

2023 The Stockyard Catering Menu

Thank you for considering The Stockyard to cater your event. Our goal is to provide a complete package of services to help make your event a success. The following policies have been designed to help us guarantee your satisfaction.

Set-Up

Our event coordinator will discuss set-up options with you. This may include tables, chairs, linens, layout, etc. And will be pre-determined prior to the event.

Service

All meals are served buffet-style with server service.

Menu Changes

If your group has special food needs or you wish to change what is listed in our selections, we will gladly assist you in planning and pricing other options.

Guarantees

A guarantee of the number of people attending is required 7 days prior to the event.

Cancellation Policy

A cancellation date and fee will be agreed upon at time of booking.

Pricing

Due to increase in cost of supplies, prices are subject to change.

Gratuuity

An 18% gratuity will automatically be applied to all charges.

Facilities Fee

A facilities fee may be applied depending on event location and time of year.

Facility fees do not include tables, chairs, linens, etc.

Off-Site Catering

We offer catering off-site! We will set-up and tear down all items related to your event for a pre-determined fee. Disposable silverware, glassware and utensils will be provided. If you prefer glass ware and flat ware that can also be provided for an additional charge.

Stockyard Buffet

\$38/person, 30 person minimum

Main Dish

CHOOSE 2

Whiskey Porter Tri-Tip

Served with House Horseradish Sauce & marinated to perfection

Margarita Chicken

Bone in thighs and legs, marinated flavors of Garlic and Lime

Grilled Rosemary Chicken

Garnished with Fresh Herbs

Cilantro Lime Butter Pork Chops

Drizzled with cilantro, garlic butter sauce

Citrus Brined Chicken

Garnished with orange, lemon & fresh herbs

Prime Rib

Served with Au Jus & Horseradish sauce

Add \$8/pp

Wild Seared Salmon

Served with a citrus glaze

Add \$6/pp

Sides and Salads

CHOOSE 3

Rustic Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes

Wild Rice with Mushroom butter drizzle

Baked Beans with Molasses Bacon

Baked Potato with Sour Cream and Butter

Summer Vegetable Medley

yellow summer squash, zucchini, red onion

Green Beans with white wine, garlic, and red onion

Grilled Asparagus with Citrus & Herbs

Corn on the Cob

Honey Butter Roasted Carrots

Garden Salad

Tomatoes, Carrots, Red Onions, Croutons and Choice of Two dressings

Classic Caesar Salad

Romaine, Zesty House Caesar dressing & croutons

Spinach Salad

Tossed with red onion, bacon, and Apple Poppyseed Dressing

Greek Salad

Rough chop salad of Cucumber, tomato, red onion, red and yellow peppers, Feta cheese tossed in a Vinaigrette dressing.

Red & Yukon Potato Salad

Deli Pasta Salad

Bread

CHOOSE 1

Honey Wheat

House Rolls with Butter

Garlic Bread

Composed Lunch Menus

Served with lemonade, iced tea and water

"Burgers, Burgers"

\$18/person

Hand-patty Hamburgers

(Herb Chicken available)

Trimmings: Lettuce, Tomato, Onion, Pickles, buns, Tillamook Cheddar Cheese

Condiments: Mayo, Mustard, BBQ Sauce, Ketchup
Choice of Salad: Potato, Pasta or Garden
Choice of side: Baked Beans or Coleslaw Fritos Corn Chips

"Authentic Taco Bar"

\$16/person

Choose 2: Steak Chicken or Ground Beef)

All the taco fixings

Black beans and Spanish Rice

D.I.Y Sandwich Bar

\$16/person

Ham, Turkey, Roast Beef

Cheddar, Swiss, Pepper jack

Lettuce, tomato, red onion, dill pickle

assorted rolls/breads & condiments

choice of Potato Salad, Pasta salad or Garden Salad

Fritos Corn Chips

Appetizer Platter

Each Platter serves 25

10-Layer Taco Dip

\$150

Refried Beans, Guacamole, Sour Cream, Salsa, Cheddar & Jack Cheeses, Jalapenos, Tomatoes, Onion and Olives.

Served with Fresh made Corn Tortilla Chips

Fresh Fruit Display

\$135

Sliced Melons, Berries, Pineapple and Grapes

Shrimp Cocktail

\$175

26/30 count poached Shrimp. Served on a bed of rice. Accompanied with cocktail sauce and lemon wedges

Caprese

\$145

vine ripened Roma tomatoes, basil, fresh mozzarella, olive oil and balsamic reduction

Chicken Salad

\$120

roasted chicken breast, grapes, celery, tarragon served with crackers or toast

Chips and Salsa

\$35

Fresh made corn Tortilla chips, Pico de Gallo, and Chipotle Salsa

Beef Meatballs

\$125

choice of Hawaiian or BBQ style

Vegetable Crudité

\$140

Fresh Vegetables cut and served with Ranch

Cheese Platter

\$180

Local and Imported Cheese accompanied with dried fruits, nuts, and crackers

Smoked Salmon Dip

\$145

accompanied with capers, lemon, parsley, chopped egg and crostini'

Desserts

Each dessert serves 25

Brownie Platter

\$85

Assorted Cookies Platter

\$85

Oregon Berry Cobbler

with crumble topping & Tillamook Vanilla Bean Ice Cream \$140

Peach-Raspberry Crisp

served with Tillamook Vanilla bean Ice Cream \$140

Brownie Sundae Bar

\$140

Beverages

Non-Alcoholic (Choose 2)

Ice Water, Lemonade, Iced Tea, Coffee, Hot Tea. Are not included with all catered buffets but are available for \$2/person

Alcoholic

Wine

Purchase wine through the Stockyard at our wine list rate less 10% per case or bottle

Prices are \$14+ per bottle. We can also purchase wine not found on our wine list. We are happy to check with our distributors for wine you are interest in pouring at your function.

Alternately, you may bring in your own wine and pay a \$15 corkage fee per bottle.

Beer Available in Kegs

Domestic \$250

Import and Micro \$375

(We can get nearly everything- just ask!)

Liquid and Bottled Beer

Large variety available. Prices are current bar price per drink or bottle. Our bar is in very close proximity to our catering are. Non-hosted or hosted bar is available in conjunction with our bar.