

Cold Platters

(All platters serve 20)

Fresh Seasonal Fruit Platter	\$25.00
Cold Meat and Cheese Platter	\$35.00
Shrimp Cocktail Platter (served with Lemon)	\$40.00
Veggie Platter (served with Ranch dressing)	\$25.00
Deviled Egg Platter	\$20.00
Finger Sandwiches (Tuna, Turkey, or Ham)	\$15.00

Hot Platters

(All platters serve 20)

Chicken Wings (BBQ, Sweet & Tangy, or Spicy)	\$35.00
Orient Express Platter (egg rolls and pot stickers)	\$45.00
Swedish or BBQ Meatballs	\$35.00
Spinach & Artichoke Dip (served with chips)	\$25.00

Snacks

Assorted Brownies or Cookies	\$9.00 dz.
Assorted Muffins or Pastries	\$18.00 dz.
Assorted Bagels & Cream Cheese	\$21.00 dz.
Mixed Nuts or Party Mix	\$25.00 per pound
Chips & Dip (Onion, Bean, Guacamole, or Salsa)	\$12.00 serves 20

Beverage Service

Bottled Water	\$1.50 each
Assorted Bottled Soda & Juices	\$1.50 each
Coffee	\$20.00 per Urn
Coffee or Tea Service	\$5.00 per Carafe

We are pleased to offer our house Wine by the bottle.

Domestic Beers are also available.

Should you require a different selection of beer or wine, our Catering staff can be of assistance.

OLCC Server Charge \$25.00

Menu items and prices are subject to change. An 18% service charge will be added to all food and beverage charges. A guaranteed number of attendees are required 72 hours prior to the event. Regulations prohibit any outside food and/or beverage to be brought into meeting spaces or taken from premises.



Pendleton
Breakfast & Breaks

Breakfast

TRADITIONAL CONTINENTAL BREAKFAST **\$4.50 per person**
Coffee Service, Variety of Hot Teas, Orange and Apple Juice, Asstd. Pastries & Muffins

DELUXE CONTINENTAL BREAKFAST **\$6.50 per person**
Coffee Service, Variety of Hot Teas, Orange and Apple Juice, Asstd. Pastries & Muffins,
Bagels with Cream Cheese, and Fresh Cut Fruit Tray (in season)

FULL COUNTRY BREAKFAST BUFFET **\$8.50 per person**
Available in our Dining Room, the Deluxe Continental Breakfast Items are served
With a variety of Cereals, Eggs, Potatoes, Sausage, Bacon, or Ham, and other breakfast items.

BAGEL & LOX WITH CREAM CHEESE **\$9.50 per person**
An assortment of Fresh bagels, cream cheeses, and thinly sliced Salmon lox. Served with capers
and lemons. Coffee service, variety of Hot Teas, and Orange and Apple Juice.

Breaks

SWEET & SALTY BREAK **\$4.95 per person**
Variety of Candy Bars, Bags of Nuts, Bowl of Pretzels, Bowl of Popcorn and Iced Tea

CAUGHT IN THE COOKIE JAR BREAK **\$2.95 per person**
Assorted Fresh Baked Cookies (2 per person) with Iced Tea

THE LIGHTER SIDE **\$3.95 per person**
Assorted yogurts and granola, fresh fruits, and granola bars

**Our Catering staff will be happy to assist you with any other items you would like to have
during your event planning process.**

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Lunch Buffets

Served in our Dining Room. All lunches include Tea, Coffee or Water.

SOUP & SALAD BUFFET **\$9.95 per person**
Chef's choice of 3 Assorted Fresh Salads with 2 Soups and a roll.

SOUP, SALAD & ASSORTED SANDWICH BUFFET **\$12.50 per person**
Chef's Choice of 3 Assorted Fresh Salads with 2 Soups and Assorted Sandwiches.

FIESTA TACO BAR **\$11.95 per person**
Spicy Ground Beef, Shredded Chicken, Rancho Beans, Mexican Rice, Lettuce, Tomatoes, Onions, Olives, Jack Cheese, Green Chili, Sour Cream and Guacamole.
Served with Crispy Corn and Soft Flour Tortillas.

TASTE OF THE ORIENT **\$13.95 per person**
A combination of stir fried rice and pan fried noodles served with sweet and sour chicken, broccoli beef, and pot stickers, or egg rolls.

ITALIAN PASTA BUFFET **\$13.95 per person**
Four Cheese Purse Pasta in a Creamy Alfredo Sauce mixed with Broccoli and Portabella Mushrooms and Marinara sauce served with a Tossed Caesar Salad and Garlic Cheese Bread.

FRENCH DIP SANDWICH **\$13.95 per person**
Thinly sliced roast beef covered in Swiss cheese served on a French roll. Au Jus sauce served on the side with a Caesar salad.

Entrees

LASAGNA **\$10.95 per person**
Your choice of Meat/Cheese/ or Vegetarian served with Garlic Bread, Green Salad (ranch dressing), and ice tea (lemon)

CHICKEN CAESAR SALAD **\$10.95 per person**
Crisp romaine lettuce tossed in a Caesar dressing. Topped with a grilled chicken breast and fresh parmesan cheese. Served with a roll and cream butter. Served with ice tea (lemon)

CHICKEN ALFREDO **\$12.95 per person**
A perfectly grilled chicken breast served over a bed of linguine pasta in a creamy Alfredo sauce. Served with garlic bread, ice tea, and a side salad.

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