

The Surfsand Resort Wedding Catering Menu

Wedding Packages

All wedding packages include four hours open bar serving call brand liquors, wine, domestic and microbrew beers, assorted sodas and a champagne toast.

Package One

Choice of *one* Stationed and *two* Butler Passed Hors d'oeuvres for one hour

Choice of *two* Entrées and *four* Accompaniments

Fresh Baked Bread Basket

Sleepy Monk Coffee

Assorted Hot Tea

Buffet \$100 per person - Plated \$105 per person

Package Two

Choice of *two* Stationed and *three* Butler Passed Hors d'oeuvres for one hour

Choice of *three* Entrées (one chef carved) and *four* Accompaniments

Fresh Baked Bread Basket

Sleepy Monk Coffee

Assorted Hot Tea

Buffet \$110 per person - Plated \$115 per person

Package Three

Choice of *three* Stationed and *three* Butler Passed Hors d'oeuvres for one hour

Choice of *four* Entrées (one chef carved) and *four* Accompaniments

Fresh Baked Bread Basket

Chocolate-Dipped Oregon Hazelnuts & Dried Fruits

Sleepy Monk Coffee

Assorted Hot Tea

Buffet \$120 per person - Plated \$125 per person

The Surfsand Resort Wedding Catering Menu
Passed Hors d'oeuvres

Chilled Hors d'oeuvres

Chilled Jumbo Gulf Prawns with Cocktail Sauce
Smoked, Free-Range Chicken Salad in Asiago Puffs
Prosciutto & Arugula Wrapped Melon
Local Salmon Tartar & Avocado Cream with Crisp Bagel Chips
Marinated Artichoke Bottoms with Boursin Cream & Roasted Garlic
"Northwest" California Rolls with Oregon Wasabi
Willapa Bay Oyster Shooters
Pita Chips with White Bean Spread & Roasted Vegetables
Mini, Smoked Tillamook Cheddar Biscuits with Oregon Apple Slaw

Hot Hors d'oeuvres

Mini, Dungeness Crab Cakes with Red Pepper Aioli
Deviled Crab-Stuffed Mushroom Caps
Wild Mushroom & Bleu Cheese Phyllo Triangles
Pancetta-Wrapped Jumbo Dates
Sweet Corn & Smoked Salmon Arancini with Fresh
Lemon and Roasted Caper-Dill Dipping Sauce
Roasted, Marinated Jumbo Gulf Prawns with Lemon Butter
Goat Cheese, Spinach & Pine Nut Mini Quiches
Mini Brie & Pear Mostard Tarts with Hazelnut Topping

The Surfsand Resort Wedding Catering Menu
Stationary Hors d'oeuvres

Crudités Display

Seasonal vegetables accompanied with Ranch or Rogue River bleu cheese dipping sauce

International Cheese Presentation

Imported and domestic cheeses displayed with assorted crackers and fresh fruit

Antipasto Platter

Italian meats, cheeses, pickled vegetables and fruit served with grilled pita triangles

Alder-Smoked Salmon Display

Local smoked salmon with capers, chopped onion, boiled egg, cream cheese and gourmet crackers

Baked Brie en Croûte

A wheel of brie baked in puff pastry served with fresh fruit chutney, assorted crackers and sliced baguette

Crab Artichoke Dip

Cream cheese, artichoke hearts, spinach and Dungeness crab served with an Asiago crisp top and crostini

Charcuterie Display

Thin sliced assorted meats, sausages and imported cheese served with assorted mustards and sliced baguette

Northwest Smoked Seafood Display

An assortment of seasonal, smoked fish with traditional garnish and sliced baguette

The Surfsand Resort Wedding Catering Menu
Entrée Selections - Seafood & Vegetarian

Halibut Steverino

Fresh Alaskan halibut baked with onions, white wine and a creamy dill sauce

Hazelnut-Crusted Halibut

Hazelnut crusted halibut seared, baked and served with a berry butter sauce

Prawn-Studded Salmon

Wild salmon studded with gulf prawns, seared and finished in the oven with lemon butter sauce

Seared Salmon

Wild salmon seared and baked to perfection and topped with cucumber, tomato, caper berry relish and butter sauce

Rockfish Vera Cruz

Local cornmeal crusted rockfish served with a zesty caper and lime infused tomato fondue

Dungeness Crab Legs

Served with garlic herb-butter and fresh lemon

Steamed Clams

Willapa Bay clams steamed with garlic, shallots, parsley, leeks, tomato and white wine

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

Grilled Portabello & Polenta "Napoleon"

Grilled portabello mushrooms layered with herbed polenta, sautéed spinach and grilled balsamic red onions

Striped Wild Mushroom Ravioli

Served in a roasted garlic Alfredo sauce

Pan-Seared Chili Flaked Polenta

With roasted corn, charred vegetable and black bean salsa

Vegetarian Jambalaya

With blackened tofu

Ratatouille Gnocchi

Traditional ratatouille tossed with potato gnocchi

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Entrée Selections - Meats

Pacific Chicken

Butter-seared breast of chicken topped with artichoke hearts,
fresh Oregon Bay shrimp and a light cream sauce

Dungeness Chicken Florentine

A breast of chicken stuffed with mozzarella and Asiago cheese, spinach and
fresh Dungeness crab. Served with a natural sauce reduction.

Mushroom Chicken

Seared breast of chicken and natural jus topped with an assortment of sautéed wild mushrooms

Herb-Rubbed Turkey Breast

All natural turkey breast brined and slow roasted to perfection

Prime Rib of Beef

Herb-rubbed and served au jus with horseradish

English Cut-Pepper Crusted NY Strip Loin

Served with brandied natural jus and horseradish

Sliced Dry-Aged Tenderloin of Beef

Served with Béarnaise
(add \$4.00 per person)

Beef Bourguignonne

Tender tips of Northwest beef braised with red wine,
pancetta, mushrooms and pearl onions

Slow-Roasted, Alder-Smoked Pork Loin

Served with warm fall fruit chutney

Garlic & Rosemary-Studded Oregon Leg of Lamb

Served with natural jus

Northwest "Surf & Turf"

A Dungeness crab cake and sliced roasted beef tenderloin with wild mushrooms,
roasted shallots and Pinot Noir demi-glace
(add \$6.00 per person)

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Accompaniments - Salads

Caesar Salad

Our version of the classic

Mixed Baby Field Greens

Grape tomatoes, carrots, pickled onions, cucumbers and roasted sunflower seeds

Italian Pasta Salad

Penne pasta tossed with basil, Asiago cheese, dried tomato, garlic, parsley and aged balsamic dressing

Northwest Arugula Salad

Baby greens and baby arugula tossed with hazelnuts, dried pear, bleu cheese and a raspberry-honey vinaigrette

Gazpacho Salad

Diced tomato, cucumbers, scallions and sweet peppers tossed in a red wine vinaigrette

Bay Shrimp-Pineapple "Coleslaw"

Shredded cabbage topped with local bay shrimp, diced pineapple and a traditional coleslaw dressing

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Accompaniments - Vegetables & Starches

Chef's Farm Fresh Vegetable Selection

Au Gratin Tomatoes

Green Beans Almandine

Fluffy Whipped Potatoes

Roasted Fingerling Potatoes

Parsley Red Potatoes

Wild Rice Blend

Saffron Rice

Lemon-Dill Rice

Bamboo Rice

Barley Pilaf

Tri-Color Couscous

Rogue River Smoked Bleu Cheese Soft Polenta

Apple-Hazelnut Stuffing

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Bar Service

Call Brand Cocktails

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

Premium Brand Cocktails

(An additional \$10 per person)

Makers Mark Whiskey
Johnny Walker Red Scotch
Absolut Vodka
Bombay Gin
Bacardi Rum
Kahlua

Microbrew Beers

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

Domestic Beers

Bud
Bud Light
Coors Light

Import Beers

Corona
Heineken

House Wine

Chardonnay
Merlot
Cabernet

Non-Alcoholic Beverages

Sparkling Cider
O'Douls

*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. 03/09*