WELCOME TO MARY’S WOODS

Mary’s Woods is committed to providing an exceptional experience for our residents and guests, while being a good steward of our beautiful city of Lake Oswego and beyond. We exist to carry on the rich history of Mary’s Woods by providing beautiful event spaces paired with local food and wine with an atmosphere unlike any other. Our team takes pride in our commitment to hospitality with the spirit of celebration, compassion, reverence and integrity. We support the wise and sustainable use of our resources on behalf of our community and beyond by recycling, composting, and eliminating disposable whenever possible.

Our knowledgeable Catering Team will be your guide through the event planning and management process to ensure you have a successful and productive event. With our expertise, creativity, and your vision, we will create a unique and memorable experience.

Catering Mission Statement
To create fond memories for our residents, guests and ourselves through food and wine, elevating the standards and expectations of residents and staff and developing an ideal work environment that align with Mary’s Woods core values.

PASSION
Love what you do.

PERSONALITY
Be unique.

RESPECT
Be respectful in all that we do.

TEAMWORK
One team, one dream.

CREATIVITY
Be a trendsetter.

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BREAKFAST BUFFETS
Minimum 20 people. Maximum of 90 minutes of service.

The Quick Continental
$13 per person
orange, cranberry & apple juice | muffins, pastries, breakfast breads | jams & butter | Boyd's coffees and tea service

The Classic Continental
$15 per person
orange, cranberry & apple juice | whole bananas, apple OR sliced fresh fruit | muffins, pastries, breakfast breads, bagels | jams, butter & cream cheese | Boyd's coffees and tea service

The Woods Breakfast
$17 per person
orange, cranberry & apple juice | whole bananas, apple OR sliced fresh fruit | pastries | jams & butter | Tillamook cheese scrambled eggs | applewood smoked bacon OR honey ham OR pork sausage links | homestyle red potatoes | Boyd's coffees and tea service

BREAKFAST BOOSTERS

Hard Boiled Eggs
$1+ each

Power Egg White Scramble
kale | spinach | wild mushrooms | parsley | turkey bacon
$8+ each

Veggie Frittata
seasonal greens | winter squash | goat cheese
$10+ each

Bacon Bar
applewood smoked bacon | pepper bacon | maple bacon | turkey bacon
$14+ each

Bob’s Red Mill Steel Cut Oats
traditional condiments and milks
$5+ each

Lake O Burrito
flour tortilla | scrambled egg | pepper bacon | cheddar cheese blend | pico de gallo
$8+ each

PLATED BREAKFASTS
Minimum 20 people. Maximum of 90 minutes of service.

Plated breakfasts include orange juice and Boyd's coffees and tea service.

Lake Oswego
organic scrambled eggs | applewood smoked bacon | breakfast potatoes | grilled Walla Walla onions
$16 per person

Spinach Cheddar Quiche
buttery pastry crust | hollandaise | chicken apple sausage | breakfast potatoes
$18 per person

Breakfast Frittata
winter squash | spinach | cheese blend and herbs | sausage | breakfast potatoes
$19 per person
BUFFET LUNCHES
Minimum 20 people. Maximum of 90 minutes of service. Includes Boyd’s coffees and tea service.

Soups & Salads
$18 per person
house made chicken noodle soup and vegan chili | caesar salad with grilled chicken, grilled salmon and shrimp | chef’s seasonal salad | artisan bread | assorted cookies and brownies

Build Your Own
$19 per person
add soup – additional $2 per person
honey smoked turkey breast | top round roast beef | smoked black forest ham | cheeses | breads and rolls | traditional condiments | quinoa, pasta and red potato salads | assorted Kettle chips | red velvet bars

It’s A Wrap
$17 per person
add soup – additional $2 per person
broccoli and bacon salad | grilled vegetable wrap | chicken waldorf wrap | tuna salad wrap | assorted Kettle chips | lemon bars

Mexican Fiesta
$22 per person
tortilla soup | marinated chicken and beef | cheeses | sour cream | salsa | guacamole | Spanish rice | vegetarian black and refried beans | flour tortillas | tri-color tortilla chips | churros | dipping sauces

Pasta Italiano
$24 per person
add soup – additional $2 per person
chicken cacciatore | sweet Italian sausage and marinara | vegetable lasagna | caesar salad | garlic-parmesan breadsticks | tiramisu

The Bistro
$22 per person
add soup – additional $2 per person
Spinach & Baby Kale Salad | roasted beets, almonds, goat cheese, citrus vinaigrette
Genoa Chicken Sandwich | ciabatta roll | grilled chicken | house made pesto | roasted tomato | caramelized onion | spinach
Costanza | pastrami | swiss | kraut | spicy mustard | marble rye
Smoked Turkey | cream cheese | sprouts | cranberry relish | seeded baguette
Grilled Portobello | roasted red pepper | arugula | goat cheese | basil pesto | focaccia | Kettle Chips | Butterscotch pudding
PLATED LUNCHES

Minimum 20 people. Maximum of 90 minutes of service. Includes Boyd’s coffees and tea service. Select one salad or soup, one hot entrée and one dessert; or one salad entrée and one dessert.

Salad Starters

Caesar
crisp romaine | herbed croutons | parmesan | creamy garlic asiago dressing

Baby Kale & Spinach
sliced apples | feta | toasted almonds | lemon vinaigrette

Mixed Greens
berries | hazelnuts | goat cheese | citrus vinaigrette

Soup Starters

NW Clam Chowder
Vegan Chili
Wild Mushroom
Chicken Noodle
Charred Tomato

Desserts

Pumpkin Cheesecake
Butterscotch Pudding
Flourless Chocolate Cake
Pear Tartlet
Guinness Stout Cake
Willamette Apple Frangipane
Sticky Toffee Pudding
Dessert Trio (Miniatures)

Hot Entrées

King Salmon
herbed aioli | couscous salad | wilted winter greens
$23 per person

Mary’s Free Range Chicken Breast
creamy polenta | green beans | wild mushroom sauce
$21 per person

Marinated Flank Steak
forest mushrooms | roasted fingerlings | chard | peppercorn reduction
$25 per person

Braised Short Ribs
butter whipped potatoes | pot roast vegetables | red wine demi glace
$26 per person

Mushroom Ravioli
smokey blue cheese cream sauce | chive
$20 per person

Salad Entrées

Grilled Chicken
kale | cabbage | carrots | crispy wonton strips | sesame vinaigrette
$19 per person

Grilled King Salmon Niçoise
mixed greens | sun dried tomatoes | olives | potatoes | hard boiled egg | haricot vert | champagne vinaigrette
$23 per person

Flank Steak
arugula | cherry tomatoes | toasted almonds | blue cheese | peppercorn ranch dressing
$22 per person
BREAK
MENUS

© 1927 S'MORES
**FUN BREAKS**

Packaged break minimums are 20 people for up to 30 minutes of service.

**Cookie Jar Break**

*Select 3:*
- sugar
- snickerdoodle
- triple chocolate
- chocolate chip
- oatmeal raisin
- peanut butter
- macadamia coconut
- ginger snap
- shortbread
- gluten-free

$10 per person

**Naughty & Nice Jars**

*Select 5:*
- M&M’s
- M&M’s Peanut
- Hershey’s Kisses
- Oregon salt water taffy
- licorice
- Red Vines
- blow pops
- corn nuts
- Snickers Miniatures
- trail mix
- pepitas
- almonds
- local hazelnuts
- sun dried cherries

$12 per person

**Fat Bird Cupcake Inspiration**

- chocolate ganache
- the inception
- lemon raspberry
- salted caramel
- happy camper
- funfetti
- lemon zinger
- blackout

$48 per dozen (minimum order is 1 dozen per flavor)

**“Donut” Worry, Be Happy**

*Select 3:*
- classic glazed
- chocolate
- plain
- sugar daddy (rolled in sugar)
- buttermilk
- apple fritter
- old fashioned

$10 per person

**1927 S’mores To Go**

*Choice of 3 flavors:*
- original 1927
- caramel mocha
- moose trackers
- bourbon salted caramel
- pumpkin pie (seasonal)
- cocoa mint (seasonal)

$5 per S’more (plus $25 roasting box rental)

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**AM/PM BREAK MENUS**

**A la carte Break Selections**

**Snacks**
- breakfast pastries $36 per dozen
- breakfast breads $36 per dozen
- freshly baked cookies $36 per dozen
- brownies $36 per dozen
- blondies $36 per dozen
- whole fruit $2 each
- sliced seasonal fruit tray $6 per person
- assorted kettle chips $1 each
- assorted granola bars $3 each
- gluten-free KIND bars $3 each
- sweet & spicy nut mix $3 per person
- spicy cashews $3 per person
- corn tortilla chips & salsa $4 per person
- freshly popped popcorn $3 per person

**Beverages**
- Boyd’s coffee & teas $40 per gallon
- iced tea or lemonade $25 per gallon
- orange, apple, cranberry and tomato juices $25 per gallon
- hot apple cider $25 per gallon
- spiced hot chocolate $25 per gallon
- infused water dispenser $10 per gallon
- assorted soft drinks $2 each
- assorted La Croix sparkling waters $2 each
- Red Bull energy drink $2 each
- bottled cold brew $4 each
RECEPTIONS AND CELEBRATIONS
Minimum 20 people. Maximum of 90 minutes of service. Chef and server fees additional.

Local Artisan Cheese Display
$6 per person
toสหร์'s selection of 5 gourmet cheeses | whole grain crackers | flatbreads | mixed nuts | grapes

Farmers Market Vegetable Display
$4 per person
season's best with: baby heirloom carrots | cucumber | jicama | cherry tomatoes | cauliflower | broccoli | radishes | peppers | mushrooms | buttermilk ranch | French onion dip

Mediterranean Dips Display
$4 per person
crispy pita chips | soft pita | spicy red pepper hummus | roasted garlic hummus | tzatziki | Kalamata olives | feta | roasted peppers

Salsa and Guacamole Display
$6 per person
Salsa selections:
pico de gallo | house salsa | roasted corn & black bean
Guacamole selection:
Fresh housemade guacamole
Served with: tri-color corn tortilla chips and veggie chips

Warm Brie En Croute
$75 (serves 20)
raspberry | walnuts | whole wheat baguettes | water crackers

Jumbo Prawn Cocktail
$25 (serves 20)
classic cocktail sauce | lemon wedge

“Silver Dollar” Cocktail Sandwiches (Better)
$15 per person
mini bakery rolls | turkey | ham | chicken salad | fruit tray | assorted cookies and bars | Boyd’s coffee and tea service | water | punch

“Silver Dollar” Cocktail Sandwiches (Best)
$17 per person
mini bakery rolls | turkey | ham | chicken salad | fruit tray | artisan cheese display | assorted cookies and bars | Boyd’s coffee and tea service | water | punch

“Silver Dollar” Cocktail Sandwiches (Grand)
$19 per person
mini bakery rolls | turkey | ham | chicken salad | fruit tray | artisan cheese display | farmers market vegetable display | assorted cookies and bars | Boyd’s coffee and tea service | water | punch

Small Chilled Bites
$2 per piece (24 piece minimum)
• Crostini with Smoked Chicken and Cherry Orange Chutney
• Pumpernickel with Brie and Poached Pear
• Cherry Tomato with Mozzarella and Basil Skewer
• Truffle Deviled Eggs
• Wild Mushroom Bruschetta
• Ceviche Spoons
• Seared Ahi, Wonton Crisp, Wasabi Cream

Small Hot Bites
$2 per piece (24 piece minimum)
• Chicken Drumette with Ranch Dip and BBQ Sauce
• Veggie Spring Roll, Sweet & Sour Dipping Sauce
• Lamb Meatball, Roasted Tomato Sauce
• Beef Meatball, BBQ Sauce
• Sweet Italian Sausage Stuffed Mushrooms
• Chicken Skewer with Thai Peanut Sauce
• Veggie Pot Stickers with Ponzu Sauce
BUFFET DINNERS
Minimum 20 people. Maximum of 90 minutes of service. Includes Boyd’s coffees and tea service.

Herb Roasted Chicken
$28 per person
little gem salad | roasted mushroom and cherry tomato salad | garlic mashed potatoes | Brussels sprouts, crispy bacon | roasted cauliflower | tuxedo cheesecake

King Salmon
$30 per person
classic caesar | winter orzo salad | rice pilaf | roasted baby carrots | green bean casserole | flourless chocolate cake

Roasted New York Strip Loin of Beef
$33 per person
iceberg wedge salad | mixed greens salad | smoked cheddar whipped potatoes | creamed spinach | sautéed haricot vert | pear tartlet

Stuffed Carlton Farms Loin of Pork
$27 per person
spinach salad | quinoa, fennel and dried cherries salad | oven roasted sweet potatoes | roasted fall squash | roasted cauliflower | marionberry cheesecake

Roasted Turkey
$30 per person
field greens salad | walnuts and grape salad | mashed potatoes & giblet gravy | traditional stuffing | candied yams | green bean casserole | Brussels sprouts, crispy bacon | pumpkin pie & whipped cream

Beer Braised Short Ribs
$34 per person
little gem salad | Brussels sprouts salad | five cheese mac n’ cheese | roasted baby carrots | sautéed haricot vert | sticky toffee pudding
**PLATED DINNERS**

Minimum 20 people. Maximum of 90 minutes of service. Includes Boyd’s coffees and tea service. Select either one salad or soup, one hot entrée and one dessert.

**Salad Starters**

**Caesar**
crisp romaine | herbed croutons | parmesan | creamy garlic asiago dressing

**Baby Kale & Spinach**
sliced apples | feta | toasted almonds | lemon vinaigrette

**Mixed Greens**
berries | hazelnuts | goat cheese | citrus vinaigrette

**Soup Starters**

NW Clam Chowder
Vegan Chili
Wild Mushroom
Chicken Noodle
Charred Tomato

**Desserts**
Pumpkin Cheesecake
Butterscotch Pudding
Flourless Chocolate Cake
Pear Tartlet
Guinness Stout Cake
Willamette Apple Frangipane
Sticky Toffee Pudding
Dessert Trio (Miniatures)

**Hot Entrées**

**King Salmon**
herbed aioli | couscous salad | wilted winter greens
$23 per person

**Mary’s Free Range Chicken Breast**
creamy polenta | haricot vert | wild mushroom sauce
$21 per person

**Petit Filet Mignon**
truffle mac n’ cheese | broccoli | roasted peppers | Worcestershire butter
$35 per person

**72-Hour Braised Short Ribs**
butter whipped potatoes | pot roast vegetables | red wine demi glace
$26 per person

**Mushroom Ravioli**
smokey blue cheese cream sauce | chives
$20 per person

**Chicken Roulade**
herb chevre | lemon glazed asparagus | herb polenta | balsamic jus
$22 per person

**Dual Entrée, Grilled Lobster Tail & Petit Filet Mignon**
truffle potato | baby vegetables | herb beurre blanc
$50 per person
BAR PACKAGE

Classic Bar Package
Liquor Selection:
- Grey Goose Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Burnside Rye Whiskey
- Glenmorangie 10 Year Single Malt Scotch
- CK Mondavi Pinot Gris
- CK Mondavi Pinot Noir
- Domestic and imported beers
- Assorted sodas and mixers

1-hour per person package: $20 pp
2-hour per person package: $35 pp

Consumption Pricing:
Premium Liquors & Wine: $7 each

Premium Bar Package
Liquor Selection:
- Wild Roots NW Vodka
- Aviation Gin
- Atlantico Platino Rum
- Jose Cuervo Silver Tequila
- Maker's Mark Whiskey
- Glenlivet 12 Year Scotch
- CK Mondavi Pinot Gris
- CK Mondavi Pinot Noir
- Domestic and imported beers
- Assorted sodas and mixers

1-hour per person package: $24 pp
2-hour per person package: $39 pp

Consumption Pricing:
Premium Liquors & Wine: $10 each

Kick It Up a Notch
- Craft cocktail with expert mixologists
- Beer cocktails
- Bourbon and whiskey tasting
- Wine tasting
- Champagne and prosecco bar
- Masterful mocktails

Want additional ideas? Just ask!
We LOVE to talk about creative twists on cocktails.
## WINE SELECTIONS

### Champagnes & Sparkling Wines
- **Domaine Ste Michelle Brut, Columbia Valley**
  - $14 per bottle
- **Primaterra Prosecco, Italy**
  - $17 per bottle
- **Argyle Brut, Willamette Valley**
  - $30 per bottle

### Chardonnay
- **Stoller, Dundee Hills**
  - $20 per bottle
- **Davis Bynum River West, Sonoma County**
  - $26 per bottle
- **Ferrari Carano Tre Terre, Sonoma County**
  - $36 per bottle

### Pinot Gris
- **Erath, Dundee Hills**
  - $15 per bottle

### Rosé
- **Stoller, Willamette Valley**
  - $21 per bottle

### Pinot Noir
- **Erath, Dundee Hills**
  - $26 per bottle
- **Hyland Estate, Yamhill**
  - $30 per bottle
- **Argyle, Willamette Valley**
  - $33 per bottle
- **Belle Glos, Santa Barbara**
  - $40 per bottle

### Cabernet Sauvignon
- **Chateau Ste. Michelle, Columbia Valley**
  - $17 per bottle
- **Tribute, California**
  - $20 per bottle
- **Bellacosa, Sonoma County**
  - $30 per bottle
- **Justin, Paso Robles**
  - $35 per bottle
IMPORTANT
THINGS TO KNOW

1. FOOD & BEVERAGE
In addition to our published menu items our culinary and catering teams are specialists in creating custom menus. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. Our goal is to deliver a memorable experience through culinary skill.

Our menus are subject to change and ingredients may vary based on seasonality or availability.

2. GUARANTEE
The final attendance must be specified 4 business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. You will be charged for your final guarantee or number in attendance, whichever is greater.

All Food & Beverage orders must be confirmed with Catering 7 business days in advance, not counting weekends, to ensure proper preparation and execution.

3. SUPPORT FEES
To cover set-up, breakdown, and service labor cost the following will be charged:

$50 Per Day Labor Fee (applies to house linen and napkin requests)
$20 Per Hour Bartender Fee: 1 bartender per 100 guests
$20 Per Hour Additional Service Staff

4. SIGNAGE
Mary’s Woods does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. Mary’s Woods reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel.

5. LINENS AND VENDORS
House linens and napkins are available through Mary’s Woods Catering. Specialty linens and napkins are available to rent through outside vendors. Your Catering team will be happy to assist you with rentals if needed.

Mary’s Woods has a list of recommended vendors so that we may assist them in servicing your event. All deliveries should be coordinated with your Catering Manager.

6. AUDIOVISUAL AND LIGHTING
Mary’s Woods has an exclusive AV provider, The AV Department. The AV Department offers state-of-the-art equipment available on a rental basis. Your Catering Manager can assist you in coordination of your AV needs.