestic and Imported Cheese Tray	195.00
Dill Havarti, smoked gouda, Tillamook cheddar, pepper jack, gruyere, white cheddar and Boursin herbed cheese with house-made crostini and cracker medley	
Assorted Meats	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	
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	
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 and pesto on rustic bread, roasted prawns on crostini with basil pesto and Spanakopita	
Baked Artichoke and Dungeness Crab Dip	245.00
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 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.

	Hosted Prices 20% will be added	Non- Hosted Prices
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

