

**#1 Muffins, Coffee, & Orange Wedges \$3.95**

**#2 Basket of Breakfast Baked Goods; Muffins, Scones, Danish, and Bagels with Cream Cheese**

Fresh Brewed Coffee & Orange Juice

\$5.25 per person / Add fresh fruit for \$1.75

**#3 Basket of Breakfast Baked Goods; Muffins, Scones, Danish, and Bagels with Cream Cheese**

Fresh Fruit Bowl

Mini Quiche or Veggie Omelettes (choose 1)

Orange Juice & Fresh Brewed Coffee

\$8.25 per person

**#4 Bagels & Whipped Cream Cheese**

Individual Yogurts

Orange Juice & Coffee

\$5.25 per person / Add fresh fruit \$1.75

**#5 Scrambled Eggs**

Hash Browned Potatoes

Sausage & Bacon

Fresh Fruit & Warm Cinnamon Rolls

Fresh Brewed Coffee & Orange Juice

\$9.35 per person

**#6 Homemade Quiche, Breakfast Casserole, or Blintz with Fresh Fruit Compote**

Fresh fruit

Coffee Cake

Fresh Brewed Coffee & Orange Juice

\$8.50 per person / Add Sausage or Bacon \$1.75

## **Ala Carte**

Breakfast Burrito \$3.50

Burrito Bar \$5.50

Eggs Benedict / Breakfast Sandwich \$3.50

Whole Quiche \$12.50 per pie / (Ham & Onion, Aztec-Green Chili & Cheese, Spinach)

\*Add dishes \$2.00 per person / plastic included at no extra charge

\*\$30 delivery fee applies with all breakfast orders.

\*\* minimums required.



### **Boxed Lunch Menu**

Deli sandwich with choice of roast beef, honey turkey, vegetables or ham served on multi-grain, sour dough, tortilla or croissant with cheese, lettuce & tomato

(We do an assortment or 1 –2 choices, not individual orders)

Homemade pasta salad, fresh fruit serving, fresh baked cookie, assorted soda or bottled water

Served in a box with a napkin & utensils

Condiments on the side

\$9.50

### **Gourmet Salad Box Lunch**

Caesar salad with grilled chicken, fresh fruit serving, crackers, fresh baked cookie, assorted soda or bottled water

Served in a box with a napkin & utensils

\$9.50

\*12-person minimum order applies.

\$30 delivery charge applies to all box lunch orders.

### **Cobb Salad Bar**

Lettuce, shredded cheese, turkey, bacon, avocado, tomato, bleu cheese crumbles, creamy ranch and bleu cheese salad dressing, served with gourmet bread basket and butter

\$10.70

### **Salad Bar**

Mixed greens, croutons, turkey, ham, kidney beans, shredded cheese, seeds and 3 dressing choices, served with a gourmet breadbasket and butter

\$9.95

### **Salad Trio**

Chicken Caesar salad, Asian green salad, and marinated vegetable pasta salad (you can choose different salads off our salad list if you prefer) Includes gourmet bread basket with butter.

\$9.25

### **Chicken Caesar Salad**

Grilled whole chicken breast on a bed of fresh tossed Romaine lettuce with parmesan cheese, homemade croutons, lightly tossed with creamy Caesar dressing, served with rolls and butter, cookies , assorted sodas & bottled water

\$10.70

### **Oregon Bleu Cheese Salad**

Fresh crisp Romaine tossed with bleu cheese crumbles, toasted almonds, chopped eggs, cherry tomatoes, and a bleu cheese dressing, served with sour dough bread and butter, lemon bars, assorted sodas & bottled water

\$10.70

**Laprenzi**

Focaccia bread loaded with your choice of honey ham, or smoked turkey, Swiss & Cheddar cheeses, basil mayonnaise, Dijon mustard, lettuce & tomato slices, accompanied by a Caesar salad, cookies, assorted sodas & bottled water

\$11.50

**Rolled Club**

Smoked turkey, crispy bacon, Cheddar and Swiss cheeses, tomato slices, and lettuce, wrapped with a flour tortilla spread with guacamole, accompanied by a black bean and corn salad, cookies & assorted sodas & bottled water

\$11.50

**Build Your Own Deli**

Turkey, Ham, Roast Beef, and Salami, Provolone, Swiss, and Cheddar

Condiment Platter with veggies, lettuce and tomatoes, mayonnaise, mustard and Dijon

Assorted Gourmet Bread Basket

Marinated Pasta Salad

Fresh Fruit

Cookies

Assorted Sodas and Bottled Water

\$11.40

\*Any hot buffet menu or dinner can be available for lunch.

## **Custom Buffets**

We can put together a custom menu to accommodate your event or the following are some ideas to include in your menu Just because you do not see it listed does not mean we have not made it! Just ask!

### **Pasta Extravaganza**

Choice of two pastas from the following selection:penne, fettuccine, spaghetti or garden rotini. Accompanied by your choice of two of the following sauces: vegetarian marinara, red sauce with beef, creamy Alfredo. Complimented by an antipasto board of selected cheeses, meats, and pickled vegetables served with focaccia bread, garlic bread and a Caesar salad

\$ 13.50

### **Traditional All American**

Roast beef with creamy horseradish and au jús potatoes au gratin and fresh seasonal vegetables fruit salad, tossed salad and assorted breads

\$ 16.75

### **South of the Border Fiesta**

Spicy chicken fajitas Refried beans, Spanish rice and roasted onions and peppers. Accompanied by your Mexican favorites: Chopped black olives, diced tomatoes, diced onions, shredded lettuce, cheese, sour cream, salsa, Guacamole, soft flour tortillas and corn chips

\$ 14.10

### **Wendell's Special Chicken Buffet**

Teriyaki chicken breast with sticky white rice and teriyaki sauce Stir fried vegetables, Asian Green salad and almond cookies

\$ 14.70

## **Crab Puffs**

Wonton wrappers filled with fresh crab, celery, onion and spices and fried until golden brown  
\$3.50

## **Sesame Ahi Cubes**

Fresh sashimi grade yellow fin tuna with sesame crust on a skewer, served with a wasabi dipping sauce  
\$4.50

## **Bruschetta on Crostini with Bleu Cheese Spread**

Fresh tomato, garlic and basil bruschetta served with our homemade crostini and a light bleu cheese spread  
\$2.50

## **Tropical Fruit and Coconut Curry Dip**

Curry, coconut and dried tropical fruits make up this dip with exotic flavors, served with pita chips  
\$2.00

## **Grilled Polenta Triangles**

Cheese polenta grilled and topped with sun dried tomatoes and feta  
\$2.70

## **Smoked Pacific Salmon Pizza**

Chipped smoked salmon atop a fresh baked crust spread with a garlic dill sauce  
Served cold  
\$2.70

## **Tenderloin Canapés**

Beef tenderloin thinly sliced and served on a crostini with a horseradish cheese spread  
\$3.30

## **Miniature French Dip Sandwiches**

Thin sliced beef tri tip on fresh baked buns served with au jus  
\$3.95

## **Cheese Burger Sliders**

Ground beef patties with Tillamook cheddar on a fresh baked bun, condiment on the side  
\$3.95

## **Belgium Endive Salad Boats**

Endive leaves with caramelized pecans and Gorgonzola  
\$2.75

\*Prices are per person

## **Artichoke Dip with Assorted Crackers**

Cheddar and parmesan cheeses, artichoke hearts, and green onion served warm-(per person)  
\$ 2.00

## **Teriyaki Chicken Breast**

Tender chicken breast marinated in chef's own sauce - (per person)  
\$ 2.95

## **Kalbi**

Spicy marinated BBQ Short Ribs - (per person)  
\$ 4.20

## **Cocktail Meatballs**

Presented hot with your choice of sauces: Marinara or Teriyaki - (per person)  
\$ 2.70

## **Pot Stickers**

Oriental dumplings steamed and presented with our tangy oriental sauce - (per person)  
\$ 2.70

## **Chicken Shumai**

Savory chicken folded in wonton wrappers and steamed Presented with our tangy oriental sauce - (per person)  
\$ 2.35

## **Chicken Satay**

Chicken tenders skewered and roasted Presented with your choice of honey mustard or spicy Thai peanut sauce - (per person)  
\$ 3.00

## **Puff Pastry Squares**

Pastry filled with pesto and Parmesan cheese, apples pecans and feta, and cheddar and green chili - (per person)  
\$ 2.50

## **Stuffed Mushroom Caps**

Stuffed with your choice of savory mushroom duxcelle or shrimp  
Duxcelle - (per person)  
\$ 2.50

## **Miniature Quiche**

An assortment of bite size quiche - (per person)  
\$ 2.50

## **Baked Brie**

Brie cheese wrapped in puff pastry, baked golden brown - (feeds 10)  
\$ 17.40

## **Rumaki**

Marinated Water Chestnuts wrapped in bacon and Drizzled with Teriyaki sauce - (per person)  
\$ 2.75

## **Pesto Bread Sticks**

Crusty bread sticks with pesto on top -  
\$ 1.25 each



**Ham and Cheese Crescent Rolls**

Pastry rolled with sliced ham and Cheddar cheese -  
\$ 1.75 each

**Rondalé**

Seasoned cream cheese with confetti peppers rolled in a flour tortilla  
\$ 2.25

**House Smoked Salmon**

Smoked on the premises by our chefs and presented fully garnished with capers, red onions and sliced lemons  
(5 lb Minimum)  
\$ 4.50

**Assorted Sushi**

Cucumber, Cooked Shrimp, Daikon - per person  
\$ 3.50

**Mini Deli Wraps**

Turkey, Ham, and Vegetables wrapped with condiments and cheese in a tortilla  
\$ 2.50

**Assorted Canapés**

An assortment of four varieties to include: seafood, vegetarian, cheese and poultry: Displayed with appropriate garnishes - (per person)  
\$ 2.60

**Antipasto Platter**

Italian in origin, this display will include an assortment of meats, cheeses, pickled vegetables and condiments - can add breads or rolls and condiment for a sandwich bar - (per person)  
\$ 3.30

**Build Your Own Deli Platter**

Create your own 1/2 size sandwich put together with just what you like  
\$ 4.95

**Fresh Vegetable Display**

An assortment of garden fresh vegetables, presented with sour cream and fresh dill dip - (per person)  
\$ 2.70

**Fresh Fruit Display**

An assortment of fresh seasonal fruits and melons, creatively presented - (per person)  
\$ 3.00

**Cheese Display**

An assortment of imported and domestic cheeses garnished with nuts and grapes - (per person)  
\$ 3.30

**Chicken Brochees**

Flaky puff pastry dough filled with our own chicken salad recipe or curry chicken salad - (per person)  
\$ 2.65

**Cheese Torta with Crackers**

Layers of feta, cream cheese with pesto, and sun dried tomatoes or roasted red peppers -(per person)  
\$ 1.75



**Mojito Shrimp Brochette**

Marinated and grilled shrimp on skewers

\$ 3.25

**Chilled Prawns**

Served with cocktail sauce

\$ 4.50

**Spinach Dip**

A garden variety dip with vegetables and sour cream prepared in a dip-(per person)

\$ 1.75

**Crostini with Lemon Artichoke Pesto**

A buttery crispy fresh bread served with a refreshing mix of lemon citrus, artichoke, and garlic mixed in pesto spread

\$ 1.85

### **Szechaun Noodle Salad**

Angle hair pasta with cilantro and peanuts and sweet - hot dressing

\$2.75

### **Blue Cheese Caesar**

Romaine, diced tomatoes, toasted almonds, boiled egg crumbles, tossed in blue cheese dressing

\$3.00

### **Tortellini Pesto Salad**

Cheese tortellini with pesto dressing and toasted nuts

\$3.00

### **Gourmet Red Potato Salad**

Diced red potatoes marinated and tossed with chives and dressing

\$2.75

### **Harvest Salad**

Greens with caramelized pecans, thin apple slices and blue cheese vinaigrette

\$2.85

### **Black Bean and Corn Fiesta Salad**

Beans, tomatoes, corn, cilantro and vinaigrette dressing

\$2.25

### **Caesar Salad**

Romaine with fresh Parmesan and Caesar dressing and gourmet croutons

\$2.65 \*\$4.75 with chicken

### **Marinated Pasta Salad**

Penne pasta with artichoke hearts, bell peppers, broccoli, Parmesan cheese and dressing

\$2.85

### **Waldorf Salad**

Crisp red apples with walnuts, celery and a hint of nutmeg and our special Chantilly dressing

\$3.00

### **Ambrosia Salad**

A mix of bananas, orange segments, grapes and apples in a sweet whip cream dressing

\$3.00



**Asian Greens Salad** (with or without Marinated Chicken)

A mix of salad greens, almonds, crunchy noodles, orange sections, homemade sesame-soy dressing

\$2.50

**Fresh Spinach Salad**

Fresh spinach, strawberries, purple onion, tossed in a homemade poppyseed vinegar dressing

\$2.50

**Greek Salad**

Red Leaf Lettuce, grape tomatoes, Kalamata olives, cucumbers, feta cheese, champagne dressing

\$2.50



## **Assorted Muffins**

- Large Size

(Half dozen) \$ 9.80

- Mini Size

(Per dozen) \$ 9.80

## **Homemade Cinnamon Rolls**

(Per batch) \$ 24.00

## **Assorted Scones**

(Half dozen) \$ 10.00

## **Assorted Danish**

(Half dozen) \$ 10.00

## **Assorted Donuts**

(Half dozen) \$ 5.50

## **Bagels with Cream Cheese**

(Three each, six halves) \$ 5.75



*Dinners include salad, seasonal vegetable and an appropriate starch.*

**Broiled Garlic Shrimp**

Rice confetti and seasonal vegetables  
\$ 23.90

**Grilled Tenderloin of Beef**

Beef tenderloin medallions rubbed with Dijon mustard and cracked pepper presented with garlic mashed potatoes and pinot noir sauce  
\$ 25.75

**Beef Burgundy**

Tender strips of beef simmered with mushrooms, pearl onions and garlic in Burgundy, served over egg noodles  
\$ 21.60

**Roasted Pork Loin**

Pork loin rubbed with caraway and garlic, oven roasted and sliced into medallions presented with roasted red potatoes and pork jus  
\$ 19.95

**Chicken Tuscany**

Skinless breast of chicken grilled and presented atop saffron risotto with brunoise vegetables, grilled tomato and chicken jus  
\$ 18.95

**Chicken Wellington**

Skinless breast of chicken stuffed with mushroom duxelle, wrapped in puff pastry, baked golden brown and presented with rice pilaf and chicken jus  
\$ 19.70

**Chicken Chasseur**

Boneless breast of chicken grilled and napped with a mushroom and tomato Chasseur sauce presented with rice pilaf or red roasted potatoes  
\$ 18.95

**Marinated Grilled Salmon**

Salmon fillets marinated in a tasty soy and fresh basil sauce, grilled to perfection presented with orzo pasta or roasted red potatoes  
\$ 23.90

**Baked Halibut**

Halibut fillets cooked light and flaky presented with rice pilaf or roasted red potatoes prepared in a caper butter sauce  
\*market price  
Encrusted in a macadamia nut shell  
\*market price



**Baked Lasagna**

Hand made lasagna with your choice of vegetarian or Italian sausage sauce layered with three cheeses, served with garlic bread

\$ 17.50

**Manicotti**

Pasta shells stuffed with Italian cheeses and herbs, covered with a tomato based Provencal sauce, served with garlic bread

\$ 16.95

## **Petit Fours**

Bite size cakes in an assortment of varieties - (per dozen)  
\$ 16.80

## **Pistachio Cake**

A light, moist, refreshing pistachio cake with a fluffy pistachio custard frosting - (per person)  
\$ 4.25

## **Gourmet Cookies**

An assortment of three of the following: chocolate chunk, heath bar crunch, peanut butter, white chocolate macadamia nut, oatmeal raisin - (per dozen)  
\$ 10.15

## **Gourmet Bar Assortment**

Lemon, berry, oreo, chocolate, pecan, apple, caramel  
\$ 1.75

## **Double Fudge Brownies**

Decadent chocolate fudge brownies coated with ganache - (per dozen)  
\$ 14.40

## **Homemade Apple or Berry Pie**

(by the pie)  
\$ 17.50

## **Hazelnut Cheesecake**

Oregon hazelnuts paired with cheesecake topped with whipped cream  
\$ 4.25

## **New York Cheesecake**

With seasonal fruit compote - (per person)  
\$ 4.25

## **Christmas Goodie Tray (seasonal)**

A variety of festive cookies, bars, and confections - (3 piece)  
\$ 3.50

## **Chocolate Fondue**

Rich, bittersweet chocolate served with a platter of assorted items to dip, fruits, nuts, pretzels, sponge cake and more  
\$ 3.90



## **SPECIALITY DESSERTS**

### **Banana Flambé**

Flamed banana with our special sauce, served with ice cream  
\$ 6.30

### **Cherries Jubilee**

Black binge cherries flamed with brandy, served with ice cream  
\$ 6.30

### **Vanilla Mousse**

Presented in a Dark Chocolate Cup with fresh berries - (per person)  
\$ 2.70

### **New York Cheesecake**

Decadent cheesecake presented with raspberry sauce drizzled atop  
\$ 4.25

### **Debauch Cake**

Two layers of rich, moist, homemade chocolate cake frosted with bittersweet chocolate custard  
\$ 4.25

### **Dessert Tray**

An Assortment of petit fours, mini cheesecakes, chocolate cups filled with vanilla mousse and garnished with fresh Berries, and our own homemade brownies  
\$ 4.50



## **Assorted Sodas & Bottled Water**

\$ 1.00

## **Mineral Waters and Seltzers**

\$ 1.50

## **Sparkling Fruit Punch or Lemonade (serves 16)**

\$ 14.40

## **Iced Tea with Lemon (serves 16)**

\$ 9.60

## **Fresh Brewed Coffee or Decaffeinated Coffee**

One airpot

\$ 15.00

## **Unlimited Beverage Service**

\$ 4.00 per person all day service

\$ 2.00 per person - morning service

## **Assortment of Teas**

\$ 1.50 per person

## **Hot Chocolate or Spiced Cider**

\$ 2.00 per person

## **Bottled Juice (Assorted)**

\$ 2.50

## **Guava Punch**

\$ 19.20 (serves 16)

## **Sparkling Cider**

\$ 3.50 (per bottle)

## **SPECIALTY BEVERAGES**

### **Guava Lada**

A non-alcoholic tropical beverage including a combination of guava, pineapple and coconut

\$ 4.95