

OREGON ELECTRIC STATION CATERING

SAMPLE MENU

Available for 25 guests or more.

HORS D'OEUVRES MENU ONE

- Layered fiesta dip with tortilla chips.
 - Spinach dip with garlic croutons.
 - Fresh crudite platter.
 - Imported and domestic cheese and cracker board.
 - Meatballs in a sweet Asian chilli sauce.
 - Hot garlic and artichoke dip
- 7.75 per guest.

HORS D'OEUVRES MENU TWO

- Smoked salmon mousse with crackers.
 - Fresh fruit platter.
 - Fresh vegetable and dip platter.
 - Imported and domestic cheese and cracker board.
 - Assorted meat platter with baguette bread.
 - Petite chicken skewers with a Thai peanut sauce.
 - Garlic and cheese stuffed mushrooms.
- 11.25 per guest.

TRADITIONAL WEDDING MENU

- Roast pork tenderloin with rosemary sauce.
 - Spinach salad with raspberry vinaigrette.
 - Roasted red potatoes.
 - Artichoke-carrot sauté.
 - Fresh baked rolls and butter.
- 14.00 per guest.

NORTHWEST WEDDING

- Baked salmon side with lemon dill butter.
 - Angel hair pasta with bay shrimp and champagne dressing.
 - Rice pilaf with fresh scallions and mushrooms.
 - Fresh vegetable medley.
 - Sour dough French bread with butter.
- 16.00 per guest.