

THE ALLISON INN & SPA CATERING MENUS



2525 Allison Lane
Newberg, Oregon
97132
503.554.2525 Main
www.theallison.com

VALID THROUGH DECEMBER 2009

Prices are per person and subject to a 20% service charge.
All food & beverage prices are subject to change without notice.

BREAKFAST

THE ALLISON CONTINENTAL

buffet | 17. per person

Orange and grapefruit juices

Assorted Inn muffins, danish and croissants

Assorted preserves and sweet butter

Locally roasted coffees from the Coffee Cottage and organic teas by 

CLASSIC CONTINENTAL


buffet | 19. per person

Orange and grapefruit juices

Sliced seasonal fruit

Assorted Inn muffins, danish and croissants

Assorted preserves and sweet butter

Locally roasted coffees from the Coffee Cottage and organic teas by 


THE ALLISON SPA CONTINENTAL

buffet | 20. per person

Freshly pressed organic carrot juice

Sliced seasonal fruit

Steel-cut organic oats, dried cranberries, raisins and apples

Locally roasted coffees from the Coffee Cottage and organic teas by 

YAMHILL SUNRISE BREAKFAST

buffet | 23. per person

Sliced seasonal fruit

A variety of cold cereals with chilled milk

Frittata with goat cheese, spinach and onions

Applewood smoked bacon

Breakfast sausage

Yukon gold breakfast potatoes

Locally roasted coffees from the Coffee Cottage and organic teas by 

25 guests minimum charge

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BREAKS-A LA CARTE SELECTIONS

FOOD SELECTIONS

Freshly baked assortment of
jumbo cookies
39. per dozen

Deluxe mixed nuts
28. per pound

Fresh popcorn
3. per person

Individual bags of potato
chips and pretzels
3. per bag

Whole fruit
3. per piece

Tortilla chips and
house-made salsa
4.50 per person
add guacamole
2.50 per person

Assorted granola and
power bars
4. each

BEVERAGE SELECTIONS

Locally roasted coffees from the
Coffee Cottage and
select organic teas by **T**
4. per person
8. per person for all-day

Freshly squeezed orange and
grapefruit juices
4. per person

Iced tea with fresh lemon
4. per person

Freshly squeezed seasonal
lemonade
4. per person

Vignette Wine Country Sodas,
pinot noir and chardonnay
5. each

Assorted soft drinks
4. each

Carafes of freshly squeezed orange
and grapefruit juices
18. each, 1 liter

Red Bull energy drink
5. each


MEETING PLANNERS PACKAGE

75. per guest

AV

1-projection screen | 1-5200 lumens LCD projector | 1-wireless microphone
1-podium | 1-laser pointer | 1-flipchart and markers

BREAKFAST

Sliced seasonal fruit
Orange and grapefruit juices
Assorted Inn muffins, danish and croissants
Locally roasted coffees from the Coffee Cottage and select organic teas by 
Assorted preserves and sweet butter

MID-MORNING

Assortment of granola and power bars
Fruit skewers with honey-poppy seed yogurt
Locally roasted coffees from the Coffee Cottage and select organic teas by 

LUNCH

Willamette greens with Crater Lake blue cheese and hazelnuts, Moscatel vinaigrette
Creamy coleslaw with apples and jalapenos
Red bliss potato salad with green onions, eggs and mustard dressing
Sliced smoked turkey breast, roast beef and salumi
Selection of sliced cheeses
Herb mayonnaise and mustards
Assortment of sliced breads and Artisan rolls
Lemon scented ricotta cheesecake with berries and black pepper honey
Seasonal lemonade and iced tea

AFTERNOON

Assorted soft drinks
Freshly baked cookies and brownies
Whole fruit

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LUNCHES

All lunches include a choice of locally roasted coffee, assorted organic tea by , iced tea or seasonal lemonade.

SPRINGBROOK DELI

buffet | 24. per person

Willamette greens with Crater Lake blue cheese and hazelnuts,
Moscatel vinaigrette

Creamy coleslaw with apples and jalapenos

Red bliss potato salad with green onions, eggs and mustard dressing

Sliced smoked turkey breast, roast beef and salumi

Selection of sliced cheeses

Herbed mayonnaise and mustards

Assortment of sliced breads and Artisan rolls

Lemon scented ricotta cheesecake with berries and black pepper honey

WILLAMETTE VALLEY

buffet | 30. per person

Chef's seasonal garden inspired soup

Tangerine marinated and grilled radicchio with crushed
hazelnuts and aged balsamic (November-April)

or

Green bean salad with crushed hazelnut, shallot vinaigrette (May-October)

Grilled wild salmon with fennel pollen and seasonal vegetable ragout

Roasted breast of chicken, wild mushroom-pancetta ragout

Yukon gold potatoes and seasonal vegetables

Pear-almond tart with Frangelico caramel and raspberries

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LUNCHES (CONTINUED)

FROM OUR WOOD-BURNING ROTISSERIE

buffet | 28. per person

Braised cannellini beans with kale

Endive salad with candied walnuts and garden radishes

Roasted broccoli and cauliflower with capers, dried chili and lemon

Rotisserie Carlton pork loin rubbed with black pepper and sage

Rotisserie free-range chicken with garden herbs

Lemon-citrus aioli

Vanilla-rum panna cotta and seasonal berries

HERBERT HOOVER

buffet | 29. per person

Apple-jalapeno coleslaw

Red skinned potato salad

Braised garden greens

Slow-smoked and pulled pork with zesty barbeque sauce

Wood-grilled tri-tip of beef

Corn muffins and artisan rolls

Apple crisp and Chantilly cream

If cooked to order on a grill, please add a chef charge of 100.

25 guests minimum charge

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RECEPTION

HORS D'OEUVRES

Prices are per dozen, except where noted.
We suggest 6-10 pieces per person, per hour.

COLD HORS D'OEUVRES

- Crostini with roasted wild mushrooms and truffled celery 36.
- House-cured salmon and pear mustard on toasted brioche 36.
- Oregon goat cheese-hazelnut "truffles" with grapes (August–October) 36.
- Spoonful of sweet cherry tomato and mozzarella with basil oil (July–October) 36.
- Prosciutto wrapped pink lady apple with fennel pollen (October–June) 36.
- Crisp endive leaves with sweet Oregon shrimp and chive 36.
- Crostini of smoked sturgeon with lemon aioli and caviar 48.

WARM HORS D'OEUVRES (SERVED AT ROOM TEMPERATURE)

- Prosciutto and basil wrapped fresh prawn 48.
- Grilled house-made lamb sausage, polenta and pepperonata 36.
- Spoonful of warm braised butter beans with marinated olives and Parmesan 36.
- Baked oysters with spinach, pancetta and crispy breadcrumbs 48.
- Grilled chicken with seasonal fruit mustard and pancetta 36.
- Dungeness crab cakes with preserved lemon vinaigrette 48.

MINIATURE SIPS OF SOUP

- Butler passed or displayed*
- Sweet pea (June–July) 24.
- White corn (July–October) 24.
- Butternut squash with aged balsamic (October–May) 24.
- Yukon gold potato soup with extra virgin olive oil and Oregon truffle 36.
- Chilled golden jubilee tomato (July–September) 24.
- Chilled melon with torn mint (July–September) 24.
- Cauliflower with local olive oil and lemon 24.
- Asparagus (April–June) 24.

RECEPTION (CONTINUED)

DISPLAY STATIONS

Designed for a 1 hour reception

CRUDITÉS

display | 7. per person

Raw and steamed vegetables served with olives, white bean hummus, hot pepper vinaigrette and pesto

FRESH FRUIT DISPLAY

display | 8. per person

Selection of sliced seasonal fruit with poppy seed-honey yogurt

INTERNATIONAL CHEESE DISPLAY

display | 9. per person

Selection of domestic and imported cheeses, walnuts, fresh and dried fruit, sliced breads and crackers

ARTISAN PACIFIC NORTHWEST CHEESES

display | 14. per person

A selection of small production Artisan cheeses, seasonal fresh and dried fruits, crackers, bread and accompaniments

25 guests minimum charge

DINNER SELECTIONS

PLATED

The entrees below are priced for a three-course meal. If choosing more than one entrée, the price will be based upon the higher priced entrée.
Please add 12. for a four-course meal.

SOUPS AND SALADS - PLEASE SELECT ONE

Caesar salad with Parmesan and garlicky croutons

Dungeness crab bisque, garlic rubbed brioche croutons

Arugula and endive salad, pine nuts, fig, Oregon goat cheese,
balsamic vinaigrette

Potato and leek soup with grilled shrimp and herbed breadcrumbs

Cauliflower soup with roasted broccoli flowerets, chili flake and lemon

Organic spinach salad with bacon, chopped egg, wild mushrooms, mustard dressing

Organic greens, Oregon bleu cheese, candied walnuts, muscatel vinaigrette

Grilled romaine salad, lemon vinaigrette, olives, feta, cucumbers and mint

Heirloom tomato, basil, fresh mozzarella, basil oil and aged balsamic
(July-October)

Butternut squash & pear soup with toasted hazelnuts and fried sage
(November-February)

Chilled heirloom tomato and bread soup, opal basil
(July-October)

25 guests minimum charge

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DINNER SELECTIONS

ENTREES

Grilled center cut pork chop, Yukon gold potato cake, shaved apple and fennel, cider jus 46.

Slow roasted salmon, fingerling potato-fennel ragout, citrus-radicchio salad 49.

Roast chicken breast on Idaho and sweet potato puree with whole grain mustard sauce and lavender glazed seasonal vegetables 44.

Grilled beef tenderloin, crispy potato cake, roasted mushrooms, cabernet sauce 61.

Grilled New York steak, caramelized onions, bordelaise sauce, sweet potato gratin and broccolini 59.

Roasted sea bass, bacon-leek fondue, horseradish-mashed potatoes, seasonal vegetables 51.

VEGETABLE ENTREES AND COMBINATION ENTREES

Wild mushroom raviolis with roasted mushroom, white truffle fondue, celery and chives 39.

Grilled petite beef filet and garlic-herb prawns with seasonal vegetables, pinot noir sauce and Yukon gold mashed potatoes 71.

Grilled beef tenderloin and butter-poached Maine lobster with seasonal vegetables, pinot noir sauce and truffled potato gratin 81.

Grilled vegetable medley with herbed couscous and tomato vinaigrette 39.

25 guests minimum charge

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DINNER SELECTIONS

DESSERTS – PLEASE SELECT ONE

Seasonal fruit crostata with hazelnut-praline ice cream

Pear and almond tart with Frangelico caramel and raspberries

Chocolate mousse cake with gianduja cream and Florentine tuile

Lemon scented ricotta cheesecake with seasonal berries and
black pepper honey

Tiramisu, ladyfingers, espresso mousse and shaved chocolate

Vanilla bean crème brûlée, shortbread cookies

25 guests minimum charge

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BEVERAGES

HOSTED BAR

All charges based on consumption.

PREMIUM BAR 9.50 PER DRINK

Ketel One Vodka, Bombay Sapphire Gin, Johnny Walker Red Scotch,
Sauza Hornitos Tequila, Mt. Gay Rum, Makers Mark Bourbon

DELUXE BAR 7.95 PER DRINK

Pinnacle Vodka, Bombay Gin, Cutty Sark Scotch,
Bacardi Silver Rum, Cuervo Gold Tequila, Jim Beam Bourbon

SELECT BAR 6.50 PER DRINK

Gordon's Vodka, Gordon's Gin, Ancient Age Bourbon,
Clan McGregor Scotch, Arandas Oro Gold Tequila, Castillo White Rum

MIXED DRINKS

Martini, Cosmopolitan, Manhattan etc
Please add 3. to drink price.

WINES BY THE GLASS

From 7. and up

LOCAL & MICRO-BREWS 5.

Widmer Hefeweizen
Bridge Port Indian Pale Ale
Rogue Oregon Golden Ale
Full Sail Amber

DOMESTIC BEER 4.

Budweiser
Michelob Ultra
Coors Light

IMPORTED BEER 5.

Heineken
Amstel Light
Stella Artois
Corona

Soft drinks 3. Assorted juice 4.

Bar set-up fee of 100. per 75 guests.
One bartender per 75 guests.

BEVERAGES

CASH BAR

All charges based on consumption. These prices include gratuity.

PREMIUM BAR 12. PER DRINK

Ketel One Vodka, Bombay Sapphire Gin, Johnny Walker Red Scotch,
Sauza Hornitos Tequila, Mt. Gay Rum, Makers Mark Bourbon

DELUXE BAR 10. PER DRINK

Pinnacle Vodka, Bombay Gin, Cutty Sark Scotch,
Bacardi Silver Rum, Cuervo Gold Tequila, Jim Beam Bourbon

SELECT BAR 8. PER DRINK

Gordon's Vodka, Gordon's Gin, Ancient Age Bourbon,
Clan McGregor Scotch, Arandas Oro Gold Tequila, Castillo White Rum

MIXED DRINKS

Martini, Cosmopolitan, Manhattan etc
Please add 4. to drink price.

WINES BY THE GLASS

From 9. and up

LOCAL & MICRO-BREWS 9.

Widmer Hefeweizen
Bridge Port Indian Pale Ale
Rogue Oregon Golden Ale
Full Sail Amber

DOMESTIC BEER 5.

Budweiser
Michelob Ultra
Coors Light

IMPORTED BEER 6.

Heineken
Amstel Light
Stella Artois
Corona

Soft drinks 4. Assorted juice 5.

One bartender per 75 guests.

Bar set-up fee of 100. per 75 guests.

Cash bars require a cashier, charged at 50. per hour per 100 guests.

BANQUET WINE LIST

Prices are per person and subject to a 20% service charge.
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SPARKLING AND CHAMPAGNE

BRUT, Chateau Ste. Michelle, Washington NV	31.
PROSECCO, Zardetto, Italy NV	35.
BLANC DE BLANC, Gloria Ferrer, Sonoma NV	49.
BLANC DE BLANC, Argyle, Willamette Valley NV	59.
BLANC DE NOIR, Schramsberg, Napa 2005	85.
BRUT, Moët Chandon, White Star, France NV	108.

WHITE WINES

PINOT GRIS, Montinore, Willamette Valley 2007	29.
PINOT GRIS, Ponzi, Willaette Valley 2008	38.
PINOT GRIGIO, Tiefenbrunner, Friuli 2008	33.
PINOT GRIGIO, Robert Pepi, California 2007	31.
MÜLLER THURGAU, Montinore, Willamette Valley 2007	19.
PINOT BLANC, A to Z, Oregon 2008	32.
PINOT BLANC, Erath, Willamette Valley 2006	28.
RIESLING, Kungfu Girl, Washington State 2008	30.
VIOGNIER, Renwood, Lodi 2006	25.
SAUVIGNON BLANC, Matanzas Creek, Sonoma 2006	31.
CHARDONNAY, Lange, Willamette Valley 2007	36.
CHARDONNAY, Chateau St. Jean, Sonoma 2007	32.
CHARDONNAY, Joel Gott, Monterey 2007	45.
CHARDONNAY, Domaine Laroche, Chablis 2005	55.
CHARDONNAY, Brickhouse, Willamette Valley 2007	75.

Prices, vintages and availability are subject to change.
Consultation is available with our sommelier.
Corkage of 20. per 750 ml

RED WINES

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PINOT NOIR, Jezebel, Willamette Valley 2007	36.
PINOT NOIR, O'Reilly's, Willamette Valley 2007	42.
PINOT NOIR, La Crema, Monterey 2007	52.
PINOT NOIR, Domaine Serene, Yamhill 2007	98.
PINOT NOIR, Eyrie, Estate, Willamette Valley 2007	72.
CABERNET SAUVIGNON, Chateau St. Jean, Sonoma 2007	32.
CABERNET SAUVIGNON, CANYONS EDGE, COLUMBIA VALLEY 2005	35.
CABERNET SAUVIGNON, Bergevin Lane, Columbia Valley 2006	68.
MERITAGE, Estancia, Paso Robles 2006	72.
MERLOT, Chateau Ste. Michelle, Indian Wells, Washington 2006	41.
MERLOT, The Pines, Columbia Gorge 2007	50.
MERLOT, Huntington, California 2006	36.
SYRAH, L'Ecole, Columbia Valley 2006	61.
SYRAH, Voss Vineyards, Napa 2004	55.
SYRAH, Corviade, 'Lenore,' Columbia Valley 2006	32.

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 Consultation is available with our sommelier.
 Corkage 20. per 750ml.

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