BASALT ROCK CAFÉ

catering menu

The Columbia Gorge Discovery Center and Museum offers excellent catering services. Each meal is prepared to compliment your individual event needs. Please keep in mind that these menu choices are only a starting point and that we will happily tailor a menu to your specific tastes and budget.
For planning and menu develoment, please contact our Event Coordinator at events@gorgediscovery.org or call 541.296.8600 ext. 202.

morning

prices are per person

Hot Beverage Service ~ $2
Fresh brewed coffee in regular and decaf, hot chocolate, hot cider, & assortment of hot tea
add fruit juice $1.50/person

Flatlander ~ $11
Vegetable fritatta w/fresh asparagus, mushrooms, bell peppers, tomatoes, onions, cheddar & basil, breakfast potatoes & seasonal fresh fruit

French Toast ~ $11
Pecan french toast, applewood smoked bacon, Kramer's sausage, scrambled eggs, w/ maple & berry syrup

Kramer ~ $10
Kramer's country sausage, fresh baked biscuits, country gravy & scrambled eggs

Continental ~ $7
Assorted pastries, bagels w/toppings, seasonal fresh fruit
Add hard boiled egg ~ $1.50

Pastry Buffet ~ $4
Assorted doughnuts, danishes, and muffins.

Heart Healthy ~ $8
Hot oatmeal bar w/ assorted nuts and toppings, hard boiled eggs & seasonal fresh fruit

afternoon

prices are per person

Sandwich Bar ~ $12
Ham, Turkey, or Dilled Albacore Tuna, Swiss and cheddar cheeses, lettuce, tomato, onion, served on honey wheat bread with a garden salad, kettle chips & pickles

Mexicali Taco Bar ~ $13
Seasoned ground beef or chicken, soft flour tortillas, shredded lettuce, diced tomatoes, shredded jack and cheddar cheese, onions, olives, Mexican rice and refried beans, sour cream, chips & salsa

Pasta Pasta ~ $13
With meatball marinara and/or chicken alfredo, served w/garden salad or Caprese & fresh baked garlic bread

Soup & Salad Bar ~ $11
Homemade soup, assorted greens, artisan cheeses, veggies, fruit, honey ham, smoked turkey, hard boiled egg, croutons, sunflower seeds, & fresh baked breadsticks

The Greek ~ $14
Roasted lemon rosemary chicken, Mediterranean couscous salad, garden salad with feta cheese & Kalamata olives

The Jamaican ~ $14
Caribbean grilled pork tenderloin & jerk chicken, red beans & rice, & mango salad

The Texan ~ $14
Pulled pork & BBQ chicken sliders, dilled red potato salad & coleslaw

Homemade Chili ~ $8
Authentic homemade fire roasted chili w/jalapeno cheddar cornbread

Sack Lunches ~ $12
Ham, albacore tuna, or turkey deli sandwich, kettle chips, pasta salad, fresh-baked cookies & a bottle of water.

afternoon meals include...
fresh baked cookies
& assorted cold beverages

evening

prices are per person

entrees...

Prime Rib ~ herb encrusted in savory spices,
w/au jus & creamed horseradish ~ $24

Halibut ~ baked w/fresh lemon & dill tartar ~ $24

Salmon ~ roasted w/orange & ginger glaze ~ $23

Pork Loin ~ encrusted in maple & mustard ~ $22

Chicken Cordon Bleu ~ smoked ham
& swiss cheese ~ $21

Crab Stuffed Chicken ~ w/fresh Pacific NW
Dungeness crab ~ $23

Jumbo Prawns ~ sautéed in butter,
pinot grigio & garlic ~ $24

Stuffed Portabella (vegetarian) ~ savory spinach,
crumbly feta & creamy mozzarella ~ $20

on the side...

Roasted baby reds w/rosemary and olive oil

Skin-on garlic mashed potatoes

Pesto Orzo w/basil, parmesan, & pine nuts

Couscous infused w/lemon & tarragon

Jasmine rice w/garlic & ginger

Steamed asparagus w/lemon hollandaise

Brussel sprouts, sautéed in garlic lemon butter

Caramelized butternut squash w/smokey bacon

Steamed pacific NW vegetables

Sauteed broccolini w/ brown sugar & soy sauce

desserts...

apple cobbler
NY style cheesecake
chocolate mousse
pecan pie
lemon & raspberry tart
double chocolate brownie
red velvet cake

entrees include...

garden salad, fresh baked bread,
& your choice of two side dishes & homemade dessert

anytime

prices are per person

Artisan Cheese & Crackers ~ $3
w/fresh grapes & berries

Fresh Fruit ~ $3
w/sweet yogurt dip

Fresh Vegetable Platter ~ $2
w/ dill or ranch dip

Stuffed Mushrooms ~ $3
w/sausage and cream cheese

Bruchetta ~ $2
traditional tomato & fresh basil

Shrimp Cocktail ~ $4
jumbo shrimp w/mild & spicy cocktail sauce

Spinach Dip ~ $2
w/fresh baked baguette bread

Jerk Chicken Wraps ~ $3
spicy jerk chicken w/mango salsa

Mini Croissant ~ $3
w/roast beef & brie or chicken salad

Smoked Salmon ~ $5
w/red onion capers, hard boiled egg
& served on artisan crackers

Antipasto Platter ~ $4
salami, ham, provolone, mozzarella, marinated
mushrooms, roasted peppers & olives

Crab Cakes ~ $6