

# OREGON ELECTRIC STATION CATERING

## DINNER BUFFET MENU

MINIMUM ORDER OF 10 OR MORE.

### POULTRY

|                                   |       |
|-----------------------------------|-------|
| Grilled Lemon Pepper Chicken      | 11.50 |
| Chicken Cordon Bleu               | 12.50 |
| Roast Turkey                      | 12.00 |
| Chicken Parmesan                  | 12.50 |
| Teriyaki Chicken                  | 10.50 |
| Chicken Lasagna                   | 11.00 |
| Chicken Piccata                   | 11.50 |
| Chicken in a mushroom cream sauce | 11.00 |
| Chicken Scaloppini                | 12.50 |
| Sesame Chicken                    | 10.50 |
| Dijon Artichoke Chicken           | 12.50 |
| Chicken Stir Fry                  | 10.50 |

### BEEF

|   |       |
|---|-------|
| Meat Lasagna                                  | 9.50  |
| Beef Scaloppini                               | 10.50 |
| Beef Stir Fry                                 | 10.50 |
| Roast Beef with garlic crust                  | 10.50 |
| Carved Prime Rib                              | 18.00 |
| Tenderloin of Beef with bearnaise sauce       | 18.00 |
| Beef Marsala                                  | 12.50 |
| Baron of Beef available for 50 guests or more | 15.00 |
| Beef Burgundy                                 |       |
| Steak Diane                                   |       |

### SEAFOOD

|  |       |
|--|-------|
| Grilled skewered prawns and scallops   | 15.95 |
| Baked Halibut                          | 14.00 |
| Poached Salmon (5 day notice required) | 14.00 |
| Baked Salmon (5 day notice required)   | 14.00 |

VEAL, LAMB, PORK

|   |      |
|---|------|
| Roast pork tenderloin with rosemary sauce ..... | 1400 |
| Sweet and sour pork .....                       | 1200 |
| Baby back pork ribs .....                       | 1300 |
| Rack of lamb with dijon glaze .....             | 1200 |
| Veal parmesan .....                             | 1600 |
| Baked ham with honey dijon glaze .....          | 1200 |

PASTA

|  |              |
|--|--------------|
| Thai peanut chicken with angel hair pasta        |              |
| Chicken Broccoli Alfredo with penne pasta .....  | 950          |
| Chicken with sun dried tomatoes over pasta ..... | 1050         |
| Rock shrimp in a cream sauce over pasta .....    | 1250         |
| Cheese ravioli in marinara sauce .....           | 995          |
| Spaghetti in a meat sauce .....                  | 995          |
| *add meatballs or sausage .....                  | add 1.50 per |
| Pasta primavera .....                            | 995          |
| Seafood pasta .....                              | 1295         |

VEGETARIAN

|  |      |
|--|------|
| Vegetarian lasagna .....                       | 950  |
| Cheese Tortellini in marinara or alfredo ..... | 1050 |
| Cheese enchiladas .....                        | 900  |
| Tofu with sautéed vegetables .....             | 900  |
| Pasta primavera in alfredo sauce .....         | 1000 |

ALL ENTREES INCLUDE ONE CHOICE FROM EACH  
OF THE FOLLOWING

SALAD

- Tossed green salad with assorted dressings.
- Spinach salad with raspberry vinaigrette.
- Caesar salad.
- Fresh fruit salad.
- Crunchy pea salad.
- Southwestern pesto pasta salad.
- Broccoli salad.
- Shrimp salad.

STARCH

- White rice
- Spanish rice
- Rice pilaf
- Rice with herbs and butter.
- Garlic mashed potatoes.
- Roasted red potatoes.
- Au Gratin potatoes.
- Scallop potatoes.
- Baked potatoes (add .75 per guest).

VEGETABLES

- Artichoke-carrot sauté.
- Glazed carrots.
- Assorted steamed vegetables.
- Snow peas and julienne carrots.
- Green beans with butter and garlic.
- Broccoli Casserole.

BREADS

- Rolls and butter.
- Focaccia Bread.
- Breadsticks.
- French bread.
- Garlic bread.
- Cheese bread.