

BEST WESTERN PLUS
HOOD RIVER INN
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RIVERSIDE
BANQUETS & CATERING

PACIFIC NORTHWEST 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.

Table of Contents

| | |
|-------------------------------|-----------|
| Dinner Menus | Pages 3-5 |
| Appetizer Platters | 5 |
| Brunch Menu | 6 |
| Banquet Bar & Beverages | 7 |
| Inclusions & Enhancements... | 8 |

Dietary Needs

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

Service Charge

Please add an additional 22% service charge to all food & beverage items. We are proud to share that our service charge is distributed to our staff.



Dinner Buffet Menu Selections

BBQ

\$59 / PERSON

-Your choice of two Entrees-

BBQ Boneless Country Pork Ribs (GF)

BBQ Chicken (GF)

Crispy Fried Chicken

Roasted Vegetables (V, GF)

Mashed Potatoes (Veg, GF)

Organic Mixed Greens -OR- Caesar Salad

House Baked Garlic & Rosemary Focaccia

Assorted Mini Desserts

Coffee, Decaffeinated Coffee & Assorted Teas

Iced Tea or Lemonade

Starters

BBQ Meatballs

Assorted Veggies & Dip

Additional \$12/PERSON

Please add an additional 22% service charge

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

Mexican Themed

\$52/ PERSON

-Your choice of two Entrees-

Chicken Chile Verde (GF)

Pork Chile Colorado (Red) (GF)

Seasonal Vegetable Fajitas (V, GF)

Corn Tortillas (V, GF)

Spanish Rice & Black Beans (V, GF)

Cabbage & Pico De Gallo (V, GF)

Housemade Chips & Salsas (V, GF)

Guacamole (V, GF)

Assorted Mini Desserts

Coffee, Decaffeinated Coffee & Assorted Teas

Iced Tea or Lemonade

Starters

Purple Cauliflower Ceviche with Tortilla Chips (V,GF)

Chili Marinated Shrimp Skewers (GF)

Additional \$12/PERSON



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

Caesar Salad

House Baked Garlic & Rosemary Focaccia Bread

Housemade Cheesecake with Fruit Topping

Coffee, Decaffeinated Coffee & Assorted Teas

Iced Tea or Lemonade

*Upgrade to Serve both Chicken and Beef
for an additional \$10/PERSON*

Starters

Stuffed Mushrooms with Quinoa & Spinach

Tomato Basil Bruschetta

Additional \$12/PERSON

Please add an additional 22% service charge

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Indian Themed

\$55 / PERSON

Your Choice of 2 Entrees:

Tandoori Chicken with Mango Chutney (GF)

Chicken Tikka Masala (GF)

Chicken Vindaloo (GF)

Tofu Tikka Masala (V, GF)

Aloo Gobi (Cauliflower & Potatoes) (V, GF)

Basmati Rice (V, GF)

Ginger Green Beans (V, GF)

Housemade Flatbread with Cucumber Raita

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

Coffee, Decaffeinated Coffee & Assorted Teas

Iced Tea or Lemonade

Starters

Curried Shrimp Skewer

Tandoori Chicken Skewers with Mango Chutney

Additional \$12/PERSON



RIVERSIDE
BANQUETS & CATERING

Dinner Buffet Menu Selections

Hood River Buffet

\$65 / PERSON

-Your choice of two Entrees-

Pan Roasted Salmon Filet (GF)

Lemon Baked Cod

Braised Beef Short Ribs with Braising Sauce (GF)

Flank Steak with Chimichurri (GF)

Garlic-Rosemary Roasted Baby Potatoes (V, GF)

Local Seasonal Vegetables (V, GF)

Organic Mixed Greens -OR- Caesar

House Baked Garlic-Rosemary Focaccia

Assorted Mini Desserts

Coffee, Decaffeinated Coffee & 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 for an additional \$20/PERSON

Starters

Garlic Shrimp Skewers

Cherry Tomato, Basil, Mozzarella Skewer

Additional \$12/PERSON

Platters

To Serve 20 Guests

Available as an addition to your Dinner Buffet

Crudit  Assorted Vegetables with House Ranch Dressing \$95.00

Housemade Hummus Platter with Flatbread \$85.00

Spinach & Artichoke Dip with Baguette \$85.00

Seasonal Fresh Fruit Display \$95.00

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

Smoked Salmon Display with Cucumber slices, Pickled Onions,
Lemon-Dill Creme Fraiche, Capers, and Crostini \$140.00

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

Please add an additional 22% service charge

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Brunch Buffet Menu Selections

Brunch Buffet

\$47/ PERSON

Smoked Salmon Spirals (GF)

Assorted Local Bagels & Cream Cheese (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

Cheese Display

Greek Yogurt with Granola & Berries

Seasonal Fresh Fruit Display

Assorted Pastries

Coffee, Decaffeinated Coffee & Assorted Teas

Orange Juice

Add a Prime Rib Carving Station

\$20/ PERSON

Please add an additional 22% service charge

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Brunch Cocktails

Riverside Bloody Mary

Aperol Spritz

\$13.00

Mimosas

Sparkling Wine & Orange Juice Mimosa

Raspberry Puree Mimosa

\$12.00



RIVERSIDE
BANQUETS & CATERING

Banquet Bar & Beverages

Banquet Bar

\$200.00 Setup Fee/ per Event

Beverages may be hosted
or no-host, with credit card processing available

Liquor Selections

We Proudly Serve our local distillery Hood River Distillers

| | |
|-----------------------|---------|
| Big Gin | \$10.00 |
| Timberline Vodka | \$10.00 |
| Easy Rider Bourbon | \$10.00 |
| Batanga Blanco | \$10.00 |
| Trails End Bourbon | \$13.00 |
| | |
| Pendleton Whiskey | \$10.00 |
| Bacardi Rum | \$10.00 |
| Patron Silver Tequila | \$13.00 |

Signature Cocktails

| | |
|--------------------------------|---------|
| Lavender Limoncello Drop | \$13.00 |
| Mango Mojito | \$13.00 |
| Seasonal Fresh Fruit Margarita | \$13.00 |

Custom Options available with advanced request

Please add an additional 22% service charge for hosted events

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

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

\$6.00-\$8.00



Inclusions & Enhancements

Table Decor

Included with all events

Tablecloths: Black or White

Napkins: Choice of: Black, White, Grey, Burgundy, Emerald Green, Navy Blue, Red, or Purple

Custom linens available at an additional price

House Centerpieces: Silver Mercury Vase with LED Pillar Candle

Floral Arrangements

By Local Business Lucy's Informal Flowers

Seasonal & Local Mixed Floral Centerpieces \$60.00/table

Must be ordered at least 30 days in advance

Audio- Visual

Sound System with Spotify Music Streaming Service and
Wireless Handheld Microphone \$150.00/event

Monitor (Shoreline) or Screen (Riverview) for Slideshow
Presentation \$150.00/event

