



HOLIDAY DINNER MENU



Holiday Hors d'oeuvres

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

Cold

\$2.50 per piece

Crostini with Sun Dried Tomato and Chèvre Goat Cheese (df)

Mini Zucchini Tartlette with Feta Cheese (vegetarian)

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

\$3.00 per piece

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

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

\$3.75 per piece

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

\$2.50 per piece

Searched Meatballs with Sweet Sherry and Thyme Cream

Chicken Fritters with Chipotle Remoulade

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

\$3.25 per piece

Mini Beef Sliders with Caramelized Bourbon Onions and Dijon Mayo

Mushrooms stuffed with Bacon and Bleu Cheese (gf)

Prosciutto Wrapped Grilled Asparagus (gf, df)

\$3.75 per piece

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)



Holiday Hors d'oeuvres

Crudités Platter

A bounty of fresh seasonal vegetables

Small \$ 90.00

Large \$135.00

Fresh Fruit Array

An array of sliced fruit and berries

Small \$100.00

Large \$140.00

Cheese Tray

A variety of imported and domestic cheeses

Small \$150.00

Large \$210.00

served with fruit garnish, sliced baguette and crackers

Goat Cheese Torta

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

Small Only \$150.00

~or~

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

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

Small Only \$150.00

Cascading Antipasto Platter

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

Small \$170.00

Large \$250.00

Smoked Side of Northwest Salmon

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

Small Only \$175.00

Jumbo Prawn Display

Served on ice with cocktail sauce and fresh lemon

\$24 per Dozen



Holiday Buffets

All Buffet Dinners are served with Locally Blended and Roasted Coffee from Sisters Coffee Company and an Assortment of Numi Teas

Holiday Buffet #1

30 Person Minimum

Spinach Salad with Cranberries, Candied Pistachios and Shaved Red Onions

Caesar Salad with Filo Dough Croutons

Roasted Red Potatoes

Baby Carrots with Dill Butter

Searched Chicken Breast with Roasted Shallot and Thyme Demi Glace

Tri-Colored Cheese Tortellini with Artichoke Hearts, Sun-dried Tomato Alfredo

Assorted Dinner Rolls with Butter

Apple Pie with Vanilla Whipped Cream

\$39.00

Holiday Buffet #2

30 Person Minimum

Chopped Kale Salad with Mandarin Oranges and Candied Pecans

Roasted Vegetable Salad with Basil Pesto

Roasted Red Potatoes~ Or Roasted Sweet Potatoes with Maple Bourbon Glaze

Savory Sage Gravy

Haricot Vert with Slivered Almonds and Sautéed Onions

Slow Roasted Tri-tip with Sundried Tomato and Roasted Fennel Demi Glace

Breast of Turkey with Cranberry Orange Relish

Assorted Dinner Rolls with Butter

Mini Assorted Cheesecakes

Pumpkin Pie with Vanilla Whipped Cream

\$46.00



Holiday Buffets

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The Traditional Holiday Buffet

30 Person Minimum

“Christmas” Caesar Salad~ with Sundried Tomatoes and Fried Capers
Fennel and Orange Salad with Citrus Dressing on a Bed of Wild Arugula

Roasted Sweet Potatoes with Maple Bourbon Glaze

Mashed Red Potatoes

Haricot Vert (green beans) with Slivered Almonds and Sautéed Onions

Apple Walnut Stuffing

Savory Sage Gravy

Honey Ham

Sage Rubbed Breast of Turkey with Cranberry Orange Relish

Dinner Rolls with Butter

Apple Cobbler and Pumpkin Pie with Vanilla Whipped Cream

\$51.00



Holiday Buffets

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The Grand Holiday Buffet

40 Person Minimum

Organic Spinach Salad with Pears, Candied Pistachios, and Slivered Onions

Roasted Beet Salad with Dried Apricot and Goat Cheese on a Bed of Wild Arugula

Tortellini Salad with Prosciutto, Sun-Dried Tomatoes, and Capers

Roasted Sweet Potatoes with Maple Bourbon Glaze

Yukon AuGratin Potatoes with Smoked Gouda

Broccolini

Savory Sage Gravy

Apple-Walnut Stuffing

Sage Rubbed Breast of Turkey with Cranberry-Orange Relish

Pan Seared Salmon with Cranberry Beurre Blanc

Prime Rib Of Beef with Horseradish

Baguette with Whipped Lavender Butter

Pumpkin Pie with Vanilla Whipped Cream

Assorted Mini Cheesecakes

\$68.00



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



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 \$400.00

1/6 Barrel Keg- Three Creeks Beer *(1/3 of keg) \$175.00

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 \$250.00

Craft Micro Brew Kegs \$400.00

(Special Selections Priced Individually)

Wine

House Wine Options

Does not require a pre-purchase amount, are served by consumption.

Hogue Table Red – \$19.00

Hogue Pinot Grigio – \$19.00

Samuel Robert Winery Pinot Noir – \$22.00

Acrobat Pinot Gris – \$30.00

Acrobat Pinot Noir – \$36.00

J. Rodget Brut – \$18.00

Domaine STE Michelle Brut – \$26.00

(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 \$15.00



Cocktails

Liquor Tiers

◆ Well- \$6.00

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

◆ Call- \$8.00

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- \$9.00

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

◆ Specialty- \$10.00

Patron Tequila
Glenmorangie Single Malt 10 year