



Evergreen Aviation & Space Museum
Catering Event Pricing Information

Pre-Dinner/Reception Hors d'Oeuvres

*Hors d'oeuvres are 3-4 per person per hour with Dinners & 5-6 per person per hour for Receptions. Hors d'oeuvres with Dinners require a minimum of one hour service time before Dinner service starts.

- Stationary Only items - \$2/person for Dinners & \$4/person for Receptions
- Items as Stationary – \$2.50/person for Dinners & \$4.50/person for Receptions
- Items as Passed - \$3/person for Dinners & \$5/person for Receptions

Buffet Dinner Options

*Buffet Dinners include: Assorted Bread & Butter, Salad, Entrees & Dessert

- Economy Passenger Buffet \$40/person
- Air Enthusiast Buffet \$50/person
- Premiere Collector Buffet \$60/person

Plated Dinner Options

*Plated Dinners include: Assorted Bread & Butter, Salad, Entrée & Dessert

- Economy Class \$55/person
- Business Class \$65/person
- First Class \$75/person

For Children

*Children's Dinners are available for guests 12 years old and younger

- Child Entrée & Dessert \$15/person



Hors d'oeuvres



Hors d'oeuvres – *Stationary only

- Lemon Herb Chicken Skewers with Sun-dried Tomato Dip
- Imported & Regional Cheeses with an Assortment of Crackers*
- Bruschetta topped with Country Olive Tappenade; Tomato, Basil & Fresh Mozzarella or Fresh Vegetable Cruda
- Toasted Evergreen Hazelnuts and Honey Glazed Baked Brie*(additional \$1.75/person)
- Pork & Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- Shrimp or Smoked Salmon & Vegetable Pot Stickers with Lemongrass Soy Dipping Sauce
- Savory Roast Beef Sliders with Horseradish Aioli and Caramelized Onion
- Herb Roasted Turkey Croissant Sliders with Cranberries and Orange Cream Cheese Spread
- Stuffed Mushrooms with Italian Sausage, Crab, Smoked Salmon or Roasted Vegetables
- Sliced Fresh Fruit Platter*
- Vegetable Crudités with Roasted Pepper Dip, Spinach Artichoke Dip or Fresh Herb Mascarpone Dip*
- Grilled Marinated Vegetables*
- House-made Tortilla Chips with Chile con Queso, Fresh Vegetable Salsa or Chipotle Lime Dip*
- Antipasto Platter with Country Olive Mix, Fresh Mozzarella, Marinated Artichokes, Cherry Peppers, Sliced Salami & Prosciutto*(additional \$1.75/person)
- Grilled Pita Points with Roasted Garlic Hummus, Roasted Red Pepper Hummus or Baba Ghanouj*
- Traditional Shrimp Cocktail
- Beggar's Purse filled with Local Apple, Goat Cheese & Toasted Hazelnuts
- Prosciutto wrapped Sea Scallops drizzled with Balsamic Reduction
- Lamb Lollipops with Lemon Mint Coulis
- Crostini topped with Smoked Salmon, Goat Cheese and Dilly Bean
- Chicken Satay with Spicy Peanut Sauce or Chicken Yakitori with Lemon Teriyaki Glaze



Economy Buffet Dinner



Choose One Salad

- Caesar Salad with House-made croutons
- Garden Salad with Cucumber, Grape Tomatoes, Shaved Carrot and House-made Croutons
- Mixed Greens with Dried Cranberries, Crumbled Bleu Cheese and Spiced Pecans
- Spinach with Balsamic Roasted Red Onions, Goat Cheese and Honey Roasted Hazelnuts
 - Choice of Two Dressings: Low Fat Italian, Balsamic Vinaigrette, Marion Berry Vinaigrette, Buttermilk Ranch or Champagne Vinaigrette

Choose Two Entrees*◇

- Capellini with Tomato Basil or Fine Herbs Crème, Slow Roasted Tomato, Grilled Chicken Breast and Shaved Asiago Cheese**
- Fettuccini with Three Cheese Alfredo, Roasted Chicken Breast, Sun-dried Tomato, Fresh Basil and Aged Parmesan**
- Tomato Braised Chicken with Oven Roasted Red Potatoes
- Cherry Poached Chicken Breast with Brown Rice Pilaf
- Hazelnut Crusted Pork Loin with Fresh Herb Mashed Potatoes
- Roast Turkey with a Raspberry-Cranberry Glaze and Brown & Wild Rice with Fresh Herbs
- Savory Braised Beef with Roasted Garlic Mashed Potatoes
- Stone Ground Mustard Glazed Roast Beef with Rosemary Red Potatoes

*All Entrees served with Fresh Seasonal Vegetable

**May be served as Vegetarian

◇ Starch options may be switched according to preference

Dessert

- Mini Dessert Buffet
 - Apple, Berry or Pecan Pies; Brownies, Lemon Bars, Apricot Crumble Bars, Peach Crisp or Sheet Cake



Air Enthusiast Buffet Dinner



Choose Two Salads

- Caesar Salad with House-made Croutons
- Mixed Greens with Dried Cranberries, Crumbled Bleu Cheese and Spiced Pecans
- Mixed Greens with Grapefruit Supremes, Fried Leeks and Toasted Hazelnuts
- Spinach Salad with Balsamic Roasted Red Onions, Goat Cheese and Honey Roasted Hazelnuts
- Spinach Salad with Sliced Strawberries, Sliced Red Onion, White Balsamic Tomatoes and Toasted Walnuts
 - Choose Two Dressings: Low Fat Italian, Balsamic Vinaigrette, Marion Berry Vinaigrette, Buttermilk Ranch, Champagne Vinaigrette or Lavender Basil Vinaigrette

Choose Two Entrees*◇

- Capellini with Tomato Basil or Fine Herbs Crème, Slow Roasted Tomato, Grilled Chicken Breast and Shaved Asiago Cheese**
- Fettuccini with Three Cheese Alfredo, Roasted Chicken Breast, Sun-dried Tomato, Fresh Basil and Aged Parmesan**
- Roasted Vegetable Lasagne with Parmesan Focaccia Bread
- Tomato Braised Chicken with Oven Roasted Red Potatoes
- Cherry Poached Chicken Breast with Brown Rice Pilaf
- Lavender Rosemary Grilled Chicken with Parmesan Herb Rice
- Hazelnut Crusted Pork Loin with Fresh Herb Mashed Potatoes
- Espresso Roasted Pork with Creamy Cheddar Polenta
- Roast Turkey with a Raspberry-Cranberry Glaze and Brown & Wild Rice with Fresh Herbs
- Savory Braised Beef with Roasted Garlic Mashed Potatoes
- Stone Ground Mustard Glazed Roast Beef with Rosemary Red Potatoes
- Slow Roasted Brisket with Five Cheese Macaroni

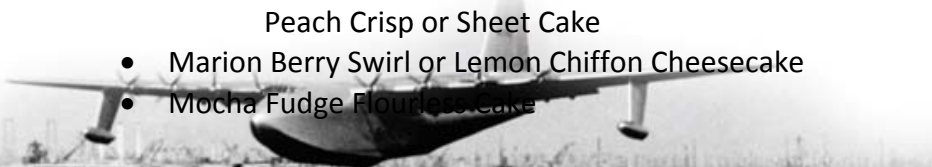
*All Entrees served with Fresh Seasonal Vegetable

**May be served as Vegetarian

◇ Starch options may be switched according to preference

Dessert

- Mini Dessert Buffet
 - Apple, Berry or Pecan Pies; Brownies, Lemon Bars, Apricot Crumble Bars, Peach Crisp or Sheet Cake
- Marion Berry Swirl or Lemon Chiffon Cheesecake
- Mocha Fudge Flourless Cake



Premier Collectors
Buffet Dinner



Choose Three Salads

- Caesar Salad with House-made Croutons
- Mixed Greens with Dried Cranberries, Crumbled Bleu Cheese and Spiced Pecans
- Mixed Greens with Grapefruit Supremes, Fried Leeks and Toasted Hazelnuts
- Spinach Salad with Balsamic Roasted Red Onions, Goat Cheese and Honey Roasted Hazelnuts
- Spinach Salad with Sliced Strawberries, Sliced Red Onion, White Balsamic Tomatoes and Toasted Walnuts
- Israeli Couscous Salad with Sun-dried Tomatoes, Red Onion, Fresh Basil & Feta Cheese
- Pasta Salad with Olives, Broccoli, Red Onion, Bell Pepper, Shredded Carrot & Asiago Cheese
 - Choose Two Dressings: Low Fat Italian, Balsamic Vinaigrette, Marion Berry Vinaigrette, Buttermilk Ranch, Champagne Vinaigrette or Lavender Basil Vinaigrette

Choose Two Entrees*◊

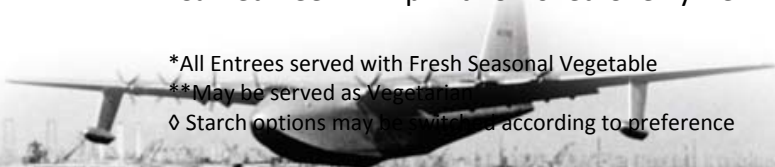
- Capellini with Tomato Basil or Fine Herbs Crème, Slow Roasted Tomato, Grilled Chicken Breast and Shaved Asiago Cheese**
- Fettuccini with Three Cheese Alfredo, Roasted Chicken Breast, Sun-dried Tomato, Fresh Basil and Aged Parmesan**
- Roasted Vegetable Lasagne with Parmesan Focaccia Bread
- Chamomile Poached Salmon with Citrus Beurre Blanc and Toasted Hazelnut Orzo Pasta
- Tomato Braised Chicken with Oven Roasted Red Potatoes
- Cherry Poached Chicken Breast with Brown Rice Pilaf
- Lavender Rosemary Grilled Chicken with Parmesan Herb Rice
- Hazelnut Crusted Pork Loin with Fresh Herb Mashed Potatoes
- Espresso Roasted Pork with Creamy Cheddar Polenta
- Roast Turkey with a Raspberry-Cranberry Glaze and Brown & Wild Rice with Fresh Herbs
- Savory Braised Beef with Roasted Garlic Mashed Potatoes
- Stone Ground Mustard Glazed Roast Beef with Rosemary Red Potatoes
- Slow Roasted Brisket with Five Cheese Macaroni
- Carved Beef Tri Tip with Smoked Cherry Demi Glace and Potato Au Gratin



*All Entrees served with Fresh Seasonal Vegetable

**May be served as Vegetarian

◊ Starch options may be switched according to preference





Dessert

- Mini Dessert Buffet
 - Apple, Berry or Pecan Pies; Brownies, Lemon Bars, Apricot Crumble Bars, Peach Crisp or Sheet Cake
- Marion Berry Swirl or Lemon Chiffon Cheesecake
- Mocha Fudge Flourless Cake
- Hazelnut Caramel Tart
- Poached Pear & Blueberry Tart
- Citrus Soufflé with Crème Anglaise



Economy Class Plated Meal



Choose One Salad

- Oregon Caesar Salad – Hearts of Romaine, Crumbled Bleu Cheese, House-made Croutons & Lemon Caper Dressing
- Mixed Greens with Balsamic Roasted Red Onions, Julienne Bell Pepper, Candied Hazelnuts & Champagne Vinaigrette
- Spinach Salad with Dried Cranberries, Herbed Goat Cheese, Toasted Walnuts & White Balsamic Vinaigrette

Choose an Entrée

- Seared Chicken Breast with a Mushroom Marsala Sauce, Fresh Herb Risotto & Steamed Broccoli with Shaved Asiago Cheese
- Chicken Scaloppini over Sautéed Linguine with Roasted Asparagus
- Roasted Pork Loin with a Pinot Noir Apple Glaze, Rosemary Red Potatoes & Green Bean Amandine
- Hazelnut Crusted Beef Eye of Round with Peppercorn Demi Glace, Five Cheese Potato Au Gratin & Roasted Squash
- Braised Beef atop Cheddar Polenta with Roasted Fresh Root Vegetables
 - Vegetarian Options available on our Vegetarian Menu

Dessert

- Raspberry Cheesecake with Vanilla Chantilly Cream
- Apple Caramel Tart
- Chocolate Hazelnut Layer Cake



Business Class Plated Meal



Choose One Salad

- Oregon Caesar Salad – Hearts of Romaine, Crumbled Bleu Cheese, House-made Croutons & Lemon Caper Dressing
- Mixed Greens with Balsamic Roasted Red Onions, Julienne Bell Pepper, Candied Hazelnuts & Champagne Vinaigrette
- Mixed Greens with Grapefruit Supremes, Fried Leeks, Blue Cheese Crumbles & Red Wine Vinaigrette
- Spinach Salad with Dried Cranberries, Herbed Goat Cheese, Toasted Walnuts & White Balsamic Vinaigrette

Choose up to Two Entrées

- Panko Crusted Salmon with Lemon Teriyaki Glaze, Jasmine Rice & Steamed Vegetable Mix
- Pan Seared Salmon with Citrus Beurre Blanc, Brown & Wild Rice Pilaf & Cheddar Cauliflower
- Seared Chicken Breast with a Mushroom Marsala Sauce, Fresh Herb Risotto & Steamed Broccoli with Shaved Asiago Cheese
- Chicken Scaloppini over Sautéed Linguine with Roasted Asparagus
- Roasted Pork Loin with a Pinot Noir Apple Glaze, Rosemary Red Potatoes & Green Bean Amandine
- Pork Medallions with Hunter Sauce, Buttered Noodles & Glazed Carrots
- Hazelnut Crusted Beef Eye of Round with Peppercorn Demi Glace, Five Cheese Potato Au Gratin & Roasted Squash
- Braised Beef atop Cheddar Polenta with Roasted Fresh Root Vegetables
 - Vegetarian Options available on Our Vegetarian Menu

Dessert

- Raspberry Cheesecake with Vanilla Chantilly Cream
- Blueberry & Lemon Curd Tart
- Apple Caramel Tart
- Chocolate Hazelnut Layer Cake
- Citrus Crème Brule



First Class Plated Meal



Choose One Salad

- Oregon Caesar Salad – Hearts of Romaine, Crumbled Bleu Cheese, House-made Croutons & Lemon Caper Dressing
- Mixed Greens with Balsamic Roasted Red Onions, Julienne Bell Pepper, Candied Hazelnuts & Champagne Vinaigrette
- Mixed Greens with Grapefruit Supremes, Fried Leeks, Blue Cheese Crumbles & Red Wine Vinaigrette
- Spinach Salad with Dried Cranberries, Herbed Goat Cheese, Toasted Walnuts & White Balsamic Vinaigrette
- Spinach Salad with Smoked Salmon, Toasted Pine Nuts, Dried Cranberries, Shaved Asiago Cheese & Lavender Thyme Vinaigrette

Choose up to Two Entrées

- Panko Crusted Salmon with Lemon Teriyaki Glaze, Jasmine Rice & Steamed Vegetable Mix
- Pan Seared Salmon with Citrus Beurre Blanc, Brown & Wild Rice Pilaf & Cheddar Cauliflower
- Seared Chicken Breast with a Mushroom Marsala Sauce, Fresh Herb Risotto & Steamed Broccoli with Shaved Asiago Cheese
- Chicken Scaloppini over Sautéed Linguine with Roasted Asparagus
- Roasted Pork Loin with a Pinot Noir Apple Glaze, Rosemary Red Potatoes & Green Bean Amandine
- Pork Tenderloin Medallions with Hunter Sauce, Buttered Noodles & Glazed Carrots
- Hazelnut Crusted Beef Eye of Round with Peppercorn Demi Glace, Five Cheese Potato Au Gratin & Roasted Squash
- Braised Beef atop Cheddar Polenta with Roasted Fresh Root Vegetables
- Beef Tenderloin wrapped with Prosciutto, a Fig Gastrique, Roasted Garlic Mashed Potatoes & Sautéed Greens
 - Vegetarian Options available on Our Vegetarian Menu

Dessert

- Raspberry Cheesecake with Vanilla Chantilly Cream
- Blueberry & Lemon Curd Tart
- Apple Caramel Tart
- Chocolate Hazelnut Layer Cake
- Citrus or Lavender Crème Brule



Vegetarian Plated Meal

Vegetarian/Vegan Entrées \$16/person



These options are available for vegetarians & vegans who may be attending your event. Entrées will include what is available with the buffet or plated dinner provided for other guests.

- Roasted Vegetable Lasagne
- Potato & Spinach Alfredo Lasagne
- Grilled Portobello Au Poivre*
- Seasonal Stuffed Squash*
- Grilled Vegetables over Creamy Polenta Cake with Sun-dried Tomato Crème*
- Vegetable & Brown Rice Stuffed Bell Peppers With Fresh Herb Crème*
- Roasted Vegetable Shepherd's Pie*
- Root Vegetable Cobbler*

*Can be made Vegan

