

## 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.

## BUFFET THEMES

Based upon 2-hour service.

### AMIGOS BUFFET \$25.00 per person

++\$2.00 per person for 2nd entrée option

### ASIAN BLOSSOM BUFFET \$27.00 per person

++\$2.00 per person for 2nd entrée option

Not available for service in  
Grape and Huckleberry Rooms.

### DELIZIOSO ITALIAN BUFFET \$28.00 per person

++\$3.00 per person for Antipasto Tray  
with Aioli

### PACIFIC NW SURF & TURF \$32.00 per person

++\$3.00 per person for Seven Feathers  
Clam Chowder

Chef Attendant Fee applies.

Not available for service in  
Grape and Huckleberry Rooms.

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

House Salad with Chipotle Ranch, Southwestern Salad, Carne Asada, Pollo Diablo, choice of one entrée and choice of two desserts. Served with Chips and Homemade Salsa, Refried Beans, Spanish Rice, Guacamole, Sour Cream and Warm Flour Tortillas.

**ENTRÉES, CHOOSE ONE:** Sautéed Shrimp Fajitas, Chicken Enchilada Casserole or Cod Vera Cruz with Fresh Limes.

**DESSERTS, CHOOSE TWO:** Assorted Cheesecakes, Vanilla Bean Ice Cream with Chocolate Sauce, Salted Caramel Vanilla Crunch Cake.

Fried Rice, Pan-Fried Noodles, Pork Pot Stickers, Mar Far Chicken, Fried Shrimp, Sweet and Sour Pork, choice of one entrée and choice of two desserts.

**ENTRÉES, CHOOSE ONE:** Hoisin Glazed Salmon, Garlic Shrimp and Asparagus, Teriyaki Chicken with Grilled Pineapple.

**DESSERTS, CHOOSE TWO:** Mango Sorbet with Toppings, Mango Mousse Cake, Sliced Fruit Display, Assorted Cheesecakes.

Traditional Caesar Salad, Fresh Marinated Tomatoes with Fresh Buffalo Mozzarella and Basil. Served with Grilled Vegetables, Garlic Bread and choice of two entrées, two pastas and two dessert choices.

**ENTRÉES, CHOOSE TWO:** Chicken Breast Parmesan, Shrimp Scampi, Steamed Mussels, Steamed Clams.

**PASTAS, CHOOSE TWO:** Linguine with Pesto, Linguine Carbonara, Risotto, Cheese Tortellini with White Wine Butter Sauce or Spinach and Pesto Cream.

**DESSERTS, CHOOSE TWO:** Cheesecake, Éclairs, Tiramisu, Limoncello Cake, Warm Toffee Cake, Strawberry Cake, Assorted Nanaimo Bars and Assorted Cake Truffle Bites.

Choice of Salad, Shrimp Cocktail, Carved Prime Rib Au Jus with choice of fish. Served with Steamed Clams with Garlic Butter, Wild Rice Pilaf, Asparagus with Wild Mushrooms, Dinner Rolls, Garlic Bread and Assorted Cheesecakes and Tortes.

**SALAD CHOOSE ONE:** Tossed Caesar or Tossed House Salad with Balsamic, Berries and Goat Cheese.

**SEAFOOD, CHOOSE ONE:** Grilled Cod or Grilled Fillet of Salmon with choice of Bearnaise, Lemon Caper Sauce or Ginger Soy Glaze.

Seven Feathers Catering Menus

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## BUFFET DINNER ENTRÉES

Based upon 2-hour service.

### CHOOSE ONE SALAD ++

House Baby Greens

Caesar

Southwestern

Greek

Waldorf

See page 10 for salad descriptions

### 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

### CHOOSE ONE RICE, POTATO or PASTA ++

Rice Pilaf

Wild Rice with Toasted Almonds

Roasted Red Potatoes

Fingerling Potatoes

Mashed Potatoes with Bacon,

Chives and Cheese

Garlic Mashed Potatoes

Au Gratin Potatoes

Four Cheese Macaroni & Cheese

*Asiago, Parmesan, Jack & Cheddar Cheeses*

Smoked Cheddar Polenta Cakes

Chipolte Sweet Potato Mash

Roasted Sweet Potato and Yams

### CHOOSE TWO DESSERTS ++

New York Cheesecake with Berry Coulis

Carrot Cake with Cream Cheese Frosting

Sliced Fruit Display

Strawberry Cake

Chocolate Tuxedo Mousse Cake

Variety of Home-Style Pies

Assorted Cake Truffle Bites

Mango Mousse Cake

++\$1.50 per person for each additional  
dessert option.

++\$2.00 per person for 2nd salad,  
vegetable or starch option.

All buffet dinners are served with choice of salad, choice of rice, potato or pasta, choice of vegetable, dinner rolls and creamery butter, 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** **\$17.00 per person**

**Marinated Grilled Chicken** **\$18.50 per person**

**VEGETARIAN LASAGNA** **\$18.00 per person**

With Seasonal Vegetables and Herbs.

➤ **EGGPLANT PARMESAN** **\$18.00 per person**

With Roasted Tomato Sauce and choice of rice, potato or pasta.

**CHICKEN BREAST** **\$20.00 per person**

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

➤ **CHICKEN PARMESAN** **\$20.00 per person**

With Roasted Tomato Sauce.

**BLACKENED CHICKEN** **\$20.00 per person**

With Creamy Beurre Blanc.

**STUFFED PORK LOIN** **\$21.00 per person**

With Olive Tapenade and Feta, topped with Basil Vinaigrette.

**ROASTED PORK LOIN** **\$21.00 per person**

With Stone-Ground Mustard Demi-Glace.

**LASAGNA WITH MEAT** **\$22.00 per person**

**PRIME RIB STROGANOFF** **\$23.00 per person**

**LONDON BROIL** **\$25.50 per person**

With Red Wine Reduction and Shallot Demi-Glace.

**NORTHWEST SALMON FILLET** **\$27.00 per person**

With choice of Béarnaise Sauce or Ginger Soy Glaze.

**CARVED PRIME RIB AU JUS** **\$29.50 per person**

With Horseradish Cream. (Chef Attendant Fee applies)

**NEW YORK STRIP LOIN** **\$30.50 per person**

With Four Peppercorn Sauce.

➤ Not available for service in Grape and Huckleberry Rooms.

Seven Feathers Catering Menus

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

## PLATED DINNER ENTRÉES

Not available for service in Grape and Huckleberry Rooms. Based upon 2-hour service.

### CHOOSE ONE DESSERT

New York Cheesecake with Berry Coulis  
 Carrot Cake with Cream Cheese Frosting  
 Sliced Fruit Display  
 Strawberry Cake  
 Chocolate Tuxedo Mousse Cake  
 Variety of Home-Style Pies  
 Assorted Cake Truffle Bites  
 Salted Caramel Vanilla Crunch Cake  
 Mango Mousse Cake

*++\$1.50 per person for each additional  
 dessert option.*

*Ask about No Gluten-Added or Custom  
 Dessert Options*

**++\$7.00 per person for Grilled or  
 Blackened Prawns**

*Ask about our combo plates*

All plated dinners are served with Chef's choice of accompaniments, dinner rolls and creamery butter, dinner dessert selection, 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.*

### **CHICKEN PASTA PRIMAVERA** **\$18.00 per person**

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

### **CHICKEN BREAST** **\$19.50 per person**

Grilled or Pan-Seared with choice of Florentine, Sun-Dried Tomato, Chasseur, Marsala Beurre Blanc, or Vodka Sauce.

### **CHICKEN PARMESAN** **\$19.50 per person**

With Roasted Tomato Sauce.

### **BLACKENED CHICKEN** **\$19.50 per person**

With Creamy Beurre Blanc.

### **STUFFED PORK LOIN** **\$20.50 per person**

With Olive Tapenade and Feta, topped with Basil Vinaigrette.

### **ROASTED PORK LOIN** **\$20.50 per person**

With Stone-Ground Mustard Demi-Glace.

### **STUFFED CHICKEN BREAST** **\$24.00 per person**

Choice of Cordon Bleu or Spinach, Mushroom and Feta.

### **LONDON BROIL** **\$25.00 per person**

With Red Wine Reduction and Shallot Demi-Glace.

### **BACON WRAP PORK MEDALLIONS** **\$26.00 per person**

With Mushroom Demi-Glace.

### **NORTHWEST SALMON FILLET** **\$26.50 per person**

Grilled or Blackened with choice of Béarnaise Sauce or Ginger Soy Glaze.

### **SEAFOOD FETTUCCINI ALFREDO** **\$27.00 per person**

With Scallops and Shrimp topped with Grilled Salmon.

### **CARVED PRIME RIB AU JUS** **\$29.00 per person**

Roasted or Blackened, served with Horseradish Cream. (Chef Attendant Fee applies)

### **NEW YORK STRIP LOIN** **\$30.00 per person**

With Four Peppercorn Sauce.

### **BACON WRAPPED TENDERLOIN** **\$38.00 per person**

With Béarnaise Sauce.

### **HALIBUT FILLET** **Market Price**

With Citrus Cream.

*(Two Week Prior Notice)*

### **HERB CRUSTED HALIBUT FILLET** **Market Price**

With Fennel Tomato Jus.

*(Two Week Prior Notice)*

Seven Feathers Catering Menus

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15-person minimum guarantee, 200-person maximum. \$50 labor fee for dinner groups of less than 25 people.

## VEGETARIAN PLATED DINNER ENTRÉES

Not available for service in Grape and Huckleberry Rooms. Based upon 2-hour service.

### CHOOSE ONE DESSERT

New York Cheesecake with Berry Coulis  
Carrot Cake with Cream Cheese Frosting  
Sliced Fruit Display  
Strawberry Cake  
Chocolate Tuxedo Mousse Cake  
Variety of Home-Style Pies  
Assorted Cake Truffle Bites  
Salted Caramel Vanilla Crunch Cake  
Mango Mousse Cake

*++\$1.50 per person for each additional  
dessert option.*

All plated dinners are served with Chef's choice of accompaniments, dinner rolls and creamery butter, dinner dessert selection, coffee, decaf, iced tea and lemonade.

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

**VEGETARIAN PASTA PRIMAVERA** **\$17.50 per person**

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

**EGGPLANT PARMESAN** **\$17.50 per person**

With Roasted Tomato Sauce.

**VEGETARIAN LASAGNA** **\$17.50 per person**

With Seasonal Vegetables and Herbs.

**STUFFED PORTOBELLO** **\$18.00 per person**

With Spinach, Squash and Nuts.

Seven Feathers Catering Menus

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## 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

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

⇒ 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

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

**Group Sales 541-839-1218, [sales@sevenfeathers.com](mailto:sales@sevenfeathers.com)**

Rev 7.2015

## RECEPTION

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

<b>DISPLAYS</b>	
<b>CRUDITÉS</b> \$4.00 per person	Seasonal Garden Vegetables served with a Trio of Dipping Sauces.
<b>ANTIPASTO</b> \$10.00 per person	Smoked Meats, Sausages, Cheeses, Marinated Mushrooms and Artichoke Hearts, Assorted Hot & Mild Peppers and Roasted Vegetables.
<b>NORTHWEST SEAFOOD</b> \$16.00 per person	Chilled Shrimp, Regional Oysters, Crab Cakes and Steamed Mussels.
<b>APPETIZER STATIONS</b>	
<b>DESSERT BAR</b> \$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.
<b>TASTE OF ASIA</b> \$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.
<b>TASTE OF MEDITERRANEAN</b> \$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

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

#### Imported

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

### SPIRITS

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

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  
All food and beverage subject to 18% service charge, excludes cash bars.  
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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ask your Group Sales Coordinator for more details.*

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