



Pumpkin Ridge provides a unique and beautiful setting for wedding receptions, holiday parties, corporate outings, business meetings, and other special occasions. Our staff of professional event planners and culinary experts will work with you to plan every detail of your event. You and your guests will enjoy extraordinary cuisine, professional service, and breathtaking scenery.

Located just 20 miles west of Portland, the acclaimed Pumpkin Ridge Golf Club is as renowned for its golf courses and upscale amenities as it is for its outstanding banquet and catering facilities.



# Royal Package

~Hors d'oeuvres Style Reception~

## Butler Style Passed Hors d'oeuvres

*Choice of Four from Coordinating Selections*

## Aristocrat Presentations

Included in Buffet

### Decorated Whole Salmon

*Garnished with Lemon Cream Cheese,  
Capers and Smoked Lox*

### Grilled Vegetable Antipasto

*A Rustic Selection of the Gardens' Bounty*

### International and Domestic Cheeses

### Grand Fruit Display Royale

*With Honey Yogurt Dip*

## Specialty Carving Station

*Choice of One from Coordinating Selections*

### Coffee and Tea Service

### Sparkling Fruit Punch Bowl

### Also Includes:

Cake Service with Wedding Mints  
Expansive Dance Floor  
Bridal White Linens and an Array of Accenting Colors  
Mirror Center Tiles and Votive Candles

# Elegant Package

~Buffet Style Dinner~

## Butler Style Passed Hors d'oeuvres

*Choice of Four from Coordinating Selections*

## Artistically Presented Salad Selection

*Choice of One from Coordinating Selections*

### Aristocrat Presentations

Included in Buffet

#### Decorated Whole Salmon

*Garnished with Lemon Cream Cheese,  
Capers and Smoked Lox*

#### Grilled Vegetable Antipasto

*A Rustic Selection of the Gardens' Bounty*

#### International and Domestic Cheeses

#### Grand Fruit Display Royale

*With Honey Yogurt Dip*

### Live Action Flambé Stations

Choice of One

#### Pacific Rockshrimp Scampi Flambé

*Shrimp Tossed with Garlic, Shallot, Tomato  
and Late Harvest Riesling, with a Fiery Finale  
Accompanied by Lemon Herb Rice Pilaf*

Or

#### Ginger Chicken Flambé

*Crispy Chicken Tossed with pickled Ginger,  
Craisins and Hazelnuts,  
Flamed with Brandy and Gran Marnier Liquor  
And Finished with a Shallot and Chive Butter*

### Specialty Carving Station

*Choice of One from Coordinating Selections*

## Coffee and Tea Service Sparkling Fruit Punch Bowl

### Also Includes:

Cake Service with Wedding Mints  
Expansive Dance Floor  
Bridal White Linens and an Array of Accenting Colors  
Mirror Center Tiles and Votive Candles

# Regal Package

~Plated Style Dinner~

## Butler Style Passed Hors d'oeuvres

*Choice of Four from Coordinating Selections*

## Salad Course

*Choice of One from Coordinating Selections*

## Intermezzo Course

*(Choice of One)*

Lemon or Raspberry Sorbet

## Entrée Course

*(Maximum Selection of Two of the Following)*

Selections include warm Bakeshop Rolls with Butter

### Herb Encrusted Prime Rib

*Slow Roasted to Juicy perfection and Accompanied by Horseradish Sauce and Au Jus  
Served with roasted fingerling potatoes with Chanterelle mushrooms*

### Filet Mignon

*Center Cut Angus Tenderloin Served with smoked cheddar Duchesse potatoes and a Rich Pinot Noir Sauce*

### Lamb Osso Bucco

*Tender braised lamb shank with saffron risotto finished with garlic infused tomato lamb stock reduction*

### Chicken Milanese

*Chive and Parmesan-breaded chicken breast served with a lemon caper beurre blanc drizzled with basil oil  
Atop woven basil Linguini*

### Dungeness Crab stuffed Pacific Salmon

*Marinated Filet filled with succulent crab then finished with a brandy lobster crème  
Over lemon-dill Polenta*

### Northwest Sea Scallops Provençal

*Pan seared "jumbo" scallops tossed with Chardonnay, Prosciutto, tomato, scallion,  
asparagus tips and garlic finished with Brandy and Maitre D' hotel butter  
Served with lemon-herb Ancini de Pepe pasta*

### Duo of Tournedos Petite Filet and Salmon Thermidor

*Pacific Salmon with Lobster sauce served with a Broiled Tender Center Cut Filet topped with a Pinot Noir Glace and crowned with  
Friszled Tumbleweed Onions accompanied by Wild Mushroom potato pancakes laced with Thyme oil*

## Coffee and Tea Service

## Sparkling Fruit Punch

### Also Includes:

Cake Service with Wedding Mints

Expansive Dance Floor

Bridal White Linens and an Array of Accenting Colors

Mirror Center Tiles and Votive Candles

# Grand Package

~Buffet Style Dinner~

## Butler Style Passed Hors d'oeuvres

*Choice of Four from Coordinating Selections*

## Artistically Presented Salad Selection

*Choice of Two from Coordinating Selections*

### Aristocrat Presentations

Included in Buffet

#### Decorated Whole Salmon

*Garnished with Lemon Cream Cheese, Capers and Smoked Lox*

#### Jumbo Gulf Tiger Prawns & Seafood Station

*Clamshell Ice Carving*

#### Pacific Oyster Bar

*Smoked Idaho Trout ~ Bay Scallops ~ Mussels  
Dungeness Crab Cocktails*

#### Grilled Vegetable Antipasto

*A Rustic Selection of the Gardens' Bounty*

#### International and Domestic Cheeses

#### Grand Fruit Display Royale

*With Honey Yogurt Dip*

### Chef's Flambé Station

Choice of One

#### Tuscan Lobster Sauté

*Italian Rattitore Pasta tossed with tender Lobster with garlic, wild mushrooms and capers in a rich Dill-Rosemary Vodka sauce Drizzled with Chive Oil*

#### Imperial General Tso's Chicken

*Crispy ginger chicken tossed with garlic, scallion and fresh pineapple then finished with Bacardi 151 and a sesame Szechwan glaze  
Served with vegetable & egg fried rice*

#### Northwest Sea Scallops Provencal

*Pan seared "jumbo" scallops tossed with Chardonnay, Prosciutto, tomato, scallion, asparagus tips and garlic finished with Brandy and Maitre D' hotel butter  
Served with lemon-herb Ancini de Pepe pasta*

### Specialty Carving Station

*Choice of Two from Coordinating Selections*

#### Coffee and Tea Service

#### Sparkling Fruit Punch

### Also Includes:

Cake Service with Wedding Mints  
Expansive Dance Floor  
Bridal White Linens and an Array of Accenting Colors  
Mirror Center Tiles and Votive Candles

# Coordinating Selections

## Hors D'oeuvres

*Following Selections for all Wedding Packages*

### **Hot**

Bacon Wrapped Scallops  
Seafood Stuffed Mushrooms  
Spinach, Walnuts & Camembert in Puff Pastry  
Thai Peanut Chicken Satay  
Mandarin Spring Rolls  
Mediterranean Spanikopita  
Ham and Havarti in Puff Pastry  
Hong Kong Drummies  
Goat Cheese and Red Onion Focaccia Tarts  
Tuscan style stuffed mushroom caps  
Ricotta, sausage, spinach with roasted tomato pesto  
BBQ Danish Spareribs  
Miniature Pizza d'jour  
Crab Rangoon in Phyllo pastry

### **Chilled**

Assortment of Tea Sandwiches  
*Curried Chicken-Date ~ Cucumber Smoked Salmon*  
*Deviled Ham Pineapple Havarti ~ Vegetarian d'jour*  
Al Greco Pinwheels  
*Cream cheese with hummus, Kalamata, scallion & red pepper*  
Chilled Asparagus wrapped in Panchetta  
Cajun Shrimp stuffed Belgian Endive  
Lobster & Crab filled Miniature Eclair Puffs  
Eggplant Trumpets with Gorgonzola Polenta  
Mozzarella & Prosciutto Tomato-Basil Crustini  
Seared Ahi pickled ginger cucumber canapé  
Smoked Salmon and Chevre cheese Crustini  
Deviled Eggs with Bacon  
Minted Cashew chicken in Phyllo cups  
Mini Garlic Potato Pancakes & Smoked Salmon

## Specialty Carving Stations

*Following Selections for all Buffet Wedding Packages*

### **Baron of Beef**

Served with Silver Dollar Rolls, Mustard,  
Mayonnaise and  
Horseradish Sauce

### **Bacon wrapped roasted Leg of Lamb**

Accompanied by a Minted Onion-Apricot  
Marmalade

### **Rotisserie Roasted Turkey Breast**

Served with Silver Dollar Rolls, Mustard,  
Mayonnaise and Cranberry Relish

### **Slow Roasted New York Striploin**

Served with Silver Dollar Rolls and Cognac  
Mustard glaze

### **Polynesian style Chef pulled Kahlua Pork**

Sweet & Sour, Hot Mustard, Wasabi & Pickled  
Ginger

## Dessert Buffet Option

Assortment of varied pastries, parfaits,  
tartlets, homemade cookies and brownies,  
chocolate covered strawberries

## Salads

*Following Selections for all Wedding Packages*

Wild Greens with Apples, Feta and Lemon  
Walnuts

Roma tomato with fresh Mozzarella & chopped  
roasted Garlic drizzled with Basil oil

Swiss Chard with Hazelnuts, Chevre & Bleu  
cheeses finished with a Raspberry Vinaigrette

Warm Chicken thighs and Mango salad with  
Caramelized trio of Onion

Savoy Cabbage slaw with Smoked Ham, Bacon  
and grilled Cinnamon Pineapple

Cantaloupe with Red pepper Shrimp laced with  
Yogurt-Dill Dressing

Smoked Cod Provencal with Gathered Greens  
finished with Green Goddess dressing

Broccoli, Craisins, bacon, caramelized Onion with  
Monterey Jack & Lemon-Honey mustard

Wild Greens, Brown sugar Brandy Pears, Bleu  
cheese, Pearl onions with Balsamic dressing

Bombay Chicken and Wild Rice with Curried fruits

Classic Caesar with Shaved Parmesan and Garlic  
Croutons

Salmon Crab Cakes with Exotic Fruits and Wild  
Greens