

THE  
**lodge**<sup>®</sup>  
AT COLUMBIA POINT



**EVENT MENUS**

# BREAKFAST BUFFET

PRICE PER GUEST, MINIMUM ORDER OF 15 GUESTS

## **The Lodge Continental** | \$20

house-made coffee cakes, scones, muffins, sliced fruit, melons, berries, yogurt, and granola Parfaits

## **Wine Country Breakfast** | \$30

fresh seasonal fruit, Greek yogurt, house-made granola, scrambled eggs, smoked bacon, breakfast potatoes

## **Farm Hand** | \$32

house-made biscuits, sausage gravy, scrambled eggs, Carver Ham, potatoes O'Brien, fresh seasonal fruit

## **Pancake Breakfast** | \$25

pancakes, bacon, assorted berries, maple syrup, blueberry compote, whipped butter, powdered sugar

## **BREAKFAST ADD-ONS**

**Granola Parfait** | \$ 6 each

**Smoked Salmon Platter** (serves 10 guests) | \$ 125  
smoked salmon, cream cheese, dill, capers, crostini

**Fresh Fruit Platter** (serves 10 guests) | \$60  
assorted sliced melon and fruit

**House-Made Assorted Pastries and Muffins** | \$6 each

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# BREAKS

PRICE PER GUEST, MINIMUM ORDER OF 15 GUESTS

## **The Columbia River Trail** | \$ 17

protein bars, whole seasonal fruit, spiced nuts, spring water

## **Intermission** | \$17

caramel corn, assorted candies, Kind Bars, beef jerky, assorted sodas

## **Morning Break** | \$20

bagels or toast, assorted cream cheeses, smoked salmon, sprouts, avocado, assorted toppings, fresh veggies with buttermilk ranch

## **BREAK ADD-ONS**

**Variety of Fresh-Baked Cookies** | \$24 per dozen

**House-Made Brownies** | \$27 per dozen

**Granola Parfait Cups** | \$6 per guest

**Chips** | \$3 each

**Coffee Service** | \$ 45 per gallon

**Iced Tea** | \$20 per gallon

**Lemonade** | \$25 per gallon

**Bottled Soda** | \$4 each

**Assorted Juices** | \$25 per gallon

orange, apple, grapefruit, cranberry

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# BUFFET LUNCH

THREE COURSE LUNCH, MINIMUM ORDER OF 15 GUESTS | \$50

## STARTERS

*select one*

### Caesar Salad

house-made caesar dressing, shaved parmesan, croutons

### House Salad

lemon honey vinaigrette, tomato, cucumbers, shaved carrots

## VEGETABLES

*select one*

### Roasted Brussels Sprouts

caramelized onion, balsamic glaze

### Carrots

sautéed carrots in a butter sauce

### Squash Medley

yellow squash and baby zucchini sauteed with fresh herbs, white wine, and butter

## STARCHES

*select one*

### Roasted Potatoes

herb roasted fingerling potatoes with a horseradish aioli

### Mashed Potatoes

creamy black garlic mashed potatoes.

### Polenta

creamy polenta, Gouda cheese

## ENTRÉES

*select one*

### Mushroom Risotto

local mushrooms, vegetable broth, peas

### Roasted Chicken Breast

honey thyme glaze

### Cider-Brined Pork Loin

cooked with apple butter, finished with apple chutney

### Columbia River Steelhead

tomato and bacon confit

### Flank Steak

chimichurri, coffee braised shortribs, gravy

## DESSERT OPTIONS

*select one | additional dessert +\$8 per guest*

### Seasonal Cheesecake

### Seasonal Fruit Cobbler

### House-Made Ice Cream and

### Shortbread Cookie

seasonal flavors

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# PLATED LUNCH

THREE COURSE LUNCH, MINIMUM ORDER OF 15 GUESTS | \$60

## STARTERS

*select one*

### Caesar Salad

house-made caesar dressing, shaved parmesan, croutons

### House Salad

lemon honey vinaigrette, tomato, cucumbers, shaved carrots

## VEGETABLES

*select one*

### Roasted Brussels Sprouts

caramelized onion, balsamic glaze

### Carrots

sautéed carrots in a butter sauce

### Squash Medley

yellow squash and baby zucchini sautéed with fresh herbs, white wine, and butter

## STARCHES

*select one*

### Roasted Potatoes

herb roasted fingerling potatoes with a horseradish aioli

### Mashed Potatoes

creamy black garlic mashed potatoes.

### Polenta

creamy polenta, Gouda cheese

## ENTRÉES

*select three*

### Mushroom Risotto

local mushrooms, vegetable broth, peas

### Roasted Chicken Breast

honey thyme glaze

### Cider-Brined Pork Loin

cooked with apple butter, finished with apple chutney

### Columbia River Steelhead

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# LUNCH BUFFET

## SANDWICH PLATTER

Minimum of 10 guests for buffet, \$30 per guest

**STARTER** choice of one

house or Caesar salad

**SANDWICHES** choice of two

### Turkey Club

roasted turkey, bacon, roasted garlic aioli, lettuce, sourdough bread

### Roast Beef And Cheddar

caramelized onions & peppers, horseradish aioli, fresh dill, hoagie bun

### Grilled Chicken

pesto aioli, havarti cheese, lettuce, hoagie

### Ham & Cheddar

Carver Ham, lettuce, tomato, roasted garlic aioli, mustard, hoagie

### Caprese

heirloom tomatoes, fresh mozzarella, balsamic reduction, basil pesto, sourdough bread

## BUILD YOUR OWN SANDWICH BAR

Minimum of 10 guests for buffet, \$25 per guest

**STARTER** choice of one

house or Caesar salad

### SANDWICH FIXINGS INCLUDE

assorted cheeses, turkey, ham, roast beef, hoagie roll, shredded lettuce, onion, tomato, avocado, assorted condiments

*assorted chips included*

# SALAD BOWLS

Buffet option with 2–3 salads, serves up to 5. Add breadsticks for \$2 per person or pair with any lunch buffet.

### Caesar Salad | \$55

fresh chopped romaine, shredded parmesan, house-made croutons, lemons, house Caesar dressing

### Kale And Fruit Salad | \$60

local baby kale and spring mix, house-made feta ranch, seasonal fruit, fried chickpeas

### Bleu Cheese Salad | \$60

fried shallot, cherry tomatoes, house-made bleu cheese dressing, romaine, local spring mix, bleu cheese crumbles

### House Salad | \$50

local spring mix, cherry tomato, cucumber, carrot ribbons, lemon honey vinaigrette, sunflower seeds

### + Add

chicken breast \$9 per bowl

steak \$22 per bowl

prawns \$14 per bowl

## BOX LUNCHES \$27

choice of sandwich

bag of chips

whole fruit

bottled water or soda

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# PLATED DINNER

\$80 PER GUEST

## SALAD

*choose one*

### House Salad

local greens, tomato, cucumber, red wine vinaigrette

### Caesar Salad

romaine, house-made Caesar dressing, parmesan, croutons

## ENTRÉES

*choose up to three*

Beef Shoulder - Demi Glaze

Smoked Tri Tip - BBQ

Grilled Chicken Breast - Honey Glazed

Baked Salmon - Tomato Chutney

Fettuccine Pasta - Red or White Sauce, Or Pesto

+ Add Prawns | \$12 per guest

## SIDES

*choose one*

Garlic Mashed Potatoes

Fried Potatoes - Horseradish Aioli

Wild Rice Pilaf

House-Made Potato Salad With Dill

## VEGETABLES

*choose one*

### Fried Brussels Sprouts

caramelized onion balsamic glaze

### Carrots

sautéed in garlic, white wine butter

### Roasted Cauliflower

garlic oil

## DESSERT

*select one | additional dessert +\$8 per guest*

### Seasonal Cheesecake

### Chocolate Torte

raspberry coulee

### House-Made Ice Cream and

### Shortbread Cookie

(seasonal flavors)

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# BUFFET DINNER

\$70 PER GUEST

*Choice of one salad, entree, side, vegetable, dessert*

## SALAD

### House Salad

local greens, tomato, cucumber, red wine vinaigrette

### Caesar Salad

romaine, house-made Caesar dressing, parmesan, croutons

## ENTRÉES

Beef Shoulder - Demi Glaze

Smoked Tri Tip - BBQ

Grilled Chicken Breast - Honey Glazed

Baked Salmon - Tomato Chutney

Fettuccine Pasta - Red or White Sauce, Or Pesto

+ Add Prawns | \$12 per guest

## SIDES

Garlic Mashed Potatoes

Fried Potatoes - Horseradish Aioli

Wild Rice Pilaf

House-Made Potato Salad With Dill

## VEGETABLES

### Fried Brussels Sprouts

caramelized onion balsamic glaze

### Carrots

sautéed in garlic, white wine butter

### Roasted Cauliflower

garlic oil

## DESSERT

*select one | additional dessert +\$8 per guest*

### Seasonal Cheesecake

### Chocolate Torte

raspberry coulee

### House-Made Ice Cream and

### Shortbread Cookie

(seasonal flavors)

## FOR THE KIDS

*condiments available upon request*

**"I Don't Care"** | \$15

fruit bowl and pasta alfredo

+ 4oz chicken breast | \$5

**"I Don't Know"** | \$16

plain cheeseburger and french fries or fruit bowl

**"You Pick"** | \$11

grilled cheese sandwich and french fries or fruit bowl

**"I Am Not Hungry"** | \$13

chicken strips and french fries or fruit bowl

# BUFFETS

MINIMUM ORDER OF 15 GUESTS

## STREET TACO BAR \$40

corn chips and roasted salsa

corn or flour tortillas

cabbage slaw - cabbage, cilantro, pickled onion and jalapeno

marinated black beans - bacon, green onion,

roasted pepper sauce

spanish rice - green and red hot sauce

tres leches cake

### Select One (1) Protein

+ additional protein | \$12 per guest

- shredded chicken - cumin, coriander, garlic
- carne asada - cumin, orange juice, lime juice, garlic, chipotle
- roasted pork - slow roasted pork in achiote paste and orange juice

## ITALIAN BUFFET \$30

+ 6oz chicken | \$8

Caesar salad - house-made dressing, parmesan cheese, croutons

fettuccine or spaghetti noodles

creamy garlic alfredo

bolognese - slow cooked ground beef with tomato sauce

garlic bread sticks

vanilla panna cotta with mixed berries

## BBQ BAR \$50

### Select One (1) Protein

+ additional protein | \$12 per guest

- smoked tri tip - smoked tri tip with house-made BBQ sauce
- pulled pork sandwich - brioche buns, cabbage and apple slaw, house-made BBQ sauce

baked beans - brown sugar, coffee, bacon, green onion  
potato salad - celery, fresh dill, onion, mayonnaise, hard boiled eggs

roasted corn salad - roasted sweet corn and peppers in a butter sauce

corn bread - house-made honey cornbread

whiskey bread pudding - almond whip cream

## CLASSIC MEAT & POTATOES

### BUFFET \$60

lodge house salad - local greens, cherry tomato,

cucumber, lemon honey vinaigrette, sunflower seeds

braised beef tips - beef tip braised in a beef coffee stock until tender

black garlic mashed potatoes - yukon gold potatoes, butter, cream, black garlic

brussels sprouts - fried brussels sprouts, caramelized onion,

berry balsamic glaze

seasonal cheesecake

## SALAD BAR \$35

mixed greens

grilled flank steak

prawns - garlic, lemon butter sauce

cucumber

onion

feta cheese

croutons

house-made ranch

romaine

grilled chicken

diced tomatoes

olives

hard boiled eggs

blue cheese crumbles

house-made Caesar

house-made lemon honey

dressing

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# HORS D'OEUVRES

\$36 PER DOZEN, \$300 MINIMUM

*Stationary or passed appetizer service available*

## **Loaded Deviled Eggs**

bacon, chive, potato chips

## **Meatball**

marinara, fresh basil

## **Taco Bites**

ground beef, refried beans, sour cream, salsa

## **Bruschetta - Served On Sliced Baguette**

- caprese - tomato, mozzarella, fresh basil, balsamic reduction
- beef - sliced roast beef, horseradish aioli, pickled onion

## **Arancini**

arborio rice, gouda cheese, served on romesco sauce

## **Stuffed Mushrooms**

mushroom duxelles, caramelized onion, cream cheese, chives

## **Beet Tartlets**

honey whipped goat cheese, roasted beets, balsamic glaze

## **Skewers**

- chicken - ginger marinated chicken with teriyaki sauce
- beef - chimichurri
- prawns - lemon, garlic butter
- vegetable - roasted garlic butter

\$15 PER PERSON, MINIMUM OF 15 GUESTS

*Stationary*

## **Meat And Cheese**

a selection of cheeses, cured meats, house-made pickles, and seasonal fruit

## **Mezze**

assorted local vegetables, house-made green hummus, tzatziki, naan

## **Sausage Platter**

assorted sausages from pure country farms, variety of house-made pickles, assorted mustards, relishes, grilled bread

## **Fruit Tray**

assorted fresh fruits

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# BAR & BEVERAGE

## SILVER BAR PACKAGE

(CASH BAR \$500 MINIMUM)

### Well Liquors | \$16

Brovo Vodka

Brovo Gin

Four Roses Bourbon

Cimarron Tequila

Bacardi Rum

### Red Wine | \$16/glass

Drumheller, Merlot, 2022

Drumheller, Cabernet Sauvignon, 2023

J. Bookwalter, Readers Red, 2024

### White Wine | \$16/glass

Drumheller Chardonnay 2023

Elk Cove Pinot Gris 2023

Chateau Ste Michelle Eroica Riesling 2022

### Sparkling | \$48/bottle

Tirridis Blanc, WA

Tirridis Rose, WA

### Craft/Import Beer | \$10 each

Rubans pilsner

Rotating IPA

NO-LI Porch Glow Amber

Pike Seattle Space Needle IPA

NOG

### Domestic/NA Beer | \$8 each

Coors Light

Modelo

Michelob Ultra

Athletics N/A

### Soda, Still, and Sparkling Water | \$5 each

## GOLD BAR PACKAGE

(CASH BAR \$800 MINIMUM)

### Premium Liquors | \$20

Tito's

Lunazul Blanco

Bacardi

Pendleton

Bombay

### Red Wine | \$20/glass

Fidelitas, 40/40, 2021

Erath, Pinot Noir, 2022

### White Wine | \$18/glass

Thurston Wolfe, PGV, 2022

L'Ecole, Semillon, 2022

Walla Walla Vinters, Sauv Blanc, 2024

### Sparkling | \$48/bottle

Tirridis Blanc, WA

Tirridis Rose, WA

### Craft/Import Beer | \$10 each

Ruban's pilsner

Rotating IPA

NO-LI Porch Glow Amber

Pike Seattle Space Needle IPA

NOG

### Domestic/NA Beer | \$8 each

Coors Light

Modelo

Michelob Ultra

Athletics N/A

### Soda, Still, and Sparkling Water | \$5 each

PLEASE ASK ABOUT OUR EXTENSIVE WINE LIST

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## **BAR PACKAGES**

### **Gold Bar Package**

\$65 per person, per hour

### **Silver Bar Package**

\$45 per person, per hour

### **Margarita Bar**

\$30 per person

Includes two margaritas per person with choice of rimming, garnishes, and mix (traditional, fruity, or spicy).

### **Bloody Mary Bar**

\$30 per person

Includes one custom Bloody Mary with rimming, garnishes, and choice of house, spicy, or hearty mix.

### **Mimosa Bar**

\$25 per person

### **Bucket of Domestic Beer**

\$30

### **Bucket of Craft Beer**

\$45

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