



2018 Catering Menu

Welcome to Silver Falls Lodge & Conference Center. From breathtaking scenery, to deluxe cabin accommodations and exceptional hospitality, there is no place like Silver Falls for your next event!

Our Executive Chef and professional culinary team are at your service. Whether it's a fun and festive buffet, or an elegant, multi-course dinner under the stars, our team will deliver an event you and your guests will find memorable!

Adrienne Blomgren, General Manager

BIG LEAF MEAL SERVICE

Wonderful for retreats, reunions, or casual dining during your stay, we are pleased to offer a Chef's Choice hot buffet in Big Leaf Dining Hall when 10 or more guests are dining. Child rates are for those 4-12 years of age. If anyone in your group has any food-allergy concerns, please contact your group event coordinator. While gluten-free items may be available, we are not a gluten-free facility.

Breakfast

\$12.75 adults, \$6.25 children

Served 7:30-8:30 am

Daily favorites include fresh fruit, yogurt, oatmeal, bagels & toast with a rotating selection of delicious protein & breakfast entrée offerings such as eggs, hash browns, bacon, pancakes, and biscuits & gravy. Coffee, hot tea and orange juice served.

Lunch

\$15.95 adults, \$8.00 children

Served 12:00-1:00 pm

A great mid-day break from meetings and rainforest excursions. Lunch buffet includes everything from salad through dessert. Coffee, iced tea and lemonade are served.

Dinner

\$25.50 adults, \$12.75 children

Served 6:00-7:00 pm

The perfect way to unwind after a day in the park! Purchase a pint of local craft beer or wine from the bar and relax while you indulge in Northwest-inspired offerings and swap stories from the day's adventures. Dinner Buffets include a protein and vegetarian dish, salads, sides and dessert. Coffee, iced tea and juice are served.



Chef Kirk Veroneau and/or service staff are present throughout each meal service to answer any questions about ingredients and dietary needs.

Big Leaf meal service prices are valid through November 22, 2018.

Please ask your Event Coordinator for 2019 rates if applicable.

APPETIZERS

*Appetizers are served on platters and ordered by the dozen. A minimum order of 2 dozen per item is required.
Hand-passed service available.*

Chilled

Greek Olive Crostini \$20

Crusty Baguette Topped with Sun Dried Tomato
Pesto *vegan*

Balsamic Vegetable Bruschetta \$28

Grilled Fresh Puglise Bread Topped with Roasted
Zucchini, Onion and Peppers drizzled with a Light
Balsamic Glaze *vegetarian*

Caprese Salad Skewers \$21

Layers of Cherry Tomato, Creamy Mozzarella, and
Fresh Basil *GF, vegetarian*

Mini Quiche \$26

An Assortment of Petite Quiche, Lightly Browned in
a Flakey Pastry Shell. Varieties include Quiche
Lorraine, Three Cheese, and Ham & Cheddar
vegetarian

Hot

Stuffed Crimini Mushrooms \$24

White Wine Poached Mushrooms with Dungeness
Crab & Artichoke *GF*

Vegetable Egg Rolls \$24

Carrots, Cabbage, Sprouts, Celery, and Water
Chestnuts Wrapped in a Light and Crispy Shell with
Ponzu Dipping Sauce *vegetarian*

Spanakopita \$28

Spinach and Feta Cheese Wrapped in Pylho Pastry
and Baked to a Golden Brown *vegetarian*

Chicken Satay \$24

Grilled Chicken Thighs Marinated and Skewered,
Brushed with Whiskey BBQ Sauce *GF*

Wild Mushroom & Chevre Puff Pastries \$32

Goat Cheese and Seasonal Mushrooms Wrapped in
a Light and Flaky Crust *vegetarian*

Bacon and tomato cups \$26

Maple Smoked Bacon, Fresh Local Tomatoes, and
Caramelized Onion in a Puff Pastry Shell

RECEPTION PLATTERS & DISPLAYS

Small platter serves 40, medium serves 55, & large serves 70.

Rackett Ridge Fondue \$60, \$80, \$100

Choice of Rich Red Pepper Romesco, Roasted Garlic & Brie, or Artichoke-Curry Fondue Served with Crostini, Lavosh, Baguette *vegetarian*

Silverton Farmer's Market Crudités \$80, \$100, \$120

Colorful Display of Grilled, Marinated & Raw Seasonal Vegetables with Garden Dill Dip *vegetarian*

Silverton Hills Fruit Platter \$120, \$140, \$160

Fresh Fruit Display Featuring Selections such as Melon, Berries, & Grapes, *Locally Sourced When in Season vegetarian, vegan, GF*

Buck Mountain Breadboard \$80, \$100, \$120

Light & Dark Artisan Breads Served with Home-made Hummus, Cucumber, Olivetta, Red Onion, & Crisp Vegetables *vegetarian*



Brie En Crouete \$120, Serves 40

Warm Brie Wrapped in a Golden Pastry Shell, Served with Fresh Fruit & Savory Crackers *vegetarian*

Maple Ridge Antipasto \$150, \$200, \$250

Hearty Mix of Sliced Imported Meats, Assorted Olives, & a Combination of Pickled and Marinated Vegetables

Big Leaf Cheeseboard \$150, \$200, \$250

Elegant Local & Regional Cheeses, Served with Crackers and Baguette *vegetarian*

Barbeque Meatballs \$75, Serves 40

Hand Rolled Beef Meatballs with Choice of Apricot Chipotle Glaze, Whiskey BBQ, or Spicy Peanut Sauce.

Jalapeño & Artichoke Dip \$100, \$150, \$200

Warm Creamy Blend of Grilled Jalapeños, Artichoke Hearts, and Spinach Mixed with Cream Cheese. Served in a Rustic Bread Bowl *vegetarian*



SNACKS & LATE EVENING FAVORITES

*Enhance your event by having snacks delivered to your event space.
Each option serves 12 unless otherwise noted.*

Legacy Muffin Platter \$36

Assorted Large Muffins in Flavors such as Blueberry, Chocolate-Chocolate Chip, and Lemon Poppy Seed *vegetarian*

Oven-Fresh Danish \$36

Warm, Flaky Pastry Crust with a Variety of Fillings such as Cream Cheese, Cinnamon-Apple, and Berry *vegetarian*

Bagel Tray \$26

Assorted Bagels Split and Served Warm with Traditional and Strawberry Cream Cheese *vegetarian*

Howard Creek Cheese & Crackers \$25, Serves 10

Domestic Local Cheeses Served with Savory Crackers *vegetarian*

Mt. Angel Pretzel Tray \$30,

Lightly Salted Soft Pretzels with Trio of Locally Made Mustards *vegetarian*

Perimeter Trail All-Natural Munchie Basket \$40

Individually Wrapped Assortment of Granola Bars, Natural Chips, and Trail Mix

Pacific Northwest Vegetable Tray \$40, Serves 20

Morning Scones \$36

Assortment such as Blueberry, Apple-Cinnamon, White Chocolate Raspberry, and Traditional English, Served with Jam and Butter *vegetarian*

Smith Creek Cinnamon Rolls \$40

Oversized Rolls with Rich Cream Cheese Icing *vegetarian*
A Colorful Display of Crisp Raw Vegetables with Garden Dill Dip *vegetarian, vegan, GF*

Silverton Hills Fruit Platter \$60, Serves 20

Fresh Fruit Display Featuring Selections such as Melon, Berries, & Grapes, *Locally Sourced When in Season vegetarian, vegan, GF*

Lost Creek Cookie Plate \$22

Assortment of Two Dozen Freshly-Baked Cookies, Varieties such as Chocolate Chip, Oatmeal Raisin, Lemon Cooler, & White Chocolate Macadamia Nut *vegetarian*

Deluxe Summer Camp S'mores \$90, Serves 40

Summer Camp Inspired Spread of Graham Crackers, Marshmallows, Hershey's Chocolate, Assorted Mini Chocolates for Stuffing and Rice Crispy Treats for Building *vegetarian*

BOXED MEALS

A great option for those working through lunch, headed out on a hike, or working on event preparations. Boxed meals can be ordered in any quantity and will be available for pick up or delivery to your meeting space. Please make arrangements with your event coordinator.

Trail Breakfast \$8.00

Boxed Breakfasts Feature a Rotating Selection of Hearty items such as a Piece of Fruit, Yogurt, Cheese, Pastry, Protein Bar & Juice.

Trail Lunches \$12

Boxed Lunches include Chips, Fruit, Cookie or Brownie and a Bottled Water

Sandwiches

Grilled Chicken and Pesto Sandwich

Tender Grilled Chicken with Pesto Mayo Topped with Fresh Tomatoes, Roasted Red Pepper, and Parmesan Cheese on Hearty 9-Grain Bread

Turkey Club

Traditional Club with Layers of Thin Turkey, Bacon, Tomato, Spinach, Swiss Cheese with Dijon Mayo on Hearty 9-Grain Bread

Roasted Portobello and Veggie Sandwich

Large Local Portobello Mushrooms Roasted and Served with Spinach and Tomatoes with Red Pepper Hummus on Hearty 9-Grain Bread

Wraps

Spicy Peppercorn Turkey Wrap

Thin Sliced Turkey, Spinach, Cucumbers and Peppers with Jack Cheese and Spicy Peppercorn Sauce Wrapped in a Garlic Herb Tortilla

Honey BBQ Chicken Wrap

Slow Cooked Chicken in a Savory Honey BBQ Sauce with Red Onions, Pepperoncini, and Cheddar Cheese Wrapped in a Mild Chipotle Tortilla

Salads

Buffalo Chicken and Corn Salad

Buffalo Chicken, Roasted Corn, Black Beans and Shredded Cheddar Cheese on a Bed of Romaine Hearts with a Southwest Vinaigrette on the Side

Silver Falls Salad

Chopped Romaine Hearts Topped with Fresh Tomatoes, Cucumber, Mushrooms, Carrots and a Hardboiled Egg with an Avocado Ranch Dressing on the Side

Canyon Pizza Bar \$25.50

Pricing is per guest with a 24 person minimum. Additional charges may apply to groups of less than 24. All pizza buffets come with a choice of 3 pizza selections, a bistro salad, breadsticks, brownies, and a cold beverage station. Pizzas are a traditional 16" crust with a homemade red sauce unless otherwise noted. Gluten-Free crust is available upon request with a \$5.00 additional charge per gluten-free pizza.

- Classic Cheese
- Traditional Pepperoni
- Hawaiian- Pineapple, Black Olive
- Canadian Bacon
- Veggie- Fresh Tomato, Mushroom, Onion, Green Peper
- Buffalo Chicken- Spicy Buffalo Chicken, Pepperoncini, Blue Cheese, Red Onion
- Margherita- Tomato, Mozzarella, Roasted Garlic, Basil, Olive Oil
- Mediterranean- Spinach, Roasted Red Pepper, Cheve & Mozzarella Cheese, Yogurt White Sauce
- Ultimate- Pepperoni, Sausage, Canadian, Bacon, Black Olive, Mushroom, Green Pepper, Onion
- Greek- Spinach, Feta, Mushroom, Kalamata Olives

SUMMER COOKOUTS

Summer Cookouts are prepared on an open grill in your designated outdoor space. Cookouts are priced per guest. Available to groups of 24 or more. Additional charges may apply to groups less than 24. Beverages not included. For Wedding Receptions, cake service will be provided in lieu of dessert option.

Salad, Side & Entrée Course Options for Summer Cookout Dinners are Featured on the next page.

REUNION \$26

Bistro Salad

Cornbread

Choice of Any ONE Side

Choice of Hamburger, BBQ Chicken Breast,
or Grilled Sausages

Assorted Cookies

Day Tripper \$30

Choice of Any ONE Salad

Cornbread

Choice of Any ONE side

Choice of Any TWO entrees

Brownies

LIGHT SHOW \$34

Choice of Any ONE Salad

Cornbread

Choice of Any TWO Sides

Choice of Any TWO Entrees

Lemon Bars

SUMMER COOKOUT OPTIONS

Cookout Salad Options

Bistro Salad Green Leaf Lettuce with Crisp Veggies, and Choice of Cucumber Ranch, Balsamic Vinaigrette, or Cilantro Honey Mustard Dressing

Grilled Vegetable Salad Marinated Grilled Zucchini, Squash, Onion, Mushrooms & Peppers, Tossed in a Light Balsamic Vinaigrette

Buffalo Salad Penne Pasta Tossed with Local Blue Cheese, Pepperoncini, Black Olives, & Celery in a Tangy Buffalo Dressing

Roasted Corn & Broccoli Salad Roasted Sweet Corn & Red Peppers with Local Broccoli and Sweet Chili Dressing

Fresh Spinach Salad Baby Spinach Tossed, Crisp Bacon, & Local Watermelon, with Spicy Ranch

Cookout Side Dish Options

Vegetarian Baked Beans *Vegetarian*

Western Baked Beans with or without bacon

Cole Slaw Red and Green Cabbage and Carrots in a Sweet Coleslaw Dressing *Vegetarian, GF*

Roasted Potato Salad Roasted Red Potatoes, Parsley and Onion in a Herb Mayo Dressing *Vegetarian, GF*

Corn on the Cob Steamed Cobettes *Vegetarian, GF*

Apple Slaw Red and Green Cabbage, Apples, Onion, Raisins and Carrots in a Honey Lemon Dressing *Vegetarian, GF*

Watermelon Fresh Local Watermelon Available Seasonally *vegetarian, vegan, GF*

Cookout Entrée Options

Hamburgers Fresh Local 4 oz Beef Hamburger Patty *GF*

BBQ Chicken Breast Tender 4 oz Chicken Breast Marinated and Grilled in House Made BBQ Sauce *GF*

Grilled Sausage Fresh Mild 4 oz Italian Sausages *GF*

BBQ Pork Ribs Cajun Seasoned, Slow Cooked Fresh Pork, Great for Sandwiches or Tacos *GF*

Pulled Pork All Beef Short Ribs Braised with Bacon and Red Wine, Cooked in a Dutch Oven and Served with Scotch Ale BBQ Sauce *GF*

Hot Bourbon Chicken Breast Tender Chicken Breast Grilled and Basted in a Spicy Bourbon Sauce *GF*

Grilled Vegetable Skewers Zucchini, Yellow Squash, Onions and Peppers Marinated and Grilled with Fresh Herbs and Olive Oil *vegetarian, vegan, GF*

Grilled Rosemary Pork Tenderloin Grilled Boneless 4 oz Pork Tenderloin Rubbed with Extra Virgin Olive Oil and Fresh Rosemary and Garlic *GF*

Smoked Beef Brisket Slow Smoked Two-Day Briskett *GF*

Jerk Chicken Fresh Brined Chicken Quarters, Grilled with Jerk Seasoning *GF*

Barbeque Tri Tip BBQ Grilled Angus Tri Tip, Sliced Thin & Topped with Silver Falls Spicy Barbeque Sauce *GF*

Sea Salt Salmon Fresh Salmon Rubbed with English Sea Salt, Pan Seared, & Topped with Lemon Citrus Slaw *GF*

CELEBRATION BUFFET DINNERS

Priced per guest. Buffet menu available to parties of 24 or more. Additional charges may apply to groups less than 24. All dinner buffet selections includes one hour of bottomless iced tea, lemonade and water service.

Salad, Side, & Entrée Course Options for Celebration Buffet Dinners are featured on the next page.

SUNLIGHT FALLS \$34

Fresh Baked Bread

Bistro Salad

Choice of Any ONE Side

Choice of ONE Vegetarian, Chicken, or Pork Entrée

DRAKE FALLS \$38

Fresh Baked Bread

Choice of Any ONE Salad

Seasonal Vegetable

Choice of any ONE Additional Side

Choice of ONE Vegetarian Entrée, and

Choice of Any Second Entrée

NORTH FALLS \$42

Fresh Baked Bread

Choice of Any ONE salad

Seasonal Vegetable

Choice of Any TWO Additional Sides

Choice of any TWO Entrees

DOUBLE FALLS \$48

Fresh Baked Bread

Choice of Any TWO Salads

Seasonal Vegetable

Choice of Any TWO Additional Sides

Choice of ONE Vegetarian Entrée, and

Choice of Any TWO Additional Entrées

CELEBRATION BUFFET COURSE OPTIONS

Dinner Salad Options

Bistro Salad Green Leaf Lettuce with Crisp Veggies, Choice of Cucumber Ranch, Balsamic Vinaigrette, or Cilantro Honey Mustard Dressing

Northwest Caesar Romaine Lettuce, Shaved Parmesan, Croutons, Red Onion, & House-Made Northwest Caesar Dressing

Spinach Salad Local Mushrooms, Tomatoes, Dried Cranberries, Sunflower Seeds, Choice of Raspberry Vinaigrette or Sesame Ginger Dressing

Willamette Valley Field Green Salad, Arugula, Endive, Radicchio, and Watercress with Toasted Hazelnuts, Mandarins, Strawberries, Rogue Bleu Cheese Crumbles and Champagne Vinaigrette

Dinner Side Dish Options

Seasonal Vegetables Seasoned and Steamed, Roasted or Baked to Perfection *vegetarian, GF*

Creamy Garlic Mashed Potatoes *vegetarian*

Herb Roasted Fingerling Potatoes *vegetarian*

Silver Falls Wild Rice Super-food Blend of Long Grain Rice and Brown Rice, with Barley and Quinoa *vegetarian*

Rice Pilaf Sautéed Orzo & White Rice, Simmered in Rich Vegetable Stock & Butter *vegetarian*

Dinner Entrée Options

Portobello Mushroom Ravioli with, pesto cream sauce *vegetarian*

Grilled Vegetable Lasagna with Ricotta and Pesto cream sauce *vegetarian*

Grilled Eggplant Parmesan Tender Grilled Eggplant Layered with House made Marinara Sauce and Vegan Cheese's

Traditional Style Vegan Shepherd's Pie with Tempeh and Cheddar-Style Soy Cheese *vegan*

Grilled Rosemary & Garlic Chicken

Seared Chicken Breast with Lavender Honey Glaze

Herb Crusted Pork Loin with Apple Cider Glaze

Ancho Grilled Tri Tip Fresh Tri Tip Dry Rubbed with Ancho, Cilantro and Lime

Seared Tri Tip with Oregon Mushrooms Demi Glaze

Beef Brisket Grilled and Topped with Marion Berry Barbeque Sauce

Black Cat Brisket Tender Brisket slow cooked in Seven Brides Black cat Porter and served with Peppercorn Au Jus.

Baked Hazelnut Crusted Salmon with Orange Zest

Grilled Salmon with Lemon Butter Sauce

Herb Crusted Oven Roasted Prime Rib with Horseradish Cream & Au Jus, *add \$6 per person*

Carving Station \$50

DELECTABLE DESSERTS

Lost Creek Cookie Plate \$22

Assortment of Two Dozen Freshly-Baked cookies, such as Chocolate Chip, Oatmeal Raisin, Lemon Cooler, and White Chocolate Macadamia Nut.

Reception Cupcakes \$24, Per Dozen, Choice of

Chocolate Cake with Chocolate Icing

Yellow Cake with Vanilla Icing

Lemon Cake with Lemon Icing

Chocolate Cake with Peanut Butter Icing

Red Velvet with Cream Cheese Icing

Faussett's Fruit Cobbler \$25, Serves 10

Warm Seasonal Berries with Homemade Crumb Topping & Fresh Whipped Cream

Eaton Cheesecake \$30, Serves 12

New York Style Cheesecake in a Variety Selection of Tuxedo, Berry, & Traditional

Oven-Fresh Danish \$36

Warm, Flaky Pastry Crust with a Variety of Fillings such as Cream Cheese, Cinnamon-Apple, and Berry

Frenchie Falls Petite Dessert Platter \$45, Serves 20

Cream Puffs, Mini Éclairs, Assorted Cookies and Assorted Bars

Smith Creek Cinnamon Rolls \$40

Oversized Rolls Topped with Rich Cream Cheese Icing

Deluxe Summer Camp S'mores \$90, Serves 40 [wedding]

Summer Camp Inspired Spread of Graham Crackers, Marshmallows, Hershey's Chocolate, mini chocolates for stuffing and rice crispy treats for building.

Homesteader Pies \$14, serves 8

2 pie minimum, per type, additional \$2 for Gluten-free

Mixed Oregon Berry, Dutch Apple, Irish Pecan or Chocolate Cream

NON-ALCOHOLIC BEVERAGES

Coffee Service \$18, Per Pot

Freshly-Brewed Allan Brothers Coffee, Served in a 10-12 Cup Air-Pot, Choice of Regular or Decaf

Winter Falls Hot Drink Basket \$15, Serves 12

Selection of Teas, Cocoa, and Apple Cider Mix

Lemonade \$12, Per Gallon

Upgrade to Lavender or Strawberry Lemonade, \$1

Iced Tea \$12, Per Gallon

Bottled Water \$2, Per Bottle

Assorted Soft Drinks & Juices \$2.50, Per Bottle

BEER & WINE

All alcoholic beverages must be served and monitored by OLCC licensed catering staff, no exceptions. No alcoholic beverages will be allowed outside of the designated function spaces. All guests purchasing alcoholic beverages must show valid photo ID. Food must be served during hours of bar service.

We are pleased to offer two different ways to run beer and wine service for your event bar:

- 1. Cash Bar Package** Your guests will have the option to purchase house beer and wine options throughout your event
- 2. Hosted Bar** We will run a tab of all beer and wine consumed during the time your bar is open and invoice these charges post-event. You have the option of adding a cap/threshold to the amount you host. The cap will be predetermined by you. If the cap is met before the scheduled bar closure, we will switch to a cash bar for the duration of bar service. Unless otherwise requested.

House Bar Offerings

Additional wines may be available. For complete list of offerings, please contact your event coordinator

House Red Wine rotating selections include Pinot Noir, Merlot, Cabernet Sauvignon

House White Wine rotating selections include Chardonnay, Pinot Gris, Riesling, Oregon Blossom

Sparkling White Wine Brut Champagne, Korbel

Domestic Beers

Coors, Coors Light, PBR & more

Import & Specialty Beers

Blue Moon, Guinness, Angry Orchard & more

Oregon Craft Beer Pints

Rotating Selections from Local Breweries Such as Seven Brides in Silverton, Gilgamesh in Salem, & Deschutes in Bend

A service fee of 18% will be applied to all food, beverage & services. All pricing and offerings subject to change. No outside food or beverage is permitted in event spaces, with the exception of professionally made wedding cake

Reception Services

Bartending \$25, Per Bartender, Per Hour

We recommend one bartender per 50 guests.

Bar Set Up \$150

Secondary bar or set up outside of dining hall. Bar minimums may apply. Ask your Event Coordinator for details.

Catering Service Staff \$35, Per Server, Per Hour

Two hour minimum. Minimum of 2 servers for the first 50 guests and 1 additional server for every 25 guests after. * Required for all catered events outside of the Conference Center area of the park, with exception to drop-off catering.

Catering Delivery Price Varies By Location

Catering available for pick up, delivery, or full service throughout the park. Delivery and/or set up to McKenzie Meadow and areas outside of the Conference Center will be quoted depending on location and selections. Disposable service ware available for \$0.50 per person. Ask your Event Coordinator for details.

Cake Cutting Service \$2, Per Guest

Includes cutting, plating, service-ware and clean-up for specialty professionally made wedding cakes brought from off-site. Included in our wedding venue packages.

*10" Pastry Box for top layer provided with advance request.

Hand-Passed Appetizer Service \$35, Per Server, Per Hour

One hour minimum. We recommend one server per 25 guests and per 2 hors d'oeuvre selections.

Hand-Passed Toast Service \$1, Per Guest

Choose from our selection of sparkling wines to serve your guests at a predetermined time.

Lot Attendant \$35, Per Attendant, Per Hour

One hour minimum. Attendants will maintain parking lot efficiency and provide direction. Attendants will not enter or operate guest vehicles at any time. * Required for all events of 140 guests or more.



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Did you know we offer event rentals available throughout
Silver Falls State Park?

Please ask for details.

For more details, to schedule a tour, or
to book an event, please contact our
Events Team.

(866) 575-8875 phone

info@silverfallslodge.com email

www.silverfallslodge.com