

BENTLEY'S

Mount Hood Menu

\$105 • Per Guest

Our Mt. Hood menu includes soft drink, tea, and coffee service.

Alcoholic beverages charged to the host based on consumption.

The Nook Up to 14 Guests

Retreat with your party into a french-door enclosed space.

Minimum F&B \$500

Liberty Room Up to 25 Guests

Exceptional elevated setting for semi-private parties.

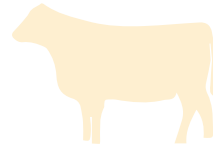
Minimum F&B \$1500

Cherry Room Up to 40 Guests

Spacious enough for numerous seating configurations and event needs.

Minimum F&B \$2500

291 Liberty Street SE, Salem, OR 97301
503.779.1665
www.BentleysGrill.com



First Course

(Host choice of three, served family style)

FIRE-ROASTED OLIVES castelveltrano and kalamata olives, bell pepper, feta, evoo, garlic

PUFF DADDY bruschetta, new york steak, mascarpone, truffle oil

SIZZLING MUSHROOMS fresh garlic, herbs, sherry butter sauce

CRISPY BRUSSELS SPROUTS bacon, parmesan, balsamic

ARANCINI fried risotto balls, fontina fonduta, parmigiano reggiano, romesco

CHARCUTERIE BOARD assorted meats and cheeses

Second Course

(Host choice of two, served family style)

BENTLEY'S HOUSE SALAD mixed greens, tomato, pickled onion, honey-balsamic vinaigrette

TRUFFLE CAESAR SALAD romaine, parmesan, herbed crutons, truffled caesar dressing

SEAFOOD CHOWDER oregon seafood, bacon, potato, rich creamy broth

WEDGE SALAD iceberg, pancetta, tomato, egg crumble, smokey bleu cheese

Entrée

(Host preselects three entrées for guests to choose from)

SALMON locally sourced, pan seared, basmati rice, lemon beurre blanc sauce

SHRIMP SCAMPI garlic and butter sauce over yukon gold mashed potatoes

CRAB CAKES oregon dungeness crab, asian slaw, pickled ginger, tobiko aioli

BONE-IN PORK CHOP spiced apple marmalade, demi-glace, potato confit

FETTUCCHINE alfredo cream, broccoli, leeks, shallots, sun-dried tomato, thyme, parmesan

BRAISED SHORT RIB balsamic merlot reduction, parmesan risotto, beef jus

PEPPER STEAK tenderloin, potato purée, vegetables

HANGER STEAK smokey bleu cheese, house-made fries

RIBEYE STEAK fingerling potatoes, port demi glace

Dessert

(Host choice of two)

TIRAMISU coffee-soaked ladyfingers, mascarpone custard, whipped cream

FLOURLESS CHOCOLATE CAKE cream and berries

SEASONAL DESSERT