

RED LION HOTEL AT THE PARK - SPOKANE

CATERING MENU

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BREAKFAST

PLATED BREAKFASTS

Served with assorted breakfast breads or sliced fresh fruit, freshly squeezed orange juice, freshly brewed coffee, decaf and Tazo tea.

Scrambled Eggs with Diced Tomatoes and Tillamook® Cheddar Cheese

Served with roasted breakfast potatoes O'Brien, choice of honey smoked bacon, link sausage, patty sausage, country ham steak and fruit garnish.

Frittata

Spinach, sun dried tomato, fresh mozzarella in an egg custard, topped with fresh tomato sauce and parmesan cheese.

Stuffed French Toast

Thick sliced brioche filled with cream cheese and strawberries, dipped in vanilla egg batter and crusted with corn flakes grilled golden brown. Served with warm berry compote.

Croissant Sandwich

Scrambled eggs with shaved ham, roasted red pepper, parsley and cheddar cheese sandwiched between a flaky croissant. Served with Swedish potatoes and fresh fruit garnish.

BREAKFAST BUFFET

Served with assorted breakfast breads, sliced fresh fruit, freshly squeezed orange juice, freshly brewed coffee, decaf and Tazo tea. Cost is per person.

Build Your Own Breakfast Buffet

Main Courses (Choice of 1):

- Three cheese scrambled eggs
- Ham and cheddar scramble
- Frittata with spinach, diced potatoes, parmesan cheese and red pepper sauce
- Meat lovers scramble with bacon, sausage, and ham scrambled with farm fresh eggs
- Vegetarian breakfast wrap with bell peppers, onion, pepperjack cheese, salsa and sour cream in a spinach tortilla

Sides (Choice of 2):

- Roasted Breakfast Potatoes O'Brien
- Swedish Potatoes
- Honey Smoked Bacon
- Link Sausage
- Patty Sausage
- Andouille Sausage
- Granola and Yogurt
- Individual Granola Parfaits

CONTINENTAL BREAKFASTS

Cost is per person.

Cub Continental Breakfast

Assorted breakfast breads, freshly squeezed orange juice, and freshly brewed coffee, decaf and hot Tazo tea.

Roaring Continental Breakfast

Assorted breakfast breads and bagels, fresh fruit, freshly squeezed orange juice, and freshly brewed coffee, decaf and hot Tazo tea.

UPGRADES

Cost is per person.

Hot and Cold Cereal

Biscuits and Gravy

Individual Fruit Yogurt

Stuffed French Toast

Waffles

Salmon Lox and Bagels

See last page for pricing information.

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LUNCH

LUNCH ENTRÉES

Served with your choice of a starter salad, assorted breads and butter, freshly brewed coffee, decaf, iced or hot Tazo tea, and choice of dessert.

Hunter Style Chicken Breast

Pan-seared, rich demi glace with diced tomato and mushroom. Served on gnocchi with fresh vegetable.

Mustard Crusted Pork Chop

Boneless center cut chop, lightly coated with Dijon mustard and bread crumbs with herbs de provence. Served with garlic mashed potatoes and fresh vegetable.

Tomato Pesto Seared Chicken Breast

Lightly marinated in tomato pesto, hot seared and finished in the oven. Served over tri-color tortellini with artichoke hearts, sun dried tomato, fennel, fresh basil, olive oil, Italian parsley and fresh parmesan cheese.

London Broil

Thinly sliced grilled flank steak marinated in balsamic vinegar, honey, garlic and soy. Served with mashed potatoes and fresh vegetable and topped with thyme jus and fried onions.

Sake Salmon

Salmon filet, pan seared and topped with sweet chili sake sauce. Served with soba noodles and baby bok choy.

Luncheon Steak Sandwich

USDA choice top sirloin served open face on a French baguette, topped with onion confit. Served with roasted red potatoes and fresh vegetables.

Roasted Halibut with Tomato Relish

Fillet topped with a tomato olive relish infused with tarragon and served with orzo pasta and broccolini.

LUNCH SANDWICHES

Served with choice of red skinned potato salad or pasta salad. Includes freshly brewed coffee, decaf, iced or hot Tazo tea, and choice of dessert. Add soup or fresh fruit to any sandwich for \$3.00 per person.

Mediterranean Chicken Wrap

Diced chicken, kalamata olives, cucumbers, sundried tomatoes, artichoke hearts, shaved romaine and balsamic vinaigrette in a spinach wrap.

** Tofu may be substituted for chicken*

Southwest Chicken Wrap

Cumin-seared chicken breast, shaved lettuce, diced tomato, guacamole, corn and black bean salsa, jack and cheddar cheeses and black olives in a chipotle tortilla wrap.

** Tofu may be substituted for chicken*

Chicken Salad Croissant

Flaky croissant filled with apple walnut chicken salad and topped with tender butter lettuce.

Ham and Cheese Croissant

Shaved ham, dilled havarti cheese, sliced tomato, butter lettuce and Dijon mayonnaise.

Roast Turkey Club

Ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, swiss cheese, avocado and mayonnaise.

**LOVE MAKES THE
WORLD GO ROUND.
ALSO DESSERT.**

See next page for salad and dessert choices

See last page for pricing information.

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LUNCH

STARTER SALADS

For events requiring pre-set arrangement, dressing can be served on the side. Cost is complimentary unless otherwise noted.

House Salad

Mixed seasonal leafy greens tossed with light bleu cheese vinaigrette dressing, diced apple, candied spiced almonds and shredded carrot.

Marketplace Salad

Crisp salad greens tossed with herb croutons, tomato, shredded carrots, cucumber, and sunflower seeds. Served with creamy ranch dressing.

Field Green Salad

Baby greens tossed in chardonnay vinaigrette with red grapes, slivered almonds and feta cheese.

Caesar Salad

Hearts of romaine tossed with our roasted Caesar dressing, shaved parmesan cheese and crisp croutons.

Almond Salad — may require additional charge

Baby greens, candied almonds and sliced strawberries tossed in a poppyseed vinaigrette.

Spinach Salad — may require additional charge

Baby spinach, Asian pear, red onion and macadamia nuts tossed in a sesame dressing.

DESSERT SELECTIONS

Cost is complimentary unless otherwise noted.

Fresh Berry and Chocolate Mousse

Served with chocolate gaufrette rolled wafer.

Chocolate, Strawberry, or Lemon Cake

Your choice of chocolate, strawberry, or lemon sponge cake with whipped cream.

Strawberry Shortcake Parfait

*Based on seasonal availability.

Cookies and Brownies (served family style)

Assortment of freshly baked cookies and fudge brownies.

Lemon Bar with Lime Whipped Cream

Petite Apple Strudel

Mango Sorbet — may require additional charge

Northwest Wild Berry Sorbet — may require additional charge

Carrot Cake with Caramel Sauce — may require additional charge

Deep Dish Apple Pie — may require additional charge
Streusel topped with a hint of imported German apricot glaze served with bourbon cream.

Cheesecake of the Month — may require additional charge

Chocolate Decadence — may require additional charge
Rich, dense, chocolate, a cross between fudge and a brownie, topped with semi-sweet ganache.

GRAB & GO BOXED LUNCHES

Includes Tim's Cascade Chips, soda or bottled water, whole fresh fruit and a freshly baked cookie. Minimum 10 people.

Vegetarian Wrap

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla.

Roast Beef and Cheddar

Roast beef, cheddar cheese, lettuce and tomato served on your choice of whole wheat, sourdough or rye bread.

Roast Turkey Club

Ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, swiss cheese, avocado and mayonnaise.

Ham and Swiss Cheese

On a flaky croissant with sliced pickle, tomato, lettuce and stone-ground mustard.

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LUNCH

LUNCH BUFFETS

Served with freshly brewed coffee, decaf, iced or hot Tazo tea. Minimum 25 people. Served for 1 hour. Cost is per person.

Little Italy

- Caesar salad
- Caprese salad – tomato, fresh mozzarella and basil drizzled with olive oil
- Ciabatta bread with olive oil and balsamic vinegar
- Tuscan style pork loin with pesto, caramelized onions and red peppers
- Tomato-braised chicken breast olive tapenade on polenta
- Choice of 1 of the following pasta dishes:
Tri-colored tortellini with garlic cream sauce
Baked cheese ravioli marinara
Penne pasta with basil pesto
- Roasted zucchini
- Florentine cookies and tiramisu

Northwest Buffet

- Bibb lettuce salad with Oregon bleu cheese, filbert nuts and Dijon vinaigrette
- Spring pea salad with green onions, cheddar cheese and creamy dressing
- Assorted rolls from Bouzie's Bakery in Spokane
- Cedar Plank Salmon
- Pulled pork sliders served with slaw
- Roasted Idaho gold potatoes
- Seasonal vegetables
- Cougar Gold® macaroni and cheese
- Petite huckleberry cheesecake

Soup and Salad Buffet

- Caesar salad
- Iceberg chop salad served with tomatoes, cucumbers, chopped egg, bacon, red onion, crumbled bleu cheese, Dijon vinaigrette and topped with croutons
- Butter lettuce with marinated mushrooms and artichoke hearts
- Tuscan chicken soup
- New England clam chowder served with oyster crackers
- Focaccia bread, potato rolls and butter
- Mini mousse parfaits

Classic Buffet

- Garden salad with ranch and balsamic dressing served on the side
- Orzo pasta salad with spinach, artichoke hearts, capers and red onion
- Rolls and butter
- Porter-braised boneless beef short ribs
- Herb-crusted chicken breast with lemon tarragon butter sauce
- Potato gratin
- Garlic roasted broccolini
- Assorted bar cookies

ROLL-IN DELI BUFFETS

Served with freshly brewed coffee, decaf, iced or hot Tazo tea. Cost is per person.

Build Your Own Sandwich (minimum 10 people)

- House salad
- Fresh seasonal fruit
- Shaved turkey breast, shaved ham, char-grilled sliced chicken breast
- Natural Swiss, smoked provolone, cheddar and dilled havarti cheese
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini, shaved lettuce, mayonnaise, mustard, horseradish and bistro sauce, olive oil and vinegar
- Assorted sliced breads
- Red skinned potato salad
- Tim's Cascade® chips
- Soup du jour with crackers
- Assorted cookies and dessert bars

Wrap Buffet (minimum 25 people)

- Tomato and cucumber salad with red onions and herb vinaigrette
 - Couscous and asparagus salad with roasted red peppers, spinach chiffonade, balsamic dressing and feta cheese
 - Fresh seasonal fruit
 - Mediterranean wrap served with diced chicken, kalamata olives, cucumbers, sun dried tomatoes, artichoke hearts and shaved romaine lettuce with balsamic vinaigrette
 - Shaved ham and brie wrap served with shaved romaine and paired with crisp Fuji apples, dijon mustard and mayonnaise
 - Tomato basil bisque
 - Assorted cookies and brownies
- * Tofu may be substituted for chicken

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HORS D'OEUVRES

DISPLAYS AND PLATTERS

We recommend that you provide 12-16 pieces per person for reception only and a minimum of 6 pieces per person prior to a served dinner.

Serves 25

Pasta Bar

Tri colored tortellini with marinara and alfredo sauce with various toppings to include parmesan cheese, basil, pine nuts, red pepper, diced pancetta bacon, sundried tomatoes and artichokes.

Chicken Fajita Bar

Spiced chicken in flour tortillas served with bell peppers, sautéed onions, refried beans, salsa, sour cream, lettuce and cheese.

Mashed Potato Bar

Yukon gold mashed potatoes with various toppings to include sour cream, whipped butter, chives, bacon, cheddar cheese, popcorn chicken, steak bites, gravy and Cougar Gold® cheese sauce.

Serves 30

Hot Smoked Salmon Display \$250.00

Served with capers, onions, lemon, basil cream cheese and grilled flatbread.

Serves 50

Grilled Flat Breads

Served with hummus, white bean puree and sundried tomato cream cheese.

Asian BBQ Pork

Served with hot mustard.

Baked Brie with Caramelized Pears

Wrapped in puff pastry and served with sliced baguette.

Crudites of Fresh Vegetables

Served with boursin cheese and sour cream dipping sauce.

Sliced Fresh Seasonal Fruits and Berries

Served with sweetened cream and Grand Marnier cream.

Chocolate Dipped Strawberries

Grilled Vegetable Platter

Served with roasted pepper hummus dip and grilled flatbread.

Antipasto Display

Marinated mushrooms, artichoke hearts, black, green and kalamata olives, baby corn, roasted red peppers, prosciutto ham, dry salami, grilled vegetables, fresh mozzarella and provolone cheese.

Imported and Domestic Cheeses

Served with water crackers and flatbread.

Meat and Cheese Platter

Assorted deli meats and cheeses served with an assortment of fresh bread, rolls, and appropriate condiments.

CARVING STATIONS

Roast Turkey Breast

Serves 75

With mustard, mayonnaise, cranberries and petit rolls.

Honey Glazed Ham

Serves 75

With mustards, mayonnaise and petit rolls.

Roast New York Strip Loin

Serves 50 to 60

With mustard, mayonnaise, creamed horseradish, chimichurri and petit rolls.

Roast Baron of Beef

Serves 175

With mustard, mayonnaise, creamed horseradish and petit rolls.

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HORS D'OEUVRES

CHILLED HORS D'OEUVRES

The following hors d'oeuvres are priced per 50 pieces.

Deviled Eggs

With traditional filling.

Vegetarian Pinwheels

Assorted Finger Sandwiches

Ham and Asparagus Wrap

With cream cheese.

Crostini

With olive tapenade.

Feta and Tomato Bruschetta

On garlic crostini.

Focaccia

Italian style finger sandwiches.

Assortment Platter

Please choose 3 from above.

Belgian Endive

With curried chicken.

Vegetable Crudités

Cups with ranch dip (presented in mini shot glasses).

Jumbo Gulf Prawns

Chilled Cocktail Crab Claws

Served with lemon wedge, hot sauce and cocktail sauce.

Chilled Oysters on the Half Shell

Served individually or together over ice with lemon wedges, Tabasco® and cocktail sauce.

WARM HORS D'OEUVRES

The following hors d'oeuvres are priced per 50 pieces.

Swedish or BBQ Meatballs

Potstickers

With wasabi soy.

Assorted Petite Quiche

Buffalo Chicken Wings

Served with bleu cheese dipping sauce.

Spanikopita

Thai Style Meatballs

Served with coconut peanut sauce.

Andouille Sausage Skewer

Served with honey mustard.

Spring Rolls

With plum mustard sauce.

Chicken Skewers

With sweet and sour sauce.

Lobster and Crab Stuffed Mushrooms

Steak Sliders

Kalbi Style Beef Saté

Scampi Style Prawns

With peppers and cheese.

Roasted Sea Scallops

Wrapped in bacon.

Petite Crab Cakes

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DINNER

DINNER ENTRÉES

Served with your choice of a starter salad, assorted breads and butter. Includes freshly brewed coffee, decaf, iced or hot Tazo tea and choice of dessert.

Parmesan Crusted Chicken Breast

Served over spinach with orzo pasta and a lemon herb butter.

Double Cut Pork Loin Chop

Served with apple bourbon mustard glaze, smashed red potatoes and fresh vegetables.

Chicken Oscar

Boneless skinless breast topped with Dungeness crab meat, asparagus and sauce béarnaise. Served with saffron rice and fresh vegetable.

Lemon Chicken

Pan-seared, topped with lemon butter sauce. Served with lobster mashed potatoes and fresh vegetable.

Salmon Fillet

Served with chili maple glaze on basmati rice with braised baby bok choy.

Pan-Seared Chilean Sea Bass

With champagne vanilla sauce. Served on spinach with parsley red potatoes.

Prime Rib of Beef Au Jus

Served with creamed horseradish, roasted gold potatoes and fresh vegetable.

Tenderloin Medallions

Two 3 oz. pan seared medallions served with huckleberry demi-glace, Yukon gold mashed potatoes and fresh vegetable.

COMBINATION ENTRÉES

Hunter Style Chicken Breast and Pan Seared Salmon

With lemon butter. Served with garlic mashed potatoes and fresh vegetable.

Top Sirloin Cap Steak and Pan-Seared Salmon

USDA Prime steak with fried onions, pan-seared salmon with lemon butter sauce. Served with garlic mashed potatoes and fresh vegetable.

Petit Filet Mignon and Scampi Style Prawns

With sauce béarnaise. Served with roasted gold potatoes and fresh vegetable.

VEGETARIAN SELECTIONS

Risotto Timbale

Sesame Seared Tofu

With orange glaze and stir-fry vegetables.

Grilled Portabella Mushroom

With feta cheese, roasted peppers and vegetable medley.

Three Cheese Ravioli (10 or more guests)

With marinara and vegetable medley.

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See next page for salad and dessert choices

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DINNER

STARTER SALADS

For events requiring pre-set arrangement, dressing can be served on the side. Cost is complimentary unless otherwise noted.

House Salad

Mixed seasoned leafy greens tossed with light bleu cheese vinaigrette dressing, diced apple, candied spiced almonds and shredded carrot.

Marketplace Salad

Crisp salad greens tossed with herb croutons, tomato, shredded carrots, cucumber, and sunflower seeds. Served with creamy ranch dressing.

Field Green Salad

Baby greens tossed in chardonnay vinaigrette with red grapes, slivered almonds and feta cheese.

Caesar Salad

Hearts of romaine tossed with our roasted Caesar dressing, shaved parmesan cheese and crisp croutons.

Almond Salad — may require additional charge

Baby greens, candied almonds and sliced strawberries tossed in a poppyseed vinaigrette.

Spinach Salad — may require additional charge

Baby spinach, Asian pear, red onion and macadamia nuts tossed in a sesame dressing.

DESSERT SELECTIONS

Cost is complimentary unless otherwise noted.

Fresh Berry and Chocolate Mousse

Served with chocolate gaufrette rolled wafer.

Chocolate, Strawberry or Lemon Cake

Your choice of chocolate, strawberry or lemon sponge cake with whipped cream.

Strawberry Shortcake Parfait

*Based on seasonal availability.

Cookies and Brownies (served family style)

Assortment of freshly baked cookies and fudge brownies.

Lemon Bar with Lime Whipped Cream

Petite Apple Strudel

Mango Sorbet — may require additional charge

Northwest Wild Berry Sorbet — may require additional charge

Carrot Cake with Caramel Sauce — may require additional charge

Deep Dish Apple Pie — may require additional charge

Cheesecake of the Month — may require additional charge
Streusel topped with a hint of imported German apricot glaze served with bourbon cream.

Chocolate Decadence — may require additional charge
Rich, dense chocolate — a cross between fudge and a brownie topped with semi-sweet ganache.

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DINNER

DINNER BUFFETS

*Includes choice of freshly brewed coffee, decaf, iced or hot Tazo tea. Add a glass of our featured wine for \$5.00 per glass.
Minimum 25 guests. Cost is per person.*

Specialty Buffet

- Caesar salad
- Tomato and cucumber salad with feta cheese and a tarragon vinaigrette
- Grilled vegetables with pesto and roasted pine nuts
- Assorted rolls and butter
- Marinated flank steak paired with a cabernet demi-glace and crisp fried onions
- Mustard crusted chicken breast with orange and meyer lemon cream reduction
- Roasted Yukon gold potatoes
- Asparagus with sun-dried tomatoes and parmesan cheese
- Petite cheesecake assortments

Northwest Tour

- Bibb lettuce salad with Oregon bleu cheese, filbert nuts and Dijon vinaigrette
- Spring pea salad with green onions, cheddar cheese and creamy dressing
- Farfalle pasta salad with Oregon bay shrimp and lemon vinaigrette
- Assorted rolls from Bouzie's Bakery in Spokane, Washington
- Loin of pork with huckleberry barbecue sauce
- Cedar plank roasted king salmon with garlic and lemon aioli
- Chicken Oscar seared breast topped with asparagus, Dungeness crab and sauce béarnaise
- Garlic mashed Idaho gold potatoes with Cougar Gold® cheese gratin
- Roasted vegetables
- Assorted pastry desserts

Harvest Buffet

- Spinach salad with sundried cranberries, grilled pear and bleu cheese vinaigrette
- Crisp cabbage slaw with cusabi dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Breads, butter, olive oil and balsamic vinegar
- Char-grilled King Salmon Fillet basted with basil garlic butter
- Sliced London broil on pinot noir forest mushroom sauce
- Mashed Yukon garlic gold potatoes
- Medley of Northwest vegetable sauté
- Warm white chocolate bread pudding with brandy sauce and whipped cream

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BREAKS & PACKAGES

COFFEE BREAK PACKAGES

Add to any luncheon for a complete meal package.

Roaring Coffee Break Package

To Start

Assorted breakfast breads with preserves and butter, chilled fruit juices, sliced fresh seasonal fruit, assorted fruit yogurts, freshly brewed coffee, decaf and hot Tazo teas.

Mid Morning

Basket of whole fresh fruit, granola bars, assorted soft drinks, bottled water, freshly brewed coffee, decaf and hot Tazo teas.

Afternoon

Assorted soft drinks, crisp raw vegetables with assorted dips (ranch, spinach, and chipotle), San Pellegrino® sparkling beverages, bottled water, freshly brewed coffee, decaf and hot Tazo teas.

Cub Coffee Break Package

To Start

Assorted breakfast breads with preserves and butter, freshly brewed coffee, decaf and hot Tazo teas.

Mid Morning

Assorted soft drinks, bottled waters, freshly brewed coffee, decaf and hot Tazo teas.

Afternoon

Crisp raw vegetables served with assorted dips (ranch, spinach, and chipotle), assorted soft drinks, bottled water, and freshly brewed coffee, decaf and hot Tazo teas.

Add our "Build Your Own Sandwich Buffet" lunch:
\$40.95 for the complete package
(minimum 10 guests for lunch package)

THEME BREAKS

Chocolate Break

Chocolate chip cookies, fudge brownies, chocolate milk, freshly-brewed coffee, decaf and hot Tazo teas.

Afternoon Tea

Freshly baked petite scones, assorted finger sandwiches and a Tazo tea assortment paired with milk and honey.

Cheese Lover

Imported and domestic cheeses, sliced fresh fruit, sliced baguette paired with crackers and San Pellegrino® sparkling beverages.

Sugar and Spice

Tim's Cascade® Jalapeño potato chips, spicy snack mix and chocolate covered fruit. Served with strawberry pomegranate lemonade and peach Arnold Palmer.

County Fair

Soft baked pretzels with assorted mustards, salted mixed nuts, Crackerjacks® and lemonade.

SNACK SHOP

Assorted Chips

Serves 50

Served with black bean salsa, guacamole and sour cream

Assorted Mixed Nuts

Serves 25

Served by the bowl.

Spicy Snack Mix

Cost is per pound

Pretzels

Cost is per pound

Popcorn

Cost is per pound

Potato Chips

Cost is per pound

Tortilla Chips

Cost is per pound

Salsa, Ranch, Bleu Cheese or Onion Dip

Cost is per pint

Guacamole Dip

Cost is per pint

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BREAKS & PACKAGES

À LA CARTE BITES

Assorted Breakfast Breads (Danishes, Muffins, Scones)

Cost is per dozen

Assorted Bagels With Cream Cheese

Cost is per dozen

Assorted Scones

Cost is per dozen

Petite Croissants

Cost is per dozen

Cinnamon Rolls

Cost is per dozen

Almond Butterhorns

Cost is per dozen

Freshly Baked Assorted Cookies

Cost is per dozen

Assorted Brownies

Cost is per dozen

Lemon Bars, Raspberry Squares and Lime Bars

Cost is per dozen

Assorted Ice Cream Bars

Cost is per bar

Assorted Whole Seasonal Fruit (Apples, Oranges, and Bananas)

Cost is per dozen

Fresh Seasonal Fruit Platter

Cost is per platter. Serves 25.

Served with yogurt sauce

Assorted Granola Bars

Cost is per dozen.

Soft Pretzels with Assorted Sauces

Cost is per dozen.

Assorted Candy Bars

Cost is per dozen.

Chocolate Dipped Strawberries (seasonal)

Cost is per 50 pieces.

À LA CARTE REFRESHMENTS

Freshly Brewed Coffee, Decaffeinated Coffee, or Hot Tazo Tea

Cost is per gallon

Tazo Iced Tea

Cost is per gallon

Freshly Squeezed Orange Juice

Cost is per carafe

Assorted Juices

Cost is per carafe

Assorted Bottled Juices

Cost is per bottle

Assorted Soft Drinks

Cost is per drink

Red Bull®

Cost is per drink

Full Throttle®

Cost is per drink

Bottled Spring Water

Cost is per drink

San Pellegrino Sparkling Water

Cost is per drink

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BEVERAGES

BEVERAGE SELECTIONS

House Brands *Cost is per drink*

Svedka Vodka	Desert Island Long Island
Gilbey's Dry Gin	Iced Tea
Giro by Sauza Tequila	Dekuyper's Peachtree
Old Crow Whiskey	Schnapps
Don Q Rum	Dekuyper's Sour Apple
J&B Rare Scotch	Pucker
Dekuyper's Triple Sec	Seagram's 7

Premium Brands *Cost is per drink*

Ketel One	Malibu Rum
Tanqueray Gin	Bailey's Irish Cream
1800 Tequila	Kahlua
Jack Daniels	Disaronno Amaretto
Sailor Jerry Spiced Rum	
Crown Royal	
Dewar's White Label	

Sodas, Juices and Sparking Waters *Cost is per drink*

Domestic Beer *Cost is per drink*

Budweiser, Bud Light, Michelob Ultra, and Non-alcoholic St. Pauli Girl

Import and Microbrews *Cost is per drink*

Corona Extra, Long Hammer IPA, St. Pauli Girl, Fat Tire Amber Ale and Mirror Pond Pale Ale

Keg Beer - Domestic *Cost is per keg*

Keg Beer - Import and Microbrews *Cost is per keg*

House Wines: Hogue *Cost is per glass*

Merlot, Cabernet Sauvignon, Chardonnay, Riesling, Sutter Home White Zinfandel

Premium Wines: Sagelands *Cost is per glass*

Chardonnay, Merlot, Cabernet Sauvignon

WINE SELECTIONS BY THE BOTTLE

Specialty wines are available, on request, based on availability. Please ask your catering manager.

White Wines

Hogue, Chardonnay, Washington

Kendall Jackson, Chardonnay, California

Hogue, Riesling, Washington

Covey Run, Riesling, Washington

Hogue, Pinot Grigio, Washington

Nobilo, Sauvignon Blanc, New Zealand

Sutter Home, White Zinfandel, California

Red Wines

Hogue, Cabernet Sauvignon, Washington

Sagelands, Cabernet Sauvignon, Washington

Hogue, Merlot, Washington

Sagelands, Merlot, Washington

Ménage a Trois, Red Blend, California

Hogue Genesis, Syrah, Washington

Columbia Winery, Syrah, Washington

Sparkling Wines

Wycliff, Sparkling Wine, California

Dom Perignon, Champagne, France

Bar Staff

A minimum of \$125.00/bar per hour of sales is required to waive bartender fee. If minimum is not met at \$50.00 per hour, per bartender, fee will apply. Red Lion Hotel at the Park is the Washington State licensed authority to sell and service beverages in the Catering facility. Thus, in the Catering area, no other alcoholic beverages are permitted.

See last page for pricing information.

*Whole-shell eggs are cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness especially in children or people with certain medical conditions. We will gladly substitute Egg Beaters.® Service charge of 20% and sales tax of 8.7% to apply. Servers receive 64% of the service charge. Menu prices subject to change. Prices will not be guaranteed more than 5 months out.