



CATERING & BANQUET MENUS

BANQUET POLICIES AND PROCEDURES

SERVICE CHARGES

A \$100.00 service charge will be applied if the number of minimum guests is not met, excluding continental breakfast and box lunches. Other, separate charges include 5% sales tax, 6% resort fee, 18% gratuity, setup fees, bar fees, audio and visual equipment, delivery fees, room rentals, and any banquet-equipment rentals. Any event going over the booked time will be charged additional room and service fees.

FINAL GUARANTEE

Tamarack Resort will prepare an additional 10% the number that you guarantee, if the final head count is fewer than 100 people; an additional 5% above the number you guarantee if final head count is over 100 people. The guarantee on the final head count is due seven days prior to the event. The final guarantee will determine your final costs regardless of any number of no-shows. Any extra meals or services will be billed accordingly. Menu pricing is guaranteed at the time the Banquet Event Order contract is signed by the guest and the Events Coordinator.

DEPOSITS, CANCELLATIONS, AND PAYMENT

To hold your reservation, we require a 50% deposit at time of booking. If the event is canceled within 60 days of the event, the deposit is forfeited. Final bill is due the day of the event unless other arrangements have been made.

STANDARD LINEN AND CENTERPIECE

Plated and buffet meals include white table linen and napkins, china, silverware, and mirror centerpiece with a candle. Upgraded centerpieces and specialty linen are available for additional fees and require 30 days' notice.

SERVICE TIMES AND STANDARDS

All breakfast menus are available between 6:30 a.m. and 10:30 a.m. Lunch menus between 10:30 a.m. and 3 p.m. Dinner menus between 4 p.m. and 8:30 p.m. Standard service time for all buffet banquets is one hour. Service fees may apply for extended service times.

ON-TIME SERVICE

At the Arling Center, we strive to provide our guests with on-time, professional service, and the highest quality foods. With this in mind we ask that your group be on time for all food service functions. If you must postpone or advance banquet service times we ask that you contact the Catering Manager at least three hours prior to original service time to avoid any extra service fees and to assure the highest quality meals for your guests.

END OF SERVICE AGREEMENT

At the conclusion of every meal ALL remaining food items become the sole property of Tamarack Resort LLC, unless prior arrangements have been made with the Catering Manager.

PRODUCT AVAILABILTY AND SUBSTITUTIONS POLICY

The Arling Center at Tamarack Resort LLC strives to provide only the freshest and highest quality foods to our guests. In the event that certain products cannot meet these standards, Tamarack Resort LLC reserves the right to make reasonable menu item substitutions as the Chef deems necessary. We will of course notify you in advance of any changes to your menus.

FOOD RESTRICTIONS

Tamarack Resort does not permit outside food or beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared, and served by Tamarack Resort other than beverage exceptions prearranged with the Events Coordinator, in which case a corkage fee applies.

SPECIAL NEEDS REQUESTS

Tamarack Resort can cater to all special dietary needs requests, including vegetarian, allergies etc. All requests must be made in advance. We strive to accommodate all special needs within reason. Vegetarian entrees do not have discounted pricing.

SPECIALTY BREAKS AND CONFERENCE SERVICES

*25-person minimum
\$150.00 delivery/pickup service charge applies for lodging units
and any Tamarack locations other than Arling Center.*

Items below are based on consumption

Coffee, tea, and water service
(full urn of regular and decaf coffee)
\$50.00

Canned Soda
\$3.50 each

Vitamin Water & PowerAde \$3.75

Energy drinks
\$4.50 each

Assorted bottled juices
\$2.75 each

Brownies and Assorted Cookies
\$1.75 each

Candy bars
\$1.50 each

Energy bars
\$2.50 each

Bottled water
\$3.50

The following options are priced per person.

SPORTS LOVERS

*Fresh made tortilla chips with salsa and
guacamole. Pretzels and mixed snacks.
Assorted granola and energy bars.*
\$4.00

PIZZA PIZZA!!

*Meat lovers, pepperoni, Hawaiian style and
vegetarian.*
\$6.00

BAKERY BASKET

*Assorted pastries and croissants, freshly
baked nut breads and bagels*
\$5.00

HEALTH LOVERS

*Sliced fresh seasonal fruit tray, vegetable
crudite with dipping sauces and cheese
display with breads and crackers*
\$4.00

DESSERT BEFORE DINNER!!

*Cheesecake, tiramisu and chocolate
mousse cake with whipped cream and
wild berry sauce*
\$6.00

ADDITIONS TO BREAK SERVICES

The following options are priced per person

Assorted Pastries & Croissants
\$3.75

Bagels with Cream Cheese
\$3.50

Freshly Baked Nut Breads
\$4.50

Pretzels and Mixed Bar Snacks
\$3.25

Vegetable Crudite
with dipping sauces
\$3.50

Cheese Display
with breads & crackers
\$5.00

Fresh Made Tortilla Chips
with salsa & guacamole
\$4.00

CONTINENTAL BREAKFASTS

*Minimum 20 guests. All prices are per person.
\$150.00 delivery/pickup service charge for any locations other than The Arling Center. Breakfast includes coffee, tea, assorted juices, and water service. All prices per person.*

THE MEADOW \$10.00

Assorted Danishes and muffins, bagels with herbed cream cheese, sliced fresh seasonal fruit.

THE ASPEN \$12.00

*Assorted mini Danishes, muffins and croissants with butter and preserves
Fruit yogurt and granola, sliced seasonal fruit, assorted cold cereals with whole milk.*

THE CASCADE \$17.00

*Cinnamon rolls, house made banana-nut bread, and croissants with butter and preserves. Assorted fruit yogurts with dried fruit, granola and whole milk.
Smoked salmon platter with red onions, tomatoes, capers and dill cream, served with sliced bagels, sliced seasonal fruit and berries*

ADDITIONS TO CONTINENTAL BREAKFAST

The following options are priced per person

Smoked salmon

*with red onions, tomatoes,
capers and dill cream*
\$7.00

Croissant or English Muffin Sandwich

*with choice of bacon or ham,
scrambled eggs and cheese*
\$7.00

Bagels and Cream Cheese

\$3.50

Assorted Danishes and Cinnamon Buns

\$3.75

Fruit yogurt with granola

\$3.75

Seasonal berries

\$4.75

Baked oatmeal

with dried fruit and brown sugar
\$4.25

Assorted Cold Cereals

with whole milk
\$2.75

Toaster Service

with assorted bread, butter and preserves
\$3.75

Bottled Water

\$3.25

BREAKFAST BUFFETS

Minimum 20 guests. Prices are per person.

Breakfast includes coffee, tea, assorted juices and water service. All prices are per person. \$300 delivery/pickup fee for all service outside of the Arling Center. Breakfast service time is one hour.

THE KESTREL \$14.00

Sliced Seasonal Fruit Platter
Scrambled Eggs
Diced Breakfast Potatoes, and
choice of one breakfast meat
English Muffins with Butter and
Preserves

THE OSPREY \$16.00

Scrambled Eggs with Tillamook
Smoked Cheddar Cheese
Choice of two breakfast meats: Ham,
Bacon, or Link Sausage
O'Brien Style Potatoes with
Peppers & Onions
Buttermilk Biscuits and Country Style
Gravy

THE WILDWOOD \$18.00

Idaho Potatoes Baked with Eggs,
Bacon and Cheddar Cheese
Assorted fresh baked Frittatas
Sliced Assorted Sausages with Bell
Peppers and Onions
Banana and Jalapeno Cornbread
served with Honey Butter

THE TAMARACK \$21.00

Eggs Scrambled with Smoked
Salmon and Scallions
Petit Striploin Steaks with Balsamic
Grilled Onions
Scalloped Idaho Potatoes with a
Tillamook Cheddar Béchamel,
Freshly Baked Brioche Rolls with
Butter and Preserves.

À LA CARTE ADDITIONS TO BREAKFAST BUFFETS

Add any of the following to complete your buffet. The following options are priced per person

Buttermilk biscuits & homemade country gravy

\$3.50

Bacon, ham or link sausage

\$3.75

Sliced assorted sausages with peppers & onions

\$3.75

Canadian style bacon

\$3.75

Traditional benedict

\$7.00

Eggs benedict with smoked salmon or turkey & avocado

\$7.50

Buttermilk biscuits & honey butter

\$2.75

Freshly baked brioche rolls

with butter and preserves

\$4.00

Assorted cold cereals

with whole milk

\$2.75

Texas style French Toast

with maple syrup and butter

\$4.25

Croissant or English muffin sandwich

*with bacon or ham, scrambled eggs
and cheddar cheese*

\$7.00

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**Croissant or English Muffin
Sandwich**
*with choice of bacon or ham,
scrambled eggs and cheese*
\$7.00

Baked oatmeal
with dried fruit and brown sugar
\$4.25

Toaster Service
with assorted bread, butter and preserves
\$3.75

Cheese blintzes
with strawberry and huckleberry sauces
\$5.00

Sliced fresh fruit platter
\$3.50

Smoked salmon
*with red onions, tomatoes,
capers and dill cream*
\$7.00

Assorted frittatas
(one feeds approximately 10 people)
\$5.00

Assorted Danishes and Cinnamon Rolls
\$3.75

Seasonal berries
\$4.75

Bagels and Cream Cheese
\$3.50

Fruit yogurt with granola
\$3.75

CHEF ATTENDED STATIONS

A 30 person minimum and an initial breakfast buffet must be purchased. \$100.00 set up fee for each station ordered. Service time is one hour. An additional fee will be charged for extended time. Prices are per person.

OMELET STATION \$6.00

*Tomatoes, red onions, bell peppers, mushrooms, spinach,
diced bacon, ham, turkey, smoked salmon
smoked Tillamook cheddar, swill and Monterey pepper jack chesses*

CREPE STATION \$9.00

*Seasonal berries, apples, blintz filling (ricotta and cottage cheese mixture)
Sautéed mushrooms, diced bacon, and cheddar cheese with eggs
Smoked salmon, caviar and eggs with cream cheese*

WAFFLE STATION \$7.00

*Cinnamon baked apples, fresh berries, Vermont maple syrup, and whipped cream
Please note: Waffles take time to prepare and may not be suited for groups larger than
30 people.*

MIMOSA STATION \$8.00

*+ price per bottle of champagne
Fresh squeezed orange juice and champagne
Champagne and strawberries
Belinis with Champagne and peach nectar*

LUNCH BUFFETS

Minimum 20 guests. All prices are per person.

All BBQ buffets include choice of two hot sides and two cold sides as well as a choice of cornbread or garlic bread. Additional cold sides are \$3.00 per person and additional hot sides are \$4.00 per person. Soda, lemonade, and water also included with all lunch buffets. Service time is one hour service fees apply for extended service time.

BUFFET BBQs

BBQ BUFFET I \$21.00

*Burgers, brats and chicken breast with appropriate rolls
Served with condiments, lettuce, tomatoes, red onions, and a selection of sliced cheeses*

BBQ BUFFET II \$25.00

Saint Louis style pork spareribs, tri-tip and quarter chickens

BBQ BUFFET III \$29.00

Snake River Farms new york stiploin, center cut pork chops and boneless Idaho trout

Cold Sides:

(Choose two)

Green salad (with tomato, cucumber, carrots and choice of two dressings), Caesar salad with croutons, House-made potato salad, Pesto pasta salad, Tortilla chips with roasted corn and black bean salsa, Idaho potato chips, Fresh fruit salad, Mixed bean salad in vinaigrette, Hawaiian style coleslaw

Hot Sides:

(Choose two)

Baked beans, Corn on the Cob, Idaho baked potatoes (with sour cream, salsa, and scallions), Smoked Tillamook cheddar macaroni and cheese

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LUNCH BUFFETS (continued)

Minimum 20 guests. All prices are per person.

All deli platters include lettuce, tomatoes, and red onions, choice of breads and cheeses, chips, cookies, brownies, and all appropriate condiments. Beverages include soda and bottled water. All deli platters are available as pre-made sandwich platters for an additional \$3.00 per person

Service time is one hour service fees apply for extended service time.

DELI PLATTERS

PLATTER I \$18.00

Ham, turkey, and tuna salad

PLATTER II \$19.00

Roast beef, turkey, and herbed chicken salad

PLATTER III \$21.00

Peppered Kobe pastrami, fresh roasted turkey breast and pesto crab salad

Bread Selection

(Choose two)

Sliced wheat, sourdough, rye, hoagie rolls, croissant, ciabatta or herbed focaccia roll

Cheese Selection

Sliced cheddar, mozzarella, swiss, or monterey jack

ADDITIONAL DELI PLATTER ITEMS

Lunch buffet additions are \$3.00 per person per item

House-made potato salad

Pesto pasta salad

Green Salad

choice of two dressings: ranch, Italian, honey mustard, huckleberry vinaigrette or balsamic vinaigrette

House-made Hawaiian style coleslaw

Tomato and cucumber salad

with poppyseed vinaigrette

Grilled vegetables

in balsamic vinaigrette

Grilled marinated Portobello mushrooms

with pesto and olive oil

Sliced fresh fruit platter

Whole fresh fruit

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LUNCH BUFFETS (continued)

Minimum is 20 guests. All prices are per person.

All buffet stations include water service, soda and lemonade. Service time is one hour service fees apply for extended service time.

BUFFET STATIONS

All prices per person

PIZZA AND SALAD STATION \$16.00

Pizza Toppings

(Maximum of three per pizza)

Meats: *Pepperoni, ham, ground beef, Italian sausage, chicken*

Vegetables: *Artichoke hearts, tomatoes, bell peppers, onions, black olives, pineapple and pepperoncinis*

Sauces: *Traditional marinara or pesto*

Cheeses: *Mozzarella, feta or cheddar cheese*

Salads

Green Salad *with choice of two salad dressings*

or

Caesar Salad *with croutons, sundried tomatoes, and parmesan cheese*

TACO BAR \$16.00

Hard and soft shells with the following ingredients: shredded beef and chicken, lettuce, tomatoes, red onions, shredded cheeses, black olives, sour cream, salsa and guacamole. Also includes Spanish rice, black or refried beans, house-made tortilla chips, and choice of green or Caesar salad

FAJITA BAR \$18.00

Soft flour and corn tortillas served with the following ingredients: seared beef and chicken, sautéed bell peppers and onions, lettuce, tomatoes, red onions, shredded cheeses, sour cream, salsa, and guacamole. Also includes Spanish rice, black or refried beans, house-made tortilla chips, and choice of green or Caesar salad

IDAHO BAKED POTATO BAR \$14.00

Large Idaho baked potatoes served with a selection of shredded cheeses, butter, sour cream, chives, bacon, salsa, texas style chili, pork chili verde, and steamed seasonal vegetables. Accompanied by a green salad with assorted toppings and choice of two dressings: ranch, honey mustard, Italian, honey mustard, huckleberry vinaigrette, or balsamic vinaigrette, as well as a sliced fruit platter, and assorted rolls with butter.

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SOUP AND SALAD BAR \$15.00

Served with crackers and assorted rolls with butter

Choice of two soups

Classic chicken noodle, split pea and bacon, Idaho baked potato, chicken and wild rice, texas style chili with beans, and new England clam chowder.

Salad Bar includes:

Assorted greens and a variety of toppings. Choice of three dressings: ranch, bleu cheese, Italian, balsamic vinaigrette, huckleberry vinaigrette or honey mustard

LUNCH BUFFET ADDITIONS:

COLD ITEMS:

(\$3.25 per person, per item)

House-made Potato Salad

Pesto Pasta Salad

Green Salad

with tomato, cucumbers and red onions

(Choice of two dressings)

Specialty Greens Salad

*with assorted vegetables
(Choice of two dressings)*

Romaine Caesar

with shaved parmesan, crostini and sundried tomatoes

Mixed Bean Salad in Vinaigrette

**Housemade Hawaiian Style
Coleslaw**

Tomato And Cucumber Salad

Traditional Caesar Salad

with Parmesan and Croutons

Grilled Vegetables

in Balsamic Vinaigrette

Grilled Portobello Mushrooms

with Pesto and Olive Oil

Sliced Fresh Fruit Platter

Whole Fresh Fruit

Fresh Fruit Salad

HOT ITEMS:

(\$4.25 per person per item)

Roasted Yukon Gold Potatoes

with thyme and olive oil

Pesto Mashed Potatoes

with Sundried Tomatoes

**Wild Rice Pilaf and Green
Lentil Ragout**

**Roasted Garlic Red Bliss
Mashed Potatoes**

Seasonal Wild Mushroom Risotto

We will custom create menus for parties of 25 or less.

PLATED LUNCHESES

Minimum 30 guests, maximum is 100 guests.

All plated lunches includes your choice of salad, rolls with butter, and water service. Soup can be substituted for \$3.75 per person. Other beverage selections are available, including complete bar service. Please inquire for details. All lunch entrée selections are available for lunch only.

Salad Choices

(Choose one)

Romaine Caesar with parmesan, crostini, and sundried tomatoes

Mixed Spring Lettuce candied pecans and crumbled feta cheese in roasted tomato vinaigrette

Simple Green Salad with tomatoes, cucumbers, carrots tossed with Italian dressing

Entrée Selections

Each entrée selection comes with Chef's choice of fresh seasonal vegetables. (Choose one). Additional entrée choices are \$10.00 per entrée per person.

HERB MARINATED CHICKEN BREAST WITH GARLIC AND MERLOT WINE DEMI-GLAZE

Served with roasted Yukon gold potatoes with thyme and olive oil

\$20.00 per person

DIJON CHICKEN BREAST WITH JULIENNE OF BLACK FOREST HAM

Served in a light cream sauce over pesto mashed potatoes with sundried tomatoes

\$21.00 per person

FRESH HERB CRUSTED FILET OF SALMON

In lemon and parsley butter sauce, served with seasonal wild mushroom risotto

\$23.00 per person

ONION AND PINE NUT CRUSTED ALASKAN HALIBUT

With leeks, tomatoes and white wine, served with wild rice pilaf and green lentil ragout

\$26.00 per person

CIDER GLAZED PORK TENDERLOIN WITH SMOKED BACON AND APPLES

Natural jus and caramelized pearl onions, served with roasted garlic mashed potatoes

\$24.00 per person

CARIBBEAN SPICE AND COFFEE RUBBED RR NEW YORK STRIPLOIN

Sliced thin and served with sweet Maui onion and red wine reduction complimented by red bliss potato hash

\$27.00 per person

PETRALE SOLE STUFFED WITH SAUTEED SPINACH LEAVES

Smothered in lobster sauce, mushrooms and rice pilaf

\$25.00 per person

BOXED LUNCHESES

Minimum 10 guests. Prices are per person.

All boxed lunches include chip, fresh, whole fruit, soda or water, & a sweet treat. For to go service only.

BOXED LUNCH I \$15.00

Choice of turkey, ham, or tuna salad on sliced wheat, or sourdough bread with lettuce, tomato, red onions, cheddar cheese, mayonnaise, mustard and a granola bar.

BOXED LUNCH II \$17.00

Choice of roast beef, blackened chicken breast or grilled vegetables served on ciabatta bread with mozzarella cheese, pesto mayonnaise, lettuce, tomato, and red onions. Includes house-made potato salad and a fresh baked cookie.

BOXED LUNCH III \$21.00

Choice of grilled new york steak, dry rubbed pork tenderloin or crab salad on a hoagie roll with smoke Tillamook cheddar cheese, lettuce, tomato and red onions. Includes house-made pasta salad and a walnut brownie.

All boxed lunch sandwiches can be made as a flavored tortilla wrap. Choose from herb and garlic, chipotle or spinach wrap. All boxed lunches can be served buffet style.

HORS D'OEUVRES BUTLERED HOT

All prices are per person and include butler service.

**Applewood Smoked Bacon-Wrapped
Scallops**
with arugula pesto
\$6.75

**Brie and Caramelized Onion in Puff
Pastry Pouches**
\$6.00

Spanikopita
spinach and feta cheese in a phyllo crisp
\$5.00

Italian Sausage Skewers
with pepper and onions
\$5.00

Lollipop Lamb Chops
with a lemon garlic yogurt
\$7.00

Yukon Gold Potato Cups
*with goat cheese and sundried tomato
tapenade*
\$5.00

**Chorizo & Smoked Cheddar Stuffed
Portobello Mushrooms**
\$5.50

Mango & Lobster Meat
*in puff pastry pinwheel with red pepper
relish*
\$9.00

Dungeness Crab and Brie
*in brie puff pastry pinwheels with pesto
aioli*
\$7.25

Coconut Crusted Prawns
with sweet chili dipping sauce
\$6.50

**Black Forest Ham & Gruyere Cheese
Gougere**
traditional French cheese puffs
\$5.50

Lamb Tenderloin Skewers
with fresh thyme and garlic
\$6.50

Smoked Salmon Cheesecake
with capers baked in crispy phyllo cups
\$6.50

**Seared Rare Venison Loin on
Crostoni**
with horseradish and huckleberry jam
\$7.25

Teriyaki Beef Skewers
*Finished with toasted black and white
sesame seeds*
\$6.00

Leek and Bacon Quiche
\$5.00

Dungeness Crab Cakes
with saffron aioli
\$6.00

Prociutto Wrapped Asparagus
with balsamic reduction
\$6.00

HORS d'OEUVRES BUTLERED COLD

All prices are per person and include butler service.

Roasted Vegetable Canapes

on pesto toast points

\$4.25

American Cavier & Crème Fraiche

on truffled potato chips

\$6.00

Fresh Mozzarella Tossed in Pesto

on fried pasta skewers

\$4.75

House Cured Salmon

*with tomato and caper relish on Idaho
russet potato chip*

\$5.50

Smoked Duck Breast

*with house-made cranberry chutney on
toast*

\$5.50

Caramelized Maui Onion

on pine nut shortdough crust

\$3.75

**Caperberry Wrapped with Smoked
Salmon & Herbed Goat Cheese**

\$6.00

Traditional Greek Dolmas

with lemon yogurt

\$4.50

Seared Peppered Ahi Tuna

with wasabi aioli and gingered cucumber

\$5.50

Apple and Roquefort Salad

on toasted nut bread

\$4.25

Ahi Tuna and Prawn Ceviche

on spicy cucumber

\$6.00

Oysters on the Half Shell

with sherry mignonette

\$8.00

Dilled Smoked Trout

on pickled cucumber

\$5.25

Chicken and White Cheddar Salad

on toasted baguette

\$5.25

Tequila Flamed Prawn

with guacamole on jicama chip

\$5.00

Grilled Eggplant Roulade

*with roasted red peppers and goat cheese
and reduced balsamic vinegar*

\$4.00

STATIONED HOT HORS d'OEUVRES

All prices are per person

Chicken Satay Skewers

in a mild peanut sauce

\$4.75

Traditional Swedish Style Meatballs

\$4.25

Sweet and Sour Meatballs

\$4.25

Prawns

*with green curry, coconut and
kaffir lime*

\$7.00

Vegetable Spring Rolls

with Asian dipping sauce

\$4.75

Pork Potstickers

with hoisin ginger sauce

\$4.75

Teriyaki Chicken Wings

with toasted sesame seeds

\$4.75

Warm Goat Cheese, Sun Dried Tomatoes & Pesto

with garlic rubbed rosemary crostinis

\$4.75

Whole Wheel Brie

*baked in puff pastry with balsamic
caramelized maui onions. Served with
assorted breads and crackers*

\$5.25

Warm Artichoke Dip

with crackers and breads

\$4.75

Hot Dugness Crab Dip

with garlic toast

\$7.00

Shrimp and Smoked Sausage Skewers

in a cilantro and sweet chili sauce

\$7.75

Thai Chicken Spring Rolls

with lemongrass honey

\$5.00

STATIONED HORS d'OEUVRES COLD

All prices are per person

Cheese Display

*assorted domestic and imported cheeses
served with crackers and seasonal fresh
fruits*
\$4.50

Jumbo Prawns

*displayed on ice with horseradish cocktail
sauce*
\$6.75

House-made Hummus

*with grilled kalamata crostini and freshly
made pita chips*
\$5.00

House-made Tortilla Chips

with salsa and guacamole
\$3.75

Spinach Dip

with assorted breads and crackers
\$4.75

Prociutto and Melon Platter

with shaved asiago cheese and olives
\$6.00

Assorted Italian Anti-Pesto Platters

*sausages, salami and grilled vegetables
and gourmet olives served with breads
and crackers*
\$7.00

Vegetable Crudite

platter with assorted dipping sauces
\$3.75

Smoked Salmon

with capers, red onions and tomatoes
\$8.00

Whole Poached Wild Salmon

with cucumber scales and dill cream
\$8.00

Assorted Olives and Peppers

\$5.25

Truffled Mousse Pate

with cornichons and assorted breads
\$5.75

ASSORTED BRUSCHETTA PLATTERS

All prices are per person. Served on crustini.

Traditional

*Tomato, basil, garlic and parmesan
cheese.*
\$4.75

Artichoke Heart

with green olive and asiago cheese
\$5.50

Kalamata Olive

With sun dried tomatoes
\$4.75

Pesto

*With chicken, pine nuts and mozzarella
cheese*
\$5.50

HEAVY HORS d'OEURVES

The below options include a chef-attended carving station. Levels are priced per person. No substitutions are allowed. Additional hors d'oeuvres may be added from banquet menu.

BEGINNER \$35.00

Top round carved with basil mayonnaise and rolls

Hors d'oeuvres to include artichoke dip, egg rolls, tomato bruschetta, and chicken and white cheddar salad on crostini.

INTERMEDIATE \$45.00

New York strip carved with garlic aioli and rolls.

Hors d'oeuvres to include lump crab and asiago cheese dip, potstickers, chicken, pesto and pinenut bruschetta, and wild mushroom in puff pastry pinwheels.

ADVANCED \$55.00

Tenderloin of beef with horseradish cream and rolls.

Hors d'oeuvres include seared Ahi tuna on gingered cucumber with wasabi aioli, coconut crusted prawns with sweet chili, prociutto wrapped melon, tomato and fresh mozzarella platter with fresh basil, and smoked salmon cheesecake in flaky phyllo cups.

DINNER BUFFETS

*Minimum of 25 people or a \$100.00 service charge applies. Prices are per person.
Water service, rolls or bread, and appropriate condiments are included. Service after 4pm only.
Other beverage selections are available, including complete bar service.
Please inquire for details.*

BANQUET DINNER BUFFETS

Choose one salad, two entrees under desired price tier, and two hot sides.

Beginner \$35.00 Intermediate \$39.00 Advanced \$42.00

SALADS

Choose one. Additional salads are \$5.75 each, per person

Mixed Spring Lettuces *tomato, cucumber and candied walnuts tossed in a house-made balsamic vinaigrette*

Hearts of Romaine Caesar *with garlic crostini and oil cured olives, shaved parmesan, and sundried tomatoes*

Spinach Leaves *candied pecans, red onions and strawberries in lemon poppyseed vinaigrette*

Pesto Pasta Salad *shell pasta with roasted red peppers and sundried tomatoes served in a creamy basil dressing*

Simple Green Salad *with tomatoes, cucumbers, carrots, and Italian dressing*

HOT SIDES

Choose two items. Additional sides are \$7.00 each, per person

Roasted Yukon and Red Creamer Potatoes

with rosemary and olive oil

Steamed Cous Cous

with pearl onions, carrots, and petit pois

Pesto Mashed Potatoes

with sundried tomatoes

Whipped potatoes

with sweet butter and cream

Seasonal Vegetables

Chef's choice of fresh vegetables

Seasonal Wild Mushroom Risotto

Cheese Tortellini

in a creamy basil and garlic sauce

Roasted Garlic Red Skinned Mashed Potatoes

Baked Idaho Potatoes

with butter, sour cream and chives

Tillamook Smoked Cheddar

Macaroni & Cheese

Twice Baked Potatoes

with bacon, sour cream and smoked cheddar

Penne Pasta Primavera

sautéed seasonal vegetables in house-made basil tomato sauce

Wild Rice Pilaf

and green lentil ragout

ENTRÉE LEVELS

Choose two entrees per tier. Price is per person

THE BEGINNER

Filet of Salmon

blackened with pesto cream

Slow Roasted Top Sirloin

with natural jus and mushrooms

Center Cut Pork Loin

soy glazed oven roasted with cilantro pesto

Filet of Sole Amandine'

with lemon almond butter sauce

Marinated All Natural Chicken Breast

oven roasted with herb infused demi-glaze

THE INTERMEDIATE

Filet of Alaskan Halibut

with lemon basil butter sauce.

RR New York Strip Loin

with green peppercorns and pan drippings.

All Natural Breast of Chicken

in Dijon cream with julienne of black forest ham

Roulade of Porkloin

stuffed with sage dressing

Marinated Tenderloin of Lamb

thinly sliced with juniper scented jus

Filet of Salmon

With leeks and tomatoes

Continued on next page

THE ADVANCED

Filet of Sole

stuffed with spinach leaves and smothered with Lobster cream and shiitake mushrooms.

Filet of Halibut

stuffed with Shrimp mousse and topped with a light Tarragon sauce.

Lobster stuffed Chicken breast

oven roasted with pesto and sun dried tomato Veloute'.

Pork Tenderloin

pan roasted with Bacon & pearl onions.

Petit Filet Mignon

with cabernet wild mushroom butter

Rack of Lamb

with fresh herb crust and red wine sauce

New York Strip Loin Roulade

with arugula pesto and pine nuts

Duck Breast

pomegranate glazed with caramelized pearl onions

Crab Stuffed Salmon

with roasted tomato cream.

CARVING STATION OPTIONS

Make your event extraordinary with specialty meats and Chef served carving station.

Available at Market Price. Includes chef service.

Kobe Style Prime Rib

With horseradish cream and au jus

RR Tenderloin of Beef

With wild mushroom sauce

Kurabota Ham

With honey spice glaze and savory pineapple relish

Center Cut Porkloin

Stuffed with Sage Dressing and Cranberries with House-made Apple Chutney

RR New York Strip Loin

Coffee rubbed and slow roasted with herb infused demi-glaze.

PLATED DINNERS

Minimum is 30 guests or a \$100.00 service charge applies. There is a 125 person maximum. Prices are per person. Plated-dinner prices include water service, rolls, and butter. Other beverage selections are available, including complete bar service.

THE BEGINNER \$40.00

SALAD

(Choose one)

Mixed Spring Lettuce *with tomato, cucumber and candied walnuts tossed in a house-made balsamic vinaigrette*

or

Hearts of Romaine Caesar *with garlic crostini and oil cured olives*

ENTREES

(Choose two)

Marinated Oven Roasted All Natural Chicken Breast

Served with artichoke hearts, Yukon gold potatoes and pearl onions. Drizzled with thyme infused demi-glaze

Dry Rubbed Pork Tenderloin

Seared with baby squash and carrots, dried fruit and wild rice pilaf with huckleberry jus

Filet of Salmon Blackened with Pesto Cream Sauce

Served over creamy parmesan risotto with a garlic aioli drizzle

New York Steak Au Poivre

Seared with Brandy green pepper corns and cream. Served over garlic mashed potatoes a Swiss chard.

INTERMEDIATE \$47.00

SALAD

(Choose one)

Butter Leaf Lettuce with Roasted Beets *marinated celery root, tomatoes and a lemon aioli dressing*

or

Mixed Specialty Lettuces *with mandarin oranges, toasted pumpkin seeds and blood orange vinaigrette*

ENTREES

(Choose two)

All Natural Chicken Breast with Dijon Cream

And julienne of black forest ham, lemon and garlic orzo pasta, and julienne of vegetables

Broiled Alaskan Halibut

With lemon and white wine. Served over sundried tomato and toasted pine nut mashed potatoes, with a basil buerre blanc and sautéed spinach leaves

Herb Marinated Tenderloin of Lamb

With butter crushed Idaho potatoes with roasted confit of fennel and garlic, with a thyme demi-glaze

Filet Mignon of Beef

seared with a shallot lemon butter sauce, roasted red potatoes and broccoli florets

ADVANCED \$55.00

SALAD

(Choose one)

Baby Mixed Lettuces tossed with a truffled vinaigrette, brie crostini, oven roasted tomatoes and crispy Maui onions

or

Frisee Lettuce and Arugula with spiced pecans, American blue cheese and tart apples in a roasted garlic and white balsamic vinaigrette

ENTREES

(Choose two)

Herb Crusted All Natural Chicken Breast

Stuffed with shrimp and lobster served over sherry cream orzo pasta with Julienne vegetables and oven roasted tomato coulis.

Pork Tenderloin with Bacon and Pearl Onions

Served with a pistachio and honey sweetened carrot risotto and huckleberry demi-glaze and swiss chard.

Crab Stuffed Filet Of Salmon

Served with sautéed spinach leaves, roasted shallot mashed potatoes and a lemon-dijon aioli.

RR Ranch New York Striploin Roulade

Wild mushroom and Maui onion filling, potato and parsnip puree, morel-cabernet butter and baby carrots.

SUMMIT \$125

Minimum 20 people, maximum 50. Price is per person

FIRST COURSE

(Choose one)

Maine Lobster Cocktail *with white truffle, arugula and mango salsa, served in a chilled martini glass*

or

Seared Foi Gras *with port wine truffle sauce and brioche toast. Served with poached pears and wild berry sauce*

or

Dungeness Crab Cake with Saffron Aioli *with day boat scallop seared with late harvest Riesling. Served on roasted golden beets with a cider gastric citrus sauce*

SOUP COURSE

Saffron Scallop Bisque *with sevruga caviar sabayon*

SALAD COURSE

Mixed Greens and Fresh Herbs *with warm breaded goat cheese on garlic crostini, drizzled with white balsamic vinaigrette and oven roasted tomatoes*

ENTREES

(Choose One)

Filet and Foi Gras

With shiitake and truffled mashed Yukon gold potatoes, asparagus and napoleon brandy buerre-demi

or

Cold Water Lobster Tail

Sautéed with sherry. Served with spinach, mushrooms and tomato concasse

or

Medallions of Veal

Sautéed with shallots mission figs and champagne. Accompanied by acini de pepe pasta and crabmeat in light garlic cream with petit pois and baby carrots

or

Oven Roasted Guinea Hen

With banana fingerling potatoes, lobster mushrooms and asparagus. Served with a champagne, tarragon cream sauce

BANQUET VEGETARIAN OPTIONS

All vegetarian substitutions must be made in advance. Prices are based on selected dinner entrée pricing.

**Crispy Spring Vegetables with a
Lemon Risotto**

*Garnished with Crunchy Parmesan
Tuille*

**Soft Creamy Polenta with Oven
Roasted Tomato Ratatouille**

Basil Leaves and Pesto Olive Oil Drizzle

**Brown Rice Pilaf with Matchstick
Winter Vegetable Ragout**

Herbed Butter and White Wine Sauce

**Roasted Mediterranean Vegetable
Tower**

With Red Pepper and Basil Coulis'

Penne Pasta Primavera

*With Fresh Vegetables, Herbs and Extra
Virgin Olive Oil*

Wild Rice And Green Lentil Stew

*With Julienne Vegetables and Herb
Broth*

**Roasted Spaghetti Squash with
Cous Cous**

*Served with Vegetables in a Fine Herb
Butter Sauce*

**Wild Mushroom and Barley
Stuffed Bell Pepper**

*In an Oven Roasted Tomato Sauce
with Fresh Herbs*

Stir Fried Seasonal Vegetables

*Served Over Curry and Coconut Rice
with Wasabi Aioli, Soy Drizzle And
Toasted Sesame Seeds*

CHILDREN'S MENU

Please choose one item to add for the little ones! Items are available to those 12 and under. 11.95 each.

Fish Fingers & French Fries

with tartar sauce and ketchup

Chicken Fingers & French Fries

with ranch and ketchup

Grilled Cheese

with the crusts cut off!

Macaroni Pasta

*with Tomato Sauce and Parmesan
Cheese*

Macaroni Pasta

*with Alfredo Sauce and parmesan
Cheese*

**Cheddar Cheese and Macaroni
Pasta**

Hamburger & French Fries

*with or without cheese. Served
with lettuce and tomato*

Pasta with Meatballs

in marinara sauce

Chicken Enchiladas

with rice and beans

**Peanut Butter and Jelly
Sandwich**

with fresh fruit

DESSERTS

All desert items can be plated or served buffet style. Dessert options available for lunch and dinner. Prices are per person.

Assorted Petit Fours

Includes 4 per person

\$5.50

Warm Apple Pie

With Cinnamon Ice Cream

\$5.00

Banana Bread Pudding

With cinnamon and brown sugar sauce

\$4.75

Peach and Blueberry Cobbler

With Candied Pecans

\$5.00

Chocolate Mousse Cake

With Gran Marnier chocolate sauce

\$5.25

Crispy Churros

With Mild Jalapeno and Honey

Dipping Sauce

\$4.50

Brûléed Cheesecake

With huckleberry coulis

\$5.50

Dried Fruit Diplomat Pudding

With Huckleberry Crème Anglaise

\$6.00

Fresh Seasonal Berry Shortcake

With orange chantilly

\$5.00

Ice Cream Trio

*Vanilla, chocolate and strawberry ice
creams with whipped cream, cherries
and chocolate sauce*

\$5.50

Granny Smith Apple and Huckleberry Crisp

With huckleberry ice cream

\$5.25

Lemon Custard Napoleon

*With Fresh Seasonal Berries and
Strawberry Coulis*

\$6.50

Chocolate Lava Cake

*With Raspberry Coulis
and Grand Marnier Whipped Cream*

\$5.50

Chocolate Mousse Martini

*Served with white chocolate sauce and
berries*

\$7.25

Toasted Almond Tort

With Lemon Custard and Pine Nuts

\$6.00

Brownies & Assorted Cookies

(display only)

\$4.25

Tiramisu

With coffee ice cream and berries

\$5.25

LIQUOR

Drinks are priced per drink

BAR OPTIONS

STANDARD/WELL BAR

*Potter's Vodka • House of Harris Gin
Tropical Breezes Rum
Puerto Vallarta Tequila
Old Crow Bourbon
Black Velvet Whiskey
Lauder's Scotch
\$7.00*

PREMIUM BAR

*Skyy Vodka • Tanqueray Gin
Bacardi Light &/or Captain Morgan Rum
Jose Cuervo Tequila
Jim Beam or Jack Daniels Bourbon
Seagram's VO Whiskey
Clan MacGregor Scotch
\$9.00*

SUPER-PREMIUM BAR

*Grey Goose Vodka • Bombay Gin
Mount Gay &/or Myers Rum
Sauza® Hornitos Tequila
Maker's Mark Bourbon
Dewar's White Label Scotch
\$11.00*

CORDIALS

*Kahlua • Baileys®
Amaretto Disaronno
Jägermeister • Sambuca
\$7.00*

COGNACS

*Grand Marnier • Courvoisier®
Rémy Martin VSOP
\$10.00*

BRANDY

*Korbel
\$5.50*

FLAVORED LIQUORS

*Add any of the following individually to
any bar option at \$7.00 per drink:*

*44 Degrees North Huckleberry
Vodka
Zygo Peach Vodka
Stolichnaya Flavored Vodkas—
Cranberi, Razberi, Vanil, or Ohranj
Absolut Peppar • Bacardi Limon
Malibu Coconut Rum*

SPECIALTY BAR OPTIONS

Prices on specialty bar options vary according to your liquor-brand selections.

MARTINI BAR

*A full martini bar setup using
either premium or super-premium
liquors with the addition of flavored
liquors to serve all types of martinis,
from the classics to our signature
Huckleberrytini*

BLOODY MARY BAR

*A selection of vodka and/or gins of
your choice accompanied by our
house-made bloody mary mix and all
the fixings, including celery stalks,
olives, pickled asparagus, spicy pickled
beans, lemons, and limes*

WINE

Banquet Wine- \$18.00

Mirassou Cabernet Sauvignon
Rex Goliath Merlot
14 Hands Chardonnay
Concannon Pinot Gris
Robert Mondavi Vinetta

\$25.00 Tier

Chateau Ste. Michelle Cabernet Sauvignon
Sonoma Vineyards Merlot
Windy Ridge Chardonnay
Six Prong Red Wine
Nobilo Sauvignon Blanc

\$35 Tier

Rodney Strong Sonoma Cabernet Sauvignon
Nelms Road Merlot
Steele Cuvee Chardonnay
Salentin Pinot Noir
Sauvignon Republic Sauvignon Blanc

\$45 Tier

Louis M. Martini Napa Cabernet Sauvignon
Ghost Pines Merlot
William Hill Reserve Chardonnay
Seghesio Sonoma Zinfandel

Add some flair from

Idaho's Sawtooth Winery - \$18.50

Cabernet
Merlot
Syrah
Skyline Red Meritage
Pinot Gris
Chardonnay

BEER

DOMESTIC KEGS \$350

Pabst Blue Ribbon • Bud Light • Miller Light • Coors Light

MICRO/IMPORT KEGS \$475

*Lagunitas India Pale Ale (IPA) • The Lagunitas Censored Rich Copper Ale
New Belgium Fat Tire Amber Ale • Pyramid Hefeweizen*

DOMESTIC BOTTLES \$5.00

*Budweiser • Bud Light • Coors • Coors Light
Miller Light • Michelob Ultra • O'Doul's Nonalcoholic Lager*

MICRO/IMPORT BOTTLES \$6.00

*Corona • Amstel Light • Newcastle • Heineken
St. Pauli Girl Nonalcoholic Lager*

LIQUOR, BEER, AND WINE BAR FEES AND POLICIES

FIRST BARTENDER:

\$150.00 set fee for a three-hour minimum

ADDITIONAL HOURS OVER THREE HOURS:

\$50.00 per hour, per bartender

EACH ADDITIONAL BARTENDER:

\$50.00 per hour, per bartender

Minimum sales on all bars is \$350.00.

If minimum-sales amount is not met, the difference will be charged to the final bill.

All bars must be attended by a member of the Tamarack banquet staff.

Tamarack enforces a \$15.00 corkage fee per bottle of wine or champagne where applicable for any alcohol not provided by Tamarack, which is limited to exceptions prearranged with the Events Coordinator.