

PUMPKIN RIDGE GOLF CLUB HOLIDAY PACKAGES



CHRISTINA DALTON | EVENT SALES DIRECTOR 503.647.2527 | CDALTON@PUMPKINRIDGE.COM
12930 NW OLD PUMPKIN RIDGE ROAD, NORTH PLAINS, OR 97133



GENERAL INFORMATION

DEPOSIT AND POLICIES

A non-refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the total estimated event total. A total of 50% must be received six months prior to the event date. 100% of the final estimated balance is due 10 days prior to the event date.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Food and Beverage minimums do not include: service charge, room charge or ceremony fees. The minimum requirements for an event under consideration, please contact the Event Sales Department.

A 20% Service Charge will be added to all food and beverage items

All events have a maximum time limit of five (5) hours. If additional time is required, arrangements may be made with the Event Sales Department prior to the event. Additional charges may apply.

We ask our customers to confirm the total number of guest that will be attending at least ten (10) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by the club, unless otherwise arranged with our Event Sales Department. We offer a variety of menu selections and packages designed to accommodate any event.

Final menu selections, room arrangements and other details are due forty-five (45) days prior to your event, unless otherwise arranged with the Event Sales Department. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order (BEO) confirming the specific requirements of your event.

ROOM CAPACITY

ROOM/AREA	SQ. FEET	DIMENSIONS	BANQUET SEATING	CLASSROOM SEATING	THEATRE SEATING	STANDING
SUNSET ROOM	1,800	36x50	160 (NOV. -APRIL) 280 (MAY - OCT.)	100	200	300
CHAMPIONS GRILLE (AVAILABLE NOV. - APRIL)	720	20x36	80	60	100	120
GHOST CREEK CLUBHOUSE (AVAILABLE NOV. - APRIL)			300	NA	NA	350
PRIVATE* WITCH HOLLOW FOUNDERS CLUB	600		50	NA	NA	80

RENTAL RATES

Sunset Room Rental

Includes: Standard Linen Colors, Tables, Chairs, China, Glassware, Silverware and Holiday Centerpieces

November – January

Monday – Thursday
\$500

Friday & Sunday
\$800

Saturday
\$1,000

Additional Items

Chair Covers..... \$4.00 per chair
Specialty Linen..... Starting at \$5.00 per Table
Patio Heaters..... \$85.00 each
Projector & Screen..... \$200.00
Wireless Microphone..... \$50.00
Extra Hour of Event Time..... \$80 - \$150

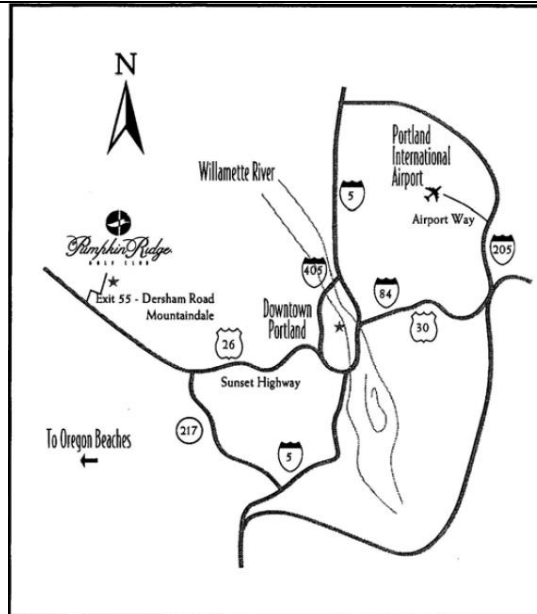
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DIRECTIONS & PREFERRED VENDOR LIST

Directions from Portland International Airport

- Follow Airport Way to I-205 South
- I-205 South 3 miles to Exit #21B I-84/US 30 West
- I-84/US 30 West 6 miles to I-5 South
- Stay in Left Lane and follow signs to Beaverton & US 26 West
- Move to Right Lane, 1 mile and take exit #1D US 26/Sunset HWY West toward Oregon Beaches
- Follow Directions from Downtown Portland



12930 NW OLD PUMPKIN RIDGE ROAD
NORTH PLAINS, OR 97133
503.647.4747

Directions from Downtown Portland

- US 26/Sunset HWY West Towards Oregon Beaches (Approx. 20 Miles)
- Exit #55 Dersham Road/Mountaindale
- Turn Right proceeding North on Dersham Road
- 1st Right at Mountaindale Road
- 1st Left on Old Pumpkin Ridge Road
- Entrance to Pumpkin Ridge Golf Club on Right

DAVID EFAW PRODUCTIONS

DAVIDEFAWPRODUCTIONS.COM

503-229-4393

DAVIDEFAWPRO@GMAIL.COM

EVENTS ETC. NW

WWW.EVENTSETCNW.COM

503-722-3884

BOWERBIRD EVENTS

OFFICE@BOWERBIRDEVENTS.COM

503-505-2712

BLOOMING BOUQUETS

Bloomingbouquets@juno.com

971-285-5628

ROBINSON'S FLORALS

www.robinsonsltd.com

503-647-2222

NIKKI@ROBINSONSLTD.COM

ANIKO PHOTOGRAPHY

www.anikoproductions.com

503-833-2479

POWERS STUDIOS

www.powersstudios.com

503-478-0997

INFO@POWERSSTUDIOS.COM

PORTLAND PHOTOGRAPHY

www.portland-photography.com

503-317-2737

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BEVERAGE SELECTIONS

Full Hosted Bar Package

Hosted Bar includes Pumpkin Ridge House Wines, Microbrew & Domestic Beer, Mixed Drinks and all Non-Alcoholic Beverages

With Premium Liquor Brands:

(3) Hours - \$28 per Guest / (4) Hours - \$32 per Guest

With Call Liquor Brands:

(3) Hours - \$22 per Guest / (4) Hours - \$26 per Guest

Additional \$2 per Guest for Premium Wines

Semi Hosted Bar Package

Hosted Bar includes House Wine, Microbrew & Domestic Beer and all Non-Alcoholic Beverages

(3) Hours - \$18 per Guest / (4) Hours - \$22 per Guest

Additional \$2 per Guest for Premium Wines

Cash Bar will be set up for hard spirits at no charge

Non-Alcoholic Hosted Package

Hosted Bar includes all Non-Alcoholic Beverages

Coffee, Tea, Bottled Soda, Lemonade, Strawberry Lemonade, Tropical Fruit Punch

(3) Hours - \$8 per Guest / (4) Hours - \$10 per Guest

Cash bar will be set up with beer, wine and spirits and no charge.

Beverage Ala Carte

Wine & Champagne

Banquet Wine/Champagne	\$24 Bottle
Glass Wine/Champagne	\$7.50 White/\$8 Red
Premium Wine/Champagne	\$30+ Bottle
Glass Premium Wine	\$8+
Champagne Toast	\$4 per Guest

Non-Alcoholic

Gatorade	\$3.50
Bottled Water	\$2.50
Bottled Soda	\$3.50
Juice	\$2.50
Tropical Punch Bowl	\$45 (3 Gallons)
Red Bull	\$4.50

Beer -- Keg Beer

Domestic Full	\$375
Domestic Pony	\$195
Import / Craft Full	\$495
Import / Craft Pony	\$225

Canned, Bottled and Draft Beer

Import 12z	\$5
Domestic 16z	\$5
Specialty 16z	\$6

Corkage Fees

Kegs: \$250 per Full Keg/ \$100 per Pony Keg
Wine: \$12 per Bottle 750ml \$20 per bottle 1.5ltr

Children's Beverages

Unlimited Non-Alcoholic Beverages, Children 4-12
\$5 per Child

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ALDER MENU

HORS D'OEUVRES

Choice of One

Additional displays \$3 per person

CHEESE

Cheddar, Swiss, and Pepper Jack

FRUIT

Pineapple, Honeydew, Cantaloupe

CHOICE OF TWO-PASSED APPETIZERS

Caprese Skewers

Bruschetta

Chicken Satay

Coconut Shrimp

Deviled Eggs

Poached Prawns

Spanakopita

Bacon Wrapped Scallops

Vegetable Spring Rolls

Baby Quiches

Seared Ahi with Ginger

Sausage Stuffed Mushrooms

HOLIDAY DISPLAYS

DECORATED WHOLE SALMON

Garnished with lemon, cream cheese and capers, served with crisp breads and crackers.

MEDITERRANEAN

Artichoke hearts, cucumber, grilled squash and zucchini, roasted peppers, baba ghanoush, hummus, olive tapenade and pita bread

CHARCUTERIE

Turkey, ham, salami, roast beef, capicola and prosciutto

CHEF'S CARVING STATION

Roasted turkey breast

With silver dollar rolls, mustard, mayonnaise and cranberry sauce

DESSERTS

Apple Pie

Choice of Two
Carrot Cake

Cheese Cake

\$32 PER PERSON

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MAPLE MENU

HORS D'OEUVRES

Choice of one display

Additional displays \$3 per person

CHEESE

Swiss, gouda, Havarti, pepper jack and Boursin cheese served with crackers.

CHARCUTERIE

Turkey, ham, salami and roast beef

FRUIT

A display of a variety of melons, pineapple and grapes.

VEGETABLE

Carrots, celery, broccoli and cherry tomatoes

MEDITERRANEAN

Artichoke hearts, cucumber, grilled squash, zucchini, roasted peppers, baba ghanoush, hummus, olive tapenade and pita bread

CHOICE OF TWO-PASSED APPETIZERS

Caprese Skewers

Bruschetta

Chicken Satay

Coconut Shrimp

Deviled Eggs

Poached Prawns

Spanakopita

Bacon Wrapped Scallops

Vegetable Spring Rolls

Baby Quiches

Seared Ahi and Ginger

Sausage Stuffed Mushrooms

CHOICE OF SALAD

MIXED GREENS

Tomatoes, carrots, cucumber, black olives with balsamic vinaigrette and ranch dressings

SPINACH SALAD

With strawberries, feta cheese, candied walnuts and walnut vinaigrette

CLASSIC CAESAR

Parmesan cheese, croutons and Caesar dressing

GREEK SALAD

Iceberg lettuce, feta cheese, cucumber, tomato and yogurt vinaigrette

CHOICE OF TWO ENTREES

MARINATED FLANK STEAK

Grilled and served with a mushroom demi-glaze

BARRON OF BEEF

(Add Carving Station \$150)
with choice of BBQ, chimichurri, madeira garlic, mushroom, or green peppercorn sauce

MILANESE CHICKEN

Parmesan and chive crusted with a lemon garlic oil

HOUSE-SMOKED PORK LOIN

Hickory smoked with prosciutto tri-onion marmalade

GRILLED CHICKEN

With your choice of lemon butter, lemon caper, teriyaki or white wine garlic sauce

GRILLED ROSEMARY SALMON

With choice of lemon butter, lemon caper, white wine garlic sauce or three melon relish

CHOICE OF ONE

Rice pilaf
Au gratin potatoes
Wild rice

Roasted red potatoes
Garlic cheddar mashers
Mushroom risotto

CHOICE OF ONE

Carrots, squash and zucchini
Green bean amandine

Broccoli and cauliflower
Brussel sprouts with bacon and dates

CHEF CHOICE DESSERT

\$37 PER PERSON

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FIR MENU

CHOICE OF ONE SALAD

MIXED GREENS

Tomatoes, carrots, cucumber, black olives with balsamic vinaigrette and ranch dressings

CLASSIC CAESAR

Romaine lettuce, parmesan cheese, croutons and Caesar dressing

BOSTON LETTUCE SALAD

Boston lettuce, gorgonzola, tomatoes, sliced apples and spiced walnuts with apple cider vinaigrette

ASIAN PEAR SALAD

Mixed greens, Asian pear, dried cherries, goat cheese and raspberry vinaigrette

CHOICE OF TWO-PASSED APPETIZERS

Caprese Skewers

Bruschetta

Chicken Satay

Coconut Shrimp

Deviled Eggs

Poached Prawns

Spanakopita

Bacon Wrapped Scallops

Vegetable Spring Rolls

Baby Quiches

Seared Ahi and Ginger on Crostini

Sausage Stuffed Mushrooms

CHOICE OF TWO ENTREES

PORK TENDERLOIN

With apple and pear chutney

GRILLED SALMON

With your choice of lemon butter, lemon caper, white wine garlic sauce or three melon relish

MAHI MAHI

Seared, Grilled or Baked with your choice of roasted red pepper or pineapple jerk sauce, mango salsa, pineapple relish or macadamia crusted

RED SNAPPER

With your choice of white wine garlic, herb veloute or roasted red pepper sauce

PUMPKIN LONDON BROIL

Green peppercorn sauce or demi-glaze

PRIME RIB

(Add Carving Station \$150)
With au jus and horseradish sour cream

CHOICE OF ONE CHEF'S ACTION STATION

NW SEA SCALLOPS

Seared on Himalayan salt block served over jasmine rice

PACIFIC SCAMPI FLAMBE

Shrimp tossed with garlic, shallots, tomato and lemon buttered pasta

CHOICE OF TWO

Carrots, squash and zucchini

Broccoli and cauliflower

Greens beans amandine

Brussel sprouts with bacon and dates

Wild mushroom rice pilaf

Roasted red potatoes

Au gratin potatoes

Garlic cheddar mashers

CHEF CHOICE DESSERT

\$47 PER PERSON

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HARVEST MENU

HORS D'OEUVRES

Choice of one display

Additional displays \$3 per person

CHEESE

Swiss, gouda, Havarti, pepper jack and Boursin cheese served with crackers.

CHARCUTERIE

Turkey, ham, salami and roast beef

VEGETABLE CRUDITE

Carrots, celery, broccoli and cherry tomatoes with ranch dressing or hummus to dip.

FRUIT DISPLAY

A variety of melons, pineapple and grapes

MEDITERRANEAN

Artichoke hearts, cucumber, grilled squash, zucchini, roasted peppers, baba ghanoush, hummus, olive tapenade and pita bread

CHOICE OF ONE SALAD

MIXED GREENS

Tomatoes, carrots, cucumber, black olives with balsamic vinaigrette and ranch dressings

BOSTON LETTUCE SALAD

Boston lettuce, gorgonzola, tomatoes, sliced apples and spiced walnuts with apple cider vinaigrette

CLASSIC CAESAR

Romaine lettuce, parmesan cheese, croutons and Caesar dressing

ASIAN PEAR SALAD

Mixed greens, Asian pears, dried cherries, goat cheese and raspberry vinaigrette

CHOICE OF TWO-PASSED APPETIZERS

Caprese Skewers

Coconut Shrimp

Spanakopita

Baby Quiches

Bruschetta

Deviled Eggs

Bacon Wrapped Scallops

Seared Ahi and Ginger on Crostini

Chicken Satay

Poached Prawns

Vegetable Spring Rolls

Sausage Stuffed Mushrooms

CHOICE OF TWO ENTREES

PORK TENDERLOIN

With apple and pear chutney

MAHI MAHI

Seared, Grilled or Baked with your choice of roasted red pepper or pineapple jerk sauce, mango salsa, pineapple relish or macadamia crusted

PUMPKIN LONDON BROIL

Green peppercorn sauce or demi-glaze

GRILLED SALMON

With your choice of lemon butter, lemon caper, white wine garlic sauce or three melon relish

RED SNAPPER

With your choice of white wine garlic, herb veloute or roasted red pepper sauce

PRIME RIB

(Add Carving Station \$150)

With au jus and horseradish sour cream

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HARVEST MENU (CONTINUED)

CHOICE OF ONE CHEF'S ACTION STATION

NW SEA SCALLOPS

Seared on Himalayan Salt Block
served over Jasmine Rice

PACIFIC SCAMPI FLAMBE

Shrimp tossed with garlic, shallots, tomato
and lemon buttered pasta

CHOICE OF TWO

Carrots, squash and zucchini
Broccoli and cauliflower
Greens bean amandine
Baby carrots and asparagus
Brussel sprouts with bacon and dates

Mushroom risotto
Roasted red potatoes
Au gratin potatoes
Garlic cheddar mashers
Wild mushroom rice pilaf

DESSERT

CHOICE OF TWO

NY STYLE CHEESE CAKE

with an Oregon berry drizzle

CHOCOLATE FLOURLESS TORT

with a raspberry drizzle

FUDGE CAKE

Moist chocolate cake with chewy fudge frosting and chocolate crunch

CARROT CAKE

Dark moist cake with carrots, raisins, pineapple and walnuts
with cream cheese frosting.

ICE CREAM MIX IN BAR

With vanilla ice cream a variety of toppings including: candies, sprinkles,
chocolate sauce, caramel sauce and whipped cream

\$55 PER PERSON

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PLATED DINNER MENU

CHOICE OF ONE SALAD

MIXED GREENS

Tomatoes, carrots, cucumber, black olives
with a creamy Italian vinaigrette

CLASSIC CAESAR

Romaine lettuce, parmesan cheese,
Croutons and Caesar Dressing

SPINACH SALAD

Baby spinach, strawberries, feta cheese,
candied walnuts and walnut vinaigrette

GREEK SALAD

Iceberg lettuce, feta cheese, cucumber,
tomato, and yogurt vinaigrette

BOSTON LETTUCE SALAD

Boston Lettuce, gorgonzola, tomatoes, sliced apples
and spiced walnuts with apple cider vinaigrette

ASIAN PEAR SALAD

Mixed greens, Asian pears, dried cherries,
goat cheese and raspberry vinaigrette

CHOICE OF TWO ENTREES

GRILLED CHICKEN \$32

With choice of BBQ, lemon butter, lemon caper,
teriyaki or white wine garlic sauce

MASTERS FILET MIGNON \$45

An 8z center cut tenderloin topped
with herbed butter and tumbleweed onions.

MAHI MAHI \$38

Seared, Grilled or Baked; Roasted red pepper or
pineapple jerk sauce, mango salsa,
pineapple relish, or macadamia crusted

GRILLED SALMON \$36

Seared, Grilled or Baked; with your choice of a
white wine garlic, herb veloute or roasted red
pepper sauce or 3-melon relish

CHOICE OF ONE

Rice Pilaf

Wild Rice

Mushroom Risotto

Roasted Potatoes

Au Gratin Potatoes

Garlic Cheddar Mashers

CHOICE OF ONE

Carrots, squash and zucchini

Greens bean amandine

Brussel sprouts with bacon and dates

Broccoli and cauliflower

Baby carrots and asparagus

DESSERT

CHOICE OF TWO

CARROT CAKE

Dark cake with carrots, raisins, pineapple
and walnuts with cream cheese frosting

FUDGE CAKE

Rich chocolate cake with chewy fudge frosting
and chocolate crunch

CHOCOLATE FLOURLESS TORT

With a raspberry drizzle

NY STYLE CHEESECAKE

With an Oregon berry drizzle

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ADD-ONS

HAND-PASSED HORS D'EUUVRES

Add \$2 per Guest for Each Addition

Spanakopita
Seared Ahi and Ginger on Crostini
Chicken Satay
Vegetable Spring Rolls
Caprese Skewers
Tomato Bruschetta

Add \$3 per Guest for Each Addition

Prosciutto-Wrapped Melon
Mini Pork Tacos
Grilled Lamb Chops
Shrimp Cocktail
Coconut Shrimp
Sausage Stuffed Mushrooms

COCKTAIL HOUR DISPLAYS

Domestic Cheese Display

With Crackers and Sliced Fresh Baguette

\$3 per Guest

Seasonal Sliced Fruit Platter

Including Cantaloupe, Honeydew, and Pineapple

\$3 per Guest

Domestic & Imported Cheese Display

With Crackers and Sliced Fresh Baguette

\$5 per Guest

Italian Antipasto Board

With Marinated Grilled Vegetables, Salami, and Mozzarella Cheese, Served with Sliced Fresh Baguette

\$6 per Guest

Shrimp Cocktail

Chilled Jumbo Shrimp Served with Cocktail Sauce and Sliced Lemons

\$7 per Guest

SPECIALITY CARVING STATIONS

Baron of Beef

With Silver Dollar Rolls, Mustard, Mayonnaise and Horseradish Sauce

Bacon Wrapped Roasted Leg of Lamb

With a Minted Onion-Apricot Marmalade

Rotisserie Roasted Turkey Breast

With Silver Dollar Rolls, Mustard, Mayonnaise and Cranberry Radish

Slow Roasted New York Striploin

With Silver Dollar Rolls and Cognac Mustard Glaze

Polynesian Style Chef Pulled Kahlua Pork

Sweet & Sour, Hot Mustard, Wasabi & pickled Ginger

Ask for Pricing

Children's Meals – Choice of One

\$15 per Child (5-12yrs.)

(All include Carrot & Celery Stick, Cookie and Milk)

Chicken Strips with French Fries

Hamburger with French Fries

Hotdog with French Fries

Spaghetti with Garlic Bread

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ADD-ONS (CONTINUED)

DESSERTS

Hand-Passed Chocolate-Dipped Strawberries	\$3 per Person
Cookies and Brownies	\$18 per Dozen
Viennese Table	\$6 per Person
Mini Pastries, Fruit Tarts, Brownies, Lemon Bars	

LATE NIGHT SNACKS

French Fry Bar Ketchup, Ranch, BBQ Sauce	\$5 per Person
Assorted Mini Pizza Pepperoni, Cheese, Vegetarian	\$5 per Person
Popcorn Bar Served in Paper Bags	\$2 per Person
Chips & Dip Salsa and Guacamole	\$5 per Person
Beef Sliders Cheddar Cheese and Thousand Island	\$5 per Person

SAUCE OPTIONS

Sauces

Mustard Demi Glaze	Roasted Garlic Sherry Sauce	Red Wine Reduction
Garlic Butter Sauce	Veloute	White Wine Reduction
Mushroom Marsala Sauce	Espagnole	Lobster Sauce
BBQ Sauce	Jack Daniels Demi Glaze	Peppercorn Sauce
Lemon Butter Sauce	Hollandaise	Roasted Red Pepper Sauce
	Chimichurri Sauce	

PASTA SAUCES

White Wine Garlic Sauce	Spicy Vodka Sauce	Stroganoff
Marinara	Alfredo	Creamy Pesto
Traditional Pesto	Roasted Red Pepper Pesto	Brown Butter Sauce
	Meat Sauce	

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