

2026

CATERING & EVENTS
 MENU



WILDHORSE
RESORT & CASINO



kw̱ałanáwštayma WELCOME

Wildhorse Resort & Casino offers more than 14,000 square feet of event and meeting spaces. Whether you are planning a large reception or a small meeting, our event spaces and resort amenities provide you with the perfect place to hold your gathering. Our Group Sales team will customize your event and jumpstart the planning for you. Delivering exceptional experiences is built right into our foundation, you can enjoy deliciously tailored menus, with everything from hors d'oeuvres to full buffet spreads.



Your Chef JEFF SOMMER

“Walking into the restaurant’s kitchen, I found myself amazed at the chaos in the kitchen, and the art & skill the chefs in the restaurant possessed, and I knew from watching them that culinary arts was a profession I wanted to pursue.”

In October 2017, Chef Sommer joined Wildhorse Resort & Casino as Executive Chef, and has played a pivotal role in delivering an exceptional guest experience at Wildhorse Resort & Casino. With an impressive background in fine dining and expertise in managing hotel restaurant operations, he is a standout talent in the culinary world.

From helping his mother bake in the kitchen, to graduating from The Culinary Institute of America – Chef Sommer has had an inspiring journey to where he is now. At the age of 16, he started working as a busboy at a local restaurant, and soon discovered a desire to be in the kitchen.

“Walking into the restaurant’s kitchen, I found myself amazed at the chaos in the kitchen, and the art & skill the chefs in the restaurant possessed, and I knew from watching them that culinary arts was a profession I wanted to pursue,” said Chef Sommer.

Chef Sommer has managed to maintain a premier level of quality and service by creating great experiences through unique presentations and the best ingredients with refined techniques. “You can’t go wrong with good material”, says Chef, “And I like to focus on fresh food, simply prepared with an unwavering quality.”

After receiving two degrees from Fox Valley Technical College, Chef Sommer attended and graduated from The Culinary Institute of America, and later went on to work at fine dining establishments in New York, New Orleans, Connecticut, Wisconsin, Georgia. In addition, he has had the privilege to be invited to be a guest Chef at the prestigious “Masters Golf Tournament” in 2019, 2021 and 2024.

His contributions have helped shape the design of new property venues such as the food court, bowling alley, clubhouses, 24-hour restaurant, and conference center. Always looking ahead, Chef Sommer is excited to continue guiding the expansion of Wildhorse Resort & Casino, with upcoming remodels and fresh new concepts on the horizon.

BREAKFAST

Breakfast is the most important meal of the day and we take that very seriously. We offer everything from hearty traditional hot breakfast favorites to refreshing juice. No matter what you indulge in, we will make sure to start your day off right.



BREAKFAST BUFFETS

Includes water, selection Tazo® hot teas, coffee service

Additional \$3 per person for groups under 25

Chief Brunch Buffet

\$27+

Hill Meat® bacon, sausage, scrambled eggs, steak hash,
sliced honey baked ham, biscuits, sausage gravy, whipped butter,
chef's selection of pastries, fresh fruit salad

Continental Breakfast

\$18+

seasonal fruit and berry display, honey greek yogurt, pecan granola,
chef's selection of fresh baked pastries, sliced bread, butter, jams, jellies

Healthy Continental Breakfast

\$19+

Muesli, seasonal fruit and berry display, hard boiled eggs, honey greek yogurt
pecan granola, chef's selection of fresh baked pastries, sliced bread, butter, jams, jellies

Ranch Hand Breakfast

\$24+

country fried steak, sausage gravy, scrambled eggs, honey glazed biscuits,
potato bacon hash, seasonal fruit display, chef's selection of fresh baked pastries

Classic American Breakfast

\$23+

Hill Meat® bacon, sausage, scrambled eggs, honey glazed biscuits,
seasonal fresh fruit display, honey greek yogurt, pecan granola, crispy fried potatoes,
chef's selection of fresh baked pastries

South of the Border Breakfast

\$22+

scrambled eggs, chorizo and monterey jack cheese scrambled eggs,
Papa's con chorizo, housemade refried beans, flour tortillas, corn tortillas, chips,
queso fresco, fried jalapeños, ranchero salsa, limes, cilantro

Pancake Breakfast

\$22+

seasonal fresh fruit, Hill Meat® bacon, sausage,
silver dollar pancakes

Toppings whipped cream, fresh berries, bananas, cinnamon-sugar,
chocolate shavings, maple syrup, huckleberry syrup
scrambled eggs

Toppings cheddar cheese, caramelized onions

Enhancement

Assorted Honey Greek Yogurt

\$3+ per person

Hill Meat® Bacon

\$3+ per person

Hill Meat® Breakfast Sausage

\$2+ per person

Ham Steak

\$3+ per person

DESIGNER BREAKFAST ENHANCEMENTS

Add a breakfast enhancement to any breakfast buffet

Eggs Your Way attendant included

eggs your way, cheddar, Swiss, mushrooms, onions, peppers, spinach, tomatoes, bacon, sausage, ham

\$12+

Smoked Brisket Hash

crispy potatoes, bell peppers, pickled onion, BBQ sauce

\$3+

Carved Ham Station attendant included

Hill Meat® ham, local honey glazed, housemade honey mustard

\$9+

Buttermilk Pancakes

whipped butter, pure maple syrup, whipped cream, chocolate chips, strawberry compote, huckleberry syrup

\$6+

Oatmeal Station

Selection of teas and oatmeal that enhance the health of your guests

\$5+

Toppings assorted dried fruit and berries, toasted walnuts, pecans, mixed nuts, fresh berries, 2% milk, cinnamon, local honey, brown sugar

Manhattan Style NY Strip

New York steak, sautéed mushrooms, onion

\$14+

Classic French Toast

pure maple syrup, huckleberry syrup, powdered sugar, butter

\$7+

Denver Style Scrambled Eggs

scrambled eggs, peppers, onions, cheddar jack cheese

\$3+

Breakfast Croissants

eggs, smoked ham, cheddar cheese

\$48+ per dozen

SIGNATURE MORNING BREAKS

Additional \$3 per person for groups under 25

Gourmet Coffee & Doughnuts

Coffee, Cinnamon Sticks, Dark Chocolate, Whipped Cream, Traditional Doughnuts, Filled Doughnuts
Flavored Syrups chocolate, caramel, vanilla

\$14+

Build Your Own Parfait

Honey greek yogurt

\$10+

Toppings pecan granola, fresh strawberries, blueberries, dried fruits, toasted walnuts, coconut, raisins, Oregon huckleberry compote

French Quarter

Beignets, Coffee, Milk, Nutella®, local preserves
Flavored Syrups chocolate, caramel, vanilla

\$12+

À LA CARTE BREAK ITEMS

BEVERAGES

Freshly Brewed Coffee (Regular or Decaffeinated)	\$34+ small urn \$59+ large urn
Add Flavored Syrup	\$6+ \$8+
All Day Caffeination Station (Regular, Decaffeinated, tea)	\$4+ per person
Add Flavored Syrup	\$1+ per person
Fresh Juice orange, grapefruit or apple	\$39+ gallon
Oregon Huckleberry Lemonade	\$33+ gallon
Fresh Lemonade	\$29+ gallon
Apple Cider	\$27+ gallon
Huckleberry Apple Cider	\$31+ gallon
Iced Tea	\$19+ gallon
Individual Bottled Juices orange, apple, cranberry, cran-grape, tomato V8	\$4.50+ bottle
Infused Water orange tarragon, cucumber mint or ginger lemon rosemary	\$14+ gallon
Bottled Water 16oz	\$2.50+ bottle
Assorted Soft Drinks	\$2.50+ can
Bottled Iced Tea 18oz	\$4.75+ bottle
Gatorade ® 20oz	\$4.75+ bottle
Assorted Red Bull ® 12oz	\$5+ can

MORNING SNACKS

New Orleans Hot Beignets powdered sugar	\$29+ per dozen <small>minimum order 2 dozen</small>
Assorted Breakfast Pastries muffins, scones, danish	\$32+ per dozen
Assorted Doughnuts	\$24+ per dozen
Chef's Selection of Muffins	\$24+ per dozen
Assorted Bagels plain, cinnamon raisin, poppy seed onion, blueberry, flavored cream cheeses	\$25+ per dozen
Fresh Fruit & Berry Display honey yogurt dipping sauce	\$12+ per person
Granola Bars, Nutri-Grain® Bars, Candy Bars	\$24+ per dozen
Whole Seasonal Fruit	\$2.50+ per piece
Assorted Greek Yogurt	\$3+ each

LUNCH

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our lunches deliver the freshest picks of the season, high quality ingredients and we offer easily customized buffets that will please even the most particular palates.



BOX LUNCHES

Classic Deli Sandwich

\$19+

Pre-selected choice of house-smoked turkey, ham, roast beef

Includes: potato chips, seasonal whole fruit, chocolate chip cookie, bottled water

Signature Deli Sandwich

\$23+

Pre-selected choice of:

Grilled Chicken

Tillamook® smoked cheddar cheese, pesto, roasted red peppers, focaccia

House Smoked Turkey Breast

provolone cheese, whole grain bread

Grilled Vegetable

portobello mushroom, squash, zucchini, peppers, basil goat cheese, shaved red onion, tomato basil tortilla wrap

All signature box lunches include: potato chips, seasonal whole fruit, marinated cucumber and tomato salad, triple chocolate brownie, bottled water

BOX LUNCH ENHANCEMENTS

Upgrade your Deli Sandwich

Hoagies Hero

\$2+

turkey, ham, beef, provolone cheese, lettuce, tomato, pickled red onion, hoagie roll

Classic Italian

\$4+

mortadella, ham, salami, pepperoni, provolone cheese, Italian dressing, tomato, arugula, pickled red onion, pepperoncini, hoagie roll

Gluten free breads available upon request

LUNCH BUFFETS

Includes water, iced tea, coffee service

Additional \$4 per person for groups under 25

Wildhorse Country Spread

\$29+

Mixed Green Salad croutons, Parmesan, carrots, cucumbers, ranch dressing, balsamic dressing

Marinated Tomato & Cucumber Salad

Seasonal Vegetable Medley

Herb Roasted Red Potatoes

Corn Bread honey butter

Oregon Huckleberry Glazed Salmon

Grilled Chicken Monterey BBQ sauce, bacon, grilled onion, cheddar cheese

Seasonal Cobbler whipped cream

Strawberry Shortcake whipped cream, fresh strawberries

Cayuse Deli Board

\$22+

House-Smoked Turkey, Roast Beef & Ham

Swiss, Cheddar Cheese

Sliced Tomatoes, Red Onions, Lettuce

Coleslaw & Red Potato Salad

Chef's Soup of the Day

Assorted Sliced Breads with Condiments

Chef's Selection of Cookies & Brownies

Italian Feast

\$24+

Mixed Green Salad candied walnuts, grape tomatoes, gorgonzola cheese, balsamic vinaigrette

Caprese Salad

Garlic Bread Sticks

Classic Ratatouille sautéed Italian style vegetables

Spaghetti Bolognese

Ricotta Cheese Tortellini mushroom alfredo sauce

Crispy Chicken Parmesan shredded mozzarella cheese, Parmesan cheese, housemade marinara sauce

Tiramisu Chocolate Cake

Chef's Selection of Cannolis whipped marscapone cheese filling

Soup, Salad & Sweets

\$22+

Chef's Selection of Soups

Salad mixed greens, spinach, romaine lettuce

Toppings kalamatta olives, garlic oil marinated tomatoes, pepperoncini, grape tomatoes, cucumbers, bell peppers, garbonzo beans, black beans, ham, eggs, grilled chicken, bacon, tofu, walnuts, cheddar cheese, Parmesan cheese, feta cheese, focaccia croutons, tortilla strips, ranch, honey mustard, balsamic, italian, huckleberry dressing

Chef's Selection of Cookies & Bars

LUNCH BUFFETS

(Continued)

South of the Border

\$23+

Fajita & Taco Bar chicken machaca, sautéed peppers and onions, ground beef taco meat, crispy corn tortillas, flour tortillas, tortilla chips

Side Bar pico de gallo, salsa, sour cream, roasted corn salad, shredded lettuce, cheddar cheese, jalapeños, limes

Cilantro Rice

Housemade Refried Beans

Tres Leche Bread Pudding

Enchantment

Nacho Bar queso cheese sauce, seasoned black beans

\$4 per person

Black Bean Dip

\$1 per person

Guacamole

\$2 per person

Jarrito's Soft Drink

\$3 per person

Pendleton Picnic

\$26+

Seasonal Fruit Display

Coleslaw

Loaded Potato Salad

Green Bean Casserole

Macaroni & Cheese

Signature Grilled Hamburgers

All-Beef Hot Dogs

Condiments

Marinated Chicken Breast

Chef's Selection of Cookies & Brownies

Backyard BBQ

\$25+

Garden Salad carrots, cucumbers, ranch dressing, balsamic dressing

Roasted Corn

Baked Beans

Buttermilk Biscuits whipped butter

BBQ St. Louis Ribs house rub, trio of BBQ sauce

Fried Chicken

Lemon Bar coconut

Chocolate Nutella® Bar

Vegan & Gluten Free

\$4+ per person

- fettuccine bolognese, portobello mushroom

- Chinese style baked cauliflower, coconut rice, sweet & tangy orange sauce

- quinoa stuffed tomato, onion, corn, bell peppers

PLATED LUNCHES

Includes water, iced tea, coffee service, assorted dinner rolls, creamery butter

Additional \$4 per person for groups under 25

Please select one choice of salad, entrée, dessert.

SALADS

House Salad mixed greens, cucumber, carrots, grape tomatoes, herb vinaigrette

Caprese Salad local tomatoes, fresh mozzarella, crispy onion, pesto vinaigrette, balsamic drizzle

Caesar Salad romaine heart, shaved Parmesan, roasted garlic croutons, classic Caesar dressing

ENTRÉE SALADS

Select entrée salad, dessert

Pacific Rim Salad Niçoise salmon candy, poached shrimp, \$23+

asparagus, pickled red onions, red potatoes, grape tomatoes

Oregon Cobb Salad grilled ham, smoked chicken, \$21+

tomato, scallion, egg, aged cheddar cheese, spicy remoulade

ENTRÉES

All entrées include Chef's selection of starch and seasonal vegetables.

Manhattan Style NY Strip Walla Walla onion jam \$32+

Grilled Airline Chicken Breast \$27+

stone-ground mustard cream sauce

Bacon-Wrapped Pork Loin Pendleton® Whisky peppercorn sauce \$26+

Seared Salmon Oregon huckleberry BBQ \$34+

Shrimp Scampi garlic butter sauce, angel hair pasta, garlic bread \$29+

Vegan & Gluten Free

- fettuccine bolognese, portobello mushroom

- Chinese style baked cauliflower, coconut rice, sweet & tangy orange sauce

- quinoa stuffed tomato, onion, corn, bell peppers

SURF AND TURF

Manhattan Style NY Strip & Jumbo Shrimp \$38+

stone-ground mustard demi glace

Grilled Airline Chicken Breast & Salmon \$34+

Oregon huckleberry BBQ

DESSERTS

Pendleton® Whisky Pecan Pie vanilla whipped cream

Jumbo Red Velvet Cupcake

Banana Foster Cheesecake vanilla whipped cream

Warm Seasonal Cobbler Á la Mode

BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudités. Customize your snack break selections to suit any time of day!



SIGNATURE AFTERNOON BREAKS

Additional \$2 per person for groups under 25

Wildhorse Snack Shoppe

M&M's®, Reese's® Pieces, toasted peanuts, mini pretzels, candied walnuts, dried fruits and berries, granola, pecan brittle, spicy snack mix

\$12+

Chips N' Dips

Walla Walla onion dip, fire roasted tomato salsa, ranch dip
fresh tortillas, housemade potato chips

\$7+

"IN THE BALL PARK"

Bavarian jumbo soft pretzels, spicy cheese dip, mixed nuts,
fresh popped popcorn, assorted seasonings

\$10+

Circus Break

Cracker Jacks®, fresh popped popcorn with assorted seasonings,
pretzels, mixed nuts

\$7+

Pick Me Up

honey greek yogurt, pecan granola, strawberries, blueberries,
toasted pecans & walnuts, tahini-lemon hummus, peanut butter,
crackers, bagel chips, whole fruit

\$12+

À LA CARTE BREAK SELECTIONS

AFTERNOON SNACKS

Assorted Granola Bars, Nutri-Grain® Bars, Candy Bars	\$24+ dozen
Whole Fresh Fruit	\$2.50+ piece
Freshly Baked Jumbo Cookies	\$28+ dozen
chocolate chip, oatmeal raisin, white chocolate	
Triple Chocolate Brownies	\$24+ dozen
Chocolate Fondue Rice Krispies®, Oreos® strawberries, marshmallows	\$8+ per person
Lemon Bars coconut	\$28+ dozen
Fancy Mixed Nuts	\$5+ per person
Fresh Popped Popcorn individual bags, assorted seasonings	\$3+ per person
Mini-Cupcakes chocolate, vanilla, red velvet	\$22+ dozen
Assorted Doughnuts	\$24+ dozen
Assorted Protein Bars	\$36+ dozen

BEVERAGES

Freshly Brewed Coffee (Regular or Decaffeinated)	\$34+ small urn \$59+ large urn
Add Flavored Syrup	\$6+ \$8+
All Day Caffination Station (Regular, Decaffeinated, tea)	\$4+ per person
Add Flavored Syrup	\$1+ per person
Fresh Juice orange, grapefruit or apple	\$39+ gallon
Fresh Lemonade	\$29+ gallon
Apple Cider	\$27+ gallon
Huckleberry Apple Cider	\$31+ gallon
Iced Tea	\$19+ gallon
Individual Bottled Juices orange, apple, cranberry, cran-grape, tomato V8	\$4.50+ bottle
Infused Water orange tarragon, cucumber mint or ginger lemon rosemary	\$14+ gallon
Bottled Water 16oz	\$2.50+ bottle
Assorted Soft Drinks	\$2.50+ can
Bottled Iced Tea 18oz	\$4.75+ bottle
Gatorade ® 20oz	\$4.75+ bottle
Assorted Red Bull ® 12oz	\$5+ can

SPECIALTY BEVERAGES

Oregon Huckleberry Sparkling Cider	\$48+ gallon
Huckleberry Iced Tea	\$23+ gallon
Huckleberry Lemonade	\$28+ gallon
Gourmet Hot Chocolate whipped cream, mini marshmallows	\$25+ gallon

HORS D'OEUVRES & STATIONS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudités. Customize your snack break selections to suit any time of day!



WILDHORSE HORS D'OEUVRES

COLD HORS D'OEUVRES

Sesame Seared Tuna Wonton Crisp	cucumber salad, wasabi cream	\$39+ per dozen
Hill Meat® Salami Cornucopia	boursin, cream cheese**	\$24+ per dozen
Poached Shrimp Cocktail	whisky cocktail sauce, lemon	\$36+ per dozen
Bagel & Gravlax	house smoked salmon, crispy bagel chips, chive cream cheese, onion jam, dill	\$36+ per dozen
Caprese Skewer	grape tomatoes, fresh mozzarella, pesto, balsamic reduction**	\$26+ per dozen
Jerk Chicken Salad Crispy Cup		\$28+ per dozen
Tillamook Cheese Cookie	white cheddar cheese	\$26+ per dozen
Blackened Beef Tenderloin Crostini	Walla Walla onion jam	\$39+ per dozen
Deviled Eggs	Walla Walla onion jam, candied bacon, honey	\$32+ per dozen
Finger Sandwiches	tuna, chicken salad, ham salad	\$24+ per dozen

HOT HORS D'OEUVRES

Crab Cakes	lemon pepper aioli	\$48+ per dozen
Vegetable Spring Roll	sweet chili dipping sauce*	\$28+ per dozen
Steak Stuff Mushrooms	boursin cream cheese sauce**	\$42+ per dozen
Bourbon Steak Skewers	caramelized onions, whisky demi-glace	\$45+ per dozen
House-Made Meatballs	choice of sweet & sour or bourbon BBQ	\$38+ per dozen
Hill Meat® Sausage En Croute	stone-ground honey mustard	\$38+ per dozen
Shrimp & Crab Hushpuppies	spicy remoulade	\$45+ per dozen
Curry Dusted Chicken Satay	cucumber yogurt**	\$38+ per dozen
Crispy Tofu Wedges	maple mustard sauce * **	\$29+ per dozen
Pecan Crusted Chicken Fingers	Pendleton® Whisky maple sauce	\$40+ per dozen
Buffalo Quinoa Bites	ranch dressing, spicy wing sauce* **	\$32+ per dozen
Bacon-Wrapped Shrimp	bourbon bbq	\$46+ per dozen
Mini Beef Wellington	horseradish cream	\$48+ per dozen

* Vegan, **Gluten Free

WILDHORSE RECEPTION STATIONS

Minimum of 30 guests / Minimum of three stations

Pacific Rim Seafood Bar \$26+

- Pacific Coast Oysters** mignonette, sliced lemons
- Poached Shrimp** cocktail sauce, remoulade sauce

Enhancement \$5+

- Crab Fondue** flatbread, baguettes

From the Garden \$9+

- Raw Seasonal Vegetables**
- Bleu Cheese Dip & Ranch**
- Roasted Tomato Hummus**

Ain't Nothing But A Wing Thing \$14+

- Naked Chicken Wings**
- Carrots & Celery**
- Ranch & Bleu Cheese Dressing**
- Wing Sauce** garlic Parmesan sauce, buffalo sauce, whisky BBQ sauce, honey chipotle sauce

Yin & Yang \$18+

- Traditional Sushi** California roll, maki, nigiri
- Assorted Dim Sum**
- Pickled Ginger, Wasabi & Soy Sauce**

Build your Own Salad \$11+

- Mixed Field Greens**
- Vegetables** tomatoes, cucumbers, red onion, mushrooms, kalamata olives, slices jalapeños, garbonzo beans
- Marinated Chicken**
- Applewood Smoked Bacon**
- Cheese** shaved sharp cheddar cheese, shaved Parmesan
- Candied Walnuts**
- Focaccia Croutons**
- Assorted Dressings** chipotle ranch, roasted garlic balsamic, creamy herb vinaigrette

Cheese 'N Butcher Board \$21+

Cheese Board \$12+

- Craft Cheeses**
- Berries, Dried Fruit, Nuts, & Grapes**
- Assorted Breads & Crackers** local preserves

Butcher board \$10+

- Chef's Selection of Charcuterie**
- Stone Ground Honey Mustard**
- Pickles, Pickled Red Onions**
- Assorted Breads & Crackers**

+All prices subject to 18% taxable service charge and are listed per person unless otherwise stated.
Prices effective starting January 1, 2026.

WILDHORSE STATIONS

CARVING STATIONS

Includes dinner rolls

Whole Roasted Suckling Pig

Pendleton® Whisky BBQ, spicy mustard, pickled red onion, coleslaw

\$550+
25 - 30 servings

Smoked Prime Rib

horseradish cream, raw horseradish, béarnaise sauce, red wine jus

\$425+
20 - 25 servings

Bacon Wrapped Smoked Turkey Breast

\$180+
15 - 20 servings

Cedar Plank Roasted Salmon

Oregon Huckleberry BBQ, lemons

\$160+
10 - 12 servings

Brown Sugar Glazed Baked Ham

assorted mustards

\$200+
35 - 40 servings

SPECIALTY STATIONS

Georgia's Low Country Shrimp & Grits

cream, chilis, pepper, onion, bacon, stone-ground grits

\$14+

Chips 'N Dip

Walla Walla onion dip, housemade salsa, guacamole, roasted garlic hummus, warm spinach dip, fresh tortillas, crispy pita chips, housemade potato chips

\$12+

Potatoes in Paradise

Yukon Gold Mashed Potatoes, Idaho Baked Potato,

Sweet Potato

Toppings green onions, sour cream, cheddar cheese, Parmesan cheese, Hill Meat® bacon, grilled shrimp, BBQ pork, grilled chicken breast, whipped butter, cinnamon honey butter

\$15+

Mac & Cheese Bar

\$16+

Cavatappi Pasta with Creamy Cheddar Cheese

Cavatappi Pasta with Smoked Gouda Sauce

Toppings Hill Meat® ham, grilled chicken, bacon, diced tomatoes, green onions, pepper jack cheese, cheddar cheese

Little Italy Pasta Station

\$13+

Cheese Tortellini Alfredo & Spaghetti Marinara Sauce

Roasted Garlic Cheese Sticks

Toppings housemade meatballs, italian sausage, rosemary chicken, diced tomatoes, roasted minced garlic, caramelized onion, sautéed mushrooms, asparagus, spinach, shaved Parmesan

WILDHORSE STATIONS

(Continued)

DESSERT STATIONS

+\$2 per if you would like an attendant

Chef Jeff's Favorite Sweets \$12+

Oh Yay!!! Beignets powdered sugar \$10+

Dipping Sauces Nutella®, chocolate, caramel, local preserves

Build Your Own Cupcake \$11+

Frosted Red Velvet, Chocolate & Vanilla Cupcakes decorate your own

Toppings M&M's®, Reese's® Pieces, roasted nuts, sprinkles, dark chocolate, white chocolate, candied walnuts

New Orleans Banana Foster *attendant included* \$12+

vanilla ice cream

Cascade Glacier® Ice Cream Bar *attendant included* \$14+

Minimum of 30 people

vanilla, chocolate & huckleberry

Toppings chocolate sauce, caramel sauce, hot fudge, sprinkles, chocolate chips, Reese's Pieces®, toasted coconut, M&M's®, maraschino cherries, whipped cream

DINNER

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrées are sure to impress your guests. Let our culinary team make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



WILDHORSE SIGNATURE DINNER BUFFETS

Includes water, iced tea, coffee service

Additional \$4 per person for groups under 25

The Pendleton Life \$48+

Warm Dinner Rolls whipped butter

Wedge Salad iceberg lettuce, bacon bits, grape tomatoes, bleu cheese crumbles, balsamic dressing, bleu cheese dressing

Toasted Quinoa & Vegetable Salad

Bleu Cheese Roasted Tomatoes

Washington Baked Potato Bar sour cream, bacon, cheddar cheese, green onions, butter

Slow Roasted Prime Rib horseradish sauce, au jus

Steelhead Trout pinenut brown butter

Pendleton® Whisky Crème Brûlée

Oregon Huckleberry Cheesecake

Wildhorse Country Dinner \$35+

Warm Dinner Rolls whipped butter

Loaded Potato Salad

Coleslaw

Marinated Vegetables or Watermelon Wedges (seasonal)

Corn Pudding

Macaroni & Cheese

Grilled Chicken Breast shaved ham, swiss cheese, stone-ground mustard cream

House-Smoked BBQ St. Louis Ribs signature dry rub, trio of BBQ sauce

Warm Seasonal Cobbler

Chocolate Bites whipped cream

Northwestern Bounty \$43+

Warm Dinner Rolls whipped butter

Mixed Green Salad cucumbers, carrots, marionberry vinaigrette, bleu cheese dressing

Marinated Broccoli & Cauliflower Salad

Seasonal Vegetables

Roasted Fingerling Potatoes herbs

Grilled Salmon maple syrup pecan glaze

Grilled Manhattan Style Strip Steak Walla Walla onion sauce

Chef's Selection of Mini Desserts

WILDHORSE SIGNATURE DINNER BUFFETS

(Continued)

The Ranch Hand \$34+

- Mixed Green Salad** cucumbers, carrots, ranch dressing, balsamic vinaigrette
- Green Bean Casserole**
- Smashed Potatoes** gravy
- Buttermilk Biscuit** whipped butter
- Smoked Chicken Breast** bourbon BBQ
- Slow Roasted Pork Loin** apple chutney
- Rustic Apple Pie**
- Strawberry Shortcake** fresh strawberries, whipped cream

Longhouse \$44+

- Cornmeal Muffins** honey butter
- Marinated Mushroom Salad**
- Wild Greens** cucumbers, carrots, huckleberry vinaigrette, ranch dressing
- Seasonal Vegetables**
- Roasted Corn** caramelized onion, Hill Meat® bacon
- Roasted Garlic Mashed Potatoes**
- Braised Beef Shortribs** Walla Walla onion jam, red wine sauce
- Grilled Salmon** Three Sisters slaw, Oregon huckleberry glaze
- Huckleberry Bread** whipped cream
- Warm Seasonal Fruit Cobbler** whipped cream

Vegan & Gluten Free \$4+ per person

- fettuccine bolognese, portabelllo mushroom
- Chinese style baked cauliflower, coconut rice, sweet & tangy orange sauce
- quinoa stuffed tomato, onion, corn, bell peppers

Enhancements

Jumbo Garlic Shrimp roasted garlic cream \$9 per person

PLATED DINNER

Includes water, iced tea, coffee service, assorted dinner rolls, whipped butter

Plated dinner selection is for 3 courses - 4 course dinner add \$9+ per person

Additional \$3 per person for groups under 25

Please select one per course

APPETIZERS

Classic Crab Cakes lemon pepper aioli, pickled vegetable slaw

Jumbo Shrimp Cocktail chilled spicy remoulade sauce, whisky cocktail sauce

Crispy Vegetable Springrolls Thai sweet chili

Steak & Mash sautéed steak tips, Yukon mash potatoes, Pendleton® Whisky sauce

SALADS

Wildhorse House Salad mixed greens, cucumber, grape tomatoes, herb vinaigrette

Baby Arugula Salad roasted beets, pickled Walla Walla onions, feta, candied walnuts, red wine vinaigrette

Caprese Salad local tomatoes, fresh mozzarella, crispy onion, pesto vinaigrette, balsamic drizzle

Caesar Salad romaine heart, shaved Parmesan, roasted garlic croutons, classic Caesar dressing

INTERMEZZO

Add \$2+ per person

Raspberry Sorbet & Bubbles

Pink Grapefruit Sorbet, Cranberry Sparkles

Strawberry Lemonade, Pendleton® Whisky Splash

DUETS

Braised Beef Short Rib & Smoked Chicken Breast

\$44+

tomato fondue, caramelized onion, yukon mashed potatoes

Grilled Beef Filet & Salmon

\$58+

wild mushroom risotto, red wine demi-glace

Enhancement - to substitute or create a trio with any item above

Grilled Jumbo Shrimp

\$9 per person

PLATED DINNER

(Continued)

ENTRÉES

All entrées include chef's selection of seasonal vegetables

Additional \$3 per person for groups under 25

Pendleton® Whisky Steak

\$72+

New York strip steak, peppercorn-crusted, Pendleton® Whisky demi-glace, shallot aioli, Yukon mashed potatoes

6oz CAB Grilled Filet of Beef

\$55+

Oregon Pinot Noir sauce, Tillamook® smoked cheddar potato cake

Smoked Chicken Breast

\$33+

tomato fondue, wild mushroom risotto

Oregon Blueberry Glazed Pork Tenderloin

\$35+

sweet potato-andouille sausage hash

Columbia River Grilled Salmon

\$42+

whisky BBQ, jasmine rice

Braised Beef Short Rib

\$40+

Walla Walla caramelized onion, natural jus, Parmesan polenta

Herb Crusted Pacific Halibut (April - October)

\$50+

crab fondue, smoked fingerling potatoes

Vegan & Gluten Free

\$33+

- fettuccine bolognese, portabello mushroom
- Chinese style baked cauliflower, coconut rice, sweet & tangy orange sauce
- quinoa stuffed tomato, onion, corn, bell peppers

DESSERTS

Pendleton® Whisky Pecan Pie

whipped cream

Chocolate Caramel Ganache Tart

raspberry salad, bourbon whipped cream

Pendleton® Whisky Crème Brûlée

berry compote, whipped cream

Banana Foster Cheesecake

vanilla whipped cream

White Chocolate Bread Pudding

vanilla ice cream

Pineapple Carrot Cake

cream cheese icing, candied walnuts, rum raisin glaze

Decadent Chocolate Cake

dark chocolate ganache, whipped cream

DESSERT

Serve up a sweet ending to your event with our suite of showstopping desserts.

These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or a custom cake, we combine picture perfect presentation with dreamy desserts like mousse, crème brûlée and more.



IN-HOUSE BAKERY

Cake orders may vary in price based on cake design. Orders need to be placed one week in advance.

BUILD YOUR OWN CAKE

Cake Flavors white, chocolate, vanilla bean, southern velvet, spiced carrot, very lemon

Filling vanilla cream, chocolate cream, buttercream, chocolate ganache, cream cheese, raspberry, strawberry, mixed berry, Oregon blueberry, lemon curd

Frosting vanilla buttercream, chocolate buttercream, vanilla bean, amaretto, mocha

SIZES

Full Sheet Cake	80-100 people	\$150+
Half Sheet Cake	40-50 people	\$90+
Quarter Sheet Cake	20-25 people	\$65+
9" Round	14-16 people	\$60+
6" Round	6-8 people	\$45+
Cupcake		\$3+ each
Custom Cupcake	filled, custom decor	\$4+ each

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine, premium and domestic beers.



ALCOHOLIC BEVERAGES

All alcoholic beverages for hospitality service must be purchased from Wildhorse Resort & Casino.

Additional options or custom cocktails available upon request.

Additional fees may be applied for banquet bars exceeding 4 hours

Groups of 35 and under Set-up Fee \$150 per bar or Beverage Server \$25 per hour

Groups of 36+ Set-up Fee \$100 per bar

Groups 100+ (will require 2 bars) Set-up Fee \$100 per bar

DOMESTIC BOTTLE BEER

Bud Light®, Bud®, Coors Light®	\$5.25+
Import/Micro Brew Bottle Beer	\$5.25+

HOUSE WINE BY THE GLASS

Cabernet, Chardonnay, Merlot, Riesling	\$7+
White Zinfandel	

COCKTAILS

Such as:

Long Island, Sex on the Beach, Margarita on the rocks, etc.	\$14+
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LIQUOR

Whiskey Jack Daniels®, Pendleton® Whisky, Crown Royal®, Southern Comfort®, Black Velvet®, Jim Beam®, Seagrams 7®	\$7.25+
Rum Bacardi®, Captain Morgan®	\$7.25+
Tequila Jose Cuervo®	\$7.25+
Gin Tanqueray®, Bombay Sappire®	\$7.25+
Vodka Absolut®, Titos, Ketel One® 44° North Huckleberry®	\$7.25+
Scotch Dewars®	\$7.25+
Liqueur/Cordials Baileys®, Kahlua®	\$7.25+

PREMIUM LIQUOR

Grey Goose®, Chivas Regal®, Pendleton 1910 Rye®, Pendleton® Midnight Whisky	\$7.50+
Patron® Silver	\$9+

HOSTED BAR

The master account will be charged for all drinks, 18% gratuity and the set-up fee.

CASH BAR

The set-up fee will be applied to the master account. All drinks are charged to the individual attendee at the time of order.

Management reserves the right to shut down a banquet bar if alcohol consumption becomes an issue or in violation of WRC & OLCC policies.



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