



THE SURFSAND RESORT & WAYFARER RESTAURANT CATERING MENU



PLATED BREAKFAST

Available 8am-10:30am

Please select a maximum of two entrées for your guests to choose from. Entrée counts will be due three weeks prior to your event. If multiple entrées are selected, each guest's entrée choice will need to be designated by a coded place card. All entrées will be charged at the higher meal price. Earlier accommodations available upon request at an additional charge.

CATCH A WAVE

Bob's Red Mill Steel Cut Oats
with Cinnamon Sugar, Brown Sugar,
Chopped Oregon Hazelnuts, Raisins, Dried Cranberries,
Whole Wheat Toast, and Fresh Seasonal Fruit

18

LIGHTHOUSE

Scrambled Eggs
with Aged Cheddar, Country Potatoes,
Honey-Cured Bacon, Toast, and Fresh Seasonal Fruit

23

HUG POINT

Buttermilk Biscuits with Sausage Gravy
Country Potatoes, Scrambled Eggs
with Aged Cheddar, and Fresh Seasonal Fruit

24

HAYSTACK

House-Made Chorizo
Country Potatoes, Scrambled Eggs with Aged Cheddar,
Pico De Gallo, Guacamole, Sour Cream,
Warm Corn Tortillas, and Fresh Seasonal Fruit

26

SUNSET BEACH

Vegan Scramble
Vegan Eggs, Vegan Cheese,
Sweet Peppers, Onions, and Tofu
with Country Potatoes and Fresh Seasonal Fruit

25

BOXED BREAKFAST

29

Available 8am-11am

3 items per group of 30 or more, including vegetarian and vegan
2 items per group of 12-29, including vegetarian and vegan
All boxed breakfasts include seasonal fruit cup and a house made pastry

Country Wrap

Scrambled Eggs, Aged Cheddar, Country Potatoes,
Honey Cured Ham, and Sausage Gravy in a Flour Tortilla

Ciabatta Breakfast Sandwich

Scrambled Eggs, Aged Cheddar, Avocado, Tomato,
Spinach, and Honey Cured Bacon

Classic Breakfast Sandwich

Scrambled Eggs, Aged Cheddar, and Canadian Bacon
on an English Muffin

Breakfast Burrito

Scrambled Eggs, Aged Cheddar, Country Potatoes, Pico De
Gallo, Chorizo, and Sour Cream on a Flour Tortilla

O'Brien Sandwich

Country Potatoes, Sweet Peppers, Onions, Vegan Eggs,
and Vegan Cheese on Toasted Baguette



GROUP PLATED LUNCH

Available 11am-4pm

Please select a maximum of two entrées for your guests to choose from. Entrée counts will be due three weeks prior to your event. If multiple entrées are selected, each guest's entrée choice will need to be designated by a coded place card. All entrées will be charged at the higher meal price.

Grilled Chicken Piccata

Free Range Chicken Breast, Lemon Caper Sauce, Italian Pasta Salad, Seasonal Vegetable

29

Seared Rockfish

Local Rockfish, Roasted Tomato Vinaigrette, Basil Aioli, Seared Polenta, and Seasonal Vegetable

30

Beef Scallopini

Choice Top Sirloin Cutlets, Roasted Mushroom Ragout, Chive Whipped Potatoes, and Seasonal Vegetable

32

Grilled Prawns

Wild Gulf Prawns, Roasted Red Pepper and Horseradish Coulis, Creamy Asiago Polenta, and Seasonal Vegetable

32

Seared Pork Tenderloin Medallions

Seasonal Fruit Compote, Aged Basmati Rice Pilaf, and Seasonal Vegetables

30

Barbeque Chicken

Free Range Leg and Thigh, Smoked Onion Bbq Sauce, Potato Salad, and Seasonal Vegetable

29

Wild Salmon Cakes

Remoulade, Herb Roasted Potatoes, and Seasonal Vegetable

34

Grilled Vegetables

Eggplant, Zucchini, Red Pepper, and Onion. Pomodoro Sauce, Basil Aioli and Seared Asiago Polenta

29

Indian Spiced Tofu

Tomato and Cucumber Relish, Chickpea Puree, Seasonal Vegetable

29

ADD SOUP

Wayfarer Clam Chowder, Roasted Turkey and Vegetable, Tomato Bisque, or Chefs Choice Seasonal Soup

10 per person (choose one)

ADD SALAD

Mixed Greens: Organic Greens, Tomato, Cucumber, Shredded Carrot, and Sunflower Seeds
in our Creamy Classic Garlic Dressing

Caesar: Romaine Lettuce, House Caesar Dressing, Roasted Garlic Croutons, and Asiago Cheese

Spinach Salad: Baby Spinach, Roasted Red Peppers, Shaved Red Onion, Tomato, Mixed Olives, and Aged White Cheddar in an Herb Vinaigrette

12 per person (choose one)



LUNCH BUFFET

Choose 1 soup or salad, 1 entrée, 1 side, 1 seasonal vegetable, and 1 dessert 42 per person
Choose 1 soup or salad, 2 entrées, 1 side, 1 seasonal vegetable, and 1 dessert 48 per person
Choose 1 soup, 1 salad, 1 entrée, 1 side, 1 seasonal vegetable, and 1 dessert 51 per person
Choose 1 soup, 1 salad, 2 entrées, 1 side, 1 seasonal vegetable, and 1 dessert 57 per person

SOUPS

Wayfarer Clam Chowder
Roasted Turkey and Vegetable
Tomato Bisque
Chef's Choice Seasonal Soup

SALADS

Mixed Greens: Organic Greens, Tomato, Cucumber, Shredded Carrot, and Sunflower Seeds in our Creamy Classic Garlic Dressing
Caesar: Romaine Lettuce, House Caesar Dressing, Roasted Garlic Croutons, and Asiago Cheese
Spinach Salad: Baby Spinach, Roasted Red Peppers, Shaved Red Onion, Tomato, Mixed Olives, and Aged White Cheddar in an Herb Vinaigrette

ENTRÉES

Grilled Chicken Breast with Piccata Butter Sauce
Seared Local Rockfish with Roasted Tomato Vinaigrette and Basil Aioli
Bbq Chicken Legs and Thighs with Smoked Onion Bbq Sauce
Seared Pork Tenderloin Medallions with Seasonal Fruit Compote
Red Wine Braised Beef with Fresh Herbs and Pearl Onions
Grilled Wild Gulf Prawns with Roasted Red Pepper and Horseradish Coulis (add 5 per person)
Choice Beef Sirloin Cutlets with Roasted Mushroom Ragout (add 4 per person)
Wild Salmon Cakes with Lemon and Remoulade (add 5 per person)
Grilled Mediterranean Vegetables with Pomodoro Sauce and Basil Aioli
Indian Spiced Tofu with Tomato and Cucumber Relish

SIDES

Whipped Potatoes, Creamy Asiago Polenta, Roasted Garlic Smashed Red Potatoes, Italian Pasta Salad, Aged Basmati Rice Pilaf, Potato Salad, Seared Polenta Cakes, Herb Roasted Potatoes, Spicy Stewed Chickpeas, Roasted Vegetable Quinoa

DESSERTS

Fresh Baked Cookies (2 per person), House Made Chocolate Cupcakes, House Made Vanilla Cupcakes, House Made Fudge Brownies, Chocolate Covered Strawberries (3 per person), Fresh Fruit



BOX LUNCHES

3 items per group of 30 or more, including vegetarian and vegan

2 items per group of 20-29, including vegetarian and vegan

Individual bag of Kettle potato chips

Piece of seasonal fruit

Fresh baked cookies

Chocolate mints

A bottle of water

Served in a Wayfarer cardboard carryall with "green" silverware and napkins

29 per person

SANDWICHES

Slow-Roasted Beef on Sourdough Bread, with Horseradish Mayo, Lettuce, Tomato, and Aged Cheddar Cheese

House Roasted Turkey on Whole Grain Bread with Dijon Mayo, Lettuce, Tomato, and Swiss Cheese

Cured Italian Meats on a Ciabatta Roll with Balsamic Mayo, Shaved Pepperoncini,
Cucumber, Spinach, Red Onion, and Asiago Cheese

Country Ham on Sourdough Bread with Honey Mustard, Roasted Garlic Mayo, Lettuce, Tomato, and Smoked Gouda Cheese

House Roasted Turkey On Ciabatta Bread With House Made Cranberry Sauce,
Pickled Red Onion, Lettuce, And Boursin Cream Cheese

Caprese Sandwich with Fresh Mozzarella, Heirloom Tomato, Public Coast Farms Basil Pesto, Balsamic Mayo on a Ciabatta Roll

SALADS

(make it a wrap for an additional 2)

Classic Caesar: Romaine, Roasted Garlic Croutons, Asiago Cheese, and Creamy Caesar Dressing

Mixed Greens: Tomato, Cucumber, Carrot, Radish, and Sunflower Seeds with Creamy Garlic Dressing

Spinach: Baby Spinach, Roasted Red Peppers, Shaved Red Onion, Tomato, Mixed Olives,
and Aged White Cheddar in an Herb Vinaigrette

Caprese: Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Aged Balsamic

Southwest Quinoa and Kale: Black Beans, Corn, Shaved Red Onion, Tomato, and Cilantro in a Creamy Roasted Jalapeno Dressing

Asian Noodle Salad: Rice Noodles, Cucumber, Tomato, Shallot, Sweet Pepper, Spinach, Scallions,
and Cilantro in a Sesame-Orange Vinaigrette

Add Grilled Chicken – 6 Per Salad/Wrap



GROUP PLATED DINNER

Available 5pm-8pm

Please select a maximum of two entrées for your guests to choose from. Entrée counts will be due three weeks prior to your event. If multiple entrées are selected, each guest's entrée choice will need to be designated by a coded place card. All entrées will be charged at the higher meal price

Seared King Salmon

Local Salmon, Sweet Pepper and Corn Relish, Saffron Rice, Seasonal Vegetable

46

Baked Halibut

Fresh Alaskan Halibut, Roasted Tomato Bruschetta, Asiago Polenta Cake, Seasonal Vegetable

44

Herb Roasted Chicken Breast

Free Range Chicken, Roasted Garlic Veloute, Smashed Red Potatoes, and Seasonal Vegetable

39

Seared Beef Tenderloin

Choice Beef Tenderloin Medallions, Roasted Mushroom Ragout, Whipped Potatoes, and Seasonal Vegetable

56

Seared Rockfish

Local Rockfish, Bacon Marmalade, Creamy Asiago Polenta, Seasonal Vegetable

40

Roasted Pork Loin

Roasted Grapes, Tarragon, Sherry, Herb Roasted Potatoes, Seasonal Vegetables

39

Grilled Mediterranean Vegetables

Eggplant, Zucchini, Sweet Peppers, Red Onion, Pomodoro Sauce, Basil Aioli, Seared Polenta, and Asiago Cheese

36

ADD SOUP

Wayfarer Clam Chowder, Roasted Turkey and Vegetable, Tomato Bisque, or Chefs Choice Seasonal Soup

10 per person (choose one)

ADD SALAD

Mixed Greens: Organic Greens, Tomato, Cucumber, Shredded Carrot, and Sunflower Seeds
in our Creamy Classic Garlic Dressing

Caesar: Romaine Lettuce, House Caesar Dressing, Roasted Garlic Croutons, and Asiago Cheese

Spinach Salad: Baby Spinach, Roasted Red Peppers, Shaved Red Onion, Tomato, Mixed Olives, and Aged White Cheddar in an Herb Vinaigrette

12 per person (choose one)



GROUP DINNER BUFFET

Choose 1 soup or salad, 1 entrée, 1 side, 1 seasonal vegetable, and 1 dessert 60 per person

Choose 1 soup or salad, 2 entrées, 1 side, 1 seasonal vegetable, and 1 dessert 66 per person

Choose 1 soup, 1 salad, 1 entrée, 1 side, 1 seasonal vegetable, and 1 dessert 68 per person

Choose 1 soup, 1 salad, 2 entrées, 1 side, 1 seasonal vegetable, and 1 dessert 74 per person

All Dinner Buffets are served with fresh baked rolls and whipped butter

SOUPS

Wayfarer Clam Chowder

Roasted Turkey and Vegetable

Tomato Bisque

Chef's Choice Seasonal Soup

SALADS

Mixed Greens: Organic Greens, Tomato, Cucumber, Shredded Carrot, and Sunflower Seeds in our Creamy Garlic Dressing

Caesar: Romaine Lettuce, House Caesar Dressing, Roasted Garlic Croutons, and Asiago Cheese

Spinach Salad: Baby Spinach, Roasted Red Peppers, Shaved Red Onion, Tomato, Mixed Olives, and Aged White Cheddar in an Herb Vinaigrette

ENTRÉES

Slow Roasted Choice Top Sirloin with Horseradish Cream and Natural Jus

Herb Roasted Chicken Breast with Roasted Garlic Veloute

Seared Local Rockfish with Bacon Marmalade

Seared King Salmon with Sweet Pepper and Corn Relish (add 7 per person)

Baked Alaskan Halibut with Roasted Tomato Bruschetta (add 5 per person)

Roasted Pork Loin with Seasonal Fruit Compote

Roasted Turkey Breast with House Made Cranberry Sauce and Gravy

Grilled Mediterranean Vegetables with Pomodoro Sauce and Basil Aioli

Slow Roasted Prime Rib with Horseradish Cream and Natural Jus (add 6 per person)

SIDES

Garlic and Chive Whipped Potatoes, Creamy Asiago Polenta, Aged Basmati Rice Pilaf, Herbs Roasted Potatoes, Seared Polenta Cakes, Roasted Garlic Smashed Red Potatoes, Saffron Rice, Traditional Stuffing, Roasted Vegetable Quinoa

DESSERTS

Chef's Choice Individual Mini Desserts, Seasonal Fruit Crisp with Vanilla Bean Whipped Cream

20 PERSON MINIMUM

VEGETARIANS, VEGANS AND PATRONS WITH DIETARY RESTRICTIONS WILL ALWAYS BE ACCOMMODATED. PRICES ARE PER PERSON AND SUBJECT TO A 22% SERVICE CHARGE AND 0.5% TAX. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



GROUP APPETIZERS

Prawn Cocktail

Wild Gulf Prawns with Classic Cocktail Sauce 21

(GF, DF)

Artisan Cheese Plate

Imported and Domestic Cheeses with Seasonal Fruit Preserves and Crackers 26

Dungeness Crab Cakes

Local Dungeness Crab Bound with Shrimp Mousse and Seared. Served with Lemon Aioli 30

(GF)

Prosciutto Wrapped Melon

Balsamic Glaze, Extra Virgin Olive Oil, and Asiago Cheese 25

(GF, DF)

Charcuterie Plate

Assorted Cured Meats with Seasonal Mostarda and Pickled Vegetables 27

Crab Cocktail

Local Dungeness Crab and Shaved Celery in a Horseradish Vinaigrette 31

Thai Style Meat Balls

Sweet Chili-Orange Sauce, Scallions, Cilantro, and Peanuts 24

(GF, DF)

Fresh Mozzarella

Heirloom Tomato, Basil, Extra Virgin Olive Oil, and Balsamic Glaze 22

(GF, Vegetarian)

Pork Kafta

Tzatziki, Flat Bread, and Cucumber-Tomato Relish 24

Caponata

Crostini, Basil, Extra Virgin Olive Oil 22

(GF, DF, Vegan)



HORS D'OEUVRES

- Crab Salad Puffs 47 per dozen
- Oysters on the Half Shell with Seasonal Mignonette 38 per dozen
- Profiteroles with Smoked Salmon Mousse 42 per dozen
- Mini Dungeness Crab Cakes with Lemon-Herb Aioli 45 per dozen
- Peppadew Peppers Stuffed with Herbed Mascarpone 36 per 2 dozen
- Prosciutto Wrapped Melon with Balsamic Glaze 36 per dozen
- Manilla Clams on the Half Shell with Fennel Puree 36 per 2 dozen
- Grilled Prawns with Red Pepper and Horseradish Coulis 36 per dozen
- Smoked Free Range Chicken Puffs 36 per dozen
- Rogue Blue Cheese Tartlets with Hazelnuts and Blueberry Compote 36 per dozen
- Spicy Gazpacho Oyster Shooters 38 per dozen
- Cold Smoked Salmon Crisps with Caper, Onion, and Boursin Cream Cheese 45 per dozen
- Oregon Bay Shrimp Ceviche Mini Tostadas 36 per dozen
- Yearling Oysters Rockefeller 40 per dozen
- Beef Tartare Crostini with Truffle Egg Yolk 40 per dozen
- Charred Asparagus and Mushroom Salad on Garlic Toasted Sourdough 36 per dozen
- Baba Ghanoush and Feta on Pita Crisps 36 per dozen
- Crab and Artichoke Dip on Toasted Baguette 47 per dozen



BEVERAGES AVAILABLE ON CONSUMPTION

You can select which items you would like to include in your bar:

| | |
|------------------------------------|---------|
| Soft Drinks (Pepsi products, cans) | 4 each |
| Sparkling Water (assorted flavors) | 4 each |
| Public Coast Brewing Co. Root Beer | 4 each |
| Assorted, Local Craft Microbrews | 7 each |
| Signature Cocktails (maximum of 2) | 12 each |

WINE

| | |
|--------------------|------------------------|
| Pinot Gris | 12/48 per glass/bottle |
| Chardonnay | 14/55 per glass/bottle |
| Pinot Noir | 13/51 per glass/bottle |
| Cabernet Sauvignon | 15/59 per glass/bottle |

CALL BRAND COCKTAILS

Evan Williams Bourbon, Lauders Scotch, Smirnoff Vodka, Amsterdam Gin, Christian Brothers VSOP Brandy, Cruzan Rum
10 each

OR

PREMIUM BRAND COCKTAILS

Makers Mark Whiskey, Dewar's Scotch, Absolut Vodka, Beefeaters Gin, Courvoisier, Bacardi Gold Rum, Kahlua, Bailey's 12 each

BEVERAGE PACKAGE PRICING

To include non-alcoholic beverages, beer, wine, and call brand cocktails.

| | <u>Call</u> | <u>Premium</u> |
|-------------|---------------|----------------|
| First Hour | 15 per person | 18 per person |
| Second Hour | 12 per person | 15 per person |
| Third Hour | 12 per person | 15 per person |
| Fourth Hour | 10 per person | 13 per person |

NON-ALCOHOLIC BEVERAGES ONLY

10 per person for First Hour | 8 per person for Second and Third Hour | 5 per person for Fourth Hour