

BREAKFAST BUFFETS

CELILO FALLS CONTINENTAL

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries
Assorted Pullman Breads
Fresh Brewed Regular and Decaf Coffee
Selection of Teas

WILLAMETTE FALLS CONTINENTAL

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries
Assorted Pullman Breads
Individual Yogurts, House made Granola
and Dried Fruit
Fresh Brewed Regular and Decaf Coffee
Selection of Teas

CASCADE FALLS BUFFET

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries
Assorted Pullman Breads
Sliced Seasonal Fruit
Scrambled Cage Free Fresh Eggs
with White Cheddar Cheese
Choice of Smoked Bacon, Ham OR
Chicken Sausage
Breakfast Potatoes
Fresh Brewed Regular and Decaf Coffee
Selection of Teas
15 Guest Minimum

MULTNOMAH FALLS BUFFET

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries and Pullman
Breads
Sliced Seasonal Fruit
Smoked Salmon Scramble with Onions, Capers, Chives
and Sour Cream
Choice of Smoked Bacon, Ham OR Chicken Sausage
Breakfast Potatoes
Fresh Brewed Regular and Decaf Coffee
Selection of Teas
15 Guest Minimum

BUFFET ADDITIONS

2 Breakfast Meats Served on Breakfast Buffet

Sliced Seasonal Fruit

Make your Own: Yogurt, Fruit & Granola Parfait

Prices do not include the customary 22% service charge and 8.4% sales tax
Menu prices are subject to change and not guaranteed for more than 90 days

BREAKFAST BUFFETS

15 Guest Minimum

COHO BUFFET

Assorted Bottled Juices

Sliced Fresh Fruit & Berries

Selection of Fresh Baked Breakfast Pastries & Scones

House Made Biscuits with Italian Sausage Gravy

Cheesy Scrambled Eggs with your choice of Smoked
Cheddar or Pepper Jack Cheese

Caramelized Onions & Peppers, Roasted Red, Purple
& Yukon Gold Potatoes

Spicy Chicken Sausages & Sliced Pineapple Glazed
Ham

Fresh Brewed Regular and Decaf Coffee

Selection of Teas

TASTE OF MEXICO

Assorted Bottled Fruit Juices

Selection of Fresh Baked Breakfast Pastries & Scones

Shredded Chicken Chilaquiles with a Charred
Tomato-Jalapeno Sauce

Scrambled Cage Free Fresh Eggs

Black Beans with Queso Fresco & Pico de Gallo

Chicken Sausages with Peppers & Onions

Fresh Brewed Regular and Decaf Coffee

Selection of Teas

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BRUNCH BUFFETS

15 Guest Minimum

BRUNCH BUFFET

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries and Pullman Breads
Sliced Seasonal Fruit
Mini Bagels with a Smoked Salmon and Chive Cream Cheese
Individual Yogurts, House made Granola with Dried Fruit
Stibler Farm "Cage Free" Eggs with White Cheddar Cheese
Choice of Smoked Ham, Smoked Bacon or Chicken Sausage
Breakfast Potatoes
Fresh Brewed Regular and Decaf Coffee
Selection of Teas
Hot Apple Cider

STEVENSON FAMILY BRUNCH BUFFET

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries and Pullman Breads
Sliced Seasonal Fruit
Individual Yogurts, House made Granola with Dried Fruit
Stibler Farm "Cage Free" Eggs with White Cheddar Cheese
Choice of Smoked Ham, Smoked Bacon or Chicken Sausage
Breakfast Potatoes
Smoked Salmon Display with Traditional Condiments
Baby Lettuce Salad with Candied Walnuts, Pears and Bleu Cheese
Choice of One Salad:
Mediterranean Salad with Chick Peas, Olives, Tomatoes and Feta Cheese
Tabbouleh Salad with Parsley, Cherry Tomatoes, Scallions and Mint
Green Pea Salad with Bacon and Cheese
Wood Roasted Turkey with Rolls
Fresh Brewed Regular and Decaf Coffee
Selection of Teas
Hot Apple Cider
Hudson's Dessert Display

Enjoy Champagne or Mimosas in addition to your brunch

CHEF ATTENDED OMELET STATION

25 Guest Maximum per Attendant

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PLATED BREAKFASTS

15 Guest Minimum

ENTREES

(Please Select One for all of your Guests to Enjoy)

MEDITERRANEAN VEGGIE SCRAMBLE

Marinated Tomatoes, Olives, Shallots, Basil, Feta Cheese, and Breakfast Potatoes

SPANISH CHORIZO AND EGG SCRAMBLE

Peppers, Onions, Pico de Gallo, Tortilla Chips and Breakfast Potatoes

SMOKED SALMON SCRAMBLE

Onions, Capers, Chives, Sour Cream, and Breakfast Potatoes

STEAK AND EGGS

Top Sirloin, Scrambled Eggs and Breakfast Potatoes

PORCINI POTATO GRATIN

Roasted Mushrooms, Charred Tomato, Chicken Sausages or Cloverdale Bacon and Scramble Eggs

DUNGENESS CRAB CAKES BENEDICT

Poached Eggs, Roasted Potatoes & Hollandaise Sauce

GARDEN SCRAMBLE

With Egg Whites, Tomatoes, Peppers, Spinach, Basil, Onions and Smoked Ricotta

HUDSON'S SMOKED SALMON BENEDICT

English Muffin, Scrambled Eggs and Sauce Béarnaise

(Includes House Breads, Coffee and Tea Service)

ENHANCEMENTS

Seasonal Fruit

Orange Juice

Mimosas

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BREAK PACKAGES

MT. ADAMS

Morning

Assorted Bottled Fruit Juices
Selection of Fresh Baked
Breakfast Pastries
Assorted Pullman Breads
Fresh Brewed Regular and
Decaf Coffee
Selection of Teas

Midmorning Refresh

Fresh Brewed Regular and
Decaf Coffee
Selection of Teas

Afternoon Refresh

Fresh Baked Cookies and
Brownies
Lemonade or Iced Tea

MT. RAINIER

Morning

Assorted Bottled Fruit Juices
Selection of Fresh Baked
Breakfast Pastries
Assorted Pullman Breads
Sliced Seasonal Fruit
Fresh Brewed Regular and
Decaf Coffee
Selection of Teas

Midmorning Refresh

Fresh Brewed Regular and
Decaf Coffee
Selection of Teas

Afternoon Refresh

Fresh Baked Cookies and
Brownies
OR
Sliced Fruit and Granola Bars
Fresh Brewed Regular and
Decaf Coffee
Selection of Teas
Lemonade or Iced Tea

ST. HELENS

Morning

Assorted Bottled Fruit Juices
Mini Bagels with Cream Cheese,
Peanut Butter and Jam
Sliced Seasonal Fruit
Hudson's House made Granola
and Assorted Cereals
with Individual Bottled Milk
Assorted Individual Yogurts
Fresh Brewed Regular and
Decaf Coffee
Selection of Teas

Midmorning Refresh

Fresh Brewed Regular and
Decaf Coffee
Selection of Teas
Assorted Soft Drinks

Afternoon Refresh

Fresh Baked Cookies and
Brownies OR Sliced Fruit
Lodge Trail Mix
Coffee Service
Selection of Teas
Lemonade or Iced Tea

Add: Soft Drinks Based on Consumption

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SPECIALTY BREAK PACKAGES

(Break Packages are for 1 Hour of Service)

POWER BREAK

Red Bull Energy Drinks
Spicy Nuts
House made Energy Bars
String Cheese

BALLPARK BREAK

Assorted Soft Drinks
Soft Baked Pretzels with Mustards
Popcorn
Red Ropes

HEALTH NUT BREAK

V8 & Carrot Juice
Hummus Display
Housemade Pita, Celery and Carrot Sticks
Sliced Fresh Fruit
Spa Water with Cucumber and Lemon Slices

PUB BREAK

Jalapeno Poppers
Chips and Salsa
Popcorn
Wings
Assorted Soft Drinks

ENHANCEMENTS

Beef Jerky

A LA CARTE

Housemade Energy Bars
Spicy Nuts
Soft Pretzels with Mustards
Jalapeno Poppers
Wings
Hummus Platter (serves 30 guests)
Red Vines (4lb tub)
String Cheese

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A LA CARTE ITEMS

Fresh Baked Breakfast Pastries and Assorted Pullman Breads

Mini Bagels with Cream Cheese

Assorted Individual Yogurts

House made Granola with Milk

Whole Fresh Fruit

Sliced Seasonal Fruit

Granola Bars

Bowl of Trail Mix

Bowl of Bar Mix

Popcorn

Pretzels

Chips and Salsa

Individual Bags of Kettle Chips

Selection of Hand Crafted American Cheeses

Cookies and Brownies

Heath Candy Bars

Coffee and Tea

Individual Bottled Milk

Bottled Fruit Juice

Soft Drinks

Lemonade

Iced Tea

Punch

Red Bull Energy Drink

Sparkling Water

Bottled Water

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PLATED LIGHT LUNCHES

(Please Select One for all of your Guests to Enjoy)

TUSCAN STYLE CHICKEN ON CIABATTA

Marinated and Grilled Chicken Breast Topped with Provolone Cheese, Grilled Onions and Pesto Mayonnaise on Ciabatta Bread

ITALIAN

Salami, Prosciutto, Ham and Provolone on Sourdough Baguette with Olive Tapenade and Fire Roasted Sweet Peppers

VIRGINIA SMOKED HAM & JALAPENO WRAP

Maple Glazed Ham and Spicy Jalapeno Jack in a Tomato Flavored Wrap with Greens and Roasted Tomatoes

VEGETARIAN ON WHOLE WHEAT

Herbed Cream Cheese, Fire Roasted Sweet Peppers, Greens, Cucumber and Avocado

ROASTED TURKEY ON SOURDOUGH

Smoked Turkey with Pesto Mayonnaise, Roasted Tomatoes and Swiss Cheese

HUDSON'S SMOKED CHICKEN

Smoked Chicken Salad with Monterey Jack Cheese, Greens and Heirloom Tomatoes on a Butter Croissant

GRILLED PORTOBELLO MUSHROOM

Fresh Basil Pesto, Smoked Mozzarella & Marinated Olives and Tomatoes on a Brioche Bun

SMOKED TURKEY BLT

Avocado, Bacon, Lettuce and Tomato

OREGON ALBACORE TUNA SALAD SANDWICH

on a Ciabatta Bun

TILLAMOOK WHITE CHEDDAR BURGER

Fresh Angus Beef and House Seasonings

(Includes Chips or Potato Salad and Iced Tea)

BOX LUNCHES

Choose up to Three Options from the Cold Sandwich Selections Above
All Box Lunches Served with Chips, Whole Fruit, Cookies and Cold Beverage

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PLATED LUNCHES

STARTERS

(Please Select One for all of your Guests to Enjoy)

SOUP OF THE DAY

ORGANIC SPRING GREENS

Cucumber, Cherry Tomatoes and
Balsamic Vinaigrette

BABY LETTUCE SALAD

Candied Walnuts, Pears and Bleu Cheese

HUDSON'S CAESAR

Petite Hearts of Romaine Tossed
with Lemon Garlic Dressing and Rustic Croutons

ORGANIC ICEBERG WEDGE

Oregon Bleu Cheese, Bacon, Hard Boiled Egg and Ranch
Dressing

GRILLED ROMAINE SALAD

Garlic Croutons, Parmesan Cheese and Bistro Oil
ADDITIONAL \$2 PER GUEST

BUTTER LETTUCE SALAD

Roasted Portobello Mushroom Vinaigrette, Oregon
Hazelnuts and Goat Cheese

ENTREES

(Please Select One for all of your Guests to Enjoy)

GRILLED PORTOBELLO RAVIOLI

Walnuts, Micro Greens, Basil Cream Sauce and White
Truffle Oil

BRAISED CHICKEN

Grilled Polenta and Sautéed Greens

FRESH LINGUINI AND CLAMS

Garlic, White Wine, Cream, Lemon

TOP SIRLOIN STEAK

Fried Red Potatoes, Braising Greens
and Cabrales Sauce

PAN ROASTED ROCK FISH

Tomatoes, Spinach and Prosciutto Risotto

GRILLED COLUMBIA RIVER KING SALMON

Over Creamed Corn Finished
with Roasted Pepper Ragout

(Includes House Breads, Coffee and Tea Service)

DESSERTS

(Please Select One for all of your Guests to Enjoy)

CHOCOLATE TRUFFLE DELIGHT

CRÈME BRULE CHEESECAKE

MOCHA TRUFFLE SENSATION

HUDSON'S SIGNATURE BREAD PUDDING

FRESH STRAWBERRY TART

FRESH MIXED FRUIT TART

GUINNESS STOUT CAKE

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LUNCH BUFFET

15 Guest Minimum

(Includes house breads, coffee and tea service)

MERIWETHER BUFFET

Classic Cobb Salad with Hudson's House-Smoked Chicken **OR**
Chicken Piccata

Portobello Raviolis with Basil Cream Sauce, Walnuts and White Truffle Oil
Choice of Three Sides & One Dessert

FORT CLATSOP BUFFET

Roasted Pork Loin with Artichoke & Herbed Salad
Choice of Three Sides & One Dessert

HUDSON'S CUSTOM DELI

Display of Sliced Meats and Cheeses to Include:
Smoked Ham, Roasted Turkey Breast, & Roast Beef
Tillamook Cheeses

Assortment Deli Breads & Condiments
Choice of Three Sides & One Dessert

Add: Specialty Dried Meats @ \$4.00 per guest

SOUTHWEST BUFFET

Mexican Caesar Salad with Herb Croutons
Roasted Corn Salad

Grilled Chicken and Beef Fajitas, Served with Traditional Condiments and Tortillas
Mexican Rice and Spicy Black Beans

Roasted Tomato Salsa & Pico de Gallo
Apple, Lemon & Marionberry Empanadas

Add: Pulled Pork or Chipotle Chicken

Add: Fresh Made Guacamole

LODGE BUFFET

Herb Roasted Chicken, Chicken Piccata, Teriyaki Glazed Chicken, Creole Chicken or Chicken Marinara
(Choice of One Chicken Preparation Listed Above)

Rotelli Pasta with Hudson's Smoked Salmon, Scallions, and Capers in a Lemon Cream Sauce
Choice of Three Sides & One Dessert

COLUMBIA RIVER BUFFET

House Cured and Smoked Salmon with Shallot Buerre Blanc, Roasted Tomatoes & Scallions
Choice of Three Sides & One Dessert

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Available Sides for Lunch:

Salads:

Roasted Brussels Sprouts with Parmesan Cheese & White Truffle Oil
Fresh Fruit Salad
Watermelon Salad with Feta Cheese Mint & Basil
Red Potato Salad
Mac & Cheese Pasta Salad
Vegetable Pasta Salad
Penne Pasta with Fresh Tomato and Pesto Vinaigrette
Chopped Iceberg Salad ~ Bleu Cheese, Bacon Bits & Ranch Dressing
Spinach Salad ~ Red Onions, Mushrooms & Bacon Vinaigrette
Baby Lettuce Salad ~ Gorgonzola Crumbles, Candied Walnuts, Pears & Cabernet Vinaigrette
Spring Green Salad ~ Cucumbers, Cherry Tomatoes & White Balsamic Vinaigrette
Hudson's Classic Caesar—Rustic Croutons, Dry Jack Cheese & Caesar Dressing

Vegetables:

Glazed Green Beans with Bacon & Fresh Herbs
Coleslaw
Roasted Zucchini & Yellow Squash with Cherry Tomatoes & Mushrooms

Starches:

Baked Mac & Cheese
Rice Pilaf
Rotelli Pasta with Sun-Dried Tomatoes, Bacon & Balsamic Dressing

Desserts:

Chocolate Ganache Torte
Toffee Luscious Cake
Crème Brûlée Lemon Bars
Lemon Bars
Chocolate Chunk Brownies
Fresh Baked Cookies
Hudson's Signature Bread Pudding

Buffet Additions:

Smoked Roasted Pork Loin with Caramelized Pears & Port Wine Sauce
Hudson's Smoked Salmon
Chicken Marsala
Roasted Top Sirloin
Grilled Portobello Raviolis
Roasted Rock Fish
Blackened Salmon
Tuna Salad
Chicken Salad

ALL DAY MEETING PACKAGE

15 Guest Minimum

IT'S A GREAT DAY AT THE LODGE

Morning

Assorted Bottled Fruit Juices
Selection of Fresh Baked Breakfast Pastries
Assorted Pullman Breads
Individual Assorted Yogurts
Fresh Brewed Regular and Decaf Coffee
Selection of Teas

Midmorning Refresh

Fresh Brewed Regular and Decaf Coffee
Selection of Teas

Lunch

Chef's Choice Salad
Display of Sliced Meats and Cheeses to Include: Smoked Ham, Roasted Turkey Breast, Roast Beef,
Tillamook Cheddar and Swiss Cheese
Assortment of Breads and Condiments
Individual Bagged Chips
Fresh Brewed Regular and Decaf Coffee
Selection of Teas

Afternoon Refresh

Fresh Baked Cookies and Brownies
Lemonade and Iced Tea

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COLD HORS D'OEUVRES

Selection of Hand Crafted American Cheeses

Seasonal Fresh Fruit Platter

Seasonal Crudités

Buttermilk-Herb Dipping Sauce

Antipasti Display

Assorted Marinated Vegetables, Olives, Cured Meats and Cheeses

Hummus Display

Harissa Artichoke Salad and Grilled Pita

Serving 30 Guests

Gorgonzola Cheese Cake

Whole Roasted Garlic, Toast Points, Artichoke Salad

Serving 50 guests

Herb Rubbed Smoked Pork Tenderloin

Air-Dried Tomatoes, Fingerling Potatoes, Roasted Shallots and Fresh Basil

Serving 30 guests

All Natural Certified Angus Beef Shoulder Tender

Pinot Noir Onions and Point Reyes Bleu Cheese

Serving 30 Guests

Hudson's Smoked Salmon and Curried Egg Salad

On Rye Crostini

(Three dozen minimum)

Oven Toasted Crostini

Goat Cheese, Sun Dried Tomatoes and Capers

Bleu Cheese, Roasted Pears and Walnuts

Fresh Tomato, Mozzarella and Basil

Wild Mushroom, Roasted Fennel and Herb Spread

(Three dozen minimum)

Mini Quiche—Choice of One

Fourme D'Ambert and Beech Mushroom

Cypress Grove Goat Cheese & Tapenade

Spinach and Feta

(Five dozen minimum)

Oregon Albacore Tuna Salad

Served in Black Sesame Cones

(Five dozen minimum)

Triangle Crisp Crostini—Choice of One

Smoked Salmon and Roasted Jalapeno Cream Cheese

Tuna Tartar with Micro Chervil

Roasted Peppers and Caramelized Onions with Lemon Crème Fraîche

(Five dozen minimum)

Hand Dipped Chocolate Covered Strawberries

(Three dozen minimum)

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HOT HORS D'OEUVRES

Phyllo Turnovers

Stuffed with Spinach, Mushrooms and Feta Cheese
(Four dozen minimum)

Marinated and Grilled Brochettes

Chicken Breast
Beef Top Sirloin
Barbecued Shrimp
Scallops
(Four dozen minimum)

Hudson's Crab Cakes

Lemon Thyme Aioli
(Three dozen minimum)

Savory Meatballs

Hudson's Barbecue Sauce
(15 guest minimum)

Sausage Stuffed Mushrooms

(15 guest minimum)

Grilled Portobello Raviolis

Basil Cream Sauce, Micro Greens, Walnuts and White
Truffle Oil

SEAFOOD HORS D'OEUVRES

Chilled Shrimp

Cocktail Sauce and Lemon
(Two dozen minimum)

Salmon

House-Cured and Smoked Salmon
Served with Traditional Condiments Including: Capers,
Red Onion and Lemon
Serving 30 guests

Individual House Smoked Scallops

CARVED HORS D'OEUVRES

Choice of Grilled Tri Tip Steak or Alder Wood Smoked Turkey

Served with Rolls and Traditional Condiments

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PLATED DINNERS

(Includes house breads, coffee and tea service)
15 person minimum

Starters

(Please Select One for all your Guests to Enjoy)

Organic Spring Greens

Cucumber, Cherry Tomatoes and Balsamic
Vinaigrette

Hudson's Caesar

Petite Hearts of Romaine Tossed with Lemon Garlic
Dressing and Rustic Croutons

Baby Lettuce Salad

Candied Walnuts, Pears and Bleu Cheese

Organic Iceberg Wedge

Oregon Bleu Cheese, Bacon, Hard Boiled Egg
and Ranch Dressing

Butter Lettuce Salad

Roasted Portobello Mushroom Vinaigrette,
Oregon Hazelnuts and Goat Cheese

Entrées

(Please Select One for all your Guests to Enjoy)

Grilled Portobello Ravioli

Walnuts, Micro Greens, Basil Cream Sauce
and White Truffle Oil

Grilled Pork Chop

Spiced Butternut Squash, Potato Gnocchi and Pork Jus

Oven Roasted Chicken

Buttermilk Mashed Potatoes
and Seasonal Vegetables

Grilled Columbia River King Salmon

Over Creamed Corn Finished with Roasted Pepper and
Caramelized Relish

Pan Roasted Rock Fish

Tomatoes, Spinach and Prosciutto Risotto

Double RR New York Steak

Roasted Red Potatoes, Pearl Onions,
Shiitake Mushrooms and Scallions

Top Sirloin Steak

Fried Red Potatoes, Braising Greens and
Sauce Cabrales

Pan Roasted Halibut

Goat Cheese and Green Chili Mashed Potatoes
Finished with Cherry Tomatoes and Herbed Relish

Desserts

(Please Select One for Your Guests to Enjoy)

CHOCOLATE TRUFFLE DELIGHT
CRÈME BRÛLÉE CHEESECAKE
MOCHA TRUFFLE SENSATION
HUDSON'S SIGNATURE BREAD PUDDING
FRESH STRAWBERRY TART
FRESH MIXED FRUIT TART
GUINNESS STOUT CAKE

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DINNER BUFFETS

15 Guest Minimum

(Includes House Breads, Coffee & Tea Service)

ALL BUFFETS INCLUDE:

Fresh Vegetable Crudités

Buttermilk-Herb Dipping Sauce

Selection of Hand Crafted American Cheeses

Breadsticks and Crackers

LEWIS BUFFET

Roasted Pork Loin, Caramelized Pears, Bleu Cheese & Port Wine Sauce

Choice of: Herbed Roasted Chicken, Chicken Marsala, Chicken Piccata, or Teriyaki Glazed Chicken with Sesame Seeds

Choice of Two Salads, One Vegetable, One Starch & Two Desserts

CLARK BUFFET

Roasted Top Sirloin Caramelized Shallots & Roasted Mushrooms & Port Wine Sauce

Hudson's Smoked Salmon with Pearl Onions, Mushrooms, Cherry Tomatoes & Lemon Cream Sauce

Choice of Two Salads, One Vegetable, One Starch & Three Desserts

NORTHWEST BUFFET

Blackened Smoked Salmon with Lemon Cream Sauce

Pan Roasted Halibut with Champagne Cream Sauce

Roasted Top Sirloin with Caramelized Shallots & Roasted Mushrooms

Choice of Two Salads, One Vegetable, One Starch & Three Desserts

HEATHMAN BUFFET

Roasted Top Sirloin with Caramelized Shallots & Roasted Mushrooms

Hudson's Smoked Salmon with Pearl Onions, Mushrooms, Cherry Tomatoes & Lemon Cream Sauce

Roasted Smoked Pork Loin with Caramelized Pears, Bleu Cheese & Port Wine Sauce

Grilled Portobello Raviolis with Basil Cream Sauce, Candied Walnuts & White Truffle Oil

Choice of Two Salads, One Vegetable, One Starch & Three Desserts

Salads:

Baby Lettuce w/ Candied Walnuts, Gorgonzola Crumbles
& Cabernet Vinaigrette

Spinach Salad w/ Sliced Red Onion, Mushrooms
& Bacon Vinaigrette

Caesar Salad w/ Rustic Croutons, Parmesan Cheese
& House Caesar Dressing

Spring Greens Salad w/ Cucumbers, Cherry Tomatoes
& White Balsamic Vinaigrette

Chopped Iceberg Salad w/ Bleu Cheese, Bacon
& Ranch Dressing

Penne Pasta with Fresh Tomato & Basil Pesto

Starches:

Buttermilk Mashed Potatoes

Roasted Garlic Mashed Potatoes

Sherry Creamed Potatoes

Roasted Tri-Color Potatoes

Wild Mushroom Polenta

Wild Mushroom Barley

Saffron Risotto

Mac & Cheese

Rice Pilaf

Wild Rice

Rotelli Pasta with Sundried Tomato, Bacon & Balsamic Dressing

Vegetables:

Roasted Brussels Sprouts

Charred Carrots with Orange-Honey Glaze

Green Beans with Bacon & Herbs

Roasted Zucchini & Yellow Squash with Cherry Tomatoes &
Mushrooms

Desserts:

Chocolate Ganache Torte

Toffee Luscious Cake

Guinness Stout Cake

Crème Brûlée Lemon Bars

Lemon Bars

Very Berry Bar

Chocolate Chunk Brownies

Fresh Baked Cookies

Hudson's Signature Bread Pudding

DINNER BUFFET ADDITIONS:

Smoked Roasted Pork Loin with Caramelized Pears & Port Wine Sauce

Hudson's Smoked Salmon

Chicken Marsala

Roasted Top Sirloin

Grilled Portobello Raviolis

Roasted Rock Fish

Blackened Salmon

BEVERAGES

Non-Alcoholic Beverages

Coffee and Tea

Punch

Lemonade

Iced Tea

Martinelli's Sparkling Cider/Juice

Bottled Fruit Juice

Soft Drinks

Bottled Water

Mixed Drinks

Well

Call

Premium

Specialty

Wine by the Glass

Flume Chardonnay

Flume Red

Flume Dolcetto Rose

Stone Barn White Zinfandel

Stone Barn Chardonnay

Stone Barn Cabernet Sauvignon

Hudson's Label Maryhill Chardonnay

Hudson's Label Maryhill Winemaker's Red

Firesteed Pinot Noir

Wine by the Bottle

Wycliff Sparkling Wine

Flume Chardonnay

Flume Red

Flume Dolcetto Rose

Flume Reisling

Stone Barn Chardonnay

Stone Barn Cabernet Sauvignon

Stone Barn White Zinfandel

Hudson's Label Maryhill Chardonnay

Hudson's Label Maryhill Winemaker's Red

A to Z Pinot Gris

Domestic Bottled Beer

Budweiser

Coors Light

Micro Brews and Imported Bottled Beer

Bridgeport IPA

Blue Moon Belgian White

Mirror Pond

Alaskan Amber

Corona

Kaliber Non-Alcoholic

Kegs

Domestic

Imported/Micro Brew

A \$100.00 Bartender Fee Applies to all Banquet Bar Service

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