



THE RESERVE VINEYARDS & GOLF CLUB

EVENT MENUS

4805 SW 229TH AVENUE
ALOHA, OREGON 97007
503-649-8191
WWW.RESERVEGOLF.COM



THE RESERVE

The Reserve's in-house catering provides a personalized experience for you and your guests. Our chefs combine their culinary history of scratch-cooking and enjoy sharing their talents with you. Our menus are created with you in mind and will enhance the overall experience of your event.

The menus listed throughout this packet are individually put together to allow each dish to compliment the other.

We would, however, always be happy to customize our menus to best fit your taste.

All menu pricing includes our standard table linens, plates, flatware, ivory colored buffet linens, skirting, and appropriate serving utensils.

Unless otherwise noted, all prices quoted are per person & subject to a 15% service fee. All prices and menu options are subject to change. The Reserve adjusts prices annually. If you are booking an event for a future calendar year, your food and beverage may be subject to the "published price" for that calendar year of your event.



BREAKFAST

A' LA CARTE BREAKFAST

SELECT ITEMS FROM THE FOLLOWING LIST TO
CREATE A CUSTOMIZED CONTINENTAL STYLE BREAKFAST

GOLFER'S BREAKFAST SANDWICH EGG, CHEESE AND CHOICE OF MEAT (BACON, HAM, OR SAUSAGE) SERVED WARM ON AN ENGLISH MUFFIN	\$48/DOZEN
ASSORTED YOGURT	\$15/DOZEN
ASSORTED MUFFINS	\$18/DOZEN
ASSORTED PASTRIES	\$18/DOZEN
CINNAMON ROLLS	\$22/DOZEN
ASSORTED BAGELS W/ CREAM CHEESE	\$24/DOZEN
SLICED OR WHOLE FRESH FRUIT	\$2/PERSON
ORANGE AND/OR CRANBERRY JUICE	\$2/PERSON
REGULAR AND DECAFFEINATED COFFEE	\$2.5/PERSON

CONTINENTAL BREAKFAST BUFFET

Housemade Granola, Fresh Fruit, Vanilla Yogurt, & Whole Milk,
Orange & Cranberry Juice, Regular & Decaffeinated Coffees, Hot Tea

\$11

RESERVE BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese, Jack Cheese and Scallions, Smoked Bacon,
Pork Sausage Links, Grilled New Potatoes with Caramelized Onions & Peppers,
Assorted Pastries & Muffins, Fresh Fruit, Orange & Cranberry Juices,
Regular & Decaffeinated Coffees, Hot Tea

(Minimum 20 Guests)

\$15



LUNCHEONS

MINIMUM 20 GUESTS

SANDWICH BOARD

Deli Turkey, Ham, & Roast Beef, Sliced Cheddar & Swiss Cheeses, Assorted Breads,
Tossed Green Salad with Assorted Dressings, Fruit Salad, Potato Salad, Cookies, & Brownies

\$17

Please inquire about vegetarian options.

DELICATESSEN

Mortadella Italian Bologna, Smoked Turkey Breast, Honey Ham, & Corned Beef,
Tillamook Cheddar, Provolone, & Swiss Cheeses,
Assorted Breads, Sliced Fresh Fruit, Spinach Salad with Strawberries & Almonds
tossed in a Goat Cheese Dressing, Pasta Salad with Feta Cheese, Bell Peppers, Red Onion,
Pimento Stuffed Olives, Roasted Tomatoes & Jicama

Cookies, & Brownies

\$19

Please inquire about vegetarian options.

PASTA BAR

Cheese Ravioli in Red Sauce, Fettuccini Alfredo, Pasta Primavera, Caesar Salad, & Garlic Bread

\$17

BENTO BAR

Teriyaki Broccoli Beef, Grilled Chicken with Peanut Sauce, Steamed White Rice, Yakisoba,
Vegetable Medley, Gyoza Dumplings, Assorted Sauces

(Minimum of 50 Guests)

\$20



PLATED LUNCHES

MINIMUM 20 GUESTS, MAXIMUM OF 75 GUESTS
ALL PLATED LUNCHES INCLUDE COFFEE STATION & ROLLS
\$21/PERSON

ENTRÉES (SELECT TWO)

Grilled 8oz Flat Iron Steak with Pepper Corn Oregon Blue Cheese Demi Glace,
Seasonal Vegetables, & Yukon Whipped Potatoes

Grilled Alaskan Salmon with Lemon Bell Pepper Chutney,
Seasonal Vegetables, & Wild Rice Pilaf

Grilled & Marinated Huli Huli Chicken Breast, Seasonal Vegetables,
Lemon Cilantro Rice, & Pineapple Relish

Apple and Onion Stuffed Pork Chop with Peppered Pan Gravy,
Herb Roasted Potatoes, & Seasonal Vegetables

VEGETARIAN ENTRÉES (SELECT ONE)

Vegetable Lasagna including Pasta Sheets, Ricotta Cheese, Red Sauce, Roasted Carrots,
Zucchini, Onions, Bell Peppers, & Three Cheeses

Grilled Vegetable Polenta Cakes, Roasted Tomato Sauce, Sautéed Spinach, Parmesan Cheese.
Three Cheese Ravioli with Pesto Cream Sauce & Julienne Vegetables, and Roasted Tomatoes

ADD A SALAD

Tossed Green Salad

Mixed Greens, Carrots, Tomatoes, & Cucumbers with Balsamic Vinaigrette
\$3/PERSON

Caesar Salad

Romaine Lettuce, Croutons, & Parmesan Cheese with Caesar Dressing
\$4/PERSON

Reserve Salad

Mixed Greens, Dried Cranberries, Blue Cheese, & Candied Nuts with Strawberry Vinaigrette
\$5/PERSON



MEALS ON THE GO

BREAKFAST BOX

Banana, Breakfast Bar, Yogurt, & Muffin

\$5

SNACK BOX

Candy Bar, Salted Peanuts, Potato chips, and Cookie or Brownie

\$8

"GRAB & GO" LUNCH

Whole Sandwiches (Turkey, Ham, Roast Beef or Veggie), Whole Fruit,
Assorted Chips, Cookies & Brownies

\$11

LUNCH BOX

Whole Sandwich (Turkey, Ham, Roast Beef, or Veggie), Cookie or Brownie,
Apple, & Chips, packaged together

\$12



SNACKS A'LA CARTE

Assorted Candy Bars	\$2/person
Assorted Granola Bars	\$2/person
Assorted Yogurts	\$2/person
Coco Trail Mix	\$2/person
Fresh Popped Butter Popcorn	\$2/person
Fresh Baked Cookies	\$2/person
Fresh Baked Brownies	\$2/person
Housemade Snack Mix	\$2/person
Rice Krispie Treats	\$2/person
Sliced or Whole Fruit	\$2/person
Variety of Bagged Chips	\$2/person
Assorted Fresh Berries	\$3/person
Cheese Tray	\$3/person
Chips with Salsa, & Guacamole	\$3/person
Herbed Cheese Spread with Crackers & baguette	\$3/person
Housemade Hummus with Grilled Pita Bread	\$3/person
Soft Pretzels with Cheese Dip & Mustard Dip	\$3/person



SPECIALTY PLATTERS & DISPLAYS

ALL PLATTERS AND DISPLAYS SERVE APPROXIMATELY 25-30 GUESTS

<u>FRESH VEGETABLES</u>	\$45
Market Fresh Vegetables Served with Ranch Dip	
<u>FRESH FRUIT</u>	\$65
Assortment of Seasonal Fresh Fruit	
<u>ASSORTED WRAPS</u>	\$75
Tuna Salad, Chicken Salad & Grilled Vegetable Salad Wrapped in Flour Tortillas	
<u>IMPORTED AND DOMESTIC CHEESES</u>	\$85
Hand Picked Variety of the World's Finest Cheeses Served with Assorted Crackers & Gourmet Sliced Baguette	
<u>GRILLED SALMON</u>	\$110
Grilled House-Smoked Salmon Served Cold with Assorted Crackers & Traditional Accompaniments	
<u>MEDITERRANEAN</u>	\$110
Smoked Seafood Cream Cheese, Boursin Cheese, Hummus, Olive Tapenade Served with Gourmet Sliced Baguette & Assorted Crackers, Garnished with Fresh Fruit	
<u>ASSORTED SEAFOOD</u>	\$125
An Assortment of Smoked Seafood Served Cold with Gourmet Sliced Baguette & Assorted Crackers	
<u>ANTIPASTI</u>	\$130
Traditional Italian Favorites Served with Assorted Crackers & Gourmet Sliced Baguette	
<u>DELI MEATS & CHEESES</u>	\$130
Variety of Sliced Meats & Cheeses Served with Condiments & Rolls	
<u>SUSHI</u>	\$155
Selection of Hand Rolled Sushi Served with Soy Dipping Sauce, Pickled Ginger, & Wasabi	



HORS D'OEUVRES

MINIMUM OF 3 FOR ALL ITEMS SOLD BY THE DOZEN

Housemade Corn Tortilla Chips & Salsa	\$12/basket
Housemade Yukon Potato Chips & Dip	\$12/basket
Assorted Bruschetta & Canapés	\$12/dozen
Chicken Wings: Spicy Buffalo or Teriyaki	\$14/dozen
Andouille Sausage Wrapped in Puff Pastry with Mustard Sauce	\$15/dozen
Seafood Stuffed Mushrooms	\$16/dozen
Smoked Salmon Mousse in Puff Pastry	\$20/ dozen
Caprese Salad Skewers with Balsamic Vinaigrette	\$22/dozen
Cocktail Shrimp	\$22/dozen
Potstickers with Soy Dipping Sauce: Pork, Chicken or Vegetable	\$22/dozen
Spring Rolls: Pork, Chicken or Vegetable	\$22/dozen
Grilled Tequila Marinated Prawns with Pineapple Pepper Relish	\$24/dozen
Crab Rangoons	\$25/dozen
Teriyaki Skewers: Chicken, Beef, or Shrimp	\$25/dozen
Bacon Wrapped Scallops	\$26/dozen
Mini Crab Cakes with Sweet Chili Sauce	\$28/dozen
Coconut Shrimp	\$28/dozen
Warm Spinach & Artichoke Dip with Pita Bread	\$30/order
Warm Queso Sauce with House Made Tortilla Chips	\$30/order
Assorted Mini Pizzas	\$40/dozen
Swedish or Teriyaki Meatballs (72 pieces)	\$65/order



HORS D'OEUVRES BUFFETS

MINIMUM OF 30 GUESTS

OPTION 1-\$25/PERSON

Marinated Pork Medallions with House Made Barbecue Sauce
Grilled Spicy Andouille Sausage with Onions and Peppers
Teriyaki Meatballs
Spicy Chicken Drumsticks
Seafood Pasta Salad
Imported & Domestic Cheese Board
Seasonal Fresh Fruit Display
Grilled Smoked Salmon Display

OPTION 2-\$30/PERSON

Grilled Teriyaki Chicken Skewers
Swedish Meatballs
Grilled Shrimp Skewers
Crispy Chicken Spring Rolls with Sweet Chili Sauce
Roasted Vegetable Salad
Ravioli filled with Maine Lobster in a Sherry Cream Sauce
Imported & Domestic Cheese Board
Seasonal Fresh Fruit Display
Spinach Artichoke Dip Display with Sliced Pita Bread

OPTION 3-\$40/PERSON

Chef Carved Beef Tenderloin with Horseradish Cream & Rolls
Shrimp Skewers with Teriyaki Glaze & Pineapple Relish
Chicken and Spinach Cannelloni with Red Sauce
Roasted Vegetable Polenta Cakes
Grilled Vegetable Pasta Salad
Coconut Shrimp with Mango-Pineapple Chutney
Sweet Asian Potstickers with Sesame Oil
Sea Scallops with Sun Dried Tomatoes & Pernod Cream
Imported & Domestic Cheese Board
Seasonal Fresh Fruit Platter
Grilled Smoked Salmon Display



BARBECUE BUFFETS

MINIMUM 20 GUESTS

ALL BARBECUE BUFFETS COME WITH APPROPRIATE CONDIMENTS & CHOICES OF THREE ACCOMPANIMENTS

ALL-AMERICAN BARBECUE

Grilled Hamburgers, Black Pepper Garlic Bratwurst,
Pleasant Valley Farms Sauerkraut, & Sweet Relish, Cheese, Condiments, & Buns
\$17

GOURMET BURGER BAR

Grilled Hamburgers, Grilled Chicken Breasts with Housemade Barbecue Sauce,
Caramelized Onions, & Sautéed Northwest Mushrooms, Cheese, Condiments, & Buns
\$21

PACIFIC RIM BARBECUE

Grilled Chicken Breasts with Housemade Teriyaki Sauce, & Fresh Grilled Salmon with Lemon Oil, & Rolls
\$23

WESTERN BARBECUE

House Smoked Barbecue Pork Ribs & Marinated Grilled Chicken Breasts with
Housemade Barbecue Sauce, & Rolls
\$23

SOUTHERN BARBECUE

Braised Beef Ribs & Pulled Pork Smothered in Housemade Bourbon Barbecue Sauce, & Rolls
\$25

ACCOMPANIMENTS (SELECT THREE)

Fresh Sliced Watermelon, Creamy Garlic Mashed Potatoes, Seasonal Steamed Vegetables
Corn on the Cob (seasonal), Macaroni Salad, Potato Salad,
Steamed Rice, Baked Beans, Baked Macaroni & Cheese, Corn Bread,
Caesar Salad, or Tossed Green Salad with Assorted Dressings



THEMED BUFFETS

MINIMUM 25 GUESTS, UNLESS OTHERWISE NOTED

SOUTH OF THE BORDER

Chicken Strips with Sautéed Peppers & Onions, Spicy Ground Beef, Spanish Rice, Refried Beans, Salsa, Lettuce, Tomatoes, Jack/Cheddar Cheese Blend, Sour Cream, Corn Taco Shells, & Flour Tortillas

\$20. Add \$3/person for Steak Strips

ON THE RIVIERA

Fettucini Alfredo, Seasonal Ravioli with Vodka Sauce, Cavatapi Pasta with Italian Sausage & Marinara, Seasonal Vegetables, Caesar Salad, Antipasti Salad, & Garlic Bread

\$22

THE GREAT WALL

Sesame Beef & Broccoli, Cashew Chicken, Egg Fried Rice, Steamed White Rice, Vegetable Spring Rolls, Vegetable & Bay Shrimp Lo Mein, Spicy String Beans, & Fortune Cookies

(Minimum of 50 Guests)

\$22

THE CLASSIC

Sliced Roast Sirloin with Creamy Horseradish & Au Jus, Herb Roasted Chicken, Grilled Portobello Mushrooms, Sun Dried Tomatoes & Parmesan in Penne Pasta, Seasonal Steamed Vegetables, Creamy Garlic Mashed Potatoes,

Tossed Green Salad with Assorted Dressings, & Rolls

\$25

THE GREAT NORTHWEST

Cedar Plank Roasted Salmon, Creamy Chicken Farfalle Pasta, Green Beans with Toasted Hazelnuts, Scallion Crushed Yukon Gold Potatoes, Mixed Greens with Dried Cherries, Blue Cheese, Walnuts, with Strawberry Vinaigrette, & Rolls

\$26

TASTE OF THE ISLANDS

Seasonal Fish with Mango Salsa, Kalua Pork, Grilled Jerk Chicken, Hawaiian Style Sweet Potatoes, Coconut Jasmine Rice, Tropical Fruit Salad, Citrus Spinach Salad, Hawaiian Chips, & Rolls

(Minimum of 50 Guests)

\$29.00

THE OREGON TRAIL

Chef Carved Rosemary Prime Rib, Hazelnut Chicken with Gorgonzola Sauce, Cedar Plank Roasted Salmon, Bacon & White Cheddar Crushed Potatoes, Wild Rice Pilaf, Vegetable Succotash, Baby Greens with Oregon Bleu Cheese & Huckleberry Vinaigrette with Candied Nuts, Baby Spinach with Goat Cheese & Strawberries, Tossed with Walnut Vinaigrette, & Rolls

(Minimum of 50 Guests)

\$38



CARVER BUFFETS

MINIMUM 50 GUESTS

ALL CARVER BUFFETS INCLUDE CHOICE OF ENTRÉE, TWO SALADS, TWO STARCHES, CHEF'S CHOICE SEASONAL VEGETABLE,
DESSERT, ROLLS, & COFFEE STATION

FOR TWO ENTREES, ADD \$5/PERSON TO THE HIGHER OF THE TWO PRICES

ENTRÉES (SELECT ONE)

Smoked Turkey Breast with Cranberry Sauce	\$27
Roasted Sirloin with Creamy Horseradish Sauce and Au Jus	\$28
Pork Loin Stuffed with Herbed Apple Sausage & Smokey Demi Glace	\$29
Chef Carved Prime Rib of Beef with Creamy Horseradish Sauce and Au Jus	\$31
Sesame Seared Ahi Tuna with Soy Sauce & Avocado Wasabi Mousse	\$32
Roasted Beef Tenderloin with Horseradish Sauce and Peppercorn Au Jus	\$33

SALADS (SELECT TWO)

- Pasta Salad with Basil, Mozzarella, Roasted Peppers, Tomatoes, and Spinach
- Caesar Salad with Creamy Caesar Dressing, Parmesan Cheese, and Croutons
- Baby Spinach Salad with Tomatoes, Bacon, Parmesan Cheese, with Balsamic Vinaigrette
- Mixed Greens with Dried Cranberries, Blue Cheese, Candied Nuts, with Raspberry Vinaigrette
- Greek Salad with Mediterranean Dressing
- Grilled Vegetable Salad with Balsamic Vinaigrette

STARCHES (SELECT TWO)

- Creamy Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Potatoes Au Gratin (add \$2/person)
- Bacon & White Cheddar Crushed Potatoes
- Wild Rice Pilaf
- Pasta Primavera
- Fettuccini Alfredo
- Pasta with Olive Oil, Garlic, & Parmesan

DESSERT

Select one option from the dessert menu
(For the Dessert Display Add \$2/person)



PLATED DINNERS

\$40 PER PERSON

MINIMUM OF 25 PEOPLE ~ MAXIMUM OF 100 PEOPLE. PLEASE INQUIRE FOR PRICE FOR PARTIES GREATER THAN 100 GUESTS.

ALL PLATED DINNERS INCLUDE COFFEE STATION & ARTISAN ROLLS

MEAT ENTREES (CHOOSE TWO)

Airline Chicken Breast

Pan Roasted Airline Chicken Breast with a Tomato Pesto Cream Sauce, Creamy Garlic Mashed Potatoes, and Oven Roasted Baby Carrots

Pork Tenderloin

Pan Seared Pork Tenderloin with a Pineapple Chutney, Herb Roasted Fingerling Potatoes, Steamed and Seasonal Vegetables

Wild Alaskan Salmon

Lemon Oil Grilled Salmon with a Grilled Red Onion Relish, Wild Rice Pilaf, and Vegetable Succotash

Prime Rib

Slow Roasted Beef Rib Eye with Beef Au Jus and a Creamy Horseradish Sauce, White Cheddar Mashed Potatoes, and Steamed Broccoli

VEGETARIAN ENTREES (CHOOSE ONE)

Butternut Squash Ravioli

Butternut Squash Ravioli with a Brown Butter Pesto Sauce, Roasted Root Vegetables, and Steamed Baby Spinach

Parmesan Risotto

Creamy Parmesan Risotto, Grilled Vegetables, and Steamed Baby Carrots

Vegetable Penne

Penne Pasta Tossed with Roasted Red Tomatoes, Sicilian Olives, Roasted Bell Peppers, Red Onion, Garlic Oil, and Goat Cheese

SALADS (CHOOSE ONE)

House Salad

Mixed Greens, Cherry Tomatoes, Sliced English Cucumber, Carrots, with Balsamic Vinaigrette

Caesar Salad

Chopped Romaine Lettuce, Toasted Croutons, Parmesan Cheese, with Lemon Garlic Caesar Dressing

Reserve Salad

Mixed Greens, Dried Cranberries, Candied Nuts, Oregon Blue Cheese Crumbles, with Raspberry Vinaigrette

Spinach Salad

Baby Spinach, Sliced Strawberries, Crumbled Goat Cheese, Sliced Almonds, with Strawberry Goat Cheese Dressing

DESSERT (CHOOSE ONE)

New York Style Cheesecake

Belgian Chocolate Mousse

German Chocolate or Harvest Carrot Cake

Pound Cake with Berries & Fresh Whipped Cream

Add \$5/Person for no Vegetarian Option (3 Meat Entrees)

Add \$2/Person for extra salad or dessert choice



DESSERTS

Assorted Cookies or Brownies

\$12.00/dozen

Fresh Fruit Crisp with Fresh Whipped Cream (Select One Flavor)

Peach, Apple, Strawberry Rhubarb

\$4.00

Oregon Berry Cobbler

\$4.00

Belgian Chocolate Mousse

\$4.50

Pound Cake with Berries & Fresh Whipped Cream

\$4.50

New York Style Cheesecake (Select One Flavor)

Plain New York, Marble Ganache, Snickers, Oreo

\$5.00

Napoleon

\$6.00

Assorted Tarts (Select Two Flavors)

Baked Berry Almond, Caramel Hazelnut, Willamette Apple, Bailey's Triangle

\$7.00

Dessert Display

Chocolate Mousse, New York Cheesecake (Select One Flavor),

& Assorted Cakes (Select One Flavor)

(Minimum of 50 guests)

\$7.00

Assorted Cakes & Tortes (Select Three Flavors)

Almond Toffee Cake, Bailey's Irish Crème, Black Forest Cake, Carrot Cake, Raspberry Ganache,
German Chocolate Cake, Lemon Champagne, Haupia (coconut)

(Minimum of 35 guests)

\$7.50



BAR MENU

NON-ALCOHOLIC BEVERAGES

Iced Tea, Lemonade, & Coffee are included in the menu pricing and are displayed as a beverage station.

Unless otherwise noted

Assorted Sodas & Bottled Water \$2/Each

WINE

House Wine	Glass/Bottle/Case
Trinity Oaks, California	\$6/\$20/\$240
Available in Pinot Gris, Chardonnay Pinot Noir, Cabernet Sauvignon,	

Red Wines	Bottle/Case
Primarius Pinot Noir Dundee, Oregon	\$27/324
Jade Mountain Merlot, California	\$28/336
King Estate Pinot Noir, Oregon	\$45/540
337 Wine Cellars Cabernet, Lodi Valley	\$32/384

White Wines	Bottle/Case
Ponzi Pinot Gris, Oregon	\$32/384
Elk Cove Pinot Gris, Oregon	\$36/432
Irony Chardonnay, Oregon	\$30/360
ADEA Chardonnay, Oregon	\$44/528

Sparkling Wine/Champagne	Bottle/Case
Domaine ^{STE} Michelle, Blanc de Blancs, Wash.	\$28/336
Argyle, Champagne, Oregon	\$48/576

Other wine can also be purchased by the bottle or by the case.

Please inquire about different selections & pricing.

BEER & COCKTAILS

Well Drinks	\$5
Call Drinks	\$7
Premium Drinks	\$8
Top Shelf Premium Drinks	\$9
Domestic Draft Beer	\$4
Import/Micro Draft Beer	\$5

All beverages above are billed based on consumption.

Domestic Pony Keg	\$150
Domestic Full Keg	\$275
Import/Micro Pony Keg	\$220
Import/Micro Full Keg	\$400

HOSTED FULL BAR

Hosted bar pricing includes house red and white wines, house beer, & call drinks.

1Hour	\$15/Person
2Hours	\$20/Person
3Hours	\$26/Person
4Hours	\$32/Person
5Hours	\$38/Person

CHAMPAGNE TOAST

Champagne is poured and displayed for guests at the bar.
\$3/Glass

Passed Champagne is available for an additional cost.