

# Troutdale Dining Room

423-968-9099

## BREAKFAST

**Breakfast Buffet:** Scrambled eggs, bacon, sausage, home fried potatoes, fresh fruit tray, and pastry tray  
\$10.00 per person + tax and tip

**The Executive Buffet:** Eggs Benedict with Canadian bacon, French toast topped with fruit and maple syrup, bacon, sausage patties or links, home fried potatoes, fresh fruit tray, and pastry tray  
\$15.00 per person + tax and tip

## BUFFETS

### **Deli Buffet**

Display of sliced turkey, ham and roast beef; assorted sliced cheeses; lettuce, tomato and onion tray; assortment of fresh baked breads; Cole slaw, potato salad, fresh fruit display, cookies and brownie display  
\$8.00 per person + tax and tip

**BBQ Buffet:** Southern style pulled pork, grilled BBQ chicken, baked beans, potato salad, coleslaw, fresh baked buns, and fresh fruit cobbler  
\$10.00 per person + tax and tip

**Italian Buffet:** Fresh mixed greens salad with tomatoes, carrots, cucumbers and two dressings; lasagna choices: ground beef marinara, vegetable primavera, chicken alfredo, garlic bread; Pastry Chef's seasonal dessert selection  
\$10.00 per person + tax and tip

**Mexican Buffet:** Fresh mixed greens salad with tomatoes, carrots, cucumbers and two dressings, hard and soft tortilla shells, seasoned beef, grilled chicken strips, shredded cheese, lettuce, tomato, salsa and sour cream, Mexican rice and refried beans, Pastry Chef's seasonal dessert  
\$10.00 per person + tax and tip

**Traditional Salad Bar:** Mixed baby field greens, Romaine lettuce, Chef's selection of 8 condiments; Dressings: ranch, vinaigrette, Caesar; Cajun grilled chicken, curried chicken and honey dijon glazed chicken; Pastry Chef's seasonal dessert  
\$10.00 per person + tax and tip

## BOX LUNCHES

**Specialty Salads:** All specialty salads are served with fresh fruit and freshly baked cookie

**House Salads:** Fresh mixed greens with tomatoes, carrots, cucumbers and choice of dressing; Cajun grilled trout or grilled chicken

**Caesar Salads:** Romaine lettuce, fresh parmesan cheese, garlic croutons, and Caesar dressing; Cajun grilled trout or grilled chicken

### **Sandwiches and Wraps**

(Box lunches include: lettuce, tomato, fresh fruit, chips and fresh house baked cookie; all sandwiches are made on fresh croissants)

**Sandwiches:** Ham and cheddar, roast turkey and gruyere, roast beef, chicken salad

**Wraps:** Roasted red pepper chicken salad, chicken Caesar, vegetarian Greek, turkey and bacon club wrap

\$8.00 per person + tax and tip

### **CHEF ATTENDED LUNCHESES PREPARED TO ORDER**

**Pasta Station:** Pasta tossed to order for the guest with choice of: peppers, onions, zucchini, squash, and/or mushrooms; marinara or alfredo sauce; grilled chicken or Cajun grilled trout; mixed greens with cucumbers, tomatoes, carrots, and two dressings; pastry chef's seasonal dessert selection

**Fajita Station:** Flour tortillas filled with the guest's choice of marinated chicken or beef sautéed to order; peppers, onions, lettuce, tomato, sour cream, cheddar cheese, pico de gallo; mixed greens with cucumbers, tomatoes, carrots, and two dressings; pastry chef's seasonal dessert selection

**Omelet and Waffle Station:** Guests choice of ham, cheddar cheese, mushrooms, peppers, onion; sautéed to order with fresh eggs; waffles with maple syrup; fresh fruit; fruit muffins; fresh orange juice

\$12.00 per person + tax and tip

### **HOT HOR D'OEUVRES**

(Priced per 100 each)

Scallops/shrimp kabobs \$250.00	Fried wontons \$140.00
Coconut crusted chicken strips \$140.00	Mini quiche \$160.00
Breaded shrimp \$175.00	Italian meatballs \$150.00
Bruschetta \$150.00	Crab cakes \$350.00
Wild mushroom and parmesan mushrooms	Crab stuffed mushrooms \$180.00
Smoked brisket w/sauces and rolls	
Sliced beef tenderloin w/ sauces and rolls	
Peppercorn seared pork tenderloin w/ sauces and rolls	

### **COLD HOR D'OEUVRES**

(Priced per 100 each)

Premium shrimp cocktail \$350.00	Domestic and imported cheeses \$165.00
Snow crab claws \$225.00	Grilled trout filets with fruit salsa \$200.00
Gulf oysters \$200.00	Assorted canapés \$150.00
Poached whole salmon \$325.00	Seasonal fruit tray \$160.00
Asian soy seared salmon	Steamed asparagus spears \$165.00
Finger sandwiches \$150.00	Fancy mixed nuts (lb) \$18.00
Nacho chips with salsa \$16.00	
Roasted peanuts (lb) \$15.00	

### **BUFFETS**

#### **Menu #1**

Full salad bar: mixed baby field greens, 6 seasonal condiments, two dressings; grilled marinated vegetables: zucchini, squash, red onions, eggplant, portabella, mushrooms, w/ a balsamic drizzle

Entrees: horseradish crusted salmon w/ burre blanc, traditional chicken marsala, seasoned prime rib w/au jus and horseradish cream sauce

Sides: rosemary roasted red skin potatoes, rice pilaf, two chef's choice seasonal vegetables, fresh baked bread and butter

Dessert: 2 different seasonal desserts  
\$29.00 per person + tax and tip

### **Menu #2**

Full salad bar: mixed baby field greens, 6 seasonal condiments, two dressings

Entrees: traditional chicken parmesan, roasted pork loin w/ mushroom demi

Sides: horseradish cream and au jus, flavored mashed potatoes and cous cous, two chef's choice seasonal vegetables, fresh baked breads

Dessert: 2 different seasonal desserts  
\$19.00 per person + tax and tip

### **Menu #3**

Taco Bar to include: grilled chicken and seasoned beef, soft flour tortillas, corn tortillas, Spanish rice and refried beans, beef enchiladas with red sauce and cheese enchiladas with green sauce, south of the boarder chicken breast, topped with cheese, tomatoes, jalapenos, beef and chicken fajitas, sautéed peppers and onions; shredded lettuce, diced tomatoes, shredded cheddar cheese, sliced jalapeno peppers, guacamole, sour cream and salsa; sopapillas and cinnamon flourless chocolate torte

\$22.00 per person + tax and tip

### **SEATED ENTRÉE MENU**

Includes potato or rice, vegetable, salad or dessert

#### **Chicken Cordon Blue**

Boneless breast of chicken filled with Swiss cheese, ham and herbs.

\$19.00 per person + tax and tip

#### **Prime Rib of Beef**

Slowly roasted, served with au jus.

\$25.00 per person + tax and tip

#### **Chicken Parmesan**

Chicken breast topped w/ marinara sauce and parmesan cheese

\$19.00 per person + tax and tip

#### **Grilled Filet of Beef Tenderloin**

Beef filet grilled with mushroom madeira

\$35.00 per person + tax and tip

#### **Lamb Chops**

Two double chops grilled with rosemary, mushrooms, & white wine.

\$35.00 per person + tax and tip

#### **Chicken Marsala**

Boneless breast of chicken with mushrooms in marsala sauce

\$19.00 per person + tax and tip

#### **Roast Pork of Loin**

Tender roasted pork loin, mushroom demi

\$21.00 per person + tax and tip

**Chicken Florentine**

Chicken breast topped with a spinach brandy cream sauce

\$19.00 per person + tax and tip

**New York Strip**

Grilled w/ red wine mushroom ragu

\$32.00 per person + tax and tip

**Field and Stream**

Filet of beef tenderloin w/ dijon natural sauce

Trout filet filled with mushrooms, bacon, smoked Gouda cheese – Burre Blanc

\$39.00 per person + tax and tip

**Lightly Smoked Strip Loin and Scallops in Raspberry Sauce**

\$39.00 per person + tax and tip

**Parmesan and Bread Crumb Encrusted Trout Filet – Burre Blanc**

Filet of beef tenderloin w/ dijon natural sauce

\$39.00 per person + tax and tip

**Brown Sugar Glazed BBQ Salmon**

\$29.00 per person + tax and tip

**Grilled Filet of Beef Tenderloin and Crab Stuffed Shrimp**

\$45.00 per person + tax and tip

**SEATED ENTRÉE SALADS**

**Spring Mix Salad**

\$3.00 per person + tax and tip

**Caesar Salad**

\$4.00 per person + tax and tip

**Spinach Salad**

\$4.00 per person + tax and tip

**DESSERTS**

Seasonal Dessert

\$5.00 per person + tax and tip

**An additional service charge (determined by caterer) + 11% local & state tax will be added to catering costs.**