



SALISH  
LODGE & SPA

# CATERING MENUS

FALL / WINTER 2023 - 2024

Available September 1, 2023 through April 30, 2024





SALISH  
LODGE & SPA

# BREAKFAST & BRUNCH

FALL / WINTER 2023 - 2024





# BREAKFAST & BRUNCH

All prices are per guest with a minimum of 12 guests. Breakfast buffets are served with Campfire Coffee Co. regular and decaf coffee, fresh fruit juices, and a selection of Teavana teas.




## CONTINENTAL BREAKFAST \$42 per guest

**Assorted Bagels** <sup>VEG</sup> cream cheeses  
**Yogurt Bar** <sup>GF VEG</sup> bowls of assorted flavored yogurts | honey granola | fresh berries   
**Seasonal Fruits** <sup>GF V</sup>  
**Seasonal Fruit Smoothies** <sup>GF VEG</sup>  
**House-Made Tea Breads, Scones, and Coffee Cakes** <sup>VEG</sup> 

## THE LODGE BUFFET \$48 per guest




**Seasonal Fruit Display** <sup>GF V</sup> vanilla Devonshire crème on the side  
**Farm Fresh Scrambled Eggs** <sup>GF VEG DF</sup> Beecher's cheddar cheese on the side  
**Apple Pork Sausage and Hickory Smoked Bacon** <sup>GF DF</sup>  
**Hashed Breakfast Potatoes** <sup>VEG</sup> rosemary | thyme  
**House-Made Tea Breads, Scones, Coffee Cakes** <sup>VEG</sup>

## SALISH COUNTRY BREAKFAST BUFFET \$54 per guest

**Seasonal Fruit Display** <sup>GF V</sup> vanilla Devonshire crème on the side  
**House-Made Tea Breads, Scones, Coffee Cakes** <sup>VEG</sup>  
**Salish Steel-Cut Oatmeal** <sup>GF V</sup> brown sugar | fresh berries   
**Farm Fresh Scrambled Eggs** <sup>GF DF</sup> Beecher's cheddar cheese on the side  
**Apple Pork Sausage and Hickory Smoked Bacon** <sup>GF DF</sup>  
**Hashed Breakfast Potatoes** <sup>GF V</sup> rosemary | thyme  
**Buttermilk Pancakes** <sup>VEG</sup> fresh strawberries | maple syrup


## BRUNCH BUFFET \$68 Per Guest

Brunch is served with Campfire Coffee, fresh fruit juices, and a selection of Teavana teas.

**Seasonal Fruit** <sup>GF V</sup> vanilla Devonshire crème on the side   
**House-Made Tea Breads, Scones, Coffee Cakes** <sup>VEG</sup>  
**Kale Caesar Salad** baby kale | Dijon croutons | parmesan | black garlic anchovy dressing  
**Quinoa and Shaved Beets** <sup>GF VEG</sup> chèvre | candied pecans | arugula | Salish honey vinaigrette   
**Apple Pork Sausage and Hickory Smoked Bacon** <sup>GF DF</sup>  
**Farm Fresh Scrambled Eggs** <sup>GF DF</sup> Beecher's cheddar cheese on the side  
**Cedar Planked Salmon** <sup>GF DF</sup> grilled summer vegetables | cherry bourbon chutney   
**Hashed Breakfast Potatoes** <sup>GF V</sup> rosemary | thyme  
**Fall Spiced French Toast** <sup>VEG</sup> Challah | preserves | maple syrup



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

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# BREAKFAST & BRUNCH

## BREAKFAST ENHANCEMENTS

Prices indicated are charged per guest and are **in addition** to cost of your selected buffet

### Fresh Omelet Station\* <sup>GF DF</sup> \$16 per guest

free range eggs | smoked bacon | sausage | ham |  
caramelized onions | tomatoes | peppers | wild mushrooms |  
Beecher's cheddar cheese

\*A \$150 chef attendant fee applies to each omelet station

### Yogurt Bar <sup>GF VEG</sup> \$10 per guest

bowls of assorted flavored yogurts | honey granola | fresh  
berries 🐝

### Assorted Bagels <sup>VEG</sup> \$8 per guest

cream cheese

### Salish Buttermilk Biscuits <sup>VEG</sup> \$5 per guest

butter | seasonal jam

### Salish Steel-Cut Oatmeal <sup>GF V</sup> \$9 per guest

brown sugar | fresh berries

### Seasonal Fruit Smoothies <sup>GF VEG</sup> \$7 per guest

### Seasonal Fruits and Berries <sup>GF V</sup> \$10 per guest

### Breakfast Sandwiches \$13 per guest

bacon | egg | cheddar | English muffin

### Mini Leek and Black Truffle Quiche \$14 per guest

Swiss cheese | sautéed leeks | black truffle

### Mini Quiche Lorraine \$14 per guest

bacon | caramelized onion | Beecher's cheese

### Smoked Bacon and Apple Pork Sausage <sup>GF DF</sup> \$9 per guest

### Chicken Sausage, Cob Smoked Ham, Wild Salmon <sup>GF DF</sup> \$12 per guest

### Fall Spiced French Toast <sup>VEG</sup> \$12 per guest

Challah | preserves | maple syrup

### Buttermilk Pancakes <sup>VEG</sup> \$12 per guest

seasonal berries | maple syrup

## SALISH SIGNATURE BRUNCH BAR

Enhance your breakfast with a selection of up to two of our signature brunch beverages \$14 per drink

### Infused Bloody Mary

Mimosas choice of seasonal juices

Morning Mule vodka | grapefruit | ginger beer |  
lime



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BREAKS

FALL / WINTER 2023 - 2024



# BREAKS

## SEASONALLY INSPIRED BREAKS

Themed breaks are served for up to two hours and available for groups of 12 or more

**Chill in the Air** <sup>GF V DF</sup> \$16 per guest  
fruit smoothies | sliced seasonal fruits

**Energy Break** <sup>VEG</sup> \$24 per guest  
fruit smoothies | assorted Ellenos yogurts | energy bites

**Protein Packed** \$24 per guest  
hard boiled eggs | peanut butter and pretzels | individual cheeses

**Mediterranean Munch** <sup>V</sup> \$24 per guest  
flat bread with hummus | olives | dried apricots

## BEVERAGE PACKAGES

Stationed refreshments to energize your meetings

**All Day Beverage Package** \$24 per guest  
Campfire Coffee Co. coffee | decaf coffee | Teavana tea service | assorted soft drinks

**Half Day Beverage Package** (4 hours) \$15 per guest  
Campfire Coffee Co. coffee | decaf coffee | Teavana tea service | assorted soft drinks

## ALL DAY SNACK STATIONS

**Crunch & Munch** <sup>VEG</sup> full day: \$34 per guest | half day: \$17 per guest  
assorted Bitty Bars | fennel chili roasted nuts | chocolate covered espresso beans | Campfire Coffee Co. coffee | decaf coffee | Teavana tea service | assorted soft drinks



### Resolution Replenishment

full day: \$38 per guest | half day: \$19 per guest  
honey marshmallow granola bars | Salish signature trail mix | dried fruit | Campfire Coffee Co. coffee | decaf coffee | Teavana tea service | assorted soft drinks

**Snack Attack** <sup>VEG</sup> full day \$38 per guest | half day \$19 per guest  
house baked cookies | yogurt covered raisins | pretzels | Campfire Coffee Co. coffee | decaf coffee | Teavana tea service | assorted soft drinks

## SNACKS

A la carte snacks to refresh your guests

**Bakeshop's Cookies & Brownies** <sup>VEG</sup> \$52 per dozen

**House-Made Tea Breads, Scones, and Coffee Cakes** <sup>VEG</sup> \$52 per dozen

**Whole Seasonal Fruit** <sup>GF DF V</sup> \$4 per guest

**Sliced Seasonal Fruit** <sup>GF DF V</sup> \$12 per guest

**Fennel Chili Roasted Mixed Nuts** <sup>GF DF V</sup> \$7 per guest

**Honey Marshmallow Granola Bars** <sup>DF</sup> \$8 per guest

**Salish Signature Trail Mix** <sup>VEG</sup> \$10 per guest

**Flatbread with Hummus** <sup>DF VEG</sup> \$12 per guest

**House-made Potato Chips & Caramelized Onion Dip** <sup>VEG</sup> \$12 per guest

**Seasonal Fruit Smoothies** <sup>GF VEG DF</sup> \$7 per guest

**Vegetable Crudité with Herb Ranch** <sup>GF VEG</sup> \$9 per guest



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LUNCH

FALL / WINTER 2023 - 2024



# LUNCH



## INSPIRED SANDWICH BOARD \$58 per guest *All prices are per guest with a minimum of 12 guests*

### **Vegetarian Soup du Jour** V DF

Chef's choice of vegetarian soup with fresh seasonal ingredients

### **Kale Caesar Salad**

Dijon croutons | parmesan | black garlic anchovy dressing

### **Mixed Baby Lettuces** GF V

shaved seasonal vegetables | sherry vinaigrette

### **House-Fried Russet Potato Chips** V

## **SANDWICH SELECTIONS**

*Choose three sandwiches, including one vegetarian*

### **Roasted Turkey & Brie**

arugula | granny smith apple | stoneground mustard

### **Roasted Beef & Bleu Cheese**

caramelized onion | horseradish aioli | arugula

### **Salish Italiano**

coro salamis | ham | Mama Lil's Peppers | arugula | smoked honey aioli | provolone

### **Grilled Chicken Salad Wrap**

Washington apples | pecans | dried cherry | crème fraiche | fresh herbs

### **Ham Muffaletta**

Tillamook white cheddar | butter lettuce | olive spread | tomato

### **Pacific Northwest Salmon Salad Wrap**

dill crème fraiche | pickled red onion | roasted garlic | arugula

### **Spiced Vegetable Wrap** V

warm spices | grilled seasonal vegetables | hummus

### **Herbed Chickpea Salad Wrap** VEG DF

butter lettuce | pickled red onion | dried apricot | sumac

## **DESSERT**

*Campfire Coffee Co. regular and decaf coffee and a selection of Teavana teas included.*

### **Chef's Choice Sweet Bite**

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# LUNCH BUFFETS

All prices are per guest with a minimum of 12 guests. Lunch buffets include lemonade, iced tea, and one chef's choice sweet bite.

## **SALISH SALAD BUFFET** \$58 per guest

**Roasted Tomato Soup** <sup>V GF DF</sup>

**Kale Chicken Caesar Salad**

grilled chicken | dijon croutons | parmesan | black garlic anchovy dressing

**Hot Sopressata Pasta Salad**

olive oil | sun dried tomatoes | red pepper shaved parmesan

**Panzanella** <sup>VEG</sup>

baby kale | shaved fennel | crusty sourdough | fresh mozzarella | lemon-thyme vinaigrette

**Quinoa and Shaved Beets** <sup>GF VEG</sup> 

candied pecans | arugula | chèvre | Salish honey vinaigrette

**Vegetables Niçoise** <sup>GF</sup>

haricot verts | fingerling potatoes | hard boiled egg | red onion | red peppers | olives

## **TACO TUESDAY ANYDAY** \$66 per guest

Buffet includes: salsa roja, pico de gallo, flour and corn tortillas, avocado crema, fresh cilantro and diced onion, cotija cheese, lime

**Pork Pozole Rojo** <sup>DF GF</sup>

**Shaved Cabbage Salad** <sup>GF V DF</sup>

red onion | radish | sweet pepper | cilantro-lime vinaigrette

**Pollo Verde** <sup>GF DF</sup>

stewed chicken | tomatillo | green chili

**Herb Marinated Grilled Skirt Steak** <sup>GF DF</sup>

grilled onions | chimichurri

**Roasted Baby Squashes** <sup>GF DF V</sup> onion | sweet corn

**Frijoles Negros** <sup>GF DF V</sup>

onion | oregano | green chili | toasted spices

**Spanish Rice** <sup>GF V</sup>

## **PACIFIC NORTHWEST** \$66 per guest

**Salish Seafood Chowder**

**Mixed Baby Lettuces** <sup>GF V</sup>

shaved seasonal vegetables | sherry vinaigrette

**Quinoa and Shaved Beets** <sup>VEG GF</sup>

candied pecans | arugula | chèvre | Salish honey vinaigrette

**Pan Seared King Salmon** <sup>GF DF</sup> 

roasted fall vegetables | Aleppo orange glaze

**Peppercorn Crusted Flank Steak** <sup>GF</sup>

Smashed potatoes | red wine butter sauce

**Rice Pilaf** <sup>GF V</sup>

Wild rice | toasted pepitas

**Seasonal Roasted Squashes** <sup>GF V</sup>

chili oil | toasted hazelnuts



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# LUNCH BUFFETS



## MEDITERRANEAN DELIGHT \$66 per guest

**Fasolada** <sup>GF V</sup>

White beans | carrots | tomato | paprika

**Horiatiki** <sup>GF VEG</sup>

red onion | tomato | cucumber | olive | feta | romaine

**Mixed Baby Lettuces** <sup>GF V</sup>

shaved seasonal vegetables | sherry vinaigrette

**Lemon Herb Roasted Chicken** <sup>GF DF</sup>

brined chicken breast | fresh lemon | thyme | parsley

**Herb Crusted White Fish** <sup>GF DF</sup>

chervil | tarragon | roasted squash | tzatziki on the side

**Roasted Cauliflower** <sup>GF V</sup>

Herb oil | lemon thyme vinaigrette

**Rice Pilaf** <sup>GF V</sup>

wild rice | herbs | toasted almonds



## DESSERT ADD ONS

**Bakeshop's Cookies & Brownies** <sup>VEG</sup> \$52 per dozen

**Petit Desserts** \$10 per guest and \$120 per dozen

**Valrhona Dark Chocolate Torte** blackout cake | chocolate mousse | chocolate decor

**Lemon Raspberry Mousse Cake** lemon cake | raspberry jam | lemon mousse | fresh raspberries

**Cheesecake** <sup>VEG</sup> white chocolate cheesecake | chocolate shortbread crust | seasonal compote

**Seasonal Galette** <sup>VEG</sup> flaky butter crust | seasonal compote | cream chantilly

**Tarts** \$8 per guest and \$96 per dozen

**Cherry Tart** <sup>VEG</sup> butter tart shell | cherry pie filling | streusel

**Lemon Meringue Tart** <sup>VEG</sup> butter tart shell | French lemon cream | toasted meringue

**S'mores Tart** <sup>VEG</sup> chocolate tart shell | milk chocolate ganache | toasted meringue

**Chef's Choice Assorted Sweet Treats** \$16 per guest (2 bites per guest, 3 items)

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# LUNCH

## BOXED LUNCHES \$54 per guest

Each boxed lunch includes hot sopressata pasta salad, house fried russet potato chips, sweet treat, and bottle of Salish water or soft drink.

### Hot Sopressata Pasta Salad

extra virgin olive oil | red pepper | sun-dried tomato | shaved onion | parmesan


### House Fried Russet Potato Chips DF V

## SANDWICHES & SALADS

Choose three sandwiches/salads (including one vegetarian) for your guests to pre-select from. Includes Chef's choice

**Roasted Turkey and Brie** arugula | granny smith apple | stoneground mustard

**Roasted Beef and Bleu Cheese** caramelized onion | horseradish aioli | arugula

 **Salish Italiano** Coro salamis | ham | Mama Lil's Peppers | arugula | smoked honey aioli | provolone

**Grilled Chicken Salad Wrap** Washington apples | pecans | dried cherry | crème fraiche | fresh herbs

**Ham Muffaletta** Tillamook white cheddar | butter lettuce | olive spread | tomato


**Pacific Northwest Salmon Salad Wrap** dill crème fraiche | pickled red onion | roasted garlic | arugula

### Fresh Vegetable Wrap <sup>V</sup>

warm spices | grilled seasonal vegetables | hummus

**Herbed Chickpea Salad Wrap** <sup>VEG DF</sup> butter lettuce | pickled red onion | dried apricot | sumac

**Chicken Caesar Salad** romaine | grilled chicken | black garlic anchovy dressing | Dijon crouton | parmesan

 **Pacific Northwest Chop Salad** <sup>GF</sup> sunflower seeds | baby greens | salami | Beecher's Smoked Flagship Cheese | dried cherry | Salish Honey vinaigrette

**Vegetable Niçoise Salad** <sup>GF V</sup> potato | olive | cherry tomato | haricot verts | hardboiled egg

### Chef's Choice Sweet Treat

## BOXED LUNCH ADDITIONS

### Packed in Individual Bags To Go

**Fennel Chili Roasted Nuts** <sup>GF V DF</sup> \$7 per guest

**Seasonally Inspired Trail Mix** <sup>GF VEG</sup> \$10 per guest

**Additional Whole Fruit** <sup>GF V DF</sup> \$4 per guest



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SALISH  
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REDBLEND

# RECEPTIONS

FALL / WINTER 2023 - 2024



# RECEPTIONS



## HORS D'OEUVRES

minimum of two dozen of each selected item


### HOT

**Chicken Tandoori Skewers** <sup>GF</sup> \$58 per dozen  
savory yogurt sauce

**Lamb Kofta Meatball** \$56 per dozen  
garlic-mint yogurt

**Dungeness Crab and Corn Beignets** <sup>DF</sup> \$62 per dozen  
Creole mustard remoulade

**Chickpea Falafel** <sup>GF V</sup> \$52 per dozen  
warm spices | roasted pepper coulis | fresh herbs

**Beecher's Cheddar Grilled Cheese and Tomato Soup Shooters** <sup>VEG</sup> \$54 per dozen  
flagship cheddar | honey beer jam 

**Smoked Tea Braised Pork Belly** <sup>GF DF</sup> \$60 per dozen  
black vinegar caramel

**Bacon Wrapped Goat Cheese Dates** <sup>GF</sup> \$60 per dozen  
fried thyme

### COLD

**Crisp Flatbreads** <sup>VEG</sup> \$52 per dozen  
Garlic oil | caramelized onion | Sun dried tomato | niçoise olive | goat cheese | herbs


**Mini Mushroom Quiche** <sup>VEG</sup> \$50 per dozen  
Beecher's cheese | butter braised leeks

**Seared Tuna** <sup>DF</sup> \$50 per dozen  
Fried wonton | seaweed salad | wasabi mayo

**Fresh Rolls** <sup>VEG GF</sup> \$48 per dozen  
rice paper | Napa cabbage | cilantro | mint | peanut sauce  
Add poached prawns or braised pork belly +\$12 per dozen

**Smoked Salmon Rosettes** <sup>GF</sup> \$54 per dozen  
Alaskan sockeye lox | chive | cream cheese

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# RECEPTIONS

## NIBBLE & NOSH STATIONS

### **Classic Vegetable Crudité** <sup>GF VEG</sup>

fresh seasonal vegetables | pickled red onion | Castelvetrano olives | house-made hummus | herbed garden ranch

Small Plate (Feeds 1-15 people) \$189

Large Plate (Feeds 16-30 people) \$379

### **Seasonal Roasted Vegetables** <sup>GF VEG</sup>

seasonal roasted vegetables | pickled vegetables | Castelvetrano olives | local mushrooms | hummus | roasted red pepper aioli | herbed ranch

Small Plate (Feeds 1-15 people) \$189

Large Plate (Feeds 16-30 people) \$379

### **Bruschetta via Appia** <sup>VEG</sup>

crusty bread | vine ripe tomato compote | marinated mozzarellas | assorted herbs | roasted garlic | olive tapenade, balsamic reduction | Castelvetrano olives | whipped ricotta | roasted local mushrooms

Small Plate (Feeds 1-15 people) \$198

Large Plate (Feeds 16-30 people) \$379

### **Charcuterie & Cheese Platter**

local and imported cheeses | rotating selection of charcuterie | chili fennel roasted nuts | honeycomb | dried fruits, lavosh crackers | Salish honey and orange stone-ground mustard | onion marmalade | pickled vegetables

Small Plate (Feeds 1-15 people) \$315

Large Plate (Feeds 16-30 people) \$625

## DESSERT STATIONS

*18 guest minimum on all food stations*

### **S'more Than Just a Good Time** <sup>\$12 per guest</sup>

Build your own s'mores station including marshmallows, house made graham crackers, and Theo milk chocolates

### **Salish Signature Treat Display** <sup>\$24 per guest</sup>

Featuring an assortment of seasonal items

## CARVING STATIONS

*All carving stations include Essential Bakery bread and butter. 20 guest minimum for a la carte and buffet additions. A \$150 chef attendant fee applies to each station for a la carte menu*

### **Roasted Turkey** <sup>\$21 per guest</sup>

fresh herbs | traditional sage gravy

### **Roasted Pork Loin** <sup>GF DF</sup> <sup>\$21 per guest</sup>

cherry bourbon chutney

### **Cedar Planked Pacific Northwest Salmon** <sup>GF</sup> <sup>\$23 per guest</sup>

preserved lemon gremolata

### **Roasted Top Sirloin** <sup>GF</sup> <sup>\$23 per guest (40 guest minimum)</sup>

black garlic & herb crust | au jus | horseradish cream

### **Black Garlic & Herb Crusted Prime Rib** <sup>GF</sup> <sup>\$33 per guest</sup>

thyme au jus | horseradish cream

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DINNER

FALL / WINTER 2023 - 2024



# DINNER

## BUILD YOUR OWN DINNER BUFFET

All prices are per guest with a minimum of 12 guests. All dinner include Macrina Bakery bread, butter, Campfire Coffee, and a selection of Tevana teas.

### OPTION ONE \$96 per guest

Select one soup, two salads, one entrée, one vegetarian entrée, and two sides

### OPTION TWO \$110 per guest

Select one soup, two salads, two entrées, one vegetarian entrée, and two sides

## SOUPS

**Roasted Tomato** <sup>GF V</sup>

**White Bean and Fennel** <sup>GF V</sup>

**Butternut Squash** <sup>GF V</sup>

**Chicken Noodle** <sup>DF</sup>

## SALADS

**Quinoa and Shaved Beets** <sup>GF VEG</sup> 

candied pecans | arugula | chèvre | Salish honey vinaigrette

**Pacific Northwest Chop Salad** <sup>GF</sup> 

baby greens | salami | Beecher's smoked Flagship | sunflower seeds | dried cherry | Salish Honey vinaigrette

**Mixed Baby Lettuces** <sup>GF V</sup>

shaved seasonal vegetables | sherry vinaigrette

**Kale Caesar Salad**

baby kale | dijon croutons | parmesan | black garlic anchovy dressing



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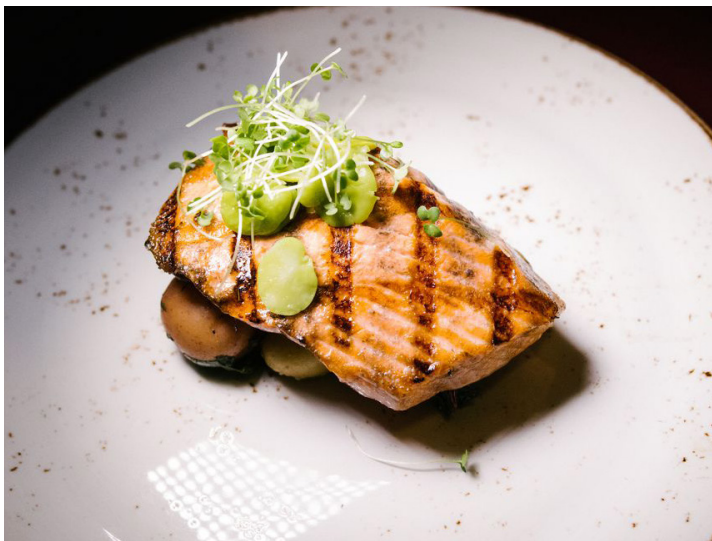


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# DINNER



## ENTRÉES

### Grilled Chicken <sup>GF DF</sup>

winter vegetable hash | cherry bourbon chutney

### Braised Short Rib <sup>GF</sup>

roasted squashes | buttered herb ju

**Seared Salmon** <sup>DF GF</sup> crispy brussels sprouts | whiskey maple glaze

### Cider Brined Pork Loin <sup>GF</sup>

braised greens | sherry fig gastrique

### Sweet Potato Risotto <sup>GF VEG</sup>

arborio | parmesan | brown butter | sage

**Roasted winter squashes** <sup>GF V</sup> wild rice | smoked cherry

**Pacific Northwest Beef Tenderloin** <sup>GF</sup> +\$8 per person

Yukon potato hash | rye demi-glaze

## SIDES

### Whipped Russet Potato <sup>GF VEG</sup>

buttermilk | herb butter

### Roasted Potatoes <sup>VEG</sup>

roasted garlic butter | Svaneti seasoning | fresh herbs

### Potato Gratin <sup>GF VEG</sup>

mozzarella | parmesan | heavy cream | fresh thyme

### Roasted Beets <sup>GF</sup>

bacon | broccoli rabe | ricotta

### Roasted Baby Carrots <sup>GF VEG</sup>

Salish honey glaze

### Root Vegetable Hash <sup>GF V</sup>

Whisky maple glaze | fresh herbs

## DESSERT DISPLAY OPTIONS <sup>\$15 per guest</sup>

### Valrhona Dark Chocolate Torte

blackout cake | chocolate mousse | chocolate pearls

### Lemon Raspberry Mousse Cake

lemon cake | raspberry jam | lemon mousse | fresh raspberries

### Lemon Meringue Tart <sup>VEG</sup>

butter tart shell | French lemon cream | toasted meringue

### Seasonal Galette <sup>VEG</sup>

flaky butter crust | fruit compote | vanilla bean whipped cream

### Mousse Trio <sup>\$18 per guest</sup>

dark chocolate mousse | dulcely mousse | white chocolate mousse | crispy pearls

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# DINNER

## PLATED DINNERS

All dinner include Macrina Bakery bread, butter, Campfire Coffee, and a selection of Tavana teas.

### PRE-SELECTED PLATED DINNER \$99 per guest\*

Guest entrée selections are required two weeks prior to the event. Pre-selected menu includes one starter option, two protein entrées, and one vegetarian entrée

### CHOICE NIGHT-OF PLATED DINNER \$115 per guest\*

Includes one soup, one salad, two protein entrées, and one vegetarian entrée with guest entrée selection taken tableside during the event

## STARTERS

### Roasted Tomato Soup <sup>GF V</sup>

olive oil | basil | roasted fennel

### Butternut Squash <sup>GF V</sup>

Coconut milk | micro greens

### White Bean and Fennel <sup>GF V</sup>

great northern white beans | preserved lemon gremolata

### Chicken Noodle <sup>DF</sup>

Marinated chicken | vegetables | egg noodles

### Quinoa and Shaved Beets <sup>GF VEG</sup>

candied pecans | arugula | chèvre | Salish honey vinaigrette

### Pacific Northwest Chop Salad <sup>GF</sup>

baby greens | salami | Beecher's smoked Flagship | sunflower seeds | dried cherry | Salish Honey vinaigrette

### Mixed Baby Lettuces <sup>GF V</sup>

shaved seasonal vegetables | Sherry vinaigrette

### Kale Caesar Salad

baby kale | Dijon croutons | parmesan | black garlic anchovy dressing



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# DINNER



## ENTRÉES

### **Pan Seared Chicken**

roasted carrots and potatoes | cherry bourbon chutney

### **Seared Salmon**

crispy brussels sprouts | whisky maple glaze | fennel slaw

### **Cider Brined Pork Tenderloin** <sup>GF</sup>

braised greens | Salish grits | sherry fig gastrique

### **Braised Short Rib** <sup>GF</sup>

spaghetti squash | baby kale | buttered herb ju

### **Sweet Potato Risotto** <sup>GF VEG</sup>

arborio | parmesan | brown butter | sage

### **Cheese Tortellini** <sup>VEG</sup>

cream | sun-dried tomato | grana padano

### **PNW Beef Tenderloin Filet** <sup>GF</sup> *+\$8 per person*

whipped buttermilk potatoes | roasted carrots | rye demi-glace

## DESSERTS *\$15 per guest*

### **Valrhona Dark Chocolate Torte**

blackout cake | chocolate mousse | chocolate pearls

### **Lemon Raspberry Mousse Cake**

lemon cake | raspberry jam | lemon mousse | fresh raspberries

### **Lemon Meringue Tart** <sup>VEG</sup>

butter tart shell | French lemon cream | toasted meringue

### **Seasonal Galette** <sup>VEG</sup>

flaky butter crust | fruit compote | vanilla bean whipped cream

### **Mousse Trio** *\$18 per person*

dark chocolate mousse | dulcely mousse | white chocolate mousse |  
crispy pearls

## KIDS MEALS

*For our guests aged 12 years and under*

### **Buffet Kids Meal**

*buffet menu discounted 40%*

### **Plated Kids Meal** *\$30 per guest / entrée*

Must be pre-selected and the quantity must be provided two weeks prior to the event. All kids meals come with seasonal slice fruit.

### **Chicken Tenders**

French fries

### **Mac & Cheese**

### **Cheese Flatbread**

tomato sauce | mozzarella

### **Pepperoni Flatbread**

tomato sauce | mozzarella

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SALISH  
LODGE & SPA

# BAR MENU

FALL / WINTER 2023 - 2024



# BAR MENU

*Selections are subject to availability. If a specific item is not available a comparable item will be provided*

## PREMIUM LIQUOR \$15 per drink


Belvedere Vodka  
The Botanist Dry Gin  
Dulce Vida Tequila  
Barbancourt Rum  
Bulleit Bourbon  
Oban 14yr Scotch

## DELUXE LIQUOR \$12 per drink


Titos Vodka  
Hendrick's Gin  
Hornitos Tequila  
Bacardi Silver Rum  
Captain Morgan's Spiced Rum  
Salish Lodge & Spa Straight Bourbon Whiskey  
Monkey Shoulder Blended Scotch

## INSPIRED COCKTAILS \$16 per drink

**PNW Mule** vodka | blackberry puree | lavender bitters | lime juice | ginger beer

**The Campfire** bourbon | honey-smoked Bing cherry | house-made old fashioned syrup | Scrappy's orange bitters 

**Salish Manhattan** bourbon | amaro | hopped honey bitters | house-smoked Bing cherry 

**The Dale Cooper** gin | lemon clove and cardamom infused Salish honey | Salish Lodge & Spa dry honey cider 

**Seasonal Cocktails** Featured on the Dining Room Menu

## NON ALCOHOLIC LIBATIONS \$14 per drink

*cocktails made with Lyre's*

## NON-ALCOHOLIC BEVERAGES

**Campfire Coffee** regular and decaf coffee \$75 per gallon

**Tea Service** with Teavana Tea \$75 per gallon

**Coffee Station Upgrade** \$4 per guest

chocolate curls | house-infused vanilla whipped cream | raw sugar

**Assorted Soft Drinks | Mineral Water** \$5 per drink

**Infused Spa Waters** \$38 per gallon

**Seasonal Punch** \$49 per gallon

**Blackberry Lemonade** \$49 per gallon

**Honey Salish 'Arnold Palmer'** \$55 per gallon 

**Seasonal Mocktails** \$9 per drink

**Non-Alcoholic Cocktails made with Lyre's** \$14 per drink



## BEER SELECTIONS \$8 per beer

Assorted bottled and canned beer

## CASH BAR

*All cash bars are subject to a \$250 minimum spend*

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# BAR MENU

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*All packages include a sparkling wine toast, and non-alcoholic beverages. Includes four hours of service. Additional hours available for purchase.*

**BEER & WINE BAR PACKAGE** \$40 per guest  
Add 1 Signature Cocktail for \$5 per guest  
Additional hours: \$12 per guest per hour

Salish Lodge & Spa Red Blend, Columbia Valley, WA  
Salish Lodge & Spa Chardonnay, Columbia Valley, WA  
Salish Lodge & Spa Brut, Columbia Valley, WA  
Assorted Bottled and Canned Beer  
Non-Alcoholic Beverages

**DELUXE BAR PACKAGE** \$50 per guest  
Additional hours: \$15 per guest per hour

Signature Cocktails (maximum of 2)  
Titos Vodka  
Hendrick's Gin  
Hornitos Tequila Bacardi Silver Rum  
Captain Morgan's Spiced Rum  
Salish Lodge & Spa Straight Bourbon Whiskey  
Monkey Shoulder Blended Scotch  
Salish Lodge & Spa Red Blend, Columbia Valley, WA  
Salish Lodge & Spa Chardonnay, Columbia Valley, WA  
Salish Lodge & Spa Brut, Columbia Valley, WA  
Assorted Bottled and Can Beer  
Non-Alcoholic Beverages

**PREMIUM BAR PACKAGE** \$70 per guest  
Additional hours: \$20 per guest per hour

Belvedere Vodka  
The Botanist Dry Gin  
Dulce Vida Tequila  
Barbancourt Rum  
Bulleit Bourbon  
Oban 14yr Scotch  
Abeja Cabernet, Columbia Valley, WA  
Abeja Chardonnay, Columbia Valley, WA  
La Marca Prosecco, Italy  
Assorted Bottled and Can Beer Non-Alcoholic Beverages

**NON-ALCOHOLIC BEVERAGE PACKAGE** \$20 per guest  
Add 1 Non-Alcoholic Cocktail for \$5 per guest  
Additional hours: \$6 per guest per hour

Martinelli's Sparkling Cider  
Lemonade  
Iced Tea  
Assorted Soft Drinks & Sparkling Water  
Seasonal Punch



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# BAR MENU

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## BUBBLES

### CHAMPAGNE

Laurent-Perrier La Cuvée Brut Champagne, France \$126  
Veuve Clicquot Brut Champagne, Reims, France \$145

### SPARKLING WINES

Salish Lodge & Spa Brut, Columbia Valley, WA \$45  
Salish Lodge & Spa Brut Rosé, Columbia Valley, WA \$45  
La Marca, Prosecco, Italy \$60  
Argyle Brut, Willamette Valley, OR \$70

## RED WINE

### PINOT NOIR

Iris, Willamette Valley, OR \$57  
Elk Cove Vineyards Estate, Willamette Valley, OR \$66

### MERLOT

Terra Blanca Arch Terrace, CV, Red Mountain, WA \$52  
Hightower, Red Mountain, WA \$60

### RED PROPRIETARY BLENDS

Salish Lodge & Spa Red Blend, Columbia Valley, WA \$45  
Efeate Final-Final, Columbia Valley, WA \$74  
DeLille Cellars D2, Columbia Valley, WA \$90  
Abeja "Beekeeper's Blend", Columbia Valley, WA \$82

### CABERNET SAUVIGNON

Amavi Cellars, Columbia Valley, WA \$65  
Canvasback, Red Mountain, WA \$75  
L'Ecole, Columbia Valley, WA \$78  
Abeja, Columbia Valley, WA \$96

## WHITE WINE

### SAUVIGNON BLANC

Chateau Ste. Michelle, HHH, Columbia Valley, WA \$42  
Delille Cellars Chaleur Blanc, Columbia Valley, WA \$56  
EFESTE "Feral", Ancient Lakes, WA \$60

### PINOT GRIS

Anne Amie, Willamette Valley, OR \$39  
The Eyrie Vineyards, Willamette Valley, OR \$60

### RIESLING

EFESTE Evergreen Vineyard, Ancient Lakes, WA \$45  
Chateau Ste. Michelle, Eroica, Columbia Valley, WA \$48

### CHARDONNAY

Salish Lodge & Spa, Columbia Valley, WA \$45  
Chateau Ste. Michelle, Cold Creek, CV, WA \$42  
L'Ecole No. 41, Columbia Valley, WA \$58  
Abeja, Columbia Valley, WA \$85

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