

BUFFET LUNCH

Buffet pricing is per person and based upon 1½-hour service.

CHOOSE ONE SALAD

House Baby Greens
Caesar
Southwestern
Greek
Waldorf

CHOOSE ONE VEGETABLE

Sautéed Seasonal Vegetables
Roasted Asparagus with
Wild Mushrooms
Ginger Orange Glazed Carrots with
Pearl Onions
Sautéed Green Beans with
Caramelized Onions and Bacon
Cauliflower Au Gratin
Baked Cauliflower with Herbs

++\$1.00 per person for 2nd option

CHOOSE ONE RICE, POTATO or PASTA

Rice Pilaf
Wild Rice with Toasted Almonds
Roasted Red Potatoes
Fingerling Potatoes
Mashed Potatoes with Bacon,
Chives & Cheese
Garlic Mashed Potatoes
Au Gratin Potatoes
Loaded Au Gratin Potatoes
Four Cheese Macaroni & Cheese
Asiago, Parmesan, Jack & Cheddar Cheeses
Smoked Cheddar Polenta Cakes

++\$1.00 per person for 2nd option

CHOOSE TWO DESSERTS

Assorted Cookies
Home-Style Brownies
Lemon Bars
Carrot Cake with Cream Cheese Frosting
Sliced Fruit Display
Variety of Home-Style Pies
Assorted Cheesecakes

++\$1.00 per person for 3rd option

All hot lunch buffets are served with choice of salad, choice of rice, potato or pasta, choice of vegetable, assorted rolls and creamery butter, two lunch dessert selections, coffee, decaf, iced tea and lemonade.

Choice of two ENTRÉES.

3rd entrée option available for groups of more than 150, ++\$2.00 per person.

When more than one entrée is selected, the higher price applies.

PASTA PRIMAVERA

Creamy Linguine tossed with Fresh Herbs and Grilled Vegetables with choice of Alfredo or Red Vodka Sauce.

Vegetarian **\$14.50 per person**
Marinated Grilled Chicken **\$16.00 per person**

COUNTRY MEATLOAF **\$15.50 per person**

Smothered with Mushrooms and Onions.

VEGETARIAN LASAGNA **\$15.50 per person**

CHICKEN BREAST **\$16.00 per person**

Grilled or Pan-Seared with Choice of Florentine, Sun-Dried Tomato, Chasseur, Picatta, Vodka Sauce, Pepperjack Cheese, Teriyaki, or Sweet & Sour Sauce.

ROASTED TURKEY BREAST **\$16.00 per person**

With Gravy

CHICKEN MARSALA BEURRE BLANC **\$16.50 per person**

Pan-Seared Chicken Breast with Sautéed Mushrooms, Sweet Marsala Wine and Cream.

CHICKEN PARMESAN **\$16.50 per person**

Parmesan-Crusted Chicken Breast topped with Roasted Tomato Sauce.

BLACKENED CHICKEN **\$16.50 per person**

Pan-Seared Chicken Breast with House Cajun Seasoning topped with Sautéed Peppers and Onions.

BAKED COD (Vera Cruz) **\$17.00 per person**

ROASTED PORK LOIN **\$17.00 per person**

MUSHROOM STUFFED PORK LOIN **\$17.50 per person**

LASAGNA WITH MEAT **\$17.50 per person**

PRIME RIB STROGANOFF **\$18.00 per person**

LONDON BROIL **\$18.50 per person**

With Peppercorn Demi-Glace.

NORTHWEST SALMON FILET **\$20.00 per person**

Grilled Salmon with choice of Béarnaise Sauce or Homemade Tartar Sauce.

BLACKENED PRIME RIB **\$27.00 per person**

ROASTED NEW YORK STRIP LOIN **\$28.00 per person**

Seven Feathers Catering Menus

Prices subject to change. All food and beverage subject to 18% service charge.
15-person minimum guarantee. \$35 labor fee for lunch groups of less than 25 people.

PLATED LUNCH

Not available for service in Grape and Huckleberry Rooms. Buffet pricing is per person and based upon 1½-hour service.

CHOOSE ONE DESSERT

Home-Style Brownies
Lemon Bars
Carrot Cake with Cream Cheese Frosting
Sliced Fruit Display
Variety of Home-Style Pies
Assorted Cheesecakes
Chocolate Tuxedo Mousse Cake
Salted Caramel Vanilla Crunch Cake

All plated lunch selections are served with House Green Salad, Chef's choice of accompaniments, assorted rolls and creamery butter, dessert, coffee, decaf, iced tea and lemonade.

*Choice of two entrées. ++\$2.00 per person for 3rd entrée option.
When more than one entrée is selected, the higher price applies.*

PASTA PRIMAVERA

Creamy Linguine tossed with Fresh Herbs and Grilled Vegetables with choice of Alfredo or Red Vodka Sauce.

Vegetarian **\$14.00 per person**
Marinated Grilled Chicken **\$15.50 per person**

EGGPLANT PARMESAN **\$14.00 per person**
With Roasted Tomato Sauce.

FRESH SLICED FRUIT & CHEESE PLATE **\$15.00 per person**

STUFFED PORTOBELLO **\$15.00 per person**
With Spinach, Squash and Nuts.

COUNTRY MEATLOAF **\$15.00 per person**
Smothered with Mushrooms and Onions.

CHICKEN BREAST **\$15.50 per person**
Grilled or Pan-Seared with Choice of Florentine, Sun-Dried Tomato, Chasseur, Picatta, Vodka Sauce, Pepperjack Cheese, Teriyaki, or Sweet & Sour Sauce.

CHICKEN MARSALA BEURRE BLANC **\$16.00 per person**
Pan-Seared Chicken Breast with Sautéed Mushrooms, Sweet Marsala Wine and Cream.

BLACKENED CHICKEN **\$16.00 per person**
Pan-Seared Chicken Breast with House Cajun Seasoning topped with Sautéed Peppers and Onions.

STUFFED CHICKEN BREAST **\$17.00 per person**
Cordon Bleu or Spinach, Mushroom and Feta.

MUSHROOM STUFFED PORK LOIN **\$17.50 per person**

LONDON BROIL **\$18.00 per person**
With choice of Peppercorn or Shallot Demi-Glace.

NORTHWEST SALMON FILLET **\$19.50 per person**
Grilled Salmon with choice of Béarnaise Sauce or Homemade Tartar Sauce.

BLACKENED PRIME RIB **\$26.50 per person**

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15-person minimum guarantee, 200-person maximum. \$35 labor fee for lunch groups of less than 25 people.

BISTRO SANDWICHES

\$15.00

*Served with choice of one salad, choice of two desserts,
coffee, decaf, iced tea and lemonade.*

***Group size of 25 or fewer choose one sandwich
Group size greater than 25 choose two sandwiches***

SW Grilled Flank Steak Wrap
with Chipotle Mayo

Turkey and Bacon Club Wrap
with Herb Mayo

Chipotle and Lime - Marinated Chicken
Wrap with Black Bean Hummus

Thin Sliced Prime Rib and Carmelized Onion
on Telera Roll with A1 Mayo

Grilled Chicken Caesar Wrap

Italian and Ham on Ciabatta Sub
with Bistro Mayo

Grilled Chicken and Bacon on Ciabatta Roll
with Herb Mayo

Turkey and Ham Club on Ciabatta Roll
with Bistro Mayo

Roasted Turkey on Herb Flat Bread
with Pesto Mayo

Tofurkey on Gluten Free Wheat Bread
with Bistro Mayo

SIDES

Choose One

House Baby Greens
Caesar Salad
Southwestern Salad
Greek Salad
Waldorf Salad
Red Potato Salad with Chives
Macaroni Salad
Broccoli Slaw
Pesto Pea and Grilled Ham Salad
Tomato and Mozzarella Salad
Honey Dijon Kettle Chips (gluten free)
BBQ Kettle Chips (gluten free)
Fruit Salad

DESSERT

Choose Two

Assorted Cookies
Assorted Mini Cakes
Home-Style Brownies
Lemon Bars
Carrot Cake with Cream Cheese Frosting
Sliced Fruit Display
Variety of Home-Style Pies
Assorted Cheesecakes

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

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PLATED LUNCH SALADS

Based upon 1½-hour service.

CHOOSE ONE DESSERT

Home-Style Brownies
Lemon Bars
Carrot Cake with Cream Cheese Frosting
Sliced Fruit Display
Variety of Home-Style Pies
Assorted Cheesecakes
Chocolate Tuxedo Mousse Cake
Salted Caramel Vanilla Crunch Cake

Served with rolls and creamery butter, lunch dessert selection, coffee, decaf, iced tea and lemonade.

Choice of two ENTRÉES.

3rd entrée option available for groups of more than 150, ++\$2.00 per person.

When more than one entrée is selected, the higher price applies.

CHOOSE ONE SALAD

BABY GREENS

Spring Mix, Roasted Tomatoes, English Cucumbers Drizzled with Red Wine, Balsamic Vinaigrette or Asian Dressing.

CAESAR

Crisp Romaine, Focaccia Croutons, Local Tomato, Parmesan Cheese, Traditional Dressing.

SOUTHWESTERN

Crisp Greens, Corn and Black Bean Relish, Freshly Made Pico De Gallo, Crisp Tortilla Strips, topped with Jalapeno Jack, Chipotle Lime Dressing.

GREEK

Crisp Romaine with Feta Cheese, Kalamata Olives, Tomatoes, Cucumber and Pepperoncini Rings, Lemon Oregano Vinaigrette.

MEDITERRANEAN

Crisp Greens, Buffalo Mozzarella, Roma Tomatoes, Marinated Artichokes, Balsamic Onions, Basil Oil and Balsamic Reduction.

CAJUN CHICKEN

\$12.00 per person

TEQUILA, LIME CHICKEN BREAST

\$12.00 per person

LEMON GARLIC GRILLED CHICKEN BREAST

\$12.00 per person

TERIYAKI CHICKEN

\$12.50 per person

With Grilled Pineapple

GRILLED SHRIMP

\$14.50 per person

Choice of Cajun, Garlic or Ginger Soy

GRILLED SALMON

\$15.00 per person

Choice of Blackened, Cajun, Teriyaki, or House Seasoning

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BUFFET THEMES

Based upon 2-hour service.

GOURMET SALAD & POTATO BAR \$13.00 per person

All themed buffets are served coffee, decaf, iced tea and lemonade and may be chosen for lunch or dinner.

Salad of Spring Greens with accompaniments and Assorted Fresh Toppings, Cottage Cheese, Broccoli Slaw, Fresh Cut Fruit, Assorted Dressings, Freshly Baked Rolls, Jumbo Baked Yukon Potatoes with Diced Ham, Bacon, Smoked Cheddar Cheese Sauce, Sour Cream, Scallions and Whipped Butter, Assorted Cream Pies.

ALL AMERICAN \$15.00 per person

++\$1.50 per person for Boneless
BBQ Pork Patty

Red-Skinned Potato Salad, Broccoli Slaw, Grilled Chicken, All Beef Hot Dogs, Hamburgers with Bacon and other accompaniments, Four Cheese Macaroni & Cheese, Assorted Cookies and Dessert Bars.

➔ JACKPOT SLIDERS \$18.00 per person 100-person maximum

Hamburger, Breaded Chicken Ranch, Portobello Mushroom on Focaccia, Bleu Cheeseburger Sliders, Four Cheese Macaroni & Cheese, Green Salad, Potato Salad, Fresh Fruit Display, Apple and Peach Pie.

SOUTHERN BBQ \$18.25 per person

Salad of Spring Greens with accompaniments, Broccoli Slaw, BBQ Pork Ribs, Fried Catfish* with Cajun Tartar Sauce, Choice of Boneless Barbecued Chicken or Fried Chicken, Four Cheese Macaroni & Cheese, Baked Beans, Corn Muffins and Cheese Biscuits, Fruit Cobbler with Vanilla Bean Ice Cream.

*Choice of Salmon or Cod substitution when service in Grape and Huckleberry Rooms.

BUFFET ENHANCEMENTS

- ➔ Fried Chicken ++\$4.00 per person
- Grilled Buttermilk Chicken ++\$4.00 per person
- BBQ Pork Ribs ++\$6.00 per person
- ➔ Prime Rib (Chef Attendant Fee applies)..... ++\$12.00 per person

➔ Not available for service in Grape and Huckleberry Rooms.

Seven Feathers Catering Menus

Prices subject to change. All food and beverage subject to 18% service charge.

15-person minimum guarantee. \$35 labor fee for lunch and \$50 for dinner groups of less than 25 people.