

RECEPTION

Based upon 1-hour service for pre-dinner/cocktail hour and 2-hour service if main meal.

4 dozen minimum on all Hors D'oeuvres

COLD HORS D'OEUVRES

| | |
|---|---------------|
| Antipasto Display | \$10 /person* |
| Asian BBQ Pork with Dipping Sauces | \$3 /person* |
| Bacon-Wrapped Dates | \$22 /dozen |
| Deviled Eggs | \$18 /dozen |
| Goat Cheese and Sun-Dried Tomato on Baguette Round | \$24 /dozen |
| Pesto on Mini Baguette with Cheese and Tomato | \$20 /dozen |
| Oysters on the Half Shell | \$40 /dozen |
| Shrimp Cocktail | \$7 /person* |
| ↪ Spicy Shrimp Caesar Bites | \$8 /person* |

PINWHEELS

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|--|-------------|
| Asparagus, Prosciutto and Basil | \$21 /dozen |
| Cajun Shrimp | \$23 /dozen |
| Cajun Chicken | \$21 /dozen |
| Chicken Caesar | \$22 /dozen |
| Italian with Salami and Provolone Cheese | \$20 /dozen |
| Vegetarian Tortilla Roll | \$19 /dozen |

HOT HORS D'OEUVRES

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|---|--------------|
| ↪ Crispy Chicken Bites with Honey Mustard and Ranch | \$24 /dozen |
| ↪ Chicken Teriyaki Brochette | \$22 /dozen |
| Chicken Wings (Hot, Mild or BBQ) | \$22 /dozen |
| Cocktail Sausages with Honey Mustard or Hickory BBQ Sauce | \$20 /dozen |
| ↪ Coconut Shrimp with Sweet Chili Sauce | \$30 /dozen |
| Lemon Rosemary Chicken Brochette | \$18 /dozen |
| Marinated Prime Rib Brochette | \$24 /dozen |
| Mini Crab or Salmon Cakes | \$36 /dozen |
| ↪ Mini Pork Spring Rolls | \$20 /dozen |
| Northwest Crab in Mushroom Caps | \$26 /dozen |
| ↪ Phyllo Wrapped Asparagus Potstickers with Ginger Soy Glaze | \$22 /dozen |
| ↪ Spanakopita | \$28 /dozen |
| Steamed Clams | \$4 /person* |
| Swedish or BBQ Meatballs | \$19 /dozen |
| ↪ Sweet Chili Garlic Prawns | \$37 /dozen |
| ↪ Sweet Corn, Onion and Bacon Fritters | \$20 /dozen |

↪ SLIDERS

| | |
|---------------------------|-------------|
| Hamburger | \$36 /dozen |
| Assorted Cheeseburgers | \$38 /dozen |
| Bleu Cheese Burger | \$40 /dozen |
| Southwestern Bacon Burger | \$42 /dozen |
| Grilled Chicken | \$36 /dozen |
| Crispy Chicken Ranch | \$38 /dozen |
| BBQ Pulled Pork | \$38 /dozen |

*ordered per person, not by the dozen.

↪ Not available for service in Grape and Huckleberry Rooms.

Recommended Quantities

Pre-Dinner/Cocktail Hour Hors D'oeuvres 3-5 pieces per person

Light Hors D'oeuvres 6-9 pieces per person

Heavy Hors D'oeuvres 12-14 pieces per person

Most items can be butlered, \$20/ hour per attendant, consult Group Sales Coordinator.

Seven Feathers Catering Menus

Prices subject to change. All food and beverage subject to 18% service charge.
15-person minimum guarantee. \$50 labor fee for dinner groups of less than 25 people.



APPETIZERS

4 dozen minimum

Chilled Shrimp Cocktail
\$7.00 person

Fresh Oysters on the Half Shell
\$30.00 doz

Seasonal Fresh Sliced Fruit w/ Berries
\$35.00 Large Platter
\$75.00 Extra Large Platter

European Cheese Platter w/ Fruit and Crackers
\$50.00 Large Platter
\$100 Extra Large Platter

Salmon Cakes w/ Saffron Remoulade
\$32.00 doz

SW Chicken Empanada
\$18.00 doz

Crab Cakes w/ Spicy Remoulade
\$34.00 doz

Sweet Potato Empanada
\$18.00 doz

Mini Flat Bread Turkey Clubs
\$15.00 doz

Mini Lobster Rolls
\$40.00 doz

Chicken Satay w/ Peanut Sauce
\$22.00 doz

Mini Chicken Salad Rolls w/ Bacon
\$15.00 doz

BBQ Pork Sliders w/ Broccoli Slaw
\$25.00 doz

Elk Sliders w/ Smoked Cheddar and Grilled Onions
\$25.00 doz

Buffalo Sliders w/ Swiss and Garlic Mushrooms
\$25.00 doz

Blue Cheese Hamburger Sliders w/ Chive Mayo
\$25.00 doz

Lamb Sliders w/ Creamy Goat Cheese and Roasted Tomato
\$25.00 doz

Smoked Salmon Flat Bread Pizza
\$15.00 doz

Greek Flat Bread Pizza
\$15.00 doz

Fig and Blue Cheese Flat Bread Pizza
\$15.00 doz

Meat Lovers Flat Bread Pizza
\$15.00 doz

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Group Sales 541-839-1218, sales@sevenfeathers.com

Rev 7.2015

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| | |
|---|--|
| DISPLAYS | |
| CRUDITÉS \$4.00 per person | Seasonal Garden Vegetables served with a Trio of Dipping Sauces. |
| ANTIPASTO \$10.00 per person | Smoked Meats, Sausages, Cheeses, Marinated Mushrooms and Artichoke Hearts, Assorted Hot & Mild Peppers and Roasted Vegetables. |
| NORTHWEST SEAFOOD \$16.00 per person | Chilled Shrimp, Regional Oysters, Crab Cakes and Steamed Mussels. |
| APPETIZER STATIONS | |
| DESSERT BAR \$14.50 per person (\$12.00 per person with meal over 100 people) | A Tantalizing Array of Chef Specialty Desserts served with Coffee, Decaf and Gourmet Teas. CHOOSE ONE: Ice Cream Sundae Bar or Chocolate Sauce with Fresh Fruit Kabobs and Confections. |
| TASTE OF ASIA \$18.00 per person (\$16.00 per person with meal over 100 people) | Chicken Lettuce Wrap, Pork Satay with Peanut Sauce, Pork Pot Stickers with Scallions and Hoisin Glaze, Vegetable Spring Rolls*, Crispy Fried Shrimp with Chili Sauce, Chicken Skewers with Asian Barbecue Sauce. *Chef's choice of item substitution when service in Grape and Huckleberry Rooms. |
| TASTE OF MEDITERRANEAN \$19.00 per person (\$17.00 per person with meal over 100 people) | Marinated Olives, Feta and Grilled Vegetable Display, Dolmades, Grilled Salmon with Capers and Lemons, Chicken Souvlaki with Tzatziki, Spanakopita, Lamb Gyros, Stuffed Pepperoncini, Grilled Flatbread with Roasted Pepper & Garlic Hummus and Black Bean Hummus. |

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BEVERAGE SERVICE



BEER

Domestic

| | |
|----------------------|----------|
| Full Keg-160 glasses | \$250.00 |
| Pony Keg-80 glasses | \$150.00 |
| Bottle-12 ounces | \$4.00 |

Microbrew

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|----------------------|----------|
| Full Keg-160 glasses | \$350.00 |
| Pony Keg-80 glasses | \$200.00 |
| Bottle-12 ounces | \$4.75 |

Imported

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|----------------------|----------|
| Full Keg-160 glasses | \$350.00 |
| Pony Keg-80 glasses | \$200.00 |
| Bottle-12 ounces | \$4.75 |

SPIRITS

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|--------------------|-------------|
| Well Brands | \$5.00 & up |
| Premium Brands | \$5.75 & up |
| Specialty Drinks | \$5.75 & up |
| Liqueurs, Brandies | \$5.00 & up |

Bar Service

- Bar service is limited to two (2) hours for events without substantial food service, and greater than two (2) hours and no more than five for events with food. No bar will exceed five (5) hours without prior approval from the Director of Food & Beverage. All bars will close by 1:00 a.m.
- All attending guests must be able to produce valid picture identification upon request in accordance with Oregon State liquor laws.
- Hosted Bar: 1 bar per 75 guests, service charge applies.
- Cash / No Host Bars: 1 bar per 125 guests, service charge does not apply.
- Bar & Service Fees with one bartender per bar:
 - o \$125 full bar (\$75 bar fee, \$50 bartender service fee)
 - o \$100 beer-wine bar (\$50 bar fee, \$50 bartender service fee)
 - o Additional \$35 per bar back or cashier if service needs dictate.
 - o \$20 butlered service charge per hour per attendant
 - o Bartender and butlered service fees are excluded from fee waivers. If \$225 in full bar sales per bar is reached the \$75 bar fee is waived. If \$150 in beer-wine bar sales per bar is reached the \$50 bar fee is waived. If bar sales do not meet the required minimum per bar, a sliding scale to waive bar fee(s) will prevail.

BEVERAGES

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|---|----------------------|
| Coffee, Decaf, Gourmet Teas & Iced Tea | \$21.00 per urn |
| <i>24 servings per urn</i> | |
| Iced Tea, Punch, Assorted Juices | \$6.50 per pitcher |
| <i>6 servings per pitcher</i> | |
| Assorted Soft Drinks and Bottled Waters | \$2.00 each |
| Assorted Bottled Juices (singles) | \$3.00 each |
| Self-Serve Soft Drink Fountain | \$50.00 per canister |
| Champagne Punch or Mimosas | \$25.00 per gallon |
| <i>21 servings per gallon</i> | |
| Margaritas (on the rocks) or Bloody Marys | \$38.00 per gallon |
| <i>12 servings per gallon</i> | |

*Let us know what your favorite drink is and we will customize your bar offerings...
ask your Group Sales Coordinator for more details.*

Seven Feathers Catering Menus
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Prices subject to change. Bar service 20-person minimum.

WINES

| | | |
|--------------------|--|----------------------------------|
| CHARDONNAY | Gallo-Naked Grape, California | \$22.00 /bottle \$5.50 /glass |
| PINOT GRIS | Rascal, Oregon | \$22.00 /bottle \$5.50 /glass |
| RIESLING | Girardet, Oregon | \$23.00 /bottle \$5.75 /glass |
| MÜLLER-THURGAU | Henry Estate, Oregon | \$23.00 /bottle \$5.75 /glass |
| CABERNET SAUVIGNON | Stone Cap, California | \$26.00 /bottle \$6.50 /glass |
| PINOT NOIR | Girardet , Oregon | \$27.00 /bottle \$6.75 /glass |
| MERLOT | Meridian, California | \$20.00 /bottle \$5.00 /glass |
| WHITE ZINFANDEL | Beringer, California | \$20.00 /bottle \$5.00 /glass |
| VERAISON | Henry Estate, Oregon | \$23.00 /bottle \$5.75 /glass |
| SPARKLING WINES | Domaine Ste. Michelle Brut, Washington | \$27.00 /bottle \$6.75 /glass |
| | Ballatore, California | \$19.00 /bottle \$5.75 /glass |
| SPARKLING CIDER | Martinelli's, California | \$13.00 /bottle \$4.25 /glass |

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