



 **Best Western PLUS.**
Ocean View Resort

BANQUET MENUS

05/30/2024



BREAKFAST

BREAKFAST BUFFETS

30-person Minimum

Breakfast Buffets Includes Coffee, Teas, & Assorted Fruit Juices

HEALTHY START

Sliced Fruit, Yogurt (GF), Granola (GF), Oatmeal (V, GF), Raisins, Dried Cranberries, Brown Sugar, Milk, and Assorted Mini Pastries

THE TRADITIONAL

Scrambled Eggs (GF), Shredded Cheese, Bacon (GF), Breakfast Potatoes (GF), Sliced Fruit, and Assorted Mini Pastries

BREAKFAST BURRITO BUFFET

Sliced Fruit, Scrambled Eggs with Peppers and Onions (GF), Bacon or Sausage (GF), Breakfast Potatoes (GF), Flour Tortilla, Pinto Beans (V), Shredded Cheese, Salsa Roja (V, GF), and Sour Cream

COUNTRY BREAKFAST

Scrambles Eggs (GF), Shredded Cheese, Breakfast Potatoes (GF), Biscuits, Gravy, Bacon or Sausage (GF), Sliced Fruit, and Assorted Mini Pastries

Add Pancakes and Syrup for an additional price per person

MEALS ON THE GO

BREAKFAST ON THE GO

BAGELS BY THE BEACH

Includes Whole Fruit, Yogurt Cup, and Bottle Water,
Bagel with Cream Cheese

BREAKFAST SANDWICH

Includes Whole Fruit, Yogurt Cup, and Bottle Water,
Bacon, Egg, and Cheddar Cheese on a Croissant

LUNCH ON THE GO

SALAD BY THE SHORE

Include Whole Fruit, Cookie, and Bottled Water,
Mixed Greens, Shredded Cheese, Dice Tomatoes,
Red Onions, Cucumber, and Ranch Dressings

THE TRAVELING SANDWICH

Include Whole Fruit, Cookie, and Bottled Water,
Assorted Ham and Turkey Deli Sandwich, and Potato Chips

THEMED BUFFETS

30-person minimum

Themed Buffets Include Brewed Iced Tea & Water

SOUP-SALAD-SANDWICH BUFFET

Mixed Greens, Cucumbers, Diced Tomatoes, Red Onions, Shredded Cheese, Ranch Dressing, Vinaigrette, Assorted Breads, Sliced Turkey, Sliced Ham, Sliced Tomatoes, Sliced Cheeses, Lettuce, Onions, Pickles, Mayo, Mustard, Assorted Small Bag of Chips, Choice of Soup

TACO BAR

Mixed Greens, Corn Shells (GF), Ground Beef (GF), Portobello Mushrooms & Bell Peppers (V, GF), Corn & Black Bean Salad (V, GF), Spanish Rice, Shredded Cheese, Shredded Lettuce, Black Olives, Green Onions, Sour Cream, Guacamole (V, GF), Salsa Roja (V, GF), SW Ranch Dressing

GREEK BUFFET

Mixed Greens, Cucumbers, Diced Tomatoes, Red Onions, Feta, Shredded Carrots, Greek Dressing, Pita Bread, Quinoa Salad (V, GF), Red Pepper Hummus (V, GF), Cucumber Yogurt Dressing (GF), Falafels (V, GF), Grilled Zucchini (V, GF), Lemon Chicken (GF)

ITALIAN PASTA BUFFET

Field Green Salad, Parmesan Cheese, Croutons, Caesar Dressing, Rolls and Butter, Slow Roasted Chicken, Roasted Vegetables, Assorted Pasta Selections
Select Two: Creamy Pesto, Marinara, Meat Sauce, OR Alfredo Sauce

BBQ BUFFET

Mixed Greens, Diced Tomatoes, Green Onions, Shredded Cheese, Ranch & Balsamic, Regular Buns, Corn Tortillas (GF), Pulled Pork (GF), Mixed Baked Beans (V, GF), Coleslaw, BBQ Sauce (GF) Choice Of: Traditional Potato Salad, or Creamy Vegan Potato Salad (V, GF, DF)

COASTAL CASUAL BUFFET

Field Greens, Cucumber, Tomato, Red Onions, Assorted Dressing, Breadsticks, Herb Roasted Chicken, Hand Dipped Cod with Tartar Sauce
Select Two: Fettuccini with Alfredo, Seasoned Fries, Roasted Potato Wedges, Roasted Seasonal Vegetables, Traditional Coleslaw

CUSTOM BUFFET

30-person minimum

Includes Brewed Iced Tea & Water
 Field Greens with Cucumber, Tomato, Red Onions, and Carrots,
 Assorted Dressings, Rolls, and Butter
 Choice of One Dessert

SELECT TWO SIDE DISHES:

Roasted Vegetables (V, GF)	Traditional Potato Salad (GF)
Quinoa Salad (V, GF)	Baked Mixed Beans (V, GF)
Rice Pilaf (V, GF)	Classic Pasta Salad
Roasted Potatoes (V, GF)	Garlic Herb Butter Pasta

SELECT TWO ENTREES:

Charged the higher of the two selections.

Vegetarian Lasagna	Meat Loaf or Vegan Loaf
Pasta Primavera Served in Butter Cream Sauce	Lemon Chicken Served with Lemon Herb Sauce
Roasted Breast of Turkey Served with Cranberry Relish	Honey Glazed Ham
Cider Braised Pork With Carolina Mustard Sauce	Alaskan Halibut Served with Citrus Burre Blanc
Prime Rib of Beef With Au Jus and Creamy Horseradish	Filet of Salmon Served with Creamy Dill Garlic Sauce

ADD-ON SOUP

SOUPS PER PERSON

There is a 30-person minimum per soup

Tomato Basil Soup
 Clam Chowder
 Vegetable Medley
 Four-Bean Chili

DISPLAY PLATTERS

Large serves approximately 50 guests

Small serves approximately 25 guests

FARM FRESH VEGETABLE DISPLAY

Assorted seasonal fresh vegetables and ranch

PITA & HUMMUS DISPLAY

Served with a red pepper hummus.

FIESTA TRAY

Salsa roja, bean dip, and guacamole served with tri-colored tortilla chips

SPINACH & ARTICHOKE TRAY

Spinach and artichoke dip served with crostini.

SLICED SEASONAL FRUIT

Assorted seasonal fresh fruit.

CHEESE BOARD

Assorted domestic cheeses and crackers.

ANTIPASTO PLATTER

Salami, prosciutto, pepperoni, green olives, black olives, provolone, mozzarella, sliced baguettes, and mustard sauce.

HORS D'OEUVRES

Includes 25 servings per order.

CHILLED SELECTIONS

CAPRESE SKEWERS

Fresh mozzarella, grape tomato, and basil with balsamic glaze.

DEVILED EGGS

Traditional filling topped with a sprinkle of paprika and a black olive.

HUMMUS STUFFED MINI PEPPERS

Raw peppers stuffed with hummus and topped with crumbled feta.

JUMBO SHRIMP

Served with cilantro lime cocktail sauce and lemons.

HOT SELECTIONS

GOURMET MEATBALLS

Meatballs tossed in a sweet BBQ sauce.

STUFFED MUSHROOMS

Stuffed with Italian seasoned sausage filling.

COCONUT SHRIMP

Served with a chili-mango dipping sauce.

BACON WRAPPED SCALLOPS

Wrapped in peppered bacon.

CRAB CAKES

Served with a creamy dill garlic sauce.

DESSERTS & MORE

DESSERTS PER PERSON

There is a 30 person minimum per dessert.

Chocolate Torte (GF)
Cheesecake with Berry Sauce
Apple or Berry Crisp
Chocolate Mousse

TREATS BY THE DOZEN

Assorted Scones	priced per dozen
Assorted Muffins	priced per dozen
Croissants	priced per dozen
Assorted Cookies	priced per dozen
Chocolate Brownies	priced per dozen
Lemon Bars	priced per dozen
Bagels and Cream Cheese	priced per dozen

AND MORE

Organic Whole Fruit

Yogurt Parfait Cups

Assorted Juice

Canned Soft Drinks or Water

Large Urn
Coffee, Decaf, or Tea

Small Air Pot
Coffee, Decaf, or Tea

Brewed Ice Tea

BAR SELECTION

BAR SELECTION

No outside beer or liquor allowed.
Minimum Beverage requirement of 250 purchased for each bar.

HOW WILL THE CHARGES BE HANDLED?

HOSTED BAR

Beverages consumed charged to Group's Master Account.

NO HOST/CASH BAR

Individuals pay for beverages consumed.

TICKET/CASH BAR

Beverages consumed by ticket charged to Group's Master Account.

WHAT TYPE OF BAR DO YOU WANT?

FULL BAR

Beer, Wine, Liquor, Soda, Water, and Juices

LIMITED BAR

Beer, Wine, Soda, Water, and Juices

INCLUDED IN FULL BAR

Prices subject to current price listing.

House Brands Cocktails
House Wine

House Assortment of Beers
Soda / Water

BEER*

Domestic Beer
American Lager
Pale Ale or Wheat Beer
Stout or Porter
Oregon Brewery/Keg

WINE*

House Chardonnay
House Pinot Gris
House Cabernet Sauvignon
House Pinot Noir

LIQUOR*

House Vodka
House Gin
House Rum
House Tequila
House Scotch
House Whiskey

SPECIALTY ORDERS

Wines, Sparkling Wines, and Call Brand Liquor can be purchase by the bottle. Each bottle will be opened and served by a designated banquet team member. Any unconsumed specialty orders will be sealed and given to the group leader at the conclusion of the event.