

Driftwood Shores

Banquet Menu's



Breakfast Buffet Menu

A minimum of 20 people, one time through the buffet line.
Parties of less than 20 will be charged an additional plated fee of \$3 per person.

The Dunes On the Lighter Side \$19 per person

**Seasonal Muffins - Yogurt with Granola - Oatmeal with Fresh Berries - Mini Bagels - Cream Cheese -
Butter - Fresh Fruit Spread - Orange Juice**

The Driftwood Buffet \$28 per person

Choice of three (3) for groups of 20 or more
Choice of four (4) for groups of 30 or more
Choice of five (5) for groups of 60 or more

**Scrambled Eggs - Scrambled Eggs with Salsa and Cheese - Eggs Benedict with Hollandaise Sauce -
Ham and Cheese Scramble - Potatoes O'Brien - Crisp Hash-brown Potatoes -
Pancakes - French Toast - Biscuits & Gravy**

**Above Served with
Sausage - Bacon - Seasonal Fresh Fruit and Chef's choice of Breakfast Bread**

All Buffets accompanied by freshly brewed coffee and/or hot tea

Make it a Brunch

**Add Ham - Roast Beef – Mashed Potatoes – Gravy – Garden Salad and
Choice of one (1) Market Brownies, Fresh Baked Cookies or Handmade Fruit Tarts**

\$38 per person plus a \$150 Carving Station fee

Prices are subject to change. All prices are subject to a 21% service charge.

Extras

Serves twenty five (25)

Mini Quiche – Variety of bite size quiche

\$125

Pancake wrapped sausage served with Marion berry sauce

\$125

Assorted (individually packaged) **Cold Breakfast Cereals with Milk**

\$125

Seasonal Hand Crafted Energy Oatmeal Bars

\$95

Fruit Platter with Seasonal Melons and Berries

\$95

Beverages by the Liter

Orange Juice, Cranberry Juice, Apple Juice or Whole Milk

\$16

Chocolate Milk

\$19

Coffee – Tea - Iced Tea (each) 2.5 liters

\$28

Strawberry Lemonade (2.5 liters)

\$32

Infused Water

\$5

Soft Drinks (each)

\$5

Prices are subject to change. All prices are subject to a 21% service charge.

Lunch Buffet Menu

A minimum of 20 people, one time through the buffet line.
Parties of less than 20 will be charged an additional plated fee of \$3 per person.
Lunch buffets are available from 11 a.m. to 3 p.m.

Entrées

\$35 per person

Choice of one (1) entree for groups of 20 or more
Choice of two (2) entrees for groups of 40 or more
Choice of three (3) entrees for groups of 60 or more

Lemon Chicken - Braised in a Mediterranean lemon marinade with warm pita bread

Parmesan Encrusted Cod - Served on a layer of creamy Alfredo sauce

Barbeque Pork Rolls - Fork tender pulled pork, smothered with our house Pomegranate barbeque sauce, served on a hoagie roll and topped with a creamy coleslaw

Cheese & Spinach Stuffed Manicotti - A savory blend of Italian herbs, Ricotta & Parmesan Cheeses stuffed into a pasta shell topped with a marinara sauce

Meatballs in Lettuce Cups - Seasoned beef served in tender butter lettuce, drizzled with Blue cheese dressing and topped with crumbles of fresh blue cheese

Lunch Sides

Choice of two (2) sides for groups of 20 or more
Choice of three (3) sides for groups of 40 or more
Choice of four (4) sides for groups of 60 or more

**Pasta Salad - Three Bean Salad - Garden Salad - Caesar Salad - Greek Salad -
Macaroni & Cheese - Garlic Mashed Potato - Herb Wild Rice Butter -
Buttered Parmesan Pasta - Seasonal Vegetables**

Prices are subject to change. All prices are subject to a 21% service charge.

Market Deli Board

\$34 per person

Tender Roast Beef - Oven Roasted Turkey - Smoked Ham - White Cheddar - Smoked Gouda - Provolone - Tillamook Cheddar

Served with a platter of leaf lettuce, tomatoes, thinly sliced red onions, pepperoncini, Pickle spears, potato chips, house dressing and spicy mustard, and a variety of breads

Driftwood Shores Taco Bar

\$32 per person

Available as a Dinner Buffet for \$42 per person

Choice of one (1) - Ground beef, chicken or pork
(Shredded beef or tofu available for an additional \$3.00 per person)

Choice of one (1) Enchilada - Ground beef, chicken, pork or cheese (one per person)
Choice of one (1) - Black beans or vegan traditional refried beans

Served with Spanish rice, fresh Pico de Gallo, shredded lettuce, shredded cheese, sour cream, guacamole, chopped onions, diced chilies, flour and corn tortillas.

Dessert

Choose One (1)

Market brownies, fresh baked cookies or handmade fruit tarts

All Buffets are accompanied by freshly brewed coffee, water and/or iced tea and a dessert

Prices are subject to change. All prices are subject to a 21% service charge.

Dinner Buffet

A minimum of 25 people, one time through the buffet line.
Parties of less than 25 will be charged an additional plated fee of \$5 per person

Starters

Choice of one (1) entree for groups of 25 or more
Choice of two (2) entrees for groups of 40 or more
Choice of three (3) entrees for groups of 60 or more

**Shrimp Ceviche - Chips - Bruschetta Crostini - Artichoke & Spinach Dip –
Pita & Hummus - Candied Bacon - Jalapeno Poppers - Caprese Skewers**

Entrées

\$45 per person

Braised Pork Medallions - In a mushroom sauce

Baked Parmesan Crusted Cod - Served on a layer of creamy Alfredo sauce

Cornish Game Hen - In a lemon beurre rouge sauce

Sautéed Jumbo Shrimp - In a garlic cream sauce

Vegetarian Lasagna - In a rich béchamel sauce

Herb Crusted Beef Roast - With root vegetables and Au jus

Dinner Sides

Choice of two (2) sides for groups of 25 or more
Choice of three (3) sides for groups of 40 or more
Choice of four (4) sides for groups of 60 or more

**Pasta Salad - Three Bean Salad - Garden Salad - Caesar Salad - Greek Salad - Macaroni &
Cheese - Garlic Mashed Potatoes - Herb Wild Rice - Butter Parmesan Pasta - Seasonal
Vegetables**

Prices are subject to change. All prices are subject to a 21% service charge.

Chef Specials

Market Price Entree's

Prime Rib ** - Slow roasted to perfection

NW Fresh Caught Salmon - Citrus baked

Parmesan Crusted Halibut - Pan fried in olive oil

Oven Roasted Turkey ** - Sage and brown butter rub

Honey Baked Ham ** - Chef's own smoked ham with a honey glaze

Dungeness Crab - Half crab in the shell served with garlic butter

**** Carving station required at an additional \$150**

***Dinner Sides and Starters choice same as Dinner Buffet**

Dessert

Included with Chef Specials

Choice of one (1) for group

Variety of Cheesecakes with fruit toppings

Assortment of Seasonal Cakes - Apple - Spice - Carrot- Chocolate – Pumpkin

Dessert Bars - Lemon Berry - Caramel Apple Streusel - Tiger - Oreo Dream

All Entrees are accompanied by freshly brewed coffee, water and/or iced tea

Prices are subject to change. All prices are subject to a 21% service charge.

Hors D' Oeuvres

Platters serve up to 25 people

Vegetable Platter

Fresh cut seasonal vegetables served with our house made peppercorn ranch and blue cheese dips

\$98

Fruit Platter

Fresh seasonal artfully arranged selection of fruit served with yogurt-blueberry dipping sauce

\$85

Prawn Platter

Jumbo prawns chilled and served with lemon wedges and our own house made cocktail sauce

\$125

Charcuterie Platter

Thin sliced Salami's, Sausages, Prosciutto and Molinari, served with Pickles vegetables, Oregon Nuts, Dried fruits, Breads, and Crackers alongside our own balsamic reduction, a true delight for any occasion!

\$265

Stuffed Mushrooms Platter

A blend of spinach, feta cheese, mushroom pieces, cream cheese, and special herbs stuffed into portabella mushrooms, topped with panko and fresh parmesan cheese then baked to perfection

\$95

Deviled Egg Platter

Not your traditional eggs, we serve a spicy dill and jalapeno, smoked almond and black olive, a house favorite-savory bacon and chive. Platter comes with all flavors, try one or try them all!

\$95

Northwest Cheese Board

Variety of Local cheeses, Tillamook, Willamette Valley and Umpqua, white, sharp cheddar, creamy blue and soft brie, accompanied with crackers, and seasonal berry spreads, and of course Oregon hazelnut.

\$195

Smoked Salmon Platter

Decadent smoked Northwest salmon, blended with creamy cheeses, special herbs and berries, molded into a salmon, served with sour dough bread points.

A true Northwest favorite!

\$195

Party Wings

Served on a platter with our special blend of flavors, spicy sriracha, pomegranate BBQ, and sweet pineapple teriyaki, complimented with creamy blue cheese dip and cut celery sticks.

\$125

Baked Crab and Artichoke Dip

Another Northwest favorite- A blend of Dungeness crab, king crab mixed with scallions, cream cheese, marinated artichoke hearts and fresh parmesan cheese baked to a golden crisp, served with toasted sour dough bread points.

\$225

Mezza Platter

Stuffed grapes leaves, meat and vegetarian, our own house made hummus, pickled veggies, a variety of olives, all served with warm pita bread triangles.

\$195

Prices are subject to change. All menu prices are subject to a 21% service charge.

The Breakers

The Dunes- \$14 per person

Build your own bucket. House made granola, shredded coconut, dried cranberry, chocolate chip, golden raisins and almonds

The Whaler - \$15 per person

Assorted Cheese Cubes, served with nuts (chef's choice), crackers, pomegranate reduction, and grapes

Sand Surfer - \$12 per person

Seasonal Fresh Fruit and vegetables served with a blueberry yogurt, peppercorn ranch dipping sauce and our house made cream cheese spread

Davey's Locker - \$14 per person

A Variety of Fresh Baked Cookies, Assorted Candy Bars and Chips

The Mezza - \$13 per person

A Freshly made Garlic Hummus, Warm Pita Triangles, Greek Olives and Feta Cheese crumble. upgrade this platter and add Spanakopita (spinach hand pies) a true Mediterranean delight for an additional **\$2 per person**

All Breakers are accompanied by freshly brewed coffee, water and/or iced tea

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Dietary Restrictions/Special Meal Request

Superfood Salad

Vegan/Gluten Free (Lunch Option)

**Kale – Quinoa – Shredded Carrots – Tomatoes – Hazelnut – Blue Berries
Tossed in a Lemon Vinaigrette**

Walnut Lentil Bolognese

Vegan/Gluten Free (Dinner Option)

**Walnuts – Lentils- Carrots – Onion – Celery – Garlic – Tomatoes
A spaghetti sauce with walnuts instead of meat and served over a
bed of Gluten Free Pasta**

Vegan Meatballs and Marinara

Vegan/Gluten Free (Dinner Option)

**Sundried Tomatoes – Almonds – spices – and Nutritional Yeast
rolled into 2 inch “meaty” balls baked and covered in a
rich Italian Marinara served atop gluten free pasta**

Vegan Stir Fry

Vegan/Gluten Free (Lunch or Dinner Option)

**Think Chinese meets Indonesian Stir Fry, a medley of fresh vegetables
including Peppers, Broccoli, Onions, Carrots, Garlic, Ginger and
Mushrooms in a Asian semi spicy sauce with chilies, soy and
brown sugar topped with crushed hazel nuts.**

Vegan Stroganoff

Vegan/Gluten Free (Lunch or Dinner Option)

**Gluten Free Pasta, Balsamic Mushrooms and Tofu with sautéed shallots,
minced garlic and spices in a white wine Bechamel sauce made with
smoky vegan gouda cheese.**

Vegan Tacos

Vegan/Gluten Free (Lunch or Dinner Option)

**Your Taco fixings with a twist on the meat, we use the Walnut base from our Bolognese and shredded vegan
smoky Gouda to top off your self-built tacos. We make avocado/oat milk dressing in place of sour cream.
Served with vegan beans and Spanish rice, flour or corn tortillas**

**The Entrée’s listed above are served as an option for individuals with special dietary needs. Pricing would be
the same as the groups buffet menu choice and would incur the additional plated fee. Desserts would also
be vegan/gluten free.**

Kids Menu

All Banquets are self-serve, 1 time though and prices are per person with a 10-child minimum, this menu is designed for children 10 years and under.

Chicken Tenders.....\$15.00 per person

Chicken tenders golden fried served with tater barrels, ranch dressing and ketchup.

Louisiana BBQ.....\$15.00 per person

Shredded BBQ pork sandwich on a small bun, served with sweet and tangy pork and beans with a slice of watermelon.

Mac & Cheese Boat.....\$12.00 per person

Our own version of macaroni & cheese, (sea shells) served in a boat topped with lightly seasoned bread crumbs baked to perfection, served with bread stick and ranch dressing.

Hot Digitty Dogs.....\$14.00 per person

Turkey dogs wrapped in a puff pastry, baked until light and fluffy served with tater barrels, dipping sauce and ranch dressing.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Although we serve Gluten Free Item's please note this is a Commercial Kitchen where flour is used daily throughout our kitchen**

Prices are subject to change. All menu prices are subject to a 21% service charge.