



wild duck catering

Eugene's Premier Boutique Caterer

2009 Catalogue of Services

Corporate Party Planning
Management Services
Full Service Catering
Bar Services
Weddings
Banquets
Licensed & Insured

Wild Duck Catering (541) 485-DUCK

Our venue or yours

Under the guidance of Chefs, Jeff Alvarado, Jeremy Lowman and Director, Jason Boyer, Wild Duck Catering has become one of the finest full service catering companies in the Eugene-Springfield area. The team at Wild Duck Catering has the experience necessary to guarantee that the client receives top grade service and professional consultation.

- Unique menus created from scratch
- Customized menus to meet your taste & budget
- Quick response time
- Complete catering, event planning, entertainment & bar services
- Growing list of happy clients

Wild Duck Catering & Big Green Events Management Team (541) 485-3825

Jason Boyer, Managing Partner
jason@biggreenevents.com

Eryn Derderian, Catering Manager
eryn@biggreenevents.com

Pamela Patrick, Event Coordinator
pam@biggreenevents.com

Bob Jensen, Principle Partner
bob@biggreenevents.com

Culinary Staff

Chefs Jeff Alvarado and Jeremy Lowman, specialize in French, Italian Traditional Mexican and continental American cuisine. Jeff Alvarado has 30 years experience as fine dining chef with studies in Baja Mexico and Northern Italy and Jeremy is a graduate of Western Culinary Academy with cuisine studies in Southern Continental American and the Pacific Northwest cuisine and saucier studies in traditional French cuisine.

Big Green Events (541) 485-3825

A Event Management Company Committed to the Environment

Big Green Events is the parent Company of Wild Duck Catering. Big Green Events is a management company that provides any level of event management or production service and works directly with the client to plan events of all sizes. Big Green Events is committed to zero waste events by recycling, composting and using sustainable, low impact products whenever possible. Ask out our biodegradable disposables.

- ◆ Comprehensive event planning, consultation and on site management
- ◆ Party themes and propping
- ◆ Entertainment services
- ◆ Rentals and equipment
- ◆ Tenting and infrastructure to match any event

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☎ 541.485.3825

FAX:541.485.1708

The Mallard Banquet Hall

The home of Wild Duck Catering

We have long list of available alternate event venues. Please inquire.

THE MALLARD BANQUET HALL AT 725 WEST FIRST AVE.

(\$100 per hour / \$500 for day/night 6 hour max)

- ◆ Holds up to 200 guests buffet style or plated, 300 for cocktail reception
- ◆ Includes basic presentation equipment, podium and microphone.
- ◆ Digital projector- DVD and laptop capabilities
- ◆ Wi-Fi internet services
- ◆ Close to Downtown Eugene
- ◆ Tables and chairs, linen, china service and basic service staff
- ◆ 85 spaces designated parking
- ◆ Premium liquor bar with 4 beers on tap and several wines by the glass
- ◆ Dance Floor

General Fees & Minimums

For Catering or Banquet Services at Mallard Hall

18% gratuity will be added to all orders except carry out

The food & beverage guarantee for Mallard Banquet Hall is \$1500 Friday & Saturday and \$1000 Monday-Thursday. Wild Duck Catering is exclusive at Mallard Banquet Hall with the exception of wedding cakes. Outside food and beverage is not allowed.

All Dinner and Hors D'oeuvres buffet packages or WDC Staffed served meals require a minimum

Biodegradable paper/plastic service is gratis with minimum order. China service is included with the Mallard Banquet Hall. China service for off-site facilities is quoted per event.

Delivery fees (includes buffet equipment, set up and clean up):

- ◆ Standard delivery fee is \$20 (includes standard buffet set up and pick up)
- ◆ Heavy equipment delivery fee varies (grills, tents, chairs, tables etc.)
- ◆ Out of Eugene-Springfield area mileage fee is \$1.75 per mile round trip

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Beverage Service

The Wild Duck can provide any type of beverage service you desire for your event hosted or non-hosted. From simple non-alcoholic selections to a full bar, beer, wine or a combination thereof. Wild Duck Catering is fully licensed and insured for every type of event. Insurance riders can be provided at request.

\$150.00 set up fee will be added on to full mobile bar set ; \$35.00 for mobile beer & wine set

SAMPLE BEER SELECTIONS

Bridgeport Blue Heron Ale
Ninkasi Brewing
Widmer Hefeweizen
Steelhead Brews
Budweiser

We can order anything!

PRICING

Full kegs Domestic (approx. 100 – pints).....	\$325.00
Full kegs Premium (approx. 100 – pints).....	\$375.00
Pony kegs Domestic (approx. 50 – pints).....	\$175.00
Pony kegs Premium (approx. 50 – pints).....	\$200.00
No deposit required for staffed events	

SERVED HOSTED BAR (PER BEVERAGE CONSUMED / REDEEMED)

Premium well liquor drinks	\$4.50
Beer by pint from tap	\$4.00
Beer by 12oz bottle	\$3.00
House Wine (Estrella Winery – Napa Valley, Ca.)	\$4.00 glass / \$25 1.5 liter bottle
Drink tickets for beer, wine or call liquor.....	\$4.50

**Ask about custom bar themes, martini parties, wine dinners, tropical cocktails, etc.*

WINE (PER BOTTLE OR PER CASE PRICES)

Magnums of house wines \$25 per (Cabernet, Chardonnay and White Zinfandel)

Extensive list of California, Oregon, Washington and sparkling wines

** Corking fee is \$7 per 750ml bottle,*

NON-ALCOHOLIC BEVERAGES

Bottled Water /sodas \$1.25 per guest	Punch \$10 per gallon serves 20
Coffee \$13 per 1/2gallon serves 10	Sparkling Cider \$5.75 per bottle
Coffee \$25 per gallon serves 20	Breakfast Juice \$17 per gallon
Ice Tea \$15 per gallon serves 20	
Bottled Juices \$1.50 per guest	Snapple, Lipton Ice Tea \$ 1.75

Cold Hors D'Oeuvres Platters – Ala Carte

*A la carte selections are served buffet style.
Small platters will serve 25 or less, Large platters will serve 50 or less
Paper service is included*

Small / Large

Garden Vegetable Crudités Platter with dip	\$ 50 / \$ 95
Fresh Seasonal Fruit Platter	\$ 50 / \$ 95
Cubed Cheese Sampler Platter with Crackers	\$ 60 / \$ 115
Mini Quiche Platter.....	\$ 50 / \$ 95
Basket of Assorted Pepperidge Farm Crackers	\$ 12 / \$ 20
Sliced Cheese Platter.....	\$ 50 / \$ 95
Sliced Deli Meat Platter	\$ 60 / \$ 115
Antipasto Platter (<i>includes Italian cured meats, cubed cheeses, roasted vegetables, assorted pickled vegetables, marinated artichoke hearts, marinated mushrooms & Italian olives</i>) served with assorted gourmet crackers.....	\$ 90 / \$175
Smoked Salmon Mousse Form with Crostini	\$ 55 / \$ 105
Cream Cheese and Pesto Terrine with Crackers.....	\$ 45 / \$ 90
Filet of Alder Smoked Side of Salmon atop Bed of Mousse (presented whole, garnished with cream cheese, capers, red onions and crostini)	\$ 70 / \$ 135
Jumbo Tiger Prawns (chilled; served with fresh lemon & vodka cocktail sauce).....	\$ 80 / \$ 155
Wild Duck Poki; <i>fresh sashimi grade ahi tuna marinated in soy, chili & sesame;</i> <i>Served over citrus slaw with wasabi and fresh lemon.....</i>	<i>market</i>
Roasted Vegetable Dip; <i>artichoke hearts, roasted peppers, sun dried tomatoes, garlic and herbs, whipped with cream cheese; Served with house baguette</i>	\$ 45 / \$ 90
Spinach, Roasted Garlic and Artichoke Spread; Served with Sliced Baguette	\$ 45 / \$ 90
Seven Layer dip served with tortilla chips.....	\$ 45 / \$ 90
Vegetarian Hummus Platter with Olives, Feta, Tomatoes; Served with Pita Triangles...	\$ 70 / \$ 135
Deli Nosh Platter with Assorted Deli Meats, Herbed Cream Cheese, Fresh Rolls & Pickles.....	\$ 90 / \$175
Pinwheel Bites with Shallot-Thyme Cream Cheese, Salami & Olives	\$ 50 / \$ 95
Pinwheel Bites with Dill-Shallot Cream Cheese, Smoked Salmon & Capers	\$ 50 / \$ 95

Passed Canapés

Served butler style by Wild Duck service staff (requires labor fee for off site events)

*Includes three choices - three pieces per guest. * Minimum of 50 required.*

Smoked Duck Breast on Crostini with a Mango Coulis

Smoked Beef Loin on Potato Pancake with Slivered Shallots & Dijon Cognac Sauce

Balsamic Marinated Vine Ripened Roma Tomato on Crostini with Chevre & Fresh Basil

Roasted Portabella on Crostini with Sun-Dried Tomato Pesto & Roasted Garlic

Smoked Salmon on Potato Pancake with a Dill-Shallot Sour Cream Compound

Ahi Sashimi on a Crispy Wonton with Citrus Slaw & Wasabi

Playa Blanca- Oregon Bay Shrimp & Halibut Pate on a Tortilla Canapé with Salsa Fresca

Three Olive Tapenade on Crostini with Shaved Parmigiano Reggiano

Blackened Chicken on Tortilla Canapé with Corn & Black Bean Salsa & Lime Sour Cream

Jerk Spiced Tiger Prawn on fried Plantain with Pineapple Salsa

Hard Salami and Sharp Cheddar on Flatbread Canapé with Roasted Onion Spread

Selection of three canapés for party of 50 or more\$ 2.75 per guest w/ meal, \$3.75 a la carte

Chocolate Fountain Package

We use Euphoria chocolate and a large professional display chocolate fountain. Includes fruit, cookie and tea cake platters and skewers. * Minimum of 100 required. \$7.50 per guest

Hot Hors D'Oeuvres – A la Carte

A la carte selections are served buffet style. Paper service is included.

Small orders serve 25 guests or less

Large orders serve 50 guests or less

	<u>Small / Large</u>
Mini Breaded Cordon Bleu with Dijon-Cognac Sauce.....	\$ 55 / \$ 105
Mini Boneless Buffalo Chicken Bites.....	\$ 55 / \$ 105
Pub Style Chicken Drumettes (Teriyaki, BBQ, Buffalo or Cajun)	\$ 50 / \$ 95
Coconut Breaded Tiger Prawns	\$ 90 / \$175
Button Mushrooms Stuffed with Imported Cheese	\$ 50 / \$ 95
Button Mushrooms Stuffed with Sausage & Cheese	\$ 50 / \$ 95
Button Mushrooms Stuffed with Oregon Bay Shrimp	\$ 50 / \$ 95
Baked Brie in Puff Pastry with Apples & Sliced Baguette	\$ 55 / \$ 105
Mini Spanakopita - vegetarian	\$ 70 / \$ 135
Asperagus Spears wrapped with Proscuito and Puff Pastry	\$ 55 / \$105
Cedar Plank Side of Salmon Served with Crackers (Cajun or Lemon-Thyme)	\$ 70 / \$ 135
Mini Chicken Skewers (Sweet Asian Chili, Chipotle BBQ or Teriyaki)	\$ 55 / \$ 105
Mini Beef Skewers (Kansas City Rub, Chipotle BBQ or Teriyaki).....	\$ 70 / \$ 135
Mini Tempeh Skewers (Lemongrass, Sweet Asian Chili or Teriyaki).....	\$ 55 / \$ 105
Beer Sausage Pieces with Sauerkraut & Select Mustards	\$ 50 / \$95
Tiger Prawn Skewers (Lemongrass, Sweet Asian Chili or Teriyaki).....	\$ 95 / \$185
Famous Meatballs (BBQ, Marinara, Sweet Asian Chili or Teriyaki).....	\$ 50 / \$95
Jalapeno Poppers Served with Fresh Salsa	\$ 50 / \$95
Chicken Taquitos Served with Sour Cream & Fresh Salsa	\$ 50 / \$95
Baked Bacon & Cheddar Potato Skins Served with Roasted Onion Sour Cream.....	\$ 50 / \$95
Oregon Bay Shrimp Cakes with Vodka Cocktail Sauce	\$ 70 / \$ 135
Dungeness Crab Cakes with Dijon Cognac Sauce	\$ 95 / \$185
Pot Stickers (Pork & Chicken) with Shoyu & Sweet Asian Chili Sauce.....	\$ 55 / \$ 105
Vegetable Spring Rolls with Shoyu & Sweet Asian Chili Sauce	\$ 55 / \$ 105
Hawaiian Beef Short Rib Halves in Teriyaki Sauce	\$ 70 / \$ 135

**Our Chefs can customize hors d'oeuvres just for your party – please inquire*

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Hors D'oeuvres Buffet Selections

Items can be substituted from a la carte menus.

*Biodegradable Paper Service is included with minimum order
Minimums required*

HORS D'OEUVRES BUFFET #1

(Price: \$9.95 per guest) minimum of 25

- ◆ Seasonal Fruit Platter
- ◆ Garden Vegetable Crudités Platter with Dip
- ◆ Brie Baked in Puff Pastry with Apples & Sliced Baguette – Served Warm
- ◆ Famous Meatballs (Marinara, Barbecue or Sweet Asian Chili)
- ◆ Alder Smoked Salmon Mousse with Crostini
- ◆ Cubed Cheese Sample Platter with Crackers

HORS D'OEUVRES BUFFET #2

(Price: \$13.95 per guest) minimum of 25

- ◆ Seasonal Fruit Platter
- ◆ Garden Vegetable Crudités Platter with Dip
- ◆ Skewered Chicken Satay with Choice of Sauce (Plum, Sweet Asian Chili, Thai Peanut)
- ◆ Cedar Plank Side of Salmon (Cajun or Lemon-Dill) Served with Assorted Crackers
- ◆ Spinach & Artichoke Dip with Baguette
- ◆ Cubed Cheese Sample Platter with Crackers
- ◆ Jumbo Poached Prawns with Vodka Cocktail Sauce & Lemons

HORS D'OEUVRES BUFFET #3

(Price: \$24.95 per guest) minimum of 50

- ◆ Antipasto Platter with Sliced Baguette
- ◆ Seasonal Fruit Platter
- ◆ Sausage Stuffed Mushrooms
- ◆ Mini Spanakopita
- ◆ Jumbo Poached Prawns with Vodka Cocktail Sauce & Lemons
- ◆ Whole Smoked Side of Salmon – Garnished with Smoked Salmon Mousse
- ◆ Brie Baked in Puff Pastry Served with Apples & Sliced Baguette- Served Warm
- ◆ Wild Mushroom & Beef Tenderloin Profiteroles
- ◆ Spinach & Artichoke Dip with Baguette
- ◆ Chef Carved Meat Sandwich Station-*chef labor is an additional cost*

**Our chefs can customize hors d'oeuvres packages, just for your party – please inquire*

Wild Duck Box Lunches

PRICE: \$6.95 PER GUEST

*Perfect for meetings, sporting events and parties on the go.
Minimum of 10*

Basic Sandwich Box Lunch

*Your Choice of Turkey, Ham, Roast Beef or Roasted Vegetable on Whole Wheat Bread
Includes: Apple, Individual Bag of Chips, Cookie, Moist Towlette, Napkin, Utensils, Mayonnaise
& Mustard Packets.*

Add a green side salad \$2.50

*Choice of dressing: Ranch, Italian Vinaigrette, Blue Cheese, 1000 Island or Raspberry
Vinaigrette*

Add a starch side salad \$1.00

Choice of: Country Potato Salad, House Macaroni Salad or Italian Pasta Salad

Add a beverage \$1.25

Choice of: Bottled Water, Pepsi, Diet Pepsi or Sierra Mist

***Wild Duck box lunches are customized for your party. Our chefs will work with you to
provide your group with a list of choices.***

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Business Luncheon Buffets

Available Monday – Friday 10am – 3pm.

Biodegradable Paper Service is included with minimum order

MENU #1: SOUP, SALAD & SANDWICH

(Price: \$8.95 per guest)

One Soup Selection

Choice of Two Salads (Selections on next page)

Assorted Half Sandwiches with Lettuce, Tomato, & Cheese

Assorted Cookies & Brownies

MENU #2: SALAD & ENTRÉE

(Price: \$11.95 per guest)

Choice of One Salad

Seasonal Fresh Fruit Platter

One Entrée Selection (Selections on next page)

Sliced Baguette & Butter Chips

Choice of One Dessert Selection (Selections on next page)

MENU #3: WILD DUCK FAJITA BAR

(Price: \$11.95 per guest)

Comes with Cilantro Black Beans, Baja Rice, Fresh Tortillas & Assorted Fajita Condiments (Shredded Lettuce, Diced Tomatoes, Diced Bermuda Onion with Cilantro, Shredded Cheeses, Sour Cream, Guacamole, Hand Made Salsa & Hot Sauces)

Choose One Protein (Seasoned Beef, Seasoned Chicken) - if your party is for 50 or more you can have both

Choice of One Dessert Selection (Selections on next page)

MENU #4: ENTREES WITH DESSERTS

(Price: \$14.95 per guest)

Seasonal Fresh Fruit Platter

Choice of Two Salads (Selections on next page)

Choice of Two Hot Entrées (Selections on next page)

Sliced Baguette & Butter Chips

Choice of Two Dessert Selections (Selections on next page)

*Sides, entrees, soups, dessert and salad selections for lunch on page 16
To accommodate specific types of events, a custom menu can be created.
These buffet choices require a minimum party of Twenty Five.*

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BUSINESS LUNCHEON SALAD SELECTIONS

- ◆ Fresh Mixed Greens with Choice of Two Dressings (Ranch, Blue Cheese, Balsamic Vinaigrette, Italian, Honey Mustard, Thousand Island or House Balsamic Vinaigrette with Dried Cranberries & Blue Cheese Crumbles)
- ◆ Country Potato Salad
- ◆ Macaroni Salad
- ◆ Fresh Fruit Salad
- ◆ Fresh Coleslaw
- ◆ Sweet Potato Salad
- ◆ Curried Couscous salad
- ◆ Italian Pasta Salad with Antipasti Vegetables & Italian Vinaigrette
- ◆ House Caesar Salad with Grated Parmigiano Reggiano & Croutons

BUSINESS LUNCHEON ENTRÉE SELECTIONS

- ◆ Handmade Seasonal Roasted Vegetable Lasagna or Beef & Sausage Lasagna
- ◆ Chicken Prosciutto Pasta; Roasted Garlic & Gorgonzola Cream Sauce Served Over Penne
- ◆ Traditional Chicken or Snapper Piccata or Chicken Marsala
- ◆ Chicken Parmesan with Fresh Marinara & Mozzarella
- ◆ Citrus Curried Chicken over Rice
- ◆ Marinated Grilled Chicken with Rice
- ◆ Chicken Divan over Cal Rose Rice
- ◆ Shrimp & Sausage Jambalaya
- ◆ Jamaican Jerk Rubbed Pork Loin Served over Dirty Rice
- ◆ Chicken Béchamel with Mushrooms & Swiss served with Rice
- ◆ Meatball Marinara with Penne Pasta
- ◆ Braised Yankee Pot Roast with Carrots & Onions
- ◆ Roasted Turkey Cutlets Served over Buttermilk Mashed Potatoes with Gravy
- ◆ Tri Tip Stroganoff Served with Rice
- ◆ Three Cheese Enchiladas, Beef Enchiladas or Chicken Enchiladas

SOUP SELECTIONS

- ◆ Wild Duck Beer Cheese
- ◆ Clam Chowder
- ◆ Chili Bean
- ◆ Chicken Hazelnut
- ◆ White Bean & Ham
- ◆ Tomato Basil

BUSINESS LUNCHEON DESSERT SELECTIONS

- ◆ Chocolate or Carrot Cake Squares
- ◆ Double Chocolate Wild Duck Brownies
- ◆ Lemon Squares
- ◆ Assorted Cookies
- ◆ Toffee Blondie Bars

Brunch Buffets

*We use only the finest, freshest ingredients and prepare our menus from scratch.
Biodegradable Paper Service is included with minimum order*

BAKERY BASKET

(PRICE: \$3.75 PER GUEST)

- ◆ Assorted Breakfast Breads (Croissants, Scones, & Danish)
- ◆ Seasonal Fresh Fruit Platter

CONTINENTAL BRUNCH BUFFET

(PRICE: \$5.75 PER GUEST)

- ◆ Assorted Breakfast Breads (Croissants, Scones, & Danish)
- ◆ Seasonal Fresh Fruit Platter
- ◆ Choice of One Quiche (Spinach & Mushroom or Denver, Smoked Salmon)

HOT BRUNCH BUFFET

(PRICE: \$9.75 PER GUEST)

- ◆ Seasonal Fresh Fruit Platter
- ◆ Coffee Cake
- ◆ Breakfast Potatoes
- ◆ Choice of One Breakfast Meat (Sausage Links or Peppered Bacon or Biscuits & Sausage Gravy)
- ◆ Choice of One Type of Scrambled Eggs (Plain, Florentine or Denver)
- ◆ Hot Sauces & Ketchup

FULL SERVICE CUSTOMIZED BRUNCH BUFFETS

(\$12-\$30 PER GUEST)

**Our chefs can customize brunches just for your party – please inquire*

*To accommodate specific types of events, a custom menu can be created.
These buffet choices require a minimum party of Twenty Five.
Service charges apply. Please inquire.*

All American Barbecue Menu

Minimum of fifty guests.

We can cook at your event for a small labor and delivery fee, providing a relaxed outdoor BBQ feel without the burden of cleaning or grilling so everyone enjoys.

Biodegradable Paper Service is included with minimum order

BARBECUE BUFFET #1

(Price: \$8.95 per guest) on this menu only kids less than 10 years old ½ price!

- ◆ Brown Sugar Baked Beans
- ◆ Country Potato Salad
- ◆ Fresh Cut Coleslaw
- ◆ All American Hot Dogs
- ◆ All American Hamburgers & Garden Burgers
- ◆ Buns & Condiments (Onions, Lettuce, Tomatoes, Pickles, Catsup, Mustard, Mayonnaise)

BARBECUE BUFFET #2

(Price: \$12.95 per guest)

- ◆ Choose Two Dinner Salads
- ◆ Choose Two Dinner Sides
- ◆ Choose Two Entrée Items (Barbecued & Pulled Chicken or Pork Sandwiches with Onion Rolls, Beer Sausage with Stadium Rolls, Barbecued Beef Brisket or Grilled California Chicken Sandwiches)
- ◆ Buns & Condiments

BARBECUE BUFFET #3

(Price: \$17.95 per guest)

- ◆ Choose Two Dinner Salads
- ◆ Choose a Dinner Side
- ◆ Choose a Dinner Starch
- ◆ Seasoned Grilled Steak Tips
- ◆ Hickory Smoked, Bone in Barbecue Chicken with Mild Chipotle Barbecue Sauce
- ◆ Choose Louisiana Corn Bread or Potato Rolls with Butter Chips

BARBECUE BUFFET #4

(Price: \$23.95 per guest, ENTREES CAN BE CUSTOMIZED, PLEASE INQUIRE)

- ◆ Choose Two Dinner Salads
- ◆ Choose Two Dinner Sides
- ◆ Choose a Dinner Starch
- ◆ Choose Cherry Smoked Baby Back Ribs with Mild Chipotle Barbecue Sauce, Whole Smoked Prime Rib Carved at Buffet or Grilled New York Strip with Au Jus & Fresh Horseradish Carved at Buffet
- ◆ Fresh Northwest Salmon (Lemon Herb Salmon, Barbecue, or Cajun)
- ◆ Choose Louisiana Corn Bread or Potato Rolls with Butter Chips

Sides, Starches & Salads are on page 16

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Italian Buffet Dinner

*We use only the finest, freshest ingredients and prepare our menus from scratch.
Please inquire about substitutions – 30 Guest Minimum Required
Biodegradable Paper Service is included with minimum order*

PASTA STATION

(Price: \$13.95 per guest)

Choose a Pasta

Penne, Rotini, Farafelle, Spaghetti, Fettuccini

Choose two Sauces

Beef & Sausage Bolognese

Traditional Alfredo

Roasted Vegetable Alfredo

Clam Sauce (Red or White)

Vegetable Marinara

Roasted Garlic & Sun Dried Tomato Cream Sauce with Chicken

Meatball Marinara

ACCOMPANIMENTS

- ◆ Choose One Salad
- ◆ Choose One Starch
- ◆ Choose One Side
- ◆ Garlic Bread

THE ITALIAN BUFFET

(PRICE: \$14.95 PER GUEST)

- ◆ Choose One Salad
- ◆ Fresh Sliced Baguette with Butter Chips
- ◆ Chicken Parmesan or Lasagna (Beef & Sausage, Roasted Vegetable or Spinach Chicken Alfredo)
- ◆ Choose One Dinner Starch
- ◆ Choose One Dinner Side Dish

Buffet Dinner with Carving Station

We prepare our menus from scratch.

Minimum of fifty required.

Biodegradable Paper Service is included with minimum order

CARVING STATION

(Price: \$17.95 per guest)

Choice of two:

- ◆ Whole Honey Ham, with Clove Glaze
- ◆ Roast Breast of Turkey, with Gravy
- ◆ Juniper & Rosemary Marinated Beef Tri Tip, with Au Jus & Sour Cream Horseradish Sauce
- ◆ Marinated Pork Tenderloin with Pear, Apple & Filbert Chutney
- ◆ Roasted Baron of Beef, with Au Jus & Sour Cream Horseradish Sauce

75 guest minimum for Barons of Beef

ACCOMPANIMENTS

- ◆ Choose Two Salads
- ◆ Choose One Starch
- ◆ Choose One Side
- ◆ Dinner Rolls with Butter Chips

Mexican Dinner Buffets

We use only the finest, freshest ingredients and prepare our menus from scratch.

Please inquire about substitutions – 30 Guest Minimum Required

MEXICAN DINNER BUFFET

(PRICE: \$14.95 PER GUEST)

All Mexican dinner buffets come with Tortillas, Baja Rice, Simmered Beans and assorted accompaniments (shredded lettuce, diced tomatoes, diced onion with cilantro, shredded cheeses, sour cream, guacamole, hand made salsas and hot sauces). All Mexican dinner buffets come with Avocado Caesar Salad or Green Salad with choice of dressings

CHICKEN (CHOOSE ONE)

- ◆ Fajita Sliced Chicken in a Cilantro, Garlic & Oregano Marinade
- ◆ Chicken with Mole Sauce, Breasts & Thighs Baked Mexico City Mole

BEEF (CHOOSE ONE)

- ◆ Carne Asada – Marinated & Grilled Thinly Sliced Steak for Fajitas
- ◆ Beef Ranchero – Sliced Beef Tri Tip Simmered in Ranchero Sauce
- ◆ Beef Barbacoa – Tender Braised Chunks of Beef, Simmered in Mexican Spices

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Dinner salads

Fresh Green Salad with Choice of Two Dressings
*Tossed Spinach Salad with Sun Dried Tomatoes, Feta Cheese & Kalamata Olives
& Roasted Garlic in a Balsamic Vinaigrette*
*Tossed Spinach Salad with Braised Leeks, Sunflower Seeds & Blue Cheese
Croutons in a Raspberry Vinaigrette*
Smoked Salmon, Celery & Fresh Dill Rotini Pasta Salad
Roasted Garlic Caesar Salad with Grated Parmigiano Reggiano & Croutons
Italian Pasta Salad
Country Potato Salad
Thai Noodle Salad
Orzo Pasta Salad
Seasonal Fruit Salad
Green String Bean Salad
Sugar Pea Cashew Salad

Dinner Sides

Fresh Garden Vegetable Crudités with Dip
Seasonal Fresh Sliced Fruit Platter
Sautéed Seasonal Dinner Vegetables
Steamed Broccoli & Carrots
Sautéed Sweet Corn & Red Bell Peppers
Blanched Asparagus with Butter (seasonal)
Fresh Corn on the Cob (seasonal & cooked on site only)

Dinner Starches

Roasted Rosemary Red Potato Wedges
Parsley Buttered Baby New Potatoes
Mashed Potatoes (Garlic-Basil, Buttermilk or Southwest)
Scalloped Potatoes Au Gratin, New Orleans Red Beans and Rice
Traditional Brown Sugar Baked Beans with Alder Smoked Bacon
Rice Dishes (Pilaf, Whole Grain Brown, Harvest Vegetable, Cal Rose)
Cous Cous (Curried, Mirepoix or Tomato-Mint)
Traditional Bread Stuffing

Vegetarian Options

Roasted Vegetable Lasagna
Seasonal Vegetable Pasta Primavera
Oregon Wild Mushroom Pasta
Butternut Squash Ravioli

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Dessert Buffets / Stations

Ask about our customized desserts

DESSERT BAR DOZENS \$14.95

- ◆ Assorted Dessert Bars & Cookies
- ◆ Double Chocolate Wild Duck Brownies
- ◆ Lemon Squares with Shortbread Crust
- ◆ Toffee Blondie Bars
- ◆ Peanut Butter Chocolate Bars
- ◆ One Dozen Fresh Baked Cookies (\$9.95)

Specialty Desserts

- ◆ Warm Country Style Cobblers with Vanilla Ice Cream \$3.75 per guest
- ◆ Southern Bread Pudding with Sweet Bourbon Whipped Cream \$3.75 per guest
- ◆ Ice Cream Sundae Stations – Assorted Flavors \$4.75 per guest
- ◆ Strawberry Shortcake with Fresh Whip Cream (seasonal) \$3.75 per guest
- ◆ Mixed Oregon Berry Shortcake with Fresh Whipped Cream \$3.75 per guest
- ◆ Chocolate Truffles – Many Flavors \$27.95 per dozen
- ◆ Petit Fours – for that Formal Occasion \$24.95 per dozen
- ◆ Large Chocolate Dipped Strawberries \$24.95 per dozen *seasonal
- ◆ Fresh Pies \$14.95 per pie
- ◆ Chocolate Mousse in Footed Glass – White or Dark 24.95 per dozen
- ◆ Heart of the House Cheesecakes – *inquire about custom style \$35 per cake serves 12*

PLATED DESSERTS – Please inquire about latest seasonal menu. Plated desserts are customized to each event by our talented baking team. \$3.50 – \$6.25

Birthday & Special Event Cakes

Two layer half sheet cake \$85 (50 guests or less)

Two layer full sheet cake \$135 (100 guests or less)

CHOICES – INQUIRE ABOUT:

- ◆ Long List of Frosting & Fillings
- ◆ Cakes Come with Basic Inscriptions
- ◆ Ask about Special Themes

Please inquire about specialized cakes and whole specialized desserts

WWW.WILD DUCK CATERING.COM

☎ 541.485.3825

FAX: 541.485.1708

Plated and Served Coursed Selections

Perfect for the formal occasion. Tasting appointments upon request.

Customized menus are available.

All plated selections come with customized salad, bread, starch and vegetable selections that are determined upon consultation. More courses can be added.

<i>Whole Roasted Prime rib with Au Jus & Sour Cream Horseradish.....</i>	<i>\$23.95</i>
<i>Slow Roasted Marinated New York Steak with Portobello Mushroom & Sweet Onion Sauté</i>	<i>\$23.95</i>
<i>Marinated Filet Mignon with Blue Cheese & Cracked Black Pepper Compound Accompanied by Roasted Garlic Demi-Glace</i>	<i>\$27.95</i>
<i>Medallions of beef loin topped with crab, asparagus and béarnaise sauce..</i>	<i>\$23.95</i>
<i>Roasted chicken breast roulade stuffed with roasted garlic and sun dried tomato risotto finished with a natural reduction smoothed with mascarpone.....</i>	<i>\$17.95</i>
<i>Lobster Ravioli in a Sun Dried Tomato and Crab Cream Sauce</i>	<i>\$18.95</i>
<i>Dungeness Crab & Oregon Bay Shrimp Stuffed Filet of Halibut</i>	<i>\$22.95</i>
<i>Brown Sugar and Porter Glazed Chinook Salmon.....</i>	<i>\$17.95</i>
<i>Curried Coconut poached salmon with fresh basil and lemon.....</i>	<i>\$18.95</i>
<i>Chile rubbed Fire Roasted Rack of Lamb with sauce Romaesco</i>	<i>\$23.95</i>
<i>French Cut Roasted Pork Chop with Sweet Onion & Bourbon Apple Chutney</i>	<i>\$18.95</i>
<i>Chili-Lime Marinated Mahi Mahi with Black Bean & Roasted Corn Relish</i>	<i>\$18.95</i>
<i>Crab & Oregon Bay Shrimp Stuffed Pacific Halibut Topped with a Tarragon Mustard Cream Sauce</i>	<i>\$23.95</i>
<i>Lobster Tail Stuffed with Dungeness Crab.....</i>	<i>\$32.95</i>