



2026

CATERING & EVENTS

# MENU



**WILDHORSE**  
RESORT & CASINO



## Íʷaʟanáwštayma 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

\*All prices subject to 18% taxable service charge and are listed per person unless otherwise stated.

Prices effective starting January 1, 2026.

## DESIGNER BREAKFAST ENHANCEMENTS

Add a breakfast enhancement to any breakfast buffet

<b>Eggs Your Way</b> <i>attendant included</i>	\$12+
eggs your way, cheddar, Swiss, mushrooms, onions, peppers, spinach, tomatoes, bacon, sausage, ham	
<b>Smoked Brisket Hash</b>	\$3+
crispy potatoes, bell peppers, pickled onion, BBQ sauce	
<b>Carved Ham Station</b> <i>attendant included</i>	\$9+
Hill Meat® ham, local honey glazed, housemade honey mustard	
<b>Buttermilk Pancakes</b>	\$6+
whipped butter, pure maple syrup, whipped cream, chocolate chips, strawberry compote, huckleberry syrup	
<b>Oatmeal Station</b>	\$5+
Selection of teas and oatmeal that enhance the health of your guests	
Toppings assorted dried fruit and berries, toasted walnuts, pecans, mixed nuts, fresh berries, 2% milk, cinnamon, local honey, brown sugar	
<b>Manhattan Style NY Strip</b>	\$14+
New York steak, sautéed mushrooms, onion	
<b>Classic French Toast</b>	\$7+
pure maple syrup, huckleberry syrup, powdered sugar, butter	
<b>Denver Style Scrambled Eggs</b>	\$3+
scrambled eggs, peppers, onions, cheddar jack cheese	
<b>Breakfast Croissants</b>	\$48+ per dozen
eggs, smoked ham, cheddar cheese	

## SIGNATURE MORNING BREAKS

*Additional \$3 per person for groups under 25*

<b>Gourmet Coffee &amp; Doughnuts</b>	\$14+
Coffee, Cinnamon Sticks, Dark Chocolate, Whipped Cream, Traditional Doughnuts, Filled Doughnuts	
Flavored Syrups chocolate, caramel, vanilla	
<b>Build Your Own Parfait</b>	\$10+
Honey greek yogurt	
Toppings pecan granola, fresh strawberries, blueberries, dried fruits, toasted walnuts, coconut, raisins, Oregon huckleberry compote	
<b>French Quarter</b>	\$12+
Beignets, Coffee, Milk, Nutella®, local preserves	
Flavored Syrups chocolate, caramel, vanilla	

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# À LA CARTE BREAK ITEMS

## BEVERAGES

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

## MORNING SNACKS

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

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# 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

**Black Bean Dip**

**Guacamole**

**Jarrito's Soft Drink**

\$4 per person

\$1 per person

\$2 per person

\$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, portabello mushroom

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

- quinoa stuffed tomato, onion, corn, bell peppers

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## 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, asparagus, pickled red onions, red potatoes, grape tomatoes **\$23+**

**Oregon Cobb Salad** grilled ham, smoked chicken, tomato, scallion, egg, aged cheddar cheese, spicy remoulade **\$21+**

### 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** stone-ground mustard cream sauce **\$27+**

**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, portabello 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** stone-ground mustard demi glace **\$38+**

**Grilled Airline Chicken Breast & Salmon** Oregon huckleberry BBQ **\$34+**

### DESSERTS

**Pendleton® Whisky Pecan Pie** vanilla whipped cream

**Jumbo Red Velvet Cupcake**

**Banana Foster Cheesecake** vanilla whipped cream

**Warm Seasonal Cobbler À la Mode**

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# 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

\$12+

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

## Chips N' Dips

\$7+

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

## "IN THE BALL PARK"

\$10+

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

## Circus Break

\$7+

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

## Pick Me Up

\$12+

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

# 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

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## BEVERAGES

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

## SPECIALTY BEVERAGES

<b>Oregon Huckleberry Sparkling Cider</b>	\$48+ gallon
<b>Huckleberry Iced Tea</b>	\$23+ gallon
<b>Huckleberry Lemonade</b>	\$28+ gallon
<b>Gourmet Hot Chocolate</b> 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

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

### HOT HORS D'OEUVRES

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

**Crab Fondue** flatbread, baguettes \$5+

## 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, garbanzo 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**

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# 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

**\$15+**

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

### 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, portabello 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

\*All prices subject to 18% taxable service charge and are listed per person unless otherwise stated.

Prices effective starting January 1, 2026.

# 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

<b>Full Sheet Cake</b> 80-100 people	\$150+
<b>Half Sheet Cake</b> 40-50 people	\$90+
<b>Quarter Sheet Cake</b> 20-25 people	\$65+
<b>9" Round</b> 14-16 people	\$60+
<b>6" Round</b> 6-8 people	\$45+
<b>Cupcake</b>	\$3+ each
<b>Custom Cupcake</b> 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 White Zinfandel	\$7+
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### COCKTAILS

Such as:

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

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