



Skamania Lodge  
**Group Catering Menu**  
25 & Fewer Guests



# Breakfast for Groups of 25 & Fewer Guests

## EXPRESS BREAKFAST

Includes Seasonal Fresh Fruit, House Made Granola with Milk, Craisins & Pecans,  
Hard Boiled Eggs, Individual Yogurts & Freshly Baked Pastries plus

Choice of One:

### CHEF'S SIGNATURE OFFERINGS

- Scrambled Eggs, Bacon & Cheese on a Croissant
- Scrambled Eggs, Sausage & Cheese on a Croissant
- Egg, Sausage & Cheese Breakfast Burrito with Salsa, Guacamole & Sour Cream

Bagels & Lox | Additional \$8.50 per Guest

(Vegetarian Options Available)

Fresh Orange Juice, Coffee, Decaffeinated Coffee & Hot Tea

\$39.00 per Guest

## ENHANCE

Side of Bacon ..... \$5.50 per Guest

Side of Sausage ..... \$5.50 per Guest

Steel Cut Oats (GF)..... \$7.50 per Guest



# Breaks for Groups of 25 & Fewer Guests



## CONTINUOUS BREAKS

*Our breaks feature a rotating selection of items.  
Offerings are refreshed as needed and served in small portions to minimize food waste.*

### MORNING BREAK

*4 Hour Duration*

Mixed Nuts  
Sliced, Whole or Diced Fruit  
Individual Yogurts  
Chef's Daily Bakery Selection

Coffee, Hot Tea, Soft Drinks,  
Mineral Waters & Juice

\$26.00 per Guest

### AFTERNOON BREAK

*4 Hour Duration*

Mixed Nuts  
Whole Fruit  
Assorted Cheeses & Crackers  
Vegetables and Dips  
Assorted Cookies

Coffee, Hot Tea, Soft Drinks,  
Mineral Waters & Iced Tea or  
Lemonade

\$28.00 per Guest

Regular Coffee, Decaffeinated Coffee, Hot Tea Half Day ....\$13.00 per Guest

Regular Coffee, Decaffeinated Coffee, Hot Tea Full Day.....\$21.00 per Guest

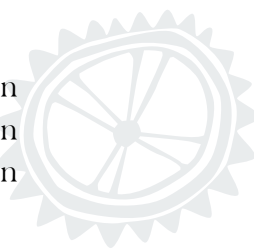
Add Chair Yoga  
\$300.00 per Half Hour



# Breaks for Groups of 25 & Fewer Guests

## BEVERAGES ON CONSUMPTION

Regular & Decaffeinated Coffee & Hot Teas .....	\$78.00 per Gallon
Lemonade or Iced Tea with Simple Syrup .....	\$65.00 per Gallon
Infused Water .....	\$32.00 per Gallon
Assorted Soft Drinks .....	\$5.50 each
Izze Sparkling Juice Drinks.....	\$6.50 each
Sparkling Water .....	\$5.50 each
Rockstar Energy Drinks .....	\$7.50 each
Bottled Juices .....	\$5.50 each
Milk & Chocolate Milk .....	\$4.50 each



## A LA CARTE BREAK SELECTIONS

Assorted Danishes, Muffins, Scones & Breakfast Breads...	\$9.00 per Guest
Whole Fresh Fruit (GF, DF, Veg, V) .....	\$5.50 per Piece
Sliced Fruit (GF, DF, Veg, V) .....	\$10.00 per Guest
Individual Yogurts (GF).....	\$5.50 each
Skamania Energy Cookies (Veg).....	\$43.00 per Dozen
Parfait Cups.....	\$8.00 per Guest
Granola Bars.....	\$7.00 each
House-made Granola Bars .....	\$45.00 per Dozen
Hummus & Carrot Cups (GF, DF, Veg, V) .....	\$9.00 per Guest
Potato Chips with Ranch & French Onion Dips (GF, Veg) ....	\$8.50 per Guest
Popcorn (GF).....	\$5.50 per Guest
Mixed Nuts or Bar Mix (GF, DF, Veg, V) .....	\$6.50 per Guest
Candied Nuts.....	\$7.00 per Guest
Garlic Knots (Veg).....	\$8.50 per Guest
Add Beer Cheese Dip .....	\$2.25 per Guest
Freshly Baked Assorted Cookies.....	\$43.00 per Dozen
Chocolate Brownies .....	\$43.00 per Dozen
Peanut Butter, Raspberry & Pecan Bars .....	\$45.00 per Dozen
Rice Crispy Treats .....	\$43.00 per Dozen





# Lunch for Groups of 25 & Fewer Guests

## LUNCH BUFFET ROTATION

Includes Regular & Decaffeinated Coffee & Teas

### SUNDAY

#### ITALIAN

Caesar Salad

Chicken Puttanesca (GF, DF)

Eggplant Parmesan (Veg)

Zucchini & Squash with Balsamic Drizzle (DF, Veg, V)

Focaccia

Cannoli

### MONDAY & THURSDAY

#### SOUTHWEST

Romaine, Black Olives, Roasted Corn Salsa  
with Cilantro Vinaigrette

Beef Sirloin (GF) & Spiced Chicken Fajitas (GF) with  
Sautéed Peppers & Onions, Shredded Jack Cheese,  
Pico de Gallo, House-made Guacamole,  
Sour Cream & Jalapeños

Spanish Rice, Black Beans

Corn & Flour Tortillas

Dulce de Leche Bars

### TUESDAY & FRIDAY

#### POWER BOWL

Brown Rice, Toasted Quinoa, Black Beans, Wilted  
Kale, Roasted Cremini Mushrooms, Mixed Greens,  
Cucumbers, Cherry Tomatoes, Shredded Carrot,  
Sliced Hard Boiled Egg, Feta Cheese, Grilled Tofu,  
Sliced Grilled Chicken, Grilled Flank Steak,  
Seasoned Garbanzo Beans, Harissa Yogurt Sauce (GF, Veg),  
Cilantro Lime Sauce (GF, Veg)

Fruit & Nut Bars, Peanut Butter Bars

### WEDNESDAY

#### ARTISAN

Roasted Tomato, Caramelized Onion & Basil Soup,  
Toasted Croûton

Tossed Greens, Spinach, Cherry Tomatoes,  
Cucumbers, Carrots, Garbanzo Beans, Hard Boiled  
Egg, Olives, Sunflower Seeds, Croûtons,  
Assorted Dressings

Quinoa, Cucumbers, Tomatoes, Parsley,  
Raspberry Vinaigrette

Smoked Turkey Croissant with Butter Lettuce,  
Tomato & Cranberry Mayonnaise

Roast Beef & Cheddar with Caramelized Onions &  
Horseradish Mayonnaise

Vegetarian Wrap with Hummus Spread,  
Roasted Eggplant & Bell Peppers

Assorted Dessert Cups

### SATURDAY

#### TASTE OF THE PLACE

Farm Station with Local Mixed Farm Lettuce,  
Shaved Pecorino Cheese, Bleu Cheese Crumbles,  
Pecan Smoked Bacon, Cucumber, Vine Ripe  
Tomatoes, Garbanzo Beans, Salted Sunflower  
Seeds & Sourdough Croûtons

Potlatch Steelhead with Wild Rice &  
Orange Beurre Blanc

Chicken Breast with Roasted Cipollini Onions, Sour  
Cream & Chive Yukon Gold Potatoes (GF)

Fire Roasted Asparagus, Yellow Squash, Portobellos,  
Bell Peppers & Zucchini (GF, Veg)

Assorted Dessert Cups

\$52.00 per Guest

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.

All prices are subject to change.

# Lunch for Groups of 25 & Fewer Guests

## PLATED SANDWICH OR SALAD

Includes Pasta Salad (**Veg, V**), Potato Chips, Regular & Decaffeinated Coffee & Teas plus

Choice of Two:

*Counts for each selection required 72 hours in advance*

### Sandwiches

Roast Beef & Cheddar

Italian

Smoked Turkey Croissant

Vegetarian Sandwich (**Veg**)

### Salads

Cobb Salad

Mixed Greens with Chicken

Mixed Greens with Steelhead

Mixed Greens with Steak

Mixed Greens with Fried Tofu

Chef's Choice Family Style Dessert

\$44.00 per Guest



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# Hors d'oeuvre for Groups of 25 & Fewer Guests



Upgrade to tray passed presentation for \$100.00 per server.

Choose 2 Selections.....\$9.00 per Guest  
Choose 3 Selections.....\$11.00 per Guest  
Choose 4 Selections.....\$13.00 per Guest  
Choose 5 Selections.....\$15.00 per Guest  
Choose 6 Selections.....\$17.00 per Guest

*Based on one piece of each item per person.*

## COLD

Jumbo Shrimp Cocktail, Spicy Cocktail  
Sauce (GF, DF)  
Seasoned Tuna, Wonton, Wasabi Aioli (DF)  
Dungeness Crab with Salad in Phyllo Cup  
Apple Smoked Bacon, Oregon Bleu Cheese,  
Sweet Onions with Fig Jam on Crostini  
Asiago, Forest Mushrooms, Mascarpone  
on Crostini (Veg)

## HOT

Chicken Satay, Peanut Sauce, Soy  
Reduction (GF, DF)  
Cheese Quesadillas (Veg)  
Spinach & Brie Stuffed Mushrooms  
with Toasted Pine Nuts (GF, Veg)  
Coconut Fried Shrimp, Pineapple Chutney

## MUNCHIES

Spinach & Artichoke Dip, Toasted Crostini (GF, Veg) ... \$7.00 per Guest  
Buffalo Chicken Dip with Crostini..... \$8.00 per Guest  
Carrots, Cauliflower, Celery &  
Ranch Dressing (GF, Veg, V) ..... \$7.00 per Guest  
Tortilla Chips, Guacamole & Salsa (GF, DF, Veg, V) ..... \$6.00 per Guest  
Hummus with Vegetables, Grilled Pita Bread (GF, DF, Veg).. \$7.00 per Guest  
Mixed Nuts or Bar Mix (GF, DF, Veg, V) .....\$6.50 per Guest  
Assorted Dessert Cups  
Chocolate, Lemon, Raspberry ..... \$52.00 per Dozen



# Displays & Carving Stations for Groups of 25 & Fewer Guests

## DISPLAYS

### CHEESE

Assorted Local Cheeses with Fruit & Crackers  
\$16.00 per Guest

### ANTIPASTO (GF)

Cured Meats, Cheeses, Pickled Vegetables  
& Garlic Crisps  
\$16.00 per Guest

### CRUDITÉ TABLE (GF, DF, Veg, V)

Raw, Pickled & Grilled Vegetables, Olives,  
Hummus, Grilled Pita & Assorted Dips  
\$16.00 per Guest

## \*CARVING STATIONS

### PRIME RIB (GF, DF)

Creamed Horseradish,  
Whole Grain Mustard & Rolls  
Serves 25 Guests  
\$475.00

### HORSERADISH CRUSTED

ANGUS BEEF TENDERLOIN (GF, DF)  
Creamed Horseradish,  
Whole Grain Mustard & Rolls  
Serves 25 Guests  
\$550.00

### POTLATCH OR ROASTED

STEELHEAD (GF, DF)  
Ginger Remoulade & Rolls  
Serves 25 Guests  
\$400.00

### STUFFED PORK LOIN (DF)

Cherries, Apricots, Hazelnuts & Rolls  
Serves 25 Guests  
\$415.00

## DESSERTS

### SWEET SAMPLER

*Choose Four Selections,  
Based on One of Each Per Guest*

Fruit Tartlets (Veg)

Chocolate Mousse Cups (GF)

Panna Cotta, Coulis (GF)

Chocolate Dipped Coconut Macaroons (GF)

Rolled Truffles (GF, Veg)

Petits Fours

Cannoli

Mini Tarts (Veg)

Carrot Mini Cupcakes, Cream Cheese (GF Optional, Veg)

Vanilla Mini Cupcakes, Italian Buttercream (GF Optional,  
al, Veg)

Chocolate Mini Cupcakes, Italian Buttercream (GF  
Optional, Veg)

Cream Puffs

French Macarons (GF)

\$20.50 per Guest

### \*\*CAMPFIRE YUMMY

Graham Crackers, Marshmallows,  
Chocolate Bars & Roasting Sticks  
\$16.00 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups  
& Nutella Spread  
\$4.50 Additional per Guest

\*Chef Attendant, \$250.00 per two hours. Additional hours at \$100.00 charge per station.

\*\*Indoor Roasting Station, \$150.00 each.





# Dinner for Groups of 25 & Fewer Guests

## THREE-COURSE PLATED DINNER

*Served Indoors Only*

Includes Baked Rolls, Regular & Decaffeinated Coffee & Teas

### SALAD

(Choice of One for Group)

Caesar Salad

Wild & Gathered Greens, Baby Roma Tomatoes, English Cucumber, Shaved Red Onion,  
Fresh Herb Vinaigrette (GF, DF, Veg, V)

Baby Spinach Salad, Cherry Tomatoes, Crumbled Bacon, Red Bermuda Onion,  
Roasted Shallot Vinaigrette (GF, DF)

### ENTRÉE

*Choose up to three entrées to present to your guests for pre-order.  
Counts for individual entrées due 72 business hours prior to event.  
Cards noting choice of entrée are required from group for each guest.*

Seared Filet of Beef, Sauce Bordelaise (GF, DF)

Pan Roasted Steelhead, Butter Braised Leeks, Citrus Beurre Blanc (GF)

Double Cut Pork Chop, Grilled Apple Chutney (GF, DF)

Breast of Chicken, Wild Mushroom Jus (GF, DF)

Poblano Pepper Stuffed with Chevre & Grilled Vegetables, Roasted Polenta Cake (GF, Veg)

Yellow Curry Vegetables with Jasmine Rice (GF, DF, Veg, V)

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF, DF, Veg, V)

### STARCH

(Choice of One for Group)

Garlic Fingerlings (GF, DF, Veg, V)

Sour Cream & Chive

Mashed Potatoes (GF, Veg)

Wild Rice (GF, DF, Veg, V)

Chili Roasted Butternut

Squash (GF, DF, Veg, V)

### VEGETABLE

(Choice of One for Group)

Grilled Asparagus (GF, DF, Veg, V)

Broccolini with Olive Oil  
(GF, DF, Veg, V)

Brussels Sprouts (GF, DF, Veg, V)

Brown Butter Baby

Carrots (GF, Veg, V)

### SWEETS

(Choice of One for Group)

Chocolate Lava Cake

Seasonal Cobbler (GF)

New York Cheesecake

Seasonal Tart

Huckleberry Panna Cotta  
with Coulis (GF)

\$85.00 per Guest



# Special Dietary Needs for Groups of 25 & Fewer Guests

## ACCOMMODATING YOUR NEEDS

*The majority of our food is prepared to be gluten free.*

*To best accommodate guests with special dietary needs, advance notice is requested.*

*A custom meal will be prepared when necessary and held for such guests until meal service.*

*For day of requests, we will do our best to accommodate.*



## VEGAN DINNER OPTIONS

### MONDAY & THURSDAY

Grilled Vegetable Stuffed Poblano Pepper, Polenta Cake (GF, DF)

### TUESDAY & FRIDAY

Yellow Curry, Vegetables, Jasmine Rice (GF, DF)

### WEDNESDAY & SATURDAY

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis (GF, DF)

### SUNDAY

Stuffed Poblano Pepper, Corn, Rice, Polenta Cake, Fire Roasted Salsa (GF, DF)

### AVAILABLE ANY DAY

Seasonal Chef's Choice Entree (DF)



# Dinner for Groups of 25 & Fewer Guests



## NORTHWEST DINNER

Baby Spinach, Grape Tomatoes, Candied Hazelnuts,  
Oregon Bleu Cheese Dressing

Pan Roasted Steelhead, Melted Onions, Wild Rice

New York Strip Loin, Roasted Gold Potatoes,  
Red Wine Sauce (GF)

Grilled Asparagus (Veg)

Cheesecake with Red Raspberry Compote

Family Style.....\$71.00 per Guest

Buffet Style.....\$82.00 per Guest

## COLUMBIA GORGE DINNER

Mixed Greens, English Cucumber, Heirloom Tomato, Shaved Red Onion,  
Shredded Carrot, Croutons, Herb Vinaigrette Dressing

Grilled Chicken, Forest Mushroom Medley, Onion Jus (GF, DF)

Flank Steak, Red Wine Demi, Bleu Cheese Crumbles (GF)

Sour Cream & Chive Mashed Potatoes (GF)

Green Beans with Pearl Onions (GF, DF, Veg, V)

Huckleberry Panna Cotta with Coulis (GF)

Family Style.....\$68.00 per Guest

Buffet Style.....\$79.00 per Guest



# Beverages for Groups of 25 & Fewer Guests

## HOSTED BEVERAGES ON CONSUMPTION

Beers ..... \$7.00 to \$9.00 Each

*Selection of beers to include Domestic, Imported, Micro Brews, Hard Seltzers & Hard Ciders*

House Red & White Wine..... \$11.00 per Glass

Wine List (Available at Your Function) ..... Market Pricing

Premium Spirits..... \$11.00 Each

Luxury Spirits..... \$12.00 Each

Cordials ..... \$10.00 Each

Signature Cocktails..... \$14.00 Each

*Choice of One*

Huckleberry Lemonade, Tito's Refresher, White Sangria, Red Sangria, Moscow Mule



Beer & Wine Service | \$75 per Hour

Beer, Wine & Signature Cocktail Service | \$90 per Hour

Beer, Wine & Full Cocktail Service | \$100 per Hour

Bartender with Beer, Wine & Cocktail Service | \$100 per Hour

*Available to Groups of More Than 11 Guests*

## PACKAGE BARS

Price is per guest, includes unlimited drinks for selected duration and bartender.  
Must be ordered for all guests over 21.

	2 hours	3 hours	4 hours
Beer & Wine	\$35.00	\$40.00	\$45.00
Well Spirits, Beer & Wine	\$55.00	\$60.00	\$65.00
Premium Spirits, Beer & Wine	\$57.00	\$63.00	\$69.00
Luxury Spirits, Beer & Wine	\$61.00	\$67.00	\$73.00



All selections subject to change. 90-day notice required for all specialty items.

**GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan**

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**All prices are subject to change.**