



2024

# CATERING MENU

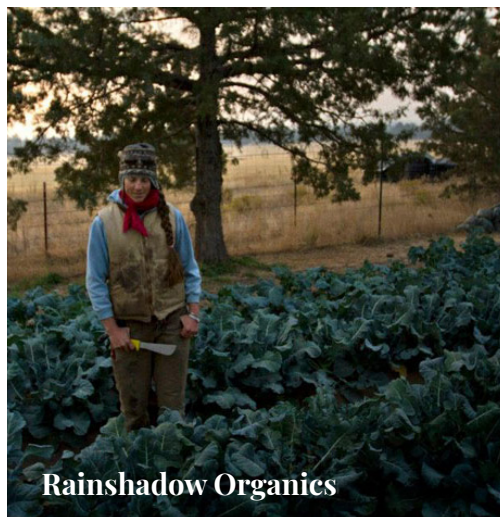


FIVE PINE





Groundworks Organics



Rainshadow Organics



Cascade Family Farms



Splitting Acres Livestock



Deschutes Canyon Garlic



Groundworks Organics

# FivePine is committed to high-quality local and organic provisioning.

Using locally grown and organic food as seasonally available is one of FivePine's top priorities. FivePine features high-quality products grown by our local partners throughout Central Oregon.

# BREAKFAST

## SERVED BUFFET STYLE

All breakfasts include Sisters Coffee Co. Fivepine Blend Coffee, Organic  
Numi Teas & Natural Orange Juice.  
**20 guest minimum**

### The Pines Signature Breakfast

House-Made Scones & Muffins, Fresh Fruit,  
FivePine Granola, Yogurt, Free Range Scrambled  
Eggs, Pink Himalayan Salted Red Potatoes\*

+ **Choice of Breakfast Meat**

*\*Substitute Roasted Sweet Potatoes*

ADD BREAKFAST MEAT - 8

ADD ENTREE - 15

**36/pp**

### Smoothies

PLEASE CHOOSE ONE

Green Smoothie

Fresh Greens, Orange Juice, Honey, Banana, Apple

Berry Smoothie

Assorted Berries, Banana, Orange Juice, Honey

Sunrise Smoothie

Mango, Carrot, Apple, Banana, Orange Juice, Honey

**9/pp**

### BREAKFAST MEATS

Thick Cut Applewood Smoked Bacon

Chicken & Apple Sausage Links

Pork Sausage Links

Breakfast Ham Steaks, Maple Dijon Drizzle

### Continental Breakfast

House-Made Scones & Muffins, Fresh Fruit,  
Hard-Boiled Eggs, FivePine Granola, Yogurt

ADD ENTREE - 15

**19/pp**

### Make Your Own Mimosas

Treat your guests to a Mimosa Bar! Enjoy Prosecco  
with an assortment of juices and fresh fruit.

**25/pp**

### ENTRÉES

Denver Scramble

*+ Ham, Bell Peppers, Onions, Cheddar Cheese*

Buttermilk or Berry Pancakes

*+ Maple Syrup*

House Crepes

*+ Honey Lemon Lavendar Mascarpone, Fresh Berry Coulis*

Buttermilk Biscuits and Rich Sausage Gravy

Steel Cut Oats

*+ Accompaniments*

Sweet Potato and Kale Hash

*+ Apples and Onions*

Chia Seed Pudding

*+ Toppings*

Chorizo Quiche

*+ Onions, Tomato, Spinach, Cilantro, Jalpeño-Jack Cheese*



# BREAKS & SNACKS

20 guest minimum

## Black Butte Break

FivePine Signature Scones and House-Made  
Muffins, FivePine Granola Parfait,  
Organic Whole Fruit

19/pp

## Pacific Crest Break

Trail Mix Bar, Individual Yogurts,  
Organic Whole Fruit

19/pp

## Cascade Break

"Kind" Bars, Fresh Fruit Kebabs,  
Honey Greek Yogurt Dipping Sauce

16/pp

## Smith Rock Break

House-Made Cowboy Cookies, Mixed Nuts,  
Chips & Fresh Pico de Gallo

23/pp

## BREAK & SNACK ITEMS

Sisters Coffee Co. FivePine Blend Coffee Station .....	7 PER PERSON
Lemonade or Freshly Brewed Iced Tea .....	20 PER GALLON
Sodas .....	3 EACH
Sparkling Water .....	3 EACH
Individual Greek Yogurts .....	30 PER DOZEN
Organic Sliced Melon and Berries .....	7 PER PERSON
Whole Fruit .....	30 PER DOZEN
Assorted Bagels with Cream Cheese .....	48 PER DOZEN
Assorted Scones and Muffins .....	32 PER DOZEN
Mixed Nuts .....	40 PER 2 LBS
Tortilla Chips with Fresh Pico de Gallo .....	11 PER PERSON
Pretzels .....	24 PER BOWL
Potato Chips .....	24 PER BOWL
Fresh Baked Cookies .....	32 PER DOZEN
Double Chocolate Brownies .....	36 PER DOZEN





# LUNCH

SERVED BUFFET STYLE

20 guest minimum

## Gourmet Sandwiches

ALL SANDWICHES SERVED WARM

Roasted Beef Sandwich, Moroccan Lamb Burger,  
Roasted Vegetable Sandwich

### SIDES

Spinach Salad  
(Cranberries, Feta, Walnuts, Balsamic Dressing)  
Potato Salad  
House-Made Cookies

41/pp

## Desperado Trail Deli

Sliced Ham, Turkey, Roast Beef, Cheese, Tomato,  
Cucumber, Peppers, Red Onion, Lettuce, Mustard,  
Mayonnaise, Locally Sourced Bread

### SIDES

Spring Salad, Kettle Chips, House-Made Cookies

37/pp

## Soft Taco Bar

Seasoned Ground Beef, Sliced Chicken, Lettuce,  
Pickled Jalapeños, Green Onion,  
Lime Wedges, Cheese, Pico de Gallo, Sour Cream

### SIDES

Black Beans, Rice,  
Mexican Caesar Salad  
(Tomatoes, Red Onion, Cilantro)  
Churros

40/pp

## Cascade Picnic

Cilantro-Lime Marinated Chicken Sandwiches,  
Locally Sourced Beef Burgers

### SIDES

Chopped Salad, Baked Beans,  
Condiments and Fixings,  
Double Chocolate Brownies

39/pp

## Build-A-Buddha Bowl

Grilled Lemon Chicken, Sautéed Tofu, Tri-Color  
Quinoa, Brown Rice, Curried Lentils, Radishes,  
Tomatoes, Kalamata Olives, Green Onions,  
Mushrooms, Pepitas, Almonds, Cucumber, Feta,  
Spinach, Chopped Romaine, Chia Seeds, Sesame Seeds

### DRESSINGS & SAUCES

Cilantro-Lime Vinaigrette, Tzatziki Sauce, Ranch,  
Peanut Sauce, Lemon Wedges

### SIDES

Baguette, Snickerdoodle Cookies

48/pp

## FivePine Salad Bar

Romaine Lettuce, Spinach, Turkey, Ham, Bacon,  
Tomatoes, Red Bell Pepper, Cucumber,  
Hard-Boiled Eggs, Cheeses, Olives, Nuts

### DRESSINGS

Ranch Dressing, Bleu Cheese Dressing,  
House Vinaigrette

### SIDES

Cavatappi Pasta Salad, Rolls,  
Peanut Butter Cookies

38/pp

## Italian Pasta

Fettuccine Alfredo with Breast of Chicken,  
Penne Pasta with Roasted Garlic Marinara and  
Italian Sausage

### SIDES

Caesar Salad, Garlic Bread,  
Mini Cheesecakes

38/pp

## Boxed Lunches Available

32/pp



# HORS D'OEUVRES

## DISPLAYED HORS D'OEUVRES

SMALL (SERVES 30-49) | MEDIUM (SERVES 50-75) | LARGE (SERVES 76-100)

### Goat Cheese Torta

Chevre on a base of Roasted Beets, layered with Candied Nuts and Sweet Apples drizzled with Honey, served with Fresh Bread and Crackers

**M 250**

### Grilled Vegetables Display

Hummus, Roasted Red Pepper Coulis

**S 190 | M 260 | L 325**

### Gourmet Dip Board

A Trio of Savory Dips: Creamy Artichoke and Spinach, Roasted Red Pepper and Olive Tapenade, and Red Beet Hummus, Fresh Bread, Crackers, Crostini

**S 160 | M 225 | L 300**

### Baked Brie en Croûte

Brie Pastry, Roasted Garlic, Baguette, Crackers

**S 160**

### Antipasto Display

Meats, Cheeses, Olives, Marinated Tomatoes and Roasted Garlic, Baguette, Crackers

**S 275 | M 375 | L 550**

### Fresh Fruit Array

Sliced Fruit and Berries

**S 160 | M 215 | L 300**

### Crudités

Crisp Vegetables, Hummus, Ranch

**S 175 | M 215 | L 285**

## PASSED HORS D'OEUVRES

TWO SELECTIONS - 18 | THREE SELECTIONS - 25 | FOUR SELECTIONS - 30

### Pastry Cup

Jalapeño- Strawberry Cream

### Individual Jumbo Prawn

Served in a shot glass with Cocktail Sauce

### Stuffed Mushrooms

Cambozola Cheese, Roasted Garlic

### Lamb Meatballs

Lemon-Mint Yogurt Sauce

### Crostini

Marinated Artichoke, Olive Tapenade

### Seared Pineapple & Shrimp Bites

Bell Pepper, Red Onion

### Chicken Satay

Peanut Sauce

### Crostini

White Truffle Oil, Brie, Prosciutto, Honey

### Popovers

Feta, Creamed Spinach, Caramelized Onions

### Caprese Skewer

Fresh Mozzarella, Basil, Tomato

### Crostini

Burrata, Balsamic Reduction, Chile Infused Watermelon, Microgreens

### Cucumber Cup

Red Beet Hummus and Chives



## CASUAL HORS D'OEUVRE STATIONS

LATE NIGHT SNACKS

### FivePine's Special Mac'N'Cheese

Three Cheeses over Cavatappi Pasta

15/pp

### Smoked Gouda & Bacon Mac'N'Cheese

19/pp

### Build Your Own Mac'N'Cheese

FivePine Mac'N'Cheese with Toppings options  
of Bacon, Sautéed Bell Peppers or Mushrooms,  
Tomatoes, Chives, Sour Cream

28/pp

### You Had Me at Nachos

Chips, Black Beans,  
House Cheese Sauce, Tomatoes, Black Olives,  
Green Onion, Pico de Gallo, Sour Cream

25/pp

WITH SEASONED GROUND BEEF 30/pp

### Hot Potato, Hot Potato

Potatoes you can top with, Bacon, Tomatoes,  
Cheddar Cheese, Green Onion, Sour Cream

25/pp

WITH CHILI 32/pp

### Old Fashioned Grilled Cheese

Tillamook Cheddar Cheese

15/pp

### Give Me S'more

Honey Graham Crackers, Marshmallows, Milk  
Chocolate, Andes Candies, Peanut Butter, Caramel  
Drizzle, Roasting Sticks, Utensils, Dishes, Flame  
for Roasting, Setup/Maintenance/Breakdown, Log  
Round, Pinecone Decor

NO. OF GUESTS	PRICE
25-50.....	300
51-75.....	350
76-100 .....	400
101-125 .....	450
126-150 .....	500



# DINNER

SERVED BUFFET STYLE

20 guest minimum

## The Pines Signature

Includes Iced Tea, Lemonade, and Dinner Rolls

Single Entrée ..... 67/pp

Dual Entrée ..... 76/pp

### SALADS

CHOOSE TWO

Mixed Baby Greens *Grape Tomato, Carrots, Cucumber,  
House-Pickled Red Onion, Croutons, House Raspberry Vinaigrette*

Spinach *Walnuts, Cranberries, Red Onion, Feta*

Caesar *Parmesan, Black Pepper Phyllo Croutons*

Tabouli *Couscous, Tomato, Parsley, Onion, Mint*

Roasted Wild Oregon Mushroom *Cavatappi Pasta, Artichoke Hearts,  
English Pea, House-Pickled Red Onion, Herbs, House Basil Vermouth Vinaigrette*

Chopped *Romaine, Radicchio, Stuffed Queen Olives, Bleu Cheese, Bacon,  
Heart of Palm, House Honey Garlic Vinaigrette*

Pasta *Farfalle, Trinity of Bell Peppers, Mozzarella, Black Olives  
Italian Herb Dressing*

#### SEASONAL OPTIONS

Strawberry Spinach Salad *Spring*

Caprese Salad *Summer*

Roasted Beet Salad *Fall & Winter*

Watermelon Mint Salad *Summer*

### SIDES

CHOOSE TWO

Rice Pilaf *Fresh Herbs*

Fingerling Potatoes *Pink Himalayan Salt*

Roasted Vegetables *Balsamic Glaze*

Broccolini

FivePine Mac'N'Cheese

Three Cheese Au Gratin *Boursin Cream, Smoked Gouda,  
Tillamook Cheddar*

### ENTRÉES

Grilled Chicken *Lemon Herb Chiffon Sauce*

Sautéed Prawns *Fresh Herbs, Butter, Lemon*

Breast of Chicken *Apple, Almond, Bleu Cheese*

Marinated Tri-Tip *Roasted Garlic Demi-Glace*

Seared Tri-Tip *Bacon Caramelized Onion*

Eggplant Ratatouille *Green & Yellow Zucchini, Tomato, Basil*

Prime Rib of Beef **ADDITIONAL CHARGE - 7**  
*Garlic Rubbed, Horseradish Cream*

Blackened Pork Tenderloin *Whiskey Maple Glaze, Fruit Compote*

Wild Pacific Salmon *Chimichurri*

Buttered Gnocchi *Pearl Onion, Wild Mushrooms, Sweet Basil,  
Creamy Tomato Sauce*

Flat Iron Steak *Garlic & Thyme Crusted, Brandy Cream Sauce*

Seared Chicken *Sauce Vierge (Tomato, Basil, Lemon, Herbs)*

Tuscan Penne Bake *Spinach, Roasted Red Peppers, English Peas  
Yellow Squash, Italian Bread Crumbs*

### DESSERTS

CHOOSE ONE

Berry Cobbler *Vanilla Whipped Cream*

Chocolate Layer Cake

Cannoli *Mascarpone cream, Chocolate Drizzle*

Galette *Apple, Cinnamon, Whipped Cream*





## OTHER DINNERS SERVED BUFFET STYLE

Includes Iced Tea, Lemonade

### Fiesta Bar

Cilantro-Lime Chicken, Steak Fajitas  
with Onions and Peppers

#### — ACCOMPANIMENTS —

Corn and Flour Tortillas, Lettuce, Pico De  
Gallo, Sour Cream, Shredded Cheese

#### — SIDES —

Cabbage Salad, Black Beans with Green  
Chilies, Cumin Spanish Rice,  
Lemon Tres Leches Cake

**65/pp**

### Homestyle Comfort

Honey Mustard Chicken, House Meatloaf

#### — SIDES —

Romaine Salad, Baby Carrots, Mashed  
Red Potatoes, Dinner Rolls,  
Apple Pie, Vanilla Whipped Cream

**59/pp**

### Feast from the East

Tamari Miso Chicken, Ginger Soy Skirt Steak

#### — SIDES —

Crunchy Cucumber Edamame Salad,  
Yakisoba Noodles, Steamed Rice,  
Stir Fry Vegetables,  
Apple Cinnamon Galette

**65/pp**

### Sweet BBQ

Grilled Chicken, Slow Roasted Pulled  
Pork with Potato Rolls

#### — SIDES —

FivePine Potato Salad, House Coleslaw,  
Baked Beans,  
Apple Cobbler with Whipped Cream

**59/pp**

### Elda's Italian

Seared Breast of Chicken "Saltimbocca",  
Cheese Tortellini, Italian Sausage,  
Roasted Garlic Marinara

#### — SIDES —

Spinach Salad, Roasted Potatoes,  
Roasted Seasonal Vegetables with  
Balsamic, Garlic Bread,  
Mini Cheesecakes

**56/pp**



# DINNER & BAR OPTIONS

## DINNER OPTIONS

### The Pines Signature

Add an additional side or salad ..... 10/pp  
Add an additional entree ..... 18/pp

#### CHILDREN'S PRICING

Ages 0-5 ..... NO CHARGE  
Ages 6-12 ..... 50% OF ADULT PRICE

### Plated STARTING AT 105/pp

#### CUSTOMIZED MENU

Three course dinner, served to each guest.  
Available for groups of 125 or fewer.

### Family Style

UPGRADE 20/pp

Dinner is served to each table in three courses.  
Available for groups for 125 or fewer.

#### YOUR CHOICE FROM "THE PINES SIGNATURE"

- One Salad
- Two Entrées
- Two Sides
- One Dessert

## BAR SERVICE

\$150.00 BAR SET UP FEE (FEE IS WAIVED IF SALES REACH \$400.00)

### Hosted Bar

All beverages will be charged per drink plus a 24% service charge applied to the master bill at the conclusion of the event.

### No-Host Bar

All beverages will be charged per drink on an individual basis.

### Partially Hosted Bar

Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest.

**If you request a second bar, there is a \$250.00 set-up fee.**  
**If a full bar is requested in any room other than the South Sister, there is an automatic \$250.00 fee.**

- FivePine reserves the right at their discretion to limit bar sales or close the bar for your guests' safety.
- Maximum bar service is 6 hours .
- Last call is 30 minutes prior to the conclusion of the event
- Any unopened wine that has been prepurchased will be available to the host to take home.

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commissions, for the administration of the sales and service of all alcoholic beverages within this venue.

The host may bring in wine to be served at the event. A corkage fee will be charged for every bottle opened during the function. \$20 for standard 750 ml bottle. Boxed wine is not permitted.



# WINE & BEER

## Wine

BOTTLE

Coelho Pinot Gris	28
Samuel Robert Pinot Noir	28
Coelho Rosè	28
Chateau Ste. Michelle Cabernet	38
Chateau Ste. Michelle Merlot	38
Chateau Ste. Michelle Chardonnay	38
Domaine Ste. Michelle Brut	38

## Beer

Beer	7
Cider	7

## Kegs

1/6 BARREL

1/2 BARREL

Microbrew	275	600
Domestic		350

# LIQUOR

## Well Brands 10

Seagram's 7 Whiskey  
Black Velvet Whiskey  
Seagram's Vodka  
Seagram's Gin  
Pancho Villa Tequila  
Ronrico Rum

## Call Brands 12

Crater Lake Gin (Bend, OR)  
Crater Lake Vodka (Bend, OR)  
Wild Roots Marionberry Vodka (Portland, OR)  
Absolut Vodka  
Tito's Vodka  
Fireball Whiskey  
Jack Daniel's Whiskey  
Pendleton Whiskey  
Malibu Rum  
Bacardi Rum  
Captain Morgan Spiced Rum  
Duggan's Dew Scotch  
Jose Cuervo Gold Tequila  
Hornito's Silver Tequila

## Premium Brands 15

Grey Goose Vodka  
Tanqueray No. 10 Gin  
Jameson Irish Whiskey  
Maker's Mark Bourbon Whisky  
Crown Royal Whiskey  
1800 Tequila  
Patron Silver Tequila  
Glenmorangie 10 Year Single Malt Scotch

