



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



Catering Appetizer Menu

Small Bites/Passed:

Summer Rolls	\$3/p
Assorted fresh vegetables, herbs, and rice noodles served with a spicy-sweet dipping sauce	
	\$4/p
Add jumbo prawns, crab, or seared tuna	
Crab Wontons	\$3.25/p
Crispy shells filled with creamy crab, served with sweet chili dipping sauce	
Bruchetta	\$3/p
Grilled Eggplant and mint	
Roasted tomatoes, basil, and feta	
Thinly sliced grilled beef with balsamic fig reduction and gorgonzola	
Savory cinnamon apples and Oregon cheddar	
Miniature Greek Lamb Burgers	\$3.50/p
Served open face with mint pesto, tomato, and feta	
Miniature Beef Roulades	\$3.50/p
Thinly sliced local beef brushed with miso glaze and wrapped around fresh greens and Enoki mushrooms	

Signature Platters:

Shrimp Cocktail	\$15/gl
Jumbo prawns served with Chef's special cocktail sauce and extravagant garnishes	
Hot Artichoke -or- Crab Dip	\$2.5/p
Served with fresh vegetables and house made bread	
Mediterranean Platter	\$4/p
White bean and fresh herb dip; tomatoes and feta covered with basil, olive oil, and balsamic reduction; fresh vegetables and pita chips	
Phyllo-Wrapped Baked Brie	\$35
Served with house made bread and fresh fruit with your choice of filling: Toasted Almond-Dijon -or- Roasted Garlic-Sundried-Tomato	
Carlton Farms Tenderloin Roast	\$150
Served with house made bread and choice of: Horseradish Cream and Course Grain Mustard -or- Gorgonzola and Balsamic Fig Reduction	
Chilled Smoked Salmon	\$4/p
Covered with tomato caper confetti and served with zesty dill cream cheese and crackers	
Fruit and Cheese	\$3.50/p
Assorted seasonal fruits, cheeses, chef's spice toasted nuts, and crackers	
Crudités	\$3.25/p
Fresh vegetables with roasted garlic and herb dip	
Tasting Plate	\$4/p
Cured meats, cheeses, olives, fresh fruit, chef's spice toasted nuts, and crackers	



Catering Dinner Menu

First Course Options:

Salads:

Mixed Greens

Holiday: pomegranate seeds, toasted hazelnuts, and sharp cheddar with pomegranate-orange vinaigrette

Traditional: feta, cranberries, and toasted pine nuts with balsamic vinaigrette

Roasted beet: with goat cheese and toasted hazelnuts with balsamic vinaigrette

Grilled Shrimp Caesar

Grilled jumbo prawns served on top a bed of crisp romaine tossed with parmesan, croutons, and house Caesar dressing

\$9

Caprese

Fresh mozzarella, tomato, and basil served on top of mixed greens with balsamic vinaigrette

\$9

Soups:

Chilled Soup:

Gazpacho

Cucumber Mint

Hot Soup:

Carrot Ginger

Roasted Butternut Squash - Chipotle

Tomato-Vodka Bisque

Creamy Wild Oregon Mushroom and Thyme

\$8

Additional Starter Options:

Three Cheese Flan and Roasted Vegetable Confetti with Beet Coulis

\$12

Seared Tuna Parfait

\$17

Shrimp Cocktail

\$12

Bistro Plate

\$10



Catering at The Campbell House Inn

Main Course Options:

Entrée Salads:

Grilled Parmesan-Herb Chicken Caesar	\$15
Grilled Miso-Glazed Salmon Garden Salad	\$18
Spicy Curry Beef Asian Noodle Salad	\$18
Grilled Balsamic Chicken Breast	\$15
Served on a bed of mixed greens, fresh vegetables, herbs, and goat cheese	
Grilled Shrimp -or- Parmesan Herb Chicken Caesar	\$15
Crisp romaine hearts, parmesan cheese, house dressing and croutons	
Mediterranean Falafel	\$15
Served on a bed of mixed greens, tomatoes, cucumbers, and feta with kalamata dressing	

Chicken:

Wood Grilled Chipotle BBQ Chicken Breast	\$20
With crunchy polenta and seasonal vegetables	
Wood Grilled Oregon Berry BBQ Chicken Breast	
With house frites and seasonal vegetables	
Oregon Pinot Noir and Wild Mushroom Braised Chicken Breast	
With roasted garlic mashed potatoes and seasonal vegetables	
Pomegranate Glazed Wood Grilled Chicken Breast	
With roasted red potato and seasonal vegetables	

Seafood:

Jumbo Prawn and Oregon Wild Mushroom Penne	\$19
Jumbo prawns, penne, roasted tomato, and basil tossed with roasted garlic Alfredo	
Jumbo Prawn Curry Noodle	\$19
Jumbo Prawns, fresh vegetables, and rice noodles tossed with coconut curry sauce and topped with peanuts and fresh herbs	
Apricot Glazed Wild Salmon	\$27
Wood grilled wild salmon glazed with chef's special apricot glaze, served with house frites and seasonal vegetables	
Lobster-Saffron Poached Alaskan Halibut	\$27
Delicate halibut poached in a lobster-saffron broth, served over white bean-tomato-basil relish	
Miso Glazed Cedar Plank Salmon	\$27
Wild salmon smothered in miso glaze, roasted on a cedar plank and served with roasted red potatoes and seasonal vegetables	
Halibut Fish and Chips	\$19
Beer battered wild Alaskan halibut served with house frites and chef's special tartar sauce	



Beef:

Roast Filet Mignon	\$29
Local beef covered in house seasoning, roasted to medium rare, and served with roasted garlic mashed potatoes and seasonal vegetables	
Roast Prime Rib	\$25
Covered in house seasoning, roasted to medium rare and served with horseradish sauce, roasted garlic mashed potatoes and seasonal vegetables	
Carlton Farms Filet Mignon	\$31
Grilled to order with balsamic-fig glaze, house frites, and seasonal vegetable	

Pork:

Miso Glazed Roast Pork Tenderloin	\$24
Served with roasted garlic mashed potatoes and seasonal vegetables	
Oregon Berry BBQ Grilled Pork Chops	\$24
Thick cut pork chops covered with chefs special Oregon berry BBQ sauce and served with rosemary red potatoes and seasonal vegetables	

Vegetarian:

Vegetarian Phyllo Triangle	\$20
Seven grain rice mixture with grilled and roasted vegetables and seasonings wrapped in phyllo and served with a Mediterranean tapenade and feta cheese, served with roasted garlic mashed potatoes	
Inquire about additional seasonal vegetarian entrées	

Burgers:

All served with house frites and roasted red pepper ketchup	<u>\$12</u>
Knee Deep local beef with cheddar, caramelized onion, and bacon	
Anderson Ranch Lamb with mint pesto, feta, and cucumber relish	
Curried Turkey	



Catering Dessert Menu

Fall:

Chocolate Hazelnut Tart with Graham Cracker Crust
Apple-Pear Crisp with Vanilla Bean Ice Cream
Cranberry Cheesecake
Cheese Platter with Strudel

\$8

Winter:

Chocolate Ginger Tart with Gingersnap Crust
Blood Orange Cheesecake
Apple-Cranberry Crisp with Vanilla Bean Ice Cream
Cheese Platter with Strudel

Spring:

Chocolate Buttermilk Crème Brûlée
Tiramisu Trifle
Fresh Berry and Rhubarb Cobbler with Vanilla Bean Ice Cream
Cheese Platter with Strudel

Summer:

Mocha Panna Cotta
Strawberry Shortcake
Cheese Platter with Strudel
Triple Chocolate Terrine
Oregon Berry Crisp with Vanilla Bean Ice Cream