CATERING MENU

221 N. LINCOLN STREET

PORT ANGELES, WASHINGTON 98362

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GENERAL INFORMATION

MENU SELECTION

The enclosed menus will give a sampling of our fare and pricing. We are happy to custom design a menu to suit the group's specific needs. We are also pleased to provide alternatives for any guests with special dietary needs (vegetarian, allergic, diabetic, etc.). Allergy information should include the allergy and guest's name. Menu pricing increases 5% per year depending on specific menu items selected. Menu price increases are subject to change depending on the product's market.

Groups of 1-19 people may order from the Restaurant Menu or a Limited Menu. All groups over 20 people must make selections from the Catering Menu. A signed contract & Banquet Event Order will guarantee the booking. If the signed items are not received by the given date, the event will be considered cancelled. Room rental fees are based on food and beverage revenue and meeting space requirements.

Final menu selections are to be submitted no later than 14 business days prior to the event. For plated functions, the salad, starch, vegetable and the dessert selection must be the same for all guests. When selecting split entrée meals, the per person price will reflect the entrée with the highest value.

SERVICE CHARGE

A service charge (gratuity) of 20% and Washington State sales tax of 8.9% applies to all food, non-alcoholic beverages, set-up fees, room rentals and audio visual charges. A service charge of 20% and Washington State sales tax of 8.9% will be added to all hosted beverages.

FOOD & BEVERAGE POLICY

The hotel does not permit outside food and beverage in the banquet rooms. Wedding cake and edible favors are permitted with advanced notice and must be stated in the contract. If the group brings their own wine, beer, or cider, a corkage fee of $14.00 per 750ml bottle plus the 20% service charge will be applied. A licensed staff member will open each beverage consumed.

FOOD GUIDELINES

Washington State law states that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illnesses. All food buffets and carving stations are displayed for a maximum of 2 hours.

In the case of non-consumed banquet food, it is the policy of the Red Lion Hotel to not allow food to leave the premises. The food is prepared and certified to be of the highest quality and the Hotel takes great pride in that while under their supervision.

In the case the guest requests to take home non-consumed food, a required release form must be signed by both the client and the Executive Conference Manager, Food & Beverage Director, Banquet Captain, or Banquet Lead.

GUARANTEES

We require a guaranteed number of guests 7 days prior to the event. The guaranteed number will be charged at the event. If the actual number of guests exceed the guaranteed amount, the group will be charged the actual number. If we do not receive a guaranteed number within the allotted timeframe, the original count will be used for the guaranteed number.

LINEN

The Red Lion Hotel provides table cloths and napkins in white, black and grey. Additional charges apply for alternative colors.

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ALL DAY PACKAGE

Minimum Service is 25 people

All Prices are Set Per Person Unless Otherwise Noted

CONTINENTAL BREAKFAST

Chilled Orange Juice
Seasonal Fruit & Berries
Assorted Freshly Baked Breakfast Breads
Toasted Bagels, with Assorted Cream Cheese Spreads
Coffee, Hot Tea and Water Service

MID-MORNING BREAK

Build Your Own Parfait Bar
Assorted Soft Drinks & Water Service

LUNCHEON BUFFET

Mixed Seasonal Greens with a Selection of Dressings
Chefs Scratch Season Soup of the Day
Sliced Roasted Turkey Breast & Roast Beef
Sliced Tillamook Cheddar & Swiss with Assorted Artisan Breads
Lettuce, Tomato, Pickle, Onion with Appropriate Spreads & Condiments
Specialty Dessert Bars
Assorted Soft Drinks & Iced Tea

AFTERNOON STRETCH

Tortilla Chips and Salsa
Fresh Vegetable Crudités & Hummus
Coffee, Hot Tea & water

$40 per person

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Prices do not include the customary 20% service charge fee and 8.9% sales tax. Menu prices are subject to change and are not guaranteed.

BEVERAGES

BEVERAGE PACKAGES

HALF DAY HOT & COLD BEVERAGE SERVICE — **$30 per urn of coffee**
Freshly Brewed Coffee, Assorted Teas, Assorted Regular & Diet Sodas

FULL DAY HOT & COLD BEVERAGE SERVICE — **$28 per urn of coffee**
Freshly Brewed Coffee, Assorted Teas, Assorted Regular & Diet Sodas

A LA CARTE OPTIONS

BEVERAGES CHARGED ON CONSUMPTION

Freshly Brewed Coffee *(serves 8 people)*	$18 per carafe
Freshly Brewed Coffee or Decaffeinated Coffee *(serves 28 people)*	$40 per urn
Assorted Hot Teas	$2 per bag
Freshly Brewed Iced Tea	$40 per urn
Fruit Garnished Punch	$42 per urn
Regular Lemonade	$24 gallon
Flavored Lemonade with Fruit Garnish	$42 per urn
Freshly Made Orange Juice	$28 per gallon
Assorted Fruit Juice Bottles	$3 each
Regular & Diet Canned Soft Drinks	$2.50 each
Bottled Waters	$2 each
Energy Drinks	$4 each
Sparkling Specialty Waters	$3 each

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A LA CARTE BREAK ITEMS

Minimum Order - Two Dozen

Assorted Danishes & Breakfast Breads	$25	Per dozen
Freshly Baked Cookies	$28	Per dozen
Decadent Chocolate Brownies	$28	Per dozen
Assorted Bagels with Cream Cheese	$29	Per dozen
Lemon Bars	$28	Per dozen
Large Soft Pretzels with Stone Ground Mustard	$26	Per dozen
Assorted Individual Yogurts	$36	Per dozen
Whole Fresh Fruit	$24	Per dozen
Fresh Fruit Skewer	$32	Per dozen
Granola Bars	$21	Per dozen
Assorted Individual Ice Cream Bars	$36	Per dozen
Assorted Mixed Nuts	$24	Per pound
Freshly Popped Popcorn	$16	Per bowl

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BREAKFAST BUFFETS

Minimum Service is 15 people | All Prices are Set Per Person

Juan Continental

Assorted Freshly Baked Breakfast Breads, Sliced Seasonal Fruit & Fresh Berries

$12 per guest

Olympic Continental

Sliced Seasonal Fresh Fruit, Assorted Freshly Baked Breakfast Breads and Pastries, Croissants with Butter & Preserves, Bagels with Cream Cheese & Assorted Individual Yogurts

$15 per guest

- Served With Freshly Brewed Coffee - Orange Juice Add-on $28 per gallon

Ediz Hook

Seasonal Fruit & Berries
Assorted Pastry
Scrambled Eggs
Chef's Roasted Potatoes
Apple Wood Smoked Bacon
Link Sausage
French Toast with Syrup

$23 per guest

Lake Crescent

Season Fruit & Berries
Yogurt
House Granola
Roasted Vegetable Hash
Egg White Scramble with
Chive & Roasted Tomato

$20 per guest

Strait Breakfast

Seasonal Fruit & Berries
Assorted Pastry
Chef's Roasted Potatoes
Scrambled Eggs
Apple Wood Smoked Bacon
Link Sausage
Biscuits & Country Gravy

$23 per guest

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ENHANCEMENTS (Menu Add-Ons)

Gluten Free Breakfast Breads
$2 per person

Egg White Wrap with Spinach, Jack Cheese & Avocado
$7 per person

Ham, Egg & Cheese Croissant Breakfast Sandwich
$7 per person

Sausage Egg & Cheddar BreakfastSandwich
$6 per person

Yogurt & Granola Parfait
$6 per person

Champagne or Mimosas
$10 each

Orange Juice
$28 per gallon

Boxed Breakfast

Breakfast Sandwich- Bacon, Egg& Cheddar Cheese,
Seasoned House Potatoes,
Yogurt & Fruit Parfait
Bottled Water

$20 per guest

Minimum 15 Guests

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MAIN SALADS

All Salad Selections include Freshly Brewed Coffee & Iced Tea

PACIFIC LOUIE

Mixed Greens, Tomato, Cucumber, Chopped Egg, Asparagus,
Olives, Dungeness Crabmeat and Bay Shrimp,
House Made Thousand Island Dressing, Lemon
$24 per guest

CAESAR SALAD

Crisp Romaine with House Prepared Croutons, Caesar Dressing and Shaved Parmesan with
Grilled Chicken Breast ..... **$18 per guest**
Grilled Salmon Filet ..... **$22 per guest**
Grilled Peppered Sirloin Steak ..... **$22 per guest**

DUNGENESS CRAB & SHRIMP CAKE COBB

Mixed Field Greens, Tomato, Egg, Olive, Bacon, Avocado, Blue Cheese and Griddled Crab Cake
with Green Goddess Dressing
$24 per guest

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ENHANCEMENTS (Menu Add-Ons)

Soup of the Day
$6 per guest

Regular & Diet Soft Drinks
$2.50 each

Bottled Waters
$2 each

Sparkling Specialty Waters
$3 each

Rolls & Butter
$2 per person

Dessert
$5 each

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LUNCH BUFFET

Lunch Buffets include Freshly Brewed Coffee & Iced Tea
Minimum Service for buffets is 15 people

Add Chef's Scratch Soup of the Day **+$6 per guest**

HURRICANE RIDGE DELI

Seasonal Greens, Choice of Dressing
Smoked Turkey Breast & Ham, Roast Beef
Cheddar, Swiss
Crisp Lettuce, Vine Ripened Tomatoes
Sweet Onion and Pickled Condiments
Assorted Artisan Rolls & Breads
Sauces & Condiments
Assorted Bagged Chips
Kale & Apple Slaw
$24

EVERYBODY LOVES FAJITAS

Field Greens, Chipotle Ranch
Corn Chips, Salsa & House Made Guacamole
Grilled Verde Chicken Breast
Chili Seasoned Beef with Bell Pepper and Onion
Diced Tomato, Cheddar, Red Onion, Pico,
Shredded Lettuce
Cilantro Toasted Rice
Sonora Ranch Beans
$26

MT OLYMPUS BBQ

Tossed Seasonal Greens with Tortilla Ribbons and Chipotle Dressing
Ranch Style Baked Pinto Beans, Red Skin Potato Salad with Creamy Coleslaw
Slow Smoked Dry Rubbed BBQ Pulled Pork with BBQ Sauce
Grilled Lime Cilantro Marinated Chicken Breast with Roasted Corn Salsa and Freshly Baked Corn Bread
$30

SOUP & SALAD BAR

Chefs Seasonal Soups
Field Mixed Greens, Romaine and Spinach
Create a Custom Salad:
Cheddar Cheese, Tomato, Cucumber, Carrots,
Diced Ham, Marinated Grilled Chicken
Dried Cranberries, Chopped Egg, Crouton,
Sliced Olives,
Choice of Dressing
Artisan Rolls and Butter
$24

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PLATED LUNCH

Choices below are also available Buffet Style.
Served with Salad, Choice of Starch, Seasonal Vegetable, Iced Tea & Water Service

ROASTED PORK LOIN
Honey Garlic & Mushroom Glaze Pork Loin served with Mashed Potatoes**$22 per guest**

GRILLED TRI TIP
Horseradish Demi Glaze Tri Tip and Mashed Potatoes
$26 per guest

ROASTED CHICKEN BREAST
Pan Sauce Chicken Breast & Rice Pilaf
$22 per guest

QUINOA CAKES
Quinoa Veggie Cakes
$22 per guest

BAKED ALASKAN COD
Lemon Butter & Rice Pilaf
$22 per guest

HOMESTYLE MEATLOAF
Meatloaf with a Roasted Demi Glaze and Mashed Potatoes
$22 per guest

LEMON SALMON
Lemon Beurre Blanc with Rice Pilaf
$28 per guest

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MENU ADD-ONS

Regular & Diet Soft Drinks
$2.50 each

Bottled Waters
$2 each

Specialty Sparkling Waters
$3 each

Individual Bag of Chips
$2 each

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BOXED LUNCH

Includes Potato Chips, Baked Cookie and Bottled Water

CLUB HOUSE
Roasted Turkey Breast with Crisp Bacon, Lettuce, Tomato, Swiss Cheese, Avocado and Mayonnaise on Ciabatta Bread

$20 per guest

ARTISAN DELI
Shaved Turkey, Ham or Roast Beef, Choice of Swiss or Cheddar on Ciabatta with Lettuce and Tomato, Mayo & Mustard blend on the Side

$20 per guest

VEGETARIAN WRAP
Hummus Spread with Baby Kale, Tomato, Cucumbers, Pickled Onion, Avocado, Sliced Olives, Mushrooms and Grilled Peppers on a Whole Wheat Tortilla

$20 per guest

GOURMET BLT WRAP
Apple Wood Smoked Bacon, Tomato, Lettuce, Avocado on Whole Wheat Tortilla

$20 per guest

CHICKEN CAESAR WRAP
Crisp Romaine Lettuce, Chicken and Crouton on a Whole Wheat Tortilla

$20 per guest

TUNA SALAD ON A CROISSANT
Creamy Tuna Salad with Tomato, Cheddar Cheese and Lettuce on a Croissant

$20 per guest

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ENHANCEMENTS (Menu Add-Ons)

BEVERAGES
Regular & Diet Soft Drinks
$2.50 each

Specialty Sparkling Waters
$3 each

SIDE UPGRADES
Veggie Cups
$4 per person

Macaroni Salad
$5 per person

Potato Salad
$5 per person

Gluten Free Bread Substitution
$2 per person

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HORS D' OEURVES

PASSED APPETIZERS

CHILLED

Buffet Style or Passed Service, Priced Per Dozen, Minimum Orders – Three Dozen

***Spiced Shrimp on Cucumber Wheel** **$28**
Smoked Salmon on Crostini **$32**
Strawberry Bruschetta **$26**
*** Caprese Tomato Basil Mozzarella Skewers** **$26**
*** Prosciutto Wrapped Asparagus** **$28**
*** Deviled Eggs** **$22**

WARM

Buffet Style or Passed Service, Priced Per Dozen, Minimum Orders – Three Dozen

***Bacon Wrapped Jalapenos** **$28**
***Kalbi Marinated Chicken Skewers** **$26**
***Grilled Steak & Vegetable Skewers with Cracked Pepper** **$32**
Tri-Tip on Crostini with Horseradish White Cheddar **$28**
***Crab Stuffed Mushroom Caps with Saffron Aioli** **$36**
Meatball Golden BBQ Sauce **$24**
Mini Dungeness Crab Cakes, Saffron Aioli Vegetable **$40**
Cocktail Spring Roll Sweet Chili Sauce Grilled Italian **$22**
Sausage in Puff Pastry Mustard Sauce Assorted **$30**
Miniature Quiches **$26**

*Denotes Gluten Free items

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TRAY PASSED APPETIZERS

priced per person
Choose 3 Warm, 3 Chilled
$23 PASSED
$20 STATIONED
(50 Person Minimum)

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RECEPTION DISPLAYS

All Displays Are Designed To Serve 25 Guests

CHILLED PRAWNS
Served with Cocktail Sauce and Lemon
$250 per display

FRESH CRUDITÉS
Market Fresh Vegetables Grilled & *Marinated*
$150 per display

WARM ARTICHOKE & SPINACH DIP
Warm Tortilla Chips & Grilled Pita Bread
$150 per display

COLD SMOKED SALMON
Salmon With Capers, Onions
Savory Cream Cheese
On Toasted Crostini
Or Cucumber
$300 per display

GRILLED MARINATED VEGETABLES
Served With Spinach Dip And Grilled Flatbread
$175 per display

FRESH SEASONAL FRUIT
Display Of Assorted Fruits, Melons And Berries
$185 per display

LOCAL ARTISAN CHEESES
Featuring Local Cheeses and Assorted Crackers
$250 per display

MEDITERRANEAN ANTIPASTO
Grilled Assorted Vegetables, Olives, Spicy Pickles, Marinated Artichoke Heart, Dry Salami
Served with a Variety of Crackers
$175 per display

ASSORTED MEAT AND CHEESE TRAY
Salami, Turkey, Ham, Roast Beef With Swiss, Cheddar, Jack
Served With Rolls & Flatbread
Mayo And Mustard On The Side
$300

CHARCUTERIE BOARD
Marinated Vegetables, Nuts, Dried Fruit and a Variety of Sliced Meats and Artisan Local Cheeses
Served with an Assortment of Crackers
$375

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DINNER BUFFET

All Buffets Served With Artisan Rolls & Butter, Coffee, Iced Tea And Chef's Choice Dessert
Minimums For Buffets Is 15 People

NORTHWEST CELEBRATION

Field Greens with Crumbled Blue Cheese, and Tomatoes Served with Balsamic Dressing,
Grilled Salmon, stuffed with a caper cream cheese
Carved Cracked Pepper Grilled Tri Tip with Mushroom Demi Glaze
Seasonal Vegetables & Garlic Mashed Potatoes
$40

MARYMERE FARE

Spinach Salad with Sundried Tomatoes, Pear, Bleu Cheese, Vinaigrette
Char grilled Tri-Tip with Demi Glace
Parmesan Crusted Chicken Breast with Peppercorn Sauce
Garlic Mashed Potatoes
NW Vegetables
$40

A TASTE OF ITALY

Caprese Salad, Roma Tomatoes, Fresh Mozzarella, Sweet Basil and Balsamic Vinaigrette
Tortellini Salad with Vinaigrette and Grilled Vegetables with Pesto
Garlic Grilled Chicken and Prawns with Caper Butter Sauce, Smoked Salmon Penne Pasta with Alfredo Cream
$40

PRIDE OF THE DUNGENESS

Kale Waldorf Salad with Grapes, Celery Apple and Walnuts &
Honey Dijon Dressing
Herbed Prime Rib
Crab Stuffed Salmon Basted with Basil Butter
Wild Mushroom Risotto
Fresh Seasonal Sautéed Vegetables
$50
Plus $75.00 Carving Station

HEART OF THE HILL GRILL

Field Greens with Crumbled Blue Cheese, and Tomatoes Served with Balsamic Dressing
Fresh Seasonal Sautéed Vegetables
Garlic Mashed Potatoes and Smoked Gouda Macaroni and Cheese, Kalbi Marinated Grilled Chicken
Char Grilled Tri-Tip
$40

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PLATED DINNER

Please Choose No More Than Two Entrées. The Highest Priced Entrée Will Be Charged.
Choices below are also available Buffet Style. Minimum 15 Guests.

STARTER SALADS

HARVEST SALAD
Mixed Greens, Radicchio, Blue Cheese, Dried Cranberries, Candied Walnuts & Vinaigrette **+$2 per guest**

CLASSIC WEDGE
Chilled Iceberg Lettuce Wedge, Blue Cheese Dressing, Bacon, Tomato **+$2 per guest**

CLASSIC CAESAR
Chopped Romaine Heart, Parmesan & Croutons, Lemon

HOUSE SALAD
Mixed Greens, Garden Fresh Veggies with Assorted Dressings

PLATED ENTREES

All Plated Entrée's include Choice of Salad & Starch or Vegetable, Artisan Rolls & Butter, Plated Dessert, Fresh Brewed Coffee & Iced Tea.

PORTOBELLO MUSHROOM STACK
Smoked Mozzarella with Roasted Red Pepper & Balsamic Reduction **$25**

QUINOA CAKES
Quinoa Veggie Cakes in a Rustic Tomato Sauce **$28**

GARLIC HERB CHICKEN BREAST
Marinated and Grilled **$28**

ASPAGRUS STUFFED CHICKEN
Herbed Volute **$33**

CHEDDAR CHIVE CHICKEN BREAST
Parmesan Crusted Chicken Breast, Cheddar Cream and Chives **$33**

HONEY GARLIC GLAZED PORK LOIN
Apple Cider Pan Sauce **$32**

PARMESEAN CRUSTED HALIBUT
With Mango Salsa **$40**

GRILLED LOCAL KING SALMON
With Charred Arugula and Hollandaise Sauce **$40**

NEW YORK STRIP
Crimini Mushroom Demi-Glaze **$38**

HERBED PRIME RIB
Seasoned with Rosemary and Garlic **$40**

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DESSERTS

Please Choose One Dessert For The Entire Group

Additional Dessert Choice
$2 Add-On

New York Style Cheesecake
Berry Compote

Strawberry Shortcake
Strawberry Sauce, Whipped Cream

Double Rich Chocolate Cake
French Cream, Shaved Chocolate

Flour-less Chocolate Torte
Dense Flour-less Chocolate Cake (Gluten Free)

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CREATE YOUR OWN BUFFET

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All Buffets Served With Artisan Rolls & Butter, Whidbey Coffee, Iced Tea And Chef's Choice Dessert.

Select (1) Salad, (2) Fresh Vegetables, Grain or Pasta and (1) Main Entrée.

BRONZE PACKAGE - $30 per guest

(Choose 1)

House Mixed Greens with Assorted Dressings

Classic Caesar Garlic Croutons

Mediterranean Penne Pasta Salad

...

(Choose 2)

Gourmet Roasted Seasonal Vegetables

Steamed Green Beans, Crispy Onions

Herb Roasted Zucchini with Parmesan

Rice Pilaf with Orzo

Garlic Mashed Potatoes & Smoked Paprika

Rosemary Roasted Red Potatoes

...

(Choose 1)

Cheddar Chive Chicken, Cheddar Cream

Roasted Turkey Breast, Pan Sauce

Honey Garlic Glazed Crusted Pork Loin

Oven Roasted Cod, Tomato, Lemon, Basil

Add Second Entrée ($10)

SILVER PACKAGE - $33 per guest

(Choose 1)

Harvest Salad, Candied Walnuts, Blue Cheese, Dried Cranberries, Apples & Gorgonzola Vinaigrette

Baby Spinach, Sundried Cranberries, Hazelnuts and Raspberry Vinaigrette

...

(Choose 2)

Dried Fruit & Nut Wild Rice

White Cheddar Mashed Potatoes

Baked Penne Mac & Cheese with Parmesan Herb Crust

Broccolini with Lemon Butter

Brown Sugar Vegetable Root Blend

Pepper Bacon Scallop Potatoes

...

(Choose 1)

Shrimp Fettuccine Alfredo

Grilled Salmon Filet with Pesto Sauce

Grilled Tri Tip with a Savory Wild Mushroom Sauce

Pan Seared Chicken Breast, Artichoke Cream Reduction

Add Second Entrée ($10)

GOLD PACKAGE - $40 per guest

(Choose 1)

Baby Wedge "BLT" Bleu Dressing

Bay Shrimp on Bibb Lettuce, Scallion Ranch Dressing

...

(Choose 2)

Grilled Asparagus Crispy Prosciutto

Artisan & Baby Vegetable Sauté

Sugar Snap Peas & Roasted Peppers with Sweet Basil Butter

Forest Mushroom Risotto

Toasted Almond and Apple Dressing

Loaded Twice Baked Potatoes

...

(Choose 1)

Grilled New York Strip, Herb Butter

Cajun Salmon Filet with Hollandaise

Chicken Oscar Asparagus Crab Béarnaise

Herb Crusted Cracked Pepper Carved Prime Rib

Add Second Entrée ($10)

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BAR SERVICE

Standard Staffing is (1) Bar Tender Per 100 Guests
Hosted Options Available

DRINK PRICES

PREMIUM LIQOUR	**$14**
WELL LIQUOR	**$12**
DOMESTIC BEER	**$6**
MICROS & IMPORTS	**$7 - $9**
WINE BY THE GLASS	**$10 - $14** (House Wine)

HOUSE WINE
Cabernet, Merlot, Chardonnay and Sauvignon Blanc

Please Ask About Other Currently Available Wines

Prices do not include the customary 20% service charge fee and 8.9% sales tax. Menu prices are subject to change and are not guaranteed.

BAR PROGRAM

TENDED BANQUET BARS
$100 Bartender Service Charge Will Be Added For All Hosted And Non-hosted Banquet Bars
(Over 4 hours, additional $75 fee)

HOSTED DOMESTIC KEGS
$300

MICROS & IMPORT KEGS
Prices Vary

CHAMPAGNE TOAST
$30 per Bottle

SPECIAL WINE, LIQOUR OR BEER
Ask Our Sales Team About Adding a Specific Brand of Alcohol
May Have to Purchase By The Case

DRINK TICKET OPTION*
Basic Ticket: Redeemable For One Glass of House Wine, Beer or Well Cocktails $10-12

**Redeemable ONLY at Private Event Bars*

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MISCELLANEOUS

Dance Floor..... $300
Stage..... $300

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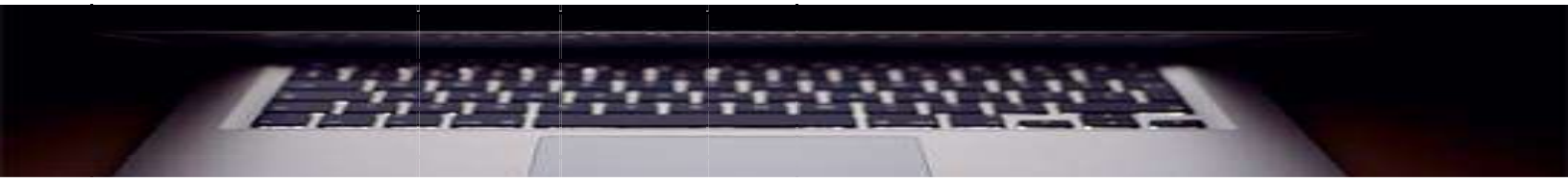
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