



**F I V E P I N E**

HEALTH  BALANCE  ADVENTURE

## **CATERING MENU**



At FivePine Lodge & Conference Center, a beautiful forest of Ponderosa Pines, fresh air, and rolling water serves as a natural backdrop for your productive event. Cross the wood foot bridge to our Teresa Conference Center which provides 4800 sq. ft. of flexible indoor meeting space and 4600 sq. ft. of outdoor creek-side meeting space. Our professional staff is dedicated to creating your perfect experience.

Our goal is to assist you in selecting the ideal menu to fit the vision for your event. Whether you are planning a reception or a multi-day conference, we are here to make it a smooth and seamless process.

The following is a selection of our menus. We are happy to meet any of the particular dietary needs or requests of your guests.

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



### **Breakfast Buffet**

All breakfast buffets include freshly brewed Sisters Coffee Co. FivePine Blend Coffee

An assortment of herbal and specialty teas and orange juice

All buffets require a minimum guarantee of 30 people

### **Breakfast Buffet**

Sliced Fresh Fruit Display, Scones and Muffins, Scrambled Eggs, Country Potatoes, Apple-wood Smoked Bacon OR Sausage.

### **Add on:**

- ◆ Traditional Eggs Benedict
- ◆ Custard Baked French Toast
- ◆ Biscuits and Sausage Gravy
- ◆ Breakfast Burritos
- ◆ Additional Breakfast Meat

### **Deluxe FivePine Coffee Station**

*Full FivePine Coffee Station*

*With the addition of a pot of creamy hot cocoa, flavored creamers, fresh vanilla whipped cream, mini marshmallows, sprinkles, cocoa and cinnamon powder*

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## Breaks

Enhance your meeting with a specialized break option  
Minimum 30 people

### Black Butte

- ◆ Assorted Muffins and Scones
- ◆ Yogurt Parfait
- ◆ Mixed Fruit Salad
- ◆ Orange Juice and Cranberry Juice

30 min

### Cascade

- ◆ Bagels with Cream Cheese and Jams
- ◆ “Kind” Bars
- ◆ Fresh Fruit Kebabs
- ◆ Orange Juice and Cranberry Juice

30 min

### Pacific Crest

- ◆ Trail Mix Bar  
Peanuts, Walnuts, Pecans, Pistachios  
M&Ms, Chocolate Chips, Raisins, Craisins
- ◆ Individual Yogurts
- ◆ Fresh Whole Fruit
- ◆ V8 Juices

30 min

### Smith Rock

- ◆ Fresh Chocolate Chip Cookies
- ◆ Mixed Nuts
- ◆ Chips and Salsa
- ◆ Assorted Sodas

30 min

### Deluxe FivePine Coffee Station

Full FivePine Coffee Station

With the addition of a pot of creamy hot cocoa, flavored creamers, fresh vanilla whipped cream, mini marshmallows, sprinkles, cocoa and cinnamon powder

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## a 'la Carte

Freshly brewed Sisters Coffee Co. Coffee As station	per person/meal
Freshly brewed Sisters Coffee Co. Coffee As Station	per Person/day
Assorted herbal and flavored specialty teas	Included w/ coffee
Chilled fruit juices Choice of:	Per 1/2 gal
<input type="checkbox"/> Apple	
<input type="checkbox"/> Orange	
<input type="checkbox"/> Grapefruit	
<input type="checkbox"/> Cranberry	
Pepsi products- (\$20 per day minimum)	Each
Refreshing lemonade or freshly brewed iced tea	per gallon
Assorted fruit yogurts	each
Sliced fresh seasonal fruit	per person
Whole fresh fruit	per each
Assorted morning pastries	per dozen
Assortment of bagels and cream cheese	per dozen
Scones	per dozen
Home-style cookies	per dozen
Fudge iced brownies	per dozen
Luscious lemon bars, sprinkled with powdered sugar	per dozen
Mixed nuts	per 2 lb.
Potato chips	per bowl
Pretzels	per bowl
Tortilla chips with salsa	per bowl

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## **Luncheon Buffets**

Includes refreshing iced tea and lemonade.  
All buffets have a minimum guarantee of 30 people

### **DESPERADO TRAIL DELI**

#### **FivePine Red Potato Salad**

**Mixed Greens Salad with Cherry Tomatoes, Cucumber and Shaved  
Red Onions**

#### **BUILD A SANDWICH WITH**

Sliced Ham, Turkey  
Sliced Tomatoes, Red Onions, Leaf lettuce  
Mustard, Mayonnaise  
Variety of Cheeses and Assorted Sliced Breads

#### **ACCOMPANIED WITH**

Kettle Chips  
Jumbo Chocolate Chip Cookies

### **THE ALL AMERICAN**

Fresh Fruit Bowl  
Mixed Greens Salad with Shaved Red Onions, Cucumbers, and Cherry  
Tomatoes  
Home-style Coleslaw

Grilled Flank Steak with Roasted Tomato - Coriander Sauce  
Pan Roasted Breast of Chicken with Caramelized Apples and Herb Jus

Roasted Red Potatoes  
Sweet Buttered Carrots

Assorted Dinner Rolls with Butter  
Berry Cobbler with Whipped Cream

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## **Luncheon Buffet**

All buffets include refreshing iced tea and lemonade.

All buffets have a minimum guarantee of 30 people.

### **SUMMER PICNIC**

Home-style Cole Slaw  
*With Zesty Pineapple Dressing*  
FivePine Red Potato Salad

Grilled Breast of Chicken  
Hamburgers

All Appropriate Condiments and Fixings  
Baked Beans  
Kettle Chips

Apple pie and cookies

### **ROMAN FEAST**

House Caesar Salad *with Filo Dough Croutons*  
Spinach Salad *with Red Bell Peppers, Shaved Red Onions, Kalamata Olives*

Roasted Potatoes  
Chef Choice Vegetable

Searred breast of chicken "Saltimbocca"  
*With White Wine, Sage, Prosciutto and Mushrooms in a White Cream Sauce*  
Cheese Tortellini Alfredo  
*Cheese Tortellini Simmered in a Creamy Sun-Dried Tomato Alfredo*

Garlic Bread

Mini Assorted Cheesecakes

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



# Boxed Lunch

## **Whole Wheat Wraps**

with Turkey, Cheese, Vegetable Slaw, Spinach, and Pesto Mayonnaise

Served with Whole Fruit, Kettle Chips, Cookie, and Bottled Juice

*Can offer vegetarian alternative by request*

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.





## Hors d'oeuvres

All items are priced per piece.  
Minimum order is 30 pieces per selection.

### COLD

*Crostini with Sun Dried Tomato and Cherve Goat Cheese (df)*

*Mini Zucchini Tartelette with Feta Cheese (vegetarian)*

*Individual Jumbo Prawn served in a shot glass with cocktail sauce (gf,df)*

*Cucumber Cup with Minted Watermelon, and Feta with a Balsamic Drizzle (gf)*

*Endive filled with Roasted Beet Puree with Orange Zest (vegan)*

*Lettuce Wraps with Roasted Beet Hummus, Vegetables and Goat Cheese (gf, df)*

*Antipasto Skewers with Prosciutto, Kalamata olives, Fresh mozzarella, and Basil (gf)*

*Chili Lime Shrimp Cup- with Arugula, and Spiced Lime Sour Cream*

*Crostini with White Truffle Oil, Brie, Prosciutto and Honey*

*Goat Cheese and Prosciutto Rotolos with arugula and truffle oil (gf, df)*

### HOT

*Seared Meatballs with Sweet Sherry and Thyme Cream*

*Chicken Fritters with Chipotle Remoulade*

*Soup Shooter Coconut Curry Butternut Squash Soup (gf, vegan)*

*Mini Beef Sliders with Caramelized Bourbon Onions and Dijon Mayo*

*Mushrooms stuffed with Bacon and Bleu Cheese (gf)*

*Prosciutto Wrapped Grilled Asparagus (gf, df)*

*Roasted Sweet Potato Bites with Brie and Bacon*

*Italian Won-ton Filled with Italian Sausage, Roasted Tomato, and Mozzarella*

*Grilled Chicken Skewers Marinated in a Cilantro Lime Sauce (gf, df)*

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## Hors d' Oeuvres Displays

Small: Serves 25-40

Large Serves 45-60 people

### **Crudités Platter**

A bounty of fresh seasonal vegetables

*Local and Organic Option available at Market Price, as seasonally available*

### **Fresh Fruit Array**

An array of sliced fruit and berries

### **Cheese Tray**

A variety of imported and domestic cheeses

served with fruit garnish, sliced baguette and crackers

### **Baked Brie en Croute**

Brie wrapped and baked in a flaky puff pastry, garnished with roasted garlic and served with sliced baguette and assorted crackers

### **Goat Cheese Torta**

Fresh Cherve on a base of roasted beets, layered with candied nuts, and sweet apples. Drizzled with honey

~or~

Layered with roasted red bell peppers, basil pesto, and sun-dried tomato

### **Cascading Antipasto Platter**

Imported Italian meats, and cheeses, olives, marinated tomatoes, and roasted garlic jam. Served with sliced baguette and assorted crackers

### **Smoked Side of Northwest Salmon**

Beautifully decorated and served with chopped red onions, capers, lemon wedges, creamy dill sauce and sliced baguette

### **Local Artisan Cheese Board**

Sourced from Cada Dia, Tumalo Farms, Juniper Grove

### **Jumbo Prawn Display**

Served On Ice With Cocktail Sauce and Fresh Lemon

\*Additional customized menus available.



## **Ponderosa Buffet**

Dinner Buffets Require a Minimum Guarantee of 30 People.

### **SALADS**

INCLUDES THREE SALADS

- ◆ Pasta Salad

*With Red Peppers, Shaved Red Onions, Capers*

- ◆ Fresh Fruit Salad

- ◆ Mixed Greens Salad

*Tossed with Tomato and Cucumber, with Feta and Kalamata Olives.*

### **ACCOMPANIED WITH**

Buttermilk Mashed Red Potatoes

Dill Buttered Baby Carrots

Assorted Dinner Rolls with Butter

### **ENTRÉES**

CHOICE OF:

- ◆ Slow-Roasted Tri-Tip with Sage and Prosciutto in a Red Wine Reduction
  - ◆ Breast of Chicken with Red Bell Pepper and Thyme Cream
    - ◆ Petite Pork Chops with Dijon- Tarragon Glaze
  - ◆ Mahi-Mahi with Sun-dried Tomato and Fresh Lemon Zest Beurre Blanc
- ◆ Tri-Colored Cheese Tortellini with Artichoke Hearts, Sun-dried Tomato Alfredo

### **Buffet Includes**

*Tropical "Paradise" Iced Tea and Lemonade, and a choice of one dessert*

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## Spruce Buffet

Dinner buffets require a minimum guarantee of 30 people.

### SALADS

INCLUDES THREE SALADS

◆ Tortellini Salad

*With Prosciutto, Sundried Tomatoes, and Capers in a Creamy Balsamic Dressing*

◆ Hearts of Romaine

*Tossed with Parmesan and Caesar Dressing  
Cracked Black Pepper Filo Dough Croutons*

◆ Mozzarella and Tomato Caprese (Available May- Oct)

*Sliced Mozzarella and Roma Tomatoes With Virgin Olive Oil,  
Balsamic Vinegar and Fresh Basil*

~or~

Minted Watermelon and Cucumber Salad

*With Chopped Red Onions, and Feta Cheese. Served with a Honey Balsamic Dressing*

### ACCOMPANIED WITH

Haricot Vert (French Green Beans) Tossed with Cracked Black Pepper and Butter  
Herb Roasted Potatoes  
Dinner Rolls with Butter

### ENTRÉES

CHOICE OF:

- ◆ Prosciutto Wrapped Breast of Chicken with Balsamic Marinade
- ◆ Seared Flank Steak Stuffed with Roasted Red Peppers and Feta Cheese
  - ◆ Seared Salmon with Roasted Garlic-Dill Cream
  - ◆ Pork Loin with Cranberry-Stoneground Mustard Sauce
- ◆ Wild Rice Stuffed Zucchini with Fresh Herbs and Minced Vegetables
- ◆ Slow Roasted Prime Rib of Beef (additional charge of \$3.00 per person)

### **Buffet Includes**

*Tropical "Paradise" Iced Tea and Lemonade, and choice of one dessert*

\*Additional customized menus available.



## **Aspen Buffet**

Dinner Buffets Require a Minimum Guarantee of 30 People.

### **SALADS**

INCLUDES FOUR SALADS

◆ **Shaved Fennel and Arugula Salad**

*with Romaine, Fennel and Arugula, with Sweet Red Onions,  
Tomatoes and Kalamata Olives tossed with Lemon-Parmesan Vinaigrette*

◆ **Chopped Kale Salad**

*with Sliced Apples, Cranberries, and Candied Pecans with a Raspberry Vinaigrette*

◆ **Grilled Asparagus, and Grape Tomato Salad**

*with Fresh Micro Greens and Feta*

◆ **Roasted Beet Salad**

*A Beautiful Display of Roasted Beets, Grilled Onions, Apricots and Goat Cheese  
Served on a Bed of Spinach, Drizzled with Balsamic Vinaigrette*

### **ACCOMPANIED WITH**

Rosemary Roasted Red Potatoes

Broccolini

Baguette, and Butter with Pink Himalayan Sea Salt

### **ENTRÉES**

- ◆ Seared Salmon with Merlot-Thyme Beurre Rouge
- ◆ Breast of Chicken with Roasted Artichoke Hearts, in a Basil Cream
- ◆ Prime Rib of Beef with Garlic Crust- Served with Horseradish Cream
  - ◆ Quinoa Stuffed Red Bell Pepper with Parmesan Crust
- ◆ Eggplant Roulade Stuffed with Roasted Artichoke Hearts, Roasted Red Peppers and Goat Cheese; In a Roasted Tomato Sauce
  - ◆ Hazelnut Encrusted Halibut with Mango Salsa- Add \$3.50
  - ◆ Tenderloin of Beef Medallions with White Truffle Demi Glace

### **Buffet Includes**

*Tropical "Paradise" Iced Tea and Lemonade and a choice of two desserts*

\*Additional customized menus available.

All food and beverage will have a 20% service charge added.



## **Buffet Dinner Desserts**

Choose one of the following desserts to compliment your meal

### **Berry Cobbler**

*With House-Made Vanilla Whipped Cream  
(Can be made Gluten Free and Vegan)*

### **Mini Cheesecakes**

*in Assorted Flavors*

### **Chocolate Layer Cake**

*With Strawberry Compote*

### **Apple or Berry Pie**

*With House-made Vanilla Whipped Cream*

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## Children's Pricing

*(ages 12 and under)*

### **Buffet Dinners:**

Age 0-5: No charge

Age 6-12: 50% of Adult price

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.



## Bar Service

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commission, for the administration of the sales & service of all alcoholic beverages within this venue.

### **Bar:**

#### ***Hosted Bar:***

*All beverages will be charged per drink plus a 20% service charge, applied to the master bill at the conclusion of the event.*

#### ***No Host Bar:***

*All beverages will be charged per drink on an individual basis*

#### ***Partially Hosted:***

*Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest*

*An additional \$150.00 bartender fee will apply if bar sales do not meet the minimum sales of \$400.00 for the evening. If you request a second bar there is a \$150.00 set-up fee. If a full bar is requested in any room other than the South Sister there is an automatic \$150.00 set-up fee*

*FivePine Reserves the right at their discretion to limit bar sales or close the bar for your guest's safety. Any unopened wine that has been pre-purchased will be available to the host to take home*

*\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.*





## Alcoholic Beverages

### Beer

We Feature Three Creeks Brewing

**FivePine Chocolate Porter**

**Stonefly Rye**

**Raptor Rye IPA**

**Knotty Blonde**

**Hoodoo Voodoo IPA**

**Standard 1/2 Barrel Keg- Three Creeks Beer**

**1/6 Barrel Keg- Three Creeks Beer \*(1/3 of keg)**

**FivePine can tap two kegs at a time- if additional taps are requested there is a \$25.00 fee.**

**~We are also happy to provide the beer of your choice:**

**Domestic Kegs**

**Craft Micro Brew Kegs**

**(Special Selections Priced Individually)**

### Wine

House Wine Options

Do not require pre-purchase amounts, are served by consumption.

Hogue Table Red

Hogue Pinot Grigio

Samuel Robert Winery Pinot Noir

Acrobat Pinot Gris

Acrobat Pinot Noir

J. Rodget Brut

Domaine STE Michelle Brut

*(Our current wine list is available by request, must be pre-purchased amounts.)*

The host may bring in wine to be served at the wedding. A corkage fee will be charged for every bottle opened during the function. The fee is based on the size of the bottle. Boxed wine is not permitted.

Standard 750 ml Bottle

\*Additional customized menus available.

All food and beverage will have a 20% service charge added.



## Cocktails

### Liquor Tiers

#### ◆ Well

Old Crow Bourbon  
Seagrams Vodka  
Seagrams Gin  
Black Velvet Whiskey  
Pancho Villa Tequila  
Ronrico Rum  
Scoresby Scotch

#### ◆ Call

Crater Lake Vodka (Bend, Oregon)  
Crater Lake Gin (Bend, Oregon)  
Absolute Vodka  
Jack Daniels  
Pendelton Whiskey  
Fireball Whiskey  
Cuervo Gold Tequila  
Malibu Rum  
Myers's Rum  
Captain Morgan Rum  
Duggans' Dew Scotch

#### ◆ Premium

Grey Goose Vodka  
Tanqueray No. 10  
Jameson Irish Whiskey  
Makers Mark Bourbon  
Chivas Regal Scotch  
1800 Tequila

#### ◆ Specialty

Patron Tequila  
Glenmorangie Single Malt 10 year

\*Additional customized menus available.  
All food and beverage will have a 20% service charge added.