

**BROKEN TOP RESTAURANT**  
**banquet menu**  
BREAKFAST, LUNCH AND MID DAY CATERING

*Graced by the fabulous cascade mountain range, Broken Top Restaurant and its team of talented chefs provide an inventive, northwest-inspired banquet menu, highlighted by locally-sourced and high quality ingredients.*

*For more than twenty years, Broken Top Club has been a premier location for private events, including weddings, rehearsal dinners, company parties and more.*

## ENHANCEMENTS

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### **bellatazza coffee & tea station**

regular and decaffeinated coffee, hot herbal tea, hot chocolate and hot cider, serves 75  
\$76

### **lemonade & iced tea station**

chilled raspberry lemonade or regular lemonade and iced tea, serves 75  
\$64

### **assorted chilled juices**

orange juice, apple juice, cranberry juice, grapefruit juice or milk  
\$16 per pitcher

### **assorted bottled beverages**

assorted soft drinks, bottled water, iced tea and juice  
\$2.50 each

### **assorted pastry selection**

includes croissants and cinnamon rolls  
\$26 per dozen

### **cookie & brownie tray**

freshly made, assorted cookies & brownies  
\$24 per dozen

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*A 20% service charge (18% for Broken Top Club members) is added to all food and beverage charges.*



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## CONTINENTAL BREAKFAST

*prices based on a minimum attendance of 25 guests*

\$11.95 PER GUEST

chilled fruit juices  
chef's pastry selection with preserves and butter  
fresh seasonal fruit tray

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## DESCHUTES BREAKFAST

*prices based on a minimum attendance of 25 guests*

\$18.50 PER GUEST

chilled fruit juices  
fresh seasonal fruit tray  
house muffins and scones  
scrambled eggs with tillamook cheddar cheese and chives  
crisp bacon and sausage patties  
roasted herb potatoes

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## CASCADE BREAKFAST


*prices based on a minimum attendance of 25 guests*

\$25.95 PER GUEST

chilled fruit juices  
fresh seasonal fruit tray  
smoked salmon with cream cheese and mini bagels  
assorted pastries  
scrambled eggs with tillamook cheddar cheese, ham and chives  
crisp bacon and sausage patties  
roasted herb potatoes

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## DELI STYLE SANDWICH BUFFET

*prices based on a minimum attendance of 25 guests  
available for events concluding at 4:00pm*

\$19.25 PER GUEST

served with bellatazza coffee, decaf, hot herbal tea or iced tea  
fresh seasonal fruit tray  
rotini pasta salad with ham and tillamook cheddar, house potato salad  
breast of turkey, lean roast beef, cured ham  
sliced cheddar, swiss and pepper jack cheeses  
tomato, red onion, crisp lettuce, pepperoncini, dill pickles  
dijon mustard, mayonnaise and ketchup, assorted breads

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## BROKEN TOP LUNCHEON

*prices based on a minimum of 25 guests  
available for events concluding at 4:00pm*

\$25.50 PER GUEST

### **salad**

*select one*

classic caesar salad with house-made croutons and shaved parmesan cheese  
seasonal greens with tomatoes and shaved carrots, served with balsamic vinaigrette and ranch dressing

### **entrées**

*select two*

poached salmon with lemon dill sauce  
beef tips stroganoff  
roast pork loin with pinot noir and shallot reduction  
grilled chicken dijonnaise  
vegetarian risotto with asparagus and sun-dried tomatoes

Accompanied by dinner rolls and butter, chef's choice seasonal vegetables,  
and roasted red bliss potatoes or rice pilaf

### **dessert**

a displayed tray of fresh-made brownies or cookies

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COCKTAIL AND DINNER RECEPTIONS

*Graced by the fabulous cascade mountain range, Broken Top Restaurant and its team of talented chefs provide an inventive, northwest-inspired banquet menu, highlighted by locally-sourced and high quality ingredients.*

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## STATIONED APPETIZERS

*displayed on platters, sized for 25 guests*

### **fresh seasonal fruit tray**

fresh sliced melons, seasonal berries, pineapple and grapes \$130/ or \$5.20 per person

### **balsamic grilled vegetable platter**

sweet red and yellow peppers, eggplant, artichoke hearts, zucchini, and mushrooms \$165/ or \$6.60 per person

### **smoked and poached salmon display**

filleted wild-caught salmon, served with red onion, hard boiled eggs, capers and herbed cream cheese \$240/ or \$9.60 per person

### **fresh vegetable crudités**

fresh, marinated and pickled vegetables, served with house-made ranch dipping sauce \$90/ or \$3.60 per person

### **charcuterie and cheese arrangement**

a selection of cheeses, smoked, cured & roasted meats, served with specialty crackers \$180/ or \$7.20 per person

### **chilled seafood bar**

chilled prawns, bay shrimp, mussels, garnished with crab claws, served with cocktail sauce & lemon \$330/ or \$13.20 per person

### **petite sweets display**

an assortment of pecan, seasonal fruit and chocolate tarts, with cookies, brownies and mini cheese cakes with fruit toppings \$175/ or \$7.00 per person

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**PASSED HORS D'OEUVRES**

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*priced per dozen*

**cold hors d'oeuvres**

pear, hazelnut & oregon blue chip	\$32
beef & horseradish canapés	\$32
boursin in mini phyllo cups	\$27
prosciutto wrapped asparagus	\$33
cucumber-dill shrimp bites	\$33
raspberry stuffed strawberries	\$32
marinated ahi poke spoons	\$36

**hot hors d'oeuvres**

bacon wrapped prawns	\$36
sausage stuffed mushrooms	\$30
chicken skewer sate	\$30
mini vegetable spring rolls	\$27
jim beam bourbon meatballs	\$26
broken top dungeness crab cakes	\$45
korean style steak bites	\$34

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## ACTION STATIONS

*each action station will be accompanied by a uniformed chef priced at \$100 per chef per hour*

### **tuscan risotto station**

creamy mushroom risotto prepared to order with a selection of protein and seasonal vegetables  
\$16

### **mac and all that cheese station**

cheesy macaroni, prepared to order with a selection of protein and seasonal vegetables  
\$18

### **mashed potato bar**

fluffy mashed potatoes with a selection of meats, cheeses, vegetables and accompaniments  
\$11

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## CARVING STATIONS

*each carving station will be accompanied by a uniformed chef priced at \$100 per chef per hour*

### **prime rib**

serves thirty 3oz servings, served with horseradish sauce and dinner rolls  
\$400

### **roast breast of turkey**

serves thirty 3oz servings, served with cranberry sauce and dinner rolls  
\$325

### **honey mustard glazed ham**

serves thirty 3oz servings, served with assorted mustards and dinner rolls  
\$375

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## BROKEN TOP SIGNATURE BUFFET DINNER

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- buffet service \$38 per person
  - family style service \$42 per person
  - plated service \$46 per person
- (plated service must be accompanied by place cards indicating entrée selections)  
-Menu options are customizable-

### **first course**

*{select one}*

classic caesar salad with house-made croutons & shaved parmesan cheese  
seasonal greens with tomatoes and shaved carrots, served with balsamic vinaigrette & ranch dressing  
arugula & baby greens, marinated grape tomatoes, feta cheese,  
and zesty champagne & meyer lemon vinaigrette  
butter lettuce salad with oregon rogue creamery blue cheese, grapefruit,  
candied walnuts, pears, and port vinaigrette

### **main course**

*{select two}*

poached fresh northwest salmon with lemon caper sauce  
poached fresh northwest salmon with citrus-fennel relish  
broiled breast of chicken with hunter's sauce  
blackened breast of chicken with spicy jambalaya drizzled with corn maque choux  
roast pork loin with sauce diane  
grilled petit thick-cut top sirloin crusted with onions, roasted garlic and thyme, demi-glaze sauce  
spinach and cheese ravioli with red peppers and port salut cheese in cream sauce  
herb crusted prime rib of beef with horseradish sauce and au jus **(\$5 additional per guest)**

### **Sides**

*{select two}*

accompanied by seasonal grilled or sautéed vegetables, dinner rolls or artisanal bread and butter, and your choice of potatoes au gratin, mashed potatoes, roasted red bliss potatoes, risotto or rice pilaf

### **dessert**

**\$5 additional per guest**

cheese cake with seasonal fruit topping  
flan with shortbread cookie  
chocolate cake with whipped chocolate frosting

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## BAR PACKAGES

*all bar packages include canyon road wine, all varietals  
all draft and bottled beers  
accompanied by house mixers, house soda and house juice  
priced per guest*

### **signature bar package**

crater lake vodka  
juniper gin  
sauza hornitos tequila,  
bacardi gold rum  
jameson whiskey  
glenlivet scotch

1 HOUR, \$28  
2 HOURS, \$37  
3 HOURS, \$47  
4 HOURS, \$56  
5 HOURS, \$65

### **premium bar package**

monopolova vodka  
bombay gin  
cuervo gold tequila,  
captain morgan rum  
jack daniels whiskey  
dewars scotch

1 HOUR, \$25  
2 HOURS, \$33  
3 HOURS, \$42  
4 HOURS, \$50  
5 HOURS, \$58

### **house bar package**

fleischmann's vodka  
gordon's gin  
lunazul tequila  
bacardi silver rum  
jim beam whiskey  
ballantine's scotch

1 HOUR, \$23  
2 HOURS, \$30  
3 HOURS, \$37  
4 HOURS, \$45  
5 HOURS, \$52

### **beer & wine package**

craft beer on tap  
craft bottled beer  
imported bottled beer  
domestic bottled beer  
canyon road wine,  
red and white

1 HOUR, \$18  
2 HOURS, \$24  
3 HOURS, \$30  
4 HOURS, \$36  
5 HOURS, \$42

### **bar set up**

- *All bar packages include set up and staffing for the purchased hours of service  
Bar packages start when bar service begins- including time to prep for cocktail service*
- *non-hosted bar service and consumption-based bar service will be charged the following fees:  
\$200 set up*

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**BANQUET WINE**

*our wine manager will help you determine the appropriate quantity of wine to pre-order for your event  
 a more extensive banquet wine list is available by request*

**tier one**

22+ per bottle

Sauvignon Blanc	Mary Hill	
Pinot Gris	Canyon Road	WA
Chardonnay	Canyon Road	CA
Pinot Noir	Canyon Road	CA
Merlot	Canyon Road	CA
Cabernet	Canyon Road	CA
Sauvignon		CA

**tier two**

31+ per bottle

Sauvignon	St. Supery	
Blanc Pinot Gris	Seven Hills	CA
Chardonnay	Sterling Limited Release	CA
Pinot Noir Merlot	Duck Pond	CA
Blends (Red)	Sterling Limited Release	OR
	Sterling Meritage	CA
		CA

**BEER**

**craft**

order a speciality keg  
 or  
 6+ per pint or bottle

**domestic**

order specialty keg  
 or  
 5+ per pint or bottle

**SPECIALTY**

**mimosa bar**

15+ per person

**champagne toast**

5+ pr person

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