

Tumwater Catering

Catering & Event Menus

The Tumwater Ballroom & Catering 211 Tumwater Drive Oregon City, OR 97045

503-310-9975

www.Tumwaterballroom.com



Professional, delicious and affordable catering to delight you and your guests. Let us make your meeting, party or event one to be remembered.









Call us for a free consultation and proposal 503-310-9975 www.tumwaterballroom.org

email us at: Tumwaterballroom@gmail.com



Catering Services:

All of us at the Tumwater Ballroom & Catering wish to supply a complete catering package designed to be delicious and affordable while making your meeting, party or event special and memorable.

The following are some of our more popular menu items. We can custom create menus and themes to make your event unique.

We supply the following items at an additional charge:

Disposable plates and flatware

Napkins

Use of our service equipment and utensils

Menu Prices:

Price listed is for the menu items, plates, flatware and the required service equipment. An 18% service charge is added to each catering order. Additional fees for service staff may be added. Please call us for a complete proposal.

Dietary Restrictions:

Tumwater Catering can prepare most of our menu items using ingredients that are gluten free. Vegetarian and vegan items are available as well. Please let us know of any dietary restrictions and we will try to accommodate your requests.

Morning Delights

Minimum Order 25

Morning Treats (\$12.00 per person)

Tumwater Catering presents a selection of house made muffins, scones and seasonally fresh breakfast breads. Served with butters and Oregon preserves.

Continental Breakfast (\$19.50 per person)

Tumwater Catering's house made muffins, scones and seasonally fresh breakfast breads offered with fresh fruit and a selection of Broadway Bagels with cream cheese and Oregon preserves.

Breakfast Quiche (\$10.50 per person)

Delicious quiche made fresh in mini pie shells and filled with your choice of fillings including cheese, artichoke & broccoli, Cheese and bacon or chicken with cheese and sundreid tomatoes.

Breakfast Burritos (\$10.75 per person)

Tortillas wrapped with your choice of potato & egg; potato, egg & bacon; or potato, egg & sausage.

Breakfast Burrito Bar (\$18.95 per person)

Our burritos can also be offered as a "make-Your-Own Burrito Bar" and offered with sides of guacamole, sour cream, salsas and hot sauces

Traditional American Breakfast (\$22.95 per person)

Scrambled eggs offered with breakfast potatoes, applewood smoked bacon, chicken and vegetarian sausages and breakfast breads.

Sandwiches

Sandwiches

We proudly serve our sandwiches on Artisan breads or rolls baked fresh. Sandwiches come with chips and a pickle. Dietary requests always accommodated.

Turkey Club (\$12.25)

Crisp bacon, lettuce, fresh tomato, white cheddar and mayonnaise

Turkey, Swiss, Avocado & Bacon (\$12.25)

Simply delicious!

Tuna Salad (\$12.95)

Tuna Salad with lettuce, tomato and avocado

Super Veggie (\$12.95)

Tomato, cucumber slices, lettuce, shredded carrots and hummus

Paninis

Ham & Cheddar Panini (\$12.95)

Shaved ham grilled with cheddar on a panini bun with sliced tomatoes and mustard aioli

Turkey Pesto Panini (\$12.95)

Shaved turkey on a grilled panini bun with pesto, provolone, arugula and tomato

Margarita Panini (\$12.95)

Tomato, mozzarella, and basil on a grilled panini bun with pesto and aged balsamic

BLT Panini (\$12.95)

Bacon, tomato and lettuce on a grilled panini bun

Box Lunch (\$16.95)

Your choice of sandwich served on artisan bread with pickle and potato chips served in a lunch box with an apple or orange, napkin and utensils

Deluxe Box Lunch (\$18.95)

Your choice of sandwich served on artisan bread with pickle, potato chips, fruit and a cupcake or jumbo cookie served in a lunch box with a napkin and utensils

Salads

Salads

Salads offered with sliced baguette and butter. Dietary requests always accommodated.

Oregon Green Salad (\$12.25)

Mixed field greens with Tillamook blue cheese, roasted hazelnuts, dried cranberries, herb roasted croutons and raspberry vinaigrette dressing

Caesar Salad (\$12.25)

Traditional Caesar Salad made with chopped romaine tossed in a creamy dressing with shaved parmesan and herb toasted croutons

Pear Arugula Salad (\$14.25)

Fresh Arugula topped with sliced pear, sugared pecans, blue cheese crumbles and balsamic vinaigrette

Heavenly Salad (\$12.95)

Your choice of Heavenly Bowl (see below) on a bed of Spring Mix lettuce.

Heavenly Rice & Bean Bowls

Heavenly Rice & Bean Bowls

Brown rice and black beans topped with your choice of sauce, grated cheddar, diced avocado, diced tomatoes, sliced olives, sour cream, salsa and cilantro. Add Chicken, Tofu or Bacon for \$2.00

Savory Bowl (\$10.95)

Made with our special Savory Sauce

Thai Bowl (\$10.95)

Made with our homemade Thai Peanut Sauce

Ginger Asian Bowl (\$10.95)

Made with our homemade Ginger Asian Sauce

Heavenly Casserole (Feeds 10 -15 \$89.75)

Your choice of sauce served in a large self-serve casserole

Theme Buffets

25 person minimum

South of the Border Buffet

Pollo Loco Loco

Marinated chicken slow roasted and shredded,
served with a mole sauce on the side

Carnitas
Slow roasted and shredded pork

Brazilian Rice
Jasmine rice with peppers and tomatoes

Tropical Fruit Salad
A selection of seasonally fresh fruits

Hand Made Tortillas
Warmed tortillas hand formed and heated

Condiments y algunas otras cosas

Delicious additions to your meal including

Guacamole

Shredded Cheddar Cheese

Jalapeno Peppers

Diced Olives

Sour Cream

\$29.95 per person

Tropical Island Buffet

Hawaiian Kalua Pork
Marinated pork glazed with
a kalua sauce and slow roasted

Ono Chicken
Traditional Hawaiian slow roasted
chicken marinated in our special Shoyu sauce,
roasted and grilled

Mac
Island-style mac salad

Island Rice

Iasmine rice with a hint of sweetness

Shredded Tropical Salad
A selection of shredded lettuces tossed with
tropical fruits and nuts served
with a selection of dressings

Hawaiian Rolls
Hawaiian rolls served with
macadamia nut butter

Tropical Fruit Platter
A mixture of tropical fresh fruits
\$29.95 per person

Theme Buffets

25 person minimum

Texas BBQ

Slow Roasted Pork
Marinated pork glazed and
slow roasted on the grill

BBQ Chicken Chicken thighs marinated in our special Texas BBQ sauce sauce and grilled

Southern Style Baked Beans

Cornbread
Served with honey butter

Watermelon Watermelon quarters served chilled

> Corn on the Cob Served with salt & butter

Strawberry Shortcake
Fresh strawberries offered with
out homemade shortcakes and
topped with whipped cream

\$36.95 per person

Picnic Barbecue

Grilled Burgers
M!/3 lb all-beef burgers and/or
turkey burgers grilled and delivered
hot with pub buns, lettuce, tomato,
pickles and our secret "burger sauce"
(veggie burgers also available)

Dogs & Brats
TAll-beef kosher dogs and/or chicken
suaasage brats grilled and served with
buns, mustard and relish

Potato Salad Old fashion picnic-style potato salad

Chips
A selction of potato chips

Ice Cream Bars
A selection of frozen treats including ice cream sandwiches, cones and bars

\$24.95 per person

Theme Buffets

25 person minimum

Asian Buffet

Potstickers Served with hoi sin sauce

Sweet & Sour Orange Chicken
Tender pieces of baked chicken stir fried with
pineapple and peppers in a
sweet and sour orange sauce.

Sexy Beef Thin slices of grilled spicy teriyaki beef

Asian Rice
Jasmine Rice with a hint of sweetness

Fruit Platter
A beautiful presentation of seasonally fresh fruits

Ginger Asian Salad Shredded cabbage and carrots with a ginger Asian dressing

Sautéed Vegetables
A selection of refresh vegetables tossed
in our woks with unique spices and sauces

Served with Oriental to-go boxes

\$26.95 per person

Italian Buffet

Traditional Caesar Salad
Chopped romaine tossed in a traditional Caesar
dressing with parmesan and herbed croutons

Vegetable Crudite

Marinated and fresh vegetables
served with a ranch dressing

Fresh Baked Rolls & Breads
Assorted rolls served with pesto butter

Rotelle Marinara Rotelle Pasta tossed in a rich marinara sauce

Tortellini Pesto
Cheese filled tortellini served with an addictive creamy pesto sauce

Pasta Sides

Pasta toppings include fresh grated parmesan,
red pepper flakes, diced black olives,
Kalamata olives and chopped tomatoes

\$22.95 per person

Ice Cream Bar

Make-Your-Own Ice Cream Sundae Bar featuring a variety of delicious ice creams which you top off with your choice of toppings and syrups including:

Chocolate Fudge Sauce

Melted Carmel

Strawberry Syrup

Nut topping

Rainbow Sprinkles

Crushed Butterfinger Bars

M&M's

Crushed 7Heath Bars

Toasted Coconut

Marshmallows

Whipped Cream

Cherries

Includes bowls, spoons, lots of napkins and an authentic Ice Cream Fountain clerk to assist

(\$12.95 per person)