

Canby Grove has earned a reputation for our outstanding Food Service. Buffet or Plated style meals served in our centrally located dining room provides your group with a wholesome experience that is sure to please the vast majority of palates.

The NW Lodge decor has a casual & relaxed feel as our dedicated staff are available to serve our guests' every need.

CHEF BRADLEY EVERS



CANBY GROVE CHRISTIAN CAMP & CONFERENCE CENTER

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Members of:



2010
 Banquet Menu

- Basic Package \$18.95 + 18% Catering Service Charge (Prices subject to change without notice)
- Basic package includes choice of: 1 Salads, 2 breads, 1 entrées, 1 starch, 1 vegetable, 1 dessert selection and standard beverage service.
- Add on selections can be purchased at the listed price per person.
- Service is either banquet style or buffet.
- Basic package includes linens, cloth napkins & formal style place setting.
- All staff are professionally dressed and trained.
- Guaranteed minimum of 50 guests necessary.
- Dining Hall Seats 160 comfortably
- Mt Hood seats 100 Comfortably with a presentation stage, PA system along with audio visual equipment is available. (basic package price plus 25% Satellite Service Charge).
- Menus subject to change without notice.

Appetizers & Hours d'oeuvres

Each appetizers comes with approximately 50 portions @ \$75.00

TRADITIONAL DEVILED EGGS

Garnished with Dill sprigs & Salad Shrimp

RELISH TRAY

Sweet & dill pickles, olives & other Anti Pasto

LIL' SMOKIES

A holiday favorite with BBQ Sauce

BUFFALO WING DINGS

Buffalo Wing Dings with a mild to medium flavored sauce

SPRING ROLLS

Chicken, pork or vegetarian spring rolls

TORTILLA CHIPS & DIPS

Tortilla Chips with Salsa, Sour Cream & Guacamole

CHICKEN QUESADILLA

Grilled flour tortilla with cheese, chicken & ranch dressing

CRUDITES PLATTER

Assorted fresh finger veggies with French Onion Dip

Salads

Choice of one (1) each. Additional selections at \$2.00 per person

TOSSED GREEN SALAD—DRESSINGS & CROUTONS

MARIA'S HOME STYLE POTATO SALAD

ITALIAN PASTA SALAD

COLE SLAW

TROPICAL FRUIT AMBROSIA

Breads

Choice of two (2) each. Additional selections at \$1.00 per person

WHITE OR WHEAT DINNER ROLLS—FRESH

FOCACCIA BREAD WITH GARLIC & PARMESAN

TORTILLAS

ARTISAN & GRAIN DINNER ROLLS

CORN BREAD—SWEET OR SAVORY

GARLIC BREAD STICKS

HERBED FLAT BREAD

CHEEZY HERB BISCUITS

Entree

Choice of one (1) each. Additional selections at \$3.00 per person,
(excluding Seafood Cioppino, Prime Rib or Pork Spare Ribs)

BEEF INSIDE TOP ROUND — CARVED

Slow roasted with homemade gravy or creamy horseradish sauce

GLAZED PIT HAM — CARVED

Traditional with a zesty honey mustard glaze.

PORK STEAMSHIP LEG — CARVED

Served with a zingy habanera peach sauce

CHICKEN CORDON BLEU

with a light Picata sauce (also available vegetarian)

TURKEY BREAST OR TOM TURKEY—CARVED

Served with a home-style gravy or a traditional whole cranberry

MOROCCAN VEGETARIAN GARDEN PROTEIN STRIP

Sweet creamy curried sauce & Gard'n Protein strips

CITRUS & LEMON PEPPER SALMON

salmon with citrus & lemon pepper glaze

ZESTY LEMON FLOUNDER

Lightly breaded and served with tartar sauce & lemon

MEAT BALLS

Choice of BBQ or Sweet & Sour sauce (also available vegetarian)

CANBY SEAFOOD CIOPPINO

(\$6/person additional)

PRIME RIB OR BBQ PORK RIBS

(\$6 / person additional)

Starch

Choice of one (1) each. Additional selections at \$1.50 per person additional

MASHED GARLIC CAESAR POTATOES

CORNBREAD STUFFING

ITALIANO PASTA

CANBY BAKED OR REFRIED BEANS

BISTRO BLEND RICE PILAF

GNOCCHI & BRAWN BUTTER

ROASTED SWEET POTATOES

BAKED POTATO & TOPPINGS

Vegetables

Choice of one (1) each. Additional selections at \$1.00 per person

GLAZED BABY CARROTS

Glazed with Brown sugar, butter & a dash of Cinnamon

VEGETABLES RIVIERA

A mix of green beans, wax Beans & Baby Carrots

TUSCAN ASIAGO VEGETABLES

Broccoli, cauliflower & carrots in a creamy Asiago sauce

ROASTED CORN & BLACK BEANS

Corn & Black beans garnished with diced bell peppers

ASPARAGUS OR BROCCOLI SPEARS

Steamed and topped with a hollandaise sauce

OVEN ROASTED ROOT VEGETABLES

Root Vegetables roasted with Balsamic Vinegar Glaze

ASIAN STIR FRY VEGETABLES

Asian vegetable mix with a traditional oriental sauce

Dessert

Choice of one (1) item. Additional at \$2.50 per person addi-

PIE—ASSORTED

Assorted cream, fruit or custard pies & whip topping

WARM APPLE CRISP & VANILLA ICE CREAM

Served with vanilla ice cream

CHEESE CAKE

New York Cheese Cake with a fruit garnish

BARs, COOKIES & CONFECTION

Homemade bars, designer cookies & assorted confections

FRUIT PLATTER & CARAMEL DIP

Fresh cut seasonal fruit with a creamy caramel dip

CHOCOLATE CHERRY FUDGE CAKE

Rich chocolate cake with a light cherry background

Beverage Service

Regular & Decaf Coffee, Assorted Stash Teas, Water, Punch