

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

\$19 per guest

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

\$22 per guest

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

\$25 per guest ~ 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

\$28 per guest ~ 15 Guest Minimum

BUFFET ADDITIONS

2 Breakfast Meats Served on Breakfast Buffet
\$6 per guest

Sliced Seasonal Fruit
\$6 per guest

Make your Own: Yogurt & Granola Parfait
\$6 per guest

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

\$29 per guest

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

\$27 per guest

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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
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
\$29 per guest

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
\$39 per guest

Enjoy Champagne or Mimosas for \$8.00 Each

CHEF ATTENDED OMELET STATION

25 Guest Maximum per Attendant
\$7 PER GUEST PLUS \$100 PER ATTENDANT

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PLATED BREAKFASTS

15 Guest Minimum

ENTREES

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

\$25 per guest

MEDITERRANEAN VEGGIE SCRAMBLE

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

HUDSON'S SMOKED SALMON BENEDICT

English Muffin, Scrambled Eggs and Sauce Béarnaise

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

(Includes House Breads, Coffee and Tea Service)

ENHANCEMENTS

Seasonal Fruit

\$6 per guest

Orange Juice

\$5 per guest

Mimosas

\$9 per guest

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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

\$25 per guest

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

\$29 per guest

ST. HELENS

Morning

Assorted Bottled Fruit Juices
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
Fresh Brewed Regular and
Decaf Coffee
Selection of Teas
Lemonade or Iced Tea

\$33 per guest

Add: Soft Drinks for \$5 each 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

\$15 per guest

HEALTH NUT BREAK

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

\$12 per guest

BALLPARK BREAK

Assorted Soft Drinks
Soft Baked Pretzels with Mustards
Popcorn
Red Ropes

\$12 per guest

PUB BREAK

Jalapeno Poppers
Chips and Salsa
Popcorn
Wings
Assorted Soft Drinks

\$17 per guest

ENHANCEMENTS

Beef Jerky \$5 per person

A LA CARTE

| | |
|-----------------------------------|------------------|
| Housemade Energy Bars | \$5 per guest |
| Spicy Nuts | \$17 per pound |
| Soft Pretzels with Mustards | \$17 per dozen |
| Jalapeno Poppers | \$14 per dozen |
| Wings | \$17 per dozen |
| Hummus Platter (serves 30 guests) | \$53 per platter |
| Red Vines (4lb tub) | \$30 per tub |
| String Cheese | \$3 each |

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A LA CARTE ITEMS

| | |
|------------------------------------------------------------|-----------------|
| Fresh Baked Breakfast Pastries and Assorted Pullman Breads | \$40 per dozen |
| Assorted Individual Yogurts | \$4 each |
| House made Granola with Milk | \$6 per guest |
| Whole Fresh Fruit | \$3.5 per piece |
| Sliced Seasonal Fruit | \$6 per guest |
| Granola Bars | \$3 each |
| Bowl of Trail Mix | \$4 per guest |
| Bowl of Bar Mix | \$4 per guest |
| Popcorn | \$4 per guest |
| Pretzels | \$4 per guest |
| Chips and Salsa | \$4 per guest |
| Individual Bags of Kettle Chips | \$4 per bag |
| Selection of Hand Crafted American Cheeses | \$9 per guest |
| Cookies and Brownies | \$40 per dozen |
| Heath Candy Bars | \$3 each |
| Coffee and Tea | \$53 per gallon |
| Individual Bottled Milk | \$5 each |
| Bottled Fruit Juice | \$5 each |
| Soft Drinks | \$5 each |
| Lemonade | \$31 per gallon |
| Iced Tea | \$36 per gallon |
| Punch | \$31 per gallon |
| Red Bull Energy Drink | \$6 each |
| Sparkling Water | \$6 each |
| Bottled Water | \$5 each |

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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)

\$25.00 Per Guest

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

\$30.00 Per Guest

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PLATED LUNCHES

STARTERS

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

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

ENTREES

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

\$25 Per Guest

\$27 PER GUEST

CHEESE AND PEAR STUFFED FIOCCHI

Caramelized Bosc Pears, Macerated Grapes, Hazelnuts,
Brown Butter and Blue Cheese Sauce

PAN ROASTED CHICKEN

Potato Gratin and Bacon Green Beans

BUCATINI PASTA

King Oyster Mushrooms, Black Pepper Mascarpone and
Buttered Croutons

GRILLED FLAT IRON STEAK

Grilled Polenta and Braising Greens Finished with a
Whole Grain Mustard, Blue Cheese and Herbed Sauce

PAN SEARED ROCK FISH

Tomato Risotto and Grilled Broccolini

GRILLED OVEN POACHED SALMON

Mussels, Chorizo and Red Potatoes, Seafood Broth
and Smoked Paprika Aioli

(Includes House Breads, Coffee and Tea Service)

DESSERTS

ADD: \$10 Per Guest

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

CHOCOLATE TRUFFLE DELIGHT

CRÈME BRÛLÉE CHEESECAKE

MOCHA TRUFFLE SENSATION

HUDSON'S SIGNATURE BREAD PUDDING

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

\$29 per guest

FORT CLATSOP BUFFET

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

\$30 per guest

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
\$30 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 @ \$3.00 per guest
Add: Fresh Made Guacamole @ \$3.00 per guest
\$32 per guest

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

\$34 per guest

COLUMBIA RIVER BUFFET

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

\$36 per guest

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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
Potato Salad
Potato Chips
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
Seasonal Fruit Crisp
Chocolate Chunk Brownies
Fresh Baked Cookies
Hudson's Signature Bread Pudding

Buffet Additions:

Smoked Roasted Pork Loin with Caramelized Pears & Port Wine Sauce ~ \$6.00 per guest
Hudson's Smoked Salmon ~ \$6.00 per guest
Chicken Marsala ~ \$6.00 per guest
Roasted Top Sirloin ~ \$8.00 per guest
Grilled Portobello Raviolis ~ \$5.00 per guest
Roasted Rock Fish ~ \$6.00 per guest
Blackened Salmon ~ \$7.00 per guest
Tuna Salad ~ \$4.00 per guest
Chicken Salad ~ \$4.00 per guest

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 or Iced Tea

\$59 per guest

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COLD HORS D'OEUVRES

Selection of Hand Crafted American Cheeses

\$9 per guest

Seasonal Fresh Fruit Platter

\$6 per guest

Seasonal Crudités

Buttermilk-Herb Dipping Sauce

\$6 per guest

Antipasti Display

Assorted Marinated Vegetables, Olives, Cured Meats and Cheeses

\$10 per guest

Hummus Display

Harissa Artichoke Salad and Grilled Pita

Serving 30 Guests \$53

Gorgonzola Cheese Cake

Whole Roasted Garlic, Toast Points, Artichoke Salad

Serving 50 guests \$111

Herb Rubbed Smoked Pork Tenderloin

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

Serving 30 guests \$129

All Natural Certified Angus Beef Shoulder Tender

Pinot Noir Onions and Point Reyes Bleu Cheese

Serving 30 Guests \$181

Hudson's Smoked Salmon and Curried Egg Salad

On Rye Crostini

\$22 per dozen

(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

\$22 per dozen

(Three dozen minimum)

Mini Quiche—Choice of One

Fourme D'Ambert and Beech Mushroom

Cypress Grove Goat Cheese & Tapenade

Spinach and Feta

\$37 per dozen

(Five dozen minimum)

Oregon Albacore Tuna Salad

Served in Black Sesame Cones

\$37 per dozen

(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

\$37 per dozen

(Five dozen minimum)

Hand Dipped Chocolate Covered Strawberries

\$ 28 per dozen

(Three dozen minimum)

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HOT HORS D'OEUVRES

Phyllo Turnovers

Stuffed with Spinach, Mushrooms and Feta Cheese

\$23 per dozen

(Four dozen minimum)

Marinated and Grilled Brochettes

Chicken Breast

Beef Top Sirloin

Barbecued Shrimp

Scallops

\$30 per dozen

(Four dozen minimum)

Hudson's Crab Cakes

Lemon Thyme Aioli

\$47 per dozen

(Three dozen minimum)

Savory Meatballs

Hudson's Barbecue Sauce

\$5 per guest

(15 guest minimum)

Sausage Stuffed Mushrooms

\$6 per guest

(15 guest minimum)

Grilled Portobello Raviolis

Basil Cream Sauce, Micro Greens, Walnuts and White

Truffle Oil

\$10 per guest

SEAFOOD HORS D'OEUVRES

Chilled Shrimp

Cocktail Sauce and Lemon

\$30 per dozen

(Two dozen minimum)

Salmon

House-Cured and Smoked Salmon

Served with Traditional Condiments Including: Capers,

Red Onion and Lemon

\$161 per side serving 30 guests

Individual House Smoked Scallops

\$11 Per Guest

CARVED HORS D'OEUVRES

Choice of Grilled Tri Tip Steak or Alder Wood Smoked Turkey

Served with Rolls and Traditional Condiments

\$8 per Guest Per Carved Item Plus A \$100 Carver Fee

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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

Entrées

(Please Select One for all your Guests to Enjoy)

\$30 per guest

\$34 per guest

CHEESE AND PEAR STUFFED FIOCCHI

Caramelized Bosc Pears, Macerated Grapes, Hazelnuts,
Brown Butter and Blue Cheese Sauce

Herb Crusted Pork Loin

Fingerling Potatoes, Braising Greens and Air Dried
Tomatoes, Finished with Cipoline Onions and Balsamic
Sauce

Pan Roasted Chicken

Three Cheese Potato Gratin and Sautéed Green Beans

Grilled Oven Poached Salmon

Mussels, Chorizo and Red Potatoes
With Seafood Broth and Smoked Paprika Aioli

Pan Seared Rock Fish

Tomato Risotto and Grilled Broccolini

Grilled Double RR New York Steak

Parsley and Horseradish Mashed Potatoes
and Roasted Garlic Green Beans

Grilled Flat Iron Steak

Grilled Polenta and Braising Greens Finished with a
Whole Grain Mustard, Blue Cheese and Herbed Sauce

Pan Seared Alaskan Halibut

Cauliflower Puree, Grilled Asparagus
and Black Olive Vinaigrette

Desserts

ADD - \$10 per guest

(Please Select One for Your Guests to Enjoy)

CHOCOLATE TRUFFLE DELIGHT

CRÈME BRÛLÉE CHEESECAKE

MOCHA TRUFFLE SENSATION

HUDSON'S SIGNATURE BREAD PUDDING

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

\$42 per guest

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

\$48 per guest

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

\$51 per guest

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

\$54 per guest

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

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

Desserts:

Chocolate Ganache Torte

Toffee Luscious Cake

Guinness Stout Cake

Crème Brûlée Lemon Bars

Lemon Bars

Very Berry Bar

Seasonal Fruit Crisp

Chocolate Chunk Brownies

Fresh Baked Cookies

Hudson's Signature Bread Pudding

DINNER BUFFET ADDITIONS:

Smoked Roasted Pork Loin with Caramelized Pears & Port Wine Sauce ~ \$6.00 per guest

Hudson's Smoked Salmon ~ \$6.00 per guest

Chicken Marsala ~ \$6.00 per guest

Roasted Top Sirloin ~ \$8.00 per guest

Grilled Portobello Raviolis ~ \$5.00 per guest

Roasted Rock Fish ~ \$6.00 per guest

Blackened Salmon ~ \$7.00 per guest

BEVERAGES

Non-Alcoholic Beverages

| | |
|------------------------------------|-----------------|
| Coffee and Tea | \$53 per gallon |
| Punch | \$31 per gallon |
| Lemonade | \$31 per gallon |
| Iced Tea | \$36 per gallon |
| Martinelli's Sparkling Cider/Juice | \$18 per bottle |
| Bottled Fruit Juice | \$5 each |
| Soft Drinks | \$5 each |
| Bottled Water | \$5 each |

Mixed Drinks

| | |
|-----------|--------|
| Well | \$ 7.5 |
| Call | \$ 8.5 |
| Premium | \$ 10 |
| Specialty | \$ 11 |

Wine by the Glass

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|-----------------------------------------|---------|
| Flume Pinot Gris | \$ 8.25 |
| Flume Chardonnay | \$ 8.25 |
| Flume Riesling | \$ 8.25 |
| Canyon Road White Zinfandel | \$ 8.25 |
| Canyon Road Cabernet Sauvignon | \$ 8.25 |
| Hudson's Label Maryhill Chardonnay | \$ 9.25 |
| Hudson's Label Maryhill Winemaker's Red | \$ 9.25 |

Wine by the Bottle

| | |
|-----------------------------------------|-------|
| Wycliff Sparkling Wine | \$ 28 |
| Flume Pinot Gris | \$ 33 |
| Flume Chardonnay | \$ 33 |
| Flume Riesling | \$ 33 |
| Canyon Road White Zinfandel | \$ 33 |
| Canyon Road Cabernet Sauvignon | \$ 33 |
| Hudson's Label Maryhill Chardonnay | \$ 37 |
| Hudson's Label Maryhill Winemaker's Red | \$ 37 |

Domestic Bottled Beer

| | |
|-------------|------|
| Budweiser | \$ 6 |
| Coors Light | \$ 6 |

Micro Brews and Imported Bottled Beer

| | |
|-------------------------|------|
| Blue Moon Belgian White | \$ 7 |
| Deschutes Mirror Pond | \$ 7 |
| Alaskan Amber | \$ 7 |
| Corona | \$ 7 |
| Kaliber Non-Alcoholic | \$ 7 |

Kegs

| | |
|---------------------|-------|
| Domestic | \$425 |
| Imported/Micro Brew | \$500 |

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

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