

# Salem Conference Center

## Banquet & Catering Policies

### Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance.

### Entrée Selection

In the event your group requires a split menu, entrée selections are limited to a maximum of 2 selections plus a vegetarian option. The higher priced entrée charge will apply to all selections. If additional entrée selections are required over and above the guaranteed amount, the client will be responsible for the additional charges incurred.

### Guarantees

A guaranteed attendance is required for all meal function 3 business days prior to the function (5 business days for split entrées).

### Menu Pricing

Pricing is subject to change to meet increased food cost.  
All menu items are subject to an 18% service charge.

### Security

The Salem Conference Center does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Additional security can be arranged with your catering representative.

### Decorations

The Salem Conference Center does not permit affixing anything to the walls, floors or ceilings with nails or staples. Please advise your catering representative of any signage needing to be hung and we will assist you as needed.

# BEVERAGES

Regular or Decaf Coffee  
@ \$30.00 +/-per gallon

Hot Herbal Teas or Iced Tea  
@ \$30.00 +/-per gallon

Hot Chocolate or Cider  
@ \$30.00 +/-per gallon

Coffee Bar Condiments:  
Shaved Chocolate, Whipped Cream, Biscotti  
@ \$45.00 +/-each

Assorted Chilled Juices  
@ \$18.00 +/-per pitcher

Milk  
@ \$18.00 +/-per pitcher

Assorted Soft Drinks & Bottled Water  
@ \$2.50 +/-each

Assorted Upgraded Beverages  
Nantucket Organic Juices  
Talking Rain Twist Organic Waters  
Stewarts & Reeds Sodas  
San Pellegrino Sparkling Waters  
@ \$3.50 +/-each

Fresh Lemonade or Raspberry Lemonade  
@ \$32.00 +/-per gallon

Sherbet Punch or Fruit Punch  
@ \$35.00 +/-per gallon

# MEETING ENHANCEMENTS

Fresh Seasonal Fruit Skewers  
@ \$32.00 +/-per dozen

Assorted Bagels with Cream Cheese  
@ \$25.00 +/-per dozen

Assorted Pastries, Scones & Croissants  
@ \$25.00 +/-per dozen

Assorted Marion Berry Cobbler Bars, Lemon Bars & Mocha Bars  
@ \$30.00 +/-dozen

Assorted Cookies or Chocolate Brownies  
@ \$25.00 +/-per dozen

Candy Bars, Granola Bars & Fruit Bars  
@ \$1.50 +/-each

Organic Yogurt Bar  
House-made Granola, Golden Raisins & Oregon Nuts  
@ \$4.25 +/-per person

Local Seasonal Whole Fruit  
@ \$2.00 +/-each

Kettle Chips, Popcorn or Pretzels  
@ \$25.00 +/-per bowl

Alder Smoked Salmon Chive Spread with Herb Crostini  
@ \$60.00 +/-each

Spinach Artichoke Dip with Herb Crostini,  
Tri-Colored Tortilla Chips with House Made Salsa or  
Kettle Chips with French Onion Dip  
@ \$50.00 +/-each

Assorted Mixed Nuts  
@ \$35.00 +/-per bowl

# CONTINENTAL BREAKFAST BUFFET

All breakfasts are served with Coffee, Decaf & Hot Herbal Tea

## NORTHWEST CONTINENTAL

Chilled Fruit Juices

Chef's Pastry Selection with Preserves & Butter

**@ \$9.95+ /per guest**

## CROISAN CREEK CONTINENTAL

Chilled Fruit Juices

Chef's Pastry Selection with Preserves & Butter

Fresh Seasonal Fruit Tray

**@ \$11.95+ /per guest**

## SANTIAM RIVER CONTINENTAL

Chilled Fruit Juices

Chef's Pastry Selection with Preserves & Butter

Fresh Seasonal Fruit Tray

Assorted Bagels with Flavored Cream Cheese

Assorted Flavored Yogurts with House-Made Granola

**@ \$13.95 + /per guest**

## WILLAMETTE RIVER BREAKFAST BUFFET

Prices based on an attendance of 20 or more guests

Attendance under 20 add \$3.00 per person

Chilled Fruit Juices

Fresh Seasonal Fruit Tray

Assorted Mini Muffins

Scrambled Eggs with Tillamook Cheddar Cheese & Chives

Crisp Bacon or Sausage Links

Roasted Herb Potatoes

**@ \$15.95 + /per guest**

## SERVED BREAKFAST

All breakfasts are served with Coffee, Decaf & Hot Herbal Tea

### SALEM SUNRISE

Chilled Orange Juice

Chef's Pastry Selection with Preserves & Butter

Scrambled Eggs Topped with Tillamook Cheddar Cheese & Chives

Hash Brown Potatoes

Choice of Sliced Ham, Sausage Links or Crisp Bacon

@ \$13.95 +/-per guest

### OREGON COWBOY BREAKFAST

Chilled Orange Juice

Chef's Pastry Selection with Preserves & Butter

Grilled Hanger Steak & Eggs

Served with Roasted Herbed Yukon Potatoes and Pico De Gallo

(4) Oz. Cut @ \$16.95 +/-per guest

(6) Oz. Cut @ \$18.95 +/-per guest

Substitute Petite Filet @ \$26.95 +/-per guest

### CHEF'S SCRAMBLE

Chilled Orange Juice

Chef's Pastry Selection with Preserves & Butter

Scrambled Eggs with Onion, Peppers & Mushrooms

Topped with Tillamook Cheddar Cheese

Served with Hash Brown Potatoes

Choice of Sliced Ham, Sausage Links or Crisp Bacon

@ \$13.95 +/-per guest

### THE EARLY RISER

Chilled Orange Juice

Vanilla Yogurt & House Made Granola Parfait

Basket of Assorted Petite Quiche & Breakfast Breads

Served with Sliced Seasonal Fruit

@ \$15.95 +/-per guest

# REFRESHMENT BREAKS

## THE INTERMISSION

Popcorn & Pretzels, Assorted Cookies & Chocolate Brownies

Assorted Soft Drinks & Bottled Water

@ \$8.95 +/-per guest

## A WALK IN THE PARK

Fresh Seasonal Fruit, Chef's Choice Pastries

Assorted Soft Drinks & Bottled Water

@ \$8.95 +/-per guest

## AFTERNOON FIESTA

Tri-Colored Tortilla Chips with Salsa & Guacamole

Kettle Potato Chips with French Onion Dip

Fresh Lemonade & Iced Tea

@ \$9.95 +/-per guest

## FILLING THE BILL

Smoked Salmon & Chive Spread with Crostini

Fresh Vegetable Tray, Spinach Artichoke Dip with Chips

Fresh Lemonade & Iced Tea

@ \$9.95 +/-per guest

## A SWEET INCENTIVE

Assorted Candy Bars & Granola Bars, Cookies & Chocolate Brownies

Assorted Soft Drinks & Bottled Water

@ 9.95 +/-per guest

## MAKE YOUR OWN ICE CREAM SUNDAE BAR

Chocolate & Vanilla Ice Cream

Chocolate & Carmel Sauce

Whipped Cream, Peanuts, Cherries, Crushed Oreos, M&M's & Bananas

@ \$12.95 +/-per person

# LUNCHEON SALADS & DESSERTS

## Salads

### House Salad

Fresh Romaine & Field Greens with Tomato, Cucumber & Carrot  
Served with Ranch Dressing

### Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese  
Kalamata Olives, Sweet Red Onion & Croutons  
Served with House Caesar Dressing

### Butter Lettuce & Baby Spinach Salad

With Grape Tomatoes, Oregon Smoked Bleu Cheese & Crostini Crouton  
Served with Roasted Red Pepper Herb Vinaigrette

## Desserts

Carrot Cake with Cream Cheese Frosting

Double Fudge Brownies

Assorted Petite Fours

Fresh Baked Assorted Cookies

Chocolate Mousse Cake

Key Lime Pie with Candied Citrus

New York Cheesecake with Strawberry Sauce

Chocolate Seduction Cake with Caramel Sauce

# LUNCHEON SALADS & SANDWICHES

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea

Assorted Artisan Breads with Butter & Dessert Selection

## Salads

### Chicken Caesar Salad

Chilled, Marinated & Grilled Breast of Chicken with Romaine Greens, Croutons, House Caesar Dressing & Freshly Grated Parmesan Cheese

@ \$14.95 +/-per guest

### SCC Chef's Salad

Strips of Turkey Breast & Ham With Provolone & Cheddar Cheese, Served Over Greens, Garnished with Egg Slices, Cucumber, Shredded Carrot, Red Pepper & Black Olives with Choice of Dressing

@ \$14.95 +/-per guest

Add Bay Shrimp @ \$3.00 +/-per person

Add Grilled Salmon Filet @ \$4.00 +/-per person

Add Dungeness Crab @ \$5.00 +/-per person

### Traditional Cobb Salad

Grilled Breast of Chicken, Avocado, Blue Cheese, Sliced Eggs, Green Onion, Crumbled Bacon & Tomato, Served Over Crisp Salad Greens with Choice of Dressing

@ \$14.95 +/-per guest

### Southwestern Chop Chop Salad

Ancho & Beer Marinated Chicken Breast with Romaine & Spring Greens, Julienne Carrots, Zucchini, Red & Yellow Peppers, Tomatoes, Scallions, Cotija, Toasted Pepitas with Lime Cumin Vinaigrette

@ \$15.95 +/-per guest

## Sandwiches

### Focaccia Wedge Sandwich

Thin Sliced Roast Breast of Turkey & Black Forest Ham with Provolone Cheese, Crisp Lettuce, Tomato & Sliced Red Onion,

Served with Fresh Seasonal Fruit & Marinated Pasta Salad

@ \$13.95 +/-per guest

### Croissant Sandwich

Turkey, Ham or Roast Beef with Roasted Garlic Aioli & Swiss Cheese

Served with Fresh Seasonal Fruit & Marinated Pasta Salad

@ \$13.95 +/-per guest

## SERVED LUNCHEON

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea  
Assorted Artisan Breads with Butter & Dessert Selection

### Sesame Teriyaki Chicken Breast

Grilled Breast of Chicken Marinated in Soy-Sesame Ginger Sauce,  
Served Over Yaki Soba Noodles & Fresh Vegetables

@ \$15.95 +/-per guest

### Cajun Chicken

Grilled Cajun Chicken Breast with Creamy Leek & Corn Maque Choux  
Andouille Red Beans & Grilled Seasonal Vegetables

@ \$15.95 +/-per guest

### Chicken Italia

Marinated & Grilled Chicken Breast with Olive Sun Dried Tomato Relish  
Served with Seasonal Vegetables & Pesto Cappalini

@ \$15.95 +/-per guest

### Sole Meuniere

Sautéed Filet of Sole Lightly Breaded  
With Brown Butter, Lemon, Italian Parsley & White Wine  
Served with Seasonal Vegetables & Wild Rice Almondine

@ \$15.95 +/-per person

### Beef Teriyaki

Boneless Sirloin Steak Marinated in Soy Sauce, Garlic, Sherry & Ginger  
Served with Fresh Seasonal Vegetables & Sticky Rice

@ \$16.95 +/-per guest

### Salmon Filet

Pesto Marinated Salmon with Olive Tapenade Buerre Rogue  
Served with Fresh Seasonal Vegetables & Herbed Wild Rice Pilaf

@ \$17.95 +/-per guest

### Grilled Sirloin Steak

Grilled Sirloin Steak Served with Sherry Mushroom Sauce  
Served with Fresh Seasonal Vegetables & Buttermilk Mashed Potatoes

@ \$16.95 +/-per guest

# SCC LUNCHEON BUFFET

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

Farfalle Pasta Salad with Lemon, Olive Oil, Fresh Herbs  
Mozzarella & Grilled Seasonal Vegetables

Romaine & Spring Greens with Garlicky Croutons, Matag Bleu &  
Roasted Walnuts with Roasted Shallot Champagne Vinaigrette

Fresh Seasonal Fruit Tray

Creamy Herbed Polenta  
Roasted Garlic Red Bliss Mashers

Warm Assorted Rolls

Chef's Choice Assorted Dessert Selections

## ENTRÉE

Choice of Two Entrees

Pesto Marinated Grilled King Salmon with Capers,  
Herbs & Artichoke Buerre Blanc

Sesame Teriyaki Chicken Stir Fry with Yakisoba Noodles

Beef Burgundy Tenderloin Braised in Red Wine, Mushrooms, Garlic & Herbs

Market Fresh Grilled Fish with Citrus, Fennel & Oil Cured Olive Relish

Chicken Cordon Blue with Oregon Blue Cream Sauce

Vegetarian-Roasted Vegetable Crostada, Sun-Dried Tomato Pesto,  
Fresh Mozzarella & Seasonal Roasted Vegetables, Balsamic Sherry Reduction

@ \$19.95 +/- per person

# PACIFIC RIM BUFFET

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

Pork Pot Stickers  
with Soy Mirin Dipping Sauce

Asian Napa Cabbage Slaw  
with Daikon & Carrots in Marin Cilantro Vinaigrette

California Rolls  
with Soy Sauce & Wasabi

Sweet & Sour Glazed Salmon & Chicken

Ginger Ponzu Soba Noodles  
with Toasted Sesame & Scallions

Salt Edamame Pods

Chef's Choice Assorted Dessert Selection

**@ \$20.95 +/-per person**

# LUNCHEON BUFFETS

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

## Deli Style Sandwich Buffet

Fresh Seasonal Fruit Tray

Farfalle Pasta Salad with Lemon, Olive Oil, Fresh Herbs, Mozzarella  
& Grilled Seasonal Vegetables

Assorted Kettle Chips

Breast of Turkey, Lean Roast Beef, Cured Ham &  
Assorted Domestic & Import Cheese

Tomato, Red Onion, Crisp Lettuce, Dill Pickles,  
Ground Mustard, Dijon Mustard, Mayonnaise

Assorted Artisan Breads

Chef's Choice Assorted Dessert Selection

**@ \$17.95 +/-per guest**

## Hamburger Bar Buffet

Farfalle Pasta Salad with Lemon, Olive Oil, Fresh Herbs, Mozzarella  
& Grilled Seasonal Vegetables

Grilled Beef Hamburgers

Assorted Cheese Selection  
Crisp Bacon

Mustard, Dijon, Mayonnaise & Ketchup,  
Tomatoes, Lettuce, Pickles, Shaved Red Onions & Relish

French Fries

Assorted Artisan Rolls

Chef's Choice Assorted Dessert Selection

**@ \$17.95 +/-per guest**

# LUNCHEON BUFFETS

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

## All Italia Buffet

Antipasto Tray with Olives, Artichokes, Prosciutto, Salami, Grilled Peppers & Assorted Italian Cheeses

### Caesar Salad

Crisp Romaine Lettuce with Grated Parmesan Cheese, Kalamata Olives & Croutons, Served with House Caesar Dressing

### Fresh Seasonal Fruit Tray

Chicken Buccatini with Pesto Cream & Penne with Basil Marinara

Warm Garlic Bread with Herb Butter

Chef's Choice Assorted Dessert Selection

@ \$17.95 +/-per guest

## South Of The Border Buffet

Fresh Seasonal Fruit Tray with Chili & Lime

Southwestern Caesar with Crispy Romaine, Chipotle Caesar Dressing, Roasted Corn & Cotija

Marinated Strips of Chicken & Beef with Sautéed Peppers & Onions

Flour Tortillas, Sour Cream, Black Olives, Tomatoes, Grated Cheddar & Monterey Jack Cheese, Refried Black Beans, Chips & Salsa

Chef's Choice Assorted Dessert Selection

@ \$17.95 +/-per guest

# BUFFET ENHANCEMENTS

All lunches are served with Coffee, Decaf, Hot Herbal Tea or Iced Tea

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

## Idaho Baked Potato Bar

### Choice of (1) Soup

Tossed Green Salad with Assorted Dressings

Large Baked Russet Potatoes with Assorted Toppings Of:

Chili Laredo, Grated Cheddar Cheese,  
Nacho Cheese Sauce, Broccoli, Chives

Crisp Bacon Bits, Scallions & Diced Ham  
Served with Butter & Sour Cream

Chef's Choice Assorted Dessert Selection

**@ \$17.95 +/-per guest**

## Buffet Enhancement Soup Station

Served with Sourdough Baguettes  
& French Bread with Herbed Butter

Mirror Pond French Onion, Vegetable Barley

Smokey Black Bean, Italian White Bean with Sausage

Split Pea with Ham, Chicken Vegetable

Seasonal Vegetable Cream, Clam Chowder, Minestrone

**@ \$5.00 +/-per guest**