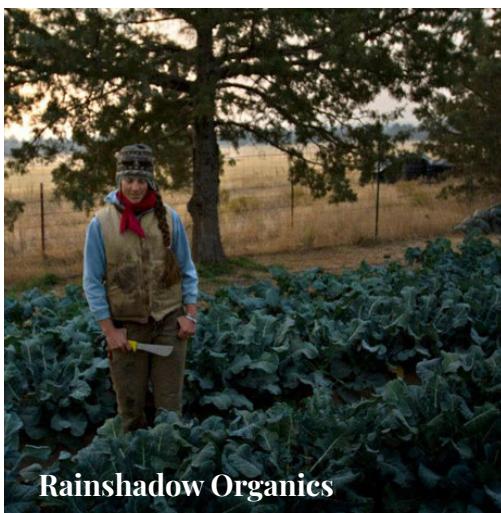


2026

CATERING MENU



FIVE PINE



FivePine is committed to high-quality local and organic provisioning.

Using locally grown and organic food as seasonally available is one of FivePine's top priorities. FivePine features high-quality products grown by our local partners throughout Central Oregon.

BREAKFAST

SERVED BUFFET STYLE

All breakfasts include Sisters Coffee Co. FivePine Blend Coffee,
Organic Numi Teas & Orange Juice.

20 guest minimum

The Pines Signature Breakfast

House-Made Scones & Muffins, Fresh Fruit, FivePine
Granola, Yogurt and Free Range Scrambled Eggs

- + Choice of One Breakfast Meat
- + Choice of One Side
- OR -
- + Choice of One Entrée ADD 4/PP

ADDITIONAL BREAKFAST MEAT - 10
ADDITIONAL ENTRÉE - 19

38/PP

Continental Breakfast

House-Made Scones & Muffins, Fresh Fruit,
Hard-Boiled Eggs, FivePine Granola and Yogurt

ADD ENTRÉE - 19

19/PP

Smoothies

PLEASE CHOOSE ONE FOR WHOLE GROUP

- Green Smoothie
+ Fresh Greens, Mango, Banana, Apple
- Berry Smoothie
+ Assorted Berries, Banana, Apple Juice
- Sunrise Smoothie
+ Mango, Carrot, Apple, Banana, Orange Juice

12/PP

Breakfast To-Go

Breakfast Burrito, Banana, Bottled Water

36/PP

BREAKFAST MEATS

- Thick Cut Applewood Smoked Bacon
- Chicken & Apple Sausage Links
- Breakfast Ham Steaks
+ Maple Dijon Drizzle

SIDES

- Pink Himalayan Salted Red Potatoes
- Roasted Sweet Potatoes
- Hashbrowns
- Sautéed Power Greens
+ Peppers & Onions

ENTRÉES

NOT AVAILABLE À LA CARTE

- Buttermilk or Berry Pancakes
+ Maple Syrup
- Blintz with Berry Compote
- Buttermilk Biscuits and Rich Sausage Gravy
- Steel Cut Oats
+ Accompaniments
- Chia Seed Pudding
+ Toppings
- Mini Quiche
+ Bacon, Cheddar, Sweet Onion

ADDITIONAL ENTRÉES

NOT AVAILABLE À LA CARTE

- Ponderosa Breakfast Burrito
Country Potatoes, Sausage, Cage Free Eggs
& Cheddar Cheese
- Spruce Breakfast Burrito
Red Potatoes, Chicken & Apple Sausage, Cage Free Eggs,
Sautéed Onions, Roasted Red Pepper & Smoked Gouda



BREAKS & SNACKS

20 guest minimum

Black Butte Break

FivePine Signature Scones and House-Made Muffins, FivePine Granola Parfait, Organic Whole Fruit

19/PP

Pacific Crest Break

Individual Yogurts, Organic Whole Fruit and a build your own Trail Mix that includes an assortment of Nuts, Dried Fruits & Chocolate

22/PP

Cascade Break

“Kind” Bars, Fresh Fruit Kebabs, Honey Greek Yogurt Dipping Sauce

18/PP

Smith Rock Break

House-Made Cowboy Cookies, Mixed Nuts, Chips & Fresh Pico de Gallo

25/PP

BREAK & SNACK ITEMS

Sisters Coffee Co. FivePine Blend Coffee Station	8 PER PERSON
Lemonade or Freshly Brewed Iced Tea	20 PER GALLON
Sodas	3 EACH
Sparkling Water	3 EACH
Humm Kombucha	6 EACH
Celsius Energy Drink	6 EACH
Individual Greek Yogurts	40 PER DOZEN
Sliced Melon and Berries	7 PER PERSON
Whole Fruit	30 PER DOZEN
Assorted Bagels with Cream Cheese	56 PER DOZEN
Assorted Scones and Muffins	32 PER DOZEN
Mixed Nuts	46 PER 2 LBS
Tortilla Chips with Fresh Pico de Gallo	13 PER PERSON
Pretzels	26 PER BOWL
Potato Chips	26 PER BOWL
Jumbo Fresh Baked Cookies	42 PER DOZEN
Double Chocolate Brownies	36 PER DOZEN

BEVERAGES

FivePine Coffee Stations

Original Coffee Station *During Meal* 3.5/PP
FivePine Blend Coffee, Organic Numi Teas, Half & Half, Sugars

Trio of Infused Water 5/PP

Deluxe Coffee Station *FivePine Blend Coffee, Hot Chocolate, Organic Numi Teas, Half & Half, Flavored Creamers, Sugars, Vanilla Whipped Cream, Mini Marshmallows, Sprinkles, Cocoa Powder, Cinnamon* 10/PP

Martinelli's Sparkling Apple Cider 22/BOTTLE



LUNCH

SERVED BUFFET STYLE

20 guest minimum

Italian Pasta

Fettuccine Alfredo with Breast of Chicken,
Penne Pasta with Roasted Garlic Marinara
and Italian Sausage

— SIDES —

Caesar Salad, Garlic Bread

39/PP

Desperado Trail Deli

Sliced Ham, Turkey, Roast Beef, Cheese, Tomato,
Cucumber, Peppers, Red Onion, Lettuce,
Mustard, Mayonnaise, Locally Sourced Bread

— SIDES —

Spring Salad, Kettle Chips

39/PP

Cascade Picnic

Cilantro-Lime Marinated Chicken Sandwiches,
Locally Sourced Beef Burgers

— SIDES —

Spring Mix Salad, Baked Beans,
Condiments and Fixings

41/PP

FivePine Salad Bar

Romaine Lettuce, Spinach, Turkey, Ham,
Bacon, Tomatoes, Red Bell Pepper, Cucumber,
Hard-Boiled Eggs, Cheeses, Olives, Nuts

— DRESSINGS —

Ranch Dressing, Bleu Cheese Dressing,
House Vinaigrette

— SIDES —

Rolls

41/PP

Gourmet Sandwiches

ALL SANDWICHES SERVED WARM

Roasted Beef Sandwich

Roasted Vegetable Sandwich

— SIDES —

Spinach Salad

(Cranberries, Feta, Walnuts, Poppyseed Dressing)

Kettle Chips

41/PP

Build-A-Buddha Bowl

Grilled Lemon Chicken, Sautéed Tofu,
Tri-Color Quinoa, Curried Lentils, Radishes,
Tomatoes, Kalamata Olives, Green Onions,
Mushrooms, Almonds, Cucumber, Feta, Spinach,
Chopped Romaine, Sesame Seeds

— DRESSINGS & SAUCES —

Cilantro-Lime Vinaigrette, Tzatziki Sauce,
Ranch, Peanut Sauce, Lemon Wedges

49/PP

Soft Taco Bar

Seasoned Ground Beef, Sliced Chicken,
Pickled Jalapeños, Lime Wedges, Cheese,
Pico de Gallo, Sour Cream

— SIDES —

Corn & Flour Tortillas, Black Beans,
Rice, Mexican Caesar Salad
(Tomatoes, Red Onion, Cilantro)

42/PP

Boxed Lunches

All boxed lunches include a Whole Fruit,
Cookie & Bottle of Water

— CHOOSE ONE —

Wrap: Sisters Smokehouse Turkey, Havarti Cheese, Veggie Slaw,
Spinach, Garlic Aioli

Hoagie: Sisters Smokehouse Ham or Turkey, Tillamook Cheddar
Cheese, Tomato, Lettuce, Red Onion, Condiments on the Side

Salad: Mixed Greens, Grilled Chicken, Tomato, Bacon, Onion,
Cucumber, Bleu Cheese Crumbles, Ranch Dressing

36/PP

ADD A SWEET TREAT

Double Chocolate Brownies

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Snickerdoodle Cookies

Peanut Butter Cookies

3/PP

HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

SMALL (SERVES 30-49) | MEDIUM (SERVES 50-75) | LARGE (SERVES 76-100)

Goat Cheese Torta

Chevre on a base of Roasted Beets, layered with Candied Nuts and Sweet Apples drizzled with Honey, served with Fresh Bread and Crackers

M 320

Grilled Vegetables Display

Hummus, Roasted Red Pepper Coulis

S 215 | M 290 | L 370

Gourmet Dip Board

A Trio of Savory Dips: Creamy Artichoke & Spinach, Sundried Tomato & Olive Tapenade, and Roasted Red Pepper & Cannellini Bean Dip, Fresh Bread, Crackers, Crostini

S 180 | M 255 | L 320

Baked Brie en Croûte

Brie Pastry, Roasted Garlic, Baguette, Crackers

S 225

Antipasto Display

Meats, Cheeses, Olives, Marinated Tomatoes and Roasted Garlic, Baguette, Crackers

S 375 | M 450 | L 700

Fresh Fruit Array

Sliced Fruit and Berries

S 205 | M 275 | L 345

Crudités

Crisp Vegetables, Hummus, Ranch

S 215 | M 285 | L 350

PASSED HORS D'OEUVRES

TWO SELECTIONS - 21 | THREE SELECTIONS - 29 | FOUR SELECTIONS - 36

Pastry Cup

Boursin Cheese, Candied Pecans

Individual Jumbo Prawn

Served in a shot glass with Cocktail Sauce

Stuffed Mushrooms

Cambozola Cheese, Roasted Garlic

Lamb Meatballs

Lemon-Mint Yogurt Sauce

Crostini

Marinated Artichoke, Olive Tapenade

Seared Pineapple & Shrimp Bites

Bell Pepper, Red Onion

Chicken Kebabs

Garam Masla Yogurt Marinade

Crostini

White Truffle Oil, Brie, Prosciutto, Honey

Popovers

Feta, Creamed Spinach, Caramelized Onions

Caprese Skewer

Fresh Mozzarella, Basil, Tomato

Crostini

Burrata, Balsamic Reduction, Chile Infused Watermelon, Micro-greens

Cucumber Cup

Fresh Tomato Bruschetta



CASUAL HORS D'OEUVRE STATIONS

LATE NIGHT SNACKS

FivePine's Special Mac'N'Cheese

Three Cheeses over Cavatappi Pasta

15/PP

Smoked Gouda & Bacon Mac'N'Cheese

19/PP

Build Your Own Mac'N'Cheese

FivePine Mac'N'Cheese with Toppings options
of Bacon, Sautéed Bell Peppers or Mushrooms,

Tomatoes, Chives, Sour Cream

30/PP

You Had Me at Nachos

Chips, Black Beans,
House Cheese Sauce, Tomatoes, Black Olives,
Green Onion, Pico de Gallo, Sour Cream

28/PP

WITH SEASONED GROUND BEEF **35/PP**

Old Fashioned Grilled Cheese

Tillamook Cheddar Cheese

15/PP

Give Me S'more

Honey Graham Crackers, Marshmallows, Milk
Chocolate, Andes Candies, Peanut Butter, Caramel
Drizzle, Roasting Sticks, Utensils, Dishes, Table top
Flame for Roasting, Setup/Maintenance/Breakdown,
Log Round, Pine cone Decor

NO. OF GUESTS	PRICE
25-50.....	350
51-75.....	375
76-100	425
101-125	475
126-150	525



DINNER
SERVED BUFFET STYLE
20 guest minimum

The Pines Signature

Includes Dessert, Iced Tea, Lemonade, and Dinner Rolls

Single Entrée **71/PP**

Dual Entrée **84/PP**

SALADS & SIDES

CHOOSE THREE

Mixed Baby Greens *Grape Tomato, Carrots, Cucumber, House-Pickled Red Onion, Croutons, House Raspberry Vinaigrette*

Spinach *Walnuts, Cranberries, Red Onion, Feta*

Caesar *Parmesan, Black Pepper Phyllo Croutons*

Tabouli *Couscous, Tomato, Parsley, Onion, Mint*

Broccoli *Walnuts, Craisins, Bacon, Maple Cider Vinaigrette*

Greek Village Salad *Tomato, Cucumber, Bell Pepper, Feta, Olives, Red Onion, Red Wine Vinaigrette*

Pasta *Farfalle, Trinity of Bell Peppers, Mozzarella, Black Olives, Italian Herb Dressing*

Roasted Wild Oregon Mushroom **ADDITIONAL CHARGE - 3/PP**
Cavatappi Pasta, Pancetta, Artichoke Hearts, English Pea, House-Pickled Red Onion, Herbs, House Basil Vermouth Vinaigrette

SEASONAL SALADS

Strawberry Spinach Salad *Spring*

Caprese Salad *Summer*

Roasted Beet Salad *Fall & Winter*

Watermelon Mint Salad *Summer*

Fingerling Potatoes *Pink Himalayan Salt*

Roasted Vegetables *Balsamic Glaze*

Broccolini

FivePine Mac'N'Cheese

Au Gratin Potatoes

Mashed Red Potatoes

Rice Pilaf

ENTRÉES

Breast of Chicken *Butter Masala Sauce*

Seared Chicken *Sauce Vierge (Tomato, Olive, Basil, Lemon, Herbs)*

Chicken Breast *Basil Pesto Crust*

Chicken Saltimbocca *Cream Sauce, Fresh Sage, Prosciutto, Mushroom*

Seared Tri-Tip *Bacon Caramelized Onion*

Marinated Tri-Tip *Roasted Garlic Demi Glace*

Hangar Steak *Chipotle Dusted*

Prime Rib of Beef **ADDITIONAL CHARGE - 7/PP**
Garlic Crust, Horseradish Cream

Blackened Pork Tenderloin *Dijon Mushroom Sauce*

Prawn Scampi *Fresh Herbs, Butter, Lemon*

Seared Wild Salmon *Lemon Chiffon Sauce*

Wild Pacific Salmon *Sweet Chili Aioli*

Seasoned Salmon *Cilantro Chimichurri*

Gnocchi *Wild Mushroom, Sweet Basil, Tomato Sauce*

Alfredo *Fettuccine, Parmesan Alfredo, Sundried tomatoes, Artichoke*

FivePine Signature Stir Fry *Glass Noodles, Choose Vegetarian or Chicken*

DESSERTS

CHOOSE ONE

Berry Crisp *Vanilla Whipped Cream*

Chocolate Layer Cake

Cannoli *Mascarpone cream, Chocolate Drizzle*

Caramel Apple Crisp *Vanilla Whipped Cream*

OTHER DINNERS SERVED BUFFET STYLE

Includes Dessert, Iced Tea & Lemonade

Fiesta Bar

Cilantro-Lime Chicken, Steak Fajitas
with Onions and Peppers

— ACCOMPANIMENTS —

Corn and Flour Tortillas, Lettuce, Pico De
Gallo, Sour Cream, Shredded Cheese

— SIDES —

Cabbage Salad, Black Beans with Green
Chilies, Cumin Spanish Rice

71/PP

Chef's Signature

Lamb Steaks with Sauce Trio: Shatta,
Salsat Toum & Raita Sauce, Garam
Masala Yogurt Chicken Kebabs

— SIDES —

Tabbouleh Salad, Fattoush Za'atar
Roasted Carrots with Feta & Fresh
Mint, Mujadara Hamra, Curry Roasted
Potatoes with Fennel Pita

84/PP

Elda's Italian

Seared Breast of Chicken "Saltimbocca",
Cheese Tortellini, Italian Sausage,
Roasted Garlic Marinara

— SIDES —

Spinach Salad, Roasted Potatoes,
Roasted Seasonal Vegetables with
Balsamic, Garlic Bread

66/PP

Homestyle Comfort

Honey Mustard Chicken, House Meatloaf

— SIDES —

Romaine Salad, Baby Carrots, Mashed
Red Potatoes, Dinner Rolls

67/PP

Feast from the East

Tamari Miso Chicken, Ginger Soy Skirt Steak

— SIDES —

Crunchy Cucumber Edamame Salad,
Yakisoba Noodles, Steamed Rice,
Stir Fry Vegetables

72/PP

Sweet BBQ

Grilled Chicken, Slow Roasted Pulled
Pork with Potato Rolls

— SIDES —

FivePine Potato Salad,
House Coleslaw, Baked Beans

67/PP

DESSERTS
CHOOSE ONE

Chocolate Layer Cake

Berry Crisp
Vanilla Whipped Cream

Cannoli
Mascarpone cream, Chocolate Drizzle

Caramel Apple Crisp
Vanilla Whipped Cream

DINNER OPTIONS

The Pines Signature

Add an additional side or salad **10/PP**

Add an additional entree **22/PP**

CHILDREN'S PRICING

Ages 0-5 **NO CHARGE**

Ages 6-12 **50% OF ADULT PRICE**

Family Style **UPGRADE 20/PP**

Dinner is served to each table in three courses.

Available for groups of 125 or fewer.

YOUR CHOICE FROM "THE PINES SIGNATURE"

- One Salad
- Two Entrées
- Two Sides
- One Dessert

Plated **STARTING AT 115/PP**

CUSTOMIZED MENU

Three course dinner, served to each guest.

Available for groups of 125 or fewer.



BAR OPTIONS

BAR SERVICE

\$150.00 BAR SET UP FEE (FEE IS WAIVED IF SALES REACH \$600.00)

Hosted Bar

All beverages will be charged per drink plus a 20% service charge applied to the master bill at the conclusion of the event.

If you request a second bar, there is a \$250.00 set-up fee. If a full bar is requested in any room other than the South Sister, there is an automatic \$250.00 fee.

No-Host Bar

All beverages will be charged per drink on an individual basis.

- FivePine reserves the right at their discretion to limit bar sales or close the bar for your guests' safety.
- Maximum bar service is 6 hours .
- Last call is 30 minutes prior to the conclusion of the event.
- Any unopened wine that has been prepurchased will be available to the host to take home.

Partially Hosted Bar

Beer and Wine hosted and charged to master bill. Liquor beverages are the responsibility of the individual guest.

Whether hosted or provided as a no-host service, we offer a selection of bar service options to fit your needs. FivePine Catering is the sole liquor license holder for FivePine Conference Center and is responsible, in accordance with Oregon Liquor Control Commissions, for the administration of the sales and service of all alcoholic beverages within this venue.

The host may bring in wine to be served at the event. A corkage fee will be charged for every bottle opened during the function. \$20 for standard 750 ml bottle. Boxed wine is not permitted.

WINE & BEER

Wine

BOTTLE

Coelho Pinot Gris	31
Samuel Robert Pinot Noir	31
Coelho Rosé	31
Chateau Ste. Michelle Cabernet	43
Chateau Ste. Michelle Merlot	43
Chateau Ste. Michelle Chardonnay	43
Domaine Ste. Michelle Brut	43
Martinelli's Sparkling Apple Cider	22

Beer

Beer (Draft or Can)	8
Cider	8

N/A Beer and Cider Options Available



LIQUOR

Well Brands 11

Smirnoff Vodka
New Amsterdam Gin
Bacardi Rum
Jim Beam Whiskey
Jose Cuervo Gold Tequila

Call Brands 13

Tito's Vodka
Crater Lake Vodka (Bend, OR)
Wild Roots Marionberry Vodka (Portland, OR)
Bombay Sapphire Gin
Crater Lake Gin (Bend, OR)
Malibu Rum
Captain Morgan Spiced Rum
Fireball Cinnamon Whiskey
Jack Daniels Whiskey
Crown Royal Whiskey
El Jimador Tequila

Premium Brands 15

Grey Goose Vodka
Tanqueray No. 10 Gin
Jameson Irish Whiskey
Maker's Mark Bourbon Whisky
Pendleton Whiskey
1800 Tequila
Hornito's Silver Tequila

Specialty Brands 18

Patron Silver Tequila
Glenfiddich 12 year Scotch

SIGNATURE COCKTAILS

CHOOSE UP TO 2 COCKTAILS TO FEATURE AT YOUR EVENT

Kamikaze

Smirnoff Vodka, Triple Sec, Lime
Juice & Splash of Fizz

10

Peach Bourbon Smash

Jack Daniels Bourbon,
Peach Nectar, Lemon Juice,
Simple Syrup

12

Paloma

El Jimador Tequila, Lime Juice,
Grapefruit Juice, Club Soda

12

Amaretto Whiskey Sour

Crown Royal Whiskey, Amaretto,
Lemon Juice, Simple Syrup

12

Espresso Martini

Crater Lake Vodka,
Kahlua, Espresso

12

Marionberry Mule

Wild Roots Marionberry Vodka,
Ginger Beer with Lime

12

Aperol Spritz

Aperol, Prosecco, Club Soda

12

Spiked Lemonade

Tito's Vodka, House Lemonade,
Marionberry Puree

12

Ranch Water

Hornito's Tequila, Lime Juice
& Club Soda

14

