



Skamania Lodge®

# Wedding Rehearsal Dinner Menus



# Hors d'oeuvres

Items are sold per dozen, with a three dozen minimum per selection.  
Upgrade to tray passed presentation for \$100.00 per server.



## HOT

*Chicken Satay, Peanut Sauce, Soy Reduction (GF, DF)	\$53.00
*Cheese Quesadillas (Veg)	\$42.00
Moroccan Spice Vegetable Skewer (GF, DF, Veg, V)	\$42.00
*Beef Skewer, Ginger, Mirin, Ponzu Sauce (GF, DF)	\$44.00
Spinach & Brie Stuffed Mushrooms with Toasted Pine Nuts (GF, Veg)	\$45.00
Bacon Wrapped Scallops (DF)	\$52.00
Dungeness Crab Cake, Tabasco Aioli	\$60.00
Coconut Fried Shrimp, Pineapple Chutney	\$45.00
Asiago Chicken Phyllo	\$44.00
Falafel & Tzatziki (Veg, V)	\$44.00
Forest Mushroom & Whipped Goat Cheese Bruschetta (Veg)	\$44.00

## COLD

*Jumbo Shrimp Cocktail (GF, DF)	\$64.00
Seasoned Tuna, Wasabi, Wonton (DF)	\$45.00
Tomato, Basil & Buffalo Milk Mozzarella Bruschetta (Veg)	\$45.00
Prosciutto & Stone Fruit Jam Crostini	\$45.00
Oregon Bay Shrimp Cevich, Avocado in Phyllo Cups (DF)	\$44.00
Steelhead Mousse Crostini	\$46.00
Dungeness Crab Salad in Phyllo Cups (DF)	\$52.00
Apple Smoked Bacon, Oregon Bleu Cheese, Sweet Onions with Fig Jam Crostini	\$48.00
Beyond Burger Meatballs with BBQ Sauce (GF, DF, Veg, V)	\$46.00

## MUNCHIES

*Spinach & Artichoke Dip, Toasted Crostini (GF, Veg) Serves 25 Guests	\$175.00
*Buffalo Chicken Dip with Crostini Serves 25 Guests	\$200.00
*Carrots, Cauliflower, Celery & Ranch Dressing (GF, Veg, V) Serves 25 Guests	\$175.00
*Tortilla Chips, Guacamole & Salsa (GF, DF, Veg, V) Serves 25 Guests	\$150.00
*Hummus with Vegetables & Grilled Pita Bread (Veg) Serves 25 Guests	\$175.00
*Mixed Nuts or Bar Mix	\$6.50 per Guest
*Assorted Dessert Cups Chocolate, Lemon, Raspberry	\$52.00 per Dozen

\* Items are stationary only.



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

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

# Rehearsal Plated Dinner

## THREE-COURSE PLATED DINNER

*Served Indoors Only*

Includes Rolls, Coffee & Teas

### SALAD

(Choice of One)

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

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

### ENTRÉE

(Choice of One)

*Duo entrées also available. Speak to your Catering Manager for details.*

*Choice of three entrées available with 14 day advance notice of individual entrée quantities.*

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

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

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

Pan Roasted Steelhead, Citrus Beurre Blanc (GF)

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

Porcini Mushroom Ravioli, Pesto Alfredo (Veg)

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 Whipped  
Potatoes (GF, Veg)

Sweet Potatoes (GF, Veg)

Orzo Alfredo (Veg)

Wild Rice (GF, DF, Veg, V)

### VEGETABLE

(Choice of One for Group)

Grilled Asparagus (GF, DF, Veg, V)

Mt. Hood Mushrooms (GF, DF, Veg, V)

Green Beans, Toasted Hazelnuts  
(GF, DF, Veg, V)

Glazed Baby Carrots (GF, Veg)

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

Brussels Sprouts (GF, DF, Veg, V)

### SWEETS

(Choice of One for Group)

Seasonal Tart

Chocolate Lava Cake

Seasonal Cobbler (GF)

New York Cheesecake

Huckleberry Panna Cotta (GF)

\$70.00 per Guest

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# Rehearsal Family Style/Buffer Dinner

*Family Style Served Indoors & at Select Outdoor Locations.*

Includes Baked Rolls, Coffee & Teas

## NORTHWEST

Arugula, Baby Spinach, Grape Tomatoes, Crumbled  
Bacon with Oregon Bleu Cheese Dressing (GF)

Pan Roasted Steelhead, Melted Onions, Wild Rice (GF)

Grilled Asparagus & Butter Braised Brussels Sprouts  
(GF, Veg)

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

Lobster Macaroni & Cheese

Chef's Selection Seasonal Fruit Tart

\$72.00 per Guest Family Style

\$82.00 per Guest Buffet

## AMERICAN COMFORT

Field Greens with Buttermilk Oregon Bleu  
Cheese Dressing (GF, Veg)

Grilled Chicken Breast  
with Charred Pepper Romesco Sauce (GF, DF)

Grilled Flank Steak with Creamy Mushroom Sauce (GF)  
Buttermilk Mashed Gold Potatoes (GF, Veg)

Warm Green Bean Salad (GF, DF, Veg)

Strawberry Shortcake

\$69.00 per Guest Family Style

\$79.00 per Guest Buffet

## ITALIAN

Caprese Salad (Veg)

Caesar Salad, Parmesan Croutons (Veg)

Eggplant Parmesan (Veg)

Pasta Bolognese

Grilled Chicken Piccata (GF, DF)

Focaccia Bread (Veg)

Cannoli (Veg)

\$68.00 per Guest Family Style

\$78.00 per Guest Buffet

## NORTHWEST SEAFOOD BOIL

*Family Style Only. Served Outdoors Only*

Mixed Green Salad with Herb Vinaigrette (GF, DF, Veg, V)

Crab Legs, Peel & Eat Shrimp, Corn on the Cob,  
Potatoes, Andouille Sausage (GF)

Baguette

Individual Berry Crisp with Oatmeal Crumble (GF)

\$89.00 per Guest Family Style

Seafood boils are wonderful, messy affairs,  
best suited for the outdoors in the summer or with  
butcher paper on tables in the winter.  
Boiling seafood is a festive event, & eating  
it is thirsty work — so we will provide  
lots of wet naps & beverages!

A great family style dinner to  
bring your group together!



Parties of fewer than 30 incur a \$200.00 surcharge.

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# Rehearsal Buffet Dinner

Includes Coffee & Teas

## BBQ

Mixed Green Salad with Assorted Dressings  
(GF, DF, Veg, V)

Seasonal Fruit (GF, DF, Veg, V)

Potato Salad (GF, Veg)

Grilled BBQ Chicken (GF, DF)

BBQ Sauce (GF, DF, Veg, V)

Corn on the Cob (GF, DF, Veg, V)

Macaroni & Cheese (Veg)

Rolls & Butter

Apple Pie (Veg)

\$58.00 per Guest

## DELUXE BBQ

Wild Greens, Cherry Tomatoes, Cucumbers, Carrots,  
Croutons, Ranch & Herb Vinaigrette Dressing (Veg)

Potato Salad (GF, Veg)

Tomatoes, Cucumber, Red Onion Salad  
with Red Wine Vinaigrette (DF, Veg, V)

Roasted Chicken (GF, DF)

Grilled Smoked Brisket (GF, DF)

Cheddar Baked Macaroni & Cheese (Veg)

Cornbread & Butter (Veg)

Strawberry Shortcake (Veg)

\$75.00 per Guest

## SOUTHWEST

Romaine, Roasted Corn Salsa,  
Black Olives, Cilantro Vinaigrette

Chicken Fajitas with Peppers & Onions (GF, DF)

Flank Steak Fajitas with Peppers & Onions (GF, DF)

Grilled Vegetables (GF, DF, Veg, V)

Spanish Rice (GF, DF, Veg, V)

Black Beans (GF, DF, Veg, V)

Guacamole, Pico de Gallo,  
Shredded Jack Cheese, Lime, Jalapenos

Corn & Flour Tortillas

Dulce de Leche Bars

\$65.00 per Guest

## ENHANCEMENTS

S'mores .....\$16.00 per Guest

Potlatch Steelhead (GF, DF) .....\$9.00 per Guest

Beef Brisket (GF, DF) .....\$7.00 per Guest

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

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# Beverages

## HOSTED CONSUMPTION BARS

One Bartender required per 100 guests.

\$100.00 per bartender/per hour. \$50.00 per cocktail server/per hour.

For No Host Cocktails, please add \$1.00.

Premium Spirits.....\$11.00  
Absolut & Smirnoff Vodka, Beefeater  
& Tanqueray Gin, Bacardi Rum, El Jimador  
Tequila, Famous Grouse Scotch,  
Elijah Craig & Pendleton Whiskey

Luxury Spirits .....\$12.00  
Kettle One & Tito's Vodka, Bombay  
& Aviation Gin, Sailor Jerry Rum, Herradura  
Tequila, Glenlivet Scotch, Maker's Mark  
& Crown Royal Whiskey

Cordials.....\$10.00  
Kahlua, Baileys

Zero Proof Signature Mocktails .....\$9.00  
Lavendar Lemonade, Grapefruit Julep,  
Old Fashion with Q Mixers

Signature Drinks .....\$14.00  
Huckleberry Lemonade, Tito's Refresher,  
White Sangria, Red Sangria, Moscow Mule

Domestic Beer.....\$7.00

Imported Beer .....\$7.50

Micro Brews .....\$8.00  
Rotating Local Favorites

Hard Seltzer & Hard Cider .....\$9.00  
Rotating Local Favorites

House Wines .....\$11.00  
Lone Birch, Pinot Gris & Red Blend

*Full wine list is available from your planner.*

## 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	5 hours
Beer & Wine	\$35.00	\$40.00	\$45.00	\$50.00
Well Spirits, Beer & Wine	\$55.00	\$60.00	\$65.00	\$70.00
Premium Spirits, Beer, Wine	\$57.00	\$63.00	\$69.00	\$75.00
Luxury Spirits, Beer, Wine	\$61.00	\$67.00	\$73.00	\$79.00



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

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