

BEST WESTERN PLUS  
HOOD RIVER INN  
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# RIVERSIDE

BANQUETS & CATERING

LOCALLY & SUSTAINABLY SOURCED NORTH-WESTERN CUISINE

# Riverside Catering for Celebrations

## *Driven by Purpose*

Executive Chef Mark DeResta has been building partnerships with local farmers and purveyors in the Columbia River Gorge to create a regionally authentic menu for more than two decades.

In keeping with his Italian heritage and the values of Slow Food, Mark is dedicated to telling a story from each corner of the region through flavorful and imaginative dishes.

Known by locals as a small farm business incubator, Riverside is committed to supporting the local food economy and has cultivated relationships with local farmers, fishers, creameries, vintners, brewers, and fermenters to create dynamic dishes that speak of the region.

Riverside is proud to serve the freshest ingredients grown and harvested by thoughtful and intentional growers in Hood River, Mosier, Parkdale and Trout Lake.

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## *Dietary Needs*

Additional menu items are available to meet an array of dietary needs. Additional charges may apply.

## *Service Charge*

Please add an additional 20% service charge to all food & beverage items. We are proud to share that the majority of our service charge is distributed to our staff.



# Dinner Buffet Menu Selections

## BBQ

\$59 / PERSON

Your Choice of 2 Proteins:

- Baby Back Ribs (GF)
- BBQ Boneless Country Pork Ribs (GF)
- BBQ Chicken (GF)
- Crispy Fried Chicken

- Roasted Vegetables
- Garlicky Potato Salad
- Classic Macaroni Salad
- Organic Mixed Greens -OR- Kale Caesar Salad
- House Baked Garlic & Rosemary Focaccia
- Assorted Fruit Tarts
- Coffee, Decaffeinated Coffee and Assorted Teas
- Iced Tea or Lemonade

## Hors d'Oeuvres

- BBQ Meatballs
  - Deviled Eggs
- Additional \$8/PERSON

## Signature Cocktail

- Kentucky Iced Tea
- \$12.00

Please add an additional 20% service charge

(GF)=Gluten Free (V)=Vegan (VEG)=Vegetarian \* Contains Raw Eggs

## Mexican Themed

\$52/ PERSON

Your Choice of 2 Proteins:

- Chicken Chile Verde (GF)
- Pork Chile Colorado (Red) (GF)
- Tempeh Fajitas (V, GF)
- Crispy Tofu (V)

- Corn Tortillas
- Spanish Rice & Black Beans (V)
- Cabbage & Pico De Gallo
- Housemade Chips & Salsas
- Guacamole
- Assorted Fruit Tarts
- Coffee, Decaffeinated Coffee and Assorted Teas
- Iced Tea or Lemonade

## Hors d'Oeuvres

- Purple Cauliflower Ceviche with Tortilla Chips (V)
  - Chili Marinated Shrimp Skewers (GF)
- Additional \$8/PERSON

## Signature Cocktail

- Prickly Pear Margarita
- \$12.00



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# Dinner Buffet Menu Selections

## *Italian Themed*

\$57 / PERSON

Chicken Saltimbocca (GF)

-OR-

Italian Braised Beef (GF)

Three Cheese Cannelloni

-OR-

Classic Mac N' Cheese

Broccolini with Garlic and Chili

Kale Caesar

House Baked Garlic & Rosemary Focaccia

New York Cheesecake with Fruit Topping

Coffee, Decaffeinated Coffee and Assorted Teas

Iced Tea or Lemonade

*Upgrade to Serve both Chicken and Beef  
for an additional \$9/PERSON*

## *Hors d Oeuvres*

Stuffed Mushrooms with Quinoa & Spinach

Tomato Basil Bruschetta

*Additional \$8/PERSON*

## *Signature Cocktail*

Paloma Italiana

\$12.00

## *Indian Themed*

\$55 / PERSON

*Your Choice of 2 Proteins:*

Tandoori Chicken with Mango Chutney (GF)

Chicken Tikka Masala (GF)

Chicken Vindaloo (GF)

Tofu Tikka Masala (V)

Bombay Potatoes

Aloo Gobi (Cauliflower and Potatoes)

Saffron & Basmati Rice

Ginger Green Beans

Housemade Flatbread with Cucumber Raita

Kheer (Indian Rice Pudding with Coconut, Cardamom And Pistachio)

Coffee, Decaffeinated Coffee and Assorted Teas

Iced Tea or Lemonade

## *Hors d Oeuvres*

Curried Shrimp Skewer

Tandoori Chicken Skewers with Mango Chutney

*Additional \$8/PERSON*

## *Signature Cocktail*

Mango Mojito

\$12.00



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# Dinner Buffet Menu Selections

## Hood River Buffet

\$65 / PERSON

Pan Roasted Salmon Filet (GF)

-OR-

Lemon Baked Cod

Braised Beef Short Ribs with Braising Sauce (GF)

-OR-

Flank Steak with Chimichurri (GF)

Garlic-Rosemary Roasted Baby Potatoes

Local Seasonal Vegetables

Organic Mixed Greens -OR- Kale Caesar

House Baked Garlic-Rosemary Focaccia

Assorted Fruit Tarts

Coffee, Decaffeinated Coffee and Assorted Teas

Iced Tea or Lemonade

*Add on Classic Mac N' Cheese or Three Cheese Cannelloni  
for an additional \$5/PERSON*

*Upgrade Beef Entree to Prime Rib \$84/PERSON*

## Hors d' Oeuvres

Garlic Shrimp Skewers

Cherry Tomato, Basil, Mozzarella Skewer

*Additional \$8/PERSON*

## Signature Cocktail

Lavender Lemon Drop

\$12.00

## Platters

*To Serve 20 Guests*

Crudit  Assorted Vegetables with House Ranch Dressing \$95.00

Housemade Hummus Platter with Flatbread \$85.00

Spinach & Artichoke Dip with Baguette \$85.00

Domestic & Artisan Cheese & Fruit Platter with Crackers \$125.00

Antipasti Platter with Assorted Cured Meats, Specialty Cheeses,  
Marinated Vegetables, Olives, and Marona Olives \$160.00

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# Brunch Buffet Menu Selections

## Brunch Buffet

\$47/ PERSON

\$57/ PERSON with champagne split

Smoked Salmon Spirals (GF)

Smoked Salmon Cream Cheese Spread (GF)

Assorted Local Bagels (V)

Spinach & Mushroom Veggie Frittatas (GF,VEG)

Roasted Fingerling Potatoes with Onions & Peppers (GF,V)

Choice of: Bacon, Sausage, or Ham

Tomato, Basil Salad with Balsamic Vinegar & Oil Drizzle

Assorted Cheese Display

Greek Yogurt with Granola and Berries

Assorted Fruit Skewers

Chocolate Croissants

Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Juices

*Add a Prime Rib Carving Station*

\$18/ PERSON

## Signature Cocktails

Riverside Bloody Mary

Raspberry Puree Mimosa

Aperol Spritz

\$12.00

## Mimosa Bar

Sparkling Wine & Orange Juice

\$12.00 per glass

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# Banquet Bar & Beverages

## Liquor Selections

We Proudly Serve our local distillery Hood River Distillers

Lewis & Clark Bourbon	\$7.00
Lewis & Clark Gin	\$7.00
Lewis & Clark Rum	\$7.00
Lewis & Clark Vodka	\$7.00
HRD Big Gin	\$9.00
HRD Timberline Vodka	\$9.00
HRD Easy Rider Bourbon	\$9.00
HRD Batanga Reposado	\$10.00
HRD Trails End Bourbon	\$12.00
Pendleton Whiskey	\$9.00
Bacardi Rum	\$9.00
Johnnie Walker Black Scotch	\$11.00
Patron Silver Tequila	\$12.00

Red Bull Mixers are an additional \$3.00 per drink.  
Martinis & Specialty Drinks are an additional \$2.00 per drink

Please add an additional 20% service charge to hosted bars

Banquet Bars that do not exceed \$475.00 in sales will be charged a bartender fee of \$50.00 per hour

## Wine Selections

The Pacific Northwest is home to some of the best grape growing areas in the world.  
We strive to offer the best of the Northwest and Columbia Gorge region

### Rotating Selections of Wine By the Glass

\$11.00-\$15.00

#### White

Chardonnay  
Sauvignon Blanc

#### Red

Cabernet Sauvignon  
Pinot Noir

#### Sparkling

Rose  
Prosecco

Full List of Wine by the Bottle Available

## Beer Selections

Great Microbrews are made in the Pacific Northwest!

### Micro, Specialty Beers, Ciders & Seltzers

Rotating Selections

\$5.00-\$8.00



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