



## Catering Menu

The Dining Room 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 Wines", Wine List and are known for our 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 while 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 60 people. If you have a larger event at The Campbell House, or are seeking something different than what we offer, we will assist you in working with one of our favorite catering companies, such as Cravings, Brindiamo or Oakway Wine & Deli. In that case, the following services and fees will change according to that company's guidelines.

If you choose The Campbell House Inn to Cater your event, the prices include The Campbell House Inn's flatware, dinnerware, glassware, linens, minimal staffing, tables and chairs that are currently on site. Rental items will be an additional charge plus a 20% service charge with delivery fee... see packages for more details.

### **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 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**

- \* A 23% service charge is added to all food and beverage services.
- \* A 23% service charge is added to all food and beverage services for sit-down dinners.

See our rental agreement contract for other details.



## **Breakfast \$15 per person**

**( Inn guest's with an extra guest is \$10.00 )**

*Provided by the Campbell House Inn ~ 20% gratuity*

Breakfast is served from 7:00 a.m. – 10:00 a.m. The Campbell House offers a full breakfast.

We begin with fresh coffee and juice, warm scones baked each morning, followed by your choice of our ***Special of the Day***, homemade granola with yogurt, Oatmeal with brown sugar and raisins on the side, mini Belgian Waffles or try our Sampler Plate with the Special of the Day and a Waffle.

*\*Breakfast is complimentary for guests that have a room at the Inn.*

## **Morning Snack \$3.50 per person**

*Provided by The Campbell House Inn + 23% gratuity*

Campbell House Fresh Baked Scones and Fresh Fruit

## **Afternoon Snack**

~ Cookies	\$9.50 (per dozen)
~ Assorted Desserts	\$12.00 (per dozen)
<i>bar cookies, mini cheesecakes &amp; cookies</i>	
~ Cheeses, Fruits & Crackers	\$20.00 (serves 12)
~ Baked Brie & Croutons	\$45.00 (serves 12)

## **Beverages**

*Coffee, decaf and Ice Water are complimentary*

~ Pellegrino Water	\$3.00
~ Bottled Water	\$1.50
~ Juice	\$2.00
~ Assorted Sodas	\$1.25
~Wide Selection of Wine and Spirits Available	

## **Cold Lunch Menu # 1: \$12.00 per person**

- ~ Create your own sandwich ~ Buffet
  - Assorted sliced deli meats (ham, turkey, roast beef, salami, etc.,)
  - Bread Basket
  - Sliced Cheeses
  - Toppings & Condiments (tomato, lettuce, mayonnaise, mustards, etc.,)
  - Crudités Tray (fresh vegetables & dipping sauces)
  - Mixed Greens Salad with vinaigrette dressing
  - Chips and Salsa

## **Cold Lunch Menu # 2: \$12:00 per person**

- ~ Box Lunches (includes sandwich, fresh fruit, cookie & bottled water)
    - Chicken Hazelnut (Chicken salad served on Hazelnut poppyseed bread)
    - Turkey Sandwich (Seasoned Turkey breast, served with provolone cheese, shredded lettuce & tomato).
    - Vegetarian Sandwich (Mozzarella cheese, avocado, tomato, basil layered on roll, drizzled with olive oil)
    - Ham Sandwich (Thin slices of hickory baked ham topped with pepper jack cheese, lettuce & tomato)
- (Choices of Bread : Low-Carb Rye, Wheat, Buttermilk, Hazelnut, Ciabatta Rolls)**



**Elegant Luncheon, Three Course Menu #3: \$34.00 per person**

Fresh baked breads and seasoned olive oil to be served with opening course.

Campbell House mixed green salad with seasonal accompaniment and dressings:  
Raspberry vinaigrette, Creamy Roasted Garlic Feta and Balsamic Vinaigrette

Entrée Course

*Choose up to two*

**Grilled - Braised Chicken selections:**

*Farm fresh chicken breasts with appropriate accompaniment.*

- Tuscan style chicken with tomato, onion, pepper confetti and herbed vegetable Risotto
- Southwestern style marinated chicken with black bean - corn Paella
- Marionberry lacquered chicken with Rosemary onion roast golden potatoes.

**Roasted Meat Selections:**

- Pepper - Cumin rubbed rotisserie Prime Rib with Cabernet Mushroom jus lie and Garlic Mashed potatoes and seasonal vegetables
- Northwestern woods style rubbed sirloin with Smoked Pepper -Tomato jus lie and Garlic
- Winter Root -Mashed potatoes and seasonal vegetables
- Marion berry - Hoisin glazed rotisserie pork loin medallions with spicy sticky rice and
- Seasonal stir fried vegetables.

**Vegetarian Selection:**

- Seasonal fresh vegetables, marinated and wood grilled. Napoleon style wrapped in crisp Phyllo served with a smoked tomato - roasted red pepper sauce and house artisan cheeses.



Dessert Course

*Choose One*

**CHOCOLATE HAZELNUT TART - COFFEE ICE CREAM**

*Made with Belgian Chocolate and Oregon Hazelnuts*

**TOUR EIFFEL SORBET/GLACÉ**

*Layers of raspberry/mango sorbet and peach ice cream drizzled with raspberry coulis*

**CHERRY - RHUBARB - STUFFED PEACH CAMPBELL HOUSE CRISP**

*Served warm and topped with vanilla ice cream*

Effective July 2005