



Catering at The Campbell House Inn

Catering Menu

The Restaurant at The Campbell House Inn focuses on using local (organic when available) fresh ingredients.

Our Table d'hôte style menu is designed for three to five course meals reminiscent of small European inns focusing on our region. To compliment our regional cuisine experience we have one of the most extensive "All Oregon Wine" lists and are known for our wine pairings with food.

In catering your upcoming event at The Campbell House Inn we want to carry forth our Traditions of a small European Inn style but also keeping in mind the individuality of each event.

Some of the menu items are seasonal and subject to change in availability and price.

The following menus are provided for Meetings, Parties, Bridal/Baby Shower Teas, Rehearsal Dinners and Weddings for up to 150 people.

Additional Staffing:

Your event comes with minimal staffing. If additional staffing is needed an hourly charge is assessed per Campbell House employee. This includes event time, setup time, and cleanup. The hourly charge is \$18 per server, per hour for most events. The Campbell House employees are uniformed in elegant black with white aprons. Our employees are licensed, trained, and insured for your quality assurance and protection.

Staffing costs will be noted as an **estimate on all contracts. If the event requires staff longer than the estimated time the client will be charged additionally.*

Beverage Service

You are charged for the type of beverages and the amount consumed, not the entire amount delivered to the event site. The Campbell House Inn is fully licensed and carries liability insurance for your protection. Approximate pricing quotes can be made per your event arrangements. We can provide full service cocktails, beer, wine, soft drinks, punch, coffee, etc.

Gratuity

* 23% gratuity and service fee is added to all food and beverage services.

Menu Items

All items and prices are subject to change due to availability/seasonality.

See our rental agreement contract for other details.



Catering Brunch Menu

Our ala carte prices do not include tableware, glassware, rental items (tables, etc), linens, staffing and gratuity other than what is specified in your rental package. Prices are per Person

Ala Carte Brunch: **\$17**

Choose any main course item (from below)
(2 items, one style per 12 people)

Three-Course Elegant Brunch: **\$24**

First Course:

House made delicate scones with whipped cream and Oregon berry jam

Main Course:

Choose two items, one style per 12 people
Each is served with a green salad (Waffles with fresh fruit)

Home made bagel:

Smoked Salmon, lemon-dill cream cheese, tomato caper relish
Black Forest ham, Jarlsburg cheese, and tomato herb relish

Eggs Benedict:

Black Forest Ham
Smoked Salmon
Grilled Vegetable

Frittata:

Three cheese and dill with balsamic tomatoes
Asparagus and parmesan with hazelnut pesto
Chili cheese with salsa and cilantro crème

Belgian Waffle:

Oregon Berries (or other seasonal fruit) and whip cream
Candied nuts, whipped cream, chocolate sauce and berry coulis
Vanilla ice cream and caramel sauce
Bananas, candied walnuts, and whipped cream
Just butter and pure maple syrup

Dessert:

Mimosa sorbet with fresh fruit



Catering Lunch Menu

Our *ala carte* prices **do not** include tableware, glassware, rental items (tables, etc), linens, staffing and gratuity other than what is specified in your rental package. **Prices are per Person**

Burgers: **\$12**

Knee Deep local beef with cheddar, caramelized onion, and bacon
Anderson Ranch Lamb with mint pesto, feta, and cucumber relish

Entrée Salads: **\$15**

*Served with bread and butter

Grilled Balsamic Chicken Breast

Served on a bed of mixed greens, with fresh vegetables, herbs, and goat cheese

Grilled Shrimp Caesar

With crisp romaine hearts, parmesan cheese, house dressing, and croutons

Mediterranean Falafel

Served on a bed of mixed greens, with tomatoes, cucumbers, feta, and kalamata vinaigrette

Sandwiches: **\$12**

*Served with choice of green salad, cup of soup, or house chips

Smoked turkey, peppered bacon, sun-dried tomato aioli, lettuce, and tomato on wheat bread

Vegetarian Pita, bell peppers, cucumber, tomato, cream cheese, and Mediterranean tapenade

Curried Egg Salad with lettuce and tomato on croissant

Grilled Ham and Jarlsberg with tomato and sun-dried tomato aioli on wheat bread

Soups:

Chilled Soup:

Gazpacho

Cucumber Mint

Bowl of Soup with bread

\$8

Bowl of Soup with salad

\$15

Cup of soup (sip-able)

\$3

Hot Soup:

Carrot Ginger

Roasted Butternut Squash - Chipotle

Tomato-Vodka Bisque

Creamy Wild Oregon Mushroom and Thyme

Corn and Crab Chowder

Quiche:

*Served with green salad

Bacon, cheddar, and green onion with fresh herb and hazelnut pesto

Grilled vegetable and three cheese with balsamic tomatoes

Wild Oregon mushroom and parmesan with thyme

\$12