

RED LION HOTEL AT THE PARK

CATERING MENU

TABLE OF CONTENTS

| | |
|----------------------------------|----------------|
| Breakfast | page 3 |
| Plated Breakfasts | 3 |
| Create Your Own Box | 3 |
| Continental Breakfasts | 3 |
| Breakfast Buffets | 4 |
| Lunch | page 5 |
| Plated Lunches | 5 |
| Boxed Lunches | 5 |
| Lunch Buffets | 6 |
| Hors d'Oeuvres | page 7 |
| Welcome Reception | 7 |
| Chilled and Warm | 8 |
| Carving and Display Stations | 8-10 |
| Dinner | page 11 |
| Plated Dinners | 11 |
| Dinner Buffets | 12 |
| À la Carte Desserts | 13 |
| Breaks and Packages | page 14 |
| À la Carte Refreshments | 14 |
| Specialty Items & Dry Snacks | 14 |
| À la Carte Baked Goods & Cookies | 14 |
| Specialty Breaks | 15 |
| Additional Refreshments | 15 |
| Beverages | page 16 |

BREAKFAST

PLATED BREAKFASTS

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea Selections, Served with Milk, Honey and Lemon

Daybreak \$15.95 / person

Fresh Squeezed Orange Juice, Fresh Fruit Cocktail, Scrambled Eggs with Chives, Choice of Applewood Smoked Bacon, Country Sage, Sausage or Grilled Sugar Cured Ham, Breakfast Potatoes, Homemade Breakfast Bakeries, and Sweet Butter & Preserves

Sunrise \$16.95 / person

Fresh Squeezed Orange Juice, Half Grapefruit, Amaretto French Toast or Pancakes, and Applewood Smoked Bacon or Link Sausage

Morning Glory \$17.95 / person

Fresh Squeezed Orange Juice, Peach Crepe with Vanilla Bean Au Glaise, Traditional Eggs Benedict and with Lyonnaise Potato

CREATE YOUR OWN BOX BREAKFAST

Includes Individual Orange Juice

\$12.95 / box - Select Three of the Following:

Yogurt

Sliced Fresh Fruit Cup

Breakfast Bread Slices

Bagel and Cream Cheese

Chef's Choice of Muffin

Fresh Whole Fruit

Granola Bar

Cliff Bar

CONTINENTAL BREAKFASTS

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea Selections, Served with Milk, Honey and Lemon

Back to Basics Continental Breakfast \$9.95 / person

Fresh Squeezed Orange, Sliced Breakfast Breads to Include: Lemon Poppy Seed Bread, Carrot Bread, Banana Nut Bread

Sunflower Continental Breakfast \$11.95 / person

Fresh Squeezed Orange, Grapefruit, and Cranberry Juices, Seasonal Sliced Fresh Fruit, Variety of Individual Yogurts, Assorted Bagels with Plain and Roasted Vegetable Cream Cheeses, Assorted Muffins served with Sweet Butter and Preserves

ADDITIONAL BREAKFAST SELECTIONS

Breakfast Burritos with Eggs, Potatoes, Sausage, Peppers and Green Chili Sauce \$4.50 / person

Ducktrap Smoked Salmon with Capers, Onions, Diced Egg, Diced Tomatoes and Cucumber (Bagels included in Continental) \$5.50 / person

Grandma's Hot Oatmeal With Raisins, Milk and Brown Sugar \$3.50 / person

Assorted Individual Dry Cereals with Whole Bananas, Sliced Strawberries and Milk \$3.50 / person

Ham, Egg and Cheese Croissants \$4.50 / person

BREAKFAST BUFFET ON NEXT PAGE

*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.

BREAKFAST

BREAKFAST BUFFET

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea Selections, Served with Milk, Honey and Lemon

The Washington Buffet \$19.95 / person

Fresh Squeezed Orange Juice, Grapefruit and Cranberry Juices, Seasonal Fresh Fruit, Hot Oatmeal Served with Raisins, Nuts, Brown Sugar and Cream, Assorted Individual Dry Cereals

Choose Two:

- Egg Whites with Sautéed Vegetables
- Scrambled Eggs with Fresh Herbs
- Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
- Waffles with Warm Maple Syrup and Whipped Butter
- Scrambled Eggs with Wild Mushrooms and Cheddar Cheese
- Breakfast Burritos (Eggs, Potatoes, Sausage, Peppers and Green Chili Sauce)
- Granny Smith Cinnamon Apple Crepes
- Scrambled Eggs with Diced Tomatoes
- Cinnamon French Toast Served with Warm Maple Syrup and Whipped Butter
- Parma Ham, Cheddar and Broccoli Frittata
- Scrambled Eggs with Tri-Color Peppers, Ham, Mushrooms, Three Cheeses and Tomatoes

Choose Two:

- Applewood Smoked Bacon
- Grilled Sugar-Cured Ham
- Country Sage Sausage
- Breakfast Potatoes
- Assorted Bagels and Muffins - Served with Sweet Butter, Preserves, Cream Cheese and Roasted Vegetable Cream Cheese

Additional entrée selections are available at a cost of \$5.00 per person, per entree

OMELET STATION AND EGGS TO ORDER

(One Chef per 50 People)

\$7 / person

Cheddar and Swiss Cheeses, Wild Mushrooms, Green Onions, Peppers, Tomatoes, Ham and Salsa
Egg Beaters and Egg Whites Available

*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.

LUNCH

PLATED LUNCHES

All Plated Lunches are Accompanied with our House Salad and Chef's Choice Seasonal Vegetable, Starch and Dessert. Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea Served with Lemon

Chicken

White Hickory Smoked Breast of Chicken with Mozzarella Sage Glaze, Marsala Mustard Sauce \$18.95

Honey and Sesame Seed Marinated Chicken Breast on Crispy Vegetables, Sweet Chili Scallion Sauce \$18.95

Sautéed Breast of Chicken with Grilled Fennel, Kalamata Olives and Green Onion and Tomato Concasse \$20.95

Pecan Crusted Chicken, Spinach, Sun Dried Tomato Stuffing Crispy Vegetables and Porcini Cream \$22.95

Beef

Seared Marinated Flank Steak with Shiitake Mushrooms and Glazed Shallots, Red Wine Sauce \$23.95

Oak Grilled Prime New York Steak with Crispy Cornmeal Onion Rings, House-made Steak Sauce \$26.95

Grilled Tournedos of Petite Filet of Beef Tenderloin Caramelized Chipolini Onions, Balsamic Demi Glaze \$28.95

Fish

Basil Encrusted Farm Raised Tilapia with Roasted Tomato and Key Lime Beurre Blanc Sauce \$19.95

Sautéed Pacific Snapper, Champagne Basil Sauce and Crispy Leeks \$21.95

Grilled Jumbo Shrimp with Sweet Pepper Saffron Sauce and Rice Croquette \$22.95

Cedar Plank Salmon with Caramelized Onion and Thyme, Beurre Blanc \$24.95

Vegetarian

Chef's Vegetarian Polenta Napoleon, Grilled Vegetables, Rosemary Skewer in a Smoked Roma Tomato Sauce \$19.95

Wild Mushroom Risotto \$22.95

Please note, should more than one entrée be required, lunch price charged per guest will be for the highest priced entrée.

CREATE YOUR OWN BOXED LUNCH

Limit 2 sandwich choices and a vegetarian selection, per lunch period. Each box will contain one type of sandwich. All accompaniments will be identical in each box.

\$17.95 / box

Sandwiches (Select One)

Chilled, Marinated and Grilled Chicken Breast on a Baguette with Provolone, Lettuce and Tomato

Chicken Salad, Lettuce and Tomato on a Buttery Croissant

Cajun Spiced Turkey, Applewood Bacon, Lettuce and Tomato on Rye Bread

Freshly Grilled Vegetables with Basil Pesto on Herb Focaccia

Pita with Avocado, Grilled Portobello Mushroom, Heirloom Tomato and Roasted Pepper Humus

Sliced Sirloin of Beef, Tillamook Cheddar Cheese, Lettuce and Tomato on a Whole Wheat Kaiser Roll

Sliced Turkey Breast, Havarti, Lettuce and Tomato on a Whole Wheat Bun

Honey Glazed Ham, Emmenthaler Swiss Cheese, Lettuce and Tomato on Deli Rye

Salads (Select One)

Confetti Coleslaw

Tortellini Pasta Salad

Yukon Potato and Green Onion Salad

Marinated Tomato, Cucumber and Red Onion Salad

Dessert (Select One)

Jumbo Cookie

Assorted Candy Bars

Cheesecake Bar

Chocolate Fudge Brownie

Included In All Boxes:

Potato Chips

Whole Fresh Fruit

Bottled Water

Beverage Service

Assorted Sodas \$2.50 each

Bottled Sparkling Waters \$2.25 each

Assorted Bottled Fruit Juices \$3.50 each

Freshly Brewed Coffee \$39 / gallon

Decaffeinated Coffee \$39 / gallon

Gourmet Tea Selection \$39 / gallon

*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.

LUNCH

LUNCH BUFFETS

All buffets will be replenished for the first hour of service. Prices based on a minimum guarantee of 20 people. There will be a \$5 surcharge per person for parties less than 20. Includes freshly brewed coffee, decaffeinated coffee, freshly brewed iced tea served with lemon.

Spokane Lunch Buffet \$19.95 / person

- Chef's Soup du Jour
- Seasonal Sliced Fruit and Whole Fruit Display
- Mixed Greens with Balsamic Vinaigrette and Creamy Ranch
- Grape, Candied Walnut, and Tarragon Chicken Salad
- Red Onion, Cucumber, Tomato and Dill Salad
- Sliced Deli Meats of Roast Beef, Smoked Sugar Cured Ham and Honey Glazed Turkey Breast
- Sliced Sharp Tillamook Cheddar, Swiss and Brie Cheeses
- Sliced Tomatoes, Red Onion, Kosher Dill Pickles and Lettuce
- Honey Mustard and Herb Mayonnaise
- Deluxe Breads and Rolls
- Selection of Assorted Potato Chips
- Cheesecake

All-American Lunch Buffet \$27.95 / person

- Mixed Field Greens
- Honey Balsamic Vinaigrette and Creamy Ranch
- Roasted Garlic Potato Salad
- Confetti Coleslaw
- Grilled Hamburgers (Angus beef)
- Marinated and Grilled Chicken Breast
- Baby Back Ribs with Chipotle Barbecue Sauce
- All-Beef Kosher Hot Dogs
- Traditional Garniture to Include Sliced Tomatoes, Dill Pickles, Lettuce, Sliced Cheeses and Red Onion
- Kaiser Rolls and Hot Dog Buns
- Whiskey Baked Beans
- Spicy Barbecued Potato Chips
- Corn on the Cobb
- Rice Krispy Treats
- Homemade Cinnamon Apple Pie
- Sliced Watermelon

Chef's fee \$50 to prepare grilled items for outdoor functions only, weather permitting (One Chef Per 50 People)

Upgrade to local organic "all natural chicken", The "RL" Kobe Burgers for \$7.95 per person

Little Italy Lunch Buffet \$24.95 / person

- Hearty Minestrone Soup: Italian Vegetables with Orecchiette Pasta
- Caesar Salad: Hearts of Romaine, Focaccia Croutons and Shaved Parmesan Cheese
- Spinach Pancetta Salad: Portobello Mushrooms, Roasted Peppers, Toasted Pinenuts and Goat Cheese, Aged Sherry Vinaigrette
- Oak Grilled Medallions of Beef with Shitake Mushrooms, Glazed Shallots and Red Wine Sauce
- Grilled Salmon with Cream of Sun-dried Tomato Sauce
- Wild Mushroom Ravioli, Lemon Thyme Sauce
- Garlic Roasted Potatoes
- Grilled Seasonal Vegetables
- Black Olive Bread and Tomato Onion Focaccia
- Tiramisu and Mascarpone Stuffed Cannoli

Pacific Rim Lunch Buffet \$32.95 / person

- Szechwan Pepper Crusted Ahi, Green Tea Soba Noodles, Asian Vegetables, Wasabi Soy Vinaigrette
- Asparagus and Peashoot Salad with Sweet Maui Onion, Tomatoes, Blue Cheese, Candied Macadamia Nuts and Shallot Vinaigrette
- Curried Chicken and Spicy Potato Salad with Mizuna Greens, Coriander Leaves, Sliced Chilis and Grain Mustard
- Five Spiced Marinated Beef with Oriental Greens and Oyster Sesame Sauce
- Sweet and Sour Fried Chicken with Mango Chili Sauce and Papaya Relish
- Sauteed Thai Snapper with Ginger, Scallions and Cilantro Ponzu Sauce
- Vegetable Fried Rice
- Gingered Udon Noodles
- Coconut Macaroon Terrine, Dipped Tropical Fruits and Fruit Tartlettes

*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.

HORS D'OEUVRES

WELCOME RECEPTION

One hour of service. Includes freshly brewed coffee, decaffeinated coffee, gourmet tea selection, served with milk, honey and lemon.

Tray Passed Selections \$59 / person

- Jumbo Lump Crab Crostinis
- Grilled Vegetable Bruschetta
- House-made Mozzarella and Roasted Peppers with Extra Virgin Olive Oil on Italian Bread
- Local Smoked Salmon and Avocado with Lemon-Caper Butter on Crisp Crouton

Chilled Selections \$59 / person

- Imported and Domestic Cheese Display of Brie, Roquefort, Goat Cheese, Boursin, Cheddar, Smoked Gouda and Portsalute
- Carr Crackers and French Bread Slices

Fresh Seasonal Vegetables \$59 / person

- With Herb Roquefort Cream and Sweet Onion Dip
- Display of Seasonal Sliced Fresh Fruits and Whole Berries with Chantilly Cream

Hot Selections \$59 / person

- Pan Fried Pot Stickers, Soy Chili Sauce
- Miniature Chicken Strudels with Oven Dried Tomatoes, Spinach and Boursin Cheese
- Artichoke, Spinach and Crab Meat Dip Served with Melba Toast Points

Carved by a Chef \$59 / person

(One chef per 50 guests)

- Roasted Whole Tom Turkey, Cranberry Glaze
- Assorted Silver Dollar Rolls and Appropriate Condiments

- OR -

- Steamship of Beef, Natural Jus
- Assorted Silver Dollar Rolls and Appropriate Condiments

Minimum guarantee of 40 guests required; Lead time two weeks

- OR -

- Pepper Crusted NY Strip with Chili Aioli
- Assorted Silver Dollar Rolls and Appropriate Condiments

Chef Manned Pasta Station \$59 / person

- Wild Mushroom Ravioli
- Choice of three pastas: Penne, Bowtie and Spanish Fettuccini
- Garlicky Alfredo Sauce, Pesto Aioli and House made Tomato Basil Sauce
- Warm Italian Bread Sticks

Desserts \$59 / person

- Chef's Pastry Mirror with Chocolate Dipped Berries, Petit Fours
- Chocolate Truffles, Miniature Key Lime Tarts and Fruit Tarts

WARM & CHILLED HORS D'OEUVRES ON NEXT PAGE

*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.

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

All prices are per four dozen portion servings.

- Grilled Local Spiced Prawn Satay with Mango Wasabi Aioli \$300
- Stuffed Mushroom Caps with Bend Oregon Chorizo Sausage \$175
- Pan Fried Pot Stickers, Soy Chili Sauce \$195
- Organic Chicken Satay, Thai Peanut Sauce \$225
- Chicken Strudel with Oven-Dried Tomatoes, Spinach and Boursin Cheese \$185
- Seared Diver Bay Scallop, Parsnip Puree, Truffle Port Reduction \$255
- Parmesan Artichoke Hearts \$195
- Thai Red Curry Wagu Beef Satay, Coconut Curry Sauce \$275
- Baked Washington State Clams with Bacon and Herb Butter \$195
- Panko Chicken Tenders with Peanut Coconut Sauce \$175
- Confit Duck, Brie, Red Onion Flatbread \$195
- Parmesan Artichoke Hearts \$195
- Sesame Glazed Jumbo Chicken Wings \$190
- Coconut Shrimp with Piña Colada Dipping Sauce \$225
- Vegetarian Spring Rolls with Thai Chili Sauce \$165
- Asian Vegetable Roll with Five Spice Plum Sauce \$175

WARM HORS D'OEUVRES

All prices are per four dozen portion servings.

- Oven-dried Tomato and Goat Cheese on Olive Oil Crostini \$185
- #1 Ahi Tuna Tartar on a Crispy Wonton, Wasabi Tobiko \$250
- Roast Pepper on Olive Bruschetta \$175
- Cajun Roast Beef and Horseradish Cream on Brioche Canape \$175
- Shrimp Cocktail with Tequila Lime Cocktail Sauce \$295
- Shrimp and Pico de Gallo with Avocado on Brioche Canape \$195
- Belgium Endive, Marinated Gorgonzola and Caramelized Pecans \$185
- Atlantic Salmon – Apple Tartar Potato Gaufrette \$250
- Prosciutto Wrapped Figs \$180
- California Roll with Wasabi, Pickled Ginger and Shoyu \$245
- Hickory Smoked Chicken with Jalapeno Spiced Pineapple Salsa on Hawaiian Lavosh \$195
- Asian Rice Paper Roll with Chinese BBQ Duck and Sweet Coriander Dipping Sauce \$190

SPECIALTY CARVING STATIONS

Serves up to 30. All Carving Stations above accompanied with House-baked Miniature Rolls. Carving Stations are Chef Attended - Fee of \$50 per Chef to Apply (One Chef per 50 guests).

Roasted Leg of Lamb \$265 each
with Oregano, Virgin Olive Oil, Roasted Shallots, Black Olives and Natural Jus

Whole Roasted Turkey \$195 each
with Cranberry Orange Compote and Giblet Gravy

Honey Glazed Ham \$175 each
with Whole Grain Mustard and Mayonnaise

Roasted Beef Sirloin \$295 each
with Bordelaise Sauce, Horseradish, Whole Grain Mustard and Mayonnaise

HORS D'OEUVRES DISPLAY STATIONS ON NEXT PAGE

*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.

HORS D'OEUVRES

DISPLAY STATIONS

A minimum of two stations must be purchased. Prices based on a minimum guarantee of 20 people. There will be a \$5.00 surcharge per person for parties less than 20. Action Stations are Chef Attended - Fee of \$50.00 per Chef to apply (1 Chef per 50 guests).

Sushi Station

Minimum of 100 pieces must be ordered

Assorted Sushi Rolls to include:

California, Spicy Tuna, Vegetarian, Salmon Cucumber and Spider Roll. Served with Wasabi and Pickled Ginger
\$5 / piece

Assorted Nigiri Sushi to include:

Ahi Tuna, Salmon, Hawaiian Ono, Yellow Tail, Shrimp and Barbecued Eel. Served with Wasabi and Pickled Ginger
\$4.50 / piece

Optional: Prepared by Sushi Chef in the Room - Additional \$95 per Chef for 1 ½ hours (One Chef per 50 people)

Pasta Station \$13.95 / person

Rigatoni, Linguini, Penne Pasta, with Farfalle

Selection of Beef, Chicken and Shrimp

Served with Garlic Alfredo Sauce, Homemade Sicilian Style Marinara Sauce, a Pesto Cream Sauce with Additional Accompaniments and Fresh Chopped Herbs, Chardonnay Cream Sauce

Penne Pasta with Rock Shrimp in a Mild Spiced Pomodoro Sauce

Risotto Station \$10.95 / person

Wild Mushroom and Mild Garlic Risotto

Spinach, Butternut Squash and Rosemary Risotto Served with Fresh Garden Herbs and Reggiano Parmesan Cheese

Rustic Antipasto Station \$17.95 / person

Sliced Charcuterie Board

Sweet Peppered Capocollo, Pistachio Mortadella, Cotta Salami, Soppressata, Nostrano Salami, Prosciutto and Air Cured Bresaola

Assorted Italian Focaccia and Breads with Fruity Olive Oil and Aged Balsamic Vinegar

Marinated Fresh Buffalo Mozzarella, Plum Tomato, Basil and Virgin Olive Oil

Mild Chili Spiced Pickled Vegetables

Asparagus, Cauliflower, Broccoli, Peppers, Celery and Carrots
Cremini Mushrooms and Baby Artichoke Salad

Roasted Garlic, Arugula and Thyme

Sweet and Sour Caponata Antipasto

Eggplant, Tomato, Squash, Capers, Pine Nuts and Raisins

Sicilian Cracked Olives

Imported and Domestic Cheese Display \$245

Serves 50

Brie, Roquefort, Goat Cheese, Boursin, Cheddar, Smoked Gouda and Port Salut

Carr's Crackers and French Bread Slices

Pizza Station \$11.95 / person

Assorted Gourmet Pizzas

Vine Ripened Tomato and Sweet Garden Basil

Grilled Vegetable and Goat Cheese

Thai BBQ Chicken

Pesto and Four Cheeses (White Cheddar, Mozzarella, Parmesan and Jack Cheese)

Artichoke and Spinach Dip \$195

Serves 50

Crusty Sourdough Bread

Gig Harbor, Rock Shrimp Brule with Garlic Crisps \$225

Serves 50

Baked Brie En Croute with Whole Strawberries \$195

Serves 50

Raw Ice Bar \$450 / 100 pieces

100 pieces minimum

Jumbo Shrimp, Crab Claws, Tacoma and Gig Harbor Oysters on the Half Shell

Lemons, Horseradish, Tabasco and Cocktail Sauce Mignonette

Served in a Clamshell Ice Carving - additional \$275. Ask your Catering Manager about a Custom Logo Ice Carving for your Display.

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

See next page for sweet station choices.

*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.

HORS D'OEUVRES

SWEET STATIONS

Dessert Station Two Large Chocolate Fountains for your Guests to indulge in

\$23.95 / person (includes fountains)

\$15.95 / person without (Fixed station in Chafer for dipping)

White and Dark Chocolate Fondue Fountains

Cubed Fresh Fruits and Seasonal Berries

Lemon and Vanilla Bean Pound Cake

Warm Black Cherry Bread Pudding with

Wild Turkey Anglaise

Assortment of French and Italian Pastries

with Fresh Berries

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Tea Selection, Milk, Honey and Lemon

Chef's Pastry Display \$10.95 / person

Chocolate Dipped Strawberries

Miniature Key Lime Diamonds

Miniature Fruit Tarts

Assortment of French and Italian Pastries

Freshly Brewed Coffee

Freshly Brewed Decaffeinated Coffee

Gourmet Tea Selection, Milk, Honey and Lemon

Bananas Foster Action Station \$9.95 / person

Bananas Foster Station is Chef Attended - Fee of \$50 per Chef to Apply. One Chef per 50 guests.

Caramelized Bananas

Vanilla Bean Ice Cream

Praline Cookies

*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.

DINNER

PLATED DINNERS

All Plated Dinners include House Salad and a Selection of Freshly Baked Rolls with Butter. Dinners are Accompanied with our Chef's Selection of Starch and Seasonal Vegetables & Dessert. Includes Select Teas, Regular and Decaffeinated Coffee and Iced Tea with Lemon

Beef

Mesquite Smoked and Roasted Angus Prime Rib \$29.95

Oak Grilled Prime New York Steak with Red Onion
Marmalade House-made Steak Sauce \$37.95

Seared Filet Mignon with Shiitake Mushrooms and Glazed
Shallots, Red Wine Sauce \$42.95

Grilled Filet of Beef Tenderloin with a Gorgonzola Sage
Compound Butter, Caramelized Chippolini Onions, Balsamic
Demi Glaze \$48.95

Chicken

Honey and Sesame Seed Marinated Chicken Breast
on Crispy Vegetables, Sweet Chili Scallion Sauce \$29.95

Grilled Breast of Organic Chicken with Braised Leeks,
Rosemary Garlic Sauce and Ragout of Portobello, Shiitake and
Oyster Mushrooms \$31.95

Cashew Encrusted Organic Free Range Chicken
Served with Soy Mustard Sauce \$33.95

Breast of Organic Chicken with a Porcini Mousse Stuffing,
Madeira Truffle Sauce \$35.95

Fish

Grilled Swordfish with Oregon Bay Shrimp and Artichoke
Hearts, Lime Caper Butter \$29.95

Cedar Plank Salmon
With Caramelized Onion, Thyme, Beurre Blanc \$32.95

Chef's Signature Dishes

100% Angus Filet with a Basil Sage Compound Butter
Served with Purple Peruvian Whipped Potatoes and a Truffled
Glace De Viande
Angus \$49.95 - **OR** - SRF American Kobe \$69.95

Grilled Double Cut "Snake River" Kurubuta Pork Chop
with Apple Ancho Chile Sauce and Fried Leeks \$37.95

Basil Encrusted Free Range Herb Crusted Rack of Lamb,
with a Tractor Shed Red Zinfandel Glaze \$42.95

Pepper Crusted Buffalo Rib Eye, Sweet Ancho Chili Red Wine
Sauce \$47.95

Signature Seafood

Sautéed Red Snapper, Champagne Basil Sauce and Crispy
Leeks \$34.95

Grilled Jumbo Shrimp with Sweet Pepper Saffron Sauce and
Rice Croquette \$37.95

Miso Marinated Chilean Sea Bass with a Blood Orange Citrus
Ponzu Sauce and Edamame Beans \$46.95

Mixed Grill

Seared Herb Breast of Chicken and Grilled Pacific Filet of
Salmon with Chardonnay Leek Sauce \$39.95

Seared Petite of Beef and Grilled Shrimp with Sweet Bell
Pepper Saffron Sauce \$47.95

Grilled Petite Filet Mignon and Seared Chilean Sea Bass
with Green Peppercorn Sauce \$56.95

Land and Sea

Jumbo Lump Crab Cake with Cajun Rémoulade, Purple Thai
Rice, Basil Infused Oil and Goldschlager Ginger Emulsion
paired with:

Kobe Beef Filet of Tenderloin with a Gorgonzola Sage Basil
Compound Butter, Purple Peruvian Boursin Whipped
Potatoes, Seared Figs, Crystallized Balsamic Piece & Grilled
Asparagus with Glace de Viande \$68.95 / person base

Specialty/Dietary Menu Requests

Consult your Catering or Convention Service Manager for
any specialty menus or dietary constraints your group may
have.

*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.

DINNER

DINNER BUFFETS

Served with Freshly Brewed Coffee and Decaffeinated Coffee. All buffets will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter. Prices based on a minimum guarantee of 20 people. There will be a \$5 surcharge per person for parties less than 20.

Wild, Wild... Northwest Barbeque Dinner Buffet

\$49.95 / person

- Corn Relish Salad with Cilantro
- Redskin Potato Salad
- Creamy Pepered and Chipotle Infused Coleslaw
- Fresh Garden Greens with Creamy Ranch and Balsamic Vinaigrette

Entrées (Select Three)

- Rib Eye Steaks with Bourbon Glazed Mushrooms
- Grilled Pork Chops with Apple Brandy Demi-Glaze
- Barbecued St. Louis Ribs with Chipotle Mango Barbecue Sauce
- Rainbow Trout with Tomato Onion Compote
- Open Fire Grilled Salmon Steak with Apple and Onion Marmalade
- Mesquite Barbecued Pork Loin
- Jack Daniel's Barbecued Chicken

Accompaniments (Select Three)

- Ranch-Style Baked Beans
- Sweet Corn on the Cob
- Baked Potato Bar with Sour Cream,
- Grated Cheddar Cheese,
- Green Onions, Butter and Bacon Bits
- Sweet Corn Bread

Dessert Bar

- Mountain Berry Cobbler
- Pecan Bourbon Pie
- Apple Spice Cake
- Gourmet Tea Selection, Milk, Honey and Lemon

Enhancements

The following items can be substituted for one of your Entrée selections at the additional cost listed below:

- RR signature Filet Mignon \$10
- Cold Water Lobster Tails \$19
- Northwest Jumbo Prawns \$14

Mountain Eclectic Dinner Buffet \$39.95 / person

- Award Winning Firecracker Pheasant Soup
- Bitter Greens with Tangerines, Pinenuts, and Goat Cheese with appropriate dressing
- Northwest Beet Salad with Arugula & Dandelion Greens and Whiskey Macerated Dressing
- Chef's Stations Served Hot off the Grill
- Juniper Pepper Rubbed New York Strip Carved with Huckleberry Demi Glaze
- Natural Chicken Kabobs with Onions and Peppers
- Cedar Plank Salmon

Great Northwest Dinner Buffet \$69.95 / person

Salads

- Northwest Beet Salad
- Fresh Field Greens with Honey Balsamic Vinaigrette and Creamy Ranch
- Spinach Salad with Pancetta Dressing and Oregon Goat Cheese

Entrées (Select Five)

- Pan Seared Idaho Trout
- Grilled Buffalo, Mushroom Bordelaise
- Honey-Mint Glazed Broiled Mountain Lamb Chops (Cascade Range)
- Cedar Plank Wild Caught Salmon, Citrus Butter Sauce
- Free Range Breast of Chicken, Sonoma County Wine Sauce
- Grilled Tenderloin of Beef, Roasted Garlic Cabernet Reduction
- Roast Sirloin of Beef, Creamy Horseradish Sauce
- Grilled Coffee Rubbed Elk Chops, Wild Berry Ancho Chile Demi-Glaze
- Breast of Chicken with Garlic, Pine Nuts, Sun Dried Polenta and Natural Jus
- Medley of Seasonal Vegetables
- Cast Iron Skillet Potatoes
- Chieftain Wild Rice Pilaf

Dessert

- Flourless Chocolate Cake
- Seasonal Wild Berry Fruit Cobbler
- Chocolate Marble Cheesecake
- Deconstructed Cheesecake
- Gourmet Tea Selection, Milk, Honey and Lemon

- Mexican Corn Salad
- Vegetable & Fruit Kabobs featuring Caramelized Grilled Peaches or Apricots
- Amish Style Potato Salad
- Harper Farms Goat Cheese Infused Black Mountain Quinoa
- Silver Dollar Rolls & Butter
- Deconstructed Mountain Berry Cheesecake
- Peach Iced Tea with Lemon Served in Mason Jars

*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.

DINNER

À LA CARTE DESSERTS

Tower of Chocolate Hazelnut Decadence, Raspberry Mousse and Variety of Sauces \$9 / person

Roasted Hazelnut and Honey Torte with Carmel Sauce \$9 / person

Chocolate Marble Cheesecake Served with Strawberries in a Fruit Coulis, Chocolate Garnish \$9 / person

Banana Ginger Crème Brule with Macadamia Nut Biscotti \$9 / person

Vanilla Cream Dutch Apple Pie \$9 / person

Served with Whipped Cream and Apple Chips

Flourless Chocolate Cake Served with White Chocolate \$9 / person

Grand Marnier Sauce and Candied Oranges \$9 / person

Milk Chocolate Dome with Wild Berry Center and Ginger Sauce Anglaise \$9 / person

Meyer Lemon Tart with Fresh Seasonal Berries and Blueberry Syrup \$9 / person

White Chocolate Profiteroles filled with Mascarpone Pastry Cream \$9 / person

over Chocolate Sauce with Fresh Berries \$9 / person

Seasonal Fruit Tart Served with and Crème Anglaise \$9 / person

Mocha Tiramisu, Vanilla and Mocha Sauce \$9 / person

Trio of Sorbet \$9 / person

Mango, Raspberry and Lemon

Martini of Mountain Berry Cobbler, or Peach Cobbler with Mascarpone Cream and Cinnamon Piece \$9 / person

Chef Scott's Philadelphia Cheesecake with Wild Mountain Berry Compote, Served in Martini Glasses with Isomalt Sugar Piece and Mint \$9 / person

*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.

BREAKS & PACKAGES

À LA CARTE REFRESHMENTS

Freshly Brewed Coffee \$4 / person \$39 / gallon

Decaffeinated Coffee \$4 / person \$39 / gallon

Gourmet Tea Selection \$4 / person \$39 / gallon

Hot Chocolate \$4 / person \$39 / gallon

Hot Spiced Apple Cider \$4 / person \$39 / gallon

Fresh Squeezed Orange and Grapefruit Juices
\$3.75 / person \$36 / gallon

Apple, Pineapple, Cranberry and Tomato Juices
\$3.50 / person

Iced Tea with Lemon and Sweeteners
\$3 / person \$36 / gallon

Whole, 2% and Skim Milk \$18 / liter

Assorted Soft Drinks \$2.50 each

Bottled Sparkling Water \$3.50 each

Bottled Water \$2.25 each

Assorted Bottled Simply Made Fruit Juices \$3.50 each

Arizona Iced Teas \$3.50 each

SPECIALTY ITEMS & DRY SNACKS

Fruit Bars, Yogurt Bars and Ice Cream Bars \$4.50 each

Energy Bars \$4.50 each

Granola Bars \$3.25 each

Cracker Jacks \$3.50 each

Assorted Jumbo Candy Bars \$2.75 each

Seasonal Fresh Fruit and Berries with Chantilly Cream
\$6 / person

Chocolate Dipped Strawberries \$2.50 each

Assorted Individual Yogurts \$3.50 each

Whole Fresh Fruits \$2.50 each

Hot Jumbo Pretzels with Assorted Mustards \$49 / dozen

Gourmet Mixed Nuts \$32 / pound

Dry Roasted Peanuts \$20 / pound

Cajun Snack Mix \$32 / pound

Hard Pretzels \$18 / pound

Potato Chips and Assorted Gourmet Dips \$3.50 / person

Assorted Exotic Vegetable Chips and Gourmet Dips
\$4.95 / person

Tri-Colored Tortilla Chips with Fresh Garden Salsa
\$4.25 / person (add Guacamole \$3.00)

Freshly Popped Hot Popcorn Station with Cart
\$4.00 / person, 25 person minimum

Individual Popcorn \$4.00 / box

À LA CARTE BAKED GOODS AND COOKIES

White Chocolate Almond Brownies \$35 / dozen

House made Specialty Muffins, Croissants and Fruit
Bread \$35 / dozen

Lemon Poppy Seed Bread, Carrot Bread, Banana Nut
Bread \$35 / dozen slices

Jumbo Chocolate Chip Cookies, Oatmeal Raisin,
Peanut Butter and M&M Cookies \$36 / dozen

Assorted Bagels, Fresh Whipped Flavored Cream
Cheeses, Preserves and Butter \$39 / dozen

Homemade Pecan Cinnamon Rolls \$36 / dozen

Chocolate Frosted Walnut Brownies \$36 / dozen

White Chocolate Blondies \$36 / dozen

Assorted Biscotti and Scones \$32 / dozen

Miniature French Pastries \$36 / dozen

Tea Cookies and Candies \$28 / dozen

Pecan Bars \$32

*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.

BREAKS & PACKAGES

SPECIALTY BREAKS

Smoothie Break \$14.95 / person

Pre-Made Assorted Smoothies
Fresh Hand-Made Orange Juice
Acai, Wheatgrass, & Healthy
Antioxidant Boost Station
Selection of Scones with Heavy Whipped Cream
Assorted Soft Drinks, Energy Drinks

Afternoon Pick Me Up \$11.95 / person

Chef's Mini Orange Grand Mariner
Glazed Cinnamon Rolls
Assorted Fruit Kabobs
Selection of KIND® Bars
Energy Drinks, Assorted Soft Drinks

Sweet and Salty Break \$14.95 / person

Selection of Assorted KIND® Bars
Popcorn Bar – regular popcorn, kettle Corn
Cheese Corn, and Carmel Coated Corn
Puppy Chow – Made with Peanut Butter Cap'n Crunch
Assorted Energy Drinks and Soft Drinks

Put a Cherry on Top \$14.95 / person

Warm Cherry Crisp
Seasonal “Red” Fresh Fruit
Red Candy to include; Twizzlers, Red Hots,
Cinnamon Bears, Swedish Fish
Cherry Garcia Ice Cream

ADDITIONAL REFRESHMENTS

Assorted Soft Drinks \$2.50 each

Original Classic “Coca Cola” in Glass Bottles \$3 each

Bottled Water \$2.25 each

Bottled Sparkling Waters \$3.50 each

Flavored Arizona Iced Teas \$3.50 each

Assorted Bottled Fruit Juices \$3.50 each

Freshly Brewed Coffee \$39 / gallon

Decaffeinated Coffee \$39 / gallon

Gourmet Tea Selection Served with Milk, Honey and Lemon
\$39 / gallon

For each additional 30 minutes, add \$7 per person.

*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.

BEVERAGES

BEVERAGE PACKAGES

Call Brands | \$14 first hour, \$10 / additional hour(s)
Call Brands Bar, Our House Wine, Imported and Domestic Beers, Assorted Sodas

Premium Liquors | \$18 first hour, \$12 / additional hour(s)
Premium Liquors, Sodas, Mineral Waters, Custom paired Wines and Selected Micro-Brews, Imported and Domestic Beers

Wine and Cheese | \$19 first hour, \$10 / additional hour(s)
Washington and Oregon State Wines (non-alcoholic available), Imported and Domestic Cheese and Cracker Display

Mexican Fiesta | \$14 first hour, \$10 / additional hour(s)
Margaritas on the Rocks, Mexican Beers, Tortilla Chips, Salsa and Guacamole

MARTINI MADNESS BAR

Washington State Apple Manhattan \$10 / drink
Makers Mark, German Apple Liquor

Kent Island Kiss \$10 / drink
Bacardi O, Triple Sec, Lime & Cranberry Juice

Smoky Martini \$10 / drink
Absolute, Splash of Scotch Whisky

Raspberry Royale \$10 / drink
Stoli Razberi, Chambord, Splash of Champagne

Remy Sidecar \$10 / drink
Remy VS, Lemon Juice, Triple Sec

Swiss Bliss \$10 / drink
Stoli Vanil, Chocolate Liquor, Splash of Baileys

Seattle Cosmopolitan \$10 / drink
Ketel One Citrus, Triple Sec, Lime Juice, Cranberry Juice

Twizzler \$10 / drink
Kettle One Vodka, Anisette, Splash of Grenadine

MARGARITA BAR

\$10 / per margarita
Tequila, Triple Sec, Lime Juice, Limes

\$13 / Margarita
Choose CABO WABO Reposado, Herradura Gold with Splash of Orange Juice, Lime Juice, Contreau, Float Grand Marnier

*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.

BEVERAGES

HOSTED BAR

For each bar that fails to reach \$250.00 in revenue per hour, there will be a bartender fee of \$50.00. Two hour minimum per bar required.

Call \$6 / drink

Jack Daniels
Seagram's V.O.
Johnnie Walker Red
Bombay
Absolut
Bacardi Gold
Jose Cuervo Gold

Premium \$7 / drink

Wild Turkey 101
Crown Royal
Chivas Regal
Tanqueray
Ketel One
Captain Morgan
Jose Cuervo 1800

Ultra Premium \$9 / drink

George Dickel
Chivas 18 yr.
Glenrothes
Belvedere
Captain Morgan Private Stock
Porfidio Reposado

House Wines \$7 / glass

Twin Oaks
Chardonnay
Cabernet Sauvignon
Merlot
Beringer
White Zinfandel

Deluxe Wines \$8 / glass

Robert Mondavi
Private Selection
Chardonnay
Cabernet Sauvignon
Merlot

Premium Wines \$11 / glass

Wild Horse
Chardonnay
Cabernet Sauvignon
Merlot

Assorted Microbrews \$5 / bottle

Assorted Domestic Beers \$4 / bottle

Assorted Import Beers \$5 / bottle

Cordials and Cognacs \$7 / glass

Di Saronno Amaretto Bailey's Drambuie Grand Marnier Kahlua Courvoisier VSOP Frangelico Sambuca

Soft Drinks \$2.50 each

Bottled Water \$2.25 each

Arizona Iced Tea \$3.50 each

CASH BAR

For each bar that fails to reach \$250.00 in revenue per hour, there will be a bartender fee of \$50.00. Two hour minimum per bar required. All Prices for Cash Bar items are Inclusive of Service Charge and all Applicable State and Local Taxes.

Call \$8 / drink

Jack Daniels
Seagram's V.O.
Johnnie Walker Red
Bombay
Absolut
Bacardi Gold
Jose Cuervo Gold

Premium \$10 / drink

Wild Turkey 101
Crown Royal
Chivas Regal
Tanqueray
Ketel One
Captain Morgan
Jose Cuervo 1800

Ultra Premium \$12 / drink

George Dickel
Chivas 18 yr.
Glenrothes
Belvedere
Captain Morgan Private Stock
Porfidio Reposado

House Wines \$7 / glass

Twin Oaks
Chardonnay
Cabernet Sauvignon
Merlot
Beringer
White Zinfandel

Deluxe Wines \$9 / glass

Robert Mondavi
Private Selection
Chardonnay
Cabernet Sauvignon
Merlot

Premium Wines \$12 / glass

Wild Horse
Chardonnay
Cabernet Sauvignon
Merlot

Assorted Microbrews \$7 / bottle

Assorted Domestic Beers \$5 / bottle

Assorted Import Beers \$6 / bottle

Cordials and Cognacs \$7.75 / glass

Di Saronno Amaretto Bailey's Drambuie Grand Marnier Kahlua Courvoisier VSOP Frangelico Sambuca

Soft Drinks \$3 each

Icelandic Waters \$4 each

Arizona Iced Tea \$4 each

*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.

BEVERAGES

WHITE WINES

The Red Lion Food and Beverage Director has an additional Master Wine List: however, Vintners must determine availability before selection.

Champagnes and Sparkling Wines

| | Appellation | Bottle |
|------------------------------------|-------------|--------|
| Aria, Brut | Spain | \$28 |
| Bouvet, Brut | France | \$32 |
| “J” | Sonoma | \$65 |
| Taittinger, La Francaise, Brut | Champagne | \$75 |
| Veuve Clicquot, Yellow Label, Brut | Champagne | \$85 |
| Dom Perignon | Champagne | \$250 |

Sweeter White Wines

| | | |
|--|---------------|------|
| Beringer, White Zinfandel | California | \$25 |
| Robert Mondavi, Johannisberg Riesling, Private Selection | Central Coast | \$26 |
| Sokol Blosser, Evolution #9 | Oregon | \$36 |

Domestic White Wines

| | | |
|---------------------------------|----------------|------|
| Matanzas Creek, Sauvignon Blanc | Sonoma | \$45 |
| R.H. Phillips, Viognier | Dunnigan Hills | \$35 |
| Robert Mondavi, Fume Blanc | Napa | \$35 |

Imported Whites

| | | |
|----------------------------------|-------------------|------|
| Danzante, Pinot Grigio | Italy | \$29 |
| Jadot, Macon Villages | France (Burgundy) | \$35 |
| Louis Latour, Puligny Montrachet | France (Burgundy) | \$75 |
| Matua, Sauvignon Blanc | New Zealand | \$30 |

Chardonnay

| | | |
|-----------------------------------|---------------|------|
| Twin Oaks | California | \$29 |
| Robert Mondavi, Private Selection | Central Coast | \$33 |
| Arrowood, Grand Archer | Sonoma | \$38 |
| Byron | Santa Maria | \$40 |
| Cuvaision | Carneros | \$46 |
| Matanzas Creek | Sonoma | \$69 |
| Cakebread | Napa | \$85 |

*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.

BEVERAGES

RED WINES

The Red Lion Food and Beverage Director has an additional Master Wine List; however, Vintners must determine availability before selection.

Domestic Red Wines

| | Appellation | Bottle |
|---|---------------|--------|
| Robert Mondavi, Pinot Noir, Private Selection | Central Coast | \$33 |
| King Estate, Pinot Noir | Oregon | \$45 |
| David Bruce, Petite Syrah | Central Coast | \$35 |
| Rutherford Ranch, Red Zinfandel | Napa | \$30 |

Imported Red Wines

| | | |
|-------------------------------------|---------------------|------|
| Danzante, Sangiovese | Italy | \$29 |
| Rosemount, Shiraz | Australia | \$32 |
| Joseph Drouhin, Beaujolais Village | France (Beaujolais) | \$33 |
| Chateauneuf du pape, Caves du Papes | France (Rhône) | \$50 |
| Chateau Haut Beausejour | France (Bordeaux) | \$52 |

Merlot

| | | |
|---|---------------|------|
| Twin Oaks | California | \$29 |
| Robert Mondavi, Merlot, Private Selection | Central Coast | \$33 |
| Wild Horse | Paso Robles | \$45 |
| Sterling Vineyards | Napa | \$50 |

Meritage Blends

| | | |
|------------------------------|----------|-------|
| Grande River, Meritage | Colorado | \$39 |
| Beringer, Alluvium, Meritage | Napa | \$60 |
| Flora Springs "Trilogy" | Napa | \$105 |

Cabernet Sauvignon

| | | |
|-----------------------------------|---------------|------|
| Twin Oaks | California | \$29 |
| Robert Mondavi, Private Selection | Central Coast | \$33 |
| Wild Horse | Paso Robles | \$45 |
| Beringer, Knights Valley | Napa | \$58 |
| Raymond Reserve | Napa | \$65 |
| Jordan | Sonoma | \$95 |

*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.