



## CATERING

### PASTAS

#### PER PERSON PRICE

CHICKEN PENNE PASTA WITH SUNDRIED TOMATO ALFREDO SAUCE	\$11
ITALIAN SAUSAGE LASAGNA	\$11
CHICKEN CACCIATORE WITH FETTUCINE NOODLES	\$11
BEEF SPAGHETTI WITH NOODLES	\$9
SMOKEY BEER MAC AND CHEESE WITH BACON	\$9
VEGIE LASAGNA	\$9
SPINACH MAC AND CHEESE WITH CHICKEN	\$11
SMOKED SALMON MAC AND CHEESE	\$15
DUNGENESS CRAB MAC AND CHEESE (MARKET PRICE)	
CHEF'S CHOICE CREAMY PASTA SALAD	\$3
CHEF'S CHOICE LIGHTER SIDE PASTA SALAD	\$3
PASTA BAR— 3 PASTAS, 3 SAUCES- ADD MEAT FOR \$3 EACH	\$11
MEATBALLS WITH YOUR CHOICE OF PASTA	\$12

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# CATERING

## APPETIZERS

20 SERVINGS

BBQ PORK SLIDERS	\$50
TEMPURA SHRIMP	\$65
COCONUT SHRIMP	\$90
CHICKEN SALAD WRAPS	\$50
CHIPOTLE TURKEY, BACON AND GUACAMOLE WRAPS	\$50
VEGIE WRAP WITH HUMMUS WRAPS	\$40
STEAK, CARAMELIZED ONIONS AND HORSERADISH WRAPS	\$60
CHIPS AND FRESH SALSA	\$35
MINI CRAB CAKES WITH SWEET CHILI AIOLI	\$80
WINGS— BBQ, SWEET CHILI, HOT, REGULAR (YOU CHOOSE)	\$100
PASTRY BITES— CHICKEN OR BEEF	\$60
BACON WRAPPED SWEET POTATOES	\$60
BACON WRAPPED DATES	\$50
CHEESEBALL BITES	\$40
VEGETARIAN CHEESECAKE AND CRACKERS	\$70
VEGIE TRAY WITH RANCH	\$40
MINI SHRIMP COCKTAILS	\$60
CHEESE AND CRACKERS	\$50
SEASONAL FRUIT PLATTER	\$50
DEEP FRIED OYSTERS	\$95
STEAMER CLAMS	\$150
CRAB (MARKET PRICE. FRESH AVAILABLE WHEN IN SEASON)	
OYSTERS (MARKET PRICE— UMPQUA OYSTERS)	



# CATERING

## SALADS

25-35 SERVINGS

GREEN SALAD WITH THREE DRESSINGS	\$55
CAESAR SALAD	\$75
TROPICAL SLAW	\$50
HOT GERMAN POTATO SALAD	\$55
RED POTATO SALAD	\$50
COLESLAW— REGULAR	\$45
PEA SALAD	\$45
CREAMY BROCCOLI SALAD	\$50
SPINACH SALAD WITH CRANBERRIES	\$45
SPINACH SALAD ADD CHICKEN	\$75
BLACK AND BLEU SALAD (BEEF, BLUE CHEESE) **	\$90
CHICKEN FAJITA SALAD **	\$85
MIXED GREENS, CRANBERRIES, CANDIED NUTS AND CHEESE	\$55
PASTA SALAD	\$40
CHICKEN SALAD **	\$75
ALBACORE TUNA SALAD **	\$75
CRAB LOUIE (SEASONAL PRICING) **	
SHRIMP LOUIE **	\$100
GREEK SALAD	\$65
CUCUMBER SALAD	\$50

### INDIVIDUAL STACKED SALADS

\*\* (DENOTES NOT AVAILABLE AS A SALAD CHOICE ON MENU— EXTRA CHARGE)



# CATERING

## DESSERTS

### 20 SERVINGS

<b>VERY BERRY STACKS</b>	<b>\$55</b>
<b>BLONDIES— ASSORTMENT OF TWO KINDS</b>	<b>\$40</b>
<b>OREO COOKIE BARS</b>	<b>\$45</b>
<b>MAGIC COOKIE BARS</b>	<b>\$45</b>
<b>TURTLE COOKIE BARS</b>	<b>\$60</b>
<b>CHOCOLATE CHIP COOKIES</b>	<b>\$20</b>
<b>CINNAMON ROLL APPLE COBBLER</b>	<b>\$50</b>
<b>GHIRARDELLI MOLTEN LAVA CAKES</b>	<b>\$45</b>
<b>SMORE BAR— BASIC</b>	<b>\$60</b>
<b>SMORE BAR— EXPANDED</b>	<b>\$75</b>
<b>CINNAMON ROLLS</b>	<b>\$45</b>
<b>SEASONAL FRUIT PARFAITS WITH YOGURT</b>	<b>\$50</b>
<b>CHEESECAKES— VARIETY OR YOU PICK</b>	<b>\$80</b>
<b>CARROT CAKE— ROUND WITH CREAM CHEESE FILLING</b>	<b>\$65</b>
<b>CHOCOLATE— 5 LAYER ROUND WITH CHOCOLATE FILLING</b>	<b>\$65</b>
<b>RED VELVET CHOCOLATE CAKE</b>	<b>\$90</b>
<b>ASSORTED CANDY BARS</b>	<b>\$20</b>



## CATERING

### BREAKFAST

20 SERVINGS

VEGETABLE FRITTATA	\$40
DENVER FRITTATA	\$50
MEAT LOVERS FRITTATA	\$60
ROASTED RED POTATO O'BRIEN	\$45
FRESH SEASONAL FRUIT PLATTER	\$40
ASSORTED PASTRIES	\$45
BAGELS WITH ASSORTED CREAM CHEESES	\$45
SCRAMBLED EGGS	\$40
FRENCH TOAST BREAD PUDDING	\$45
SAUSAGE AND BACON	\$45
CINNAMON ROLLS	\$40
SAVORY MINI BISCUITS AND GRAVY	\$50
BREAKFAST BURRITOS	\$40
COFFEE SERVICE	\$30
ASSORTED FRUIT JUICES	\$40
YOGURT AND GRANOLA PARFAITS	\$40
BOB'S OATMEAL	\$35
WAFFLE BAR (PRICE BASED ON COUNT)	
OMELET BAR (PRICE BASED ON COUNT AND MEAT CHOICES)	



## CATERING

### LUNCHES

#### 25 SERVINGS

BURGER BAR	\$65
HOT DOG BAR	\$50
TACO BAR (SPECIFY BEEF OR CHICKEN)	\$60
FISH TACO BAR	\$75
NEW ENGLAND CLAM CHOWDER	\$80
CIOPPINO	\$85
SUB SANDWICHES— SERVED AS 1/2 SANDWICHES (CHOICE OF MEAT)	\$75
RUSTIC BAKED BEANS	\$40
CORN ON THE COB WITH PARMESAN BUTTER	\$45
FRESH SEASONAL FRUIT PLATTER	\$50
POTATO CHIPS— ASSORTED	\$30
CORN BREAD	\$40
PULLED PORK BAR	\$65
BABY BACK RIBS	\$65
BBQ CHICKEN	\$70
COFFEE SERVICE	\$30
20 OZ ASSORTED POP	\$50
BOTTLED WATER	\$25
VEGIE TRAY WITH RANCH	\$40
ASSORTED SALADS— SEE SALAD MENU	
PASTAS— SEE PASTA MENU	
DESSERTS— SEE DESSERT MENU	
BOXED LUNCHES AVAILABLE— DELI SANDWICH, CHIPS, COOKIE, DRINK	



## CATERING

### DINNER MENUS \$10-17 PER PERSON RANGE

#### **MENU 1- \$10 PER PERSON**

CHICKEN PESTO PENNE  
CAESAR SALAD  
STEAMED VEGETABLES  
DINNER ROLLS

#### **MENU 2- \$12 PER PERSON**

STUFFED ROAST PORK LOIN  
GARLIC MASHED POTATOES  
CHOICE OF SALAD  
DINNER ROLLS

#### **MENU 3- \$13 PER PERSON**

CHICKEN OR BEEF HOMESTYLE POT PIE  
CHOICE OF TWO SALADS  
DINNER ROLLS

#### **MENU 4- \$13 PER PERSON**

CHICKEN CACCIATORE WITH PASTA  
CHOICE OF TWO SALADS  
CHEEZY STICKS

#### **MENU 5- \$16 PER PERSON**

GRILLED CHICKEN  
CHOICE OF TWO SALADS  
STEAMED VEGETABLES  
DINNER ROLLS

#### **MENU 6- \$16 PER PERSON**

MARINATED TRI TIP  
RED SMASHED POTATOES  
CHOICE OF TWO SALADS  
DINNER ROLLS

#### **MENU 7- \$17 PER PERSON**

CHICKEN CORDON BLEU  
MASHED POTATOES AND GRAVY  
STEAMED VEGGIES OR GREEN SALAD  
DINNER ROLLS

#### **MENU 8 - \$14 PER PERSON**

MOM'S MEATLOAF AND GRAVY  
MASHED POTATOES  
STEAMED VEGETABLES OR GREEN SALAD  
DINNER ROLLS



## CATERING

DINNER MENUS \$18–\$23 PER PERSON RANGE

**MENU 9- \$18 PER PERSON**

CHICKEN MARSALA  
MASHED POTATOES  
CAESAR SALAD  
STEAMED VEGETABLES  
DINNER ROLLS

**MENU 10- \$18 PER PERSON**

STUFFED ROAST PORK LOIN  
CRAB CAKES WITH MANGA SALSA  
GARLIC MASHED POTATOES  
CHOICE OF SALAD  
DINNER ROLLS

**MENU 11- \$20 PER PERSON**

ROSEMARY CHICKEN OR CITRUS LIME  
COCONUT SHRIMP WITH MANGO SALSA  
CHOICE OF SALAD  
DINNER ROLLS

**MENU 13- \$23 PER PERSON**

GRILLED SALMON  
TEMPURA SHRIMP  
CHOICE OF TWO SALADS  
STEAMED VEGETABLES  
DINNER ROLLS

**MENU 14- \$21 PER PERSON**

MARINATED TRI TIP  
SWEET GARLIC BAKED CHICKEN BREAST  
RED SMASHED POTATOES  
CHOICE OF SALAD  
DINNER ROLLS

**MENU 15- \$23 PER PERSON**

BACON WRAPPED HALIBUT  
SLOW ROAST PRIME RIB– 8 oz CUT  
ROASTED RED POTATOES  
STEAMED VEGGIES OR GREEN SALAD  
DINNER ROLLS

(CRAB ENCRUSTED HALIBUT AVAILABLE WITH AN EXTRA CHARGE– MARKET PRICE)

VEGETARIAN AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST. THEY MUST BE REQUESTED WITHIN FOUR DAYS OF YOUR EVENT SO WE CAN ASSURE THIS CAN BE MADE AVAILABLE AT THE TIME OF THE CATER.





# CATERING

## OPTIONAL SIDES

**UPON YOUR REQUEST, WE CAN SUBSTITUTE, BUT IT MAY INCUR ADDITIONAL CHARGES. IF YOU DON'T SEE SOMETHING ON OUR CATERING LISTS, PLEASE LET US KNOW. WE CAN ADJUST PRICING AND WE AIM TO PLEASE!**

Potato Au Gratin

Herb mashed Potatoes

Mojos

Potatoes O'Brien

BBQ Baked beans

Hawaiian Baked Beans

Tortellini, Linguine, Fettucine

Themed Menus- Hawaiian, Mexican, Italian, Oriental, Cajun

Smoked Sausages

Chicken Sausages

Bread Pudding- your choice

Grilled or Skewered Shrimp

Mashed Sweet Potatoes

Wild Rice Pilaf

Bacon Wrapped Asparagus

Deep Fried Green Beans

BBQ Salmon

Cheese bread

Hot Crab Dip with Crackers

Layered Salads to go- individual

Children's Buffet

House made Soups



## CATERING

**BEVERAGE SERVICE IN CONJUNCTION WITH PROVIDING THE CATERED MEAL**

**WE ARE FULLY LICENSED TO DO A FULL OR PARTIAL BAR  
BARTENDER FEE PER HOUR \$25 (WAIVED FOR NON-PROFITS)**

**WELLS BRANDS LIQUOR \$4 PER DRINK**

**CALL AND TOP SHELF BRANDS \$5-9 PER DRINK**

**BEER— KEGGED \$4 PER 16 OZ CUP**

**BEER BOTTLED AND CANNED VARIETIES \$4 EACH**

**WINE— SYCAMORE LANE (CALIFORNIA) \$5 PER GLASS**

**WINE— OREGON \$6 PER GLASS**

**N/A BEER \$4 EACH**

**FRESH BREWED ICED TEA \$2 A GLASS OR \$20 A GALLON**

**ASSORTED FRUIT JUICES \$2 EACH SERVING**

**ASSORTED 20 OZ PEPSI PRODUCTS- \$2.50 EACH**

**NON ALCOHOLIC FRUIT PUNCH- \$30 A GALLON, ADD \$10 FOR CHAMPAGNE**

**CHAMPAGNE— BOTTLE PRICE DEPENDS ON SELECTION**

**COFFEE SERVICE - \$30 A GALLON**

**DECAF SERVICE- \$30 A GALLON**

**HOT TEA BAGS (ASSORTED FLAVORS) - \$2 EACH**

**BOTTLED WATER- \$1 EACH**

**MIMOSA BAR (MUST BE 21 AND OLDER) BASED ON COUNT**

**BLOODY MARY BAR (MUST BE 21 AND OLDER) BASED ON COUNT**



# CATERING

## CATERING POLICIES:

- I. A signed room rental contract and full room deposit is required to reserve a meeting venue at one of the restaurants.  
A tentative hold may be placed however, the room is not guaranteed as reserved until the room rental contract and deposit is received.
2. The catering contract and deposit (50% of the estimated total food and beverage costs) will be required by the date specified in the contract. Deposits are non-refundable if cancellation of function occurs within 7-days of function date.
3. Room rental fee is inclusive of up to 2-hours use of facility. Any function exceeding 2-hours will be subject to an additional charge.
4. The final guest count is due 7-days prior to the starting date of the event. After entering the 7-day period prior to the event the number may not be lowered however, it may be increased.
  5. The client agrees to pay, at the agreed price per guest, for any additional guests over the guaranteed number.
  6. Any guest additions made the day of the event may be subject to a 10% surcharge.
7. Any outstanding balance is due upon completion of the function. An 18% Gratuity will be automatically be added to all catered functions.
8. The client must assume full responsibility for damages to any facility property caused by any of the client's guests.
9. According to OLCC Regulation 471.410 and Bedrock's - anyone who is visibly Intoxicated will not be served alcoholic beverages. Bedrock's reserves the right to refuse service to anyone and for any reason. Failure to cooperate with the previously stated policies will result in expulsion of the individual (s) or group from the premises. The group contact understands that they may be asked to assist in enforcing restrictions/expulsions and agrees to do so.
10. Any function requesting bar service will be subject to a minimum food order, which will be determined by the number of guests in the group and the sufficient food ordered to be in compliance with OLCC.
11. Due to Health Department regulations and Bedrock's- outside food may not be brought into the banquet/meeting facility. Additionally, in order to maintain proper and safe food temperatures, food products will be displayed for no more than 2-hours. Should you wish to bring in a Champagne or wine that Bedrock's is unable to provide a \$10 corking fee, per bottle, will be applied. Premade Cakes in an approved commercial kitchen and ice-cream may be brought with advance notice.
12. Menus can be quoted as buffet, to go or table serve. If table served, depending on your count, there will be one server to every 20 people. If over 20 people, then you will be charged \$20 an hour for each additional server.
13. Linens can be provided at an additional charge. This includes table and napkins. Use of plates, silverware, etc... is included in the quote. If you prefer special table set ups, please discuss and we can arrange for rentals with an outside source.
14. Offsite Caters quotes may include up to a \$75 per day travel fee up to 25 miles. Additional miles will be charged according to the miles taken one way and will be disclosed at time of booking.

*Bedrock's thanks you for your interest in having us host your function. Please feel free to contact our Catering Department directly at 541-662-0542 if you have any questions regarding your function. If you don't see an item you'd like us to make on this list, we'd be happy to add that to your event!*

*Karen*