

# **Breakfast Buffets**

Coffee, tea and fruit juice included

## **Tamarack Continental**

Assorted house made pastries

Fresh fruit tray

**\$7.50**

## **Aspen**

Assorted house made pastries

Fresh fruit tray

Hot oatmeal with brown sugar, cream and berries

Homemade granola with individual yogurts

**\$10.50**

## **Timberland**

Assorted house made pastries

Fresh fruit tray

Hash browns

Scrambled eggs

Bacon

Hot oatmeal with brown sugar, cream and berries

Homemade granola with individual yogurts

**\$14.50**

## **Ponderosa**

Hotcakes or French toast

Butter, syrup, honey & fruit compote

Hash browns

Sausage & Bacon

Scrambled eggs

Fresh fruit tray

Homemade granola with individual yogurts

**\$16.50**

# **Breakfast Buffets**

Coffee, tea and fruit juice included

## **Green Ridge**

Assorted house made breakfast pastries

Fruit tray

Roasted pepper and onion Quiche

Swiss, spinach and mushroom Quiche

Bacon & Sausage

Hash browns

**\$16.50**

## **Three Sisters**

Assorted house made pastries

Fresh fruit tray

Hash browns with peppers and onions

Spinach and mushroom breakfast casserole

Scrambled eggs

Bacon & Sausage

Homemade granola with individual yogurts

**\$18.50**

## **Lake Creek Brunch**

Assorted house made pastries

Fresh fruit salad

Penne pasta salad

Egg and Sausage casserole

Ham & Bacon

Hash browns with peppers and onions

Scrambled eggs with sides of salsa, cheese and green onion

Cheese blintz with berry compote

Homemade granola with individual yogurts

**\$20.00**

**An 18% gratuity on food and beverage is applied to all catering functions**

# **Lunch Buffets**

Coffee, tea, iced tea and lemonade included

## **Caesar Salad**

Crisp romaine, Pecorino Romano, croutons and  
House Caesar  
Served with garlic bread

**\$9.50**

### **Additions**

Grilled Chicken ~ **\$4.50**

Bay Shrimp ~ **\$4.50**

Grilled Salmon ~ **\$6.50**

## **Soup and Half Sandwich**

Fresh seasonal soup

1/2 Sandwich with your choice of **two** of the following:

Curried Chicken, Black Forest Ham, Grilled Tuna Melt or Roasted Turkey

Served with

Lettuce, tomatoes, onions and either Swiss, Cheddar or Provolone

Dessert tray

**\$10.50**

## **Cobb Salad**

Crisp lettuce, chopped bacon and chicken, bleu cheese, hard boiled egg

Avocado and tomato

With sides of bleu cheese dressing and house vinaigrette

Fresh rolls and butter

Dessert tray

**\$14.50**

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## **Lunch Buffets**

Coffee, tea, iced tea and lemonade included

### **The “On the Go” Box Lunch**

Your choice of 2: Curried Chicken, Black Forest Ham, Roast Turkey, Roast Beef,  
Tuna or Veggie.

Made with lettuce, tomatoes, onions and either Swiss, Cheddar or Provolone  
Chips, whole fruit and dill pickles

Cookies

Selection of bottled water & soda

**\$12.50**

### **A Simple Sandwich Bar**

#### **Choose two:**

Tossed field greens, Caesar salad, potato salad, pasta salad,  
Fresh fruit bowl **or** fresh and roasted seasonal vegetables.

#### **includes**

**Cold cut tray:** Roasted Turkey Breast, Black Forest Ham and Roast Beef

Lettuce, tomatoes, onions, Cheddar, Swiss and Provolone cheeses

Whole grain mustard, mayonnaise, and horseradish spread

Assorted breads and rolls

Chips and pickles

Dessert tray

**\$15.50**

### **Timber Cruiser**

Vegetarian and Meat Lasagna

Caesar salad

Garlic bread

Dessert tray

**\$19.50**

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# **Appetizers ~ Hot & Cold**

*All appetizer selections require a minimum order of 20.*

## **Fresh Fruit Tray**

Small ~ serves 20 people ~ \$30.00

Large ~ serves 60 people ~ \$90.00

## **Fresh Cut Veggie Tray**

Fresh vegetables with spicy buttermilk and bleu cheese dips

Small ~ serves 20 people ~ \$30.00

Large ~ serves 60 people ~ \$90.00

## **Domestic Cheese and Cracker Board**

Small ~ serves 20 people ~ \$30.00

Large ~ serves 60 people ~ \$90.00

## **Deli Meat & Domestic Cheese Tray**

An assortment of deli style meats and cheeses

Served with rolls, mustard and mayonnaise

Small ~ serves 20 people ~ \$45.00

Large ~ serves 60 people ~ \$135.00

## **Smoked Salmon**

Served with crackers, marinated red onion  
and lemon~caper cream cheese

Small ~ serves 20 people ~ \$40.00

Large ~ Serves 60 people ~ \$120.00

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## **Snacks ~ Sweet or Healthy**

### **Assorted Homemade Cookies**

Choice of 2 ~ Oatmeal, chocolate chip, sugar, double chocolate chip,  
Peanut butter or jammers

Small ~ serves 20 people ~ \$25.00

Large ~ serves 60 people ~ \$60.00

### **Assorted Homemade Bars**

Choice of 2 ~ Lemon, brownie, pumpkin, German chocolate, apple

Small ~ serves 20 people ~ \$30.00

Large ~ serves 60 people ~ \$85.00

### **Assorted Sweet Breads**

Choice of 2 ~ Cranberry, pumpkin, chocolate chip, zucchini

Small ~ serves 20 people ~ \$30.00

Large ~ serves 60 people ~ \$85.00

### **Bowl of Fresh Seasonal Whole Fruit**

Small ~ serves 20 people ~ \$20.00

Large ~ serves 60 people ~ \$60.00

### **Fresh Cut Veggie Tray**

Fresh vegetables with spicy buttermilk and bleu cheese dips

Small ~ serves 20 people ~ \$30.00

Large ~ serves 60 people ~ \$90.00

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# **Appetizers ~ Hot & Cold**

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## **Chicken Skewers**

Skewered chicken breast  
With coconut curry and peanut sauces  
2 per person ~ \$3.50

## **Seafood Cakes**

Crab, bay shrimp and bay scallops  
Served with a spicy mango sauce  
2 per person ~ \$5.50

## **Chilled Prawns**

Marinated and served with a jalapeno glaze  
3 per person ~ \$3.75

## **Meatballs**

Served with chive biscuits and BBQ sauce  
3 per person ~ \$3.75

## **Stuffed Baby Red Potatoes**

Stuffed with roasted garlic whipped potatoes  
2 per person ~ \$2.75

## **Two Mini Tarts**

Italian sausage, pesto and red peppers  
Feta, onion and spinach  
2 per person ~ \$3.50

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## **Appetizers ~ Hot & Cold**

*All appetizer selections require a minimum order of 20.*

### **Roasted Red Pepper Hummus**

Served with pita bread and fresh vegetables

Small ~ serves 20 people ~ \$25.00

Large ~ serves 60 people ~ \$75.00

### **Baked Brie & Fresh Seasonal Fruit**

Baked Brie in puff pastry

Served with seasonal fruit

Small ~ serves 20 people ~ \$35.00

Large ~ serves 60 people ~ \$105.00

### **Antipasto Platter**

Assorted salamis, olives and marinated vegetables

Small ~ serves 20 ~ \$45.00

Large ~ serves 60 ~ \$135.00

### **Bruschetta**

Toasted baguette slices with tapenade and roasted tomato

3 per person ~ \$2.25

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# Dinner Buffets

## Metolius River

Spinach salad with toasted almonds, red onion and  
Mandarin oranges with soy vinaigrette  
Crunchy slaw  
Garlic & Herb Pork tenderloin  
Herb gravy  
Garlic mashed potatoes  
Fresh seasonal vegetables  
Artisan bread & butter  
**\$24.00**

## Spring Creek

Mixed greens tossed with cucumbers, cherry tomatoes, carrots, red cabbage,  
Broccoli and finished with our Dijon vinaigrette  
Caesar salad  
Chicken Picatta  
Penne pasta with roasted garlic, tomatoes and onions  
Fresh seasonal vegetables  
Artisan bread & butter  
**\$26.00**

## Green Ridge

Mixed greens with bleu cheese and toasted walnuts served with a  
Dijon vinaigrette  
Coleslaw  
Breast of chicken with lemon, rosemary and garlic  
Herb roasted Tri-tip  
Scalloped potatoes  
Three bean bake  
Fresh seasonal vegetables  
Artisan bread & butter  
**\$28.00**

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## **Dinner Buffets**

### **Billy Chinook**

Mixed greens with toasted Hazelnuts and  
Fresh berries with berry vinaigrette  
Fresh fruit salad  
Roasted Salmon  
Marinated and grilled Flank steak  
Wild rice pilaf  
Roasted red potatoes  
Fresh seasonal vegetables  
Artisan bread & butter  
**\$36.00**

### **Lake Creek**

Spinach salad with Bay Shrimp, mushrooms,  
Red onion and citrus vinaigrette  
Fresh chopped salad tossed with balsamic vinaigrette  
Prime Rib with horseradish cream sauce  
Stuffed breast of chicken (spinach, ham and swiss cheese)  
Roasted Butternut squash, red peppers and onion  
Smashed red potatoes  
Fresh seasonal vegetables  
Artisan bread & butter  
**\$38.00**

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