

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Breakfast Buffets*

*Bright Eye*

Sandwich Bar: Scrambled Eggs, Assorted Sliced Tillamook cheeses, Grilled English Muffins and Grilled Bagels  
Whipped Butter and Natural Fruit Preserves  
Choice of one: Honey-Cured Bacon,  
Sausage Links or Smoked Ham  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas  
*\$17.95 per person*

*South of the Border*

Chorizo Scrambled Eggs with Tillamook Cheddar  
Black Beans  
Fresh Baked Scones  
Warm Tortillas  
Salsa, Avocado, Diced Tomato, Jalapenos, Sour Cream,  
Shredded Cheese  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas  
*\$19.95 per person*

*The Sand Dollar*

The Wayfarer Restaurant's Scrambled Eggs topped with Bay Shrimp,  
Dungeness Crab and Tillamook Cheese  
Cheese Blintzes with Berry Sauce  
Fresh Baked Muffins and Scones  
Assorted Cold Cereals  
Low Fat and Skim Milk  
Whipped Butter and Natural Fruit Preserves  
Choice of one: Honey-Cured Bacon, Sausage Links  
or Smoked Ham  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas  
*\$22.95 per person*

*The Starfish*

Scrambled Eggs with Tillamook Cheddar  
Potatoes O'Brien  
Fresh Baked Muffins and Scones  
Assorted Cold Cereals  
Low Fat and Skim Milk  
Whipped Butter and Natural Fruit Preserves  
Choice of one: Honey-Cured Bacon, Sausage Links or  
Smoked Ham  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas  
*\$18.95 per person*

20 Person Minimum

*Prices are per person and subject to a 20% service charge. All food and beverage prices are subject to change without notice. 01/08*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Breakfast Buffets & Add-Ons*

*Custom Breakfast Buffet*

Whipped Butter and Natural Fruit Preserves  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas

*Eggs (choose one)*

Scrambled with Tillamook Cheddar  
Scrambled with Bay Shrimp and Tillamook Cheddar  
Scrambled with Diced Ham and Tillamook Cheddar  
Italian Scramble: Italian Sausage with Tomato, Basil and Mozzarella

*Sides (choose one)*

Potatoes O'Brien  
Salmon Hash  
French Toast  
Assorted Hot and Cold Cereals with Low Fat and Skim Milk  
Tillamook Yogurts

*Meats (choose two)*

Honey-Cured Bacon, Sausage Links or Smoked Ham

*Breads (choose two)*

Muffins, Coffee Cakes, Scones or Biscuits

*\$19.95 per person*

Individual Tillamook Yogurts .....	\$2.50 each
Hot Oatmeal.....	\$3.25 per person
<i>with brown sugar, raisins, low fat and skim milk</i>	
Honey-Cured Bacon, Sausage Links or Smoked Ham .....	\$3.75 per person
French Toast.....	\$3.95 per person
<i>with whipped butter and warm syrup</i>	
Biscuits, Muffins or Scones.....	\$24.00 per dozen
<i>with whipped butter and natural fruit preserves</i>	
Housemade Danish.....	\$27.00 per dozen
<i>with whipped butter and natural fruit preserves</i>	
Omelet Station with Chef .....	\$7.00 per person
<i>with diced ham, mushrooms, bay shrimp, cheddar, jack cheese, diced peppers, salsa and green onions</i>	
French Toast Station with Chef .....	\$6.00 per person
<i>with whipped butter and warm syrup</i>	
Assorted Cold Cereals .....	\$2.95 per person
<i>with low fat and skim milk</i>	

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*The Surfsand Resort & Wayfarer Restaurant Catering Menu*  
*Plated & Continental Breakfasts*

*Each plated breakfast is served with Potatoes O'Brien (where applicable), breakfast breads, your choice of honey-cured bacon, sausage links or smoked ham, Sleepy Monk French roast and decaffeinated coffee, deluxe hot teas and fresh fruit garnish.*

French Toast..... \$12.95 per person  
*with whipped butter and warm syrup*

Tillamook Scramble ..... \$12.95 per person  
*Scrambled eggs topped with Tillamook cheddar*

Fisherman Scramble ..... \$15.95 per person  
*Scrambled eggs topped with bay shrimp and Tillamook cheddar*

Huevos Rancheros..... \$14.95 per person  
*Scrambled eggs with salsa fresco, sour cream, black beans and warm tortillas*

Dungeness Crab Cakes..... \$18.95 per person  
*Topped with scrambled eggs and classic hollandaise*

**Add a Starter:**

Individual Fresh Seasonal Fruit and Berry Plates..... \$4.50 per person

Seasonal Fresh Berries with Brown Sugar and Chilled Half and Half..... \$4.95 per person

Warm Cheese Blintzes with Berry Sauce..... \$4.25 per person

*The Wayfarer Continental*

Fresh Baked Muffins and Scones  
 Assorted Cold Cereals  
 Low Fat and Skim Milk  
 Whipped Butter and Natural Fruit Preserves  
 Sliced Fresh Seasonal Fruits and Berries  
 Assorted Chilled Juices  
 Sleepy Monk French Roast and Decaffeinated Coffee  
 Deluxe Hot Teas  
*\$14.95 per person*

*The Wayfarer Continental Plus*

Fresh Baked Muffins, Scones and Danish  
 Assorted Cold Cereals  
 Hot Oatmeal with Brown Sugar and Raisins  
 Low Fat and Skim Milk  
 Whipped Butter and Natural Fruit Preserves  
 Sliced Fresh Seasonal Fruits and Berries  
 Assorted Chilled Juices  
 Sleepy Monk French Roast and Decaffeinated Coffee  
 Deluxe Hot Teas  
*\$15.95 per person*

*Boxed Continental Breakfast*

Chilled Fruit Juice  
 A Piece of Seasonal Fruit  
 Tillamook Yogurt  
 Blueberry Muffin  
 Fresh Baked Scone  
 Whipped Butter  
 Fruit Preserves  
*\$11.95 per person*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*À la Carte & Breaks*

Sleepy Monk French Roast Coffee, Decaffeinated Coffee or Iced Tea.....	10-12 cups per pot/\$20.00 per pot
Soft Drinks.....	\$2.25 each
Bottled Water.....	\$2.75 each
Bottled Juices .....	\$3.25 each
Chilled Juices (Apple, Tomato, Cranberry and Grapefruit).....	\$9.95 per pitcher
Fresh-Squeezed Lemonade.....	\$12.95 per pitcher
Fresh-Squeezed Orange Juice.....	\$14.95 per pitcher
Iced Tea.....	\$9.95 per pitcher
Assorted Energy Drinks.....	\$3.50 each
Whole Fresh Fruit .....	\$2.00 each
Individual Tillamook Yogurts .....	\$2.50 each
Dry Cereal with Low Fat Milk and Skim Milk .....	\$2.95 each
Muffins or Scones.....	\$24.00 per dozen
Danish .....	\$27.00 per dozen
Popcorn.....	\$2.95 per person
Snack Mix .....	\$2.95 per person
Assorted Mixed Nuts.....	\$3.95 per person
Chips, Salsa and Dips.....	\$3.95 per person
Bagels and Cream Cheese.....	\$3.00 per person/\$27.00 per dozen
Cookies.....	\$14.95 per dozen
Brownies .....	\$14.95 per dozen

*Wine Maker's Delight*

Imported and domestic cheeses, sliced fresh seasonal fruit and berries, Pepperidge Farm crackers, sliced baguette and mixed nuts.

*\$11.95 per person*

*At the Ballpark*

Warm soft pretzels, stone-ground mustard, peanuts in the shell, popcorn and assorted soft drinks.

*\$9.95 per person*

*The Watering Hole*

Our all day beverage service. In the morning, Sleepy Monk French Roast coffee, decaffeinated coffee and deluxe hot teas. In the afternoon, soft drinks, bottled water and energy drinks.

*\$11.95 per person*

*The Health Nut*

Fresh and pickled vegetable tray with bleu cheese dip, assorted Tillamook cheeses, low fat yogurts, whole fresh fruit and pretzels.

*\$10.95 per person*

*The Pick Me Up*

Fresh baked cookies, brownies, M&M's, assorted soft drinks and energy drinks.

*\$10.95 per person*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

# *Packages*

## *Time Saver One*

### **The Wayfarer Continental Breakfast**

Fresh Baked Muffins and Scones  
Assorted Cold Cereals  
Low Fat and Skim Milk

Whipped Butter and Natural Fruit Preserves  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices

Sleepy Monk French Roast Coffee and Decaffeinated Coffee  
Deluxe Hot Teas

### **Mid-Morning Coffee Refresh**

#### **Grand Sands Buffet**

Display of Roast Turkey, Roast Beef, Ham and Salami  
Assorted Breads  
Tillamook Sliced Cheeses, Mayonnaise, Mustard, Relish,  
Lettuce, Tomato, Onions, Pepperoncini,  
Dill Pickles and Sliced Onion  
Choice of two: Green Salad, Pasta Salad, Potato Salad,  
Tuna Salad or Fruit Salad

#### **Afternoon Break**

#### **The Pick Me Up**

Fresh Baked Cookies, Brownies, M&M's, Assorted Soft Drinks  
and Energy Drinks

*\$41.95 per person*

## *Time Saver Two*

### **The Starfish Buffet**

Scrambled Eggs with Tillamook Cheddar  
Potatoes O'Brien

Fresh Baked Muffins and Scones  
Assorted Cold Cereals and Low Fat and Skim Milk  
Whipped Butter and Natural Fruit Preserves

Choice of 1: Honey-Cured Bacon, Sausage Links  
or Smoked Ham

Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices

Sleepy Monk French Roast Coffee and Decaffeinated Coffee  
Deluxe Hot Teas

### **Mid-Morning Coffee Refresh**

#### **Mexican Fiesta**

Build Your Own Burrito Bar  
with Beef Fajitas, Shredded Spicy Chicken, Pinto Beans,  
Red Rice, Warm Flour Tortillas, Salsa, Sour Cream, Guacamole,  
Shredded Lettuce, Tillamook Cheddar, Olives, Pickled Jalapeños  
and Tortilla Chips

#### **Afternoon Break**

#### **The Pick Me Up**

Fresh Baked Cookies, Brownies, M&M's Assorted Soft Drinks  
and Energy Drinks

*\$47.95 per person*

## *Time Saver Three*

### **The Wayfarer Continental Breakfast**

Fresh Baked Muffins and Scones  
Assorted Cold Cereals  
Low Fat and Skim Milk

Whipped Butter and Natural Fruit Preserves  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices

Sleepy Monk French Roast Coffee and Decaffeinated Coffee  
Deluxe Hot Teas

### **Mid-Morning Coffee Refresh**

#### **Baked Potato Bar**

Baked Idaho Russet Potatoes with Whipped Butter, Sour Cream, Scallions, Bacon  
Bits, Black Olives, Tillamook Cheddar, Salsa and Homemade Chili. Served with  
Mixed Green Salad, Fruit Salad and Fresh Baked Breads.

#### **Afternoon Break**

Fresh Baked Cookies

*\$34.95 per person*

25 Person Minimum

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*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Brunch*

*Brunch are available until 2 p.m.*

Sliced Seasonal Fresh Fruit and Berries

Assorted Muffins, Scones and Danish

Fresh and Pickled Vegetable Tray  
*with bleu cheese dipping sauce*

Domestic and Imported Cheeses  
*with Pepperidge Farms crackers*

Scrambled Eggs  
*with Tillamook Cheddar*

Pacific Chicken  
*with an artichoke and bay shrimp cream sauce*

Salmon Hash

Potatoes O'Brien

Baby Field Greens  
*with assorted dressings*

French Toast  
*with whipped butter and warm maple syrup*

Choice of two:  
Honey-Cured Bacon, Sausage Links or Smoked Ham

Assorted Chilled Juices

Sleeply Monk French Roast Coffee and Decaffeinated Coffee

Deluxe Hot Teas

\$29.95 per person

*Add champagne for \$6.50 per person*

*Add an omelet station for \$7.00 per person*

25 Person Minimum

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*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

## *Lunch Buffets*

*Lunch buffets are available until 2 p.m. and served with assorted soft drinks and cookies.*

### *Grand Sands*

Display of Roast Turkey, Roast Beef, Ham, Salami and Assorted Breads  
Tillamook Sliced Cheeses, Mayonnaise, Mustard, Relish  
Lettuce, Tomato, Onions, Pepperoncini, Dill Pickles and Sliced Onion  
Choice of two: Green Salad, Pasta Salad, Potato Salad, Tuna Salad or Fruit Salad

*\$17.95 per person*

### *Mexican Fiesta*

Build your own Burrito Bar with Beef Fajitas, Shredded Spicy Chicken  
Pinto Beans, Red Rice, Warm Flour Tortillas, Salsa, Sour Cream, Guacamole,  
Shredded Lettuce, Tillamook Cheddar, Olives and Pickled Jalapeños

*\$19.95 per person*

### *Haystack Salad Bar*

Mixed Salad Greens with Assorted Toppings including:  
Tomatoes, Cucumbers, Sliced Turkey, Sliced Ham, Bay Shrimp, Bacon Bits,  
Swiss and Tillamook Cheddar, Boiled Eggs, Crumbled Bleu Cheese, Olives and Sunflower Seeds.  
Served with Garlic Bread, Seasonal Fruit Salad and Dressings.

*\$17.95 per person*

### *The All America*

Roasted Chicken or Meatloaf, Mashed Potatoes, Butter-Laced Cut Corn, Green Salad and  
Dressing, Tillamook Macaroni and Cheese, Fresh Biscuits and Honey-Butter and Applesauce.

*\$16.95 per person*

### *Baked Potato Bar*

Baked Idaho Russet Potatoes with all the Fixings: Whipped Butter, Sour Cream, Scallions, Bacon  
Bits, Black Olives, Tillamook Cheddar, Salsa and Homemade Chili. Served with Mixed Green  
Salad, Fruit Salad and Fresh Baked Breads.

*\$15.95 per person*

### *Taste of Italy*

Vegetable or Traditional Lasagna, Garlic Bread, Tortellini Alfredo, Grated Asiago  
Cheese, Vegetable du Jour, Garden Green Salad with Assorted Dressings.

*\$19.95 per person*

### *Additions*

Soup du Jour \$4.25 per person  
Wayfarer Clam Chowder \$4.95 per person

20 Person Minimum

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*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Plated Lunches*

*Plated lunches are available until 2 p.m.*

*They are served with fresh baked bread and butter, seasonal fresh vegetables and your choice of roasted red potatoes, rice pilaf or mashed potatoes. Plated lunches also include Sleepy Monk French roast, decaffeinated coffee and deluxe hot teas.*

*Roasted New York Strip Loin*

English-sliced, slow-roasted New York strip loin served with creamy horseradish and natural jus.

*\$18.95 per person*

*Pacific Chicken*

A seared breast of skinless-boneless chicken topped with fresh Oregon bay shrimp, artichoke hearts and a light cream sauce.

*\$16.95 per person*

*Seafood Pasta*

Penne pasta tossed with Dungeness crab, local bay shrimp, wild mushrooms and Alfredo sauce. Served with garlic bread and a small side salad and assorted dressings.

*\$18.95 per person*

*Pork Loin*

Slow-roasted, house-brined pork loin with sautéed Hood River apples, traditional stuffing and a natural jus.

*\$16.95 per person*

*Golden Seared Salmon*

Served with cucumber, tomato and caper berry relish.

*\$18.95 per person*

*Add a small side salad for \$4.25 per person,  
a cup of soup for \$4.25 per person or  
a cup of Wayfarer Clam Chowder for \$4.95 per person*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Box Lunches & Luncheon Salads*

*Box lunches include your choice of up to three deli-style sandwiches, a bag of salted Kettle Chips, a piece of fresh seasonal fruit, two housemade cookies, mints, a soft drink or bottle of water, napkins, appropriate condiments and one side salad. Side salad selection choices include an Italian pasta salad, traditional potato salad, Waldorf salad, Greek salad or crudité's with dipping sauce. \$16.95 per person. Box lunches and luncheon salads are available until 2 p.m.*

*Roasted Turkey Breast Sandwich*

with cranberry cream cheese, lettuce and tomato on sourdough

*Shaved Ham & Swiss Sandwich*

with honey mustard, lettuce and tomato on rye

*Salami, Pepperoni & Provolone Sandwich*

with sliced pepperoncini and a herbed vinaigrette on ciabatta

*Roast Beef & Tillamook Cheddar Sandwich*

with horseradish mayonnaise, lettuce and tomato on housemade whole wheat

*Local Shrimp Salad Sandwich*

with lettuce, tomato and dill Havarti on a kaiser roll

*Chicken Salad Sandwich*

Apple, almond, smoked cheddar and chicken salad with spinach leaves on a kaiser roll

*Roma Tomato, Mozzarella & Fresh Basil Sandwich*

with balsamic vinaigrette on ciabatta

*Boursin, Avocado & Cucumber Sandwich*

with a balsamic vinaigrette on ciabatta

*Luncheon salads are served with freshly baked bread and butter, Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.*

*Chef's Salad*

Tillamook cheddar, tomato, hard-boiled egg, crumbled bleu cheese, sliced turkey and ham on a bed of salad greens and your choice of dressing.

*\$14.95 per person*

*Chicken Caesar Salad*

Broiled breast of chicken served on a classic Caesar Salad with shaved Asiago and garlic croutons.

*\$14.95 per person*

*Seafood Greek Salad*

Crisp romaine, red onions, cucumbers, feta cheese and diced tomato tossed in herbed red wine vinaigrette. Topped with Oregon bay shrimp.

*\$14.95 per person*

*Add a small salad or a cup of soup for \$4.25 per person or add a cup of Wayfarer Clam Chowder for \$4.95 per person*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*  
*Plated Dinners - Seafood & Vegetarian*

*Plated dinners are served with a tossed green salad with creamy English garlic dressing, fresh baked bread and butter, seasonal vegetable du jour and your choice of roasted potato, whipped Russet potato or our wild rice pilaf. Meals also include Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.*

*Halibut Steverino*

Fresh Alaskan halibut baked with onions, white wine and a creamy dill sauce. \$30.95 per person

*Hazelnut-Crusted Halibut*

Hazelnut crusted halibut seared, baked and served with a berry butter sauce. \$30.95 per person

*Prawn-Studded Salmon*

Wild salmon studded with gulf prawns, seared and finished in the oven with lemon butter sauce. \$32.95 per person

*Seared Salmon*

Wild salmon seared and baked to perfection and topped with cucumber, tomato, caper berry relish and butter sauce. \$29.95 per person

*Rockfish Vera Cruz*

Local cornmeal crusted rockfish served with a zesty caper and lime infused tomato fondue. \$27.95 per person

*Roasted Vegetable Strudel*

An assortment of seasonal vegetables and Boursin cheese wrapped in phyllo and baked to a golden brown with a tomato basil purée. \$25.95 per person

*Grilled Portabello and Polenta "Napoleon"*

Grilled portabello mushrooms layered with herbed polenta, sautéed spinach and grilled balsamic red onions. \$25.95 per person

*Striped Wild Mushroom Ravioli*

Served in a roasted garlic Alfredo sauce. \$27.95 per person

*Pan-Seared Chili Flaked Polenta*

With roasted corn, charred vegetable and black bean salsa. \$25.95 per person

*Vegetarian Jambalaya*

With blackened tofu. \$24.95 per person

*Ratatouille Gnocchi*

Traditional ratatouille tossed with potato gnocchi. \$24.95 per person

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Plated Dinners - Meats*

*Pacific Chicken*

Butter-seared breast of chicken topped with artichoke hearts, fresh Oregon bay shrimp and a light cream sauce. \$27.95 per person

*Prime Rib*

*(Minimum 12 guests)*

Herb-rubbed and served with natural au jus and creamed horseradish. \$33.95 per person

*Dungeness Chicken Florentine*

A breast of chicken stuffed with Mozzarella cheese, Asiago cheese, spinach and fresh Dungeness crab. Served with a natural sauce reduction. \$32.95 per person

*Filet Mignon*

A thick cut of char-grilled filet served with a caramelized shallot demi-glace. \$32.95 per person

*Add warm Dungeness crab meat and Roque River Bleu cheese for \$9.00 per person*

*Add four grilled tiger prawns for \$6.50 per person*

*Add an 8-ounce Maine lobster tail for market price*

*Garlic & Rosemary Studded Oregon Leg of Lamb*

*(Minimum 10 guests)*

Served with natural jus. \$28.95 per person

*Northwest "Surf & Turf"*

A Dungeness crab cake and sliced roasted beef tenderloin, wild mushrooms, roasted shallots and Pinot Noir demi-glace. \$35.95 per person

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

## *Dinner Buffets*

*Dinner buffets are served with Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.*

### *Traditional*

Baked Salmon with Caper Butter  
Roasted Strip Loin of Beef  
with Natural Jus and Creamy Horseradish  
Honey Mustard Chicken  
Oven-Roasted Potatoes  
Garden Green Salad and Assorted dressings  
Fresh Fruit Salad  
Fresh Baked Bread and Butter  
Vegetable du Jour  
Warm Berry Crisp  
with Chantilly Cream

*\$36.95 per person*

### *Rio Grande*

Seafood Enchiladas  
with Bay Shrimp and Dungeness Crab  
Beef Fajitas and Shredded Chicken  
Black Beans  
Spanish Red Rice  
Warm Flour Tortillas and Crispy Corn Chips  
Pico de Gallo, Sour Cream, Guacamole,  
Shredded Lettuce, Diced Tomato, Black  
Olives, Pickled Jalapenos and  
Tillamook Cheddar  
Cinnamon Sugar Crisпитos

*\$31.95 per person*

### *Clam Bake*

Poached Salmon  
Lemon Pepper Sole Roulades  
Wine-Steamed Clams  
Vegetable du jour  
Rosemary Roasted Potatoes  
Garden Green Salad and Assorted Dressings  
Fresh Fruit Salad  
Fresh Baked Bread and Butter  
Warm Berry Crisp  
with Chantilly Cream

*\$34.95 per person*

### *Italian*

Traditional or Vegetarian Lasagna  
Chicken Parmesan  
Ravioli Baked in Pesto Cream  
Shredded Asiago Cheese  
Garden Green Salad and Assorted Dressings  
Fresh Fruit Salad  
Fresh Baked Garlic Bread  
Vegetable du Jour  
Tiramisu  
Cookies

*\$29.95 per person*

### *The Haystack*

Roasted Pacific Halibut  
Steamed Dungeness Crab with Herb Butter and Fresh Lemon  
Prime Rib of Beef with Uniformed Chef  
Creamy Horseradish  
Roasted Potatoes  
Vegetable du Jour  
Silver Dollar Rolls  
Garden Green Salad and Assorted Dressings  
Fresh Fruit Salad  
Seasonal Warm Crisp  
with Chantilly Cream

*\$40.95 per person*

### *BBQ*

Slow-Braised Pork Back Ribs and Herb-Baked Chicken  
Hamburgers, Grilled Kielbasa  
and Garden Burgers  
Garden Green Salad and Assorted Dressings  
Tillamook Sliced Cheeses, Mayonnaise, Mustard, Relish,  
Lettuce, Tomato, Pepperoncini, Dill Pickles,  
Sliced Onion and Buns  
Corn on the Cob  
Potato Salad or Coleslaw  
Baked Beans  
Sliced Seasonal Melon

*\$31.95 per person*

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*The Surfsand Resort & Wayfarer Restaurant Catering Menu*  
*Holiday Buffets & Plated Dinners*

*Holiday buffets and plated dinners are served with Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.  
Holiday buffets and plated dinners are available year round!*

*Turkey and Prime Rib*  
*“Reception-Style”*

Carving Station with Uniformed Chef  
Prime Rib au Jus and Horseradish  
Roasted Tom Turkey Breast with  
Silver Dollar Rolls and Cranberry Relish  
Vegetable Tray  
Domestic and Imported Cheese Tray  
Pepperidge Farms Crackers  
Tossed Green Salad and Assorted Dressings  
Fruit Salad  
Pumpkin Cheesecake  
Assorted Holiday Cookies

*\$35.95 per person*

*Prime Rib and Pacific Seafood*

Prime Rib with Au Jus and Horseradish  
Steamed Dungeness Crab Legs  
and Drawn Butter  
Roasted Salmon with Dijon Cream  
Chilled “Peel and Eat” Prawns  
with Lemon and Cocktail Sauce  
Antipasto Tray  
Roasted Potatoes and Seasonal Vegetable  
Domestic and Imported Cheese  
Pepperidge Farms Crackers  
Tossed Green Salad  
Assorted Dressings  
Fruit Salad  
Pumpkin Cheesecake  
Assorted Holiday Cookies

*\$43.95 per person*

*Smoked Pork Loin and*  
*Roasted Turkey*

Smoked Pork Loin with Natural Jus  
Roasted Turkey with Pan Gravy  
Traditional Stuffing  
Whipped Potatoes  
Seasonal Vegetables  
Vegetable Tray with Dip  
Cranberry-Orange Relish  
Tossed Green Salad  
Assorted Dressings  
Fruit Salad  
Fresh Baked Bread and Butter  
Pumpkin Cheesecake  
Assorted Holiday Cookies

*\$33.95 per person*

*Three Course Roasted Turkey Dinner*

Roasted turkey with pan gravy, whipped potatoes, seasonal vegetables, traditional stuffing and cranberry relish. Tossed green salad with house dressing, candied pecans and warm fresh bread and butter. For dessert, enjoy pumpkin cheesecake.

*\$28.95 per person*

*Four Course Northwest Seafood and Filet Dinner*

Smoked seafood sampler including smoked salmon, mussels and oysters with capers, onions, cream cheese and assorted crackers. Tossed green salad with dried cranberries, candied pecans and house dressing. A grilled 8 ounce petit filet with a seven ounce lobster tail, roasted potatoes, seasonal vegetables, drawn butter and fresh lemon. For dessert, enjoy Irish cream chocolate mousse and shortbread cookies.

*\$63.95 per person*

20 Person Minimum

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*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Passed Hors d'oeuvres*

*Chilled Hors d'oeuvres*

Pita Chips with White Bean Spread & Roasted Vegetables .....	\$18 per dozen
Mini Smoked Tillamook Cheddar Biscuits with Oregon Apple Slaw .....	\$18 per dozen
Smoked, Free-Range Chicken Salad in Asiago Puffs .....	\$21 per dozen
Prosciutto & Arugula Wrapped Melon .....	\$21 per dozen
Local Salmon Tartar & Avocado Cream with Crisp Bagel Chips.....	\$21 per dozen
Willapa Bay Oyster Shooters .....	\$21 per dozen
Marinated Artichoke Bottoms with Boursin Cream & Roasted Garlic .....	\$24 per dozen

*Hot Hors d'oeuvres*

Pancetta-Wrapped Jumbo Dates .....	\$18 per dozen
Wild Mushroom & Bleu Cheese Phyllo Triangles.....	\$21 per dozen
Sweet Corn and Smoked Salmon Arancini .....	\$21 per dozen
<i>with fresh lemon and roasted caper-dill dipping sauce</i>	
Goat Cheese, Spinach & Pine Nut Mini Quiches.....	\$21 per dozen
Mini Brie & Pear Mostard Tarts with Hazelnut Topping .....	\$21 per dozen

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Stationary Hors d'oeuvres*

*Chilled Hors d'oeuvres*

Fresh Seasonal Fruit Display.....	large \$195 (Serves 50 to 60) small \$100 (Serves 25 to 30)
“Northwest” California Rolls with Oregon Wasabi.....	\$21 per dozen
Domestic & Imported Cheese Display .....	large \$225 (Serves 50 to 60) <i>Served with crackers &amp; fruit</i> small \$125 (serves 25 to 30)
Antipasto Platter .....	\$4.50 per person <i>With Italian meats, cheeses, fresh and pickled vegetables &amp; grilled pita bread</i>
Fresh & Pickled Vegetable Tray .....	large \$175 (Serves 50 to 60) <i>Served with ranch dipping sauce</i> small \$90 (Serves 25 to 30)
Chilled Prawns .....	\$24.95 per dozen <i>Served with fresh lemon &amp; cocktail sauce</i> \$95 per 50/\$188 per 100
Alder-Smoked Salmon.....	\$22.95 per pound <i>Served with capers, chopped onions, cream cheese &amp; assorted crackers (minimum 3 pounds)</i>

*Hot Hors d'oeuvres*

Mushroom Caps.....	\$15.95 per dozen <i>Filled with red wine and bleu cheese</i> \$60 per 50/\$118 per 100
Crab Mushrooms .....	\$24.95 per dozen <i>Stuffed with deviled dungeness crab</i> \$95 per 50/\$188 per 100
Mini Dungeness Crab Cakes .....	\$25.95 per dozen <i>Served with red pepper aioli</i> \$100 per 50/\$195 per 100
Char-broiled Prawns.....	\$24.95 per dozen <i>Served with lemon butter sauce</i> \$95 per 50/\$188 per 100
Baked Brie en Croûte (Serves 20 - 30) .....	\$100 each <i>Served with fresh fruit chutney &amp; assorted Pepperidge Farms crackers</i>
Crab Artichoke Dip .....	\$24.95 per pound <i>Filled with cream cheese, artichokes, spinach and Dungeness crab and served with Asiago crust &amp; crisp crostini</i>

*The Surfside Resort & Wayfarer Restaurant Catering Menu*  
*Carving Station & Stationary Hors d'oeuvre Packages*

*Carving stations include a uniformed chef for 1 hour and are served with silver dollar rolls and appropriate condiments.*

Café Round (Serves 100).....	\$400
Roasted Beef Tenderloin (Serves 20).....	\$225
Herb-Rubbed New York Strip Loin of Beef (Serves 40) .....	\$300
Honey-Glazed Pit Ham (Serves 50).....	\$225
Herb-Rubbed, Slow-Roasted Turkey Breast (Serves 35 to 40).....	\$150

*The Hoiety Toiety*

- Antipasto Platter
- Crab-Stuffed Mushrooms (1½ per person)
- Baked Brie with Fresh Fruit Relish and Crackers
- Steamed Prawns with Lemon and Cocktail Sauce  
(2½ per person)
- Sliced Seasonal Fresh Fruit
- Mini Crab Cakes with Red Pepper Aioli
- \$24.95 per person*

*The Uptown*

- Antipasto Platter
- Sliced Seasonal Fresh Fruit
- Steamed Prawns with Lemon and Cocktail Sauce  
(2½ per person)
- Crab-Stuffed Mushrooms
- Mini Egg Rolls with Spicy Mustard
- \$24.95 per person*

*The Black Tie*

- Beef Tenderloin Carving Station with Chef
- Silver Dollar Rolls
- Horseradish
- Smoked Salmon Display
- Grilled Prawns with Lemon Butter (2½ per person)
- Mini Crab Cakes with Red Pepper Aioli (1½ per person)
- Sliced Fruit
- Domestic and Imported Cheeses
- Antipasto Platter
- Baked Brie en Croûte  
with Fresh Fruit Chutney
- \$36.95 per person*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Small Group Banquets*

*Breakfast One*

Fresh Baked Muffins and Scones  
Assorted Cold Cereals  
Oatmeal with Traditional Garnishes  
Low Fat and Skim Milk  
Whipped Butter and Natural Fruit Preserves  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas

*\$14.95 per person*

*Breakfast Two*

Bagels and Cream Cheese  
Strawberry Cream Cheese  
Gravlax with Traditional Garnishes  
Low Fat and Skim Milk  
Whipped Butter and Natural Fruit Preserves  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas

*\$15.95 per person*

*Breakfast Three*

An Assortment of Breakfast Sandwiches  
(Grilled English Muffins with Tillamook Cheddar,  
Egg and Bacon)  
Fresh Baked Muffins  
Low Fat and Skim Milk  
Whipped Butter and Natural Fruit Preserves  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Chilled Juices  
Sleepy Monk French Roast and Decaffeinated Coffee  
Deluxe Hot Teas

*\$16.95 per person*

*Lunch One*

Platter of Assorted Sandwiches  
Individually Bagged Artisan Chips  
Whole Fruit  
Green Salad  
Housemade Dressings  
Assorted Soft Drinks  
Cookies  
Sleepy Monk French Roast and Decaffeinated Coffee

*\$16.95 per person*

*Add a cup of soup for \$4.25 per person or  
clam chowder for \$4.95*

*Lunch Two*

Family Style Chef's Salad  
(Baby Greens with Sliced Ham, Turkey, Swiss, Cheddar, Boiled  
Egg, Bacon, Cucumbers, Tomato and Carrots)  
Whole Fruit Basket  
Housemade Dressings  
Warm Sliced Bread and Butter  
Assorted Soft Drinks  
Cookies  
Sleepy Monk French Roast and Decaffeinated Coffee

*\$16.95 per person*

*Lunch Three*

Family Style Caesar Salad  
Assorted Sliced Sandwich Meats  
Sliced Cheeses  
Assorted Breads  
Condiments  
Whole Fruit Basket  
The Wayfarer's Clam Chowder  
Assorted Soft Drinks  
Cookies  
Sleepy Monk French Roast and Decaffeinated Coffee

*\$21.95 per person*

Available for 5 to 15 People

*Prices are per person and subject to a 20% service charge. All food and beverage prices are subject to change without notice. 01/08*

## *Desserts*

### *Homemade Bumble Berry Crisp*

A flavorful assortment of berries baked with our brown sugar streusel and topped with whipped cream.

*\$6.25 per person*

### *Chocolate Ganache Torte*

Silky dark chocolate with sweet pecan crust and topped with caramel sauce.

*\$6.25 per person*

### *Creamy Chocolate Mousse*

A traditional smooth confection made with rich dark chocolate and topped with whipped cream.

*\$6.25 per person*

### *New York Cheesecake*

Traditional New York style cheesecake topped with a seasonal fruit topping.

*\$6.25 per person*

### *Assorted Petites*

*(Minimum of three dozen or 1½ per person)*

Chocolate-covered strawberries, lemon curd tartlets, fruit tartlets, profiteroles, flourless chocolate bites or cheesecake bites.

*\$24.00 per dozen*

*The Surfsand Resort & Wayfarer Restaurant Catering Menu*

*Bar Service*

*Call Brand Cocktails*

Jim Beam Whiskey \$6.50  
Dewar's Scotch \$6.50  
Smirnoff Vodka \$6.50  
Beefeaters Gin \$6.50  
Christian Brothers Brandy \$6.50  
Bacardi Rum \$6.50

*Premium Brand Cocktails*

Makers Mark Whiskey \$7.50  
Johnny Walker Red Scotch \$7.50  
Absolut Vodka \$7.50  
Bombay Gin \$7.50  
Courvoisier VS \$7.50  
Bacardi Rum \$7.50  
Kahlua \$7.50  
Bailey's \$7.50

*Microbrew Beers*

Black Butte Porter \$4.50  
Mirror Pond Pale Ale \$4.50  
Full Sail Pale Ale \$4.50  
Widmer Hefeweizen \$4.50  
MacTarnahans \$4.50  
Fat Tire \$4.50

*Domestic Beers*

Bud \$3.50  
Bud Light \$3.50  
Coors Light \$3.50

*Import Beers*

Corona \$4.50  
Heineken \$4.50

*House Wine*

Chardonnay \$6.00 per glass  
Merlot \$6.00 per glass  
Cabernet \$6.00 per glass

*House Wine & Champagne  
by the Bottle*

House Wine (750mL) \$24.95 per bottle  
House Champagne \$15.95 per bottle  
*Or enjoy a bottle from our extensive wine list  
available upon request.*

*Punch*

Fresh Fruit Punch \$17.95 per gallon  
Champagne Punch \$19.95 per gallon  
*One gallon serves approximately 16 people.*

*Non-Alcoholic Beverages*

Sparkling Cider \$9.95 per bottle  
O'Douls \$3.50

*There is a \$200 minimum for all cocktail parties. If the minimum is not met, the host will be responsible for the balance.  
All food and beverage prices are subject to change without notice. 01/08*