

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Breakfast Buffets

Bright Eye

Sandwich Bar: Scrambled Eggs, Assorted Sliced Tillamook cheeses, Grilled English Muffins and Grilled Bagels
Whipped Butter and Natural Fruit Preserves
Choice of one: Honey-Cured Bacon,
Sausage Links or Smoked Ham
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas
\$19.25 per person

South of the Border

Chorizo Scrambled Eggs with Tillamook Cheddar
Black Beans
Fresh Baked Scones
Warm Tortillas
Salsa, Avocado, Diced Tomato, Jalapenos, Sour Cream,
Shredded Cheese
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas
\$21.95 per person

The Sand Dollar

The Wayfarer Restaurant's Scrambled Eggs topped with Bay Shrimp,
Dungeness Crab and Tillamook Cheese
Cheese Blintzes with Berry Sauce
Fresh Baked Muffins and Scones
Assorted Cold Cereals
Low Fat and Skim Milk
Whipped Butter and Natural Fruit Preserves
Choice of one: Honey-Cured Bacon, Sausage Links
or Smoked Ham
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas
\$23.95 per person

The Starfish

Scrambled Eggs with Tillamook Cheddar
Potatoes O'Brien
Fresh Baked Muffins and Scones
Assorted Cold Cereals
Low Fat and Skim Milk
Whipped Butter and Natural Fruit Preserves
Choice of one: Honey-Cured Bacon, Sausage Links or
Smoked Ham
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas
\$19.95 per person

20 Person Minimum

Prices are per person and subject to a 20% service charge. All food and beverage prices are subject to change without notice. 03/09

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Breakfast Buffets & Add-Ons

Custom Breakfast Buffet

Whipped Butter and Natural Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas

Eggs (choose one)

Scrambled with Tillamook Cheddar
Scrambled with Bay Shrimp and Tillamook Cheddar
Scrambled with Diced Ham and Tillamook Cheddar
Italian Scramble: Italian Sausage with Tomato, Basil and Mozzarella

Sides (choose one)

Potatoes O'Brien
Salmon Hash
French Toast
Assorted Hot and Cold Cereals with Low Fat and Skim Milk
Tillamook Yogurts

Meats (choose two)

Honey-Cured Bacon, Sausage Links or Smoked Ham

Breads (choose two)

Muffins, Coffee Cakes, Scones or Biscuits

\$20.95 per person

Individual Tillamook Yogurts	\$2.95 each
Hot Oatmeal.....	\$4.25 per person
<i>with brown sugar, raisins, low fat and skim milk</i>	
Honey-Cured Bacon, Sausage Links or Smoked Ham	\$3.95 per person
French Toast.....	\$4.25 per person
<i>with whipped butter and warm syrup</i>	
Biscuits, Muffins or Scones.....	\$25.95 per dozen
<i>with whipped butter and natural fruit preserves</i>	
Housemade Danish.....	\$28.95 per dozen
<i>with whipped butter and natural fruit preserves</i>	
Omelet Station with Chef	\$7.95 per person
<i>with diced ham, mushrooms, bay shrimp, cheddar, jack cheese, diced peppers, salsa and green onions</i>	
French Toast Station with Chef	\$6.95 per person
<i>with whipped butter and warm syrup</i>	
Assorted Cold Cereals	\$4.25 per person
<i>with low fat, skim milk and bananas</i>	

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The Surfsand Resort & Wayfarer Restaurant Catering Menu
Plated & Continental Breakfasts

Each plated breakfast is served with Potatoes O'Brien (where applicable), breakfast breads, your choice of honey-cured bacon, sausage links or smoked ham, Sleepy Monk French roast and decaffeinated coffee, deluxe hot teas and fresh fruit garnish.

French Toast..... \$13.95 per person
with whipped butter and warm syrup

Tillamook Scramble \$13.95 per person
Scrambled eggs topped with Tillamook cheddar

Fisherman Scramble \$17.95 per person
Scrambled eggs topped with bay shrimp and Tillamook cheddar

Huevos Rancheros..... \$16.95 per person
Scrambled eggs with salsa fresco, sour cream, black beans and warm tortillas

Dungeness Crab Cakes..... \$20.95 per person
Topped with scrambled eggs and classic hollandaise

Add a Starter:

Individual Fresh Seasonal Fruit and Berry Plates..... \$4.95 per person

Seasonal Fresh Berries with Brown Sugar and Chilled Half and Half..... \$5.25 per person

Warm Cheese Blintzes with Berry Sauce..... \$4.95 per person

The Wayfarer Continental

Fresh Baked Muffins and Scones
 Assorted Cold Cereals
 Low Fat and Skim Milk
 Whipped Butter and Natural Fruit Preserves
 Sliced Fresh Seasonal Fruits and Berries
 Assorted Chilled Juices
 Sleepy Monk French Roast and Decaffeinated Coffee
 Deluxe Hot Teas
\$15.95 per person

The Wayfarer Continental Plus

Fresh Baked Muffins, Scones and Danish
 Assorted Cold Cereals
 Hot Oatmeal with Brown Sugar and Raisins
 Low Fat and Skim Milk
 Whipped Butter and Natural Fruit Preserves
 Sliced Fresh Seasonal Fruits and Berries
 Assorted Chilled Juices
 Sleepy Monk French Roast and Decaffeinated Coffee
 Deluxe Hot Teas
\$16.95 per person

Boxed Continental Breakfast

Chilled Fruit Juice
 A Piece of Seasonal Fruit
 Tillamook Yogurt
 Blueberry Muffin
 Fresh Baked Scone
 Whipped Butter
 Fruit Preserves
\$12.95 per person

The Surfsand Resort & Wayfarer Restaurant Catering Menu

À la Carte & Breaks

Sleepy Monk French Roast Coffee, Decaffeinated Coffee or Iced Tea.....	10-12 cups per pot/\$21.95 per pot
Soft Drinks.....	\$2.95 each
Bottled Water.....	\$2.95 each
Bottled Juices	\$3.95 each
Chilled Juices (Apple, Tomato, Cranberry and Grapefruit).....	\$10.95 per pitcher
Fresh-Squeezed Lemonade.....	\$13.95 per pitcher
Fresh-Squeezed Orange Juice.....	\$15.95 per pitcher
Iced Tea.....	\$10.95 per pitcher
Assorted Energy Drinks.....	\$3.95 each
Whole Fresh Fruit	\$2.25 each
Individual Tillamook Yogurts	\$2.95 each
Dry Cereal with Low Fat Milk and Skim Milk	\$3.25 each
Muffins or Scones.....	\$25.95 per dozen
Danish	\$28.95 per dozen
Popcorn.....	\$3.25 per person
Snack Mix	\$3.25 per person
Assorted Mixed Nuts.....	\$4.25 per person
Chips, Salsa and Dips.....	\$4.25 per person
Bagels and Cream Cheese.....	\$3.25 per person/\$29.95 per dozen
Cookies.....	\$15.95 per dozen
Brownies	\$15.95 per dozen

Wine Maker's Delight

Imported and domestic cheeses, sliced fresh seasonal fruit and berries, Pepperidge Farm crackers, sliced baguette and mixed nuts.

\$12.95 per person

At the Ballpark

Warm soft pretzels, stone-ground mustard, peanuts in the shell, popcorn and assorted soft drinks.

\$10.95 per person

The Watering Hole

Our all day beverage service. In the morning, Sleepy Monk French Roast coffee, decaffeinated coffee and deluxe hot teas. In the afternoon, soft drinks, bottled water and energy drinks.

\$12.95 per person

The Health Nut

Fresh and pickled vegetable tray with bleu cheese dip, assorted Tillamook cheeses, low fat yogurts, whole fresh fruit and pretzels.

\$11.95 per person

The Pick Me Up

Fresh baked cookies, brownies, M&M's, assorted soft drinks and energy drinks.

\$11.95 per person

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Packages

Time Saver One

The Wayfarer Continental Breakfast

Fresh Baked Muffins and Scones
Assorted Cold Cereals
Low Fat and Skim Milk

Whipped Butter and Natural Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices

Sleepy Monk French Roast Coffee and Decaffeinated Coffee
Deluxe Hot Teas

Mid-Morning Coffee Refresh

Grand Sands Buffet

Display of Roast Turkey, Roast Beef, Ham and Salami
Assorted Breads
Tillamook Sliced Cheeses, Mayonnaise, Mustard, Relish,
Lettuce, Tomato, Onions, Pepperoncini,
Dill Pickles and Sliced Onion
Choice of two: Green Salad, Pasta Salad, Potato Salad,
Tuna Salad or Fruit Salad

Afternoon Break

The Pick Me Up

Fresh Baked Cookies, Brownies, M&M's, Assorted Soft Drinks
and Energy Drinks

\$44.95 per person

Time Saver Two

The Starfish Buffet

Scrambled Eggs with Tillamook Cheddar
Potatoes O'Brien

Fresh Baked Muffins and Scones
Assorted Cold Cereals and Low Fat and Skim Milk
Whipped Butter and Natural Fruit Preserves

Choice of 1: Honey-Cured Bacon, Sausage Links
or Smoked Ham

Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices

Sleepy Monk French Roast Coffee and Decaffeinated Coffee
Deluxe Hot Teas

Mid-Morning Coffee Refresh

Mexican Fiesta

Build Your Own Burrito Bar
with Beef Fajitas, Shredded Spicy Chicken, Pinto Beans,
Red Rice, Warm Flour Tortillas, Salsa, Sour Cream, Guacamole,
Shredded Lettuce, Tillamook Cheddar, Olives, Pickled Jalapeños
and Tortilla Chips

Afternoon Break

The Pick Me Up

Fresh Baked Cookies, Brownies, M&M's Assorted Soft Drinks
and Energy Drinks

\$49.95 per person

Time Saver Three

The Wayfarer Continental Breakfast

Fresh Baked Muffins and Scones
Assorted Cold Cereals
Low Fat and Skim Milk

Whipped Butter and Natural Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices

Sleepy Monk French Roast Coffee and Decaffeinated Coffee
Deluxe Hot Teas

Mid-Morning Coffee Refresh

Baked Potato Bar

Baked Idaho Russet Potatoes with Whipped Butter, Sour Cream, Scallions, Bacon
Bits, Black Olives, Tillamook Cheddar, Salsa and Homemade Chili. Served with
Mixed Green Salad, Fruit Salad and Fresh Baked Breads.

Afternoon Break

Fresh Baked Cookies

\$37.95 per person

25 Person Minimum

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The Surfsand Resort & Wayfarer Restaurant Catering Menu

Brunch

Brunch are available until 2 p.m.

Sliced Seasonal Fresh Fruit and Berries

Assorted Muffins, Scones and Danish

Fresh and Pickled Vegetable Tray
with bleu cheese dipping sauce

Domestic and Imported Cheeses
with Pepperidge Farms crackers

Scrambled Eggs
with Tillamook Cheddar

Pacific Chicken
with an artichoke and bay shrimp cream sauce

Salmon Hash

Potatoes O'Brien

Baby Field Greens
with assorted dressings

French Toast
with whipped butter and warm maple syrup

Choice of two:
Honey-Cured Bacon, Sausage Links or Smoked Ham

Assorted Chilled Juices

Sleeply Monk French Roast Coffee and Decaffeinated Coffee

Deluxe Hot Teas

\$31.95 per person

Add champagne for \$6.95 per person

Add an omelet station for \$7.95 per person

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The Surfsand Resort & Wayfarer Restaurant Catering Menu

Lunch Buffets

Lunch buffets are available until 2 p.m. and served with assorted soft drinks and cookies.

Grand Sands

Display of Roast Turkey, Roast Beef, Ham, Salami and Assorted Breads
Tillamook Sliced Cheeses, Mayonnaise, Mustard, Relish
Lettuce, Tomato, Onions, Pepperoncini, Dill Pickles and Sliced Onion
Choice of two: Green Salad, Pasta Salad, Potato Salad, Tuna Salad or Fruit Salad

\$19.25 per person

Mexican Fiesta

Build your own Burrito Bar with Beef Fajitas, Shredded Spicy Chicken
Pinto Beans, Red Rice, Warm Flour Tortillas, Salsa, Sour Cream, Guacamole,
Shredded Lettuce, Tillamook Cheddar, Olives and Pickled Jalapeños

\$21.95 per person

Haystack Salad Bar

Mixed Salad Greens with Assorted Toppings including:
Tomatoes, Cucumbers, Sliced Turkey, Sliced Ham, Bay Shrimp, Bacon Bits,
Swiss and Tillamook Cheddar, Boiled Eggs, Crumbled Bleu Cheese, Olives and Sunflower Seeds.
Served with Garlic Bread, Seasonal Fruit Salad and Dressings.

\$18.95 per person

The All America

Roasted Chicken or Meatloaf, Mashed Potatoes, Butter-Laced Cut Corn, Green Salad and
Dressing, Tillamook Macaroni and Cheese, Fresh Biscuits and Honey-Butter and Applesauce.

\$18.95 per person

Baked Potato Bar

Baked Idaho Russet Potatoes with all the Fixings: Whipped Butter, Sour Cream, Scallions, Bacon
Bits, Black Olives, Tillamook Cheddar, Salsa and Homemade Chili. Served with Mixed Green
Salad, Fruit Salad and Fresh Baked Breads.

\$16.95 per person

Taste of Italy

Vegetable or Traditional Lasagna, Garlic Bread, Tortellini Alfredo, Grated Asiago
Cheese, Vegetable du Jour, Garden Green Salad with Assorted Dressings.

\$20.95 per person

Additions

Soup du Jour \$4.95 per person
Wayfarer Clam Chowder \$5.95 per person

20 Person Minimum

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The Surfsand Resort & Wayfarer Restaurant Catering Menu

Plated Lunches

Plated lunches are available until 2 p.m.

They are served with fresh baked bread and butter, seasonal fresh vegetables and your choice of roasted red potatoes, rice pilaf or mashed potatoes. Plated lunches also include Sleepy Monk French roast, decaffeinated coffee and deluxe hot teas.

Roasted New York Strip Loin

English-sliced, slow-roasted New York strip loin served with creamy horseradish and natural jus.

\$19.95 per person

Pacific Chicken

A seared breast of skinless-boneless chicken topped with fresh Oregon bay shrimp, artichoke hearts and a light cream sauce.

\$18.95 per person

Seafood Pasta

Penne pasta tossed with Dungeness crab, local bay shrimp, wild mushrooms and Alfredo sauce. Served with garlic bread and a small side salad and assorted dressings.

\$20.95 per person

Pork Loin

Slow-roasted, house-brined pork loin with sautéed Hood River apples, traditional stuffing and a natural jus.

\$18.95 per person

Golden Seared Salmon

Served with cucumber, tomato and caper berry relish.

\$20.95 per person

*Add a small side salad for \$4.95 per person,
a cup of soup for \$4.95 per person or
a cup of Wayfarer Clam Chowder for \$5.95 per person*

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Box Lunches & Luncheon Salads

Box lunches include your choice of up to three deli-style sandwiches, a bag of salted Kettle Chips, a piece of fresh seasonal fruit, two housemade cookies, mints, a soft drink or bottle of water, napkins, appropriate condiments and one side salad. Side salad selection choices include an Italian pasta salad, traditional potato salad, Waldorf salad, Greek salad or crudité's with dipping sauce. \$17.95 per person. Box lunches and luncheon salads are available until 2 p.m.

Roasted Turkey Breast Sandwich

with cranberry cream cheese, lettuce and tomato on sourdough

Shaved Ham & Swiss Sandwich

with honey mustard, lettuce and tomato on rye

Salami, Pepperoni & Provolone Sandwich

with sliced pepperoncini and a herbed vinaigrette on ciabatta

Roast Beef & Tillamook Cheddar Sandwich

with horseradish mayonnaise, lettuce and tomato on housemade whole wheat

Local Shrimp Salad Sandwich

with lettuce, tomato and dill Havarti on a kaiser roll

Chicken Salad Sandwich

Apple, almond, smoked cheddar and chicken salad with spinach leaves on a kaiser roll

Roma Tomato, Mozzarella & Fresh Basil Sandwich

with balsamic vinaigrette on ciabatta

Boursin, Avocado & Cucumber Sandwich

with a balsamic vinaigrette on ciabatta

Luncheon salads are served with freshly baked bread and butter, Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.

Chef's Salad

Tillamook cheddar, tomato, hard-boiled egg, crumbled bleu cheese, sliced turkey and ham on a bed of salad greens and your choice of dressing.

\$16.95 per person

Chicken Caesar Salad

Broiled breast of chicken served on a classic Caesar Salad with shaved Asiago and garlic croutons.

\$16.95 per person

Seafood Greek Salad

Crisp romaine, red onions, cucumbers, feta cheese and diced tomato tossed in herbed red wine vinaigrette. Topped with Oregon bay shrimp.

\$16.95 per person

Add a small salad or a cup of soup for \$4.95 per person or add a cup of Wayfarer Clam Chowder for \$5.95 per person

The Surfsand Resort & Wayfarer Restaurant Catering Menu
Plated Dinners - Seafood & Vegetarian

Plated dinners are served with a tossed green salad with creamy English garlic dressing, fresh baked bread and butter, seasonal vegetable du jour and your choice of roasted potato, whipped Russet potato or our wild rice pilaf. Meals also include Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.

Halibut Steverino

Fresh Alaskan halibut baked with onions, white wine and a creamy dill sauce. \$33.95 per person

Hazelnut-Crusted Halibut

Hazelnut crusted halibut seared, baked and served with a berry butter sauce. \$33.95 per person

Prawn-Studded Salmon

Wild salmon studded with gulf prawns, seared and finished in the oven with lemon butter sauce. \$35.95 per person

Seared Salmon

Wild salmon seared and baked to perfection and topped with cucumber, tomato, caper berry relish and butter sauce. \$32.95 per person

Rockfish Vera Cruz

Local cornmeal crusted rockfish served with a zesty caper and lime infused tomato fondue. \$29.95 per person

Roasted Vegetable Strudel

An assortment of seasonal vegetables and Boursin cheese wrapped in phyllo and baked to a golden brown with a tomato basil purée. \$27.95 per person

Grilled Portabello and Polenta "Napoleon"

Grilled portabello mushrooms layered with herbed polenta, sautéed spinach and grilled balsamic red onions. \$27.95 per person

Striped Wild Mushroom Ravioli

Served in a roasted garlic Alfredo sauce. \$29.95 per person

Pan-Seared Chili Flaked Polenta

With roasted corn, charred vegetable and black bean salsa. \$27.95 per person

Vegetarian Jambalaya

With blackened tofu. \$26.95 per person

Ratatouille Gnocchi

Traditional ratatouille tossed with potato gnocchi. \$26.95 per person

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Plated Dinners - Meats

Pacific Chicken

Butter-seared breast of chicken topped with artichoke hearts, fresh Oregon bay shrimp and a light cream sauce. \$29.95 per person

Prime Rib

(Minimum 12 guests)

Herb-rubbed and served with natural au jus and creamed horseradish. \$36.95 per person

Dungeness Chicken Florentine

A breast of chicken stuffed with Mozzarella cheese, Asiago cheese, spinach and fresh Dungeness crab. Served with a natural sauce reduction. \$32.95 per person

Filet Mignon

A thick cut of char-grilled filet served with a caramelized shallot demi-glace. \$35.95 per person

Add warm Dungeness crab meat and Roque River Bleu cheese for \$9.95 per person

Add four grilled tiger prawns for \$6.95 per person

Add an 8-ounce Maine lobster tail for market price

Garlic & Rosemary Studded Oregon Leg of Lamb

(Minimum 10 guests)

Served with natural jus. \$31.95 per person

Northwest "Surf & Turf"

A Dungeness crab cake and sliced roasted beef tenderloin, wild mushrooms, roasted shallots and Pinot Noir demi-glace. \$38.95 per person

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Dinner Buffets

Dinner buffets are served with Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.

Traditional

Baked Salmon with Caper Butter
Roasted Strip Loin of Beef
with Natural Jus and Creamy Horseradish
Honey Mustard Chicken
Oven-Roasted Potatoes
Garden Green Salad and Assorted dressings
Fresh Fruit Salad
Fresh Baked Bread and Butter
Vegetable du Jour
Warm Berry Crisp
with Chantilly Cream

\$39.95 per person

Rio Grande

Seafood Enchiladas
with Bay Shrimp and Dungeness Crab
Beef Fajitas and Shredded Chicken
Black Beans
Spanish Red Rice
Warm Flour Tortillas and Crispy Corn Chips
Pico de Gallo, Sour Cream, Guacamole,
Shredded Lettuce, Diced Tomato, Black
Olives, Pickled Jalapenos and
Tillamook Cheddar
Cinnamon Sugar Crisпитos

\$33.95 per person

Clam Bake

Poached Salmon
Lemon Pepper Sole Roulades
Wine-Steamed Clams
Vegetable du jour
Rosemary Roasted Potatoes
Garden Green Salad and Assorted Dressings
Fresh Fruit Salad
Fresh Baked Bread and Butter
Warm Berry Crisp
with Chantilly Cream

\$37.95 per person

Italian

Traditional or Vegetarian Lasagna
Chicken Parmesan
Ravioli Baked in Pesto Cream
Shredded Asiago Cheese
Garden Green Salad and Assorted Dressings
Fresh Fruit Salad
Fresh Baked Garlic Bread
Vegetable du Jour
Tiramisu
Cookies

\$31.95 per person

The Haystack

Roasted Pacific Halibut
Steamed Dungeness Crab with Herb Butter and Fresh Lemon
Prime Rib of Beef with Uniformed Chef
Creamy Horseradish
Roasted Potatoes
Vegetable du Jour
Silver Dollar Rolls
Garden Green Salad and Assorted Dressings
Fresh Fruit Salad
Seasonal Warm Crisp
with Chantilly Cream

\$43.95 per person

BBQ

Slow-Braised Pork Back Ribs and Herb-Baked Chicken
Hamburgers, Grilled Kielbasa
and Garden Burgers
Garden Green Salad and Assorted Dressings
Tillamook Sliced Cheeses, Mayonnaise, Mustard, Relish,
Lettuce, Tomato, Pepperoncini, Dill Pickles,
Sliced Onion and Buns
Corn on the Cob
Potato Salad or Coleslaw
Baked Beans
Sliced Seasonal Melon

\$33.95 per person

20 Person Minimum

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The Surfsand Resort & Wayfarer Restaurant Catering Menu
Holiday Buffets & Plated Dinners

*Holiday buffets and plated dinners are served with Sleepy Monk French roast coffee, decaffeinated coffee and deluxe hot teas.
Holiday buffets and plated dinners are available year round!*

Turkey and Prime Rib
“Reception-Style”

Carving Station with Uniformed Chef
Prime Rib au Jus and Horseradish
Roasted Tom Turkey Breast with
Silver Dollar Rolls and Cranberry Relish
Vegetable Tray
Domestic and Imported Cheese Tray
Pepperidge Farms Crackers
Tossed Green Salad and Assorted Dressings
Fruit Salad
Pumpkin Cheesecake
Assorted Holiday Cookies

\$39.95 per person

Prime Rib and Pacific Seafood

Prime Rib with Au Jus and Horseradish
Steamed Dungeness Crab Legs
and Drawn Butter
Roasted Salmon with Dijon Cream
Chilled “Peel and Eat” Prawns
with Lemon and Cocktail Sauce
Antipasto Tray
Roasted Potatoes and Seasonal Vegetable
Domestic and Imported Cheese
Pepperidge Farms Crackers
Tossed Green Salad
Assorted Dressings
Fruit Salad
Pumpkin Cheesecake
Assorted Holiday Cookies

\$47.95 per person

Smoked Pork Loin and
Roasted Turkey

Smoked Pork Loin with Natural Jus
Roasted Turkey with Pan Gravy
Traditional Stuffing
Whipped Potatoes
Seasonal Vegetables
Vegetable Tray with Dip
Cranberry-Orange Relish
Tossed Green Salad
Assorted Dressings
Fruit Salad
Fresh Baked Bread and Butter
Pumpkin Cheesecake
Assorted Holiday Cookies

\$37.95 per person

Three Course Roasted Turkey Dinner

Roasted turkey with pan gravy, whipped potatoes, seasonal vegetables, traditional stuffing and cranberry relish. Tossed green salad with house dressing, candied pecans and warm fresh bread and butter. For dessert, enjoy pumpkin cheesecake.

\$32.95 per person

Four Course Northwest Seafood and Filet Dinner

Smoked seafood sampler including smoked salmon, mussels and oysters with capers, onions, cream cheese and assorted crackers. Tossed green salad with dried cranberries, candied pecans and house dressing. A grilled 8 ounce petit filet with a seven ounce lobster tail, roasted potatoes, seasonal vegetables, drawn butter and fresh lemon. For dessert, enjoy Irish cream chocolate mousse and shortbread cookies.

\$67.95 per person

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The Surfsand Resort & Wayfarer Restaurant Catering Menu

Passed Hors d'oeuvres

Chilled Hors d'oeuvres

Pita Chips with White Bean Spread & Roasted Vegetables	\$18.95 per dozen
Mini Smoked Tillamook Cheddar Biscuits with Oregon Apple Slaw	\$18.95 per dozen
Smoked, Free-Range Chicken Salad in Asiago Puffs	\$21.95 per dozen
Prosciutto & Arugula Wrapped Melon	\$21.95 per dozen
Local Salmon Tartar & Avocado Cream with Crisp Bagel Chips.....	\$21.95 per dozen
Willapa Bay Oyster Shooters	\$21.95 per dozen
Marinated Artichoke Bottoms with Boursin Cream & Roasted Garlic	\$24.95 per dozen

Hot Hors d'oeuvres

Pancetta-Wrapped Jumbo Dates	\$18.95 per dozen
Wild Mushroom & Bleu Cheese Phyllo Triangles.....	\$23.95 per dozen
Sweet Corn and Smoked Salmon Arancini	\$23.95 per dozen
<i>with fresh lemon and roasted caper-dill dipping sauce</i>	
Goat Cheese, Spinach & Pine Nut Mini Quiches.....	\$21.95 per dozen
Mini Brie & Pear Mostard Tarts with Hazelnut Topping	\$21.95 per dozen

The Surfside Resort & Wayfarer Restaurant Catering Menu

Stationary Hors d'oeuvres

Chilled Hors d'oeuvres

Fresh Seasonal Fruit Display.....	large \$210 (Serves 50 to 60)
	small \$110 (Serves 25 to 30)
“Northwest” California Rolls with Oregon Wasabi.....	\$21.95 per dozen
Domestic & Imported Cheese Display	large \$240 (Serves 50 to 60)
<i>Served with crackers and fruit</i>	small \$135 (serves 25 to 30)
Antipasto Platter	\$4.95 per person
<i>With Italian meats, cheeses, fresh and pickled vegetables and grilled pita bread</i>	
Fresh & Pickled Vegetable Tray	large \$185 (Serves 50 to 60)
<i>Served with ranch dipping sauce</i>	small \$100 (Serves 25 to 30)
Chilled Prawns	\$26.95 per dozen
<i>Served with fresh lemon and cocktail sauce</i>	
Alder-Smoked Salmon.....	\$24.95 per pound
<i>Served with capers, chopped onions, cream cheese and assorted crackers (minimum 3 pounds)</i>	

Hot Hors d'oeuvres

Mushroom Caps.....	\$17.95 per dozen
<i>Filled with red wine and bleu cheese</i>	
Crab Mushrooms	\$26.95 per dozen
<i>Stuffed with deviled dungeness crab</i>	
Mini Dungeness Crab Cakes	\$27.95 per dozen
<i>Served with red pepper aioli</i>	
Char-Broiled Prawns	\$26.95 per dozen
<i>Served with lemon butter sauce</i>	
Baked Brie en Croûte (Serves 20 - 30)	\$110 each
<i>Served with fresh fruit chutney and assorted Pepperidge Farms crackers</i>	
Artichoke Dip	\$16.95 per pound
<i>Filled with cream cheese, artichokes, spinach and served with Asiago crust and crisp crostini</i>	
Crab Artichoke Dip	\$26.95 per pound
<i>Filled with cream cheese, artichokes, spinach and Dungeness crab and served with Asiago crust and crisp crostini</i>	

The Surfside Resort & Wayfarer Restaurant Catering Menu
Carving Station & Stationary Hors d'oeuvre Packages

Carving stations include a uniformed chef for 1 hour and are served with silver dollar rolls and appropriate condiments.

Café Round (Serves 100).....	\$430
Roasted Beef Tenderloin (Serves 20).....	\$250
Herb-Rubbed New York Strip Loin of Beef (Serves 40)	\$325
Honey-Glazed Pit Ham (Serves 50).....	\$250
Herb-Rubbed, Slow-Roasted Turkey Breast (Serves 35 to 40).....	\$160

The Hoiety Toiety

- Antipasto Platter
- Crab-Stuffed Mushrooms (1½ per person)
- Baked Brie with Fresh Fruit Relish and Crackers
- Steamed Prawns with Lemon and Cocktail Sauce
(2½ per person)
- Sliced Seasonal Fresh Fruit
- Mini Crab Cakes with Red Pepper Aioli
- \$26.95 per person*

The Uptown

- Antipasto Platter
- Sliced Seasonal Fresh Fruit
- Steamed Prawns with Lemon and Cocktail Sauce
(2½ per person)
- Crab-Stuffed Mushrooms
- Mini Egg Rolls with Spicy Mustard
- \$26.95 per person*

The Black Tie

- Beef Tenderloin Carving Station with Chef
- Silver Dollar Rolls
- Horseradish
- Smoked Salmon Display
- Grilled Prawns with Lemon Butter (2½ per person)
- Mini Crab Cakes with Red Pepper Aioli (1½ per person)
- Sliced Fruit
- Domestic and Imported Cheeses
- Antipasto Platter
- Baked Brie en Croûte
with Fresh Fruit Chutney
- \$39.95 per person*

The Surfsand Resort & Wayfarer Restaurant Catering Menu

Small Group Banquets

Breakfast One

Fresh Baked Muffins and Scones
Assorted Cold Cereals
Oatmeal with Traditional Garnishes
Low Fat and Skim Milk
Whipped Butter and Natural Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas

\$15.95 per person

Breakfast Two

Bagels and Cream Cheese
Strawberry Cream Cheese
Gravlax with Traditional Garnishes
Low Fat and Skim Milk
Whipped Butter and Natural Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas

\$17.95 per person

Breakfast Three

An Assortment of Breakfast Sandwiches
(Grilled English Muffins with Tillamook Cheddar,
Egg and Bacon)
Fresh Baked Muffins
Low Fat and Skim Milk
Whipped Butter and Natural Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Chilled Juices
Sleepy Monk French Roast and Decaffeinated Coffee
Deluxe Hot Teas

\$18.95 per person

Lunch One

Platter of Assorted Sandwiches
Individually Bagged Artisan Chips
Whole Fruit
Green Salad
Housemade Dressings
Assorted Soft Drinks
Cookies
Sleepy Monk French Roast and Decaffeinated Coffee

\$18.95 per person

*Add a cup of soup for \$4.95 per person or
clam chowder for \$5.95*

Lunch Two

Family Style Chef's Salad
(Baby Greens with Sliced Ham, Turkey, Swiss, Cheddar, Boiled
Egg, Bacon, Cucumbers, Tomato and Carrots)
Whole Fruit Basket
Housemade Dressings
Warm Sliced Bread and Butter
Assorted Soft Drinks
Cookies
Sleepy Monk French Roast and Decaffeinated Coffee

\$18.95 per person

Lunch Three

Family Style Caesar Salad
Assorted Sliced Sandwich Meats
Sliced Cheeses
Assorted Breads
Condiments
Whole Fruit Basket
The Wayfarer's Clam Chowder
Assorted Soft Drinks
Cookies
Sleepy Monk French Roast and Decaffeinated Coffee

\$23.95 per person

Available for 5 to 15 People

Prices are per person and subject to a 20% service charge. All food and beverage prices are subject to change without notice. 03/09

Desserts

Homemade Bumble Berry Crisp

A flavorful assortment of berries baked with our brown sugar streusel and topped with whipped cream.

\$6.95 per person

Chocolate Ganache Torte

Silky dark chocolate with sweet pecan crust and topped with caramel sauce.

\$6.95 per person

Creamy Chocolate Mousse

A traditional smooth confection made with rich dark chocolate and topped with whipped cream.

\$6.95 per person

New York Cheesecake

Traditional New York style cheesecake topped with a seasonal fruit topping.

\$6.95 per person

Assorted Petites

(Minimum of three dozen or 1½ per person)

Chocolate-covered strawberries, lemon curd tartlets, fruit tartlets, profiteroles, flourless chocolate bites or cheesecake bites.

\$25.95 per dozen

Bar Service

Call Brand Cocktails

- Jim Beam Whiskey \$7
- Dewar's Scotch \$7
- Smirnoff Vodka \$7
- Beefeaters Gin \$7
- Christian Brothers Brandy \$7
- Bacardi Rum \$7

Premium Brand Cocktails

- Makers Mark Whiskey \$8
- Johnny Walker Red Scotch \$8
- Absolut Vodka \$8
- Bombay Gin \$8
- Courvoisier VS \$8
- Bacardi Rum \$8
- Kahlua \$8
- Bailey's \$8

Microbrew Beers

- Black Butte Porter \$4.75
- Mirror Pond Pale Ale \$4.75
- Full Sail Pale Ale \$4.75
- Widmer Hefeweizen \$4.75
- MacTarnahans \$4.75
- Fat Tire \$4.75

Domestic Beers

- Bud \$3.75
- Bud Light \$3.75
- Coors Light \$3.75

Import Beers

- Corona \$4.75
- Heineken \$4.75

House Wine

- Chardonnay \$7 per glass
- Merlot \$7 per glass
- Cabernet \$7 per glass

House Wine & Champagne by the Bottle

- House Wine (750mL) \$25.95 per bottle
- House Champagne \$16.95 per bottle
- Or enjoy a bottle from our extensive wine list
available upon request.*

Punch

- Fresh Fruit Punch \$18.95 per gallon
- Champagne Punch \$20.95 per gallon
- One gallon serves approximately 16 people.*

Non-Alcoholic Beverages

- Sparkling Cider \$9.95 per bottle
- O'Douls \$3.95