

CATERING

AT BLACK BUTTE RANCH

Zotti Aesthetic



Black Butte
Ranch

THERE IS A PLACE

OUR MENUS





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The culinary experts and catering staff at Black Butte Ranch strive to make each catered experience special. The finest ingredients and unbounded creativity are brought together to provide you with a delicious adventure in Northwest cuisine.

Our menus bring a true farm-to-table experience and can be customized to fit the desires that you have for your event.

Whether an intimate gathering or a full-service banquet, you can be assured that your special event will reflect an individualism that will set you apart.

BREAKFAST

RANCH CONTINENTAL

\$19 per person

Sisters Coffee,
Tea and Fresh Juice

Sliced Seasonal Fruit

Assorted Breakfast Pastries

Oatmeal
dried fruit, brown sugar, cream

Individual Yogurts

BLACK BUTTE BREAKFAST BUFFET

\$34 per person

Sisters Coffee, Tea and Fruit Juice

Assorted Breakfast Pastries

Seasonal Fruit and Berry Display

House-made Granola

Greek Yogurt

Scrambled Eggs
feta cheese and scallion

Buttermilk Biscuits
country gravy

Breakfast Potatoes

Huevos Rancheros
black beans, chorizo, salsa verde,
cheddar cheese, crema

Pepper Bacon, Maple Sage Links and Ham

THE NW BREAKFAST BUFFET

\$36 per person

Sisters Coffee,
Tea and Fruit Juice

Fresh Baked Breakfast Pastries

Seasonal Fruit and Berry Display

Assorted Cold Cereals
and Resort Granola

Individual Fruit Yogurts

Scrambled Eggs,
Ham and Cheddar

Stuffed French Toast
berry syrup, toasted hazelnuts

Eggs Benedict Ranch Style
english muffin, smoked brisket,
poached eggs, herb hollandaise

Hash Browns

Buttermilk Biscuits, Scones
honey butter

Cured Ham, Apple Sausage
and Pepper Bacon

All prices are subject to a 23% gratuity
Prices and selections may change without notice

CELEBRATION AND SEND OFF BUFFET

\$58 per person

Sisters Coffee,
Tea and Fruit Juice

Fresh Baked Breakfast Pastries

Seasonal Fruit and Berry Display

Imported and Domestic Cheese
and Salumi Display

Yogurt, Granola, Berry Parfaits

Bay Shrimp Cobb Salad

Watermelon and Red Onion Salad

Asparagus, Prosciutto, Egg Salad

Scrambled Eggs
sour cream, chives

Grilled Salmon Benedict
grain mustard hollandaise

Shrimp and Grits
tomato gravy

Green Chile Chicken Roulade
tomatillo salsa, tortilla

Wagyu Tri Tip
ranch steak sauce, crispy onions

Loaded Hash Brown Potatoes

Pepper Bacon, Sausage, Smoked Ham

Assorted Desserts

BUFFET ENHANCEMENTS

Omelet Station with Chef Attendant
\$15 per person

Big Ed's Baked Bagels
\$48 per dozen
cream cheese, house preserves,
peanut butter, sweet butter

Lodge Cinnamon Rolls
\$48 per dozen
cream cheese, cinnamon walnut topping

Fruit, Berry and Yogurt Parfait
\$9 per person

Smoothie Bar
\$8 per person

Bloody Mary Station
\$12 per person

Mimosa Bar
\$12 per person

BREAKFAST SANDWICHES AND WRAPS

\$9 per person

Croissants
scrambled eggs, ham, tillamook cheddar,
bacon, tomato, green chile

Country Biscuits
over medium eggs, sausage,
smoked cheddar, bacon, tomato,
pepper jack, ham, swiss

Breakfast Burritos
scrambled eggs, vegetables, avocado,
cheddar, pico de gallo

OR

scrambled eggs, chorizo, cheddar,
salsa verde, sour cream



LUNCH



aralani photography

RANCH DELI BUFFET

\$27 per person

Yukon Gold Potato Salad

Mac Salad

Mixed Green Salad

Assorted Deli Sandwiches:

Turkey

Ham

Roast Beef,

Chicken Salad

Tuna Salad

Italian Sub

lettuce, sliced tomato, red onion and
house-made sweet pickles

Fresh Baked Brownies and Cookies

NW CASCADE PICNIC

\$35 per person

Seasonal Antipasto Display

basil, balsamic and extra virgin olive oil

Fresh Fruit Salad

honey poppy seed vinaigrette

Heirloom Tomato Salad

fresh basil and extra virgin oil

Baby Spinach Salad

berries, toasted almonds and bleu cheese

Grilled Sausage and Peppers

Crispy Fried Chicken

White Cheddar Mac and Cheese

Corn on the Cob

Apple Crisp



Byron Roe

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BLACK BUTTE PICNIC

\$38 per person

Seasonal Greens

cucumber, carrot, tomato, jack cheese,
buttermilk ranch and house vinaigrette

New Potato Salad

green onion, bacon,
hard cooked eggs

Angus Burgers

forest mushrooms,
apple smoked bacon

Nathan's Famous Hot Dogs

Brats

ketchup, mustards, mayonnaise,
relish, sauerkraut

Baked Ranch Beans

Kettle Chips

Watermelon

Berry Short Cake



BOX LUNCHES

\$22 per guest

Includes fresh fruit, bakery fresh cookies,
kettle chips, bottled water or soft drink

Select up to 3

Roasted Turkey

avocado, tomato, lettuce,
aioli, sourdough

Roast Beef

cheddar cheese, tomato, caramelized onion,
horseradish aioli, hoagie roll

Grilled Vegetable Wrap

roasted peppers, zucchini, tomato,
onions, pesto mozzarella, spinach, balsamic

Smoked Ham

cheddar cheese, whole grain mustard,
lettuce, tomato, whole wheat

Grilled Chicken Salad

havarti, smoked tomato jam,
basil, hoagie roll

Albacore Tuna

provolone, lettuce, tomato, whole wheat

Italian Sub

ham, salami, pepperoni, pepperoncini,
provolone, lettuce, tomato,
dijonnaise, hoagie roll

Chicken Caesar Wrap

grilled chicken, romaine,
parmesan reggiano, caesar dressing

Club Wrap

ham, turkey, bacon, lettuce, tomato, cheddar



Julianne Brasher

HORS D'OEUVRES



HOT SELECTIONS

\$250 per 50 pieces

Chevre and Pickled Cherry Tart

Thai BBQ Chicken Satay
coconut peanut sauce

Roasted Pork Pot Stickers
hoisin dipping sauce, siracha

Teriyaki Beef Skewers

Prosciutto and Brie Flatbreads

Mushroom Arancini

Dungeness Crab Cakes
citrus remoulade

Bacon Wrapped Dates
boursin cheese

Tandoori Chicken Samosas
yogurt dipping sauce

Beef Tenderloin Focaccia Sliders
bleu cheese, crispy onion

Mojito Pork Brochettes
chile and lime

Figs and Chevre in Puff Pastry

Meatballs Arrabiatta

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COLD SELECTIONS

\$250 per 50 pieces

Caprese Skewer

Saba vinegar and basil

Smoked Rainbow Trout

crostini, tobiko

Bruschetta

mozzarella, tomato-bacon jam, basil

Ahi Tuna and Avocado Tartar

crispy wonton

Prosciutto Wrapped Asparagus

cured egg, lemon

Thai Summer Roll

shrimp, mango, peanut

Oregon Bay Shrimp Cocktail

New Potato and Caviar

BLT Lettuce Wraps

Dungeness Crab Deviled Eggs

Feta and Spinach Twists

Boursin Stuffed Tomato

RECEPTION DISPLAYS

Imported and Domestic Cheese Display

assorted crackers and flat breads

\$15 per person

Fresh Seasonal Sliced Fruit and Berry Platter

\$10 per person

Fresh and Pickled Vegetable Board

\$9 per person

Dips and Spreads

hummus, baba ghanoush, olive tapenade,
whipped chevre, grilled pita, sliced baguette

\$8 per person

Charcuterie Board

cured and smoked meats, salumi, olives,
assorted cheeses, roasted almonds, grissini,
crackers, grain mustard, preserves

\$17 per person

Cedar Planked Salmon

capers, minced red onion
and dill crème fraiche

\$14 per person

CHILLED SEAFOOD BAR

\$36 per person

Minimum 25 people

Served with cocktail sauce, dill cream,
remoulade, lemon and Louisiana hot sauce

Peel and Eat Shrimp

Pacific Oysters on the Half Shell

Shrimp Ceviche

Smoked King Salmon

Sesame Seared Ahi Tuna

wonton crackers

Calamari Salad



EVENING BUFFETS

Rosemary and Pine Photography

RANCH BBQ BUFFET

\$46 per person

Red Potato Salad
smoked onion vinaigrette,
bacon, scallion

Broccoli Salad
cranberries, bacon, red onion

**Cucumber, Tomato,
Mozzarella Salad**
basil, balsamic vinaigrette

Molasses Baked Beans

Corn on the Cob
chipotle butter, lime

Slow Roasted Baby Back Ribs

Smoked Beef Brisket

BBQ Chicken

Green Chile Cornbread
honey butter

Watermelon, Lime, Tajin

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PACIFIC RIM BUFFET

\$58 per guest

Butter Lettuce Wraps

tofu or chicken, vegetables,
scallion, chile glaze

Thai Style Green Bean Salad

fish sauce vinaigrette,
peanuts, cilantro

Yaki Soba Salad

shrimp, tomato, carrot,
asparagus, cilantro

Black Pepper and Garlic

Chicken Breast

rice noodles

Miso Glazed Salmon

Beef Tenderloin Medallions

bulgogi glaze,
sprouts, scallions

Vegetable Stir Fry

Basmati Rice

THE HIGH DESERT BUFFET

\$56 per person

Antipasto Salad

basil, balsamic
and extra virgin olive oil

Caesar Salad

parmesan reggiano, caesar dressing,
focaccia croutons

Chicken Cobb Salad

Grilled Strip Loin

rosemary potatoes,
caramelized onion

Grilled Mary's Chicken

mushroom ragout

Pan Fried Steelhead Salmon

lemon butter, herbs

Au Gratin Potatoes

Roasted Vegetables



Buffet pricing includes assorted
fresh baked bread and butter.



Victoria Carlson Photography



THE SEAFOOD BUFFET

\$75 per person

House Smoked Salmon*

capers, minced red onion
and dill crème fraîche

Grilled Shrimp Cocktail

bloody mary cocktail sauce

Dungeness Crab Hushpuppies

Mixed Green Salad

Grilled Vegetable Salad

feta, oregano vinaigrette

Clams, Mussels, Linguisa, Shrimp Paella

Grilled Northwest Salmon*

corn, zucchini, tomato, basil

Blackened Alaskan Halibut*

lemon butter, italian parsley

Roasted Fingerling Potato

Steamed Vegetables

*Available seasonally May-October

Buffet pricing includes assorted
fresh baked bread and butter.

HOT CARVED ITEMS

Price Per Person

Roast Pork Loin

grilled apple hazelnut stuffing

\$10 per person

Roasted Breast of Turkey

cranberry chutney

\$10 per person

Garlic and Herb Crusted

Prime Rib of Beef

horseradish cream,
red wine rosemary jus

\$18 per person

Roast Beef Tenderloin

mushroom duxelle, puff pastry

\$20 per person

Honey Glazed Country Ham

sweet and hot mustards

\$10 per person

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PLATED DINNERS

Tambi Lane

STARTERS

Select 1

SALADS

Mixed Greens

toasted hazelnuts, tomato, carrot,
vegetable chips, red wine-honey vinaigrette

Hearts of Romaine Salad

caesar dressing,
parmesan reggiano, croutons

The Classic Wedge

tomato, scallion, bacon,
bleu cheese dressing

Butter Lettuce Salad

almonds, dried cranberries, carrot,
crumbled blue cheese, shallot vinaigrette

Baby Kale

roasted garbanzo beans, squash,
feta cheese, white balsamic vinaigrette

SOUPS

NW Clam Chowder

Roasted Tomato and Basil Bisque

Chilled Tomato Vegetable Gazpacho

Curry Butternut Squash

coconut crème fraîche

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ENTRÉE SELECTIONS

Chef's Selection of Seasonal
Accompaniments

Select 3

Potato Crusted Halibut*
\$55

Northwest Salmon*
\$52

Grilled White Shrimp
\$58

NY Striploin and Dungeness Crab
\$65

Anderson Valley Rack of Lamb
\$63

Carlton Farms Double Cut Pork Chop
\$50

Cowboy Cut Rib Eye Steak
\$60

Painted Hills Natural Beef Tenderloin
\$68

Braised Beef Short Ribs
\$56

Roast Half Chicken
\$48

RANCH DUOS

Chef's Selection of Seasonal
Accompaniments

\$60 per person

Select 2

MEAT

Painted Hills Natural Beef Tenderloin

Carlton Farms Pork Loin

American Wagyu Striploin

Anderson Valley Lamb Rack

Braised Beef Short Ribs

SEAFOOD

Grilled Northwest Salmon*

Grilled White Shrimp

Dungeness Crab Cakes

Seared Sea Scallops

Alaskan Halibut*

PLATED VEGETARIAN OPTIONS

\$42 per person

Forest Mushroom Lasagna

Roasted Beet "Filet" VG

Grilled Cauliflower Steak VG

Sesame Vegetable Rice Bowl VG

Tofu Caprese Orzo VG

VG Vegan

All plated dinners include artisan bread
and sweet butter.

*Available seasonally May-October

LIGHT BITES



Tatiana Mease

LIGHT BITES

Tortilla Chips

salsa fresca, black bean roasted corn salsa

\$7 per person

Assorted House-made Cookies

\$30 per dozen

Double Chocolate Chunk Brownies

\$30 per dozen

Mountain Energy Squares

\$30 per dozen

Warm Pretzels

assorted mustards

\$60 per dozen

Pulled Pork Sliders

house bbq sauce, carolina gold

\$48 per dozen

Tacos

carnitas, fish, chicken

\$48 per dozen

Fries or Onion Rings

chipotle ketchup, traditional fry sauce,
buttermilk ranch

\$7 per person

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DESSERTS

BUFFET DESSERTS

\$10 per person

Select 4

- Lemon Blueberry Tart
- Mint Chocolate Chip Mousse
- Dark Chocolate Mousse
- Milk Chocolate
and Peanut Butter Tart
with caramel
- Key Lime Pie Jars
- Smores Trifle
- Buttermilk Panna Cotta
berry compote
and homemade granola
- Mini Red Velvet Cupcakes
- Mini Devils Food Cupcakes
- Cookies and Cream
Cheesecake
- Peanut Butter
Chocolate Cheesecake
- Dark Chocolate Tarts
- Berry Shortcake Jar

BUFFET DESSERTS

\$9 per person

Select 1

- Lemon Blueberry Tart
white chocolate sauce
- Cookies and Cream Cheesecake
fudge sauce
- Buttermilk Panna Cotta GF
berry compote and house made granola
- White Chocolate and Black Chocolate
Mousse
marionberry copote
served on shortbread
- Strawberry White Chocolate Dome
champagne white chocolate
and honeycomb
- Chocolate Tart
almond caramel kirsch cherries
and almond praline



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CUPCAKES

CUPCAKES

\$5.50 per cupcake

Minimum 25 pieces per flavor

CAKE FLAVORS

Select up to 3

Lemon

Red Velvet

Chocolate

Carrot

Vanilla

TOPPINGS

Italian Buttercream

Peanut Butter and Chocolate

Lemon Curd

Lemon Buttercream

CHOCOLATE COVERED STRAWBERRIES

\$5 per piece

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WEDDING CAKES



WEDDING CAKES

\$9 per serving

BLACK BUTTE CAKE FLAVORS

Lemon Chiffon

White Cake

Dark Chocolate

Carrot Cake

Red Velvet

FILLINGS

Lemon Curd and Lemon Buttercream

Hazelnut Chocolate Mousse

Vanilla Cream Cheese

Mocha Buttercream

French Vanilla Bean Buttercream

Chocolate Mousse

white, milk or semi-sweet

Macerated Seasonal Berries
and Vanilla Cream

ICINGS

Italian Meringue Buttercream

*There is an additional cost to the per guest price for special flavors, decorations and materials.

Cake or cupcake service and handling fee rate is \$2.50 per person, plus 23% service charge.

This service and handling fee is waived if they are purchased through Black Butte Ranch.

BEVERAGES

NON-ALCOHOLIC OPTIONS

Assorted Soda
\$3

Black Butte Ranch
Infused Water Service
\$25 per gallon

orange, lemon, lime
lemon, raspberry, mint
lemon, cucumber, mint
blackberry, lime
strawberries, basil

Arnold Palmer
\$45 per gallon

Ranch Lemonade
\$45 per gallon

Organic Smith Tea
\$65 per gallon

Sisters Coffee
\$65 per gallon

Hot Chocolate
\$65 per gallon

Hot Apple Cider
\$65 per gallon

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WINE

King Estate Winery Pinot Gris
OR \$39

7 Hills Sauvignon Blanc
WA \$33

Stoller Chardonnay
OR \$35

Adelsheim Staking Claim Chardonnay
OR \$77

Stoller Pinot Noir Rose
OR \$34

Cline Farmhouse Red Blend
CA \$34

Bogle Cabernet Sauvignon
WA \$36

◆ Alder Ridge Winery Cabernet Sauvignon
WA \$65

Willamette Valley Founders Pinot Noir
OR \$35

Domaine Drouhin Pinot Noir
OR \$90

SPARKLING

Domain St. Michelle Brut
WA \$32

Chemistry Pinot Noir Rose Bubbles
\$33

Lunetta Prosecco
Italy \$34

Tattinger Champagne
France \$99

A \$25 plus 23% corkage fee per bottle will be
applied to outsourced wine and champagne.



DOMESTIC BEER

\$6

Coors

Coors Light

Budweiser

Bud Light

½ Barrel Keg
(approximately 120 pints) \$500

MICROBREW AND IMPORT BEER

\$7

Modelo Especial

Stella Artois

Deschutes Brewery

10 Barrel Brewery

Widmer Brewery

1/6 Barrel Keg
(approximately 40 pints) \$300

1/2 Barrel Keg
(approximately 120 pints) \$700

SPIRITS

LEVEL ONE: \$12

VODKA: Tito's, Wild Roots

GIN: Bombay Sapphire, Tanqueray,
Crater Lake

RUM: Bacardi, Captain Morgan Spiced

BOURBON AND WHISKEY: Makers Mark,
Bulleit, Jack Daniels, Jameson

TEQUILA: Milagro Blanco,
Milagro Reposado

LEVEL TWO: \$14

VODKA: Kettle One, Grey Goose,
North Sister



GIN: Hendricks, Wild Roots, Aviation



RUM: Flor de Caña 7 Year

BOURBON AND WHISKEY: Buffalo Trace,
Broken Top, Pendleton

SCOTCH: Glenfiddich 12 Year,
Johnnie Walker Black

TEQUILA: Patron Silver,
Cazadores Reposado, Milagro Anejo

LEVEL THREE: \$16

GIN: Flor de Caña 12 Year

BOURBON AND WHISKEY: Eagle Rare,
Basil Hayden

SCOTCH: Laphroig 10 Year, Ardbeg 10
Year, Balvenie 12 Year, Glenlivet 12 Year



BLOODY MARY BAR

\$12 per person

BBR Bloody Mary mix with our favorite fixings

MIMOSA BAR

\$12 per person

Fresh squeezed orange juice and seasonal fruit

ADDITIONAL BARS

If a bar is requested at the Big Meadow Pavilion or an additional bar for an event in the Lodge event space, there is a \$400 fee for set up, stocking and operation of the bar which includes one bartender. Additional bartenders may be added at a rate of \$100 per bartender per hour for a minimum of three hours.



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For more information on planning your destination wedding or catered function at Black Butte Ranch, please contact the Catering Sales Manager.

Events@BlackButteRanch.com | 866-976-7537 | BlackButteRanch.com