



Skamania Lodge[®]
Group Catering Menu
25 & Fewer Guests



Breakfast for Groups of 25 & Fewer Guests

EXPRESS BREAKFAST

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



CHEF'S SIGNATURE OFFERINGS

(Choice of One)

- Scrambled Eggs, Bacon & Cheese on a Croissant
- Scrambled Eggs, Sausage & Cheese on a Croissant
- Scramble of the Day with Tortillas, Salsa, Guacamole, Sour Cream & Pepper Jack Cheese

Bagels & Lox | Additional \$8.00 per Guest

(Vegetarian Options Available)

Fresh Orange Juice, Coffee, Decaffeinated Coffee & Hot Tea

\$36.00 per Guest

ENHANCE

- Side of Bacon \$5.00 per Guest
- Side of Sausage \$5.00 per Guest
- Steel Cut Oats (GF)..... \$7.00 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.

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

\$24.00 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

\$26.00 per Guest

Regular Coffee, Decaffeinated Coffee, Hot Tea Half Day\$12.00 per Guest

Regular Coffee, Decaffeinated Coffee, Hot Tea Full Day.....\$20.00 per Guest

Add Chair Yoga
\$200.00 per Half Hour




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Breaks for Groups of 25 & Fewer Guests

BEVERAGES ON CONSUMPTION



Regular & Decaffeinated Coffee & Hot Teas	\$75.00 per Gallon
Lemonade or Iced Tea with Simple Syrup	\$60.00 per Gallon
Infused Water	\$30.00 per Gallon
Assorted Soft Drinks	\$5.00 each
Izze Sparkling Juice Drinks.....	\$6.00 each
Sparkling Water	\$5.00 each
Rockstar Energy Drinks	\$7.00 each
Bottled Juices	\$5.00 each
Milk & Chocolate Milk	\$4.00 each

A LA CARTE BREAK SELECTIONS

Assorted Danishes, Muffins, Scones & Breakfast Breads.	\$9.00 per Guest
Whole Fresh Fruit (GF, DF, Veg, V)	\$5.00 per Piece
Fruit Cups (GF, DF, Veg, V)	\$9.00 per Guest
Hummus & Carrot Cups	\$8.50 per Guest
Individual Yogurts (GF).....	\$5.00 each
Skamania Energy Cookies (Veg).....	\$40.00 per Dozen
Kashi Bars	\$6.50 each
Potato Chips & Dips	\$8.00 per Guest
Popcorn (GF).....	\$5.00 per Guest
Mixed Nuts or Bar Mix (GF, DF, Veg, V)	\$6.00 per Guest
Soft Pretzels with Mustards (DF, Veg, V).....	\$8.00 per Guest
Add Nacho Cheese Dip.....	\$2.00 per Guest
Freshly Baked Assorted Cookies.....	\$40.00 per Dozen
Chocolate Brownies	\$40.00 per Dozen
Peanut Butter, Raspberry & Pecan Bars	\$42.00 per Dozen
Rice Crispy Treats	\$40.00 per Dozen



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Lunch for Groups of 25 & Fewer Guests



ARTISAN BUFFET

Includes Regular & Decaffeinated Coffee & Tea

SOUP

(Choice of One)

Steelhead Chowder

Minestrone (GF, DF, Veg, V)

Bison Chili

SALAD

Tossed Greens, Assorted Dressings (GF, DF, Veg, V)

SANDWICHES

(Choice of Two)

Smoked Turkey Croissant

Butter Lettuce, Tomato & Cranberry Mayonnaise

Smoked Steelhead BLT

Applewood Smoked Bacon, Bibb Lettuce,
Tomato, Mayonnaise

Roast Beef & Cheddar

Caramelized Onions, Horseradish Mayonnaise

Italian

Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato,
Balsamic Dressing on a Baguette

Vegetarian Wrap (Veg)

Hummus Spread, Roasted Eggplant
& Bell Peppers, Lettuce & Tomato

Vegetarian Sandwich (Veg)

Butter Lettuce on Focaccia with
Arugula, Mozzarella, Tomato & Balsamic Dressing

SWEETS

Assorted Dessert Cups

\$44.00 per Guest



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SOUTHWEST BUFFET

Romaine Lettuce, Black Olives, Roasted Corn Salsa with Cilantro Vinaigrette

Spanish Rice, Black Beans, Shredded Cabbage,
Shredded Pepper Jack Cheese & Fresh Lime

House Made Guacamole, Chips, Salsa, Jalapeños, Sour Cream & Corn / Flour Tortillas

(Choice of One)

- Fish Tacos, Sautéed Peppers & Onions
 - Beef Fajitas, Sautéed Peppers & Onions
 - Spiced Chicken Fajitas, Sautéed Peppers & Onions
- Additional Protein \$5.00 Each per Guest

Dulce de Leche Bars

\$48.00 per Guest

PLATED SANDWICH OR SALAD

Pasta Salad (veg, v)

Potato Chips

(Choice of Two)

Counts for each selection required 72 hours in advance

Sandwiches

Roast Beef & Cheddar

Italian

Smoked Turkey Croissant

Vegetarian Wrap (veg)

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

\$40.00 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.....\$8.00 per Guest
Choose 4 Selections.....\$12.00 per Guest
Choose 6 Selections.....\$16.00 per Guest

Based on one piece of each item per person.



COLD

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

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
Mushroom Cap Curry (Veg, V)

MUNCHIES

Spinach & Artichoke Dip, Toasted Crostini (GF, Veg) ... \$6.00 per Guest
Carrots, Cauliflower, Celery & Ranch Dressing (GF, Veg, V) \$6.00 per Guest
Tortilla Chips, Guacamole & Salsa (GF, DF, Veg, V) \$5.00 per Guest
Hummus with Grilled Pita Bread (Veg)..... \$6.00 per Guest
Mixed Nuts or Bar Mix\$6.00 per Guest
Assorted Dessert Cups..... \$48.00 per Dozen



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Displays & Carving Stations for Groups of 25 & Fewer Guests

DISPLAYS

CHEESE

Assorted Local Cheeses with Crackers
\$16.00 per Guest

ANTIPASTO (GF)

Cured Meats, Cheeses, Pickled Vegetables
& Garlic Crisps
\$14.00 per Guest

VEGETABLE 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
\$500.00

HORSERADISH CRUSTED ANGUS BEEF TENDERLOIN (GF, DF)

Creamed Horseradish,
Whole Grain Mustard & Rolls
Serves 25 Guests
\$550.00

POTLATCH OR HOUSE SMOKED STEELHEAD (GF, DF)

Ginger Remoulade & Rolls
Serves 25 Guests
\$375.00

STUFFED PORK LOIN

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

DESSERTS

SWEET SAMPLER

Fruit Tartlets,
Chocolate Mousse Cups,
Panna Cotta &
Coconut Macaroons
\$19.00 per Guest

**CAMPFIRE YUMMY

Graham Crackers, Marshmallows,
Chocolate Bars & Roasting Sticks
\$15.00 per Guest

Deluxe Addition:

Reese's Peanut Butter Cups & Nutella Spread
\$4.00 Additional per Guest

*Chef Attendant, \$200.00 per two hours. Additional hours at \$100.00 charge per station.

**Indoor Roasting Station, \$150.00 each.

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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)

Mixed Green Salad & House Made Vinaigrette (GF, DF, Veg, V)

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)

Curry Vegetables with Basmati 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)

Goat Cheese Mashed Potatoes (GF, Veg)

Sweet Potatoes (GF, Veg)

Wild Rice (GF, DF, Veg, V)

VEGETABLE

(Choice of One for Group)

Grilled Asparagus (GF, DF, Veg, V)

Green Beans, Toasted Hazelnuts

(GF, DF, Veg, V)

Broccolini with Olive Oil

(GF, DF, Veg, V)

Brussels Sprouts (GF, DF, Veg, V)

SWEETS

(Choice of One for Group)

Chocolate Lava Cake

Seasonal Cobbler

New York Cheesecake

Seasonal Crème Brûlée
with Almond Brittle (GF)

Seasonal Tart

Panna Cotta

\$78.00 per Guest



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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

TUESDAY & FRIDAY

Yellow Curry, Vegetables, Basmati Rice

WEDNESDAY & SATURDAY

Grilled Portobello Tower, Quinoa, Roasted Red Pepper Coulis

SUNDAY

Stuffed Poblano Pepper, Corn, Rice, Polenta Wedge, Avocado Coulis

AVAILABLE ANY DAY

Stuffed Delicata Squash, Quinoa, Piquillo Peppers, Charred Cippolini Onions,
Roasted Beets, Heirloom Cherry Tomatoes



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NORTHWEST DINNER

Arugula, Baby Spinach, Grape Tomatoes, Crumbled Bacon,
Oregon Bleu Cheese Dressing

Pan Roasted Steelhead, Wilted Onions, Wild Rice

New York Strip Loin, Roasted Gold Potatoes,
Red Wine Sauce

Buttered Brussels Sprouts

Cheesecake with Red Raspberry Compote

Family Style.....\$66.00 per Guest

Buffet Style.....\$76.00 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

Flank Steak, Red Wine Demi, Bleu Cheese Crumbles

Boursin Mashed Potatoes

Grilled Asparagus

Huckleberry Crème Brûlée

Family Style.....\$63.00 per Guest

Buffet Style.....\$73.00 per Guest



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Beverages for Groups of 25 & Fewer Guests

HOSTED BEVERAGES ON CONSUMPTION

Beers \$6.00 to \$8.00 Each
Selection of beers to include Domestic, Imported, Micro Brews, Hard Seltzers & Hard Ciders

House Red & White Wine..... \$10.00 per Glass

Wine List (Available at Your Function) Market Pricing

Premium Spirits..... \$10.00 Each

Luxury Spirits..... \$11.00 Each

Cordials \$ 9.25 Each

Signature Cocktails..... \$13.00 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 Bartender and unlimited drinks for selected duration.
 Must be ordered for all guests over 21.

	2 hours	3 hours	4 hours
Beer & Wine	\$30.00	\$37.00	\$42.00
Well Spirits, Beer & Wine	\$41.00	\$51.00	\$61.00
Premium Spirits, Beer & Wine	\$43.00	\$53.00	\$63.00
Luxury Spirits, Beer & Wine	\$45.00	\$55.00	\$65.00



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

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