



Catering Menu

Hotel (503) 842-7971

Restaurant / Catering (503) 842-5510

A 22% Service Charge/Gratuity is added to all Catering Orders.

Thorough cooking of meat, poultry, eggs or seafood decreases the risk of foodborne illness. Foods eaten raw or under cooked (per your request) is not recommended especially for the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.

Catering Menu

~Continental Breakfast~

Sidewalk Café

Fresh baked mini croissants, bagels, cream cheese, pastries, old fashioned preserves, butter and honey. Served with coffee, decaffeinated coffee and assorted teas.

\$11

Deluxe Early Morning Bakery

Assorted fresh fruits, muffins, donuts and pastries. Served with coffee, decaffeinated coffee, hot chocolate and assorted juices.

\$13

~Breakfast Buffet~

Minimum 20 Guests

Vegetarian sausage or egg beaters can be substituted \$1.00 per guest.

Scrambled eggs and breakfast potatoes, with your choice of ham, bacon, or sausage. Fresh sliced fruit tray, pancakes with maple syrup. Assorted breakfast pastries, cold cereals and milk, chilled fruit juice, coffee, decaffeinated coffee and tea.

\$17

~Breakfast Entrées~

Includes coffee & tea

Vegetarian sausage or egg beaters can be substituted \$1.00 per guest.

French Toast, Pancakes or Waffles

Pancakes or cinnamon flavored French toast or crisp waffles sprinkled with powdered sugar, each served with maple syrup, butter and crisp bacon.

\$13

Build The Perfect Breakfast

All items are available as an add-on with the purchase of continental breakfast or morning buffets.

*Minimum 20 Guests

Bagels and Cream Cheese	\$26 / doz	French Toast or Waffle Station*	\$3.25 / pp
Biscuits and Gravy*	\$1.90 / pp	Fruit - Whole Fresh	\$1.50 each
Breakfast Ham, Bacon or Sausage*	\$2.90 / pp	Fruit Juice - Assortment	\$18 / pitcher
Cinnamon Rolls	\$26 / doz	Muffins - Assortment	\$26 / doz
Cold Cereal and Milk - Assortment	\$3 / pp	Omelets - Cooked to Order*	\$4 / pp
Croissants, Fresh Baked	\$26 / doz	Yogurt - Assortment	\$2.50 each
Danish - Assortment	\$26 / doz	Scrambled Eggs	\$1.90 / pp
Donuts - Assortment	\$26 / doz	Breakfast Potatoes	\$1.50 /pp
Eggs Benedict*	\$3.90 / pp		

Catering Menu

~Refreshment Break~

Chocolate Lover's Delight	\$11
Jumbo chocolate chip cookies, chocolate fudge brownies and an assortment of candy bars Assorted sodas and bottled waters.	
Ice Cream Sundae Bar	\$13
Chocolate and vanilla ice cream with caramel, chocolate, strawberries, maraschino cherries, chopped nuts, chocolate chips, toffee chips and whipped cream. Served with coffee, decaffeinated coffee, tea plus assorted sodas and bottled waters.	
The Saturday Matinee	\$13
Red vine licorice, fresh popped popcorn, M & M's, Mike and Ike's and Raisinettes, assorted sodas and bottled waters.	
Crunchy Munchies	\$13
Potato chips, assorted tortilla chips and soft pretzels served with zesty salsa and warm cheese dip. Assorted sodas and bottled waters.	

~Snacks~

Supplement your break service with any of the following items:

Soft Drinks (Assortment) and Bottled Water	\$2.25 each
Snapple and Sparkling Water	\$3.00 each
Granola Bars - Assortment	\$2.50 each
Candy Bars - Assortment	\$2.00 each
Cookies - Assortment	\$22 / doz
Fudge Brownies and Lemon Bars	\$22 / doz
Raspberry Iced Tea, Strawberry Lemonade	\$24/gal - \$15/pitcher
Fruit Punch	\$24/gal - \$15/pitcher
Coffee and Tea Service	\$26/gal - \$13/airpot - \$9 pot
Assorted Juices and Milk	\$18/pitcher-\$9/carafe-\$4/bottle



Catering Menu

~Appetizers~ (à la carte)

*Serves approximately 20-25 guests

* Antipasto	\$99
Roasted garlic, artichoke hearts, salami, provolone, pepperoncini, fresh mozzarella, roasted peppers, olive tapenade and crostini.	
* Baked Brie En Croute	\$82
Double cream brie wrapped in puff pastry then baked to a golden brown, served with sliced baguette.	
Chicken Wings (24 pieces)	\$33
Served with choice of: Spicy, Teriyaki or Barbecue Sauce.	
* Cold Smoked Salmon	\$129
Thin sliced salmon served with capers, fine diced red onion, bagel chips, cream cheese and lemon.	
Crab Claws (24 pieces)	\$118
Cracked and served with cocktail sauce.	
* Crudités	\$71
Fresh cut vegetables and olives, served with a buttermilk herb dip.	
Crab Cakes (24 pieces)	\$85
Sautéed peppers, onion, aioli spices crusted with bread crumbs, flash fried and served with a lemon garlic & chipotle aioli.	
* Fresh Seasonal Fruit Platter	\$99
* Grilled Vegetable Platter	\$95
Eggplant, zucchini, yellow squash, roasted red peppers, red onion and Portobello mushroom marinated in extra virgin olive oil and balsamic vinegar.	
* International Cheese Mirror	\$88
Local, national and international cheeses, assorted gourmet crackers, red grapes.	
Korean Style Chicken Skewers (24 pieces)	\$52
Marinated boneless chicken in pear, soy sauce, sesame oil, honey and green onion.	
Pepper Crusted Beef Skewers (24 pieces)	\$58
Tender beef rubbed with peppercorns grilled over high heat and finished with port wine reduction.	
Poached Prawns (24 pieces)	\$69
Tiger prawns served with cilantro-lime cocktail sauce	
* Spinach and Artichoke Dip	\$59
Simmered artichoke, cream, spinach, jack cheese and parmesan served with tri-colored tortilla chips.	
Petite Phyllo Cups filled with choice of:	\$31
Caramelized Onion, Goat Cheese and Pine Nuts (24 pieces)	
Salmon Mousse, Pancetta, Blue Cheese and Basil (24 pieces)	

~Shilo Luncheon Buffet~

Minimum 25 Guests.

Choice of: Two (2) Entrees, Two (2) Salads and One (1) Side with fresh sliced fruits, chef choice vegetables, fresh baked bread and butter and appropriate condiments.

Coffee, decaffeinated coffee, tea and iced tea.

\$24

Choose Two Entrees: (Additional entrées \$3 per person)

Chicken Marsala Chicken breast in a light Marsala wine sauce.

Teriyaki Chicken Breast Chicken breast marinated in a soy, pear, sesame and ginger sauce.

Baked Chicken Chicken brushed with herbs and lemon then baked to perfection.

Roasted Pork Loin Perfectly roasted pork rubbed with our special blend of herbs and spices.

Baked Crusted Salmon Salmon encrusted in herbs then baked with lemon and wine.

Meat or Vegetarian Lasagna Lasagna baked in a zesty marinara sauce and served with fresh baked garlic bread.

Choose One Side:

Garlic Mashed Potatoes, Herb Rice, Roasted Rosemary Red Potatoes, Wild Rice, AuGratin Potatoes, Herb Butter Pasta

~Shilo Luncheon Buffet Salads~

Choose Two Salads:

Caesar

Fresh crisp romaine lettuce tossed with classic Caesar dressing, croutons and parmesan cheese.

Mixed Greens

Baby greens topped with tomato, olive, red onion and julienne carrots.

Gala Apple Coleslaw

Shredded red and green cabbage, julienne apples and carrots tossed in traditional coleslaw dressing.

Red Potato

Baked red potatoes tossed with egg, celery, green onion mixed with mustard and mayonnaise.

Caprese

Sliced fresh tomatoes, fresh mozzarella, basil leaves, drizzled with aged balsamic vinegar, extra virgin olive oil, cracked pepper and sea salt.

Macaroni

Diced celery, green onion, fresh basil, mayonnaise and olive oil.



Catering Menu

~Plated Lunch Entrées~

Served with One (1) Side, One (1) Entree, One (1) Salad - Garden or Caesar, chef choice vegetable, Fresh Bread and Butter and appropriate accompaniments. Coffee, decaffeinated coffee, tea and iced tea.

Choose One Side:

Roasted Rosemary Red Potatoes
Herb Rice
Garlic Mashed Potatoes

Wild Rice
Au Gratin Potatoes

Choose One Entree:

Baked Lasagna (minimum 20 guests)

\$18

Classic Italian dish featuring noodles layered with four Italian cheeses and zesty marinara sauce. Served with a vegetable and fresh baked garlic bread. (No Side Choice)

Country Meatloaf (minimum 20 guests)

\$18

Topped with a demi-glaze and frizzled onions.

Bronzed Tilapia

\$18

Seared Tilapia with herbs topped with poblano vinaigrette.

Citron Pepper Chicken

\$19

Chicken breast marinated in lemon, grapefruit, olive oil, garlic and cracked pepper topped with orange and grapefruit segments.

Chicken Marsala

\$19

Seared breast of chicken with mushrooms, garlic, sweet onions, then finished with mascarpone cheese and Marsala wine.

Braised Beef Tips

\$20

Slow simmered beef in a rich cabernet sauce.

Marinated Beef Tri Tip (minimum 20 guests)

\$22

Premium beef tri tip marinated in pears, soy sauce, garlic and sesame oil.

Prime Rib Sandwich (minimum 20 guests)

\$20

Prime rib served Au Jus with horseradish sauce on a fresh baguette.

~Desserts~

Add \$3 for any of these selections:

Carrot Cake * Chocolate Cake * Lemon Mist Cake * Pecan Brownies

Add \$5 for any of these selections:

Tiramisu * NY Style Cheesecake * Chocolate Layer Cake * Key Lime Pie * Apple Crumble

~Light Lunches~

Served with fresh fruit garnish, coffee, decaffeinated coffee, tea, iced tea plus your choice of chips, pasta or coleslaw.

Boxed Lunch	\$16
Deli style sandwich (roast beef, ham, turkey or vegetarian), fresh baked cookie, whole fruit and a soda.	
Shilo Super Sub	\$14
Roast turkey, ham, salami, cheddar cheese, mayonnaise, lettuce and tomato on a fresh hoagie roll.	
Veggie Tortilla Wrap	\$14
Roasted vegetables and cream cheese filled tortilla wrap with balsamic vinaigrette dressing.	
Turkey and Avocado Club Wrap	\$15
Tortilla wrap, filled with turkey, crisp bacon, diced tomato, avocado aioli and shredded lettuce served with ranch dressing.	
Chicken Caesar Wrap	\$15
Grilled chicken breast folded with crisp romaine lettuce, parmesan and tomatoes in a tortilla wrap.	

~Light Lunch Buffets~

Minimum 15 Guests

Served with coffee, decaffeinated coffee, tea and iced tea.

Executive Deli Bar	\$18
Thin sliced roast beef, turkey, ham, Swiss and cheddar cheeses, fresh sliced fruits, garden and pasta salads, lettuce, tomato, onion, dill pickles and assorted sliced breads and appropriate condiments.	
Santa Fe Fajita Bar	\$22
Beef or chicken grilled with bell peppers and onions. Served with fresh greens and tomatoes, chicken enchiladas, black beans, Spanish rice, salsa, sour cream, soft flour tortillas and tortilla chips.	
Pasta Bar Buffet	\$22
Fettuccine and rigatoni pastas, Alfredo and zesty marinara sauces, Italian sausage and meatballs with a Caesar salad, garlic bread and parmesan cheese.	
Smokehouse Buffet	\$23
Pulled barbecue pork, barbecue chicken, crisp green salad, coleslaw, baked beans, potato salad and kaiser rolls.	
Add Soup	\$2
<ul style="list-style-type: none"> Soup du Jour Tortilla Minestrone Chicken and Pasta Tomato Basil 	

~Desserts~

Add \$3 for any of these selections:

Carrot Cake * Chocolate Cake * Lemon Mist Cake * Pecan Brownies

Add \$5 for any of these selections:

Tiramisu * NY Style Cheesecake * Chocolate Layer Cake * Key Lime Pie * Apple Crumble

Catering Menu

~Plated Dinner Entrées~

Served with One (1) Side, One (1) Entrée and Chef's choice vegetable, fresh bread and butter and appropriate accompaniments. Choice of Garden or Caesar Salad. Coffee, decaffeinated coffee, tea or iced tea.

Choose One Side:

Garlic Mashed Potatoes
Roasted Rosemary Red Potatoes
Wild Rice
Macaroni and Cheese

Herb Rice
Gruyere AuGratin Potatoes
Herb Butter Pasta
Stuffed Cheddar and Bacon Twice-Baked Potato

Choose One Entree:

~Chicken~

Chicken Citron

Chicken breast marinated in garlic, olive oil, cracked pepper, lemon and grapefruit juice then grilled.

\$22

Chicken Marsala

Seared breast of chicken with mushrooms, garlic, sweet onions, finished with mascarpone cheese and Marsala wine.

\$22

Baked Half Chicken (minimum 20 guests)

Baked with herbs and spices.

\$23

~Beef~

Marinated Beef Tri Tip (minimum 20 guests)

Premium beef tri tip marinated in pears, soy sauce, garlic and sesame oil. Grilled then sliced thin. Served with dipping sauce.

\$22

Braised Beef Tips

Slow simmered in a rich cabernet sauce.

\$21

Grilled Top Sirloin

Certified Angus beef generously seasoned then finished with herb butter.

\$25

Prime Rib Au Jus (minimum 20 guests)

garlic horseradish.

\$32

~Seafood~

Coconut Prawns

Large prawns battered in coconut and bread crumbs, flash fried to golden brown. Served with chile-mango dipping sauce.

\$28

Sautéed Tiger Prawns

Sautéed tiger prawns with garlic, olive oil, chardonnay, fresh basil, roma tomatoes and feta cheese.

\$28

Herb Crusted Salmon

Baked wild salmon crusted with tarragon, chives, Italian parsley and basil then finished with lemon.

\$30

Crab Cake

Flaky crab tossed with peppers, lemon, basil aioli, Dijon mustard, baked on high heat.

\$31

~Desserts~

Choose One Dessert \$3:

Carrot Cake * Chocolate Cake * Lemon Mist Cake * Pecan Brownies

Add \$5 for any of these selections:

Apple Crumble * Chocolate Layer Cake * Key Lime Pie * Tiramisu * NY Style Cheesecake

~Roadhouse Buffet~

Minimum 25 Guests

Choice of Two (2) Entrees, One (1) Side, One (1) Salad, Chef's choice vegetable, fresh baked bread and butter and appropriate accompaniments.

Coffee, decaffeinated coffee, tea and iced tea.

\$30

Choose Two Entrées:

Marinated Tri Tip of Beef - marinated in sesame, pears and soy sauce.

Beef Tips - served in a cabernet sauce

Roast Beef - with port wine sauce

Chicken Marsala - Chicken breast in a light Marsala wine sauce

Meat or Vegetarian Lasagna - with Italian sauce

Smothered Chicken - simmered in four types of caramelized onions

~The Bounty Buffet~

Minimum 25 Guests

Choice of Two (2) Entrées, One (1) Side, Two (2) Salads and Chef's choice vegetable, fresh baked bread and butter and appropriate accompaniments.

Coffee, decaffeinated coffee, tea and iced tea.

\$32

Choose Two Entrées:

Marinated Flank Steak - in micro beer, garlic, soy sauce and Dijon mustard

Braised Short Ribs - in rich beef stock

Smoked Brisket of Beef - slow roasted tender

Marinated Citron Chicken Breast - in lemon, grapefruit, garlic and olive oil

Baked Herb Chicken - lightly sprinkled with herbs and spices

Pinot Noir Chicken - braised in Pinot Noir wine

Prawns Scampi Style - Prepared with butter, garlic and wine

~Theme Buffets~

Coffee, decaffeinated coffee, tea and iced tea.

Minimum 20 Guests

Buffet Olé

Beef and chicken fajitas, fresh greens, diced tomato, green onion, chopped olives, jalapeño peppers, shredded cheeses, salsa, sour cream, tortilla chips, taco shells and flour tortillas, chicken enchiladas, black beans and Spanish rice.

\$24

The All American Comfort

Garlic mashed potatoes, tossed green salad, Chef's choice vegetable, bread and butter with choice of with with choice of Two (2) Entrées:

Glazed Ham

Pot Roast

Fried Chicken

Chicken Fried Steak

Meatloaf

\$26

Pasta Italiano

Fettuccine and penne pasta with Alfredo, marinara or Meat sauce. Served with parmesan chicken, Caesar salad and garlic bread.

\$22

Smokehouse Deluxe

Barbecue baby back pork ribs, smoked beef brisket, barbecue chicken and specialty smoked sausages with baked beans, coleslaw, potato salad, corn on the cob, rolls and butter.

\$29

Catering Menu

~The Public Market Buffet~

Minimum 25 Guests

Choice of Two (2) Entrees, Two (2) Sides, Three (3) Salads and Chef's choice vegetable, fresh baked bread and butter and appropriate accompaniments.

Coffee, decaffeinated coffee, tea and iced tea

\$43

Choose Two Entrées:

Prime Rib of Beef - served Au Jus with creamy horseradish

Chicken Molé - tender chicken topped with spicy molé sauce

Stuffed Chicken - with prosciutto and brie cheese

Crab Cakes - mixed with roasted peppers and garlic, served with roasted red pepper puree.

King Crab Legs (add \$4) - served with lemon butter

Oven Baked Wild Salmon - with apple Beurre blanc

Buffet Side Choices:

Garlic Mashed Potatoes

Wild Rice

Roasted Rosemary Red Potatoes

Herb Rice

Gruyere AuGratin Potatoes

Buffet Salad Choices:

Caesar

Fresh crisp romaine lettuce tossed with classic Caesar dressing, croutons and parmesan cheese.

Mixed Greens

Baby greens topped with tomato, olive, red onion and julienne carrots.

Gala Apple Coleslaw

Shredded red and green cabbage, julienne apples and carrots tossed in traditional coleslaw dressing.

Red Potato

Baked red potatoes tossed with egg, celery, green onion mixed with mustard and mayonnaise.

Caprese

Sliced fresh tomatoes, fresh mozzarella, basil leaves, drizzled with aged balsamic vinegar, extra virgin olive oil, cracked pepper and sea salt.

~Carving Stations~

1 Carver (40 minutes)

Prime Rib of Beef - (25 people)

per person

Served Au Jus with creamy horseradish, silver dollar rolls and condiments.

\$14

~Bar Selections~

	House	Bartenders	Premium
American Whiskey	Early Times	Jim Beam	Jack Daniels
Canadian Whiskey	Seagrams VO	Black Velvet	Crown Royal
Scotch	Clan McGregor	Cutty Sark	J&B Rare
Vodka	Gilbey's	Skyy	Stolichnaya
Gin	Gordons	Beefeater	Tanqueray
Rum	Cruzan Estate	Bacardi Silver	Mount Gay
Tequila	Pancho Villa	Cuervo Gold	Cuervo 1800
Brandy	Potters	Korbel	Christian Bros.
Amaretto	di Amore		Disaronno
Coffee Liqueur	Monarch		Kahlua
Irish Creme	St. Brendans Irish		Bailey's
			Grand Marnier

Beer Selections

Bottled/Domestic	\$3.75
Bottled/Import	\$4.25
Micro-Brew	\$4.50
Non-Alcoholic	\$3.75
Domestic Keg	\$275.00/keg
Import/Micro Keg	\$375.00/keg

House Wine

Cabernet	\$7 glass \$26 bottle
Merlot	\$7 glass \$26 bottle
Chardonnay	\$7 glass \$26 bottle
White Zinfandel	\$7 glass \$26 bottle
Domestic Sparkling	\$24 bottle
Sparkling Cider	\$14 bottle
Sodas	\$2.25
Juice	\$3.00
Shilo Water	\$2.25

(Bar Selections Subject to Change)
 Ask about our extended wine list and other available wines
 Corkage fee \$12.00 per bottle

**Available Upon Request*



Catering Menu

~General Information~

Guarantee

It is necessary that we are in receipt of menu selection, meeting room setup requirements and all other information, no later than three weeks prior to the function. Space not confirmed by such time is subject to release. A minimum attendance must be definitely specified with the Sales and Catering office at least 3 working days prior to the scheduled event. This number will be considered a guarantee and not subject to reduction and charges will be made accordingly. If this information is not received by the sales department, the estimated attendance will be your guarantee and charges will be made accordingly. Any changes past the 72 hours are subject to a \$50.00 charge per change. Cancellation must be made ninety days (90 days) in advance of the function otherwise a 25% charge of the function cost will be levied.

Menus and Pricing

If the date of your contract exceeds a six month period, then the estimated cost is subject to proportionate increase to meet increased cost of food, beverages and other costs of operation existing at the time of performance of our undertaking by reason of increase in present commodity prices, labor costs, or currency values. (Food prices cannot be guaranteed more than six months out.)

Room Rent and Cancellations

Meal function rooms are assigned by the guaranteed minimum number of people anticipated. Room rental fees will be applicable if group attendance drops below the estimated original count at the time of the booking by 30% or more. This is to help us recover the loss in revenue, due to not being able to have sufficient time to rebook the space we had been holding for your group. We reserve the right to change groups to a room suitable for final attendance. Meeting space required on a 24-hour basis will be charged accordingly. Half of the room rental will be charged if cancellation occurs less than two weeks prior to your event.

Service Charge

A Service Charge of 22% will be added to all food and beverage purchased and any other services provided.

Special Equipment Needs

Any equipment needs such as audio visual, dance floors and specialty props can be added to your event for a fee. These costs can be made available to you prior to your event for your approval. Any damage or loss of equipment is strictly at the expense of the guest and not the responsibility of Shilo Inns Suites Hotels.

Decorations

We will do our best to accommodate any special decorations for your event supplied and displayed by you. Due to event timing it will not always be possible for you to have extra time for the setup of your event. These issues will be discussed and are at the discretion of Shilo Inns Suites Hotels and must be stipulated on the event contract. The hotel cannot permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substances without the approval of Shilo Inns Suites Hotels and Restaurants.

Payment Policy

All Catering charges will be paid as per billing instructions on the front of the contract and/or on a cash basis upon conclusion of the function unless prior approved direct billing arrangements have been made with the hotel. A deposit will be required for any space held in advance for more than a three-month period. This deposit will be non-refundable if this space is canceled less than 90 days prior to the arrival date. All weddings and/or social events are to have estimated total charges paid in full THREE days prior to the function date.