



Breakfast Selections



Served Breakfasts

Three Cheese Quiche Pie **\$18.95**

With farm fresh eggs, cream, spinach, bell pepper, mushrooms and Swiss cheese, topped with sweet pepper sauce, served with roasted breakfast potatoes.

Chipotle Breakfast Wrap **\$18.95**

Three scrambled eggs blended with bell pepper, onion and pepper jack cheese wrapped in a chipotle tortilla. Served with sour cream, Pico salsa and roasted breakfast potatoes. For groups of 100 people or less.

Char Grilled Flatiron Steak **\$18.95**

Served with scrambled eggs and roasted breakfast potatoes.

French Toast **\$16.50**

Topped with fire roasted cinnamon apples and caramel sauce, served with link sausage.

**Scrambled Eggs with choice of grilled ham steak,
bacon strips or sausage** **\$18.95**

Served with roasted breakfast potatoes.

Eggs Benedict with Sauce Hollandaise **\$18.95**

Two poached eggs on grilled natural Canadian bacon and toasted English muffins, topped with sauce Hollandaise, with roasted breakfast potatoes.

Continental Breakfast ***\$14.95***

Includes chilled fruit juices, an assortment of Danish & muffins, freshly-baked mini croissants, sweet butter, fruit preserves, served with freshly-brewed regular and decaffeinated coffee and a Selection of Tazo herbal teas.



Deluxe Breakfast Buffet

\$16.95

Includes chilled fruit juices, fresh seasonal fruit, an assortment of Danish & muffins, fluffy scrambled eggs, crispy bacon & sausage links and home fried potatoes.

Quick Start Breakfast Buffets

The following selections are served with fresh squeezed orange juice and freshly-brewed coffee, decaf or tea. Service provided for one hour. Minimum service 50 guests.

Morning Breakfast Wraps

\$19.25

Warm Chipotle flour tortillas and scrambled eggs served with sausage, pico salsa, pepper-jack cheese, charred jalapeno peppers, roasted onions, bell pepper, guacamole and sour cream, roasted breakfast potatoes and a platter of fresh seasonal fruit.

Traditional All American Breakfast

\$19.95

Scrambled eggs, link sausage and crisp bacon strips, roasted breakfast potatoes, fresh seasonal fruit and assorted breakfast breads.

Traditional All American Plus

\$22.95

Scrambled eggs, link sausage and crisp bacon strips, roasted breakfast potatoes and biscuits with country gravy. Seasonal fresh fruit, assorted yogurt, hot and cold cereal, assorted breakfast breads.

To Your Health Granola Bar

\$18.50

Make your own parfait. Crunchy granola, vanilla yogurt, dried fruits, candied cashews, bananas and mixed berries, served with healthy muffins and apple butter.

\$18.50

Morning Breaks or Light Morning Snacks

Coffee service provided for up to two hours.

Coffee Service #1

\$7.95

Includes freshly-brewed coffee, decaf and assorted Tazo tea.



Coffee Service #2

\$8.75

Includes freshly-brewed coffee, decaf and assorted Tazo tea, assorted fruit juice, bottled spring and sparkling water.

Country Kitchen

\$10.95

A variety of petite breakfast breads including croissants, assorted scones, sticky buns and cinnamon rolls, served with assorted fruit juice, fresh brewed coffee, decaf, and assorted Tazo tea.

Break Selections



All Day Breaks

All Day Break Package #1

\$12.95

- Morning service with freshly-brewed coffee, decaf and Tazo tea.
- Mid-morning break with includes coffee, bottled spring and sparkling water and assorted fruit juice.
- Afternoon break includes all of the above plus assorted soft drinks and freshly baked assorted cookies or warm soft pretzels with assorted dipping sauce.

All Day Break Package #2

\$15.95

- Morning service with freshly-brewed coffee, decaf and Tazo tea and petite assorted breakfast breads.
- Mid morning break with includes coffee, bottled spring and sparkling water and assorted fruit juice.
- Afternoon break includes all of the above plus assorted soft drinks and freshly baked assorted cookies, whole fresh fruit and hummus with warm flat bread and tortilla chips.

Afternoon Breaks

Break #1

\$8.75

Fresh brewed coffee, decaf and assorted Tazo tea, with assorted soft drinks, spring and sparkling bottled water.

Break #2

\$10.75

Fresh brewed coffee, decaf and assorted Tazo tea, assorted soft drinks, sparkling and spring water, Assorted freshly baked cookies.



Break # 3 **\$11.75**

Fresh brewed coffee; decaf and assorted Tazo tea assorted soft drinks, sparkling and spring water.
Assorted dessert bars, freshly baked cookies and ice cream bars.

Assorted Break Items Individually Priced

- Fresh brewed coffee by the gallon, includes half gallon decaf and Tazo tea **\$32.00**
- Fresh squeezed orange juice by the gallon **\$32.00**
- Assorted bottled juice **\$3.95**
- Assorted country kitchen petite breakfast breads by the dozen **\$32.00**
- Assorted bagels with cream cheese, by the dozen **\$32.00**
- Assorted scones by the dozen **\$32.00**
- Petite sticky buns by the dozen **\$32.00**
- Petite croissants by the dozen **\$32.00**
- Petite assorted muffins by the dozen **\$32.00**
- Petite cinnamon rolls by the dozen **\$32.00**
- Assorted whole seasonal fruit, by the dozen **\$15.00**
- Granola bars by the dozen **\$18.00**
- Fresh strawberry lemonade by the gallon **\$32.00**
- Tazo iced tea by the gallon **\$32.00**
- Assorted soft drinks **\$3.00**
- Assorted sparkling and spring water **\$3.00**
- Assorted warm cookies by the dozen **\$30.00**
- Assorted juice bars **\$3.00**
- Assorted ice cream bars **\$3.00**
- Assorted candy bars **\$3.00**



- Spicy snack mix by the pound **\$10.00**
- Tortilla chips with black bean salsa, guacamole and sour cream, priced per person **\$4.50**
- Brownies, by the dozen **\$32.00**
- Decadent dessert bars, by the dozen **\$35.00**
- Fresh seasonal fruit platter with yogurt sauce, (serves 25) **\$50.00**

Lunch Selections



Luncheon Starters

House Salad

\$2.75

Mixed seasonal leafy greens tossed with light bleu cheese vinaigrette dressing, Fuji apple, candied spiced walnuts and shredded carrot.

Spinach greens

\$2.75

Tossed with sun-dried vinaigrette dressing, sliced mushroom, bacon, hard-boiled egg marinated onion and candied spiced almonds.

Hearts of romaine

\$3.25

Tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

Romaine greens

\$4.25

Tossed with green peppercorn dressing, Oregon bay shrimp, chopped tomato, cucumber, feta cheese and toasted hazelnuts.

A starburst of sliced fresh seasonal fruit

\$3.75

With sliced almonds, spinach and huckleberry dressing.



Dessert Selections

- Strawberry shortcake with whipped cream **Call**
- Orange layer cake with baileys cream **Call**
- White chocolate bread pudding with candied walnuts and whiskey sauce **Call**
- Creamy cheesecake with fresh berries **\$4.25**
- Warm Lava Cake with fresh berries and melted chocolate **\$4.75**
- Caramel Apple Granny with whipped cream **\$4.95**

Lunch Buffets

Served with choice of fresh brewed regular and decaffeinated coffee, Tazo iced or hot tea. Minimum service 30 guests.

Wine Country Picnic

\$29.95

- Grilled chicken sausage, wine cured salami, roast turkey breast, grilled sliced pesto chicken breast and roasted cracked pepper beef
- Imported and domestic cheeses
- Roasted peppers, artichoke hearts, grilled mushroom slices, sliced tomato, pickle, shaved onion & leaf lettuce
- Creamed horseradish, tomato & basil pesto, mayonnaise, whole grain mustard & hummus
- Assorted artisan breads and grilled flatbread
- Tomato, sweet onion and field greens with gorgonzola, balsamic and olive oil,
- Couscous salad with roasted peppers lemon and parsley,
- Spinach salad with fresh fruit and huckleberry vinaigrette
- Dessert assorted decadent dessert bars

Western BBQ Round Up

\$30.95

- Slow smoked BBQ pork ribs, basted with spicy bib sauce
- Grilled lime and cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cobb
- Tossed seasonal greens with tortilla confetti and Chipotle dressing
- Red skin potato salad and creamy cole slaw



- Fresh seasonal fruit with raspberry yogurt sauce
- Freshly baked corn bread with butter blend
- Warm apple crumble with bourbon sauce and whipped cream

A Taste of Italy \$29.50

- Shrimp and bacon penne pasta in lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed marsala chicken
- Mushroom and sweet onion Risotto
- Grilled Italian squash, roasted peppers and eggplant
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil and balsamic dressing.
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms.
- Artisan garlic bread with olive oil and balsamic
- Tiramisu with espresso cream

Entrée Luncheon Salads

The following salads are served with assorted artisan breads and butter.
Choice of regular and decaffeinated coffee, hot or iced Tazo tea
and dessert selection

Caesar Salad

Crisp hearts of romaine, grated parmesan, fresh lemon, toasted croutons, tossed with our roasted garlic Caesar dressing.

- With Oregon bay shrimp \$18.75
- With Char grilled chicken breast \$17.95
- With Char grilled salmon filet \$22.50

Southwest Chicken Salad \$19.95

Mixed seasonal greens, topped with roasted corn and black bean salsa, crispy tortilla chips, grated pepper jack cheese, char grilled chicken breast, pico salsa and jalapeno sour cream, served with chipotle dressing.



Coastal Seafood Salad **\$23.50**

Lobster and Shrimp salad served on seasonal greens with avocado, tomato, cucumber, asparagus spears and artichoke hearts, served with cusabi dressing

Valley Fruit Salad **\$19.25**

Baby spinach leaves topped with fresh seasonal fruits, crisp candied nuts and peppered goat cheese, served with huckleberry vinaigrette dressing.

Wine Country Steak Salad **\$24.00**

Char grilled marinated tri-tip char grilled and sliced on seasonal greens with red onion, bleu cheese, sliced pear, apple and candied nuts, served with cabernet dressing.

Asian Chicken Salad **\$20.75**

Orange glazed chicken, Napa cabbage, spinach, spicy peanuts, bell pepper, pea pods, sliced mushrooms, crisp won tons, orange segments and green onion, served with sesame ginger dressing.

Mediterranean Salad **\$18.75**

Char grilled chicken breast, kalamata olives, roasted peppers, feta cheese, artichoke hearts, cucumber, red onion and roma tomato on crisp romaine leaves, served with Greek dressing.

Deli Buffets

All buffets are served with choice of regular and decaffeinated coffee, iced tea, bottled water or assorted soft drinks, and assorted freshly baked cookies and decadent dessert bars.

Deli Style Sandwiches **\$23.95**

- Shaved turkey or ham, natural Swiss cheese, red onion, tomato, shaved cucumber, lettuce, on mini toasted artisan baguette with light mayonnaise, stone ground mustard, olive oil and vinegar
- Chipotle wraps filled with cream cheese, roasted veggies and grilled chicken
- Bronzed salmon with cucumber and on grilled flatbread with chipotle mayonnaise
- Red skinned potato salad, Fresh seasonal fruit and Kettle chips
- Chefs soup of the day



Build Your Own Sandwich **\$22.50**

- Shaved turkey breast, shaved ham, char grilled sliced chicken breast and albacore tuna salad,
- Natural Swiss, smoked provolone, cheddar and dilled havarti cheese
- Shaved onion, sliced tomato, pickle spears, sliced pepperoni, shaved lettuce, mayonnaise, mustard, horseradish and bistro sauce, olive oil and vinegar
- Assorted artisan breads
- Served with red skinned potato salad,
- fresh seasonal fruit and Kettle chips
- Chefs soup of the day

Deli Boxed Lunch Selections

For our groups on the go we offer complete meals including bottled water, whole fresh fruit, bagged potato chips and freshly baked cookies.

Roast Turkey Club **\$19.50**

On ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, Swiss cheese, avocado and mayonnaise.

Vegetarian Wrap **\$18.75**

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla.

The French Bakery **\$20.75**

Shaved ham and natural Swiss cheese on a flaky croissant, with sliced pickle, tomato, lettuce and stone ground mustard.

Dinner Selections



Dinner Starter Selections



House Salad

Complimentary

Mixed seasonal leafy greens tossed with light blue cheese vinaigrette dressing, Fuji apple, candied spiced walnuts and shredded carrot.

Spinach greens

\$4.75

Tossed with sun-dried vinaigrette dressing, sliced mushroom, bacon, hard-boiled egg marinated onion and candied spiced almonds

Hearts of romaine

\$5.25

Tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

Romaine greens

\$6.25

Tossed with green peppercorn dressing, Oregon bay shrimp, chopped tomato, cucumber, feta cheese and toasted hazelnuts.

A starburst of sliced fresh seasonal fruit

\$5.75

with sliced almonds, spinach and huckleberry dressing.

Dessert Selections

- Strawberry shortcake with whipped cream **\$5.25**
- Orange layer cake with baileys cream **\$5.25**
- White chocolate bread pudding with candied walnuts and whiskey sauce **\$5.75**
- Creamy cheesecake with fresh berries **\$5.25**
- Warm Lava Cake with fresh berries and melted chocolate **\$5.75**
- Caramel Apple Granny with whipped cream **\$5.95**

Plated Dinner Selections

The following selections are served with House salad, artisan bread and butter, freshly-brewed regular and decaffeinated coffee, hot or iced tea, with a choice of dessert.



RED LION HOTEL®
ANAHEIM

CATERING MENU

Rosemary and Cracked Pepper Roasted Prime Rib	\$37.00
Served with creamed horseradish and au jus.	
Roasted Tenderloin Medallions	\$32.00
Served with cabernet sauce and roasted garlic.	
Grilled Chicken Breast and Artichoke Penne Pasta	\$28.00
In lemon butter sauce with capers, roasted tomato, sliced mushroom, spinach and parmesan cheese.	
Char Grilled Chicken Breast and Cedar Smoked Salmon	\$38.00
In lemon butter thyme sauce	
Cheddar Chive Encrusted Chicken	\$36.00
Chicken breast crusted with aged cheddar cheese, roasted and served with chive butter sauce.	
Mustard Crusted Pork Loin	\$34.00
Served with fire roasted cinnamon apples and brandy sauce.	
Lobster Stuffed Hazelnut Halibut	\$36.00
Roasted and finished with orange Frangelico butter sauce.	
Char Grilled King Salmon Filet	\$35.00
Basted with basil-garlic butter.	
Char Grilled Top Sirloin Steak	\$38.00
Lightly marinated and seasoned, topped with crispy mushrooms and onions.	
Rosemary Crusted Prime Roast	\$32.00
Served with Sarah wine sauce and bleu cheese butter	



A Medley of Roasted Vegetables in Pastry

\$24.00

With charred tomato and pepper sauce, topped with feta cheese.

Dinner Buffet Selections

The following buffets include choice of regular and decaffeinated coffee, iced Tazo Tea. Minimum service 30 guests.

Wine Country Buffet

\$43.00

- Grilled chicken sausage, wine cured salami, roast turkey breast, grilled sliced pesto chicken breast and roasted cracked pepper beef
- Imported and domestic cheeses
- Roasted peppers, artichoke hearts, grilled mushroom slices, sliced tomato, pickle, shaved onion and leaf lettuce
- Creamed horseradish, tomato and basil pesto, mayonnaise, whole grain mustard and hummus
- Assorted artisan breads and grilled flatbread
- Tomato, sweet onion and field greens with gorgonzola, balsamic and olive oil,
- Couscous salad with roasted peppers lemon and parsley,
- Spinach salad with fresh fruit and huckleberry vinaigrette
- Dessert assorted decadent dessert bars



The Texas Q

\$42.00

- Slow smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled Lime, cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cobb
- Tossed seasonal greens with tortilla confetti and Chipotle dressing
- Red skin potato salad and creamy cole slaw
- Fresh seasonal fruit with raspberry yogurt sauce
- Freshly baked corn bread with butter
- Warm apple crumble with bourbon sauce and whipped cream

A Taste of Tuscany

\$41.00

- Shrimp and bacon penne pasta in lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed Marsala chicken
- Mushroom and sweet onion Risotto
- Grilled Italian squash, roasted peppers and eggplant
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil and balsamic dressing.
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms.
- Artisan garlic bread with olive oil and balsamic.
- Tiramisu with espresso cream.

The Harvest Buffet

\$44.00

- Char-grilled King Salmon filet basted with basil garlic butter
- Mustard crusted pork loin on apple and hazelnut dressing
- Sliced prime roast on Pinot Noir forest mushroom sauce
- Mashed Yukon garlic gold potatoes
- Medley of northwest vegetable sauté
- Spinach salad with sun dried cranberries, grilled pear and blue vinaigrette.
- Crisp cabbage slaw with cusabi dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Artisan breads and butter. Olive oil and balsamic
- Warm white chocolate bread pudding with brandy sauce and whipped cream



Receptions and Cocktail Parties



The following selections are priced per person. Two-hour maximum service and minimum 40 guests.

Tray Passed Appetizers

\$17.95

Choose six chilled and six hot selections. Chef prepares twelve pieces per person

Chilled

- Shrimp on croute with cocktail sauce
- Chicken and ripe olives
- Smoked salmon with capers
- Cheddar cheese mousse with a smoked almond
- Salami cornet with Spanish olive and garlic cream cheese
- Ham horn with ham mousse
- Deviled eggs with pesto and traditional filling
- Antipasto skewer with marinated mozzarella
- Dill cheese on Croute with bay shrimp

Hot

- Steamed pot stickers
- Fig and mascarpone in phyllo
- Assorted mini quiche
- Lobster and crab stuffed mushrooms
- Vegetable spring rolls
- Kalbi sesame chicken wings
- Mushroom vol-au-vent
- Water chestnuts wrapped in pepper bacon
- Assorted mini quesadilla

Reception Buffet I

\$22.95

Chef prepares a total of fourteen pieces per person

Hot

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Korean kalbi sesame chicken wings



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- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy

Chilled

- Crisp vegetables and flatbread with warm spinach dip
- Ham horn with ham mousse
- Chicken and ripe olives
- Smoked salmon with capers
- Deviled eggs with pesto and traditional filling
- Fresh seasonal fruit skewers with raspberry yogurt sauce
- Sun-dried tomato, artichoke and spinach torte with grilled flatbread

Reception Buffet II

\$26.95

Chef prepares a total of 16 pieces per person

Hot

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Korean kalbi sesame chicken wings
- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy
- Cajun turkey, carved by uniform attendant with Artisan rolls, assorted mustards and chipotle mayonnaise

Chilled

- Crisp vegetables and grilled flatbread with spinach dip
- Smoked salmon with capers
- Antipasto skewer with marinated mozzarella
- Shrimp on croute with cocktail sauce
- Deviled eggs with pesto and traditional filling
- Sun-dried tomato, artichoke and spinach torte with grilled flatbread
- Fresh seasonal fruit skewers with raspberry yogurt sauce



Sweets

- Assorted dessert bars and cakes
- Chocolate dipped strawberries
- Assorted cheesecake with berry sauce

Reception Appetizers ala carte

We recommended 12 pieces per person for reception only and a minimum of 6 pieces prior to a dinner function.

Appetizers

- 100 Assorted cold appetizers **\$225**
- 100 Assorted hot appetizers **\$200**
- 100 Gulf prawns on ice **\$300**
- 100 Chocolate dipped strawberries **\$100**
- Sun-dried tomato, artichoke and spinach torte with flatbread (serves 25) **\$100**
- Baked Brie on puff dough, with Artisan bread and crackers (serves 25) **\$105**
- A platter of seasonal fresh fruit with raspberry yogurt sauce (serves 25) **\$75**
- Imported and domestic cheeses with water crackers and flatbread (serves 50) **\$125**
- A platter of antipasto with assorted veggies, meats and cheeses (serves 50) **\$150**
- A platter of raw, grilled and marinated vegetables with roasted pepper Hummus dip and grilled flatbread, (serves 50) **\$145**
- Assorted chips, served with black bean salsa, guacamole and sour cream (serves 50) **\$100**
- Asian BBQ pork with hot mustard (serves 25) **\$85**
- Tomato and mozzarella with cracked pepper, sweet basil, olive oil and balsamic glaze (serves 25) **\$60**
- Medium Pizza by the pie with assorted toppings **\$12/ea**
- Hot smoked salmon with capers, onions, lemon, basil cream cheese and grilled flatbread (serves 30) **\$195**
- Assorted mixed nuts by the bowl **\$28**

Carving station with uniformed chef

- Attendant carving fee **\$50**
- Prime carving roast with au jus, Dijon mustard and creamed horseradish on artisan rolls (serves 30) **\$220**
- Cajun turkey breast served with ancho mayonnaise on Artisan rolls (serves 50) **\$240**
- Glazed old-fashioned Pit ham served with mustards and mayonnaise on Artisan rolls (serves 40) **\$195**