



CATERING

*From our Kitchen to your
Dining Room Table*



**Black Butte
Ranch®**

THERE IS A PLACE

Catering@BlackButteRanch.com | 866.976.7537

LET BLACK BUTTE RANCH CATER TO YOUR HOME

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BlackButteRanch.com/dining/home-catering

Our thoughtfully prepared appetizer, dessert and complete, fully cooked meal options allow you to spend less time in the kitchen and more time with family and friends.

- Pick up catering
- Desserts and Sweets Table
- Passed hors d'oeuvres and stationary appetizers
- Complete fully cooked dinner menus

**All dinner menus are fully cooked. Simply heat to the desired temperature and serve. Pick up at the Lodge. Orders require 36 hours of advance notice. Thank you.*

DINNER MENUS

All dinner menus include artisan bread and sweet butter and apple pie.

BARBECUE

\$170.00* | Serves 6
\$28 each additional person

NAPA CABBAGE SLAW
with sesame dressing
CORN BREAD
with rosemary honey butter
HOUSE MADE BBQ SAUCE
SMOKED BBQ CHICKEN
SLOW ROASTED BABY BACK RIBS
MOLASSES BROWN SUGAR
BAKED BEANS

NORTHWEST

\$200.00* | Serves 6
\$33 each additional person

CAESAR SALAD
WHITE BEAN AND WILD MUSHROOM SALAD
ROASTED SEASONAL VEGETABLES
PECAN WILD RICE
ALDER SMOKED NW CHINOOK SALMON
with Citrus Chive Butter
ROASTED CARLTON FARMS
PORK TENDERLOIN
with Fig Chutney

RANCH BUFFET

\$225.00* | Serves 6
\$37.50 each additional person

IMPORTED CHEESE
& CURED MEAT DISPLAY
QUINOA SALAD
feta cheese, roasted vegetable,
white balsamic dressing
GRILLED STRIP LOIN
with rosemary potatoes, red wine
caramelized onion compote
GRILLED BREAST OF CHICKEN
with wild rice and madeira
mushroom sauce
SPINACH & RICOTTA RAVIOLI
with garlic alfredo, oven dried
tomatoes and toasted hazelnuts
ROASTED SEASONAL VEGETABLES

BLACK BUTTE

\$230.00* | Serves 6
\$38 each additional person

MIXED GREENS
with blue cheese, toasted hazelnuts, dried
fruit & red wine honey vinaigrette
ROASTED TOMATO & BASIL BISQUE
SLOW ROASTED TURKEY
apple gilet gravy and apricot orange
cranberry sauce
GARLIC & HERB CRUSTED
PRIME RIB OF BEEF
horseradish cream & red wine rosemary
sauce
GRILLED SEASONAL VEGETABLES
BUTTERMILK WHIPPED
PARMESAN POTATOES



APPETIZERS

Choose 3 from each category | \$20 per person* | 8 person minimum

HOT SELECTIONS

ARTICHOKE & SUNDRIED TOMATO WONTON
GOAT CHEESE & CHERRY TARTLET
THAI BBQ CHICKEN SATAY
with coconut peanut sauce
ROASTED PORK
& APRICOT WONTON
WILD MUSHROOM BRIE TART
MADEIRA CARAMEL GLAZED
BEEF SKEWERS
WHITE CHEDDAR RISOTTO FRITTERS
SWEDISH MEATBALLS
with mango chutney

COLD SELECTIONS

CAPRESE SKEWER
with saba vinegar
& house-grown basil
SMOKED STEELHEAD
spread on crostini, salmon roe
SHRIMP AND WHITE FISH CEVICHE with crisp
white corn chip
AHI TUNA AND AVOCADO TARTAR on a
poppy seed crisp
PROSCIUTTO WRAPPED ASPARAGUS
with herb goat cheese
OPEN FACE ROAST BEEF SANDWICH
CORNICHON
and housemade grain mustard



DESSERT TABLE

Choose 3 | \$15 per person* | 8 person minimum

APPLE TART
with toasted hazelnut frangipane
OREGON MARIONBERRY COBBLER
CHOCOLATE HAZELNUT BREAD PUDDING
whiskey caramel
CHOCOLATE BOURBON PECAN PIE
WHITE CHOCOLATE PEANUT BUTTER
MOUSSE
SEASONAL FRUIT TART

TRIO OF CHOCOLATE TERRINE
with mixed berry compote
and sweetened cream
GRILLED LEMON POUND CAKE
with mixed berry compote
CHOCOLATE CHEESECAKE
with almond praline and vanilla caramel
ASSORTED PETIT FOURS
ASSORTED COOKIES AND TRIPLE
CHOCOLATE BROWNIES



For more information on planning your catered function at your home,
please contact the Catering Sales & Events Department

Catering@BlackButteRanch.com

866.976.7537

Fill out an online request form at:
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