

MT HOOD CC
2010 CATERING MENU

Breakfast

Quick Continental

Featuring your choice of Bakery Fresh Pastries, Muffins, and either freshly brewed Starbucks Coffee, Tea, Hot Chocolate or Juice.

\$ 3.75 per person

New York Jump Start

Assorted Bagels served with Cream Cheese and either freshly brewed Starbucks Coffee, Tea, Hot Chocolate or Juice.

\$ 4.35 per person

Traditional Continental

Featuring bakery Fresh Assorted Pastries, Muffins, Tea Breads or Bagels with cream cheese, jam & butter, freshly brewed Starbucks Coffee, Tea and Orange Juice.

\$5.75 per person

- ◆ Add Fresh Seasonal Sliced Fruit with Honey Yogurt Dip for an additional \$2.50 per person

Great Start

Granola & Assorted Cereals, Milk, Assortment of fresh seasonal berries with whole bananas, Chilled yogurts, Sliced Fruit Bread and Bagels with cream cheese, jam & butter and your choice of juice, Starbucks Coffee or Hot Tea

\$7.85 per person

- ◆ Add Fresh Seasonal Sliced Fruit with Honey Yogurt Dip for an additional \$2.50 per person

Breakfast Favorites

Served Breakfast includes your choice of Juice, Starbucks Coffee, Hot Tea or Hot Chocolate. Minimum order of 15 people

Strawberry French Toast Breakfast

Texas wedge French toast dusted in cinnamon and powdered sugar layered between fresh Strawberry's and Cream Cheese, fresh seasonal fruit, scrambled eggs and your choice of bacon or sausage

\$7.85 per person

Burrito Breakfast

Breakfast burrito of Eggs, Bacon, Cheddar Cheese, Onion and Green Peppers served with Salsa, Home-style Potatoes, assorted Muffins and Pastries, your choice of Orange, Cranberry or Apple Juice and Coffee Service.

\$7.95 per person

The All American

Seasonal Sliced Fruit, Scrambled Eggs, your choice of Bacon, Ham or Sausage, Home-style Potatoes, assorted Muffins and Pastries, your choice of Orange, Cranberry or Apple Juice, and coffee service.

\$9.25 per person

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Morning Beginnings

Double Treat Bakery A la Carte

	<u>Per Serving</u>
Fruit & Cheese Danish	\$1.85
Turnovers (Apple or Cherry)	\$1.85
Jumbo Muffins	\$1.85
Fresh Croissants	\$2.00
Homemade Cinnamon Swirl Coffeecake	\$2.00
Bagels with Cream Cheese	\$2.05
<i>-Served with cream cheese</i>	

AM Additions

Fruit Bread	\$1.35 per serving
Sliced Seasonal Fruit	\$2.75 per serving
Whole Fresh Seasonal Fruit	\$1.10 per serving
Individual Yoplait Yogurts	\$1.80 each
Cottage Cheese	\$1.90 per serving
Oatmeal with Brown Sugar	\$1.75 per serving

Beverages

(Gallon serves 16)

	<u>Per Serving</u>
Starbucks Coffee* <i>(2 cups per serving)</i>	\$1.75 per serving
Hot Chocolate* <i>(2 cups per serving)</i>	\$1.75 per serving
English and Herbal Tea Service* <i>(2 cups per serving)</i>	\$1.75 per serving
Fruit Juices (Orange, Apple, Cranberry)	\$1.80 per serving
Bottled Dole Juices	\$2.00 each
2% Skim or Chocolate Milk Chugs	\$2.00 each
Bottled Water - 20 oz	\$2.00 each

**Minimum charge of 7 servings (1 Airpot or Pitcher) for Coffee, Tea Service or Fruit Juice Service*

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Lunch on the Run...

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*Minimum order of 20 people*

*Boxed Lunch*

The most convenient way to do lunch! We use Premium meats, aged cheeses and the freshest vegetables. Each boxed lunch comes with a bag of, chips, large home baked cookie, and can soda or 12 oz bottle water with appropriate condiments and all service ware.

*\$9.25 each*

*Executive Boxed Lunch*

A step above the rest! Choose from our selection of sandwiches like the Classic Italian, All American Hero, California Chicken Wrap, Santa Fe Wrap, Roasted Veggie Focaccia, Smoked Chicken Focaccia or Ciabatta BLT. Each Executive Boxed meal includes pasta or potato salad, seasonal whole fruit, dessert bar and bottled soda or 20 oz bottle water with appropriate condiments and all the service ware.

*\$10.75 each*

*Salads on the Go*

Each gourmet salad is freshly prepared for you. Tempt your taste buds with the following selections:

*\$9.40 each*

- \***Traditional Chef's Salad** - Roasted Turkey, Honey Baked Ham, Sharp Swiss & aged Cheddar
- \***California Chicken** - Marinated Grilled Chicken, Aged Cheese, Cilantro, Avocado, and Tomato with a Spicy Southwestern Ranch.
- \***Classic Chicken Caesar** - Grilled Chicken and Hearts of Romaine with Parmesan cheese, black olives & homemade croutons with a Creamy Caesar Dressing
- \***The Greek** - Romaine lettuce, Feta Cheese, Olives, Red Onion, Tomato & Creamy Greek Dressing
- \***The Roasted Veggie** - Romaine lettuce, Zucchini, Yellow Squash, Red Onion, Eggplant, Tomato Cucumber with a Fat Free Italian Dressing.

*\*All salads include a dinner roll, your choice of dressing and a large home baked cookie.*

*Soup & Sandwich*

Choose from our selection of sandwiches (Ham, Turkey, Asian Chicken Wrap to name a few) and is served with 12 oz of your choice of Soup..... *\$8.20 each*

*Soup & Gourmet Sandwich*

Choose from our selection of Gourmet Focaccia or Regular Sandwiches and is served with 12 oz of your choice of Soup, Chips, Cookie & Beverage..... *\$12.65 each*

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*Luncheon Buffets*

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*Minimum order of 20 people*

**Fajita Bar or Taco Bar**

Marinated chicken or beef grilled to perfection served with sautéed peppers & onion, flour tortillas, Spanish rice, seven-layer dip, chips and Churros for dessert. *(Condiments include cheddar cheese, jalapeno, sour cream and salsa)*

*\$13.05 per person*

**Pasta Bar**

Start your meal with a delicious antipasto platter then add penne pasta with Italian sausage and marinara, tri-colored tortellini with choice of red pepper pesto or Alfredo sauce. Includes tossed Caesar salad and garlic-parmesan breadsticks. For Dessert, your choice of Fruit Cobbler, Cookies or Brownies. Served with Iced Tea or Lemonade

*\$11.75 per person*

**Baked Potato Bar**

Large Idaho baked potatoes, broccoli cheese sauce, chili con carne, whipped butter, sour cream, chives and bacon bits. Includes tossed green salad with choice of dressing, specialty rolls with butter. For Dessert, your choice of Cookies or Brownies. Served with Iced Tea or Lemonade.

*\$10.55 per person*

**The Build Your Own Deli Buffet**

Build your own Deli sandwiches from selections which include sliced turkey and ham, sliced cheddar and Swiss and pepper jack cheese, assorted breads, green leaf lettuce, sliced tomatoes, onions and pickles. The BYO Deli includes your choice of Pasta, Potato Salad or Seasonal Fresh Fruit Salad, and chips. For Dessert, your choice of Cookies or Brownies. Served with Iced Tea or Lemonade.

*\$9.90 per person*

**Giant Sub Sandwich**

Giant deli sandwich with turkey, ham, roast beef, & cheese with sliced tomato and lettuce.

6 foot serves 30 to 35 people. \$55.65

3 foot serves 15 to 20 people. \$32.75

Add chips and lemonade \$2.45 per person

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*Luncheon Entrees*

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Includes specialty rolls & butter, fresh garden salad, a selection of Cake or English trifle for dessert, Iced Tea or Lemonade or Coffee Service.. All items are available for Buffet service or Table Service.

Traditional Primavera

Traditional Primavera with spinach and egg Fettuccine and fresh vegetable in a light cream sauce

\$10.75 per person

Sesame Orange Chicken

Grilled chicken breast and roasted tri colored pepper with a sesame orange glaze. Served with jasmine rice and gingered carrots

\$11.85 per person

Roast Beef Au Jus

Inside round hand rubbed with cracked peppercorns then slowly roasted to medium. Served with garlic mashed potatoes and fresh vegetable medley

\$15.75 per person

Glazed Pork Loin

Extra thick roasted pork loin over a demi - glaze served with wild rice pilaf, and chef's selection of seasonal vegetables

\$13.40 per person

Grilled Halibut

Grilled halibut fillet and lemon-herb compound butter accompanied with Wild rice pilaf and Chef's selection of seasonal vegetables

Market Price ~ per person

Grilled Salmon

Grilled Salmon fillet and lemon-herb compound butter accompanied with Wild rice pilaf and Chef's selection of seasonal vegetables

Market Price ~ per person

Stuffed Chicken Breast Roulade

Herb rubbed breast of chicken stuffed with aged ham, sautéed spinach, and provolone cheese. Served with roasted red potatoes and chef's selection of seasonal vegetables

\$15.00 per person

Don't see what you want? Call us, we are happy to create custom menus to fit all styles, events, and budgets.

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Mid-Day Breaks



Cookies and Punch

An assortment of Gourmet Cookies served with your choice of Punch, Lemonade or Milk

\$2.85 per person

Dessert Bars and Punch

Your choice of Brownies, Lemon Bars, or Raspberry Bars served with Punch or Lemonade

\$2.95 per person

Cookies and Coffee

An assortment of Gourmet Cookies served with Starbucks Coffee

\$2.85 per person

Dessert Bars and Coffee

Your choice of Brownies, Lemon Bars, or Raspberry Bars served with Starbucks Coffee

\$3.60 per person

◆ Add Fresh Seasonal Sliced Fruit with Honey Yogurt Dip for an additional \$2.75 per person

Fruit and Cheese Display

An assortment of domestic cheeses with freshly sliced fruit

\$3.50 per person

Garden-Fresh Vegetable Display

Seasonal Fresh Vegetables served in the raw with Ranch or Bleu Cheese Dressing,

\$3.85 per person

The Executive

Domestic cheese, fresh fruit platter, fresh veggies with ranch dip and an assortment of cookies. Served with your choice of Punch, Lemonade or Starbucks Coffee

\$9.00 per person

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Picnics and BBQ's

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*Have a BBQ anytime!*

*We look forward to adding excitement to your event by providing personalized service at your location. Please add \$25.00 per service hour minimum of 2 hours for your private, on-site Chef. Menus prepared prior to delivery do not incur this fee. All BBQ meals are served buffet style on high quality disposable wares.*

**Southern BBQ Chicken**

Spicy, Hickory Smoked BBQ sauce painted on flame-grilled chicken, baked beans, and corn on the cob, creamy coleslaw, jalapeno-corn-bread and your choice of apple or peach cobbler. Served with Iced Tea or Lemonade.

*\$11.95 per person*

**All-Star BBQ**

Texas BBQ Brisket, Southern BBQ Chicken and Smoked Sausage, this American Favorite is served with baked beans, grilled vegetable medley, potato salad, creamy Cole slaw and your choice of apple or peach cobbler. Served with Iced Tea or Lemonade.

*\$17.80 per person*

**Texas BBQ Brisket**

Slow-roasted beef brisket with a special Texas BBQ Dry Rub of fresh herbs, garlic and cracked peppercorns, Served with grilled vegetable medley, potato salad, and your choice of apple or peach cobbler. Served with Iced Tea or Lemonade.

*\$15.50 per person*

**Burgers & Hot Dogs**

Char-grilled beef patties, hot dogs and garden burgers, sliced cheddar, crisp lettuce, tomatoes, pickle, onion, potato chips, pasta salad, large cookies. Served with Iced Tea or Lemonade. (Condiments include mayonnaise, mustard, ketchup and relish)

*\$11.75 per person*

**Smoked Pork Hocks**

Slow cooked Pork Hocks served with Collard Greens, Black-eyed Peas, Sweet potatoes, Southern Cornbread and Fresh Squeezed Lemonade.

*\$15.75 per person*

**Fried Chicken**

Served with Green Beans, Pineapple Coleslaw, Mac & Cheese, Fresh cut Watermelon and a Southern style Biscuit includes your choice of Lemonade or Raspberry Iced Tea.

*\$16.25 per person*

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*Afternoon Delights*

*Double Treat Sweets*

*Price quotes are per serving*

|                                                  | <u><i>Per Serving</i></u> |
|--------------------------------------------------|---------------------------|
| Assorted Gourmet Cookies (2 cookies per serving) | \$ 1.65                   |
| Sweet Street Dessert Bars                        | \$ 1.75                   |
| Dutch Apple Dessert Bars                         | \$ 1.75                   |
| Old fashioned Lemon Bars                         | \$ 1.75                   |
| Chocolate or Raspberry Cream cheese brownies     | \$ 1.75                   |
| Old Fashioned Brownies                           | \$ 1.70                   |
| Chocolate dipped Rice Crispy Treats              | \$ 1.75                   |
| Mini Éclairs                                     | \$ 2.25                   |
| Homemade Cobbler (Apple, Peach, Cherry)          | \$ 3.25                   |

*Chips & Dips*

*Price quotes are per serving*

|                                    |         |
|------------------------------------|---------|
| Mixed Nuts                         | \$ 1.50 |
| Tortilla Chips & Salsa             | \$ 1.50 |
| Potato Chips & Ranch or Onion Dip  | \$ 1.50 |
| Hummus with toasted pita wedges    | \$ 3.00 |
| Artichoke Dip with Crostini points | \$ 3.15 |
| Crab Dip with French Baguettes     | \$ 3.75 |

*Beverages*

*Price quotes are per serving*

|                                                | <u><i>Per Servings</i></u> |
|------------------------------------------------|----------------------------|
| Can Soda                                       | \$ 1.40                    |
| Bottled Soda                                   | \$ 2.00                    |
| Raspberry Lemonade                             | \$ 1.60                    |
| Freshly Brewed Iced Tea                        | \$ 1.50                    |
| Lemonade                                       | \$ 1.20                    |
| Fruit Punch                                    | \$ 1.20                    |
| *Starbucks Coffee Service (2 cups per serving) | \$ 1.80                    |
| *Tea Service (2 cups per serving)              | \$ 1.80                    |

*\*Minimum charge of 7 servings (1 Airpot or Pitcher) for Coffee, Tea Service or Fruit Juice Service*

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## *Hors D'oeuvres*



*The following hors d'oeuvres are sold by the dozen, with a three dozen minimum each. We recommend between 5 to 12 pieces per attendee to assure sufficient quantity and variety, as influenced by the time of day and style of service.*

### *Cold*

|                                                                                         |               |
|-----------------------------------------------------------------------------------------|---------------|
| Smoked Salmon on sliced cucumber with dill cream cheese                                 | \$14.60/dozen |
| Assorted Finger Sandwiches, including Ham, Turkey or Veggie,<br>Turkey or Ham Pinwheels | \$13.65/dozen |
| Tarragon Chicken Salad Puffs                                                            | \$12.15/dozen |
| Roasted Eggplant Canapés                                                                | \$13.05/dozen |
| Fruit & Cheese Kabobs                                                                   | \$27.30/dozen |
| Roma Tomato and Fresh Basil Bruschetta                                                  | \$11.35/dozen |
| Fresh Strawberries dipped in Chocolate                                                  | \$15.60/dozen |

### *Hot*

|                                                    |               |
|----------------------------------------------------|---------------|
| Meatballs – BBQ, Swedish, Sicilian                 | \$12.25/dozen |
| Egg Rolls with Hot Mustard                         | \$14.50/dozen |
| Stuffed Mushrooms with seafood, sausage or spinach | \$16.25/dozen |
| Chicken Sate with Spicy Peanut Sauce               | \$15.60/dozen |
| Buffalo Wings with Bleu cheese dip                 | \$14.45/dozen |
| Pot Stickers with Sweet & Sour and Hot Mustard     | \$16.50/dozen |
| Spanikopita                                        | \$16.50/dozen |
| Petite Chicken Cordon Bleu                         | \$18.50/dozen |
| Taquitos with Salsa & Sour Cream                   | \$16.55/dozen |

### *Displays*

|                                                                          |                   |
|--------------------------------------------------------------------------|-------------------|
| Domestic Cheese & Cracker <i>(Swiss, cheddar &amp; pepper jack)</i>      | \$3.15 per person |
| Imported Cheese & Cracker Platter <i>(smoked gouda, Brie, Saga Bleu)</i> | \$4.05 per person |
| Aged Cheese and Meat Platter                                             | \$4.45 per person |
| Fresh Vegetable Crudités with Ranch Dip                                  | \$3.85 per person |
| Roasted Vegetable with roasted Red Pepper Aioli                          | \$2.50 per person |
| Antipasto Platter                                                        | \$4.50 per person |
| Smoked Salmon Fillet                                                     | Market price      |
| Cold Poached Whole                                                       | Market price      |

*Please see the recommendations below. Please note that receptions that occur at normal meal times or replace normal meals require a greater amount of food.*

### *Suggested Standards*

|                    |                                   |
|--------------------|-----------------------------------|
| 9:00 am – 11:00am  | 1 to 5 pieces per guest per hour  |
| 11:00 am – 2:00 pm | 5 to 7 pieces per guest per hour  |
| 2:00 pm – 5:00 pm  | 5 to 8 pieces per guest per hour  |
| 6:00 pm – 9:00pm   | 7 to 12 pieces per guest per hour |

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*Celebration Buffet*

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The following menu is served Buffet Style and includes a choice of Dessert, Iced Tea or Lemonade, and Coffee Service. This Buffet is designed to serve 50 guests or more.

- Your buffet menu includes the following:
- Seasonal Green Salad with Dressing
- Pasta Salad with Marinated Vegetables
- Freshly Baked Rolls with Butter
- Medley of Fresh Seasonal Vegetables
- Wild Rice Pilaf or Penne Pasta with Pesto, Garlic Mashed Potatoes, Oven Roasted Baked Potatoes, Parslied Red Potatoes or Mashed Chipotle Sweet Potatoes.
- Dessert

Entrée Selections

*You may choose from the following selections as your entrée selections,
One, two or three choices as you decide fits the occasion.*

- Roasted Sirloin of Beef
- Breast of Chicken Marsala
- Mandarin Chicken Stir-Fry
- Classic Lasagna
- Parmesan Crusted Chicken
- Beef a la Bourguignonne
- Eggplant Parmigiana
- Honey Dijon Glazed Ham
- Roasted Turkey
- Roasted Pork Loin
- Yankee Pot Roast
- Grilled Portobello Mushroom

Buffet Prices are as follows:

One Entrée - \$17.00 • Two Entrees - \$21.00 • Three Entrees - \$24.85

Carved Entrée Selections

*The following items are available as one entree selection and are carved to order
At the buffet for an additional \$ 1.85 per person.*

- Whole Baked Ham Glazed with Honey Dijon Mustard
- Traditional Roasted Tom Turkey and Dressing
- Roasted Baron of Beef Au Jus

If you can't find what you are looking for, our Executive Chef and Director of Catering are prepared to help customize any menu for your special and unique event

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Dinner Entrees

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*Dinners include specialty rolls & butter, salad selection, any standard dessert selection, coffee service and punch selection. The following selections may be offered for buffet or table service.  
Minimum order of 20 people*

**Pork Loin**

Bleu cheese encrusted pork loin with apple compote served with roasted red potatoes and green beans

*\$17.85 per person*

**Prime Rib**

Slowly roasted 8 oz. Prime rib with creamy horseradish. Served with baked potato and chef's vegetables

*\$19.85 per person*

**Oven Roasted Salmon**

Salmon filet and herbed butter served with saffron rice and grilled asparagus

*\$20.50 per person*

**Rosemary Chicken**

Roasted rosemary chicken breast with whipped potatoes and seasonal vegetables

*\$16.65 per person*

**Parmesan Crusted Chicken**

Dredged in Parmesan Cheese with special herbs, this chicken breast is pan-seared and served with a lemon-caper sauce with fresh mushrooms, parslid potatoes and fresh vegetable.

*\$17.35 per person*

**Portobello Napoleon**

Grilled Portabella mushroom layered with grilled squash & zucchini, caramelized onions and roasted red pepper served with a garlic butter sauce over wild rice-barley and pine nut pilaf

*\$18.25 per person*

**Pasta Primavera**

Spring vegetables with fettuccine tossed with a Roasted Garlic Marinara and Topped with fresh grated Parmesan

*\$15.60 per person*

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*Double Treat Desserts*



*Please ask our staff for additional selections and pricing information.*

*Cakes*

Lemon Torte, Chocolate Layer, Raspberry Torte, German Chocolate Cake,  
Pound Cake with Seasonal Fresh Berries, Carrot Cake

*Cheesecakes*

Orange Creamsicle, Xango Fried Cheesecake, New York, Marion berry Cheesecake,  
Silk Tuxedo, Pumpkin,

*Pies*

Apple, Cherry, Peach, Blueberry, Pumpkin, Pecan Pie,

*Cobblers*

Home made Berry, Apple, Peach or Blueberry Cobbler

*\$3.25 per serving – your choice*

# MT HOOD CC 2010 CATERING MENU

## *CATERING GUIDELINES FOR EVENTS* *ADDITIONAL SERVICES & FEES*

Additional services Chartwells customers have the option to acquire and are not limited to the following services:

- *China and linen service*: \$1.85 per person
- *18% Service fee*: Can be applied to events in which the client requires a full time attendant for the event. Attendants are provided accordingly to the size of the event. Served meals are to have the 18% service fee applied because of the nature of the service being offered.
- *Servers*: Customers are welcome to use service personnel from Chartwells for any unspecified event of their own. The rate per hour is \$20.00.
- *Bartender*: A bartender fee is applied to events where full bar service is required. The rate per hour is \$25.00
- *Floral arrangements*: Floral arrangements are available to any customer who would like to have such a service, pricing is based on market price, type of flower and quantity ordered.
- *Props, up-scale wares, ect*: All these are available through Chartwells, pricing is based on rental fees from Chartwells' supplier.

*Last minute order fee*: Usually when an event is booked within 24 hour of the start time, the late fee is applied. On regular basis, all events preferably should be booked 2 weeks in advance from the start date. This enables us to make proper arrangements for food purchasing, staff scheduling and all the necessary planning needed to make your event successful. The last minute Order Fee is \$25.00

*Cancellation of event with in 48 hours*: As changes occur and unexpected issues arise, Chartwells well knows that we all have very limited power on preventing unforeseen events from happening. Chartwells will try to accommodate the cancellation of the event to the best of our ability, but does not guarantee fully cancellation of the costs already in progress. The following shows the percentage charged to clients when the event is cancelled within such a short notice:

- *48 hours: 25% of the total event cost*
- *24 hours: 50% of the total event cost*

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## *Pizza Events*

*All our pizza's are made with the freshest ingredients. Each pizza is cut into 8 slices. Can Soda & Side Salads available for \$2.85 per person.*

### Cheese

16" pizza crust topped with our savory sauce & 5 cheese blend  
\$14.00

### Pepperoni

16" pizza crust topped with our savory sauce, 5 cheese blend & a generous layer of pepperoni  
\$15.00

### Hawaiian

16" pizza crust topped with our savory sauce, 5 cheese blend, Canadian Bacon & Pineapple  
\$16.00

### Combination

16" pizza crust topped with our savory sauce, 5 cheese blend, sausage, pepperoni, onion, green pepper & fresh tomatoes  
\$17.00

### Vegetarian

16" pizza crust topped with our savory sauce, 5 cheese blend & seasonal fresh vegetables  
\$16.00

### BBQ Chicken

16" pizza crust topped with our savory BBQ sauce, 5 cheese blend & Grilled Chicken  
\$17.00

### Build Your Own

16" pizza crust topped with our savory sauce, 5 cheese blend & your choice of toppings

1 topping ~ \$14.00  
2 toppings ~ \$15.00  
3 or more toppings ~ \$17.00

### Combination

16" pizza crust topped with our savory sauce, 5 cheese blend, sausage, pepperoni, onion, green pepper & fresh tomatoes  
\$17.00

### Toppings

Cheese    Pepperoni    Bacon    Sausage    Onion  
Peppers    Olives    Tomatoes    Zucchini    Yellow Squash    Pineapple  
~Looking for something unique or don't see what you want, ask about our specialty gourmet pizza's ~

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