



## Private Dining All Day Menus

### Executive Meeting Package

To include:

#### Traditional Continental

Freshly Squeezed Orange and Grapefruit Juice  
Assorted Muffins, Scones and Breads  
Preserves and Butter  
Seasonal Sliced Fresh Fruit Platter

#### Deli Buffet Lunch

Sauvie Island Organic Mixed Greens,  
Hazelnuts, Dry Aged Jack,  
Sauvignon Blanc Vinaigrette,  
Organic Roasted Chicken with Mustard Jus,  
Thyme Roasted New Potatoes,  
Seasonal Roasted Vegetables

#### PM Cookie and Brownie Break

Assorted House Baked Cookies and  
House Made Fudge Brownies

#### All Day Beverage Service

Freshly Brewed Coffee and Tea Service  
Assorted Sodas

\$50.00 per person

### Premier Executive Meeting Package

To include:

#### Premier Traditional

Freshly Squeezed Orange and Grapefruit Juice  
Assorted Muffins, Scones and Breads  
Preserves and Butter  
Assorted Bagels  
Sweet and Savory Cream Cheese Spreads  
Assorted Yogurts  
Seasonal Sliced Fresh Fruit Platter

#### North By Northwest Buffet

Wild Mushroom and Fontina Soup  
Organic Butter Lettuce, Apples, Oregon Blue Cheese,  
Buttermilk Dressing, Candied Pecans,  
Wood Grilled Flank Steak,  
Grilled Onions, Red Wine Essence  
Cedar Plank Salmon with Citrus  
and Honey Glaze Horseradish,  
Whipped Potatoes

#### Movie Break

Freshly Popped Popcorn  
Assorted Mini Candy Bars  
Roasted Nuts

#### All Day Beverage Service

Freshly Brewed Coffee and Tea Service  
Assorted Sodas

\$67.00 per person

All food & beverage items are subject to a 15% and a 6% administrative fee.  
Menu prices are subject to change.