

# MULTNOMAH FALLS LODGE

WELCOME  
*The Staff of Multnomah Falls Lodge  
Would Like To Thank You For  
joining us today.*

## BANQUET HORS D'OEUVRES MENU

### HORS D'OEUVRES

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#### Roasted Turkey & Spinach Pinwheels

Flatbread pinwheel with turkey, spinach and cream cheese.

#### Stuffed Mushrooms

Oregon mushrooms stuffed with smoked salmon, goat cheese and cream cheese.

#### Vegetable Tray

A seasonal assortment of vegetables.

#### Fresh Fruit Tray

Assorted fresh seasonal fruit.

#### Spinach Florentine

Spinach and roasted garlic cream cheese dip with baguette.

#### Smoked Salmon Strudel

Flaky puff pastry filled with smoked salmon with herbed cream cheese, cheddar cheese and green onion.

#### Smoked Salmon

Northwest smoked salmon with herbed cream cheese and baguette.

#### Cheese Tray

An assortment of domestic and imported cheeses. Served with baguette.

#### Baked Brie

Crusted in puff pastry and served with huckleberry sauce.

#### Smoked Sampler

An assortment of smoked seafood served with cream cheese and baguette.

#### Poached Salmon

A whole poached salmon or poached salmon filet.

#### Dunguness Crab Leggs

#### Green Lip Mussels

#### Chilled Prawns

We proudly serve Hood River Coffee

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## BANQUET LUNCH MENU

### LUNCH

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#### Prime Rib

A Generous cut of prime rib slowly roasted to perfection. Served with mashed potatoes, vegetables, au Jus and horseradish. Entree includes a mixed green salad and bread.

#### Chicken Fettuccini

Grilled breast of chicken served over fettuccini alfredo. Entree includes a mixed green salad and bread.

#### Pasta Prima Vera

Roasted vegetables served over fettuccini alfredo. Entree includes a mixed green salad and bread.

#### Grilled Chicken

Grilled chicken breast with mango salsa, served with basmati rice and vegetables. Entree includes a mixed green salad and bread...

#### Northwest Salmon Filet

Roasted wild salmon served with basmati rice and vegetables. Entree includes a mixed green salad and bread.

#### Smoked Salmon Luncheon Plate

Northwest smoked salmon with assorted cheeses and seasonal fruit. Entree includes bread.

#### Soup and Sandwich

Chef's special sandwich and a cup of soup.

#### Soup, Salad and Bread

A bowl of soup, mixed green salad baguette

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# MULTNOMAH FALLS LODGE

WELCOME  
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Joining Us This Evening.*

## DINNER MENU

### DINNER

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#### Prime Rib

A generous cut herb crusted prime rib slowly roasted to perfection. Served with horseradish and au Jus.

#### Chicken Cordon Bleu

Traditional preparation of chicken stuffed with brie, asparagus and ham, breaded and served with Mornay sauce.

#### Halibut Parmesan

Halibut filets baked with fresh spinach, marinara, mozzarella, romano and parmesan cheeses over linguine.

#### Fettuccine Puttanesca

Sundried tomatoes, roasted garlic, spinach, fresh basil and capers, sauteed with olive oil and white wine. Tossed with fettuccine and goat cheese.

#### Chicken Oneonta

A roasted breast of chicken stuffed with smoked salmon, cream cheese, sweet peppers and mushrooms. Topped with a savory rosemary cream sauce.

#### Hazelnut Shiitake Salmon

A Multnomah Falls Specialty. A wild salmon filet roasted with a succulent crust of Oregon Hazelnuts, shiitake mushrooms, shallots and fresh herbs.

#### Prime Rib Buffet

(Available only to parties of 30 or more)

Our famous prime rib served with oven roasted potatoes, vegetables, assorted salads, seasonal fruit and fresh bread.

Add salmon to your buffet-\$3 per person.

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## BANQUET DESSERT MENU

### DESSERTS

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Please choose one dessert item for group

#### Huckleberry Tart

Our famous huckleberries in a shortbread tart.

#### Carrot Cake

Tender traditional spice cake with walnuts and cream cheese frosting.

#### Huckleberry Cheesecake

Cheese cake drizzled with our fresh huckleberry sauce.

#### Pot De Creme

A chocolate lovers favorite, rich and creamy.

#### Mixed Fruit Crisp

Warm, buttery crisp with whipped cream.

#### Vanilla Ginger Creme Brulee

Gently spiced and decadent.

#### Triple Layer Chocolate Mousse

Layers of pot de creme, white and dark chocolate mousee.

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