



RUNNING Y RANCH
RESORT

2022

Breakfast/Brunch Buffet Menu



Running Y 2022 Breakfast / Brunch buffets

Package #1 \$18 per person

Assorted pastries
Breakfast bagels and cream cheese
Individual fruit yogurts
Hard-boiled eggs or granola and milk
Orange and apple juices
Gourmet regular coffee and decaf hot teas

Package #2 \$21 per person

All of package #1 with the addition of:
Fresh fruit platter

Package #3 \$24 per person

Homemade coffee cake
Fresh fruit platter
Breakfast bagels with cream cheese or buttermilk biscuits
Potatoes O'Brien- tossed with bell peppers, onions and fresh herbs
Scrambled eggs
Breakfast sausage links or Biscuits and gravy
Orange and apple juices
Gourmet regular and decaf hot tea

Package #4 \$26 per person

Breakfast bagels and cream cheese or buttermilk biscuits
Fresh fruit platter
Potatoes O'Brien- tossed with bell peppers, onions and fresh herbs
Vegetable scramble- sautéed mushrooms, spinach and cheddar cheese
Country scramble- breakfast sausage, roasted red bell peppers and pepper jack cheese
Sides of salsa, ketchup and sour cream
Orange and apple juices
Gourmet regular coffee and decaf hot teas

Package #5 \$28 per person

Breakfast bagels with cream cheese or buttermilk biscuits
Fresh fruit platter
Potatoes O'Brien- tossed with bell peppers, onions and fresh herbs
Create your own omelet station- our chefs prepare each omelet to order
Sides of salsa, ketchup and sour cream
Orange and apple juices
Gourmet regular coffee and decaf hot teas

Does not include 22% service charge



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Lunch & Dinner Buffet Menu



Running Y 2022 Lunch and Dinner Buffet Menu

All buffets are beautifully displayed on linen with floral centerpiece. Prices reflect a group choice of one entree. Multiple entree packages are available for an additional \$6 per person per item. The price per person charge will be based on the higher priced entree. Any meals served after 3:00 pm are considered dinner.

Salads- choice of two

Tossed green- topped with fresh vegetables, croutons and choice of two dressings
Caesar- our own Caesar dressing, croutons and Parmesan tossed with romaine lettuce
Spinach- with an orange chive dressing, bacon, walnuts and mandarin orange filets
Organic mixed greens- with a raspberry chevre cheese vinaigrette and candied walnuts
Seasonal fresh fruit platter or fruit salad- the freshest selection available (seasonal)
Oregon salad- with pears, crumbled bleu and walnuts with balsamic vinaigrette
Potato- your choice of a traditional country style or red potato
Pasta- tri-colored fusilli tossed with fresh vegetables, cheeses and Italian vinaigrette
Wintertime fruit salad- apples, melons, pineapple and mandarin oranges tossed with a vanilla whipped cream.

Starch: choice of one

Wild and long grain rice- with butter and herbs
Mashed potatoes- roasted garlic or traditional style
Rice Pilaf- with butter and herbs
Penne pasta- tossed with olive oil, Parmesan cheese and Italian herbs
Au gratin scalloped potatoes- with scallions and fresh grated Tillamook cheddar cheese
Roasted red potatoes- with fresh rosemary, butter and parsley
Parmesan potatoes- sliced potatoes with cream and Parmesan then baked with breadcrumbs
Barbequed baked beans – with bacon and red onions

Veggies: choice of one

Mixed vegetable medley- tossed with fresh herb butter
Blue lake green Beans- with an almond butter
Fresh asparagus- served with tarragon butter (seasonal)
Baby carrots- with a brown sugar, honey butter and fresh parsley
Szechwan green beans- with a spicy Szechwan sauce and julienne carrots

Bread- choice of one

Assorted rolls and butter
Sliced baguette breads and butter
Garlic bread (served hot)
Corn bread or corn bread muffins with honey butter
Focaccia- with Italian seasonings and olive oil

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Entrees Selections- all of our entrees are made from the freshest ingredients available and made to order for each special event.

Chicken	Lunch	Dinner
~ Teriyaki chicken - grilled boneless skinless thighs	\$25	\$35
~ Chicken piccata - with a lemon, caper white wine sauce	\$26	\$36
~ Curry chicken - with yellow curry, mushrooms and bamboo shoots	\$26	\$36
~ Chicken cacciatore - steeped in a homemade marinara sauce with fresh tri-colored bell peppers and onions. (no green peppers)	\$26	\$36
~ Mediterranean chicken - in a white wine lemon sauce with Calamata olives, sun dried tomatoes, mushrooms, artichoke hearts and feta cheese	\$26	\$36
~ Chicken marsala - with fresh rosemary, tomatoes and mushrooms	\$26	\$36
~ Lemon and pepper chicken - served in a light lemon, pepper cream sauce with artichoke hearts and mushrooms.	\$26	\$36
~ Chicken Florentine - a boneless skinless breast stuffed with fresh spinach, pine nuts and mozzarella cheese. Served with a light sun dried tomato and fresh basil cream sauce.	\$27	\$37
~ Prosciutto Chicken - stuffed with ricotta, mozzarella and Parmesan cheeses, dry cured Italian ham and fresh sage. With brandy Alfredo sauce.	\$27	\$37
Home style Favorites		
~ Homemade Meatloaf - made with ground beef, sausage, onions and fresh herbs then topped with breadcrumbs and baked to perfection!	\$25	\$35
~ Beef Stroganoff - tri- tip, mushrooms, scallions and sour cream tossed with a beef sauce and egg noodles	\$25	\$35
~ Herb Roasted turkey breast - slow roasted to perfection and served with a cranberry and citrus relish.	\$25	\$35
Pastas & Vegetarian		
~ Vegetable Primavera - fresh vegetables sautéed with fresh herbs and garlic tossed with fussili pasta, parmesan cheese and a pesto cream.	\$24	\$34
~ Cheese Tortellinis - Topped with homemade marinara, meat sauce, Alfredo or pesto sauces. Choose 2 sauces.	\$24	\$34
~ Baked Ziti - with fresh mozzarella balls, basil and roma tomatoes.	\$24	\$34
Stuffed portabella mushroom - spinach, pesto and ricotta cheese with Parmesan bread crumb topping or with sautéed vegetables, Brie cheese and parmesan breadcrumb topping.	\$24	\$34
~ Italian sausage and roma tomatoes in a gorgonzola cream sauce - tossed with fresh basil and penne pasta	\$25	\$35

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~ Chicken with prosciutto and snow peas - tossed with farfalle pasta in a fresh sage cream sauce.	\$25	\$35
~ Eggplant parmesan - with marinara, mozzarella and Parmesan	\$25	\$35
~ 5 Cheese Lasagna - fresh mushrooms, tomatoes and spinach layered with mozzarella, Parmesan, Romano, ricotta and gorgonzola cheeses. Topped with marinara and baked to perfection. Homemade.	\$25	\$35
~ Meat Lasagna - Italian sausage and ground beef layered with ricotta, Parmesan and mozzarella cheeses. Homemade.	\$25	\$35
~ Chicken Primavera - fresh vegetables tossed with pasta and strips of grilled chicken breast in a light basil cream sauce.	\$25	\$35

Pork

~ Honey and Spiced Glazed Ham - served with assorted mustards.	\$25	\$35
~ Roasted Pork loin - a center cut pork loin roasted with fresh rosemary and served with an apple and pear chutney.	\$25	\$35
~ Dijon pork loin - with a port Dijon cream sauce.	\$25	\$35
~ Teriyaki pork loin - served with a fresh pineapple and cilantro salsa.	\$25	\$35
~ Pecan crusted pork loin - served with an apricot bourbon sauce.	\$25	\$35

Beef - all selections sliced at buffet

~ Herb roasted tri-tip steak - rubbed with garlic and rosemary served with horseradish cream.	\$26	\$36
~ Teriyaki tri-tip - served with a fresh pineapple and cilantro salsa	\$26	\$36
~ Prime Rib - a generous portion sliced to order. Served with horseradish cream.	\$30	\$40
~ Pepper crusted beef tenderloin –carved to order and served with a stilton, white wine reduction cream sauce	\$33	\$43

Seafood

~ Fresh salmon - with a mango salsa or lemon dill cream sauce	\$29	\$39
~ Salmon en croute - full filet baked in puff pastry and baked, served with a hollandaise sauce. (Sliced at buffet)	\$29	\$39
~ Seafood Fussily - tricolor fussily pasta, shrimp, Dungeness crab and halibut tossed in a sherry cream sauce with roasted red bell peppers, shitake mushrooms, and snow peas.	\$30	\$40

Specialty entrees

~ Grilled duck breast - served with a tart cherry pinot noir sauce.	\$Mkt
~ Herb and Pepper Crusted Lamb Tenderloin - served with an apple cider and fresh mint glaze.	\$Mkt

Does not include 22% service charge



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Holiday Menu 2022



Running Y 2022 Holiday Buffet Menu

Prices reflect a group choice of one entree. Multi entree packages are available for an additional \$6 per person per entree, based on the highest priced entree. Any meal served after 3:00 pm is considered dinner. The price per person includes dessert.

Salads- choice of two

- Tossed green- topped with fresh vegetables, croutons and choice of dressings.
- Oregon salad- with pears, crumbled bleu and walnuts with balsamic vinaigrette
- Wintertime fruit salad- apples, pears, pineapple, mandarin oranges tossed with a fresh whipped vanilla cream.
- Spinach- with an orange chive dressing, bacon, walnuts and mandarin oranges.
- Organic mixed greens- with raspberry vinaigrette, chevre cheese and candied walnuts.
- Caesar- our own Caesar dressing, croutons and Parmesan tossed with romaine lettuce.

Starch- choice of two

- Mashed potatoes- with roasted garlic and appropriate gravy with entree choice.
- Traditional stuffing- with cornbread, celery and onions.
- Baked sweet potatoes- with butter and brown sugar.
- Wild and short grain rice or Rice pilaf
- Roasted red potatoes- with fresh rosemary, olive oil and butter.

Veggies- choice of one

- Mixed vegetable medley- tossed with a parmesan herb butter.
- Baby carrots- drizzled with brown sugar and honey.
- Fresh Blue lake green beans- tossed with an almond butter.

Bread- Served with butter (choice of one)

- Assorted rolls
- Sliced baguette

Entrees

	Lunch	Dinner
Herb Roasted Turkey Breast- slow roasted to perfection and served with a cranberry and citrus relish.	\$31	\$41
Honey and Spiced Glazed Ham- served with a Dijon applesauce.	\$31	\$41
Rosemary and Garlic Roasted Pork loin- served with an apple and pear chutney.	\$31	\$41

Lemon and pepper chicken- grilled and served in a light lemon and pepper sauce with artichoke hearts and shitake mushrooms.	\$31	\$41
Stuffed portabella- with sautéed veggies and brie and topped with seasoned breading and parmesan cheese.	\$31	\$41
Proscuitto Chicken- stuffed with ricotta, mozzarella and Parmesan cheeses, dry cured Italian ham and fresh sage. With brandy Alfredo sauce.	\$32	\$42
Chicken Florentine- a boneless skinless breast stuffed with fresh spinach, pine nuts and mozzarella cheese. Served with a light sun dried tomato and fresh basil cream sauce.	\$32	\$42
Slow roasted tri-tip- sliced to order, served with horseradish cream.	\$33	\$43
Grilled salmon- served with a mango salsa or a lemon and fresh dill cream sauce.	\$35	\$45

Desserts

You have a choice of one of the below packages. The buffet will come with equal amounts of each dessert.

1) Traditional Holiday Selection: served with fresh whipped cream

*Fresh apple pie *Homemade pumpkin pie *Pecan pie

2) Gourmet Selection:

*Chocolate mousse cake *Lemon curd tart with Marion berry sauce

Does not include 22% service charge