



Catering Menu

All orders serve one dozen

PLATTERS

Meat & Cheese Board

Assorted cured meats, artisan cheeses, pickled vegetables, rustic bread \$60

Crudité

Seasonal fresh vegetables, herb dipping sauce \$35

Fruit

Seasonal varieties, honey yogurt sauce \$35

Mediterranean Hummus Board

Hummus, roasted vegetables, pita \$50

CROSTINI

Italian Bruschetta

Tomato, basil, garlic, olive oil, crostini \$45

Black and Blue Steak Crostini

Grilled flat iron, melted blue cheese, garlic butter and roasted red peppers \$60

Apple & Gorgonzola Crostini

Fuji and Granny Smith apples, gorgonzola cheese \$45

MINIS

Veggie Quiche

Mushroom, green onion, red pepper, cheddar \$85

Bacon & Brie Tart

Caramelized onion, bacon, brie \$90

Grilled Chicken

Garlic marinated grilled chicken, arugula, tomato jam, goat cheese, pickled onions, hoagie \$80

Original Cadillac Burger

Bacon, three cheeses, onion marmalade, lettuce, tomato, Cadillac mayo, grilled sourdough \$90

Vegan Bella Burger

Grilled marinated Portobello, caramelized onion, red pepper coulis, lettuce, tomato on grilled sourdough \$85

SALADS & SIDES

Cadillac Greens

House greens, garden vegetable garnish, choice of dressing \$60

Greek Salad

Marinated tomatoes, sweet peppers, cucumbers, black olives, Cadillac greens, Kalamata olives, feta, basil vinaigrette \$70

Dinner Rolls

Freshly baked \$45

Orzo Pasta Salad

Orzo, pesto, feta, sundried tomato, olives, cucumbers \$65

Roasted Vegetables

Seasonal vegetable medley \$50

Vegan Rice Pilaf

Roasted red pepper, red onion, smoked paprika \$45

Garlic Mashed Potatoes

Rustic whipped red potatoes \$40

ENTREES

Grilled Salmon

Beurre blanc sauce \$240

Roasted Chicken

Sherry-mustard cream, herbs, Oregon mushrooms \$235

Vegan Puttanesca Pasta

Cavatappi, sautéed vegetables, olives, housemade tomato garlic sauce \$190

Cadillac Mac & Cheese

Cavatappi, cream, smoked provolone, jack, cheddar, gorgonzola, asiago, bread crumbs \$135

All-Natural Angus Steak

Brandy demi-glace \$290

DESSERT

Cookie & Brownie Platter \$50

Strawberry Shortcake Bites \$65

Oregon Berry Crisp \$70



Catering Menu

BREAKFAST BUFFET

Minimum of 12 guests, Maximum of 20 guests

GARDEN ROOM BUFFET

\$25 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

CONTINENTAL BUFFET

\$15 per person

Breakfast Pastries

Seasonal Fruit

Yogurt

Granola

Orange Juice & Coffee

A La Carte Plated Add On

Eggs Benedict \$8 each

2 Ingredient Omelet \$7 each

LUNCH BUFFET

Minimum of 12 guests, Maximum of 20 guests

FIRESIDE BUFFET

\$35 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

\$25 per person

Seasonal Fruit

Cadillac Greens

Build Your Own Deli Sandwich:

Hoagie Rolls

Cheddar, Swiss, Provolone

Turkey, Ham, Veggies

Condiments