



BROKEN TOP CLUB CATERING MENU



62000 BROKEN TOP DRIVE
BEND OREGON 97702
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EVENTS@BROKENTOP.COM



BROKEN TOP RESTAURANT
STATIONED APPETIZERS

Displayed on platters, sized for 25 guests

Chilled Seafood Bar

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

Charcuterie & Cheese Arrangement

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

Fresh Vegetable Crudités

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

Balsamic Grilled Vegetable Platter

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

Seasonal Fruit

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

French Brie Puff Pastry

Warm brie cheese & honey baked in a flaky pastry crust served with flat bread crackers, candied walnuts & dried fruit \$170

Smoked & Poached Salmon

Filletted wild-caught salmon, served with red onion, hard boiled eggs, capers and herbed cream cheese \$240

Petite Sweets

An assortment of seasonal petite sweets \$175/ or \$7 per person

Brew Pub (Great for board meetings, and late-night snacks!)

Salted mini pretzels, salted peanuts, assorted trail mix, assorted energy bars, jerky \$10 per person

Popcorn Machine

Jiffy pop with extra butter and salt \$1.50 per person

For menu modification or customization, please contact your catering representative. Prices are subject to change and will be guaranteed 14 days in advance of the booked event date. Food and Beverage items receive an additional 20% service charge paid to the broken top kitchen staff and service staff.

Questions, please call 541.383.8214 or email events@brokentop.com.



BROKEN TOP RESTAURANT **TRAY PASSED APPETIZERS**

Served Cold - appetizers priced per baker's dozen
\$20 per hour additional for passed appetizers (not subject to service charges)
appetizers can also be stationed for no additional fee

Charcuterie & Cheese Bite

Assorted cured meats & artisanal cheeses \$40

Caprese Salad Bite

Grape tomato, mozzarella, basil with a balsamic reduction \$32

Classic bruschetta

Tomato, basil, garlic parmesan cheese on grilled italian toast \$32

Hummus Cups

Creamy roasted red pepper hummus served in edible tomato phyllo cups with fresh veggies \$32

Cucumber Bite

*Dill cream cheese on cucumber \$30 *add bay shrimp +\$3ea*

Raspberry Stuffed Strawberry

Cream cheese raspberry mousse stuffed \$37

Greek Salad Bite

Fresh tomato, cucumbers, kalamata olives, feta cheese drizzled in a house made vinaigrette \$36

Marinated Ahi Poke Bite

Marinated over 2 hours sprinkled with sesame seeds and scallions served in phyllo cup \$38

Prosciutto Wrapped Melon or Asparagus

Dry-cured and thinly sliced prosciutto wrapped in seasonal melon or asparagus \$33

Boursin in Mini Phyllo Cups

Soft creamy boursin cheese in mini phyllo cup sprinkled with scallions \$30

Shrimp Cocktail Shooters

Fresh shrimp with cocktail sauce served in a shot glass \$38

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BROKEN TOP RESTAURANT
TRAY PASSED APPETIZERS

Served Hot- appetizers priced per baker's dozen
\$20 per hour additional for passed appetizers (not subject to service charges)
appetizers can also be stationed for no additional fee

Bacon Wrapped Prawns

Skewered single prawn wrapped in bacon \$41

Bacon Wrapped Scallop

Skewered scallop wrapped in bacon \$41

Jim Beam Bourbon Meatballs

House made jim beam meatballs drizzled in a bourbon glaze \$28

Broken Top Dungeness Crab Cake

Dungeness crab cakes drizzled in a sweet chili and sriracha aioli \$52

Brie & Cranberry Stuffed Wontons

Baked brie and cranberry wrapped wontons \$32

Korean Style Steak Bites

Marinated filet mignon in our house made korean bbq sauce \$38

Sausage Stuffed Mushrooms

Chorizo & cheese stuffed button mushrooms \$32

Spinach and Ricotta Stuffed Mushrooms

Spinach ricotta and parmesan cheese stuffed button mushrooms \$32

Chicken Skewers Sate

Marinated and thinly cut chicken grilled and topped with house made peanut sauce \$36

Mini Vegetable Spring Rolls

Carrot, cabbage, onion, pepper wrapped won ton drizzled in hoisin glaze \$30

Potato Croquette

Small bread crumbed fried potato ball \$34

**add bacon + .25*

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BROKEN TOP RESTAURANT
BREAKFAST

Prices based on a minimum attendance of 25 guests.
Available for events concluding at 4:00.p.m

Continental Breakfast

Assorted house pastries with preserves & butter, Fresh seasonal fruit tray, Regular and decaf coffee, hot herbal teas, hot chocolate and cider

\$18 per person

Deschutes Breakfast

*Assorted house pastries with preserves & butter,
Fresh seasonal fruit tray, Scrambled eggs with Tillamook cheddar cheese and chives, Roasted herb potatoes, Crisp Bacon & sausage patties \$21 per person*

Cascade Breakfast

Assorted house pastries with preserves & butter, Fresh seasonal fruit tray, Smoked Salmon with cream cheese & mini bagels, Scrambled eggs with Tillamook cheddar cheese, ham, and chives, Roasted herb potatoes, Crisp Bacon & sausage patties \$32 per person

Omelet Action Station

Omelets, scrambled eggs, whole eggs, egg whites, ham, bacon, grilled chicken breast, sausage, tomato, green onion, bell peppers, mushrooms, avocado

\$21 per person

\$20/Hour for Chef

Enhancements

- *Ham leek and parmesan quiche*
- *Vegetarian quiche*
- *House Granola, honey Greek yogurt seasonal fruit*

TO-GO/Quick Grab

Breakfast Burrito

Choice of bacon, sausage, ham with potatoes, egg, tillamook cheddar, peppers, salsa & sour cream \$8

Breakfast Sandwich

One egg with cheddar cheese, choice of bacon, sausage or ham on English muffin \$7

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BROKEN TOP RESTAURANT
MID-DAY

Prices based on a minimum attendance of 25 guests
Available for events concluding at 4:00.p.m

Deli Style Sandwich Buffet

Sandwiches come de-constructed; if preferred they can be pre-made with meat/cheese lettuce, tomato and condiments on the side for no additional charge.

Meats: turkey breast, lean roast beef, cured ham

Cheeses: sliced cheddar, swiss and pepper jack cheeses

Accompaniments: tomato, red onion, crisp lettuce, pepperoncini, dill pickles

Condiments: dijon mustard, mayonnaise and ketchup, assorted breads.

Side dishes: fresh seasonal fruit, house potato salad, rotini pasta salad with ham and tillamook cheddar

Beverages: bellatazza coffees regular & decaf, hot herbal tea, iced tea

\$19.25 per person

Broken Top Luncheon

Buffet or Plated, all plated luncheons must be accompanied by entrée place cards provided by client.

Served with artisan bread and butter

First course {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

Main course {select two}

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

Sides {select two}

- roasted red bliss potatoes **or** rice pilaf
- seasonal **or** grilled vegetables

Dessert: a displayed tray of fresh-made brownies or cookies

\$25.50 per person

To-Go/Quick Grab

Golf Club

Turkey, bacon, lettuce, tomato, swiss and cheddar, avocado, tomato on ciabatta boxed with chips & snack bar \$16

Deli Sandwich

Turkey & Provolone **or** Ham & Swiss boxed with chips & snack bar \$9

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BROKEN TOP RESTAURANT
DINNER

Dinner service can be served 3 different ways:

Double-Sided Buffet: \$48 per person

*Plated Dinner Service: \$56 per person

Family Style Dinner Service: \$62 per person

Ages 3 and under are free, kids plates are available for \$12.95

All dinners are served with Dinner rolls or artisanal bread and butter

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
- baked chicken with tarragon-mustard cream sauce
- blackened breast of chicken with spicy jambalaya drizzled with corn maque choux
- 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 (vegetarian)
- millet, chickpeas, red pepper, peas (vegan)
- roast pork loin with sauce diane
- herb crusted prime rib of beef with horseradish sauce and au jus (\$5 additional per guest)

Sides {select two}

- seasonal grilled or sautéed vegetables
- potatoes au gratin
- mashed potatoes
- roasted red bliss potatoes
- risotto or rice pilaf

*Plated dinner service must be accompanied by place cards indicating guest's entrée selection. It is the client's responsibility to provide the cards with final entrée selections and seating chart 14 days prior to event.



BROKEN TOP RESTAURANT
HOURLY BAR PACKAGES

All bar packages include canyon road wine, all draft and bottled beers
accompanied by house mixers
priced per guest

Beer & Wine Package

Craft beer on tap, Craft bottled beer, Imported bottled beer, Domestic bottled beer, Canyon road wines

- 1 Hour \$18
- 2 Hours \$24
- 3 Hours \$30
- 4 Hours \$36
- 5 Hours \$42

House Bar Package

Smirnoff Vodka, Jim Beam Bourbon, Beefeater Gin, Ballantine's Scotch, Lunazul Tequila, Bacardi Rum

- 1 Hour \$23
- 2 Hours \$30
- 3 Hours \$37
- 4 Hours \$45
- 5 Hours \$52

Signature Bar Package

Tito's Vodka, Jack Daniels Bourbon, Tanqueray Gin, Dewar's Scotch, Hornitos Tequila, Appleton Estate Rum

- 1 Hour \$25
- 2 Hours \$33
- 3 Hours \$42
- 4 Hours \$50
- 5 Hours \$58

Premium Bar Package

Grey Goose Vodka, Bulleit Bourbon, Hendricks Gin, Glenlivet Scotch, Patron Tequila, Mount Gay Rum

- 1 Hour \$28
- 2 Hours \$37
- 3 Hours \$47
- 4 Hours \$56
- 5 Hours \$65

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BROKEN TOP RESTAURANT
CONSUMPTION BASED BAR

Beer

Craft Beer \$6

Domestic Beer \$5

Specialty Kegs

Craft \$475

Domestic \$375

Outside Keg tapping Fee \$250

Canyon Road Wines

Chardonnay

Pinot Gris

Merlot

Pinot Noir

Cabernet

\$7 Glass/ \$25 Bottle/ \$300 Case

Full restaurant wine list available, we can also custom order most wines, just ask!

Outside Wine Corkage Fee \$25 per bottle/\$300 case

Liquor

House Bar Package \$8.50 per drink

Smirnoff Vodka, Jim Beam Bourbon, Beefeater Gin & Ballantine's Scotch, Lunazul Tequila, Bacardi Rum

Signature Bar Package \$9.50 per drink

Tito's Vodka, Jack Daniels Bourbon, Tanqueray Gin, Dewar's Scotch, Hornitos Tequila, Appleton Estate Rum

Premium Bar Package \$10.50 per drink

Grey Goose Vodka, Bulleit Bourbon, Hendricks Gin, Glenlivet Scotch, Patron Tequila, Mount Gay Rum

Non-Alcoholic Beverage Stations

Coffee Station \$80

Bellatazza Regular Coffee, Decaf and Hot Tea

Palmer Station \$80

Raspberry Lemonade, Iced Tea, Water

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