



FivePine Lodge Conference Center

Wedding Menu

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Pre-Wedding Snacks

Pricing includes delivery, flatware and plates. Sandwich and Wrap trays include chips
Minimum of 8 people per food selection

Sandwich Tray

assortment of sandwiches on ciabatta bread with accompanying spreads

Wrap Tray

*whole wheat wraps with spreads and fresh vegetable slaw
turkey and vegetarian varieties*

Make Your Own Sandwich Tray

*meat and cheese tray with an assortment of veggies, accompanied with spreads
wheat bread and croissants*

Crudités Platter

*A bounty of fresh seasonal vegetables
served with bleu cheese dressing and hummus*

Cheese Tray

*assortment of domestic and imported Cheese- garnished with fresh fruit
served with assorted crackers*

Caesar Salad

*filo dough croutons
with chicken*

Beverages

Perrier

Sodas

Domaine STE Michelle Sparkling Brut

Orange Juice for Mimosas

Hors d'oeuvres

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

Hot

Seared Meatballs~ *sweet sherry, thyme cream*
Soup Shooter~ *coconut curry butternut squash soup*

Stuffed Mushrooms~ *bacon, bleu cheese*
Shrimp Fritters~ *chipotle remoulade*
Mini Quiche~ *spinach, feta cheese, sun-dried tomatoes*

Roasted Sweet Potato Bites~ *phyllo cups, brie, bacon*
Italian Won-ton~ *Italian sausage, roasted tomato, mozzarella*
Grilled Chicken Skewers~ *marinated in a cilantro lime sauce*

Cold

Crostini~ *fresh mozzarella, grape tomatoes, fresh basil*
Zucchini Tartelette~ *goat cheese, balsamic marinated zucchini*
Individual Jumbo Prawn~ *in a shot glass with cocktail sauce*

Cucumber Cup~ *minted watermelon, feta cheese, balsamic drizzle*
Endive~ *roasted beet puree, orange zest*

Antipasto Skewers~ *prosciutto, kalamata olives, fresh mozzarella, basil*
Chili Lime Shrimp Cup~ *arugula, spiced lime sour cream*
Crostini~ *white truffle oil, brie, prosciutto, honey*
Goat Cheese and Prosciutto Rotolos~ *arugula, truffle oil*

Hors d'oeuvres Displays

Small: Serves 25-40

Large Serves 40-60 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 Chèvre 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. Served with sliced baguette and assorted crackers

Smoked Side of Northwest Salmon

Beautifully decorated and served with chopped red onions, capers, lemon wedges, dill cream cheese. Served with crackers and sliced baguette

Local Artisan Cheese Board

Sourced from Cada Dia, Tumalo Farms, Juniper Grove

Market Price

Jumbo Prawn Display

Served on ice with cocktail sauce and fresh lemon

FivePine Buffet

Includes Iced Tea and Lemonade as well as Assorted Dinner Rolls

Salads

Please Select Two

Caesar Salad~ cracked pepper and parmesan filo croutons

Spinach Salad~ feta cheese, red onion, candied pistachios, raisins– raspberry vinaigrette

Roasted Beet Salad~ beets, goat cheese, arugula, dried apricots, caramelized onions

Mixed Greens Salad~ cucumber, bell pepper, tomatoes– honey-dijon vinaigrette

Caprese Salad~ fresh mozzarella, tomatoes, basil, balsamic reduction

Pasta Salad~ sun-dried tomatoes, capers, peppers, onions, creamy lemon balsamic

Minted Watermelon and Cucumber Salad~ red onions, feta cheese, honey balsamic

Chopped Kale Salad~ apples, cranberries, candied pecans, raspberry vinaigrette

Sides

Please Select Two

Roasted Red Potatoes

Mashed Red Potatoes

Wild Rice Pilaf

Baby Carrots with Dill Butter

Haricot Vert (French green beans)

Creamy Polenta

FivePine Mac 'n' Cheese

Entrees

Slow Roasted Tri-Tip~ roasted garlic demi

Seared Flank Steak~ chimichurri sauce

Tenderloin Medallions Of Beef~ toasted pink peppercorn demi

Prime Rib Of Beef~ garlic rubbed, horseradish cream

Breast of Chicken~ roasted red pepper and thyme cream –Or– grilled with apricot glaze

Tenderloin of Pork~ dijon maple sauce

Tri-Colored Cheese Tortellini~ sun-dried tomato and artichoke alfredo

Roasted Vegetable Tart~ balsamic glaze

Eggplant Roulade~ artichoke hearts, roasted red peppers and goat cheese

Seared Salmon~ roasted red pepper coulis –Or– roasted garlic and basil cream

Cod~ lemon dill cream sauce

Halibut~ hazelnut encrusted, mango salsa

Dinner Buffet Options

Add an additional salad

Add an additional entrée

Children's Pricing

Age 0-5: No charge

Age 6-12: 50% of Adult price

Farm to Fork Option

Have your Custom Wedding Menu Locally Sourced!

Selections and Pricing Based upon Seasonal Availability

Vegetables

Rainshadow Organics and Fields Family Farm

Beef

Splitting Aces Ranch

Eggs and Chicken

Great American Egg

Pork and Vegetables

D&D Ranch

Cheeses

Juniper Grove, Cada Dia, Tumalo Farms

Breads

Village Baker

Farm-to-Fork Menus are an upgrade from the FivePine Buffet and are priced accordingly

Late Night Snacks

Pricing based upon addition to dinner, not as a stand-alone item. May also be added to cocktail hour

Mac 'n' Cheese Stations

FivePine's Special Blend~ *three cheeses over cavatappi pasta*

"Voodoo" Mac~ *made with Three Creeks Hoodoo Voodoo IPA*

Make it a "Mac Bar"- *2 types of Mac 'n' Cheese with three topping options
~bacon, chives, bell peppers, sour cream, sautéed mushrooms, chopped tomatoes~*

Grilled Cheese Stations

Old Fashioned Grilled Cheese~ *classic- with cheddar cheese*

Add bacon

Add tomatoes

Add house made tomato soup

FivePiner~ *baguette with caramelized onions, roasted garlic, and brie*

Mountain Griller~ *Dave's Killer bread with applewood smoked bacon ,sautéed peppers and onions, with provolone*

Deluxe S'mores Bar

Honey Graham Crackers and Marshmallows

Milk Chocolate, Andies Candies

Peanut Butter, Caramel Drizzle

Roasting Sticks, Misc. Utensils/Dishes, Flame for Roasting

Setup/maintenance/breakdown

Beverage Stations

FivePine Coffee Station

*Including our own special "FivePine" blend of Sisters Coffee, organic Numi teas
half & half, and sugars*

Deluxe FivePine Coffee Station

FivePine Coffee Station

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

\$40 charge for any additional stations or moving a station during the course of the event

Infused Water Station

A trio of infused waters~ cucumber, lemon, watermelon

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.

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

Partially Hosted:

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

No Host Bar:

All beverages will be charged per drink on an individual basis

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 a \$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. Maximum bar service is six hours

Last Call is 30 minutes prior to the conclusion to the end of the event

Any unopened wine that has been pre-purchased will be available to the host to take home