

## *Chemeketa Event Services*

### **BREAKFAST**

#### *Jump Start*

Your choice of Fresh Baked Muffins or Tea Breads, Fresh Brewed Tully's Coffee, Numi Organic Hot Tea and Chilled Apple or Orange Juice.

#### *Continental*

An assortment of Fresh Baked Muffins, Scones, Bagels with Cream Cheese, Jam and Butter, Tully's Coffee, Numi Hot Tea, Chilled Apple or Orange Juice and Seasonal Fruit.

#### *Traditional*

Scrambled Eggs, Country Potatoes, Assorted Muffins, Tully's Coffee, Hot Tea, Apple or Orange Juice, Seasonal Fruit and choice of Ham, Bacon or Sausage Patties.

#### *Quiche Breakfast*

Choice of the following Deep Dish Quiche: Ham and Cheese, Bacon and Cheese, Broccoli and Cheese, Roasted Pepper and Vegetable. Served with Country Potatoes, Assorted Muffins, Seasonal Fruit, Apple or Orange Juice, Tully's Coffee and Hot tea.

#### *Build Your Own Burrito Breakfast*

Scrambled Eggs, Country Potatoes, Condiments, Flour Tortillas, Fruit Salad, Tully's Coffee, Apple or Orange Juice, Hot Tea and Choice of Diced Ham, Bacon or Sausage.

#### *Breakfast Scrambles*

Scrambled Eggs with choice of Diced Ham and Cheddar, Bacon and Cheddar, Sausage and Swiss or Vegetarian. Served with Fruit Salad, Assorted Muffins, Tully's Coffee, Hot Tea and Orange or Apple Juice.

#### *From the Griddle*

Thick Sliced French Toast, Scrambled Eggs, Seasonal Fruit Salad, Tully's Coffee, Hot Tea, Apple or Orange Juice, Maple and Marion Berry Syrup and Whipped Butter.

## **Al la carte Breakfast Items**

Assorted Fruit and Cheese Danishes

Assorted Bagels and Cream Cheese

Cinnamon Rolls with Cream Cheese Frosting

Assorted Scones

Assorted Coffee Breads

Assorted Muffins

Apple or Cherry Strudel Sticks

Yogurt and Granola

Fresh Whole Fruit

Seasonal Fruit Salad

Biscuit and Gravy

Ham, Egg and Cheese Croissant

## **Beverage Services**

Tully's House Bistro Blend Coffee and Decaffeinated Coffee

Assorted Numi Organic and Stash Teas

Hot Chocolate or Apple Cider Packets

Strawberry Lemonade, Raspberry Lemonade, Iced Tea,

Regular Lemonade, Fruit Punch

Bottled Apple, Orange or Cranberry Juice

Orange or Apple Juice Pitcher

Bottled Water (20 ounce)

Canned Pepsi Products

Milk 2%

Perrier Sparkling Water

Water Service (cups and napkins)

## **Boxed Lunches**

### **Boxed Sandwich Lunch**

Choose one item from each category.

Bread Choice: White or Wheat

Cheese Choice: Cheddar or Swiss

Protein: Smoked Ham, Oven Roasted Turkey, Tuna Salad or Egg Salad

\*\*\*Vegetarian Sandwich also Available\*\*\*

**\*\*\*Each boxed lunch will have a Bag of Chips, Canned Soda, and Cookie\*\*\***

### **Boxed Salads To Go**

**Chicken Caesar**- Chicken Breast, Romaine Lettuce, Olives, Parmesan Cheese, Garlic Croutons, Cucumbers and Tomato.

**Sesame Soba Noodle Salad**- Fresh chopped Vegetables, tossed with Soba Noodles and Toasted Sesame Dressing.

**Greek Pasta Salad**- Penne Pasta, Feta Cheese, Cucumber, Olives, Peppers, Artichokes, Roasted Tomatoes with Greek Dressing served on a Bed of Romaine.

**Classic Chef Salad**- Roasted Turkey, Smoked Ham, Swiss and Cheddar Cheese, Egg, Tomato, Cucumber and Olives. Served with House Made Ranch.

**\*\*\*All Salads include Canned Soda, Dinner Roll and Cookie\*\*\***

### **Boxed Wraps**

Choose from the following selections:

Smoked Chicken Salad--Mediterranean Chicken Salad

Turkey Club—Chicken Caesar—Vegetarian

**\*\*\*Each Boxed Wrap will include the following: Chips, Canned Soda and Cookie\*\*\***

## **Lunch Buffets**

*(Lunch Buffets include choice of Canned Pepsi Products, Lemonade or Iced Tea, Cookies, Assorted Cakes, or Brownies)*

### **Sandwich Buffet**

Build your own Sandwich Buffets include Sliced Oven Roasted Turkey, Smoked Ham, Swiss, Cheddar, Assorted Breads, Lettuce, Tomato, Cucumber, Pickles and Condiments. Choose from Greek Pasta Salad, Red Potato Salad, Seasonal Fruit Salad or Chips.

### **Baked Potato and Salad Bar**

Large Local Baked Potatoes served with Whipped Butter, Broccoli, Cheddar Cheese, Sour Cream, Chives and Bacon Bits. Served with Tossed Salad, Dressings and Dinner Rolls.

### **Chicken or Steak Fajita Bar**

Grilled Chicken or Steaks served with Roasted Peppers and Onions, Flour Tortillas, Spanish Rice, Refried Beans, Seasonal Fruit Salad and Condiments.

### **Shredded Chicken Burrito**

Flour Tortillas filled with Shredded Chicken topped with Green Chile Sauce and Jack Cheese. Served with Spanish Rice, Refried Beans, Seasonal Fruit Salad and Condiment.

### **Chicken or Beef Taco Salad**

Choice of Shredded Chicken or Ground Beef with Salsa, Jalapenos, Olives, Tomatoes, Guacamole, Shredded Cheese, Lettuce, Tortilla Chips, and Seasonal Fruit Salad.

### **Lasagna**

Choice of Classic Meat, Vegetarian or Chicken served with Tossed Salad and Garlic Bread.

### **Herb Roasted Chicken**

Roasted Chicken Breast with Mushroom Sauce. Served with Wild Rice Pilaf, Tossed Salad and Dinner Roll.

### **Chicken and Broccoli Stir fry**

Marinated Chicken sautéed with Broccoli and Vegetables served with Steamed Rice, Tossed Salad and Dinner Roll.

### **Chicken Alfredo**

Sliced Chicken Breast, Artichoke Hearts, and Mushrooms tossed with Creamy Alfredo Sauce and Penne Pasta. Served with Tossed Salad and Garlic Bread.

### **Soup and Salad Buffet**

Tossed Garden Salad, Dinner Roll with Choice of the following Soups:

Chicken and Wild Rice, Tomato Basil Ravioli, Butternut Squash, Baked Potato or Chicken Noodle.

### **BBQ Chicken**

Sweet and Tangy Sauced Chicken Breast, Baked Beans, Potato Salad, Seasonal Fruit Wedges and Corn Muffin.

### **Roasted Pork Loin**

Roasted Pork Loin glazed with Sweet Chili Sauce. Served with Tossed Salad, Oven Roasted Potatoes and Dinner Roll.

### **Salad Buffet**

Tossed Green Salad, Smoked Chicken Salad or Mediterranean Chicken Salad and Seasonal Fruit Salad. Served with Dinner Roll.

### **Poached Salmon**

Poached in White Wine and Fresh Herbs served with Wild Rice Pilaf or Roasted Potatoes, Tossed Salad and Dinner Roll.

### **Pasta Roma**

Penne Pasta tossed with Artichokes, Olive Oil, Roasted Tomatoes, Basil, Olives, Peppers and Mushrooms. Served with Tossed Salad and Garlic Bread. Add Baked Chicken.

### **Baked Portabella Mushroom**

Portabella Mushrooms baked with Roasted Tomatoes and Mozzarella Cheese. Served with Roasted Vegetables, Garlic Bread and Tossed Salad.

### **Pepper Steak Stir Fry**

Sautéed Flank Steak with Peppers, Onions and Mushroom in Sweet and Tangy Ginger Sauce. Served with Steamed Rice, Tossed Salad and Dinner Roll.

*All Lunch Items Can Have Vegetarian or Gluten-Free Meals Substituted For The Same Cost.*

*Please Inform Us Prior To Event of Any Special Dietary Needs*

## **Hors d'oeuvres and Platters**

(Prices are per guest)

**Imported and Domestic Cheese Platter with Crackers**

**Hummus and Pita Triangles**

**Fresh Fruit Tray (Seasonal)**

**Mini Baguette Bytes (hors d'oeuvre size assorted sandwiches)**

**Smoked Salmon Pate with Baguette**

**Pinwheel Sandwiches**

**Roasted Pepper Mouse with Baguette**

**Poached Salmon Fillet (minimum 15 guest)**

**Stuffed Mushroom (Sausage or Artichoke Parmesan)**

**Antipasto Skewers (Mozzarella, Artichokes, Olives, Tomatoes)**

**Meatballs (BBQ, Teriyaki, Sweet n Sour)**

**Mini Crab Cakes with Red Pepper Aioli**

**Crudités (seasonal vegetables) served with Ranch Dip**

**Meat and Cheese Platter with Crackers and Baguettes**

**Veggie Spring Rolls with Sweet Chili Sauce**

**Caprese Crostini**

**Assorted Sushi with Wasabi and Soy Sauce**

**Chilled Poached Salmon with Caper Aioli (minimum 15)**

**Chilled Prawn Platter with Cocktail Sauce, Cucumber and Lemon Wedges**

**Spinach Dip with Veggies Crackers and Baguette**

**Hot Artichoke Dip with Baguette**

**Roasted Tomato and Olive Tapenade with Baguette**

**Chips, Salsa and Guacamole**

**Prawns with Cocktail Sauce and Lemons**

**Assorted Mini Quiche**

**Chicken Wings (Choice of Spicy Buffalo, BBQ or Teriyaki)**

**Deviled Eggs**

**Assorted Petite Fours**

**Brownie Bytes with Fresh Seasonal Strawberries**

## **Breaks and Afternoon Snacks**

**Tortilla Chips with Salsa**

**7-Layer bean Dip with Tortilla Chips**

**Hummus and Veggies**

**Meat, Cheese and Crackers**

**Spinach Dip with Veggies and Crackers**

**Cookies and Punch**

**Cookies and Coffee**

**Assorted Dessert Bars and Punch or Coffee**

## **Assorted Sweets**

**Assorted Cookies**

**Brownies**

**Assorted Dessert Bars**

*Choose from Lemon Bars, Jumpin' Java or Oatmeal Raspberry*

**Assorted Cakes**

*Choose from Carrot, Lemon-Poppy Seed, Chocolate or Strawberry*

## **Plated Desserts**

***Cheese Cake with Seasonal Northwest Berries***

***Chocolate Mousse Cake***

***Apple, Pecan or Berry Pie***

## **Decorated Sheet Cakes**

*Double Layer*

*Full (Serves 96)*

*Half (Serves 48)*

*Quarter (Serves 24)*

*Cake Choices: Carrot, Chocolate, Strawberry, Lemon or Vanilla*

*Filling Choices: Chocolate Mousse, Cherry, Custard, Raspberry, Strawberry or Lemon*

*Icing Choices: Chocolate, Strawberry or Vanilla Butter Cream, Cream Cheese, Lemon or Raspberry*

## **Dinner Selections**

*All Dinner selections will include: Tossed Salad, Two Side Dishes, Dinner Roll and Choice of Lemonade,*

*Iced Tea, Coffee or Canned Soda*

### **Chicken Piccata**

Chicken Breast Sautéed with Capers, Mushrooms and Artichoke Hearts in Lemon

Garlic Sauce.

### **Chicken Parmesan**

Chicken Breast Lightly Coated with Parmesan Cheese and Italian Breadcrumbs topped with Roasted Tomato Marinara.

### **Hazelnut Chicken in Pear Sauce with Bleu Cheese**

Chicken Breast rolled in Roasted Hazelnuts and coated with Balsamic Pear Sauce and Rouge Bleu Cheese Crumbles.

### **Chicken Mornay**

Chicken Breast with Italian Herbed Breadcrumbs topped with Parmesan and Swiss Sauce. Garnished with Red Flame Grapes.

### **Chicken Cordon Blue with Wild Mushroom Demi-Glace**

Baked Chicken Breast with Swiss Cheese and Hardwood Smoked Ham finished with Wild Mushroom Sauce.

### **Athenian Chicken**

Baked Chicken Breast topped with Roasted Tomatoes, Toasted Pine Nuts, Feta Cheese, Kalamata Olives and Artichoke Hearts.



### **Roasted Pork Loin**

Slow Roasted Pork Loin served with Caramelized Apples and Sweet Balsamic Reduction, finished with Craisins and Hazelnuts.

### **BBQ Pork Loin**

Smoked Pork Loin served with Sweet and Spicy House Made BBQ Sauce with caramelized Sweet Onion.

### **Italian Sausage Sauté**

Italian Sausage with Roasted Tomatoes, Sweet Peppers, Onions, Mushrooms, and Basil. Topped with Mozzarella and Parmesan.

### **Roasted Pork Tenderloin in Green Chili Sauce**

*Pork Tenderloin with Green Chili Sauce, Roasted Corn and Peppers.*

### **Prime Rib**

Slow Roasted Prime Rib of Beef served with Herbed Au Jus and Horseradish Sauce.

(Prime Rib can be added to any other entrée for Additional \$6.00)

### **Beef Tenderloin**

Pan-Roasted 6 oz Beef Tenderloin topped with Pinot Noir Mushroom Demi-Glace.  
Served with Horseradish Sauce.

### **Pepper Strip Steak**

Strip Steak baked with Roma Tomatoes, Sweet Peppers and Mushrooms  
in Roasted Red Pepper Garlic Sauce.

### **Tilapia Piccata**

Oven Roasted Tilapia Fillet with Roasted Garlic, Lemon Butter and Capers.

### **Poached Salmon**

Salmon Fillet poached in White Wine, Garlic, Lemon, Fresh Herbs and Capers.

### **Oven Roasted Cod**

Oven Roasted Cod Fillet topped with Lemon Basil Pesto.

### **Marion Berry Duck**

Seared and Braised Duck Breast coated with a Light Marion Berry Chili Sauce.

### **Seafood Vol-au-Vent**

Prawns, Scallops and Salmon in a Light Garlic Cream Sauce filling a Puff Pastry.

*\*If there is a special menu that you would like designed for your event,  
please ask and we will accommodate .*

### **Side Dishes**

(Please choose two side dishes to accompany Dinner Selections)

*Garlic Mashed Potatoes, Oven Roasted Red Potatoes, Ranch Whipped Potatoes, Baked Potato, Brown and Wild Rice Pilaf, Pasta Alfredo, Pasta with Marinara, Steamed Red Potatoes with Butter and Parsley, Goat Cheese Mashed Potatoes, Lemon Cilantro Cous Cous, Roasted or Steamed Seasonal Vegetables*

### **Vegetarian Dinner Dishes**

#### **Pasta Roma**

Penne Pasta tossed with Olive Oil, Roasted Tomatoes, Garlic, Basil, Artichokes, Mushrooms, Shallots and Roasted Peppers.

#### **Vegetarian Chicken**

Any Dinner selection above can be substituted with Vegetarian Chicken Breast for the same price as a regular Dinner option and will include vegetarian side dishes.