

BEST WESTERN PLUS  
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# RIVERSIDE

BANQUETS & CATERING

LOCALLY & SUSTAINABLY SOURCED NORTHWESTERN 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 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)

Potato Salad (GF)

Classic Macaroni Salad

Organic Mixed Greens -OR- Kale Caesar Salad

House Baked Garlic & Rosemary Focaccia

Assorted Mini Desserts

Coffee, Decaffeinated Coffee and Assorted Teas

Iced Tea or Lemonade

## Starters

BBQ Meatballs

Assorted Veggies and Dip

*Additional \$8/PERSON*

*Please add an additional 20% 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)

Tempeh Fajitas (V, GF)

Crispy Tofu (V)

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 and Assorted Teas

Iced Tea or Lemonade

## Starters

Purple Cauliflower Ceviche with Tortilla Chips (V,GF)

Chili Marinated Shrimp Skewers (GF)

*Additional \$8/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

Kale Caesar Salad

House Baked Garlic & Rosemary Focaccia Bread

Housemade Cheesecake with Fruit Topping

Coffee, Decaffeinated Coffee and 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 \$8/PERSON*

*Please add an additional 20% 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 and 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 and Assorted Teas

Iced Tea or Lemonade

### *Starters*

Curried Shrimp Skewer

Tandoori Chicken Skewers with Mango Chutney

*Additional \$8/PERSON*



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# 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- Kale Caesar

House Baked Garlic-Rosemary Focaccia

Assorted Mini Desserts

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 for an additional \$20/PERSON*

## Starters

Garlic Shrimp Skewers

Cherry Tomato, Basil, Mozzarella Skewer

*Additional \$8/PERSON*

## 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

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 Olives \$160.00

*Please add an additional 20% service charge*

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# Brunch Buffet Menu Selections

## Brunch Buffet

\$47/ PERSON

\$57/ PERSON with Sparkling 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

Seasonal Fresh Fruit Display

Chocolate Croissants

Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Juices

*Add a Prime Rib Carving Station*

\$20/ PERSON

*Please add an additional 20% service charge*

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## Brunch Cocktails

Riverside Bloody Mary

Aperol Spritz

\$13.00

## Mimosas

Sparkling Wine & Orange Juice

Raspberry Puree Mimosa

\$12.00



# 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 20% service charge to hosted bars

## 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

\$6.00-\$8.00



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# 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

