



Caterling Menus

Meadowlark Restaurant & Catering—Oregon • 9301 S.W. Bayou DR • McMinnville, OR 97128 503.851.8956 •
mr.chira@gmail.com

A 19% service charge will be added to your final bill | All prices are subject to change without notice

Lunch Buffets

All lunch buffets include coffee, decaffeinated coffee, hot teas, iced tea
Lunch Buffets are Designed for 60 minutes

*The following buffets require a 25 person minimum
Under 25 guests, add 3 per person*

Club Deli Buffet

Mixed green salad, assorted dressings, potato salad, deli platter (roast beef, turkey, ham, cheddar, Swiss, pepperjack cheeses, lettuce, tomatoes and onions), fresh fruit platter, assortment of fresh breads, condiments, freshly baked cookies
15 per person

Fiesta Buffet

Beef or chicken fajitas with onions and peppers, warm flour tortillas, shredded lettuce, grated cheese, tomatoes, sour cream, salsa, Spanish rice, ranch style beans, black bean salad with roasted corn and spicy cilantro vinaigrette, mixed green salad, assorted dressings, chef's choice dessert
17 per person

Checkered Cloth BBQ

BBQ Smoked Brisket or BBQ Smoked Chicken, house-made country potato salad, mixed green salad with assorted dressings, traditional baked beans, chips with dip, fresh seasonal fruit tray, rolls, chef's choice dessert
18 per person

Club Block BBQ

Hamburgers and hot dogs, chips, vegetable display, condiments, house-made country potato salad, mixed green salad with assorted dressings, baked cookies.
16 per person

Meadowlark Lunch

Mixed green salad with assorted dressings, choice of fresh pasta salad or red potato salad, chef's choice of starch, seasonal vegetables, rolls with butter, chef's choice dessert, and one or two selections of the following:

Roasted Chicken Breast with lemon butter sauce

Braised Pork Shoulder in braising sauce

Cheese Tortellini and Vegetables: tri-colored, cheese stuffed tortellini in sundry tomato pesto

Roasted Trout in apple cream sauce and apples

Goulash slow cooked beef, carrot, potatoes, red bell peppers in paprika and spices

One choice 20 two choices 24

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Plated Lunch

Please limit selection to two entrée, same accompaniment option must apply for all selections and the higher priced entrée charge will apply to multiple selections

The following lunch selections are served with a starter salad, appropriate starch* and fresh seasonal vegetables*, rolls and butter, chef's choice dessert, coffee, decaffeinated coffee, hot teas, iced tea

Mushroom Ravioli

Tossed in sage butter served with balsamic reduction
17 per person

Chimmichurri NY Steak

Grilled New York steak topped with parsley and garlic puree
20 per person

Fajitas

Cajun chicken with onions, bell pepper mix, flour tortillas and dirty rice with beans
18 per person

Crab Ravioli

Tossed in sundry tomato pesto and seasonal roasted vegetables
19 per person

Grilled Lemon Chicken Breast

Marinated chicken served with lemon butter
18 per person

Bronzed Tilapia

Lightly Cajun floured tilapia served with lemon butter
19 per person

For groups of 30 or less

The Working Lunch Table

Pre-made assorted sandwiches (gluten-free bread available with advanced notice) including honey ham, roasted turkey, roast beef, mixed greens with assorted dressing or potato salad and potato chips
17 per person

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Display Platters

Large serves approximately 50 guests | Small serves approximately 25 guests

Fresh Vegetable Display

Crisp seasonal vegetables with green chile cilantro dip

Large 150 Small 75

International & Local Cheese Board

Selections of local and international cheeses, assorted crackers, Hazelnuts and dry fruit.

Large 220 Small 130

Sliced Seasonal Fruit

With honey and cinnamon yogurt sauce

Large 160 Small 80

Tour to Paris Display

Roasted zucchini, squash, mushrooms, tomatoes, salami, artichokes, pepperoncini, provolone cheese

Large 185 Small 95

Assorted Deli Display

Smoked turkey breast, roasted beef, glazed ham, sliced cheeses, silver dollar rolls & condiments

Large 195 Small 90

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Display Platters

Large serves approximately 50 guests | Small serves approximately 25 guests

NW Smoked Salmon Display (service for 50)

A side of smoked salmon served with lemon, capers, chopped onion & cream cheese, dark rye bread and mini bagels

275

Mediterranean Display

Lemon oregano grilled chicken, roasted mushrooms, olives, roasted zucchini, peppers, pesto roasted prawns, hummus, cracked pepper crusted pita chips

Large 245 Small 130

Pita & Hummus Display

Trio of hummus with sea salted pita chips

Large 125 Small 65

NW Seafood Display

Smoked salmon lox, Dungeness crab, jumbo prawns, lemon, capers, chopped onions, creamed horseradish, cream cheese, dark rye bread & mini bagels

Large 350 Small 210

Mini-Dessert Display

Chef's choice assorted mini-desserts

Large 195 Small 100

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Hors d' Oeuvres

Prices are per dozen | 2 dozen minimum order
Passed hors d' oeuvres | 25 fee | per server | per hour

Cold Hors d' Oeuvres

Cumin Seared Ahi Tuna

On cucumber with dilled crème fraiche

29 per dozen

Jumbo Shrimp

Cilantro lime cocktail sauce, lemons

30 per dozen

Oregon Bay Shrimp Lettuce Cups

Served with Sweet chili sauce and cilantro cream

29 per dozen

Hot Hors d' Oeuvres

Vegetable Egg Rolls

Served with sweet chili sauce

26 per dozen

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Hors d'Oeuvres

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Passed hors d'oeuvres | 25 fee | per server | per hour

Gourmet Meatballs

Tossed with choice of BBQ or teriyaki

20 per dozen

Bacon Wrapped Scallops

Wrapped in peppered bacon

31 per dozen

Mini Crab Cakes

Served with chipotle aioli

29 per dozen

Chicken or Beef Satay

Served with Thai peanut sauce or thick teriyaki dipping sauce

23 per dozen

Coconut Shrimp

Served with chili-mango dipping sauce

30 per dozen

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Dinner Buffets

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Dinner Buffets are Designed for 90 minutes

SW Ranch Buffet

SW Salad with cilantro lime yogurt dressing(romaine, black bean, tomato, cheddar, tortilla strips) Smoked Brisket with whisky BBQ sauce, sweet butter vegetable succotash, garlic mash potato, corn bread and chef's choice dessert.

22 per person

NW Salmon

Spinach salad (pears, bleu cheese, honey mustard dressing), roasted glazed salmon with pomegranate, creamy red dill potatoes, red bell pepper and broccoli, dinner rolls, chef's choice dessert.

23 per person

Pork Oso Buco

Panzanella salad, slow cooked pork shoulder chunks, served in braising liquid, garlic mash potatoes, fresh seasonal vegetables, dinner rolls, chefs choice dessert.

21 per person

Hazelnut Chicken

Mix greens salad (tomato, cucumber, carrot, crouton, balsamic vinaigrette) Hazelnut breaded chicken breast with cherry reduction sauce, roasted herbed Yukon gold potato, green beans, dinner rolls, chef's choice dessert.

20 per person

Mushroom Ravioli

Classic Caesar Salad, wild mushroom ravioli in sage butter and balsamic reduction, seasonal vegetables, vegetable crudité, chef's choice dessert.

19 per person

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Plated Dinner

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Chicken Oscar

Grilled chicken breast topped with Dungeness crab and hollandaise over garlic mashed potato, with asparagus.

19

Glazed Seared Salmon

Pomegranate glazed salmon, wild rice, kale, red bell peppers.

24

Steak and Blue

Grilled NY Steak topped with blue cheese served garlic mash potatoes and roasted Brussel sprouts and red bell peppers.

22

Pork Chop

Grilled pork chop topped with apple chutney served with roasted herbed red potatoes and asparagus.

21

Coq a vin

Wine braised chicken legs and thighs with roasted Herbed Yukon gold potatoes served with garden carrots with tops.

20

Butternut Ravioli

Ravioli tossed in sage butter served over balsamic reduction and seasonal vegetables.

18

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Herb Crusted Halibut

Thyme, parsley crusted halibut served with garlic mash potatoes and garden carrots in lemon butter sauce.

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