



All orders serve one dozen

PLATTERS

Meat & Cheese Board

Assorted cured meats, artisan cheese, pickled vegetables, rustic bread \$95

Crudité

Seasonal fresh vegetables, herbed dipping sauce \$60

Fruit

Seasonal varieties, honey yogurt sauce \$60

Mediterranean Hummus Board

Hummus, roasted vegetables, pita \$80

CROSTINI

Italian Bruschetta

Tomato, basil, garlic, olive oil, crostini \$70

Black & Blue Steak Crostini

Grilled flat iron, melted blue cheese, garlic butter and roasted red peppers \$95

Apple & Gorgonzola Crostini

Fuji and Granny Smith apples, gorgonzola cheese \$70

MINIS

Veggie Quiche

Mushroom, green onion, red pepper, cheddar \$140

Bacon & Brie Tart

Caramelized onion, bacon, brie \$140

Original Cadillac Burger

Bacon, Swiss cheese, onion marmalade, lettuce, tomato, Cadillac mayo, grilled sourdough \$140

Vegan Bella Burger

Grilled marinated Portabella, caramelized onion, red pepper coulis, lettuce, tomato, grilled sourdough \$140

Catering Menu

SALADS & SIDES

Cadillac Greens

House greens, garden vegetable garnish, choice of dressing \$90

Greek Salad

Marinated tomatoes, sweet peppers, cucumbers, black olives, Cadillac greens, Kalamata olives, feta, basil vinaigrette \$130

Dinner Rolls

Freshly baked \$70

Orzo Pasta Salad

Orzo, pesto, feta, dried tomato, olives, cucumbers \$115

Roasted Vegetables

Seasonal vegetable medley \$80

Vegan Rice Pilaf

Roasted red pepper, red onion, smoked paprika \$75

Garlic Mashed Potatoes

Rustic whipped red potatoes \$75

ENTREES

Grilled Salmon

Beurre blanc sauce \$395

Roasted Chicken

Sherry-mustard cream, herbs, Oregon mushrooms \$360

Vegan Puttanesca Pasta

Cavatappi, sautéed vegetables, olives, housemade tomato garlic sauce \$290

Cadillac Mac & Cheese

Cavatappi, cream, smoked provolone, jack, cheddar, asiago, bread crumbs \$220

All-Natural Angus Steak

Brandy demi-glace \$475

DESSERT

Cookie & Brownie Platter \$85

Strawberry Shortcake Bites \$100

Oregon Berry Crisp \$115



Catering Menu

BREAKFAST BUFFET

Minimum of 12 guests, Maximum of 20 guests

== GARDEN ROOM BUFFET ==

\$37 per person

Fresh baked Muffins

Seasonal Fruit

Cadillac Potatoes

Scrambled Eggs with Sautéed Veggies and Cheese

Bacon

Chicken Apple Sausage

French Custard Toast

Coffee & Tea

== GARDEN ROOM BUFFET ==

\$27 per person

Breakfast Pastries

Seasonal Fruit

Yogurt

Granola

Orange Juice & Coffee

A La Carte Plated Add On

Eggs Benedict \$13 each

2 Ingredient Omelet \$12 each

LUNCH BUFFET

Minimum of 12 guests, Maximum of 20 guests

== FIRESIDE BUFFET ==

\$46 per person

Rolls & Butter

Braised Bacon Greens

Cadillac Mac & Cheese

Market Chicken Salad

White Wine Vinaigrette & Blueberry Vinaigrette

Blackened Alaskan Cod with Hollandaise

Cookies and Brownies

== LUNCH MEETING BUFFET ==

\$39 per person

Seasonal Fruit

Cadillac Greens

Build Your Own Deli Sandwich:

Baguette Bread

Cheddar, Swiss, Provolone

Turkey, Ham, Veggies

Condiments