

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

DINNER SALADS & DESSERTS

Salads

Butter Lettuce Mache Salad

With Oregon Bleu Cheese, Radicchio, Grape Tomatoes
& Toasted Hazelnuts With Tomato Basil Vinaigrette

Caesar Salad

Hearts of Romaine, Garlicky Herb Croutons, Nicoise Olives & Shaved Pecorino,
Served With Lemony Caesar Dressing

Spinach Salad

Baby Spinach, Shaved Red Onion, Toasted Walnuts
& Fresh Mozzarella With Red Pepper Herb Vinaigrette

Chicory Salad of Endive

Spring Greens, Radicchio, Goat Cheese
With Balsamic Extra Virgin Vinaigrette

Desserts

Lemon Cream Cake

Strawberry Cream Cake

Opera Cake with Caramel & Chocolate Sauce

Sacher Torte with Raspberry Sauce

Carrot Cake with Cream Cheese Frosting

Chocolate Fudge Cake With Carmel Sauce

Chocolate Mousse Cake With Raspberry Sauce

Chocolate Cinnamon Pot De Crème with Chantilly Cream & Fresh Fruit

Lemon Raspberry Mousse Cake

Marion Berry Cake

New York Cheesecake with Strawberry Sauce

SERVED DINNERS

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

USDA Choice Prime Rib

Slow Roasted Prime Rib, Served with Rosemary Au Jus & Creamy Horseradish Sauce
Fresh Seasonal Vegetables & Buttermilk Mashed Potatoes
@ \$27.95 +/-per guest

Ver Jus Marinated Pork Rib Chop

With Mushroom Sage Sauce, Parmesan Parsley Polenta Cake
& Seasonal Vegetable Medley
@ \$25.95 +/-per guest

Macadamia Crusted Sword Fish

With Coconut Sticky Rice, Oven Dried Tomatoes, Herb & Olive Relish
Sherry Balsamic Reduction & Seasonal Grilled Vegetables
@ \$27.95 +/-per guest

Cajun Chicken

Grilled Cajun Chicken Breast with Creamy Leek & Corn Maque Choux
Andouille Red Beans & Grilled Seasonal Vegetables
@ \$26.95 +/-per guest

Porcini Dusted Filet Mignon

With Demi Glace, Smoked Bleu Cheese Yukon Mashers
& Seasonal Grilled Vegetables
@ \$36.95+/- per guest

Grilled Salmon Filet

Pesto Marinated & Grilled Wild King Salmon
Seasonal Grilled Vegetables, Wild Rice Pilaf
@ \$28.95 +/-per guest

Mozzarella Stuffed Chicken Breast

Stuffed with Prosciutto, Fresh Mozzarella, Herbed Buttery Jus,
Served with Sun-Dried Tomato & Artichoke
Wild Rice Pilaf, Seasonal Vegetable Medley
@ \$28.95+/-per guest

DUET DINNERS

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

Duet of Filet Mignon & Salmon

Porcini Dusted Filet Mignon with Pinot Demi Glace

Grilled King Salmon with Artichoke & Over Dried Tomato Relish

Roasted Herbed Fingerling Potatoes,
Seasonal Vegetable Medley with Truffle Butter

@ \$44.00 +/-per person

Duet of Filet Mignon & Jumbo Prawn

Grilled Filet Mignon with Marsala Mushroom Demi Glace

Romesco Marinated & Grilled Jumbo Prawns

Served with Idiazbal Mashed Yukon Gold Potatoes,
Seasonal Vegetable Medley with Lemon Oil

@ \$42.00 +/-per person

Duet of Salmon & Chicken

Seared Herb Marinated Chicken Airliner Breast with Fine Herb Jus

Grilled King Salmon with Mustard Tarragon Ver Jus Buerre Blanc

Wild Rice Almondine
Seasonal Vegetable Medley

@ \$39.00 +/-per person

All food & beverage prices are subject to 18% Service Charge. All prices & menu items are subject to change - 7/09

VEGETARIAN OPTIONS

Roasted Vegetable Galette

With Fresh Mozzarella Cheese, Balsamic Sherry Reduction
Watercress & Citrus Salad with Pine Nuts & Champagne Vinaigrette

Roasted Vegetable Napolean

Roasted Seasonal Vegetables in Layered Sheets of Puff Pastry
With Smoked Mozzarella & Sun Dried Tomato Pesto,
Garnished with Olive & Artichoke Relish

Seasonal Ravioli

With Saffron Cream, Oven Dried Tomatoes & Asparagus
Served on a Bed of Swiss Chard, Garnished with Fried Shallots

Wild Mushroom Lasagna

Fresh Pasta Sheets, Ricotta, Fresh Mozzarella, Sage with a Rich
Mushroom Sauce Served with Braised Greens with White Wine & Garlic

Pesto Buccatini

Bucatini with Sun-Dried Tomato Pesto, Oil Cured Olives,
Roasted Artichokes, Seasonal Roasted Vegetables, Grated Parmesan & Pine Nuts
Served on a Bed of Grilled Riddichio

Portabello Marsala

Portabello Mushrooms, Marsala, Garlic & Herbs
Served with Roasted Garlic Mashed Potatoes & Seasonal Vegetables

@ \$25.95 +/-per guest

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TRADITIONAL DINNER BUFFET

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

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

Fresh Seasonal Fruit Tray

Fresh Sliced Melons, Seasonal Berries, Pineapple & Grapes

Baby Spinach Salad with Smokey Oregon Bleu Cheese

Grape Tomatoes & Toasted Walnuts with Lemon Caper Vinaigrette

Crisp Romaine Lettuce with Grated Parmesan Cheese, Kalamata Olives,

Croutons, Served with House Caesar Dressing

Orzo Pasta Salad

Roasted Sweet Peppers, Grilled Onions, Herbs,

Sherry Vinaigrette & Fresh Mozzarella

Carved In Room:

Slow Roasted Baron of Beef, Thyme Au Jus

With Creamy Horseradish Sauce

Grilled Salmon Filet with Dijon Tarragon Buerre Blanc

Fine Herb Marinated Chicken Breast

with Tomato & Thyme Buerre Blanc

Fresh Seasonal Vegetables

Wild Rice Pilaf

Roasted Garlic Mashed Yukon Potatoes

Warm Assorted Artisan Rolls with Butter

Lemon Cream Cake

Chocolate Mousse Cake

NY Cheesecake with Strawberry Sauce

@ \$35.95 +/- per guest

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BELLA ITALIA BUFFET

All dinners are served with Coffee, Decaf and Hot Herbal Tea. Or Iced Tea

Prices based on an attendance of 25 or more guests

Attendance under 25 add \$3.00 per person

Antipasto Tray

With Olives, Artichokes, Prosciutto, Salamí, Grilled Peppers,
Assorted Italian Cheeses

Fresh Seasonal Fruit Tray

Fresh Sliced Melons, Seasonal Berries, Pineapple & Grapes

Caesar Salad

Hearts of Romaine, Garlicky Herb Croutons
Nicoise Olives & Shaved Pecorino
Served with Lemony Caesar Dressing

Roma Tomatoes, Fresh Basil

With Fresh Mozzarella in Extra Virgin Olive Oil

Entrees:

Chicken Marsala With Portabella Mushrooms

Baked Buccatini with Italian Sausage

Tomato Oregano Sauce, Manzanita Olives
Roasted Peppers Topped with Shaved Pecorino,
Roquefort Bechamel & Herbed Bread Crumbs

Fresh Roasted Italian Vegetables

Herb Roasted Red Potatoes

Chef's Choice Assorted Desserts

@ \$33.00 +/- per guest

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CARVING STATIONS

All Carving Stations Include Warm Assorted Rolls & Appropriate Condiments
Per Person Prices Are Based on (1) Hour of Service

Prime Rib of Beef with Au Jus
Served with Creamy Horseradish Sauce
@ \$5.50 +/-per guest

Herb Roasted Tenderloin of Beef
Served with Truffle Compound Butter
@ \$6.00 +/-per guest

Roast Round of Beef with Thyme Au Jus
Served with Creamy Horseradish Sauce
@ \$5.00 +/-per guest

Roast Turkey Breast
Cranberry Currant Orange Compote
@ \$5.00 +/-per guest

Honey Dijon Glazed Ham
@ \$5.00 +/-per guest

Buffet Salads

House Salad with Fresh Romaine & Filled Greens Tomato, Cucumber & Carrot,
Served with Ranch Dressing

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

Mixed Baby Greens with Honey Dijon Vinaigrette

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

Orzo Pasta Salad with Roasted Sweet Peppers, Grilled Onions, Herbs,
Sherry Vinaigrette & Fresh Mozzarella

@ \$45.00 +/-per bowl

RECEPTION TRAYS

Reception trays serve approximately 75 guests

Fresh Seasonal Fruit Tray

Fresh Sliced Melons, Seasonal Berries, Pineapple & Grapes

@ \$250.00 +/-per tray

Fresh Vegetable Tray

Combination of Fresh, Marinated & Pickled Vegetables

Served with Ranch Dipping Sauce

@ \$225.00 +/-per tray

Deli Meat Selection

Smoked Turkey Breast, Black Forest Ham, Roast Beef & Prosciutto

Imported Olives, Gherkins with Artisan Breads & Assorted Spreads

@ \$275.00 +/-per tray

Balsamic Grilled Vegetables

Sweet Red & Yellow Peppers, Eggplant, Artichoke Hearts, Zucchini, Mushrooms

& Other Seasonal Offerings Served with Roasted Garlic Aioli

@ \$250.00 +/-per tray

Import & Domestic Cheese Arrangement

Swiss, Provolone, Cheddar, Monterey Jack, Pepper Jack, Brie & Boursin,

Garnished with Fresh Seasonal Fruit Served with Specialty Crackers

@ \$275.00 +/-per tray

Antipasto Display

Marinated Olives, Artichokes, Prosciutto, Salami, Grilled Vegetables

& Assorted Italian Cheeses Served with Specialty Crackers

@ \$325.00 +/-per tray

Smoked or Poached Salmon Display

Served with Red Onion, Hard Cooked Eggs

Capers & Herbed Cream Cheese, Served with Specialty Crackers

@ \$325.00 +/-per tray

Assorted Seafood Arrangement

Chilled Prawns, Bay Shrimp, Mussels & Other Treasures of the Sea

Crab Claws Garnish, Served with Cocktail Sauce & Lemon

@ \$395.00 +/-per tray

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HOT HORS D'OEUVRES

Prices Are Based Per Dozen - Minimum of 5 Dozen Per Item

Pan Fried Pork Pot Stickers with Sweet & Sour Sauce
@ \$25.00 +/-per dozen

Spanakopita with Cucumber Raita Sauce
@ \$25.00 +/-per dozen

Dungeness Crab Stuffed Mushrooms with Red Pepper Aioli
@ \$32.00 +/-per dozen

Chimchurri Marinated Prawn Skewers
@ \$48.00 +/-per dozen

Asparagus Wrapped in Goat Cheese
In Puff Pastry, Garnished with Fine Herbs
@ \$36.00 +/-per dozen

Chicken Satay with Peanut Sauce & Scalloins
@ \$25.00 +/-per dozen

Herb Roasted Beef Tenderloin Brochette On Toasted Baguette
Round with Oregon Bleu Cheese & Carmelized Onion Confit
@ \$30.00 +/-per dozen

Chicken en croute - Chicken & Mushroom in Puff Pastry
@ \$25.00 +/-per dozen

Portobello Purses - Goat Cheese & Herbs in Puff Pastry
@ \$25.00 +/-per dozen

Assorted Petite Quiche
@ \$25.00 +/-per dozen

Chicken Flautas Served with Lime Crema
@ \$25.00 +/-per dozen

Bacon & Spinach Phyllo Tartlet
@ \$25.00 +/-per dozen

Caribbean Coconut Shrimp with Sweet & Sour Lime Marmalade
@ \$33.00 +/-per dozen

Vegetable Spring Rolls with Soy Mirin Dipping Sauce
@ \$25.00 +/-per dozen

COLD HORS D'OEUVRES

Prices Are Based Per Dozen - Minimum of 3 Dozen Per Item

Oregon Bay Shrimp Cocktail in Individual Endive Cup
@ \$28.00 +/-per dozen

Salmon Lox on Cucumber with Dijon Cream
@ \$26.00 +/-per dozen

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

Assorted Canapés
@ \$25.00 +/-per dozen

Assorted Sushi
A Variety of Seafood & Vegetarian Sushi
Served with Wasabi & Soy
@ \$32.00 +/-per dozen

Stuffed Mushrooms
With Herb Cream Cheese & Shrimp
@ \$26.00 +/-per dozen

Jumbo Prawns
Served with Cocktail Sauce & Lemon
@ \$33.00 +/-per dozen

Grilled Asparagus Wrapped in Prosciutto
(seasonal availability)
@ \$25.00 +/-per dozen

Bruschetta with Goat Cheese
& Tomato Basil Relish
@ \$25.00 +/-per dozen

Mini Crab Cakes Served with Chive Aioli
@ \$35.00 +/-per dozen

Jerk Rubbed Ahi
Served Rare with Basil Oil
@ \$35.00 +/-per dozen

WINE LIST

Pinot Noir

Silverlake @ \$35.00 +/-per bottle
Vitis Ridge @ \$36.00 +/-per bottle
Illahe @ \$40.00 +/-per bottle

Cabernet

King Fish @ \$25.00 +/-per bottle
Silverlake @ \$32.00 +/-per bottle
Vitis Ridge @ \$45.00 +/-per bottle

Merlot

King Fish @ \$25.00 +/-per bottle
Silverlake @ \$35.00 +/-per bottle
Vitis Ridge @ \$36.00 +/-per bottle

Chardonnay

King Fish @ \$25.00 +/-per bottle
Willamette Valley Vineyards @ \$35.00 +/-per bottle
Silver Falls @ \$30.00 +/-per bottle

Pinot Gris

Willamette Valley @ \$40.00 +/-per bottle
Illahe @ \$36.00 +/-per bottle

White Zinfandel

Montevia @ \$22.00 +/-per bottle

Sparkling Cider @ \$18.00 +/-per bottle
House Champagne @ \$22.00 +/-per bottle

PREMIUM BEVERAGES

Cash/No Host or Hosted Bar

Complete beverage service with portable bar & bartenders

\$90.00 per hour average minimum purchase necessary to waive bartender fee.

Charges based on actual consumption

Premium Beverage Service

Mixed Drinks @ \$5.00 - \$7.00

Bourbon, Scotch, Vodka, Rum, Gin, Tequila, Canadian, Coffee Liqueur

Bottled Beer

Import, Micro & Domestic Bottled Beer @ \$4.00

Wine By The Glass

\$5.00 - \$8.00

Kegs

Imported & Micro Brew Kegs @ \$350.00

Domestic Kegs @ \$300.00

Assorted Soft Drinks & Natural Juices @ \$2.50

Assorted Upgraded Beverages @ \$3.50

Nantucket Organic Juices

Talking Rain Twist Organic Waters

Stewarts & Reeds Sodas

San Pellegrino Sparkling Waters