



The Columbia Gorge Discovery Center and Museum provides an excellent meeting and event facility. We offer exceptional catering services prepared to compliment all of your event needs. Please contact Kristen May at café@gorgediscovery.org or call (541) 296-8600 X 212 for planning consultation, menu development and all your scheduling needs.

<i>Morning</i>	<i>Afternoon</i>	<i>Evening</i>	<i>Appetizers</i>
<p>Hot Beverage Service \$1.50 per person</p> <p>Fresh brewed coffee, hot chocolate and an assortment of hot tea</p> <p>Assorted Pastries \$2.00 per person</p> <p>Assorted bagels with toppings, danishes and muffins</p> <p>Continental Breakfast \$7.00 per person</p> <p>Hot beverage service, fruit juices, bagels with toppings, danishes, muffins, croissants and fresh seasonal fruit</p> <p>American Breakfast \$10.75 per person</p> <p>Hot beverage service, fruit juices, french toast, sausage links, bacon, scrambled eggs, hash browns and seasonal fresh fruit</p> <p>Country Breakfast \$10.75 per person</p> <p>Hot beverage service, fruit juices, fresh baked biscuits, sausage gravy, cheesy scrambled eggs, sausage links, hash browns and seasonal fresh fruit</p>	<p>Sandwich Bar \$11.75 per person</p> <p>Ham and turkey, swiss and cheddar cheeses, lettuce, tomato, onion, served on honey wheat bread or sandwich thins with a garden salad, kettle chips and pickles</p> <p>Taco Bar \$11.75 per person</p> <p>Seasoned ground beef, soft flour tortillas, crunchy corn tortillas, shredded lettuce, diced tomatoes, shredded jack and cheddar cheese blend, onions, olives, served with mexican rice and refried beans, sour cream, chips and salsa</p> <p>Pasta Bar \$12.75 per person</p> <p>Fettuccine pasta, creamy chicken alfredo and meatball marinara, served with a tomato mozzarella salad and fresh baked garlic bread</p> <p>Soup & Salad Bar \$9.75 per person</p> <p>Fresh assorted greens, hard boiled eggs, ham and turkey, fresh fruit and vegetables, potato salad, pasta salad, assorted cheeses, sunflower seeds and croutons, served with your choice of soup and fresh baked breadsticks</p> <p>Sack Lunches \$11.75 per person</p> <p>Ham or turkey deli sandwich, kettle chips, pasta salad, string cheese, apple and a bottle of water</p>	<p>Entrees*</p> <p>Roasted Pork Loin w/ Maple & Mustard Crust \$21.75 per person</p> <p>Herb Encrusted Prime Rib \$24.75 per person</p> <p>Baked Halibut w/ Citrus Dill Tartar Sauce \$23.75 per person</p> <p>Roasted Salmon with Cilantro Pesto \$23.75 per person</p> <p>Crab Stuffed Chicken Breast \$22.75 per person</p> <p>Add Sautéed Shrimp to any entrée \$4.00 per person</p> <p>Side Dishes (pick any two)</p> <p>Classic Roasted Baby Red Potatoes</p> <p>Garlic Mashed Potatoes</p> <p>Wild Mushroom & Herb Couscous</p> <p>Steamed Asparagus with Hollandaise</p> <p>Almond Buttered Broccoli</p> <p>Honed Glazed Baby Carrots & Peas</p> <p>Desserts (choose one)</p> <p>Fresh Baked Apple Pie</p> <p>Pumpkin Pie</p> <p>NY Style Cheesecake</p> <p>Assorted Dessert Bars</p> <p>*Entrees are also served with a garden salad and fresh baked dinner rolls</p>	<p>Cheese & Cracker Platter \$45.00</p> <p>Assorted Fresh Fruit Platter \$60.00</p> <p>Assorted Vegetable Platter \$50.00</p> <p>Spinach & Garlic Dip served with baguette bread \$50.00</p> <p>Blue Cheese, Bacon Stuffed Mushrooms \$60.00</p> <p>Mini Croissants, choose from beef & brie or chicken salad \$65.00</p> <p>Greek Skewers, mozzarella, kalamata olives, cucumbers & tomatoe \$60.00</p> <p>Each appetizer will serve up to 50 people</p>