



**RED LION HOTEL®**  
Eureka

**CATERING**  
— MENU —



# DINNER

## DINNER ENTRÉES

*Served with green salad, rolls and butter and a chef's choice dessert.  
Served with freshly brewed coffee, decaf, iced tea or lemonade.*

### Grilled Portobello Mushroom

**\$21.00**

Portobello mushroom with roasted garlic and asparagus, served with wild rice.

### Chicken Parmesan

**\$21.95**

Panko and parmesan breaded chicken breast baked golden and served over penne pasta with roasted tomato marinara sauce.

### Roasted Vegetable Wellington

**\$24.25**

A blend of grilled vegetables and roasted garlic wrapped in delicate puff pastry dough baked golden brown and served with a tomato coulis sauce.

### Grilled Tri-Tip

**\$25.25**

Char-grilled to a medium temperature, smothered in a mushroom demi-glace and topped with crisp onion straws. Served with garlic mashed potatoes and seasonable vegetable.

### Shrimp Carbonara

**\$26.25**

Succulent shrimp sautéed with bacon, capers, mushrooms and onions served over angel hair pasta, white wine and a touch of crème.

### Slow-Roasted Prime Rib

**\$27.50**

Well-seasoned and oven-roasted rib with garlic mashed potatoes, seasonal vegetables, au jus and creamed horseradish.

### Bacon Wrapped Salmon

**\$29.95**

Salmon filet grilled with herbs and smoky bacon, served with wild rice and seasonal vegetable..



*Service charge and applicable taxes shall be added to all food and beverage.  
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# DINNER CONTINUED

## DINNER BUFFETS

Served with freshly brewed coffee, decaf, hot Tazo tea and iced tea or lemonade.  
Minimum 25 people.

### Southwest Fiesta

**\$25.25 per person**

#### Fajita Station:

- Grilled chicken breast and ground beef
- Flour tortillas
- Guacamole, salsa, olives, sour cream, jack and cheddar cheeses
- Jalapeños and diced tomato

**Add Sliced Marinated Beef for \$4.00 per person.**

**Add Garlic Shrimp for \$5.50 per person.**

#### Accompaniments

- Spanish rice and refried beans
- Mixed greens with chipotle dressing and crisp tortilla chips

**Add cheese enchiladas or fresh cut fruit for \$2.00 per person.**

### Build Your Own

**\$25.50 per person**

#### Salads (Select One):

- House salad with fuji apple, cranberries and bleu cheese vinaigrette
- Penne pasta with tomato, basil and mushrooms tossed in Italian dressing
- Wild greens with assorted dressings
- Caesar salad with roasted garlic dressing
- Ditalini pasta salad

#### Entrées (Select Two):

- Vegetable pasta primavera in a creamy roasted pepper pesto sauce
- Mustard crusted pork loin with spiced apple chutney
- Sliced tri-tip with pino noir forest mushroom sauce
- Grilled chicken with BBQ sauce
- Sautéed marsala chicken
- Herb-roasted chicken

#### Upgraded Entrées Available:

**Roasted vegetable wellington for an additional \$2.00 per person.**

**Shrimp carbonara for an additional \$3.50 per person.**

**Slow-roasted prime rib for an additional \$5.00 per person.**

#### Sides (Select Two):

**An additional side for \$1.50 per person.**

- Garlic mashed Yukon gold potatoes
- Creamy basil pesto penne pasta
- Herb-roasted potatoes
- Wild rice
- Spanish rice
- Refried beans
- Honey-glazed baby carrots
- Sautéed green beans tossed in a shallot wine sauce
- Grilled Italian squash with sweet red peppers
- Steamed vegetable medley
- Medley of sautéed vegetables

*Dinner Buffets continued next page*

# DINNER CONTINUED

## A Taste of Italy

\$26.50 per person

### Entrées (Select Two):

- Shrimp and bacon penne pasta in lemon-caper cream sauce
- Sautéed marsala chicken
- Meat lasagna
- Vegetarian lasagna
- Baked cheese ravioli with spinach and roasted tomato sauce

**Add an additional entrée for \$4.50 per person.**

### Accompaniments

- Penne pasta with tomato, basil and mushroom tossed in Italian dressing
- Grilled Italian squash with sweet red peppers
- Caesar salad with roasted garlic dressing
- Parmesan garlic bread

**Add an antipasto tray or vegetable tray for \$3.00 per person.**

## The Elk River

\$27.50 per person

### Entrées (Select Two):

- Prime roast of beef with au jus and creamed horseradish
- Grilled chicken with BBQ sauce
- Vegetable pasta primavera in a creamy roasted pepper pesto sauce
- Shredded BBQ pork

**Add an additional entrée for \$5.00 per person.**

### Accompaniments

- House salad with Fuji apple, cranberries and bleu cheese vinaigrette
- Garlic mashed Yukon gold potatoes
- Steamed vegetable medley
- Artisan breads and butter

**Add an antipasto tray or vegetable tray for \$3.00 per person.**

**Add a house salad, field green salad, Ditalini pasta salad or fresh cut fruit for \$3.00 per person.**

## Northwest Bounty

\$28.50 per person

### Entrées (Select Two):

- Oven-roasted cod filet basted in basil-garlic butter
- Mustard crusted pork loin with spiced apple chutney
- Sliced tri-tip with pinot noir forest mushroom sauce
- Portobello ravioli with sweet onion alfredo

**Add an additional entrée for \$5.00 per person.**

### Accompaniments

- Garlic mashed Yukon gold potatoes
- Medley of sautéed vegetables
- Wild greens with assorted dressings
- Artisan breads and butter

**Add a house salad, field green salad, Ditalini pasta salad or fresh cut fruit for \$3.00 per person.**

# DINNER CONTINUED

## DESSERTS

*These items are available selections to accompany our dinner entrées.*

### **Carrot Cake**

Spiced cinnamon cake filled with carrot bits and raisins, topped with cream cheese frosting.

### **German Chocolate Cake**

Double chocolate cake topped with coconut-caramel spread.

### **Fresh-Baked Cookies**

### **Fresh-Baked Brownies**

### **Berry or Peach Cobbler**

Freshly-baked mixtures of berries or peach in a self-rising flour and crumble topping.

### *Upgrade with one of our Premium Dessert Selections*

### **Strawberry Shortcake**

**\$2.50**

Layers of angel food cake and glazed strawberries with rich whipped cream.

### **Tuxedo Truffle Cake**

**\$3.25**

Layers of creamy dark and white chocolate mousse floating between three layers of marbled white and dark chocolate cake, topped off with dark chocolate ganache swirled with white chocolate.

### **Chocolate Layer Cake**

**\$3.50**

A chocolate lover's delight! Alternating layers of moist chocolate cake and chocolate cream and finished with chocolate fudge frosting.

### **New York Style Cheesecake**

**\$3.75**

A traditional favorite served with your choice of berry compote or caramel sauce.

### **Lemon Berry Cake**

**\$4.50**

Limoncello tarts: a buttery semolina textured cake loaded with lemon zest, tart lemon curd, and fresh raspberries, finished with lemon sweet cream.

### **Tiramisu**

**\$4.75**

Liqueur-soaked ladyfingers topped with light layers of Italian whipped cream and mascarpone cream, fresh-brewed espresso and sweet ground chocolate.

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