

Chemeketa Event Services

MENU

Hours: Monday-Friday 6:00am-5:00pm: \$6 fee per delivery time and location
After hours, weekend, and off-site deliveries are available either
with a minimum \$200 order, or an additional \$20 delivery fee.

Refreshments

Regular or Decaffeinated Coffee
\$8.00 Air Pot (10 servings)

Tea \$6.00
Air Pot (10 servings)

**Fruit Punch, Lemonade, Iced Tea,
or Juice \$8.00**
Pitcher (6-8 Servings)

**Pepsi Products, Lemonade, or
Iced Tea \$0.75**
(12 oz.) Canned

Bottled Water \$1.50 (20 oz.)
Bottled Juice \$1.50 (10 oz.)

Baked Goods

Cookies \$0.85
Chocolate filled or dipped **\$1.00**

Bagels \$2.00
With cream cheese

Cinnamon Rolls \$1.50

Scones \$1.25

Muffins \$0.85

Donuts \$0.85

Tea Breads \$0.85

Coffee Cake
Braid or Round (7 servings) **\$8.75**
2 Slices (1 serving) **\$1.50**

Full Breakfast

Prices are per person unless otherwise noted.

The Continental \$5.25
Fresh Assorted Muffins served with
Fresh Fruit Salad
Includes Coffee Service, Juice, & Ice
Water

Hot Breakfast Buffet \$8.00
Choice of entrée:
Scrambled Eggs & Potatoes,
Biscuits & Gravy,
French Toast, or Quiché
Includes Assorted Pastries & Fresh
Fruit Salad, Coffee Service, Juice, &
Ice Water

Add Meat \$2.00
Choice of Bacon, Ham or Sausage Patty

Yogurt & Granola \$2.50
Assorted Yogurt served with Almond-
Raisin Granola

Breakfast Burrito Buffet \$9.25
Scrambled Eggs, Hash Browns, Diced
Meat (Bacon, Ham or Sausage,) Flour
Tortillas, Assorted Condiments, & Fresh
Fruit Salad
Includes Coffee Service, Juice, & Ice
Water

Deep-Dish Quiche \$10.50 (Per Pie)
Your Choice of Quiche Available in:
Spinach, Sun Dried Tomato, Smoked
Gouda and Sausage, Ham/Bacon &
Cheddar

Lunch

Lunch buffet service is available for a minimum of 10 people.

Prices are per person unless otherwise noted.

All lunches are served on paper plates, with plastic utensils.

China service is available for \$1 per person.

Special dietary needs will be accommodated by our chef with advance notice.

American

Grab & Go Sandwiches

One Side: **\$7.75**

Two Sides: **\$8.50**

Three Sides: **\$9.00**

Pre-made Deli Sandwiches served with Assorted Deli Meats & Cheeses, Assorted Vegetables, & Condiments. Choice of Side(s): Chips, Cookie, Pasta Salad, Potato Salad, Veggie Sticks or Whole Fruit

Includes Canned Soda, & Ice Water

Choice of box or brown paper bag

Deli Sandwich Buffet \$8.95

Build your own, with Assorted Deli Meats & Cheeses, Assorted Vegetables, & Condiments.

Choice of Salad, Dessert, & Beverage

Soup & Salad Buffet \$8.95

Includes choice of Soup & Salad, Bread, Dessert, & Beverage

1/4 Chicken Buffet \$9.95

BBQ or Baked Chicken

Choice of Salad, Bread, Dessert, & Beverage

Chef Salad Buffet \$8.95

Crisp Mixed Salad greens with Meats, Veggies, Croutons, & Assorted Dressings

Choice of Dessert, & Beverages

Smoked Chicken Salad \$8.95

Smoked Chicken mixed with Cheddar Cheese & Herbed Mayonnaise served with Lettuce & Tomato on Garlic Focaccia Rolls

Choice of Dessert, & Beverage

Ethnic Choices

Oriental Stir Fry \$9.25

Vegetarian Stir Fry served with Steamed Rice. Includes a choice of Salad, Dessert, & Beverage

Add Chicken or Beef \$1.25

Taco Salad Buffet \$8.95

Your Choice of Chicken or Ground Beef served with Lettuce, Tomato, Onions, Jalapeños, Olives, Salsa, Sour Cream, & Tortilla Chips

Choice of Dessert & Beverage

Enchiladas \$9.50

Choice of Chicken, or Ground Beef, served with Black Beans, Spanish Rice, Olives, Sour Cream, Jalapeños & Onions

Choice of Salad, Dessert, & Beverage

Pasta Roma \$8.95

Penne Pasta tossed with Olive Oil, Artichoke Hearts, Sun-dried Tomatoes, Capers, Basil, Garlic, & Red Peppers. Choice of Bread, Salad, Dessert, & Beverage

Add Chicken \$1.25

Lasagna \$9.50

Chicken, Beef, or Vegetarian

Choice of Bread, Salad, Dessert, & Beverage

Spaghetti \$8.95

Marinara Sauce & Angel Hair Noodles

Choice of Bread, Salad, Dessert, & Beverage

Pizza Party \$9.50

Assorted Pizzas (One pizza per 4 guests equals 2 slices per person)

Choice of Salad, Dessert, & Beverage

Lunch Buffet Side Choices

Select one of each, for the lunch buffet of your choice.

Extra Salad - \$1.50 per person,

Extra Soup - \$2.00 per person

Salads

Tossed Green
Fresh Fruit
Caesar
Greek Pasta
Red Potato
Tortellini

Breads

French
Garlic
Breadsticks

Desserts

Cookies
Cakes
Brownies

Beverages

Fruit Punch
Lemonade
Ice Tea
Canned Sodas
Bottled Waters:
\$0.50 extra

Hors d'oeuvres

Available for a minimum of 15 people

Individual hors d'oeuvres \$2.75 per person

Choice of four hors d'oeuvres \$10.25 per person

Choice of six hors d'oeuvres \$14.75 per person

Choice of eight hors d'oeuvres \$19.25 per person

Cold Hors d'oeuvres

- Anti-Pasta Skewers
- Deviled Eggs
- Cheese & Crackers
- Deli Meat
- Finger Sandwiches
- Garlic Basil Crostini
- Fresh Fruit Kabobs or Platter
- Savory Mini Puffs
- Pickled Asparagus wrapped in Prosciutto
- Prawn Cocktail
- Roasted Red Pepper Mousse
- Smoked Salmon Mousse
- Spinach Dip
- Sun-dried Tomato & Olive Tapenade
- Marinated Vegetables
- Seven-Layer Bean Dip

Hot Hors d'oeuvres

- Artichoke & Crab Dip
- Artichoke & Spinach Dip with Sun-dried Tomatoes
- Thai Chicken Skewers
- Chicken Wings
- Crab Cakes
- Cocktail Meatballs
- Mini Quiche
- Mini Sausages
- Whole Baked Salmon
- Stuffed Mushrooms

Dessert Hors d'oeuvres (2 per serving) **\$2.75**

Petit Fours, Tartlets, Truffles, Mini Chocolate-dipped Macaroons, Sweet Mini Puffs, or Chocolate Dipped Strawberries (seasonal)

Dinner

Dinner Buffets are available for a minimum of 25 people
All dinner entrees include Green Salad, Two Side Dishes, Bread & Beverage.
China Service & Linens Included.

Beef

Pepper Steak \$16.75

Beef Medallions Sautéed with Shallots, Peppers, & Roma tomatoes in a Zinfandel Garlic Sauce

Beef Tenderloin \$21.95

Pan-Roasted Beef Tenderloin topped with a Pinot Noir Mushroom Sauce

Seafood

Halibut Astoria \$16.95

Halibut Filet topped with Bay Shrimp & a Pinot Blanc Cream Sauce

Poached Salmon \$17.95

Salmon Fillet poached in White Wine, Garlic, Lemon, Fresh Herbs, & Capers

Baked Salmon \$16.95

Salmon Fillet baked in Butter and White Wine and topped with Swiss Cheese, Capers, Chives, & Tomatoes

Shrimp & Chicken Sauté \$17.75

Chicken Breast & Tiger Shrimp tossed with a Pinot Blanc Cream Sauce & Penne Pasta

Chicken

Chicken Piccata \$16.75

Sautéed Chicken Breast with Capers, Mushrooms & Artichoke Hearts in a Lemon Butter Sauce

Chicken Parmesan \$16.75

Chicken Breast Breaded with Parmesan and Bread Crumbs & Topped with a Light Cream Sauce

Hazelnut Chicken \$16.75

Chicken Breast coated with Roasted Hazelnuts & topped with a Citrus Pear Sauce

Pork

Roasted Pork Tenderloin \$16.75

Slow roasted Pork Loin served with Caramelized Apples & Brandy Sauce

Baked Ziti \$17.95

Ziti Pasta with tossed with Sweet Italian Sausage, Roasted Red Peppers, & Mushrooms, & Marinara Sauce

Black Forest Ham \$17.95

Hardwood Smoked Ham topped with Pineapple Apricot Sauce

Dinner - Side Dishes

Salads

Tossed Green
Caesar
Greek Pasta
Red Potato

Vegetables

Steamed
Vegetables
Green Bean
Almondine
Roasted
Vegetables

Starches

Baby Red
Potatoes
Twice Baked
Potatoes
Wild Rice Pilaf
Steamed Rice
Pasta Alfredo
Broccoli &
Almond Rice

Breads

French
Rosemary Garlic
Focaccia
Breadsticks

Desserts

Cheesecakes
3 Layer Cakes
Tortes
Pies

Beverages

Fruit Punch
Lemonade
Iced Tea
Canned Soda
Coffee Service

Gourmet Cakes

Sheet Cakes	Full (Serves 96)	Half (Serves 48)	Quarter (Serves 24)
Single Layer	\$35.00	\$27.00	\$20.00
Double Layer	\$80.00	\$58.00	\$42.00

Customizations

Basketweave Decoration \$25.00 per cake

Cake

- Carrot
- Chocolate
- Chocolate Raspberry
- Strawberry
- Lemon
- White

Filling

- Blueberry
- Chocolate Mousse
- Cherry
- Custard
- Lemon
- Raspberry

Icing

- Chocolate Butter Cream
- Cream Cheese
- Lemon
- Raspberry
- Vanilla Butter Cream

Baked-Goods Flavor Varieties

Cookies

- Chocolate Chip
- Peanut Butter
- Fudge
- Oatmeal Raisin
- Snicker Doodle
- White Chocolate Macadamia Nut
- M&M

Cinnamon Rolls

- Cream Cheese
- Carmel Nut

Bagels

- Plain
- Blueberry
- Cinnamon Raisin

Muffins

- Almond Poppy Seed
- Apple Hazelnut Bran
- Bran
- Banana Nut
- Blueberry
- Chocolate Chip
- Orange Hazelnut
- Orange & Toasted Coconut
- Peanut Butter
- Peanut Butter & Chocolate Chip
- Pumpkin Chocolate Chip
- Pumpkin Spice
- Snicker Doodle
- Cherry

Coffee Cake

- Apple
- Blueberry
- Lemon
- Raspberry

Tea Breads

- Butter Rum
- Double Chocolate
- Lemon
- Almond Poppy Seed
- Orange Hazelnut
- Chocolate Chip