

# *Hor d'oeuvres*

*-Served Hot-*

Bacon Wrapped Shrimp ~ 89

Seared large succulent Shrimp, wrapped in crispy Maple Bacon  
Served on a skewer and drizzled with a Sweet Chile Glaze  
1 skewer/serving

Coconut Fried Shrimp Skewers ~ 89

Large gulf shrimp  
with fresh shredded Coconut  
Served on a skewer with a Sweet and Spicy dipping sauce  
1 skewer/serving

Shrimp Stuffed Mushrooms ~ 59

Oregon bay shrimp and cream cheese  
2/serving

Meatloaf & Mashed Potato Shooter ~ 39

Home-style meatloaf topped with house BBQ sauce over  
Roasted garlic whipped potatoes  
Served in tasty bite sized portions  
2/serving

Sweet & Spicy Meatballs ~ 29

House made meatballs in a sweet & spicy sauce  
2/serving

Dungeness Mini Crab Cakes ~ 99

Served with a light buttery lemon Bearnaise  
2/serving

Spicy Buffalo Wings ~ 29

Served with traditional buffalo wing sauce or honey BBQ  
3/serving

Mini Fish Taco ~ 99

Crunchy corn taco shell filled with pan seared rockfish  
Topped with House-made mango salsa  
2/serving

*-Served Cold-*

3 Jumbo Prawns with Bay Shrimp ~ 129  
Served with cocktail sauce on a bed of shredded lettuce

Oysters On The Half Shell ~ seasonal

Salmon Canapès ~ 59  
with lemon-dill spread on House made crostini  
2/serving

Bay Shrimp Plate ~ 49  
Bay shrimp served on a plate smeared in cream cheese & spicy cocktail sauce  
Served with House Made Crostini

Crab Rolls ~ 119  
House Made Crab Salad on Soft Dinner Roll

Cold Seafood Bar ~ 239  
Peeler shrimp, Oysters on the Half Shell, Steamed Mussels and Dungeness Crab  
(seasonal)

Finger Sandwiches ~ 49  
With premium assorted Deli Meats or Vegetarian

Deviled Eggs ~ 39  
An assortment of Deviled Eggs

Artisan Cheese Platter ~ 129  
A selection of Local and World Cheeses  
Served with assorted Gourmet Crackers

Meat Platter ~ 129  
A selection of Traditional Meats  
Served with Pickles and Olives

Vegetable Platter ~ 79  
A decorative platter with the freshest seasonal Vegetables

Fruit Platter ~ 79  
A decorative platter with seasonal Fresh Fruit

***\*Prices Serve 20***

# *Breakfast*

## *-Plated Options-*

Traditional ~ 11

Fluffy Scrambled Eggs, Breakfast Potatoes, Bacon, and Sausage

Eggs Benedict ~ 12

Choice of traditional Canadian Bacon, Crab or Prime Rib Benedict  
Served with freshly made Hollandaise and Breakfast Potatoes

Breakfast Burritos ~ 10

Eggs, Sausage, Peppers, Onions, Cheese and Salsa  
served with Breakfast Potatoes

Granola & Yogurt ~ 9

Greek Yogurt and house made Granola served with Fresh Fruit

## *-Buffet Options-*

Sunrise Buffet ~ 12

Fluffy Scrambled Eggs, Breakfast Potatoes, Ham Steak, Fresh Baked Biscuits

The Scramble ~ 11

Fluffy Scrambled Eggs with Mushrooms, Peppers, Onions and Garlic  
served with Breakfast Potatoes, Bacon

Prime Rib Breakfast ~ 19

Slow roasted Prime Rib with Herb Butter and Au Jus, fluffy Scrambled Eggs, Breakfast Potatoes,  
fresh baked Biscuits

South of the Border ~ 11

Huevos Rancheros- two farm fresh Scrambled Eggs on grilled White Corn Tortillas  
with Refried Beans, house made Green Salsa, fresh Cilantro  
Southwestern Potatoes

Surfrider Continental ~ 11

Muffins and Croissants, Assorted Danishes,  
Fresh Fruit, Assorted Yogurt and Granola

*-Breakfast Enhancements-*

French Toast	~ 3	English Muffin	~ 2
Pancakes	~ 3	Assorted Yogurts	~ 3
Fresh Fruit Medley	~ 3.50	Assorted Muffins/Danish	~ 2
Cheese Blintz w/ Fruit Compote	~ 3.50	Bacon, Sausage or Ham	~ 3.50

*Lunch*

*-Plated Options-*

Deli Sandwiches ~ 12

Choice of black forest Ham, smoked Turkey Breast, Roast Beef or Vegetarian with Lettuce, Cheddar Cheese and fresh Tomato piled high on fresh deli Bread  
Served with Pasta Salad or Potato Salad

Caesar Salad ~ 8

Hearts of crisp Romaine Lettuce tossed in our own Caesar dressing with Croutons and Parmesan Cheese with warm Bread

Add Chicken ~ 3

Add Oregon Bay Shrimp ~ 3

Spanish Chicken Salad ~ 10

Mixed greens, grilled Cajun Chicken, Black Bean & Corn Relish w/Cilantro, Lime, Tomato and Garlic  
Served with warm Bread

Chicken Caesar Wrap ~ 11

Grilled seasoned Chicken Breast, crisp Romaine Lettuce, fresh Tomatoes, and Parmesan Cheese tossed in our own creamy Caesar dressing and wrapped in a fresh Spinach and Herb Tortilla,  
Served with Potato or Pasta Salad

Baked Salmon ~ 19

Baked Salmon with a delicate Herb Butter or Cajun Style  
Served with Spicy Slaw and Rice Pilaf or Garlic Mashed Potatoes

Crab Cakes ~ 18

Our Housemade Dungeness Crab cakes pan seared and topped with a caper remoulade sauce  
Served with fresh seasonal Vegetables, and Rice Pilaf or Garlic Mashed Potatoes

Lemon Pepper Chicken ~ 13

Chicken Breast Baked in a Lemon Pepper Marinade  
Served with fresh seasonal Vegetables and Garlic Mashed Potatoes or Rice Pilaf

Turkey Bacon Wrap ~ 11  
Spinach Wrap with Turkey, Avocado, Bacon, Cheddar, and a creamy Red Pepper Aioli  
Served with Potato or Pasta Salad

Prime Rib Wrap ~ 13  
Flour Wrap with thin sliced Prime Rib, grilled Onions and Peppers, Provolone, and Horseradish Aioli  
Served with Potato or Pasta Salad

Ham Wrap ~ 11  
Flour Wrap with Honey Ham, Lettuce, Cheddar, Pineapple and a Honey Garlic Aioli  
Served with Potato or Pasta Salad

Veggie Wrap ~ 11  
Whole Wheat Wrap filled with seasonal veggies, Blue Cheese Crumbles and a Red Pepper Aioli  
Served with Potato or Pasta Salad

### ***-Lunch Buffets-***

Chowder & Salad Buffet ~ 10  
Our creamy Clam Chowder, a full Salad Bar with Dressing Selections and Bread

Deli Express Buffet ~ 13  
Selection of premium Deli Meats and Cheeses, Sliced Tomatoes, Onion, Lettuce, and Pickles  
Whole Wheat, White, and Marble Rye Breads  
Potato and Pasta Salad

Western BBQ ~ 17  
Char Grilled Pork Ribs in our House made BBQ sauce. Grilled chicken breast.  
Western Style Baked Beans, Potato Salad, Cornbread

Cod Fish and Chips ~ 13  
Hand Battered Cod fillets (2 per person) and Fries w/Tartar  
Served with toss green Salad and Dressings

### ***-Lunch Enhancements-***

Salad Bar	~ 3	Clam Chowder	~ 3
Pasta or Potato Salad	~ 2	2 <sup>nd</sup> Starch	~ 2
Fruit Salad	~ 3	Fresh Baked Cookies	~ 2
Chef Choice Assorted Desserts	~ 3		

# *Dinner*

## *-Plated Options-*

Prime Rib ~ 20

Slow Roasted Prime Rib with House made Horseradish Sauce and Aus Jus  
Served with fresh seasonal Vegetables, Garlic Mashed or Baked Potato and Bread

Coconut Macadamia Cod ~ 24

Coconut and Macadamia Nut Pan Roasted Ling Cod  
Served with fresh seasonal Vegetables, Rice Pilaf and Bread

Surf and Turf ~ 27

Char Grilled Top Sirloin served medium and Jumbo Prawns in garlic butter  
Served with fresh seasonal Vegetables, Baked or Garlic Mashed Potato and Bread

Baked Salmon ~ 20

Salmon fillet with Lemon Dill Sauce  
Served with Spicy Sweet Chili Slaw, Rice Pilaf and Bread

Chicken Oscar ~ 22

Grilled, lightly seasoned Chicken Breast topped with a house made Crab Cake and drizzled with a delicate Lemon Butter Cream Sauce  
Served with seasonal Vegetables and Rice Pilaf

Seafood Fettuccine Alfredo ~ 19

served with Bread

## *-Dinner Buffet-*

Oregon Coast Seafood Festival ~ 34

Oysters on the half shell (in season), Mussels and Clams in a White Wine Marina,  
Dungeness Crab, chilled Shrimp, Cod with Fruit Salsa and Salmon Crostini  
Served with Bread, House salad and Rice Pilaf

Prime Rib ~ 23

Slow Roasted Prime Rib with House made Horseradish Sauce and Aus Jus  
Served with fresh seasonal Vegetables, Garlic Mashed or Baked Potato and Bread

The Duo ~ 27

Baked Salmon with Lemon Dill Sauce & House Made Crab Cakes  
Served with Spicy Sweet Chili Slaw, Rice Pilaf and Bread

Land and Sea ~ 27

Pepper Crusted Beef Tenderloin, prepared medium, & Cajun Sweet Shrimp  
Served with Garlic Mashed or Baked Potato, Seasonal Vegetables and Bread

Chicken Your Way ~ 16  
BBQ Chicken, Chicken Breasts - Lemon Pepper, Cajun, or in a Tomato Basil Cream Sauce  
Served with Fettuccine Alfredo, Seasonal Vegetables and Bread

*-Dinner Enhancements-*

Clam Chowder	~ 3	2 <sup>nd</sup> Starch	~ 2
Salad bar	~ 3	Chicken Breast, your choice	~ 3
Clams and Mussels in a White Wine Marinara	~ 4		

*Fun Do -It-Yourself Bars*

Baked Potato Bar ~ 13  
Baked Potatoes with several creative topping choices ( pick 4)...  
Spaghetti, Hot Dogs Chilli and Cheese, Broccoli Cauliflower and Cheese, Jalapeno Popper,  
Bacon Chicken Ranch, Chicken Alfredo, Taco Style

Taco Bar ~ 17/19  
Tortillas, crunchy and soft with tons of toppings...  
Seasoned Beef, Buffalo Chicken, Garlic Shrimp, Carne Asada, Grilled steak, Cod Fillet (pick 3)  
All the extras... Cheese, Tomato, Onions, Jalapenos, Lettuce...

Slider Bar ~ 14/17  
Soft Slider Buns with Assorted sauces and Accompaniments  
Sloppy Joe, BBQ Chicken, Pulled Pork, Baked Salmon, Burgers, BLT, Crab Cake (pick 3)

*Meeting Sessions*

*-served buffet style only-*

Executive ~ 7  
Freshly brewed Regular and decaffeinated Coffee  
An assortment of hot teas  
Assorted Danishes, Muffins, and seasonal Fresh Fruit

Siesta ~ 6  
Tortilla Chips with House Made Salsa and Re fried Beans  
Assorted Sodas

Final Stretch ~ 4  
Freshly baked Cookies  
Iced Tea, Regular and Decaffeinated Coffee  
or assorted Soda

## Desserts

### -plated-

7 Layer Chocolate Cake ~ 6  
House made Berry Cobbler ~ 6    Ala Mode ~ 7  
Assorted Cheesecakes ~ 6  
High Stack Carrot cake ~ 6  
Chocolate Lava Cake ~ 4

### -Buffet-

Assorted Chef Selected Desserts served in smaller, taster portions ~ 3  
Chocolate Fountain with assorted Dipping Items ~ 3

## Beverages

Assorted Sodas ~ 2  
Coffee, Tea (Hot or Iced), Water Service ~ 2  
A Full Bar is Available and can be included as an open or no host option

## Policies

- \*All Buffets must be for groups of 20 or more.**
- \*Plated options are for groups of 40 or less.**
- \*All Food and Beverages are subject to a standard 18% gratuity.**
- \*No outside food or Beverages may be brought into the banquet room, with the exception of prearranged cakes or special dietary restrictions the restaurant cannot accommodate.**
- \*Menu selections must be provided at least 14 days prior to the event.**
- \*A final per plate or number of banquet guests must be provided 7 days prior to event. Billing is subject to that number. Additional Last Minute Increases will be accommodated to the best of our ability and may affect billing.**
- \*Children 4 and under are free, Ages 5-10 are half price.**
- \*No food may be removed from the banquet room.**
- \*Buffets are designed to offer selections but are not intended as an all you can eat.**
- \*A deposit of 50% is due 14 days before the event. The balance is due prior to seating.**
- \*There is 150.00 room rental/buffet set up and clean up fee which covers standard linens. Specialty color requests may be at an additional fee and are based on availability with an advance notice of 30 days. When booking 10 rooms or more at the hotel, the room rental fee is reduced to 50.00 when catering services are provided. Without a catering service, the room rental fee is reduced to 75.00 with the rental of 10 or more hotel rooms.**
- \*Our private dining room seats 40 and is available without charge when ordering off the menu. A 50.00 set up/cleaning fee is applied to buffet events**

*We welcome your suggestions and are happy to work with you to design the perfect event!*





# Banquet Menu

*Let our caring staff help make your special event memorable!*



Clarion Inn Surfrider Resort  
3115 NW HWY 101  
Depoe Bay, Oregon 97341  
541.764.2311  
gm.or228@choic-hotels.com

