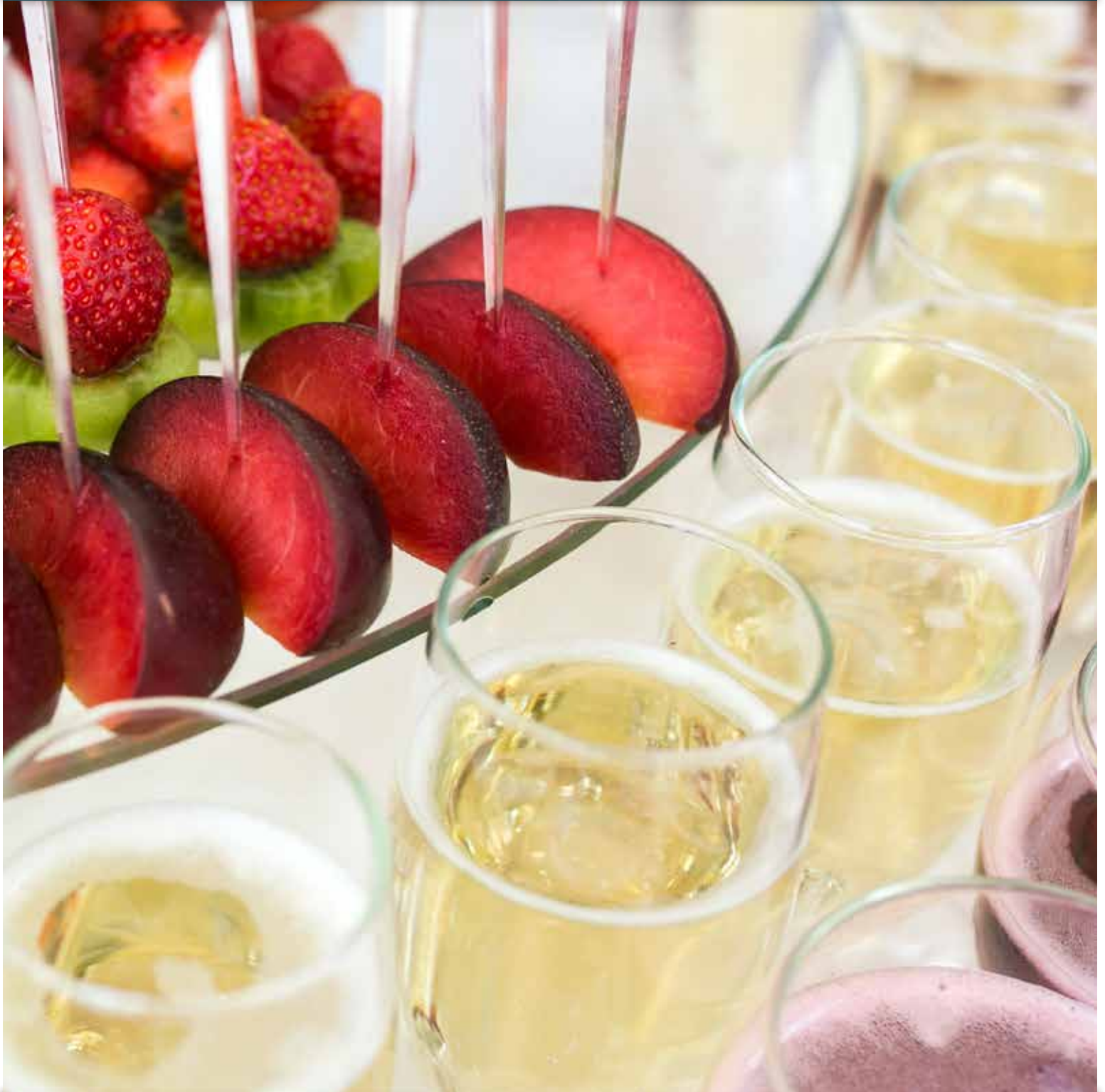




Skamania Lodge

## Wedding Brunch Menu



# Brunch

## BREAKFAST BUFFET ROTATION

### EVERY DAY

Fruit, Pastries, Individual Yogurts, Granola, Bacon

### SUNDAY & WEDNESDAY

Sausage Links, Veggie Scramble, O'Brien Potatoes with Peppers & Onions,  
Cheese Blintzes with Berry Compote

### MONDAY & THURSDAY

Kielbasa, Scrambled Eggs with Scallions, Diced Potatoes, Bread Pudding

### TUESDAY & FRIDAY

Sausage Patties, Scrambled Eggs, Red Potatoes, Biscuits & Sausage Gravy

### SATURDAY

Sausage Links, Scrambled Eggs with Scallions, Diced Potatoes,  
French Toast with Seasonal Fruit Topping & Maple Syrup

\$50.00 per Guest

## SUBSTITUTE OFF-DAY BUFFET

Additional \$10.00 per Guest

## ENHANCEMENTS

*Designed to enhance your breakfast buffet, these items may be selected as additional options.*

### TOFU SCRAMBLE (GF, DF, Veg, V)

\$4.00 per Guest

### STEEL CUT OATS (GF, DF, Veg, V)

Craisins, Brown Sugar, Nuts & Milk

\$8.50 per Guest

*Guest price based upon a 25 guest minimum.  
Parties of fewer than 25 incur a \$200.00 surcharge.*

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

All prices are subject to 26% service charge and 7.7% sales tax. Prices are subject to change.



# Brunch

## CHAMPAGNE BREAKFAST CELEBRATION

*Minimum of 40 people*

Sparkling Wine

Selection of Seasonal Fruit, Fresh Berries

Cured Lox with Capers, Sliced Egg,  
Red Onion, Cream Cheese & Crackers

Cheese Blintzes with Berry Sauce

Farm Fresh Scrambled Eggs with Cheddar Cheese (GF)

Applewood Smoked Bacon

Pork Sausage

Seasonal Roasted Vegetables Topped with Dill & Butter (GF)

O'Brien Potatoes (GF, DF, Veg, V)

Homemade Granola (GF, DF, Veg, V, *Contains Nuts*) with Individual Yogurts,  
Dried Fruits, Nuts & Milk

Assorted Mini Tarts

Flourless Chocolate Cake (GF)

Seasonal Cobbler (GF, DF, Veg, V)

\$70.00 per Guest

## ENHANCEMENT

NY Strip Steak (GF, DF), Creamed Horseradish, Whole Grain Mustard & Rolls  
Serves 25 Guests

\$800.00

*Guest price based upon a 40 guest minimum.  
Parties of fewer than 40 incur a \$200.00 surcharge.*



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# Breakfast Enhancements

*Designed to enhance your breakfast buffet,  
these items may be selected as additional options.*



## BLOODY MARY BAR

(One Hour Duration)

Two Premium Vodkas, Bloody Mary Mix,  
Tabasco, Horseradish, Worcestershire,  
Pickled Asparagus, Celery, Bacon, Bleu Cheese,  
Fresh Pepper & Kosher Salt

\$28.00 per Guest

*(Requires a bartender as an addition at \$100.00 per hour)*

## MIMOSA BAR

(One Hour Duration)

Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice,  
Champagne & Sparkling Cider

\$20.00 per Guest

*(Requires a bartender as an addition at \$100.00 per hour)*



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# Desserts

## SWEET SAMPLER

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

Coconut Panna Cotta  
with Pineapple Coulis (GF, DF, Veg, V)  
Chocolate Dipped Coconut Macaroons (GF)  
Petits Fours (Veg)  
French Macarons (GF, Veg)  
Mini Fruit Tarts  
Mini Chocolate Tarts  
Carrot Mini Cupcakes,  
Cream Cheese (Veg, GF & V Optional)  
Vanilla Mini Cupcakes,  
Italian Buttercream (Veg, GF & V Optional)  
Chocolate Mini Cupcakes,  
Italian Buttercream (Veg, GF & V Optional)  
Chocolate Pots de Crème (GF, Veg)  
\$21.00 per Guest

## CAMPFIRE YUMMY

Graham Crackers, Marshmallows,  
Chocolate Bars & Roasting Sticks  
\$18.00 per Guest

## DELUXE ADDITION

Reese's Peanut Butter Cups & Nutella Spread  
\$6.00 Additional per Guest

## DESSERT BARS

Baklava  
Raspberry & Oat Bars (Veg)  
Caramel Fudge Brownies  
Cheesecake Swirl Brownies (GF, Veg)  
Flourless Chocolate Bars (GF)  
Lemon Bars (Veg)  
Peanut Butter Bars (GF, DF, Veg, V)  
Raspberry Bars (GF, DF, Veg, V)  
Marionberry Bars (GF, DF, Veg, V)

\$99.00 per 24 Bars  
*Minimum 24*

## ASSORTED MOUSSE CUPS (GF Optional, Veg)

Lemon Mousse with Sugar Cookie Crumble  
Peanut Butter Mousse with  
Chocolate Chip Cookie Crumble  
Raspberry Whip Mousse with  
Sugar Cookie Crumble

\$99.00 per 24 Cups  
*One Flavor*



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# Desserts

## CUPCAKES (Veg, GF and V Optional on Request)

*Choose One from Each Column*

CAKE  
Vanilla White  
Deluxe Chocolate  
Carrot Spice

FROSTING  
Lemon Buttercream  
Vanilla Buttercream  
Chocolate Buttercream  
Raspberry Buttercream

\$99.00 per 24 Cupcakes | One Flavor

## CAKES (Veg)

*Choose One from Each Column*

CAKE  
Vanilla White  
Deluxe Chocolate  
Carrot Spice

FILLING  
Lemon Curd  
Vanilla Buttercream  
Chocolate Buttercream  
Chocolate Ganache  
Fresh Berries & Whipped Cream  
Cream Cheese  
Vanilla Custard  
Raspberry Jam  
Strawberry Jam  
Marionberry Jam

FROSTING  
Vanilla Buttercream  
Chocolate Buttercream  
Cream Cheese  
Chocolate Ganache  
Whipped Cream

Fresh Fruit Topped  
\$10.00 Additional

*All Cakes Are Three Layers, Single Tier*

SIZE	SERVINGS	PRICE
8 inch	Serves 8-10	\$80.00
9 inch	Serves 10-12	\$100.00
10 inch	Serves 15-20	\$110.00

## ENHANCEMENTS

Buttercream Flowers  
Fresh Flower Placement  
\$25.00 Each

Minimum one week notice

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