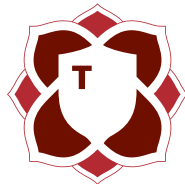


# TETHEROW

## BANQUET & EVENT MENU



# LET'S CREATE AN AMAZING EVENT

A great meal will linger in your mind far past the time it meets your taste buds and a well-planned menu should complement your event in an understated yet noticeable way. The Tetherow banquet and catering staff is fully engaged in bringing the best of everything to your event. Using locally sourced ingredients as often as possible, from beer to produce to meat, allows us to display the best of Central Oregon and to support this beautiful place we call home. We hope you will enjoy the final product as much as we enjoyed crafting it!

Here's to your great event!

**Kristi DiTullio**

Director of Sales



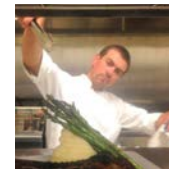
**Zac Hoffman**

Executive Chef



**Miguel Mendoza**

Banquet Chef



## MENU KEY:

∨ = Vegetarian

\* = Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## CHILLED APPETIZERS

*Appetizers priced per tray of 25. \$50 per hour for passed appetizers.*

**Caprese salad skewers** with extra virgin olive oil, balsamic reduction, sea salt and pepper \$50 √

**House smoked salmon** with hummus and tzatziki on an anchovy crostini \$75 \*

**Charcuterie skewers** with Italian olives, sopprasata, mozzarella, prosciutto and smoked gouda \$75

**Pickled grape skewer** with brie, mint and honey \$60 √

**Parmesan crisp** with goat chèvre mousse and micro greens \$60 √

**Dungeness crab salad** in french puff (pâte a choux) with chive and lemon \$75

**Yukon potato** with crème fraiche, chive and caviar \$75

**Herb and truffle carpaccio crostini** with horseradish mouse and micro greens \$60 \*

**Prosciutto-wrapped asparagus** with saffron aioli and Parmesan \$75

**Ahi poke** in Japanese pickled cucumber cup with avocado crema and black sesame seeds \$60 \*

**Scallop ceviche** on michelada tortilla chip with pineapple pico de gallo \$75 \*

**Cashew chicken lettuce wrap** with hoisin, kimchee, and scallion \$50

**Thai beef lettuce wrap** with hoisin, kimchee, and scallion \$65 \*

**Pickled deviled eggs** with tarragon, balsamic reduction and Hawaiian black salt \$50 √

**Heirloom caprese salad** on belgian endive with extra virgin olive oil and balsamic reduction \$60 √

**House smoked salmon mousse** on crostini with lemon and pea shoots \$75

**White bean hummus** on grilled bread with truffle oil and chive \$50 √

**Crab salad nugget** with avocado, tobiko and wasabi aioli \$75 \*

**Oysters on the half shell** with champagne mignonette, guajillo cocktail sauce and sliced lemons \$75 \*

**Pinot noir poached pear** on almond butter toast with Rogue Creamery "Oregonzola" bleu \$60 √

**Wagyu sirloin tartare** on peppered crostini with truffle oil, pickled shallot, Parmesan and fried capers \$75 \*

**Citrus grilled prawns** with guaillio chili sauce and horseradish crema \$65

## HOT APPETIZERS

*Appetizers priced per tray of 25. \$50 per hour for passed appetizers.*

**Duxelle goat cheese stuffed mushrooms** with balsamic reduction, fine herbs and extra virgin olive oil \$50 √

**Chicken Colorado skewer** with chimichurri \$60

**Harissa chicken skewer** with mint yogurt sauce \$60

**Jerk chicken skewer** with pineapple glaze \$60

**5 Spice beef kabob** with hoisin-lime glaze \$60 \*

**Chipotle balsamic marinated beef** satay with paprika oil and lime \$60 \*

**Truffle sausage flat bread** with caramelized onion and goat chèvre \$60

**Bbq smoked chicken flatbread** \$60

**Caprese flatbread** \$55

**Brown sugar and soy salmon skewer** with sesame seeds \$75

**Cornmeal crusted artichokes** with saffron aioli and chive \$60 √

**Fried polenta cakes** with charred corn, roasted garlic, basil pesto and Parmesan \$60 √

**Verde pork carnitas** on michelada tortilla chip with guacamole and cilantro \$60

**Bison meatball** with fire roasted marinara and manchego \$75

**Marcona almond stuffed date** wrapped with prosciutto, balsamic reduction and extra virgin olive oil \$60

**Mushroom risotto fritter** with manchego and saffron aioli \$60 √

**Bbq brisket** on grilled bread with Black Butte Porter glaze and fine herbs \$60

**Italian olive and fennel sausage poppers** with romesco sauce \$60

**Quinoa fritter** with lemon aioli and fried capers \$60 √

**Duck confit crepes** with cranberry cumberland sauce \$75

**Truffled mac and cheese fritters** \$60

**Spanakopita** with spinach, feta and greek olives \$60 √

**Bacon jam on grilled bread** with IPA glaze and chives \$75

**Fried 3 cheese ravioli** with romesco sauce \$60

# PLATTERS

*Platters priced per tray for 25 people.*

## **La Pâtisserie**

Locally sourced and house made pastries and bagels with strawberry jam, apricot-orange marmalade, berries, cream cheese and whipped butter \$280

## **French Brie Puff Pastry**

Served with dried cherries, pistachios and maple berry sauce \$200

## **Seasonal Fruit Tray**

Beautiful display of tropical and local fruit with honey yogurt and dipping sauce (varies with season) \$150

## **Farmers Bounty**

Assortment of artisan seasonal vegetables with buttermilk ranch \$100

## **The Italian**

Sopprasata, proscuttio, olive tapenade and romesco with grilled bread, marinated mozzarella and sun dried tomato, roasted mushrooms and pickled artichokes \$290

## **The Artisan Board**

Specialty cured meats and artisan cheeses served with oat crackers, grilled baguette, house pickled vegetables and a variety of mustards and preserves \$360

## BREAKFAST

*Includes regular and decaf coffee, hot herbal teas, hot chocolate and cider.*

### CONTINENTAL

House granola with greek yogurt, fresh berries  
and lemon honey ✓

House made muffins and coffee cake with  
honey butter ✓

Seasonal fruit salad with lime-mint dressing ✓

*\$16 per person*

### TETHEROW SIGNATURE BUFFET

House made muffins and coffee cake with honey butter ✓

Seasonal fruit salad with lime-mint dressing ✓

Scrambled eggs with cheese, spinach and mushrooms ✓

Sausage links and bacon

Rosemary and sage roasted potatoes ✓

*\$22 per person*

### PANCAKE ACTION STATION

Maple syrup, whipped cream, butter, peanut butter,  
chocolate and Oregon berry sauces ✓

Fresh berries, chocolate chips and chopped bacon

*\$18 per person*

*\$75/hour chef fee for pancake action station*

### OMELET ACTION STATION

Omelets, scrambled eggs, whole eggs, egg whites

Ham, bacon, smoked chicken, house smoked salmon

Tomato, green onion, bell peppers, mushrooms, avocado

*\$20 per person*

*\$75/hour chef fee for omelet action station*

### ENHANCEMENTS

*per person*

**Buttermilk biscuits** with sausage thyme gravy \$5

**Smoked wild Pacific salmon lox** with bagels, capers, pickled onion, tomato, and chive cream cheese \$13 \*

**Bacon wrapped tenderloin** with maple demi glaze \$29 \*

**Ham, leek and Parmesan quiche** individual tartlet style \$8 ✓

**Polenta grits** with mascarpone, real maple syrup and toasted pecans \$9 ✓

**Oatmeal** with blueberries, cream, lemon thyme honey and toasted almonds \$8 ✓

**House granola** with greek yogurt, blueberries and lemon honey \$10 ✓

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**Smoked salmon coulubiach** with chive béarnaise and fried capers \$19 \*

**Ham, spinach and egg "basket"** with shaved manchego cheese \$10

**Thomas Keller doughnuts** variety \$4 ˇ • **Huevos ranchero casserole** chilaquiles \$9 ˇ

**Worcestershire marinated wagyu sirloin steak** with Oregon mushroom demi \$25 \*

**Brisket hash** with red onions, bell peppers and yukon potatoes \$9

**Broiled grapefruit brûlé** with brown sugar \$2 ˇ • **Pistachio-fig biscotti** with chocolate dipping sauce \$4 ˇ

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## TO GO BOXES

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### BREAKFAST

*Served with fruit.*

**Breakfast burrito** with potatoes, egg, Tillamook cheddar, peppers, mushrooms and salsa \$12 ˇ

**Breakfast sandwich** with a fried egg and ham or bacon, cheddar and choice of bagel, sourdough, wheat or English muffin \$12

### LUNCH

*Served with chips and a cookie.*

**Artichoke chicken** smoked chicken breast, artichoke spread, avocado, tomato and pea shoots on ciabatta \$16

**Golf club** turkey, bacon, lettuce, tomato, swiss and cheddar, avocado, with aioli on toasted sourdough \$16

**Portobello** pesto-stuffed portobello with melted Parmesan and artichoke spread on ciabatta with balsamic reduction, tomato and basil leaves \$16 ˇ

**Chicken Caesar wrap** with crispy romaine lettuce, tomato, Parmesan and chicken \$16

**Cold sandwich** with turkey or ham, lettuce, tomato, swiss, cheddar on sourdough, wheat or rye bread \$16

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## LUNCH BUFFETS

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### SIGNATURE HOT LUNCH BUFFET

*Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate and cider. \$34 per person.*

#### SIDES *please choose 2*

- Grilled seasonal vegetables** with herbs and lemon ✓
- Seasonal fruit salad** with lime-mint dressing ✓ • **Cranberry hazelnut wild rice pilaf** ✓
- Mesclun salad** with sunflower seeds, Parmesan and dressing options ✓
- Baked potato salad** with Tillamook cheddar, green onion and bacon
- Greek orzo pasta salad** and grilled vegetables, preserved lemon vinaigrette and feta cheese ✓
- Corn on the cob** with honey butter and feta cheese ✓ • **Classic Caesar salad** ✓
- Sautéed green beans** with Oregon mushrooms, garlic and white balsamic vinegar ✓
- Rosemary and sage potatoes** ✓ • **Fire roasted tomato soup** ✓

#### ENTRÉES *please choose 2, including 1 vegetarian*

- Buttermilk, herb and cornmeal crusted chicken breast** with chardonnay gravy
- Chicken artichoke pasta** with oven dried tomatoes, pesto alfredo and Parmesan
- Pesto stuffed portobello** with fresh mozzarella and marinara ✓
- Oregon mushroom and 3 cheese ravioli** with pesto alfredo and Parmesan ✓
- Fennel rubbed pork loin** with apple cranberry cumberland sauce \*
- Pan seared Alaskan cod** with puttanesca sauce
- Black bean, chickpea and quinoa patty** with ratatouille ✓
- Club sandwich** with turkey, bacon, lettuce, tomato, cheddar, swiss and avocado on sourdough

#### ENHANCEMENTS *priced per person*

- Smoked wild pacific salmon lox** with bagels, capers, pickled onion, tomato and chive cream cheese \$13 \*
- Kale quinoa salad** with cucumbers, pickled onions and feta cheese \$8 ✓
- Polenta grits** with roasted peppers, tomato and zucchini \$9 ✓
- Ham, leek and Parmesan quiche** \$8 • **Wagyu sirloin stroganoff** \$14 \*
- Smoked salmon coulibiac** with chive béarnaise, fried capers \$19 \*
- Smoked Draper Valley chicken** with roasted shallot and mushroom marsala sauce \$17
- Pan seared NW salmon** with honey mustard and tarragon glaze \$21 \*
- Worcestershire-marinated wagyu sirloin** steak with Oregon mushroom demi \$18 \*



## DINNER BUFFETS

### SIGNATURE BUFFET

*Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate and cider. \$45 per person.*

#### SIDES

*please select two*

**Mixed green salad** with veggies, sunflower seeds, Parmesan cheese and dressings ✓

**Caesar salad** ✓

**Fire roasted tomato soup** ✓

**Greek orzo pasta salad** with grilled vegetables, preserved lemon vinaigrette and feta cheese ✓

**Roasted yukon potatoes** with rosemary and sage ✓

**Corn on the cob** with honey butter and feta cheese ✓

**Grilled seasonal vegetables** with olive oil, herbs, and lemon ✓

**Sautéed green beans** with Oregon mushrooms, garlic, and white balsamic vinegar ✓

**Yam mashed potatoes** ✓

**Roasted garlic mashed potatoes** ✓

#### ENTRÉES

*please select three, including one vegetarian option*

**Buttermilk, herb and cornmeal crusted chicken** breast with chardonnay gravy

**Worcestershire-marinated wagyu sirloin** steak with Oregon mushroom demi \*

**Pan seared NW salmon** with honey mustard and tarragon glaze \*

**Fennel-rubbed pork loin** with apple cranberry cumberland sauce \*

**Pan seared Alaskan cod** with puttanesca sauce

**Oregon mushroom and 3 cheese ravioli** with pesto alfredo and Parmesan ✓

**Pesto stuffed portobello** with mozzarella and marinara ✓

## CASCADES BUFFET

*Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate and cider. \$55 per person.*

### SIDES

*please select three*

Any Signature Buffet sides, plus:

- Kale quinoa salad** with cucumbers, pickled onions and feta ✓
- Waldorf salad** with Granny Smith apple, celery hearts, and candied walnuts ✓
- Crimini mushroom and white bean salad** with charred green onions ✓
- Roasted cauliflower** with truffle oil, herbs, and lemon ✓
- Cranberry hazelnut wild rice pilaf** ✓
- Creamy polenta** with grilled bell peppers, red and green onions, and roma tomatoes ✓

### ENTRÉES

*please select three, including one vegetarian option*

Any Signature Buffet entrées, plus:

- Salmon** marinated with coriander and dill, served with parsnip beurre blanc \*
- Argentine grilled flat iron steak** with chimichurri sauce \*
- Brown butter trout** with almond beurre blanc
- Smoked turkey breast** with orange-mint and marmalade glaze
- Pan seared Alaskan cod** with puttanesca
- Chicken pot pie** with french puff pastry and fine herbs
- Grilled vegetable lasagna** with kale and marinara ✓
- Black bean, chickpea and quinoa patty** with ratatouille ✓
- Hungry man casserole** with Cascade Natural beef patty and Oregon mushroom demi glaze, roasted vegetables and yukon mashed potatoes \*
- Champagne-rosemary marinated chicken breast**

## HIGHLANDS BUFFET

*Includes fresh rolls with whipped butter, assorted sodas, regular and decaf coffee, herbal tea, hot chocolate and cider. \$70 per person.*

### SIDES

*please select three*

Any Cascades or Signature Buffet sides, plus:

**Heirloom caprese salad** with mozzarella, pesto vinaigrette, balsamic reduction and pine nuts <sup>✓</sup>

**Artichoke, roasted tomato and arugula salad** with manchego and marcona almonds <sup>✓</sup>

**Ratatouille** of zucchini, tomato, eggplant and bell peppers <sup>✓</sup>

**Grilled lemon asparagus** with sweet potato crispies <sup>✓</sup>

**Seared brussels sprouts** with pancetta and mustard glaze

**Grilled broccolini** with garlic, lemon and olive oil <sup>✓</sup>

**Sweet potato au gratin** <sup>✓</sup>

**Roman gnocchi dumplings** with tomato puttanesca and Parmesan <sup>✓</sup>

**Andouille sausage jambalaya** with bell peppers, onions, celery, tomato and okra

**3 Cheese mashed potatoes** Tillamook cheddar, Parmesan, Gruyere and fine herbs <sup>✓</sup>

### ENTRÉES

*please select three, including 1 vegetarian option*

Any Cascades or Signature Buffet entrées, plus:

**Grilled NY steak** with caramelized onion crust and Oregon mushroom demi-glaze \*

**Smoked Draper Valley chicken** breast with roasted shallot marsala sauce

**Yukon potato crusted salmon** with chive beurre blanc \*

**Blackened pork chop** with marionberry glaze \*

**Tiger prawn and saffron fettuccine** with roasted peppers, tomato and zucchini, Meyer lemon chardonnay sauce and Parmesan (also available as vegetarian)

**Orange glazed muscovy duck breast** \*

**Rabbit fricassee** with roasted Oregon mushroom and mustard cream sauce

**Boar-guignon** French-style boar and burgundy wine stew over house made fettuccine

**Pork loin cordon bleu** with prosciutto, Gruyere and lemon-thyme jus \*

**Oregon wild mushrooms with squash noodle alfredo** <sup>✓</sup>

## **BUFFET DESSERT PLATTERS**

*\$3 per person, or choose three for \$8 per person.*

**Ganache brownie bites** with espresso chocolate and salted caramel sauces

**Warm apple pinwheels** with amaretto sauce and hazelnut brittle

**Beignet bites** with cinnamon sugar and espresso chocolate sauce

**Oregon berry mini tart** with greek yogurt mousse

**Almond butter mousse tart** with shaved bittersweet chocolate

**Fresh baked cookies** chocolate chip, peanut butter and chef's choice

**Pistachio biscotti** with vanilla-lemon custard dip • **Crème brûlée** spoon

**Lemon poppy seed cheesecake bites** with Oregon berry sauce

**French Brie** with cherry preserves on grilled and sugared striata bread

**Flourless chocolate cake** bites with candied maple bacon

**Frozen chocolate banana bites** with almond butter mousse

**Dark chocolate truffle** with candied orange and hazelnuts

**Salted caramel and chocolate ganache truffle**

**Chocolate pistachio French puff**

**Chocolate cannoli** with cherry ricotta cream

# PLATED COURSES

## PLATED BREAKFAST

*Includes regular and decaf coffee, hot herbal teas, hot chocolate or cider, house made muffins with honey butter and house made preserves.*

*Please select three, including one vegetarian.*

**Pork belly pho** with root vegetables and glass noodles in a savory broth with poached egg, cilantro and lime \$15 \*

**Blueberry-bacon pancakes** served with crispy bacon and brûléed Brie cheese (also available vegetarian) \$12

**Ratatouille veggie crêpes** with goat chèvre and pesto hollandaise \$14 √

**Ham, leek and Parmesan quiche** with béarnaise and yukon hash \$12 \*

**Ham, spinach and egg "basket"** with shaved manchego cheese, béarnaise and yukon hash \$10 \*

**Hole in one** biscuits and country gravy with herb scrambled eggs and crispy bacon \$10

**Classic eggs Benedict** with heirloom tomato, Canadian bacon, spinach, béarnaise and yukon hash \$14 \*

**Smoked salmon coulibiac** with grilled vegetables, pastry, chive béarnaise, fried capers and poached egg \$26 \*

**Bacon wrapped tenderloin** with yukon hash, maple demi glaze and a poached egg \$26 \*

**Cherrywood smoked corn brisket hash** with bell peppers, onion, tomatoes, yukon hash, goat cheese and two fried eggs topped with lemon-chili hollandaise \$14 \*

**Polenta grits** with mascarpone, maple syrup, and toasted pecans \$8 √

**Oatmeal** with blueberries, cream, lemon thyme honey and toasted almonds \$7 √

**House granola** with greek yogurt, blueberries and lemon thyme honey \$10 √

## PLATED LUNCHES

### ENTRÉE SALADS

*Please select three. All salads available as vegetarian, priced per person.*

**Pear, hazelnut and bleu cheese** salad with mixed greens, berry vinaigrette and grilled chicken breast \$15

**5 spice ahi tuna** with wontons, greens, pea shoots, cucumber, pickled onion and ginger-sesame dressing \$16 \*

**Cobb salad** with romaine, smoked chicken, bacon, tomatoes, cucumber, avocado, bleu cheese and egg \$14

**Salmon Caesar** with romaine, tomatoes, Parmesan and anchovy crostini \$17 \*

**Grilled chicken Caesar** romaine, tomatoes, Parmesan and anchovy crostini \$13

**Burger salad** Cascade Natural beef patty with pickles, onions, cheddar, tomatoes, quinoa and greens \$16 \*

## SANDWICHES

*Includes choice of chips, veggies, fire roasted tomato soup or house side salad with champagne vinaigrette. Priced per person.*

*Please select three, including one vegetarian.*

**Chicken artichoke** smoked chicken breast, artichoke spread, avocado, tomato and pea shoots on ciabatta \$13

**Club** turkey, bacon, lettuce, tomato, swiss and cheddar, avocado, with aioli on toasted sourdough \$13

**Wagyu steak** worcestershire-marinated Wagyu sirloin seared hot with grilled onions and peppers and Tillamook cheddar on toasted ciabatta with horseradish crema \$16 \*

**Pork belly Reuben** slow smoked pork belly on grilled rye with daikon sauerkraut, swiss and special sauce \$16

**Grilled ham and cheese** sourdough, smoked ham and Tillamook cheddar cheese \$13

**Broiled salmon sandwich** Napa cabbage slaw, pickled onions and lemon caper aioli on a bun \$17 \*

**Tetherow burger** IPaioli and traditional veggie sides with choice of Tillamook cheddar, swiss or bleu cheese \$14 \*

**Herbivore** homemade black bean, corn and chickpea patty with guacamole, pickled onions and cotija \$14 √

**Portobello sandwich** pesto-stuffed portobello, melted Parmesan and artichoke spread on ciabatta with balsamic reduction, tomato and basil leaves \$14 √

## FINER LUNCH FARE

*Includes fresh rolls and whipped butter with choice of Caesar, house salad or tomato soup and choice of 1 plated dessert. Priced per person.*

*Please select three, including one vegetarian.*

**Chicken artichoke pasta** with oven dried tomatoes, pesto alfredo and Parmesan \$24

**Pan seared NW salmon** with honey mustard and tarragon glaze, hazelnut-cranberry rice pilaf and grilled lemon spinach \$40 \*

**Smoked Draper Valley chicken** with roasted shallot and mushroom marsala sauce, hazelnut-cranberry rice pilaf and grilled broccolini \$37

**Wagyu sirloin steak and frites** with herbs de provence, pinot noir demi glaze and "Oregonzola" bleu sauce \$40 \*

**Pesto stuffed portabello** with creamy polenta, mozzarella, balsamic glaze and Oregon extra virgin olive oil \$32 √

**Tiger prawn and saffron fettuccine** with roasted peppers, tomato and zucchini, Meyer lemon chardonnay sauce and Parmesan (also available as vegetarian) \$40

**Primal Cuts banger sausage** over ratatouille with spinach fettuccine and Parmesan \$28

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- Trout and quinoa** pan fried trout and almond beurre blanc, root veggies and cranberry quinoa pilaf \$32
- Buttermilk, herb and cornmeal crusted chicken breast** with chardonnay gravy, roasted garlic mashed potatoes and grilled asparagus \$30
- Pork cordon bleu** with prosciutto, Gruyere, asparagus, lemon and thyme jus and sweet duchess potato \$29 \*
- Hungry man** ½ lb. Cascade Natural burger patty with wild mushroom demi, roasted garlic mashers and grilled vegetables \$32 \*
- Braised elk shepard's pie** beer-braised elk shoulder and root vegetables baked in a savory rosemary au jus with yukon potato crust \$30
- Boar-guignon** French-style boar and burgundy wine stew over house made fettuccini \$29
- Quinoa-black bean fritter** with ratatouille \$25 √

## PLATED DINNER

*Includes fresh rolls and whipped butter and a choice of two plated dessert options. Priced per person.*

### STARTERS

*Please select two.*

- Caesar-anchovy crostini** marinated tomatoes and Parmesan
- Fire roasted tomato soup** √
- Iceberg wedge** "Oregonzola" bleu, marinated tomatoes and smoked bacon
- Kale salad** honey-bacon vinaigrette, soprassata, Parmesan crisp, gherkin and oven dried tomato
- Garden salad** tomato, cucumber, shaved fennel and carrot with champagne vinaigrette √
- Mixed greens** with "Oregonzola" bleu, pear and hazelnut with Oregon berry vinaigrette √
- Watermelon, feta and arugula** salad with honey mustard vinaigrette √
- Warm panzanella and arugula salad** with toasted artisan croutons, oven dried tomatoes, italian olives, pickled onions and warm balsamic vinaigrette √
- Spinach salad** with chopped egg, pine nuts and warm bacon vinaigrette

## ENTREES

### \$69 package

*Choose 2 starters, 3 entrees (including 1 vegetarian) and 2 dessert options.*

**Roasted lobster tail** over jambalaya risotto

**Grilled NY steak** with bacon jam, wild mushroom demi, sweet duchess potato and grilled asparagus \*

**Saffron fettuccine** with roasted peppers, tomato and zucchini, Meyer lemon-chardonnay sauce and Parmesan ˇ

**Espresso-rubbed elk chop** with marionberry demi, grilled broccolini and creamy sage polenta \*

**Quinoa black bean fritter** with ratatouille ˇ

**Orange-glazed muscovy duck** with sweet duchess potato and grilled broccolini \*

**Mint-rubbed lamb chops** with marionberry demi, grilled broccolini and creamy sage polenta \*

**Smoked Draper Valley chicken** with roasted shallot and mushroom marsala sauce, hazelnut-cranberry rice pilaf and grilled broccolini

**Scallops alfredo** 4 pan seared u-10 scallops with zucchini noodles, roasted tomatoes, lemon spinach and Parmesan \*

### \$59 package

*Choose 2 starters, 3 entrees (including 1 vegetarian) and 2 dessert options.*

**Pho-sso bucco** fall-off-the-bone hoisin glazed pork shank with glass noodles, pea shoots, lime, and root veggies in a savory broth

**Tiger Prawn fettuccine** with roasted peppers, tomato and zucchini, Meyer lemon-chardonnay sauce and Parmesan (also available vegetarian)

**Blackened pork chop** with apple cider beurre blanc and Brussel sprouts, bacon and fingerling potato hash \*

**Rabbit fricassee** with crimini mushroom cream sauce, grilled asparagus and roasted fingerling potatoes

**Pesto stuffed portobello** with creamy polenta, mozzarella, balsamic glaze and Oregon extra virgin olive oil ˇ

**Bison meatballs** on Oregon mushroom risotto with grilled green beans, Parmesan and puttanesca

**Wagyu sirloin steak and frites** with herbs de provence, pinot noir demi glaze and "Oregonzola" bleu sauce \*

**Smoked Draper Valley chicken** with roasted shallot and mushroom marsala sauce, hazelnut-cranberry rice pilaf and grilled broccolini

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## \$49 package

*Choose 2 starters, 3 entrees (including 1 vegetarian) and 2 dessert options.*

**Primal Cuts banger sausage** over ratatouille with spinach fettuccine and Parmesan

**Pan seared NW salmon** with honey mustard-tarragon glaze, hazelnut-cranberry rice pilaf and grilled lemon spinach \*

**Trout and quinoa** pan fried trout and almond beurre blanc, root veggies and cranberry quinoa pilaf

**Buttermilk, herb and cornmeal crusted chicken breast** with chardonnay gravy, roasted garlic mashed potatoes and grilled asparagus

**Hungry man** ½ lb. Cascade Natural burger patty with wild mushroom demi, roasted garlic mashers and grilled vegetables \*

**Pork cordon bleu** with prosciutto, Gruyere, asparagus, lemon and thyme jus and sweet duchess potato \*

**Braised elk shepard's pie** beer braised elk shoulder and root vegetables baked in a savory rosemary au jus with yukon potato crust

**Boar-guignon** French-style boar and burgundy wine stew over house made fettuccine

**Pesto stuffed portobello** with creamy polenta, mozzarella, balsamic glaze and Oregon extra virgin olive oil ˇ

**Wagyu sirloin steak and frites** with herbs de provence, pinot noir demi glaze and "Oregonzola" bleu sauce \*

## PLATED DESSERTS

*Choose 2 dessert options.*

**Ganache brownie** with malted vanilla ice cream and almond praline

**Warm apple puff rose** with amaretto sauce and hazelnut brittle

**Braided beignet** with cinnamon sugar and espresso chocolate sauce

**Oregon berry tart** with apricot sauce and goat cheese-mascarpone crema

**Almond butter mouse tart** with crushed marionberries and crispy plantain

**Vanilla-lemon crème brûlée** with pistachio-fig biscotti

**Pineapple upside down cake** with bordeaux maraschino sauce and mango sorbet

**Flourless chocolate cake** with chocolate bourbon ice cream, candied maple bacon and warm fudge

**Honey-vanilla poached pear** with caramel ice cream and bittersweet chocolate garnish

**Chocolate pistachio eclair** with Bavarian cream

# SNACK TIME MENU

*Help your team refresh throughout the busy day!*

## BREW PUB

*\$15 per person*

Salted mini pretzels  
Roasted rosemary nut mix  
House popped buttered popcorn  
Sizzl'n snack cracker mix  
Phil's Trail mix

## FIESTA

*\$13 per person*

Michelada tortilla chips  
Guacamole  
Black bean and corn salsa  
Pico de gallo salsa  
Pepper jack cheese dip

## SWEET TOOTH

*\$12 per person*

Ganache brownie bites with espresso chocolate and  
salted caramel sauces  
Fresh baked cookies: chocolate chip, peanut butter and  
chefs choice  
Granola bars and candy bars  
Pistachio biscotti with vanilla-lemon custard dip

## SPORT

*\$13 per person*

Assorted whole fruit  
Phil's Trail mix  
Vegetable crudité with roasted garlic-chili hummus  
Salted marcona almonds with olive oil

## CARVING STATIONS

*Includes fresh dinner rolls, mixed green salad with dressings, choice of two Signature Dinner Buffet sides, and one Buffet Dessert platter.*

*\$75 per hour chef fee for carving stations and ice cream station. Optional \$75 chef fee for other stations.*

**Smoked prime rib** with demi au jus and horseradish mousse \$39 \*

**Smoked ham** with maple-mustard jus \$24 \*

**Cedar planked NW salmon** with honey dijon-tarragon glaze \$33 \*

**Cascade Natural beef tenderloin** with demi au jus and horseradish mousse \$49 \*

**Coriander-rubbed pork loin** with apple cider jus \$26 \*

**Roasted turkey breast** with herb and pinot gris gravy \$24

**Whole suckling pig** \$ market price

## THEMED STATIONS

### HAMBURGER BAR \*

*\$25 per person*

Grilled hamburgers and buns

Assorted cheeses and crispy bacon

Lettuce, tomato, pickles, red onions and dill relish

Baked potato salad • Green salad

Tater tots • Homemade malt vinegar chips

Yellow mustard, dijon, mayonnaise and ketchup

### AMERICAN BBQ

*\$35 per person*

Pulled pork

BBQ chicken (whole chickens, quartered)

Baby back ribs • Corn bread

Cole slaw • Baked potato salad

Corn on the cob rounds with honey butter and cotija

Mixed green salad • Homemade malt vinegar chips

### PACIFIC BOUNTY \*

*\$59 per person*

Oysters on the half shell with champagne mignonette  
and sliced lemons

Seared togarashi ahi tuna with wasabi, ponzu sauce  
and pickled ginger

Split king crab legs

Citrus grilled prawns with horseradish aioli and  
guajillo chili sauce

Scallop ceviche with michelada tortilla chips,  
potato chips and guacamole

Crab salad nugget with avocado, tobiko  
and wasabi aioli

Tetherow seafood bacon chowder

## SOUP AND SALAD BAR

*\$22 per person*

Fire roasted tomato soup

Tetherow seafood-bacon chowder

Create your own salad bar with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options

## FLATBREAD PARTY

*\$25 per person*

Truffle sausage with caramelized onion and goat chèvre

BBQ smoked chicken • Caprese • Pepperoni

Create your own salad bar with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options

## TACO CART

*\$25 per person*

Hard shell tacos and soft flour tortillas

Verde pork carnitas

Chili Colorado chicken

Pico de gallo • Guacamole

Mexican beans and rice

## COUNTRY FAIR

*\$28 per person*

Popcorn chicken • Tater tots

Corn on the cob • Mini corn dogs

Chefs choice slushies • Candied almonds

Beignets and deep fried candy bars

Mustards, ketchup and pickle relish

## SLIDER BAR \*

*\$25 per person*

BBQ pulled pork with cole slaw

Club sandwich • Grilled portabello and pesto

Classic burger • Tater Tots

Create your own salad bar with mixed greens and a wide variety of vegetables, meats, cheeses, nuts and dressing options

## PASTA BAR

*\$32 per person*

Linguini and sausage marinara with olives and capers

Classic mac and cheese with bacon bits and truffle oil

Penne chicken artichoke with oven dried tomatoes and pesto alfredo

Roasted garlic bread • Mixed green salad

## SUSHI / TEMPURA BAR \*

*\$59 per person*

Nigiri and maki (rolled) sushi

Ahi tuna, salmon, shrimp and chefs choice seasonal fish, all sashimi grade

Carrot, cucumber, daikon radish and avocado

Variety of tempura vegetables, served with yuzu aioli and ponzu glaze

Soy sauce, wasabi, pickled ginger and chopsticks

## BAKED POTATO BAR

*\$23 per person*

Cascade Natural beef chili

Grated Tillamook cheddar, broccoli, chives, bacon bits, butter and sour cream

Mixed greens with veggies, sunflower seeds and dressing

## **ICE CREAM BAR \***

*\$14 per person*

Ice cream, including vanilla, chocolate and chefs choice

Frozen yogurt, chefs choice flavor

Ice cream cones

Chefs choice candy and cereal toppings

Whipped cream

Fresh berries

Chocolate, berry and caramel sauces

# BEVERAGES

## Beer Selections

Domestic Bottles \$4

Import/Micro Brew Bottles \$5

Keg *Prices Based On Selection*

## Soft Drinks

Pepsi Products \$2.50

Assorted Bottled Juices \$4

San Pelligrino Mineral Water \$3

Humm Kombucha \$4

Bottled Water \$2

## LIQUOR

### Well Liquor

*\$7 per drink*

Gordons Vodka

Gordons Gin

Jim Beam Whiskey

Castillo White Rum

Dewars White Label Scotch

Sauza Gold Tequila

### Call Liquor

*\$9 per drink*

Crater Lake Vodka

Crater Lake Gin

Absolut Mandarin Vodka

Absolut Citron Vodka

Jameson Whiskey

Jack Daniels Whiskey

Bacardi Silver Rum

Johnny Walker Red Label Scotch

Sauza Commemorative Tequila

### Premium Liquor

*\$11 per drink*

Grey Goose Vodka

Grey Goose L' Orange Vodka

Grey Goose Le Citron Vodka

Buffalo Trace Bourbon

Glenmorangie 10 Year Scotch

10 Cane Rum

Plymouth Gin

Cazadores Reposado Tequila

*~ continued ~*

## HOUSE WINES

*\$27 bottle, \$7 Glass*

### Bubbles

Grand Imperial Brut (FR)

### White and Rosé

King's Ridge Pinot Gris (OR)

Matua Sauvignon Blanc (NZ)

di Lenardo "Unoaked" Chardonnay (IT)

Cypress Chardonnay (CA)

Seven Hills Riesling (WA)

Villa Viva Carmenere "Rosé" (FR)

### Red

Christopher Michael Pinot Noir (OR)

Tetherow Highlands Pinot Noir (OR)

Cypress Merlot (CA)

Cypress Cabernet Sauvignon (CA)

Ruta 22 Malbec (ARG)

Alexander Valley Vineyards "Sin Zin" Zinfandel (CA)

Dante Red Blend (CA)

## PREMIUM WINES

*\$47 bottle, \$12 glass*

### Bubbles

Cavvichioli Prosecco (IT)

### White and Rosé

Bethel Heights Pinot Gris (OR)

Groth Sauvignon Blanc (CA)

Chalk Hill Chardonnay (CA)

Toad Hollow "Unoaked" Chardonnay (CA)

Jaboulet Parallele 45 Cotes du Rhone "Rosé" (FR)

### Red

Andrew Rich Pinot Noir (OR)

Brooks Pinot Noir (OR)

Russel Creek Syrah (WA)

St. Francis Zinfandel (CA)

Clos du Bois Merlot (CA)

Robert Mondavi Cabernet Sauvignon (CA)

## TOP SHELF WINE

*\$75 bottle*

### Bubbles

Nicolas Feuillatte Brut (FR)

### White

Lange Reserve Pinot Gris (OR)

Cakebread Chardonnay (CA)

Raimbault "Sancerre" (FR)

Jordan Chardonnay (CA)

### Red

Stoller Reserve Pinot Noir (OR)

Gran Moraine Pinot Noir (OR)

Duckhorn Merlot (CA)

Honig Cabernet Sauvignon (CA)

Va Piano Cabernet Sauvignon (WA)

Ridge Lytton Springs Zinfandel (CA)

Gramercy Cellars Columbia Valley Syrah (WA)

## BANQUET AND CATERING GUIDELINES

### **Menu Guarantees & Course Selections**

Confirmation of number of guests for each event and notification of any dietary needs or allergies is required 72 hours (three business days) prior to the event. Meal course selections will be due one week prior to the event. If attendance falls below the guarantee, the host is responsible for the number guaranteed or the actual number of guests served, whichever is greater. Menu and beverage prices are subject to change. All prices are per person unless otherwise noted.

Our Chef is pleased to provide vegetarian, vegan and gluten free alternatives for you and your guests. Please submit all menu selections four weeks in advance of your event.

### **Custom Menus & Culinary Experiences**

We are happy to prepare and design a menu tailored to suit your group's specific needs. Inspired by the surroundings in Central Oregon our Chef will create a menu using locally sourced products whenever possible. Please contact the sales team at [events@tetherow.com](mailto:events@tetherow.com) and we would be happy to assist in planning your custom culinary experience.

### **Service Charge and Fees**

A 21% service charge will be added to all food and beverage charges.



### **Guest Capacity**

For all buffets a minimum of 15 guests is required. For fewer than 15 guests, an additional \$5 per person will apply. Plated dinner prices are based on a maximum of 100 guests unless otherwise negotiated. Additional equipment rental fees may apply for plated dinners over 100 guests

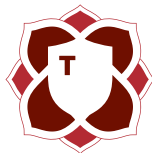
### **Catered Functions**

Please note that Tetherow is the sole purveyor of all food & beverage for onsite events. All food & beverage (with the exception of wedding cakes) are provided by Tetherow only. Due to strict Oregon food preparation guidelines and liability issues, no leftover food may be taken out of a function room.

Tetherow is pleased to cater buffets to your hospitality suite, vacation rental home, or offsite location. Our offsite catering service includes appropriate staffing, complete setup and teardown of tables & chairs, linens and place settings. Please note that there is an additional \$50 set up/takedown fee plus a \$40 per team member per hour fee to cater private events.

### **Signs and Displays**

Pre-approved signage is permitted in the registration area and in the private function areas only. No signs are permitted in the Clubhouse or other public areas. With advanced notice, we can prepare a sign for your function at a nominal charge.



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