



Banquet Menus

Cedars at Dungeness Catering

Banquet Coordinator: Tarynn McHugh

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Terms and Conditions

Accommodations

There is no Room Charge for groups over 40 people in our banquet room, for groups with less than 40 people; there is a \$75 room charge. The Champions Room seats up to 125 people.

Age

There is no age limit on guests whom are invited to a private function in the Champions Room. Alcoholic beverages will only be served and consumed by adults, ages 21 and older.

Audio Visual

Audio-visual services are available through our in-house AV provider which would include: Podium. Wireless Microphone. Wi-Fi Connection (Bring your computer & Cords). Sound System/CD player. Flat Screen TV's.

Banners

Request to hang banners and/or signs are subject to approval.

Decorations

We are happy to assist with special decorations and custom floral arrangements. We will not permit of affixing anything to walls, floors or ceilings with nails, staples, tape of any other substance unless approved by coordinator during planning. The use of confetti, sparklers or glitter is prohibited.

Entertainment

Contacts for local entertainment are available, or you may make your own arrangements with prior approval by the banquet coordinator.



Food and Beverage Services

For meetings without any catered meal, we charge \$3.00 per person for beverage service which includes Tully's coffee, creamer, sugars and ice water with a server to monitor refills.

Separate charges for opening our banquet room bar, should bar sales be less than \$300 for the event. Alcoholic beverages will only be served and consumed by adults, ages 21 and older.

Menu and Meeting Planning

In order to provide you with our best service, we ask you advise your Coordinator of menu selection and final arrangements at least three (3) weeks prior to your function date.

Parking

Self Parking is available, and it is complimentary.

Taxes and Gratuities

Prices are subject to change without notice. Prices do not include 18% gratuity or 8.4% tax.

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Meeting your expectations is Par for the Course.

Breakfast Menus

Continental Breakfast

8 ~per person

Simple fare for those hosting a meeting with traditional continental offering of assorted Pastries, Fruit Juice, and Tully's Coffee.

Country Breakfast

12 ~per person

An old fashioned country breakfast complete with Scrambled Eggs, Home Fried Potatoes with Peppers; Bacon, Ham, or Link Sausage; Biscuits & Country Sausage Gravy, a variety of fruit, and Tully's coffee.

Traditional

12 ~per person

Everyone's favorite, Fluffy Scrambled Eggs, Delicious Fried Potatoes, Bacon Sausage, Biscuits, Fruit, and Tully's coffee.

Sweet & Savory

14 ~per person

Fluffy Scrambled Eggs, Home Fried Potatoes, Bacon, Sausage, Berry Blintzes, Fresh fruit, Biscuits & Gravy, and Tully's coffee.

Healthy Choice

9 ~per person

Great way to start any day with Yogurt, Granola, Fresh fruit, Bagels & Cream cheese, and Tully's coffee.

9~per person

Gourmet

16 ~per person

Eggs Benedict, Berry Blintzes, Biscuits & Gravy, Bacon, Sausage, Scrambled Eggs, Home Fried Potatoes, fresh fruit, and Tully's coffee.

French Toast Lovers Delight

14 ~per person

Blueberry French Toast Casserole, Fluffy Scrambled Eggs, Bacon, Sausage, Fresh Fruit and Tully's coffee.

Fruit Juice can be provided to any breakfast selection for an additional charge.



Lunch Menus

Deli-Style Buffet

Sliced premium Deli meats – Turkey, Ham, Roast Beef, Assorted Breads, Cheddar, Swiss, and Pepper Jack cheese with a complete offering of condiments plus Romaine Lettuce, juicy Tomatoes, Red Onion, and Dill Pickles. Side dishes include homemade Potato Salad; Green or Caesar Salad; Assorted Chips and your choice of fresh baked cookies or chewy Chocolate Brownies.

12~per person

Burger Bar Buffet

Broiled Angus Burgers & marinated boneless Chicken Breast with all the trimmings, soft Sesame Buns; Baked Beans, Gourmet Mac n' Cheese; a Salad of your choice; finished with fresh baked cookies or chewy Chocolate Brownies.

14~per person

Or Substitute Country Style Pork Ribs for one entrée.

16~per person

Beverage service, linens, rolls & butter and vegetable of the day included with lunch & dinner buffets with no additional charge. Please let us know if you would like to customize any of the menus.

Salad Banquet

Please choose Three Salads *14~per person*

Blue Cheese Wedge Salad

Iceberg lettuce wedge with creamy Bleu cheese dressing, Blue cheese crumbles & bits of crisp bacon.

Panzanella

Chopped fresh tomatoes with capers, olives, red onion, cucumbers, and Mozzarella cheese tossed with Balsamic Vinaigrette & croutons served over a bed of Romaine lettuce.

Zesty 7-Layer Salad

Julienne pieces of ham, carrot slivers, hard boiled egg, Cheddar cheese, chopped fresh tomatoes & mixed greens, served with your choice of salad dressing.



Green Bean Salad

Blanched green beans, red bell peppers, sliced almonds, tossed in olive oil.

Fresh Vegetable Platter

Beautifully arranged carrots, cucumbers, broccoli, peppers, radishes, served with Ranch dipping sauce.

Chicken Waldorf Salad

Grilled chicken breast placed in a spring greens mix with Blue cheese crumbles, candied walnuts & diced apples tossed with a Honey Balsamic Vinaigrette.

Fresh Fruit Platter

A delicious fresh fruit display for guilt-free indulgence.

Assorted Cheese Tray

A wonderful display of cheeses refreshingly unadorned.

Dessert (Please choose one)

Champagne Cake with Berry Sauce, Assorted Layer Cakes, Chocolate Mousse or something more special? Just ask.

Hors d'oeuvres Buffet Shown with price per person.

Graze your way through our magnificent buffet of hors d'oeuvres- Choose at least four (4) favorites from the list below. 12 person minimum order per selection:

Teriyaki Chicken Wings	2.25
Barbeque Meatballs	2.25
Assorted Pinwheel Roll Ups	2.00
Fresh Fruit Platter with Dip	2.00
Fresh Vegetable Platter with Dip	1.75
Antipasti Tray with Vegetables & Cheeses	2.50
Artichoke-Spinach Dip with Crostini	2.00
Chicken Satay with Peanut Sauce	2.50
Assorted Meat & Cheese Tray	2.25
Whiskey Smoked Prawns	3.00
Crab Stuffed Phyllo	2.50
Swedish Meatballs	2.25
Potato Chips & Dip	1.50
Stuffed Mushrooms	3.00
Mai Tai Meatballs	2.25
Beef Sliders with Horseradish Sauce	2.50



Banquet Menus

Options – Ask for Prices

Salads:

Blue Cheese Wedge Salad
Homemade Coleslaw
Fresh Tossed Salad with Assorted Dressings *
Classic Caesar Salad *
Spinach Salad with Raspberry Vinaigrette *
Waldorf Salad *
Pasta Salad with Vinaigrette *
Spinach Salad with Egg, Bacon & Vinaigrette *
Green beans, Red Peppers, & Sliced Almonds *
Traditional Potato Salad *

Side Dishes:

Garlic Mashed Potatoes
Potatoes Romanoff
Seasoned Red Potatoes
Harvest Rice

Entrees:

Cod Florentine
Carved Ham
Chicken Cordon Bleu
Chicken Parmesan
Pork Loin with Apple Stuffing
Baked Chicken Breast with Lemon Herb Sauce
Spaghetti with Meat Sauce
Beef Stroganoff

Desserts:

Champagne Cake with Berry Sauce, Assorted Layer Cakes, Chocolate Mousse,
New York Cheesecake, Assorted Specialty Desserts.

* Salads that are featured choices for Lunch or Dinner Buffets with no extra charge.



Banquet Menus

Dinner Menu

Baked Salmon

Salmon baked and topped with an orange ginger relish, roasted potatoes, and seasonal vegetables. Served with warm rolls, butter & tossed salad, includes dessert choice.

23~per person

Baron of Beef

Tender Baron of Beef carved and served with horseradish sauce, Au jus, roasted Potatoes, seasonal vegetable, rolls, butter, and Caesar salad. Includes dessert.

20~per person

Baked Ham

Tender baked ham with orange mustard sauce, roasted potatoes, glazed carrots, rolls, butter, and Caesar salad. Includes dessert choice.

16~per person

Dijon Baked Chicken

Tender chicken breast baked and topped with a creamy Dijon sauce. Served with roasted Potatoes, seasonal vegetable, rolls, and butter, tossed salad. Includes dessert choice.

16~per person

BBQ Chicken or Pork Ribs

Choice of slow baked and fall off the bone chicken or country style pork ribs, with potato salad, baked beans, corn bread & butter. Served with tossed salad.

Includes peach crisp topped with whipped cream.

17~per person

Stuff Cod

Tender cod stuffed with bay shrimp and topped with hollandaise sauce, served with rice, seasonal vegetable, salad, rolls and butter. Includes dessert choice.

16~per person



Banquet Menus

Deluxe Dinner Menu

Slow-roasted Prime Rib hand carved and served with Potatoes Romanoff or Roasted Red Potatoes, Seasonal Vegetables, Fresh Rolls, your choice of two salads * on the ala carte list and your choice of Chocolate Mousse or Champagne Cake with Raspberry Sauce for dessert.

Prime Rib	22~per person
Prime Rib & Chicken Entrée	25~per person
Prime Rib & Wild Salmon	28~per person
Prime Rib & Halibut Filets	32~per person

Holiday Menu

Baked Salmon

Salmon baked and topped with an orange ginger relish, roasted potatoes, and seasonal vegetables. Served with warm rolls, butter & tossed salad, includes dessert choice.

23~per person

Baron of Beef

Tender Baron of Beef carved and served with horseradish sauce, Au jus, roasted Potatoes, seasonal vegetable, rolls, butter, and Caesar salad. Includes dessert.

20~per person

Baked Ham

Tender baked ham with orange mustard sauce, roasted potatoes, glazed carrots, rolls, butter, and Caesar salad. Includes dessert choice.

16~per person

Dijon Baked Chicken

Tender chicken breast baked and topped with a creamy Dijon sauce. Served with roasted Potatoes, seasonal vegetable, rolls, and butter, tossed salad. Includes dessert choice.

16~per person



Stuff Cod

Tender cod stuffed with bay shrimp and topped with hollandaise sauce, served with rice, seasonal vegetable, salad, rolls and butter. Includes dessert choice
16~per person

Lemon Herb Roasted Chicken

Chicken breast seasoned with lemon & herbs, roasted potatoes, seasonal vegetable, rolls, butter, Caesar salad. Included dessert choice.
16~per person

Holiday Deluxe Dinner Menu

Slow-roasted Prime Rib hand carved and served with Potatoes Romanoff or Roasted Red Potatoes, Seasonal Vegetables, Fresh Rolls, your choice of two salads * on the ala carte list and your choice of Chocolate Mousse or Champagne Cake with Raspberry Sauce for dessert.

Prime Rib	22~per person
Prime Rib & Chicken Entrée	25~per person
Prime Rib & Wild Salmon	28~per person
Prime Rib & Halibut Filets	32~per person

Hors d'oeuvres Buffet Shown with price per person.
Cocktail Parties. 12~ person minimum order per selection:

Teriyaki Chicken Wings	2.25
Barbeque Meatballs	2.25
Assorted Pinwheel Roll Ups	2.00
Fresh Fruit Platter with Dip	2.00
Fresh Vegetable Platter with Dip	1.75
Antipasti Tray with Vegetables & Cheeses	2.50
Artichoke-Spinach Dip with Crostini	2.00
Chicken Satay with Peanut Sauce	2.50
Assorted Meat & Cheese Tray	2.25
Whiskey Smoked Prawns	3.00
Crab Stuffed Phyllo	2.50
Swedish Meatballs	2.25
Potato Chips & Dip	1.50
Stuffed Mushrooms	3.00
Mai Tai Meatballs	2.25
Beef Sliders with Horseradish Sauce	2.50