

The background of the entire page is a scenic photograph of a waterfall cascading down a rocky cliff. The water is white and frothy as it falls into a pool of water at the base, which is surrounded by large, dark rocks and lush green grass. In the upper left, a multi-story lodge building is visible on a hillside. The sky is a clear, bright blue. The text is overlaid on the top right and center of the image.

SALISH
LODGE & SPA

CATERING MENUS

SPRING/SUMMER 2023

Available April 1, 2023
through September 30, 2023



SALISH
LODGE & SPA



BREAKFAST & BRUNCH
SPRING/SUMMER 2023

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 ^{VEG} butter | assorted cream cheeses
Yogurt Bar ^{GF VEG} bowls of assorted flavored yogurts | honey granola | fresh berries 
Seasonal Fruits ^{GF V}
Seasonal Fruit Smoothies ^{GF VEG DF}
House-Made Tea Breads, Scones, and Coffee Cakes ^{VEG} 



THE LODGE BUFFET \$48 per guest

Seasonal Fruit Display ^{GF VEG} vanilla Devonshire crème
Farm Fresh Scrambled Eggs ^{GF VEG} Beecher's cheddar
Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}
Hashed Breakfast Potatoes ^{GF VEG DF} rosemary | thyme
House-Made Tea Breads, Scones, Coffee Cakes ^{VEG} 

SALISH COUNTRY BREAKFAST BUFFET \$54 per guest


Seasonal Fruit Display ^{GF VEG} vanilla Devonshire crème
House-Made Tea Breads, Scones, Coffee Cakes ^{VEG} 
Salish Steel-Cut Oatmeal ^{GF VEG DF} brown sugar | fresh berries
Farm Fresh Scrambled Eggs ^{GF VEG} Beecher's cheddar cheese
Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}
Hashed Breakfast Potatoes ^{GF VEG DF} rosemary | thyme
Buttermilk Pancakes ^{VEG} fresh strawberries

BRUNCH BUFFET \$68 Per Guest

Seasonal Fruit ^{GF VEG} vanilla Devonshire crème
House-Made Tea Breads, Scones, Coffee Cakes ^{VEG} 
Caesar Salad romaine | dijon croutons | parmesan | black garlic anchovy dressing
Mixed Baby Lettuces ^{GF V DF} shaved seasonal vegetables | sherry vinaigrette
Apple Pork Sausage and Hickory Smoked Bacon ^{GF DF}
Farm Fresh Scrambled Eggs ^{GF VEG} Beecher's cheddar cheese
Cedar Planked Salmon ^{GF DF} grilled summer vegetables | cherry bourbon chutney
Hashed Breakfast Potatoes ^{GF VEG DF} rosemary | thyme
French Toast ^{VEG} Macrina Bakery challah bread | preserves | maple syrup 



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

 Look for the Salish bee to guide you to dishes with honey from our own hives.

Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change. Information on consuming raw or undercooked food is available upon request. All food and beverage are subject to applicable Washington state sales tax and a 24% taxable service charge. Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.

BREAKFAST & BRUNCH

BREAKFAST ENHANCEMENTS

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

Fresh Omelet Station* ^{GF} \$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

Assorted Bagels \$8 per guest

butter | cream cheese ^{VEG}

Salish Buttermilk Biscuits ^{VEG} \$3 per guest

butter | seasonal jam

Salish Steel-Cut Oatmeal ^{GF VEG DF} \$9 per guest

brown sugar | fresh berries

Seasonal Fruit Smoothies ^{GF VEG DF} \$7 per guest

Seasonal Fruits and Berries ^{GF V DF} \$10 per guest

Breakfast Sandwiches \$13 per guest

bacon | egg | cheddar | English muffin

Leek and Local Mushroom Quiche \$14 per guest

Beecher's cheese | sauteed leeks | roasted mushrooms

Quiche Lorraine \$14 per guest

bacon | caramelized onion | Beecher's cheese

Smoked Bacon and Apple Pork Sausage ^{GF DF} \$9 per guest

Chicken Sausage, Cob Smoked Ham, Wild Salmon ^{GF DF} \$12 per guest

French Toast ^{VEG} \$12 per guest

Macrina Bakery challah bread | preserves | maple syrup 🐝

Buttermilk Pancakes ^{VEG} \$12 per guest

seasonal berries | cream

SALISH SIGNATURE BRUNCH BAR

Enhance your breakfast with a selection of up to two of our signature brunch beverages \$13 per drink

Infused Bloody Mary

Mimosas choice of seasonal juices

Morning Mule vodka | grapefruit | ginger beer | lime



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SALISH
LODGE & SPA



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BREAKS
SPRING/SUMMER 2023

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 ^{GF V DF} \$16 per guest
fruit smoothies | sliced seasonal fruits

Energy Break ^{VEG} \$24 per guest
fruit smoothies | assorted Ellenos yogurts | energy bites

Protein Packed ^{GF} \$24 per guest
hard boiled eggs | peanut butter and pretzels | individual cheeses

Mediterranean Munch ^{DF VEG} \$24 per guest
flat bread with hummus | olive tapenade | dried fruits | crispy spiced chickpeas

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 ^{VEG} 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 | fruit leather | Campfire Coffee Co. coffee | decaf coffee | Teavana tea service | assorted soft drinks

Snack Attack ^{VEG} 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 ^{VEG} \$12 per guest or \$52 per dozen

Whole Seasonal Fruit ^{GF DF V} \$4 per guest

Sliced Seasonal Fruit ^{GF DF V} \$12 per guest

Fennel Chili Roasted Mixed Nuts ^{GF DF V} \$7 per guest

Honey Marshmallow Granola Bars ^{DF} \$8 per guest

Salish Signature Trail Mix ^{VEG} \$10 per guest

Flatbread with Hummus ^{DF VEG} \$12 per guest

Crispy Spiced Chickpeas ^{GF DF V} \$7 per guest


House-made Potato Chips & Caramelized Onion Dip ^{VEG} \$12 per guest

Seasonal Fruit Smoothies ^{GF VEG DF} \$7 per guest

Vegetable Crudité with Herb Ranch ^{GF VEG} \$9 per guest



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SALISH
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LUNCH
SPRING/SUMMER 2023

LUNCH



INSPIRED SANDWICH BOARD ^{\$54 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

Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing

Mixed Baby Lettuces ^{GF V DF}

shaved seasonal vegetables | sherry vinaigrette

House-Fried Russet Potato Chips ^{DF 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 | pickled pepper | tomato

Pacific Northwest Salmon Salad Wrap

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

Fresh Vegetable Wrap ^{VEG DF}

hummus | cucumber | red onion | roasted pepper | provolone | greens

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.

Bakeshop Cookies & Brownies ^{VEG}

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LUNCH BUFFETS

All prices are per guest with a minimum of 12 guests. Lunch buffets include lemonade and iced tea.

SALISH SALAD BUFFET \$58 per guest

Roasted Tomato Soup V GF DF

Kale Chicken Caesar Salad

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

Tortellini Pasta Salad

Coro salami | sun-dried tomato | red pepper | shaved parmesan

Panzanella VEG

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

Quinoa & Arugula GF VEG

candied pecans | chèvre | Salish honey vinaigrette 

Vegetables Niçoise GF DF V

haricot verts | fingerling potatoes | red onion | red peppers | olives | olive oil

TACO TUESDAY ANYDAY \$64 per guest

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

Pork Pozole Rojo DF GF

Shaved Cabbage Salad GF V DF

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

Pollo Verde* GF DF

stewed chicken | tomatillo | green chili

Herb Marinated Grilled Skirt Steak* GF DF

grilled onions | chimichurri

Roasted Baby Squashes GF DF V onion | sweet corn

Frijoles Negros GF DF V

onion | Mexican oregano | green chiles | toasted cumin

Spanish Rice GF V DF

PACIFIC NORTHWEST \$64 per guest

Salish Seafood Chowder

Mixed Baby Lettuces GF DF V

shaved seasonal vegetables | sherry vinaigrette

Quinoa & Fresh Blueberries VEG GF

candied pecans | arugula | chèvre  | Salish honey vinaigrette

Pan Seared King Salmon GF DF

roasted carrots | tart cherry agrodolce 

Peppercorn Crusted Flank Steak GF DF

sweet corn succotash | poblano pepper | cherry tomato

Roasted Fingerling Potatoes GF DF V


Arbequina olive oil | balsamic reduction | herbs

Seasonal Roasted Squashes GF DF V

chili oil | toasted almonds



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LUNCH BUFFETS



MOROCCAN DELIGHTS \$64 per guest

Chickpea Lentil Harira ^{GF DF V}

tomato broth | warm spices | roasted vegetables | herbs

Quinoa Tabbouleh ^{GF DF V}

quinoa | chopped parsley | red onion | cucumber | olive | chickpeas | lemon vinaigrette

Herb & Arugula Salad ^{GF DF V}

fresh herbs | wild baby arugula | preserved tomatoes | crushed olives olive oil | lemon oil

Spiced Chicken Tagine ^{GF DF}

stewed vegetables | North African spices | preserved lemon

Broiled PNW White Fish ^{GF DF}

seasonal roasted squash | chermoula

Vegetable Couscous ^{DF V}

roasted zucchini | bell pepper | red onion | chickpeas | golden raisin | fresh herbs

DESSERT OPTIONS

Bakeshop's Cookies & Brownies ^{VEG} \$12 per guest and \$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 ^{VEG} white chocolate cheesecake | chocolate shortbread crust | seasonal compote

Seasonal Galette ^{VEG} flaky butter crust | seasonal compote | cream chantilly

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

Cherry Tart ^{VEG} butter tart shell | cherry pie filling | streusel

Lemon Meringue Tart ^{VEG} butter tart shell | French lemon cream | toasted meringue

S'mores Tart ^{VEG} 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

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 | pickled pepper | tomato

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

Fresh Vegetable Wrap VEG DF hummus | cucumber | red onion | roasted pepper | provolone | greens

Herbed Chickpea Salad Wrap VEG DF 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** GF sunflower seeds | baby greens | salami | Beecher's Smoked Flagship Cheese | cherry tomato | Salish Honey vinaigrette

Vegetable Niçoise Salad VEG DF potato | olive | cherry tomato | haricot verts | hardboiled egg

add seared tuna

Chef's Choice Sweet Treat

BOXED LUNCH ADDITIONS

Packed in Individual Bags To Go

Fennel Chili Roasted Nuts GF V DF \$7 per guest

Seasonally Inspired Trail Mix GF VEG \$10 per guest

Additional Whole Fruit GF V DF \$4 per guest



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SALISH
LODGE & SPA

RECEPTIONS

SPRING/SUMMER 2023

RECEPTIONS



HORS D'OEUVRES

minimum of two dozen of each selected item

HOT

- Chicken Tandoori Skewers** ^{GF} \$58 per dozen
savory yogurt sauce
- Dungeness Crab and Corn Beignets** ^{DF} \$62 per dozen
Creole mustard remoulade
- Spring Pea Arancini** ^{VEG} \$48 per dozen
parmesan | smoked tomato coulis
- Bacon and Smoked Blue Cheese Tartlet** \$50 per dozen
caramelized onion | herb bomb
- Chickpea Falafel** ^V \$52 per dozen
warm spices | vine tomato compote | fresh herbs
- Beecher's Cheddar Grilled Cheese and Tomato Soup**
- Shooters** ^{VEG} \$54 per dozen 
flagship cheddar | honey beer jam
- Smoked Tea Braised Pork Belly** ^{DF} \$60 per dozen
black vinegar caramel
- Bacon Wrapped Goat Cheese Dates** ^{GF} \$60 per dozen
fried thyme

COLD

- Smoked Salmon Rosettes** ^{GF} \$54 per dozen
Alaskan sockeye lox | chive | cream cheese
- Toasted Lavosh** ^{VEG} \$48 per dozen
Pink peppercorn whipped ricotta | apricot chutney
- Grilled Striploin Tartine** ^{DF} \$60 per dozen
lemon gremolata | garlic horseradish aioli
- Tuna Poke** ^{DF} \$56 per dozen
seaweed salad | mango | avocado | scallion | sesame | wontons
- Mini Mushroom Quiche** ^{VEG} \$50 per dozen
Beecher's cheese | butter braised leeks
- Seared Beef Skewer** ^{DF GF} \$54 per dozen
marinated flank steak | Latin spices | green chimichurri
- Crisp Flatbreads** ^{VEG} \$52 per dozen
Garlic oil | caramelized onion | Sun dried tomato | niçoise olive | goat cheese | herbs
- Fresh Rolls** ^{V GF DF} \$48 per dozen
Rice paper | napa cabbage | cilantro | mint | peanut sauce
Add poached prawns or braised pork belly +\$12 per dozen

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RECEPTIONS

NIBBLE & NOSH STATIONS

Classic Vegetable Crudité ^{GF VEG}

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 ^{GF VEG}

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 ^{VEG}

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

Smoked Salmon Platter ^{\$249 (feeds up to 15 guests)}

Alaskan sockeye lox | shaved red onion | capers | lemon | whipped cream cheese | lavosh crackers | flatbread

DESSERT STATIONS

18 guest minimum on all food stations

S'more Than Just a Good Time ^{\$12 per guest}

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

Salish Signature Treat Display ^{\$24 per guest}

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 ^{\$21 per guest}

fresh herbs | traditional sage gravy

Roasted Pork Loin ^{GF DF \$21 per guest}

cherry bourbon chutney

Cedar Planked Pacific Northwest Salmon ^{GF \$23 per guest}

preserved lemon gremolata

Roasted Top Sirloin ^{GF \$23 per guest (40 guest minimum)}

black garlic & herb crust | au jus | horseradish cream

Black Garlic & Herb Crusted Prime Rib ^{GF \$33 per guest}

thyme au jus | horseradish cream

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SALISH
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DINNER
SPRING/SUMMER 2023

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

Chilled Corn & Curry ^{DF V GF}

Roasted Tomato ^{DF V GF}

White Bean and Fennel ^{GF DF V}

Spring Vegetable Minestrone ^{DF V}

SALADS

Quinoa & Fresh Blueberries ^{GF VEG} 

candied pecans | arugula | chèvre | Salish honey vinaigrette

Pacific Northwest Chop Salad ^{GF} 

sunflower seeds | baby greens | salami | Beecher's Smoked Flagship Cheese | cherry tomato | Salish honey vinaigrette

Mixed Baby Lettuces ^{GF DF V}

shaved seasonal vegetables | sherry vinaigrette

Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing



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DINNER



ENTRÉES

Grilled Chicken^{GF DF}

sweet corn succotash | cherry chutney

Braised Short Rib^{GF}

garlic sauteed haricot verts | smoked cherry demi

Seared Salmon^{DF GF} roasted rainbow carrot | scallion pesto

Stuffed Rockfish^{GF}

Dungeness crab | caper herb butter | smoked tomato coulis | wilted spinach

Cider Brined Pork Loin^{GF}

roasted pepper and pear | Dijon cream

Cheese Tortellini^{VEG}

red pepper pesto | cream | grana padana

Grilled Vegetable Ratatouille^{VEG GF DF}

vine tomato | eggplant | summer squash | poblano pepper | fried basil

Pacific Northwest Beef Tenderloin^{GF} + \$8 per guest

Yukon potato | red wine demi-glace

SIDES

Whipped Yukon Potato^{GF VEG} buttermilk | herb butter

Roasted Baby Carrots^{GF DF VEG} Salish honey glaze 

Roasted Asparagus^{GF DF VEG} toasted pinenuts | lemon vinaigrette

Sauteed Wax Beans^{GF DF V} crispy garlic | onion marmalade

Baked Macaroni & Cheese^{VEG} jalapeno | sweet corn | buttery bread crumbs

Potato Hash^{VEG GF} roasted garlic butter | Svaneti seasoning | fresh herbs

Wild Rice Pilaf^{V GF DF} carrot | onion | celery | fresh herbs | dried fruit | Marcona almond

DESSERT DISPLAY OPTIONS

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

Salish Treat Display \$24 per guest (3 bites per guest, 4 items)

featuring an assortment of seasonal items

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DINNER

PLATED DINNERS

All dinner include Macrina Bakery bread, butter, Campfire Coffee, and a selection of Tevana 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 two starter options, two protein entrées, and one vegetarian entrée with guest entrée selection taken tableside during the event

* Plated Starters are available at an additional cost.

STARTERS

SOUP

Chilled Corn & Curry V DF GF

chili oil | micro greens

Roasted Tomato V DF GF

olive oil | basil | roasted fennel

White Bean & Fennel V GF DF

great northern white beans | preserved lemon gremolata

Spring Vegetable Minestrone DF V

asparagus | heirloom tomato | chickpeas | fresh herbs

SALAD

Quinoa & Fresh Blueberries GF VEG

candied pecans | arugula | chèvre | Salish honey vinaigrette

Pacific Northwest Chop Salad GF

sunflower seeds | baby greens | salami | Beecher's Smoked Flagship Cheese | cherry tomato | Salish honey vinaigrette

Mixed Baby Lettuces GF V DF

shaved seasonal vegetables | sherry vinaigrette

Caesar Salad

romaine | Dijon croutons | parmesan | black garlic anchovy dressing

PLATED STARTERS*

Smoked Tea Braised Pork Belly DF +\$18 per guest

black vinegar caramel | goji berry | charred bok choy

Herbed Falafel DF V +\$15 per guest

smoked tomato coulis | lemony arugula

Seared Scallops GF DF +\$18 per guest

braised kale | red pepper pesto

Dungeness Crab Cakes DF +\$18 per guest

greens | pepper relish



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DINNER



ENTRÉES

Airline Chicken ^{GF}

carrot butter | quinoa | apricot chutney

Seared Salmon ^{GF DF}

new potato | arugula | scallion pesto

Local Trout ^{GF}

herb butter | baby spinach | cherry tomato | Castelvetrano olive

Pork Tenderloin ^{GF}

Salish grits | roasted pepper and pear | Dijon cream

Braised Short Rib ^{GF}

sauteed greens | potato hash | smoked cherry demi

Cheese Tortellini ^{VEG}

roasted asparagus | red pepper pesto | cream | grana padana

Grilled Vegetable Napoleon ^{VEG GF}

vine tomato | eggplant | summer squash | poblano pepper | pesto | fried basil

Wild Rice Pilaf ^{V GF DF}

carrot | onion | celery | fresh herbs | dried fruit | marcona almonds

Pacific Northwest Beef Tenderloin Filet ^{GF} +\$8 per guest

whipped buttermilk potatoes | red wine demi-glace | roasted carrots

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 ^{VEG}

butter tart shell | French lemon cream | toasted meringue

Seasonal Galette ^{VEG}

flaky butter crust | fruit compote | ice cream

Valrhona Chocolate Mousse Verrine

dark chocolate mousse | milk chocolate mousse | white chocolate mousse | crispy pearls

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SALISH
LODGE & SPA

BAR MENU
SPRING/SUMMER 2023

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
Hendrix Gin
Dulce Vida Tequila
Barbancourt Rum
Buffalo Trace Whiskey
Oban 14yr Single Malt

DELUXE LIQUOR \$12 per drink

Titos Vodka
Bombay London Dry 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 Can Beer
Non-Alcoholic Beverages

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

Signature Cocktails (maximum of 2)
Titos Vodka
Bombay London Dry Gin
Hornitos Tequila
Bacardi Silver Rum
Captain Morgan's Spiced Rum
Salish Lodge & Spa Straight Bourbon Whiskey
Cutty Sark 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 Canned Beer
Non-Alcoholic Beverages

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


Signature Cocktails (maximum of 2)
Belvedere Vodka
Hendrix Gin
Dulce Vida Tequila
Barbancourt Rum
Buffalo Trace Whiskey
MaCallan 12 yr Scotch
Abeja Cabernet, Columbia Valley, WA
Abeja Chardonnay, Columbia Valley, WA
La Marca Prosecco, Italy
Assorted Bottled and Canned 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

Veuve Clicquot Yellow Label Brut \$125

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 \$62
Schramsberg, Brut Rose \$95

RED WINE

PINOT NOIR

Iris, Willamette Valley, OR \$57
Elk Cove, Willamette Valley, OR \$60

MERLOT

Terra Blanca, Columbia Valley, WA \$46
Two Vintners, Columbia Valley, WA \$60
Hightower, Red Mountain, WA \$65

RED PROPRIETARY BLENDS

Salish Lodge & Spa Red Blend, Columbia Valley, WA \$45
Efeste Final-Final, Columbia Valley, WA \$64
DeLille Cellars D2, Columbia Valley, WA \$85
Abeja "Beekeeper's Blend", Columbia Valley, WA \$160

CABERNET SAUVIGNON

Matthews, Columbia Valley, WA \$58
Amavi Cellars, Columbia Valley, WA \$65
L'Ecole, Columbia Valley, WA \$85
Abeja, Columbia Valley, WA \$90

WHITE WINE

SAUVIGNON BLANC

Chateau Ste. Michelle, HHH, Columbia Valley, WA \$42
DeLille Cellars, Chaleur Blanc, Columbia Valley, WA \$70
Efeste "Feret", Columbia Valley, WA \$75

PINOT GRIS

Chateau Ste. Michelle, Columbia Valley, WA \$38
The Eyrie Vineyards, Willamette Valley, OR \$60

RIESLING

Sleight of Hand "Magician", Columbia Valley, WA \$48
Chateau Ste. Michelle, Eroica, Columbia Valley, WA \$52

CHARDONNAY

Salish Lodge & Spa, Columbia Valley, WA \$45
Chateau Ste. Michelle, Cold Creek, Columbia Valley, WA \$52
L'Ecole No. 41, Columbia Valley, WA \$60
Abeja, Columbia Valley, WA \$85
Abeja "Beekeeper's White", Columbia Valley, WA \$90

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