



PHOENIX
GRAND
HOTEL



Catering Menu
Winter
2009
2010

Derek Ridgway
Executive Chef

Grand Hotel/Bentley's Grill
201 Liberty Street SE
Salem, OR 97301
Sales Office: (503) 589-1700
Restaurant: (503) 779-1660
www.phoenixgrandhotel.com
www.bentleysgrill.com

*Bentley' Grill
Banquet & Catering Policies*

Entrée Selection

In the event your group requires a split menu, entrée selections are limited to maximum of two selections plus a vegetarian option. The higher priced entrée charge will apply to all selections.

If additional entrée selections are required over and above the guaranteed amount, The client will be responsible for additional charges incurred.

Off The Menu

A \$35.00 server fee will be charged for Off the Menu functions. Entrée selection will be off a limited menu provided by Bentley's Grill. Off the Menu will be limited to 20 guests and under.

Guestroom Functions

A \$50.00 service will be applied for food & beverage service in guestrooms.

Guarantees

A guaranteed attendance is required for all meal function 3 business days prior to the function. For split menu functions, the guarantee is required 5 business days prior to meal function. If guarantee is not received by above guidelines, the expected amount will then become the guarantee.

Menu Pricing

*All prices are subject to change.
25 Person Minimum Guarantee for Lunch & Dinner Buffets
All prices are subject to an 18% service charge.*

Security

The Phoenix Grand Hotel & Bentley's Grill will not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Additional security can be arranged with your catering representative.

Decorations

The Phoenix Grand Hotel & Bentley's Grill will not permit affixing anything to the walls, floors or ceilings with nails or staples. Please advise your catering representative of any signage needing to be hung and we will assist you as needed.

Parking

Complimentary parking is available for our onsite guests. Parking is limited and will not be reserved for any one group. Alternative parking is available at the Pringle Street Parkade and at the lot on Church & Trade.

Entertainment

The facility must approve all contracted entertainment. Amplified instruments are not allowed without prior notice and all music performances must be concluded by 10:00pm.

Meeting Enhancements

Regular & Decaf Coffee
\$28.00 +/-per gallon

Hot Teas, Hot Chocolate, Cider or Iced Tea
\$28.00 +/-per gallon

Assorted Chilled Juices or Milk
\$16.00 +/-per pitcher

Assorted Soft Drinks, Bottled Water & Juices
\$2.25 +/-each

*Iced Tea, Fresh Lemonade or Raspberry Lemonade
Sherbet Punch or Fruit Punch*
\$30.00 +/-per gallon

Assorted Pastry Selection
\$24.00 +/-per dozen

Assorted Scones, Croissants or Local Bagels with Cream Cheese
\$24.00 +/-per dozen

Assorted Cookies
\$24.00 +/-per dozen

Assorted Chocolate Brownies
\$24.00 +/-per dozen

Candy Bars, Granola Bars & Fruit Bars
\$1.50 +/-each

*Fresh Seasonal Yogurt Bar
House-made Granola, Raisins & Oregon Nuts*
\$4.25 +/-per person

Whole Seasonal Fruit
\$1.50 +/-each

Popcorn or Pretzels
\$25.00 +/-per bowl

Spinach Artichoke Dip with Crostini or, Tortilla Chips, Potato Chips & Dips or
@ \$45.00 +/-each

Smoked Salmon Spread with Crostini
\$60.00 +/-each

***All food & beverage prices are subject to 18% Service Charge •
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Continental Breakfast Buffets

All breakfasts are served with Coffee, Decaf and Hot Herbal Tea.

NORTHWEST CONTINENTAL

Chilled Fruit Juices

Chef's Pastry Selection with Preserves & Butter

\$8.95+ /per person

CROISAN CREEK CONTINENTAL

Chilled Fruit Juices

Chef's Pastry Selection with Preserves & Butter

Fresh Seasonal Fruit Tray

\$9.95+ /per person

SANTIAM RIVER CONTINENTAL

Chilled Fruit Juices

Chef's Pastry Selection with Preserves & Butter

Fresh Seasonal Fruit Tray

Assorted Bagels with Cream Cheese

Assorted Flavored Yogurts with House-made Granola

\$12.95 +/per person

Breakfast Buffets

WILLAMETTE RIVER BREAKFAST BUFFET

Chilled Fruit Juices

Assorted Mini Muffins

Fresh Seasonal Fruit Tray

Scrambled Eggs with Tillamook Cheddar Cheese & Chives

Crisp Bacon, Sausage Links

Grilled Herb Potatoes

\$14.95 +/per person

Served Breakfast

All breakfasts are served with Coffee, Decaf and Hot Herbal Tea.

Salem Sunrise

Chilled Orange Juice

Chef's Pastry Selection with Preserves & Butter

*Scrambled Eggs Topped with Tillamook Cheddar Cheese & Chives
Hash Brown Potatoes*

*With Choice of Sliced Ham, Sausage Links or Crisp Bacon
\$12.95 +/-per guest*

Oregon Cowboy Breakfast

Chilled Orange Juice

Chef's Pastry Selection with Preserves & Butter

Grilled Hanger Steak & Eggs

Served with Roasted Herbed Yukon Potatoes & Pico De Gallo

(4) Oz. Cut @ \$16.95 +/-per person

(6) Oz. Cut @ \$18.95 +/-per person

Substitute Petite Filet @ \$26.95 +/-per person

Chef's Scramble

Chilled Orange Juice

Chef's Pastry Selection with Preserves & Butter

*Scrambled Eggs with Onion, Peppers & Mushrooms
Topped with Tillamook Cheddar Cheese
Served with Hash Brown Potatoes*

*With Choice of Sliced Ham, Sausage Links or Crisp Bacon
\$12.95 +/-per guest*

The Early Riser

Chilled Orange Juice

Scrambled Eggs

Roasted Prime Rib Hash with Onion & Herbs

Served with Yukon Gold Potatoes

\$14.95 +/-per guest

Refreshment Breaks

The Intermission

Popcorn & Pretzels
Assorted Cookies & Chocolate Brownies
Assorted Soft Drinks & Bottled Water
\$8.95 +/-per guest

A Walk In The Park

Fresh Seasonal Fruit
Chef's Choice Pastries
Assorted Soft Drinks & Bottled Water
\$8.95 +/-per guest

Afternoon Fiesta

Tri-Colored Tortilla Chips with Salsa & Guacamole
Kettle Potato Chips & French Onion Dip
Fresh Lemonade & Iced Tea
\$9.95 +/-per guest

Filling The Bill

Smoked Salmon & Chive Spread with Crostini
Fresh Vegetable Tray
Spinach Artichoke Dip with Chips
Fresh Lemonade & Iced Tea
\$9.95 +/-per guest

A Sweet Incentive

Assorted Candy Bars & Granola Bars
Assorted Cookies & Chocolate Brownies
Assorted Soft Drinks & Bottled Water
\$9.95 +/-per guest

Luncheon Salads Selections

Bentley's House Salad

Mesclun Greens With Sun-Dried Tomatoes, Grilled Onion & Honey Balsamic Vinaigrette

Classic Caesar Salad

*Crisp Romaine Hearts, Shaved parmesan & Garlic Croutons
Tossed In Our House Made Zesty Caesar Dressing*

Spinach Salad

Baby Spinach, grape tomatoes and Crostini Crouton with Silver Falls Goat Cheese and Lemon Vinaigrette

Soups

Northwest Seafood Chowder

Soup Of The Moment

\$5.00 +/-per person

Dessert Selection

Fudge Brownies with Caramel Sauce

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse Cake

Cheese Cake with Berry Sauce

\$5.00 +/-per person

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PLATED LUNCHESES

All lunches are served with Choice of Dessert (1) Assorted Bread Basket and Herbed ButterCoffee, Decaf, Hot Tea or Iced Tea

Sandwiches and Salads

Chicken Caesar Salad

*Crisp Romaine Hearts, Shaved Parmesan & Roasted Garlic Croutons
Tossed In A Classic Caesar Dressing, Topped with Grilled Chicken
@ \$12.00 +/-per person*

Grilled Chicken Cobb Salad

*Crisp Romaine Hearts Topped With Grilled Chicken Breast, Pepper Bacon, Chopped Egg,
Avocado, Tomato, Cucumber & Rogue Valley Blue Cheese with Choice Of Dressing
@ \$13.00 +/-per person*

Cajun Salmon Caesar Salad

*Crisp Romaine Hearts, Shaved Parmesan & Roasted Garlic Croutons, Tossed In A Classic
Caesar Dressing, Topped with Cajun Spiced Blackened Wild Salmon
@ \$15.00 +/-per person*

Greek Chicken Salad

*Grilled Breast of Chicken served over a Salad of Baby Spinach with Kalamata Olives, Feta
Cheese, Red onion and Grape Tomatoes, Topped with Lemon Vinaigrette
@ \$13.00 +/-per person*

Dagwood Deluxe

*Roasted Turkey Breast & Ham With Crisp Pepper Bacon & Smoked Gouda, Lettuce, Tomato
& Onion, Served On A Torpedo Roll with Pasta Salad
@ \$13.00 +/-per person*

Portabella Mushroom Club

*Grilled Portabella Mushroom, Roasted Red Peppers, Avocado, Shaved Cucumber, Tomato &
Siri Farms Greens On Toasted Ciabatta Bread With Hummus & Pesto Vinaigrette, Served
With A Green Bean Tomato Salad
@ \$12.00 +/-per person*

Luncheons

***Luncheon are served with a Bentley's house salad and your choice of Carrot Cake,
Chocolate Cake, Cheesecake or Brownie and Cookie Plate for dessert***

Turino Chicken

*Grilled Breast of Chicken topped with Sun Dried Tomato Pesto, served with Pesto Fettuccine
and seasonal Vegetables
@ \$17.00 +/-per person*

Pomegranate Teriyaki Chicken

*Grilled Breast of Chicken, Basted with Pomegranate Teriyaki Glaze
Served Over Yaki Soba Noodles and Stir Fry Vegetables
@ \$17.00 +/-per person*

Chipotle BBQ Flat Iron Steak

*Grilled Flat Iron Sirloin Basted With Chipotle BBQ Sauce
Served Over Roasted Yukon Gold Potatoes & Seasonal Vegetables
@ \$19.00 +/-per person*

Cedar Planked Wild Salmon

*Filet Of Wild Salmon, Cedar Plank Roasted & Finished With A Apple Cider Buerre Blanc and
Shaved Fennel, Served Over Wild Rice Pilaf & Seasonal Vegetables
@ \$19.00 +/-per person*

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LUNCH BUFFETS
Minimum of 25 Guests Required

Fajita Lunch Buffet

Watermelon, Jicama & Orange Salad

Tossed Green Salad with Assorted Dressings

Marinated Strips of Beef & Chicken

Sautéed Peppers & Onions

Corn and Flour Tortillas

Refried Beans, Spanish Rice

Pico de Gallo, Sour Cream, Olives, Cheddar & Jack Cheese

Churros with Cinnamon Chocolate Sauce

Coffee, Decaf, Hot Herbal Tea or Iced Tea

\$18.00 +/-per person

Roma Lunch Buffet

Antipasto Platter with Olives, Artichokes

Prosciutto, Salami, Grilled Peppers & Assorted Italian Cheeses

*Caesar Salad With Grated Parmesan Cheese,
Served With House Caesar Dressing*

Penne Rigate with Basil Marinara

Fettuccine Alfredo with Grilled Chicken

Warm Garlic Bread

Assorted Chef's Italian Dessert Selection

Coffee, Decaf, Hot Herbal Tea or Iced Tea

\$18.00 +/-per person

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LUNCH BUFFETS
Minimum of 25 Guests Required

Pacific Rim Lunch Buffet

Garden Salad with Assorted Dressings
Soba Vegetable Salad with Honey Sesame Dressing
Thai Spiced Chicken Breast with Mango Coconut Curry Sauce
Hunan BBQ Salmon Fillet with Tropical Fruit Salsa
Rice Pilaf
Fresh Seasonal Vegetables
Assorted Bread with Herbed Butter
Assorted Chef's Choice Dessert Selection
Coffee, Decaf, Hot Herbal Tea or Iced Tea
\$21.00 +/-per person

Deli Sandwich Lunch Buffet

*Tossed Green Salad with Grilled Onions, Sun Dried Tomatoes
& Assorted Dressings*
Farfalle Pasta with Vegetable Confetti, Olives & Italian Vinaigrette
Sliced Meats: Breast of Turkey, Ham, Corned Beef, Salami
Swiss & Cheddar Cheese, Smoked Gouda
Lettuce, Tomato & Onion, Dill Pickles & Condiments
Assorted Bread
Assorted Chef's Choice Dessert Selection
Coffee, Decaf, Hot Herbal Tea or Iced Tea
\$18.00 +/-per person

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Dinner Salad Selections

Bentley's House Salad

Mesclun Greens With Sun-Dried Tomatoes, Grilled Onion, Honey Balsamic Vinaigrette and Garlic Croutons

Classic Caesar Salad

Crisp Romaine Hearts, Shaved parmesan & Roasted Garlic Croutons Tossed In Our House Made Zesty Caesar Dressing

Spinach Salad

Baby Spinach, grape tomatoes and Crostini Crouton with Silver Falls Goat Cheese and Lemon Vinaigrette

Rogue Valley Blue Cheese Salad

Garden Greens With Bleu Cheese Crumbles, Candied Spiced Oregon Hazelnuts, & Grilled Pear With Raspberry Vinaigrette

Soups

Northwest Seafood Chowder

or

Soup Of The Moment

\$5.00 +/-per person

Dessert Selection

Tiramisu

Dark Chocolate Marquise with Hazelnut Crème Anglaise

Raspberry Lemoncello Cake with Lemoncello Chantilly

Oregon Marionberry Cake with Berry Sauce

Chocolate Coffee Pot Au Crème Rolled Gauffrette Cookie

Buttermilk Panne Cotta with Fruit Coulis

Crème Brulee with Rolled Gauffrette Cookie

Chocolate Raspberry Cake with Framboise Sauce

NY Cheese Cake with Berry Compote

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PLATED DINNERS

*All dinners are served with (1) Choice of Salad and (1) Dessert
Assorted Bread Basket with Herbed Butter
Coffee, Decaf, Hot Tea or Iced Tea*

Chicken Piccata

*Sauteed Breast of Chicken Finished With A Lemon Caper Sauce
Served with Parmesan Risotto & Seasonal Vegetables
@ \$29.00 +/-per person*

Seared Halibut

*Alaskan Halibut Fillet Finished With Sauce Basquaise
Served Over Wilted Greens and Roasted Potatoes
@ \$36.00 +/-per person*

Filet Mignon

*Center Cut Tenderloin, Pan Seared & Finished With A Forest Mushroom Demi Glace,
Served With Roasted Garlic Mashed Potatoes
@ \$44.00 +/-per person*

King Salmon

*King Salmon fillet with Horseradish spiked Mashed Potatoes, Pepper Vodka -Dill
Emulsion and roasted Asparagus
\$34.00 per person*

New York Steak

*Grilled Center Cut Striploin Steak, & Finished With A Forest Mushroom ragout
Served With Oregon Smoked Blue Cheese Potato Gratin and roasted vegetables
\$34.00 per person*

Filet Mignon and Prawns Duet

*Pan Seared Petite Filet Mignon Finished With Marsala Demi Glace & Sauteed Jumbo
Prawns with Lemoncello Nage, Served with Parmesan Risotto & Seasonal
Vegetables
\$45.00 per person*

Short Rib "Stracotto"

*Tender boneless Beef Short Rib braised with red wine, tomato and pancetta.
Served over parmesan polenta with wilted greens
\$34.00 per person*

Portabella Mushroom Ravioli

*Handmade Ravioli With Basil Pesto Sauce and Sun Dried Tomato Confit
\$26.00 per person*

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DINNER BUFFETS
Minimum of 25 Guests Required

TRADITIONAL DINNER BUFFET

*Caesar Salad With Crisp Romaine Hearts, Shaved Parmesan
& Roasted Garlic Croutons*

*Farfalle Pasta Salad
Fresh Pasta Tossed With Vegetable Confetti & Olives In A Balsamic Vinaigrette*

Choice Of Two Entrees

*Smoked Prime Rib
With Rosemary Jus & Creamed Horseradish, Carved In The Room*

*Grilled Salmon
Fillet Of Salmon With Fennel & Caper Sauce*

*Baked Chicken Breast
With Rosemary Garlic Sauce and Forest Mushrooms*

Roasted Garlic Mashed Potatoes. Wild Rice Pilaf

Assorted Bread With Herbed Butter

Assorted Chef's Choice Dessert Selection

Coffee, Decaf, Hot Herbal Tea or Iced Tea

\$36.00 +/-per person

FIRENZA DINNER BUFFET

*Antipasto Platter With Olives, Artichokes
Prosciutto, Salami, Grilled Vegetables & Assorted Italian Cheeses*

*Caesar Salad with Grated Parmesan Cheese,
Served with House Caesar Dressing*

Caprese Pasta Salad

Pesto Crusted Salmon "Picatta" with Lemon Caper Sauce

Grilled Chicken Breast With Portabella Mushrooms & Marsala Sauce

Cheese Tortellini With Basil Marinara

Roasted Potatoes, Seasonal Vegetables

Assorted Bread With Herbed Butter

Assorted Chef's Choice Italian Dessert Selection

Coffee, Decaf, Hot Herbal Tea or Iced Tea

\$33.00 +/-per person

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Hors d'oeuvres

Prices Are Based Per Dozen • Minimum 2 Dozen Per Item

Cold Selections

Goat Cheese Bruchetta

*Grilled Ciabatta Topped With Our Goat Cheese, Basil & Roasted Peppers
@ \$24.00 +/-per dozen*

Oregon Bay Shrimp Stuffed Endive Spears

@ \$28.00 +/-per dozen

Jumbo Prawns With Cocktail Sauce & Lemon

@ \$34.00 +/-per dozen

Smoked Salmon Canapés

*Alder-Smoked Salmon with Boursin in a crisp phyllo tartlette
@ \$32.00 +/-per dozen*

Assorted Sushi Rolls

*With wasabi, ginger and soy
\$30.00 +/-per dozen*

Hot Selections

Sesame Chicken Brochettes

*Sweet Hot Thai Chili Sauce
@ \$25.00 +/-per dozen*

Mini Crab Cakes

*Served With Crushed Artichoke Tartar
@ \$34.00 +/-per dozen*

Vegetable Egg Rolls

*Served With Chinese BBQ Sauce & Sweet Spiced Mustard
@ \$24.00 +/-per dozen*

Grilled Prawns Prosciutto

*Gulf Shrimp Wrapped In Basil & Prosciutto, Served With Balsamic Vinaigrette
@ \$34.00 +/-per dozen*

Assorted Mini Quiche

@ \$24.00 +/-per dozen

Pork and Vegetable Pot Stickers

*Served With Chinese BBQ Sauce
@ \$26.00 +/-per dozen*

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Platters

Serves 25 – 50 Guests

Baked Salmon En Croute
Fresh Salmon Filet Baked In Puff Pastry
@ \$250 +/-per platter

Baked Brie En Croute Served with Fresh Fruit & Assorted Breads
@ \$125.00 +/-per platter

Seasonal Fruit Platter

@ \$125.00 +/-per platter

Vegetable Platter

@ \$125.00 +/-per platter

Assorted Cheese Platter

@ \$175.00 +/-per platter

Antipasto Platter

@ \$175.00 +/-per platter

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HOUSE POLICY

*All alcoholic beverages must be served and monitored by Bentley's Grill.
No exceptions.
No alcoholic beverages will be allowed
outside of the designated function room.*

Food must be served during the hours of bar service.

*Guests purchasing alcoholic beverages must show valid photo ID.
Bentley's Grill will supply all beer, wine and premium beverages.*

BAR SET UP

Bartender(s) Fee: - \$15.00 per hour, per bartender

*Setup Fee: - \$75.00
(Includes all glassware, condiments and corkage)*

BEVERAGE SERVICE

*Well Brands Include:
Castillo, Burnett's, Old Crow, Clan MacGregor,
Burnett's Gin, E & J, Sauza Gold*

\$4.50 per drink

*Call Brands Include:
Bacardi, Stolichnaya, Absolut Citron, Seagram VO,
Jack Daniels, Tanqueray, Dewers, Cuervo Gold*

\$5.25 per drink

*Bentley's Offers A Wide Variety of Top Shelf Brands
Ask Your Catering Contact For A Full List Of Available Brands*

BOTTLED BEERS

*Import & Micro Brew Bottled Beer \$4.00
Domestic & Non-Alcoholic Bottled Beer \$3.50*

WINES BY THE GLASS

*Bentley's Offers A Wide Variety Of Wines By The Bottle
Ask Your Catering Contact For A Full List*

House Wines By The Glass

Cabernet, Chardonnay, Pinot Gris, Pinot Noir & Merlot \$6.50

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