

Catering Menu and Pricing



Catering Style Options

<p>Self Serve Buffet Style</p>	<p><i>All Menu Items serve up to 200 people max. Buffets are self served. If you want staff to serve it is a \$100 extra charge.</i></p>
<p>Plated Dinner Onsite</p>	<p><i>Can accommodate up to 40 people for plated dinners</i></p>
<p>Off Site Catering Service</p>	<p><i>This is a full service. From setting the tables, filling the glasses serving the food, meal clean up. Up to 30 miles outside Corvallis.</i></p>

Per Person Plate Options

Breakfast Burritos \$9.00 per person	(Bacon, Ham or Sausage) or Vegetarian (Green & Red Peppers + Onions + Mushrooms) - Includes Coffee and Juice
Continental Breakfast \$7.00 per person	A variety of pastries, Seasoned Fresh Fruit and Juice and Coffee.
Box Lunch \$12.00 per person	Includes Ham or Turkey Sandwich with Bag of Chips, Fruit and a Cookie
Sandwich Spread \$13.00 per person	A spread of Ham, Turkey, and Tuna, Swiss and Cheddar Cheeses, A Variety of Bread, Tomato, Lettuce, Onions, Pickles and Condiments.
Wraps \$12.00 per person	Options: Chicken Caesar Wrap, Turkey Club Wrap, Southwest Chicken Wrap & BBQ Chicken wrap Vegetarian option: Black Bean patty for meat substitution Each served with Pasta Salad, Potato Salad or Kettle Chips.
BBQ Buffet \$13.00 per person	Pulled Pork and/or Chicken sandwich served with fresh warm potato buns. Sides: Coleslaw, Potato Salad, Pasta Salad, Smoked Baked Beans, Fruit Salad and Kettle Chips.
Burgers/ Hotdogs \$13.00 per person	A ½ lb. ground chuck, and/or chicken breast and all beef hot dogs. Sides: Coleslaw, Potato Salad, Pasta Salad, Smoked Baked Beans, Fruit Salad and Kettle Chips. Toppings: Lettuce, Tomatoes, Onions, Pickles plus condiments

Mexican Burrito Bar \$13.00 per person	Seasoned Ground Beef, Pulled Chicken, Refried Beans, Mexican Rice, salsa, guacamole, Sour Cream and Tortilla Chips.
Taste of Italy \$15.00 per person	Penne Pasta with Italian Sausage Marinara, Chicken Alfredo, Caesar Salad, Garlic Sourdough Breadsticks, and Steamed Veggies. Vegetarian: substitute meat Sauce for Pesto Cheese Ravioli.
Teriyaki Chicken Bowls \$15.00 per person	Marinated Chicken Served over White Rice with Grilled Vegetables and Asian Slaw.
Deluxe BBQ Chicken \$17.00 per person	Chicken Breasts and Thighs, Smoked Baked Beans, Potato Salad, Coleslaw, and dinner roll. Add Ribs for \$6 more a person.
Brazilian BBQ \$29.00 per person	Hand Carved Marinated Tri-ti, Pork Tenderloin, Chicken and Sausages. Served with Rice or Pan Fried potatoes, Steamed veggies and Caesar Salad.
Steak and or Salmon Dinner \$29.00 per person	Prime Rib, Tip Sirloin, Tri-tip, or Salmon. Sides: Pan Fried Potato with Roasted Peppers, Steamed Veggies, Caesar Salad, and Dinner Rolls. (able to do all or just one of these)

Premium Plates \$5.00 per person/serving	Hot Plates \$4.00 per person/serving	Cold Plates \$3.00 per person/serving	Dessert & Add on Options
Chilled Shrimp Platter - Poached, Chilled and served with Cocktail Sauce and Lemon.	Chicken Skewers - Marinated in Teriyaki Sauce.	Cheese Tray - Slices or Cubes of Median Cheddar, Swiss Provolone, Pepper Jack and Havarti Cheeses served with a variety of Gourmet Crackers.	The Following Selections may be added to any meal or as a Cold Plate Appetizer for \$3.00 per person.
Crab Cakes - Deep Fried, Served with Spicy Remoulade and Cocktail Sauce.	Italian Meatballs - Smothered in Marinara and Teriyaki, served with Garlic Bread Toast.	Fruit Tray - A Cubed assortment of Fresh Cut Seasonal Fruit. Veggie Tray - Celery Carrots, Cherry Tomatoes, cauliflower, Broccoli and Sweet red Peppers served with Spinach, Hummus and Ranch dip	Brownies Cookies Assorted Cakes Assorted Pies Seasonal Cobbler
Hand-Carved Prime - Baron of Beef, Marinated Pork, Tenderloin and Honey Glazed Ham with an assortment of Freshly Baked Rolls and Condiments.	Taquitos - Ground Beef and Chicken in a Corn tortilla with Guacamole and our House Made Fresh Salsa.	Deli Meats - Choke cuts of Roast Beef, Black Forest Ham and Roasted Turkey Breast served with Potato Rolls.	Fresh Fruit Corn on the Cob Pasta Salad Caesar Salad Garden Salad
<h1 style="text-align: center;">Appetizers</h1>	Quesadillas - Chicken and Cheese or just Cheese, with options of onions, and Pepperchinis in a grilled flour tortilla served with bean dip.	Sliced Crostini and Baguette with Dips - Artichoke/ Spinach Dip and Garlic Smoked Salmon Dip on sliced Crostini and Baguettes.	
	BBQ Pulled Pork Sliders - Slow Cooked and Served on a Fresh warm Potato Roll.		
	BBQ Pulled Chicken Sliders - Kansas City seasoned BBQ pulled Chicken and served on a fresh roll		

Drink Options and Prices

Draft Beer	Can Beer and Cider	Wine	Non-Alcoholic Options
<p>Pints - \$5.50 & 24 oz - \$7.00 Black Butte Porter Mirror Pond Pale Ale Widmer Hefeweizen Boneyard RPM IPA Bodhizafa IPA Fort George Pale Ale (not all on draft at once, they interchange) Can custom order specific on draft Beer/Cider for a surcharge + cost per keg. Must be served by Tree House Grill Staff.</p>	<p><u>12 oz Domestic Cans</u> \$3.50 Coors & Coors Light, Bugwiser & Bud Light Busch Light (16 oz) <u>Domestic Cans 16 oz - \$4.50 each</u> Coors, Coors Light, Miller Light. <u>Craft Beer 12 oz Cans \$4.50 each</u> Pfriem IPA & Pfriem Pilsner, Hop Valley Alphadelic IPA, Crux Castout IPA & Porter Deschutes Fresh Squeezed IPA New Belgium Fat Tire Sierra Nevada Pale Ale Sierra Nevada Pale Ale Heineken, Corona Hop Valley Citrus Mistress <u>Premium Canned Beer</u> \$6.00 each Citrus Mistress, Mikes Hard Lemonade <u>Ciders/ White Claws</u> \$4.50</p>	<p>A selection of local Willamette Valley Wines along with others. Can custom based off desired wants (price varies per bottle)</p> <p>Corking fee is \$8 per bottle. Must be served by Tree House Grill Staff Only.</p>	<p>\$50 per serving (serves 50)</p> <ul style="list-style-type: none"> ● Coffee ● Ice Tea ● Lemonade <p>\$55 per serving</p> <ul style="list-style-type: none"> ● Strawberry Lemonade ● Hot Chocolate ● Canned Soda <p><u>Drink Tickets</u> \$4 a ticket covers all soda, water, juices and 12 oz can alcoholic beverages</p>

For further inquiries or questions give us a call at
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