

# General Information

PRIVATE EVENTS | BANQUETS | MEETINGS | CATERING

*“Square Meals and Cocktails at People’s Prices...Since 1974!”*



**Your Special Events Are Our Special Events!**

**BDAYS | MEETINGS | GAMEDAYS | REHEARSALS | HOLIDAY PARTIES | AND MORE!**

## 2011 Edition

Hello, thank you for considering the Buffalo Gap for your special event. It is our goal to provide you with great food and excellent service. We pride ourselves in providing each guest with the same attentive, friendly service and delectable meals that make each and every visit to the Buffalo Gap a memorable one. After all our house is your house!

We will accommodate all your special needs from the design of the room to music and A/V presentations along with anything you desire for food. Our well-trained staff and banquet coordinator will walk you through each step making your planning effortless and stress free. Meet with myself, Executive Chef Louie Hamlett, personally to discuss menu options; with enough notice our experienced kitchen staff can produce just about anything for you out of our full service kitchen.

We are known for our home cooked comfort portions! And over the last 30 plus years we have perfected our recipes. We emphasize scratch preparation and if we can't make it ourselves we find someone who can that delivers daily. We offer simple yet great tasting dishes focusing on quality and consistency. Enclosed is our menu but 30 years of experience has taught us that when it comes special events it's **your day**, and we are happy to customize a menu just for you!

For all concerns regarding banquets and events please contact us at [info@thebuffalogap.com](mailto:info@thebuffalogap.com) or phone us at 503-244-7111.

**Louie (EXECUTIVE CHEF)**

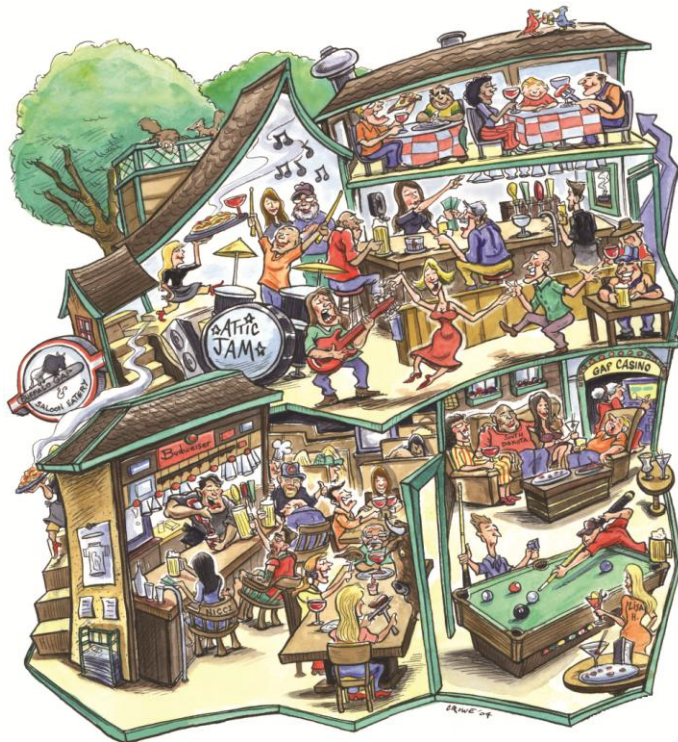
**LETTER FROM JACK: OUR STORY** I was born in a small town near South Dakota called Buffalo Gap and always liked that name. Uncle Else was the Mayor. You are sitting in "Buffalo Gap Saloon & Eatery," but you aren't in South Dakota. I chose this name for our restaurant because it reflects our cuisine and service values, in the style of America's Heartland. Many of the things you will eat here are taken from old mid-west traditions and recipes, served up with the same homey style and comfort you'd expect to find on the other side of the Rockies.

We bought the "Hoot Owl Tavern" in 1973 with a small bar, 25 seats and a huge snooker table. We served pepperoni, beer nuts, polish sausage and chips. In 1974, we remodeled with burlap and old barnwood, developed a menu with sandwiches and scratch recipe soups that quickly put us on the map.

We eventually added a kitchen, Grandma Stutzerelli's pizza and salad. We grew to 75 seats, 2 pool tables and one of the first beer gardens in Portland.

In 1985, we expanded our operations into the second floor and called it "The Attic." We added a full kitchen, an upstairs deck, a full bar and began serving breakfast, lunch and dinner. In 1990 we acquired the building next door and dubbed it "The Annex," which became our adults only Game Room. We now have seats for 200 inside and 50 more outside. We put on some of the BEST private parties and special events in town, and cater in-house private meetings, lunches and dinners at people's prices. We are proud of our history and we're glad you're here.

This building is over 100 years old and has been used, among other things, as a private residence, a boarding house, a brothel and a tavern. Many of the nails still have square heads! We have been adding stories to its history since 1974...**IF ONLY THESE WALLS COULD TALK!!**



**JACK (FOUNDER)**

# OUR HOUSE | RESERVABLE, RENTABLE, ROOM FOR EVERYONE!

The Buffalo Gap has played host to special occasions and private parties for the last 30 years and since 1990 we have been perfecting our banquet and special event service. If you have ever been in the Buffalo Gap Saloon you know that part of our appeal is the character and the characters within our walls. Since 1974 we have continued to expand and diversify our floor plan. Today, we have the ability to accommodate just about any type of event including quiet business meetings, wedding rehearsal dinners, holiday parties, and cocktail parties. In addition, and perhaps more importantly, to compliment our unique spaces is our ability to create a menu to accommodate your tastes. Below is a brief description of our spaces.

Please feel free to contact us via email at [info@thebuffalogap.com](mailto:info@thebuffalogap.com) or by telephone at 503.244.7111.

*\*Minors are allowed in the dining areas until 10pm and 9pm in the Attic.*

## A SECTION

Recently remodeled, this dining area occupies the space of the original 1974 tavern. It is perfect for small power lunches of up to 14 people or private cocktail parties of up to 22-25 people. There is a 42" HDTV for presentations or host your own game day viewing party.

## ATTIC

Also our live music venue 5 days a week, this is our prime banquet area located on the 2nd floor, it seats 55 inside, 20 at the bar, and 24 on a private heated deck. During the summertime this is one of our customer's favorite spots because the roof is retracted at night. The Attic has its own full service bar, AV system for presentations and slide shows, big HDTV flat screens that are great for watching games with your friends. This space is big enough for parties over 100+ and cozy enough for small meetings.

## GARDEN PATIO

On the first floor just below the upstairs deck is our garden patio home to the unofficial 3rd Beer Garden built in Portland. Perfect for a small group meeting for cocktails or a private party of up to 18 people in a casual, yet beautiful, garden setting. *(Limitations on availability / Seasonal)*

## ATTIC DECK

One of our customer's favorite places during the summer time, the deck seats up to 22 people and is enclosed and heated during the winter months. When the sun comes out in the spring we retract the roof to let the sun in during the day and the stars at night.

## GAMEROOM

Outfitted with video poker machines, jukebox, three well-groomed pool tables, Big Buck Hunter, sit down Pac man, HDTV's, leather couches, and lounge chairs the game room was the last addition occurring in 1995.

## DINING ROOM

Perfect for parties of up to 16 who want to be in the middle of all the action, dining room is situated between the BAR, the GAMEROOM, and the GARDEN PATIO. Come check out your favorite sports event on one of our 4 large HDTV's!

## BAR

The Buffalo Gap is known for its regulars, and since we are a neighborhood bar open until 2:30am every night you will always see a familiar face. The Bar was built to be intimate and cozy with low, low bar stools, high-back booths, and just enough light. If any walls in the Buffalo Gap could talk...these would probably tell the best stories.

## FREE WIFI

We are a hotspot for the Personal Telco Project ([www.personaltelco.net](http://www.personaltelco.net)). We offer broadband (12mb+) wireless on both our floors.

# FOOD SERVICE | SOMETHING FOR EVERY BUDGET!

We have a place and **ALSO** a menu to fit just about any budget...we can do buffets, plated meals, or casual cocktail parties. Here is a brief description of each that may help you in planning your menu.

## **OFF THE MENU** *(Parties 2 to 20 ppl)*

Just looking for a place for everyone to gather and have the flexibility where everyone can order their own meals off our huge six- page menu? No problem. To ensure we give you the best possible experience we must limit this to parties of 20 or less.

## **LIMITED MENUS** *(Parties 20 to 40 ppl)*

Choose up to **FOUR** Lunch entrees from our dining room menu and we'll create a custom menu just for your group. You can send the limited menu out to your guests and collect orders in advance or we can pass the menus out to your guests at the start of the event and take their orders individually depending upon what works best for you.

## **HORS D'OEUVRE PLATTERS** *(Parties 10 to 100+ ppl)*

If you can't decide and you want a little of everything try building your own buffet by selecting a variety of our pizzas, or hot and cold hors d'oeuvres. This works great for a 10 person meeting or if you have a 75 person bday party.

## **BUFFET** *(Parties 20 to 100+ ppl)*

Choose from some of our preset buffets or create your own by selecting each course. Buffets are perfect for social affairs; buffets allow you to spend more time with each and every guest. We take great pride in ensuring that your buffet food is as good for the first person through the line as it is for the last. If you want to spice it up...ask us about adding a carving station or passed hors d'oeuvres.

# **BAR SERVICE** | 2 FULL BARS TO SERVE YOUR NEEDS!

We realize that each event is different. Each has different needs and a different budget. With that in mind, we offer two full bars stocked with over 150 different liquor brands, domestic and micro beer including a Brew masters Reserve line, and a premium wine list by the glass to serve your needs. In addition, we offer some of Northwest's favorites like Spanish Coffees, Mimosas with freshly squeezed orange juice, and our signature 21oz house made Super Bloody Mary.

## **🌀 Hosted Bar**

It's a party...why not!?! Often times this is called OPEN BAR which means that anything your guests want they can order from non-alcoholic drinks to alcohol.

## **🌀 Limited Hosted Bar**

We have a variety of open bar options that allow you to tailor your event to your budget. We can limit the tab amount, limit the choices, and limit the numbers of drinks per guest.

*For example:*

- **LIMITED TAB** | We can discontinue hosted drinks when the bar tab reaches a specified dollar amount.
- **LIMITED CHOICE** | We can limit the options for hosted drinks to beer and wine by the glass, well drinks, call drinks, specific brands (i.e. Ketel One Vodka or Budweiser), or any drink that is poured from a square bottle. .
- **LIMITED NUMBER** | We can also create tickets for you that can be redeemed for a single drink. This is a good option if you want to limit the number of drinks.
- **CUSTOM COCKTAIL** | Host a custom drink named after the guest of honor.

## **🌀 No Host Bar**

There is always a full bar open to serve you and your guests. Cash or credit cards are accepted.

## **🌀 Corkage Service**

\$10/bottle of wine.

# **OTHER STUFF** | THE LITTLE DETAILS.

## **☞ CHECK HANDLING**

We accept VISA, MASTERCARD, AMEX, DISCOVER, and BUFFALO GAP GIFT CARDS. We do not accept personal checks. For large groups (6 or more), catered parties, and banquets we automatically add 17% gratuity to the hosted tab.

## **☞ RENTAL RATES**

We are a neighborhood saloon and gathering place. Our motto since 1974 has been— “Square Meals and Cocktails at People’s Prices,” so we strive to keep our events and rates affordable. Call us for our current rates.

## **☞ DEPOSITS/CANCELLATION**

In order to secure a room reservation we require a credit card, however, except in special occasions all charges will be due on the day of the event and you will not be billed in advance. Reservations may be cancelled 72 hours prior to the event without penalty (Terms of special orders, 3rd party rentals, etc. apply). Cancellations less than 72 hours prior to the event will be subject room and cancellation fees.

## **☞ OTHER SERVICES**

Do you want to show a presentation on the big screen? Want to provide Karaoke for a retirement party? Just let us know and we can arrange just about anything...

## **☞ PARKING**

Parking is available in our parking lot directly adjacent to the building and along California Ave.

## **☞ DIRECTIONS**

Buffalo Gap Saloon & Eatery is located on Portland’s west side just south of downtown and near the riverfront at 6835 S.W. Macadam Avenue. We are situated 1 1/2 miles south of the Ross Island Bridge and approximately 1/3 mile north of the Sellwood Bridge. Our cross street is California St.

In some cases, the following directions may not be the shortest or fastest route, but certainly the simplest or easiest from point of origin.

### **From the West**

- Take Hwy 26 East.
- Stay in the right lane as you pass the Washington Park Zoo.
- After passing through the tunnel, take I-405 South (Salem) and take the 6th. exit.
- Proceed straight in middle lane until you come to Arthur St.
- Take left on Arthur (no choice) and immediate right onto Barbur Blvd.(YMCA track is on your right).
- Follow Barbur (approximately 1 mile) and take a left on Hamilton. Go two to Corbett.
- Turn right onto Corbett and proceed downhill to light (Boundary St.).
- Take left onto Boundary and go to light (1 block) and turn right onto .
- Stay in right lane for 3/4 mile.

### **From the East**

- Take I-84 West to I-5 South.
- Cross the Willamette River on the Marquam Bridge and stay in the right lane.
- Take the Lake Oswego / Macadam Ave. exits & follow signs to Macadam Ave.
- Stay in the right lane for approximately 1 1/2 miles.

### **From the South**

- Take I-5 North, right lane.
- Take the Corbett St. exit.
- Turn right onto Corbett and proceed downhill to light (Boundary St.).
- Take left onto Boundary and go to light (1 block) and turn right onto.
- Stay in right lane for 3/4 mile.

### **From the North**

- Take I-5 South
- Cross the Willamette River on the Marquam Bridge and stay in the right lane.
- Take the Lake Oswego / Macadam Ave. exits & follow signs to Macadam Ave.
- Stay in the right lane for approximately 1 1/2 miles.



## **BOOKING QUESTIONS**

Troy Itami      General Manager  
Louie Hamlett      Assistant General Manager

troy@thebuffalogap.com  
louie@thebuffalogap.com

503-244-7111  
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# Catering Menu

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# BREAKFAST BUFFETS | WAKEY, WAKEY...EGGS AND BAKERY!

All breakfast buffets include our very own signature blend of K&F brand regular and decaf coffees and a variety of Premium Stash tea. Buffet prices are per person. Minimum 15 or more.

## **Coffee, Tea & Cookies**

Includes our very own Buffalo Gap Blend coffee and a selection of Stash Herbal Teas, and a house made cookie. 3.75/person

## **Continental Breakfast Buffet**

Includes: Fresh fruit and house made mini muffins. | 5.95

## **Grand Breakfast Buffet**

Includes: Pepper Bacon, Sausage links or Chorizo, scrambled eggs, home fried potatoes, fresh fruit and house made mini muffins. | 10.95

## **Old Fashioned Breakfast Buffet**

Includes: Pepper Bacon (or sausage), scrambled eggs, home fried potatoes, fresh fruit and house made mini muffins. | 9.95

## **Meatless Breakfast Buffet**

Includes: Scrambled eggs, home fried potatoes, fresh fruit and house made mini muffins. | 8.95

## **Omlet Bar NEW!**

Includes: A dedicated chef will build your omelet to order right in front of you with fresh ingredients like ham, sausage, chopped bacon, cheese, mushrooms, onions, peppers, spinach, and tomatoes. Also, includes home fried potatoes, fresh fruit and house made mini muffins. | 12.95

## Breakfast Buffet Add-ons


 **Oatmeal** | 1.50/person


 **French Toast** | 2.00/person


 **Cinnamon Rolls** | 2.00/person


 **Bread Pudding** | 2.00/person

## Breakfast Hot Dishes

 **Cheesy Scrambled Eggs** | Fluffy scrambled eggs w/cheddar cheese. | **75.00/serves 25**

 **Biscuits & Gravy** | Twenty of our thick house made biscuits w/thick sausage gravy | **80.00/ 20ct**

 **Home Fried Potatoes** | Seasoned baby red potatoes w/onions and peppers | **75.00/serves 25**

 **Corned Beef Hash** | Real Corned Beef with onions and green bell peppers | **85.00/serves 25**

 **Breakfast Meat** | Choice of either Pepper Bacon or link sausage | **75.00/50ct**

# **BOX LUNCH** | EAT'EM HERE OR TAK'EM TO GO!!

48 hour noticed appreciated but if less...we'll make it happen! Minimum order = 10 box lunches. Limited delivery area. Call for inquiry. Delivery and gratuity charges apply.

**\$9.50/each**

All sandwiches come with a house made cookie and choice of either:

**SNACK PACK: Hummus, celery, carrots, and pita chips, Or**

**SALAD: Garden fresh greens w/aged Balsamic Vinaigrette.**

**Turkey & Swiss** Sliced, lean turkey breast with Swiss cheese, pesto mayo, on Artisan Rosemary bread, served with lettuce and tomato.

**Ham & Cheddar** Chipped sugar ham piled high on a Vienna Black Sour Rye with red pepper mayo, served with cheddar, lettuce and tomato.

**Corned Beef & Provolone** Thinly sliced corned beef, provolone, on Artisan Rosemary Bread, horseradish mayo, lettuce, and tomato.

**Roast Beef & Provolone** Slow roasted beef with provolone, on Artisan Rosemary Bread, horseradish mayo, lettuce, and tomato. 9.25

**Garden Fresh Veggie Sando** A mound of garden fresh veggies including spinach, tomatoes, cucumbers, mushrooms, onions, and roasted red peppers...topped off with Swiss and Feta cheese, hummus spread, and a dash of Italian vinaigrette on wheat bread.

*Included in TO GO Box: utensils, salt/pepper, mayonnaise packet, mustard packet, napkin, and handy wipe.*

*Note: If you don't need condiments or silverware please let us know.*

# HORS D'OEUVRES PLATTERS | GREAT FOR ANY SIZE GROUP!

## **Scratch Made Soup**

A huge crock of one of our favorite scratch recipe soups: Tomato Basil, Vegetable Beef Barley, Split Pea & Ham, Beer Cheese, Broccoli Cheddar, Hungarian Mushroom, Lentil, or Corn Chowder. | **50.00/serves 20**

*Add warm artisan breads for \$1/person.*

## **Three Citrus Prawns**

Peeled jumbo prawns marinated with cilantro, lemon, lime and orange juices presented on ice served with our zesty cocktail sauce | **175.00/ 100ct**

## **Deviled Eggs**

Our house recipe, always a favorite | **45.00/ 50ct** | **85.00/ 100ct**

## **Fresh Fruit Fantasia**

A seasonal mix of fresh, sweet fruits served with sweet lemon dipping sauce. | **75.00/serves 25** | **120.00/ serves 50**

## **Garden Fresh Vegetable Tray**

Fresh and crisp seasonal vegetables with ranch dressing | **55.00/serves 25** | **95.00/ serves 50**

## **Spinach Artichoke Dip**

Served with crispy fresh fried tri-colored tortilla chips. | **75.00/serves 50**

*Sub warmed Naan bread \$25.00*

## **Hummus Platter**

Our roasted pepper hummus and our traditional lemon garlic hummus served with fresh fried tortilla chips, Kalamata olives, Greek feta, cucumbers, celery, carrots, pepperoncini and roasted garlic. **45.00/serves 25** | **85.00/ serves 50**

*Sub warmed Naan bread \$15.00/\$25.00*

## **Crostini with Smoked Salmon Mousse** **NEW!!**

Baked garlic crostini with a rich cream cheese salmon mousse.

## **Deviled Egg Red Potato Salad** **NEW!!**

Roasted rosemary red potatoes, egg, onion, celery, and chopped up black olives. **50.00/serves 25** | **85.00/serves 50**

## **Farfalle Pasta Salad w/Feta** **NEW!!**

A great summertime salad! Chilled Farfalle (or bow tie pasta) tossed with spinach, sundried tomatoes, cucumbers, chopped mint, basil, feta, and just the right amount of Italian dressing. **50.00/serves 25** | **85.00/serves 50**

## **Candied Walnut Salad**

Fresh cut apples, diced grilled chicken, bleu cheese crumbles, red onions, mixed greens tossed in aged balsamic vinaigrette. **48.00/serves 25** | **85.00/serves 50**

## **Chicken Waldorf Salad** **NEW!!**

Our version of the famous waldorf created by Oscar Tschirky, matitre d'hotel of the Waldorf Astoria, in 1893...chilled chicken, diced apples, grapes, celery, and candied walnuts in a lemon yogurt dressing served over a bed of fresh spring greens. 60.00/serves 25 | 95.00/serves 50

## **Poppy Seed Cole Slaw**

Our house made recipe made with fresh cabbage, carrots, and poppy seed dressing. | 40.00/serves 25

## **Salad Trio...**

A great addition to any gathering. Choose one, two, or all three of our most popular salad offerings.

5.65/person (Min. 20 people)

**Caesar Salad:** Fresh cut romaine tossed in our signature dressing with fresh baked croutons and shaved parmesan cheese

**Cobb Salad:** Chopped salad greens, pepper bacon, egg, red onions and bleu cheese crumbles with Italian bleu cheese dressing and diced Roma tomatoes

**Candied Walnut:** Fresh cut apples, bleu cheese crumbles, mixed greens tossed with a balsamic vinaigrette

*\*Grilled chicken can be added for an additional charge.*

## **Finger Sandwiches**

A combination of our favorites: sourdough bread with sliced ham and roasted pepper mayo, wheat bread with sliced turkey breast and pesto mayo, rye bread with roast beef and horseradish herb sauce. | 80.00/ 100ct

## **Herb Cheddar Biscuit Sandwiches**

Roast beef served with horseradish mayonnaise and turkey breast served with pesto mayonnaise, both served on our savory house made herb cheddar biscuits. | 75.00/ 100ct.

## **Cold Cuts Platter**

Variety of freshly sliced deli meats with assorted breads and spreads including roasted red pepper mayo, pesto mayo, and horseradish herb sauce. | 95.00/serves 25 or 175.00/serves 50.

*Add sando fixins (i.e. lettuce, tomato, onions) – 15.00/25.00*

## **Cold Cuts Platter w/Cheese**

Same as the deli meat platter with the addition of a variety of fresh sliced cheeses and spreads including roasted red pepper mayo, pesto mayo, and horseradish herb sauce. | 145.00/serves 25 or 255.00/serves 50.

*Add sando fixins (i.e. lettuce, tomato, onions) – 15.00/25.00*

## **Gourmet Cheese Tray** **NEW!!**

Chef's selection of premium imported & domestic cheeses, crackers, and grapes. | 85.00/serves 25 or 145.00/serves 50.

## **Pinwheels**

Choose from smoked salmon mousse garnished with capers and fresh dill; roast beef and garlic cream cheese; or basil chicken parmesan spread. | 15.00/dozen

### **GapDaddy Buffalo Wings**

Jumbo chicken wings tossed in your choice of one of the following house made sauces: Traditional hot & spicy, Mild, BBQ, Teriyaki, or Garlic parmesan. | **48.00/ 50ct. or 90.00/ 100ct.**

### **Chicken Brochettes**

Tender all-white breast meat skewered and charbroiled to perfection. Choose between teriyaki or Jack's famous BBQ sauce. | **85.00/ 100ct. or 170.00/ 200ct.**

### **Spicy Orange Sesame Chicken**

Tender pieces of deep fried chicken pieces sautéed in a spicy orange glaze. | 45.00/half pan or 85.00/full pan.

### **Swedish Meatballs** **NEW!!**

Classic pork and beef spiced meatball drenched in a rich, creamy Swedish style gravy. 55.00/50ct | 95.00/100ct

### **Pulled Pork Sliders** **NEW!!**

Slow cooked pork marinated in Black Hills BBQ sauce served with fresh crisp slaw. 38.00/25 sliders

### **Kobe Beef Sliders** **NEW!!**

25 sliders ....kobe beef, brie cheese, and bacon. \$52.00

### **Bacon Wrapped Prawns** **NEW!!**

Jumbo prawns marinated in cilantro and lime then wrapped in pepper bacon and bake to perfection. \$145.00 / 75ct

### **Man Platter**

The ULTIMATE party platter! One large beef nacho, 3 lbs of jumbo buffalo wings, 16 large potato skins, a mountain of our famous freshly battered onion rings and 2 lbs of seasoned tater tots. Served with celery, bleu cheese, ranch and salsa. | **50.00**

### **Baked Brie Wrapped in Phyllo**

Imported Brie wheel, stuffed with gorgonzola and toasted walnuts. Served with garlic herb crostini, cracker medley and grapes. | **75.00/serves 25**

### **Jalapeño Poppers**

Breaded Jalapeño peppers stuffed with cream cheese. Served with salsa and sour cream. | **45.00/50ct or 75.00/ 125ct.**

### **Stuffed Mushrooms**

Large, fresh Oregon button mushrooms filled with a savory vegetable cheese stuffing and baked to perfection. | **85.00/ 75ct.**

### **Warm Artisan Breads**

A variety of fresh baked breads including rosemary, garlic, and black olive. Served with whipped butter, olive oil, and balsamic... | \$50.00/serves 25

*Note: "serves 25" or "serves 50" denote a rough estimate of how many people hors d'oeuvres platters will serve when combined with other platters and/or food. Actually yield will depend on factors such as light vs heavy appetizers, additional courses, etc.*

# **PARTY CUT PIZZAS** | WHO DOESN'T LIKE PIZZA?

We take our own Grandma Stutzerelli's pizza sauce and slather it generously on our freshly prepared pizza dough. Add fresh ingredients and you've got yourself a fantastic pie. Traditional slice or party cut. Add 2.00/person for mixed green salad.

## **🌀 Meat Pie**

Sausage, chorizo, Canadian bacon, ground beef, pepperoni and three cheese! Meat good...cheese good!....25.95

## **🌀 Buffalo Pie**

Our house combo with pepperoni, Italian sausage, mushrooms, onions, black olives and green peppers....23.95

## **🌀 Buffalo Chicken Pie**

Chopped up bits of grilled chicken breast tossed in GapDaddy's Buffalo Wing Sauce, peppers, onions, and mozzarella. Sprinkled with blue cheese crumbles and served with a side of bleu cheese dressing and fresh celery for good measure.... 25.95

## **🌀 Pesto Pizza**

Fresh basil pesto and pepperoni with mozzarella and provolone cheeses and topped with fresh tomatoes....22.95

## **🌀 Edggie Veggie**

Our basic pie smothered with spinach, kalamata olives, mushrooms, red onion, feta cheese, Roma tomatoes, and no meat to eat! All topped with shaved parmesan cheese....22.50

## **🌀 Basic No Frills Pie**

Chewy, hand shaped crust topped with Grandma Stutzerelli's renowned sauce, provolone and mozzarella cheeses....16.50

**Add:** Onions, tomatoes, green peppers, green onions, red onions, pineapple, olives, mushrooms, pepperoncini, jalapeños, garlic, or fresh basil. 1.75/topping

**Add:** Italian sausage, Canadian bacon, ground beef, chicken, extra cheese, bleu cheese, pesto, pepperoni, or chorizo. 2.25/topping

# **PIZZA PARTY BUFFET** | PERFECT FOR GAME DAY!

Create your own party buffet by choosing platters or pizzas or let us do the work for you!

## **🌀 Pizza Party for 15**

Includes Buffalo Wings w/your choice of sauce Caesar Salad w/house made croutons and shaved parmesan, Hummus Platter, and your choice of any 4 large pizzas (Limited to specialty or 2 topping pies). | **175.00**

## **🌀 Pizza Party for 20**

Includes Buffalo Wings w/your choice of sauce, Caesar Salad w/house made croutons and shaved parmesan, Hummus Platter, and your choice of any 6 large pizzas (Limited to specialty or 2 topping pies). | **220.00**

## **DINNER BUFFETS** | FOR PARTIES OF 20 OR MORE!

- 🌀 **Prime Rib** Garlic herb crusted prime rib, carved to order accompanied by au jus and creamy horseradish sauce, chilled jumbo prawns with lemon and cocktail sauce, fresh seasonal cooked vegetables, garlic mashed potatoes, freshly cut greens with tomatoes, cucumbers, black olives and house made croutons. Served with toasted garlic Rosemary Artisan bread and our house made Chocolate Fix for dessert. | 24.95
  
- 🌀 **Executive** Sautéed medallions of beef tenderloin with wild mushroom demi-glace, maple glazed Wild Sockeye Salmon, fresh steamed broccoli in brown butter, field greens (tossed with candied walnuts, granny smith apples, crumbled bleu cheese and balsamic vinaigrette), wild rice pilaf, and toasted Rosemary Artisan bread. For dessert, enjoy slices of house made cheesecake with fresh seasonal berries | 25.95
  
- 🌀 **Tex Mex** BBQ pulled pork with sourdough Kaiser rolls. Fajita Bar with a blend of sautéed peppers, onions and pulled chicken breast, taco beef, corn tortillas, guacamole, sour cream, tomatoes, olives and green onions. Accompanied by a fiesta slaw of cabbage, red onion, celery and mango in a citrus and cilantro dressing, shrimp ceviche, Mexican corn-bean-rice salad, corn tortilla chips and salsa, and finished with Bunuelos, a cinnamon and sugar crisp cookie | 17.95
  
- 🌀 **Mediterranean** Garlic chicken lasagna in a pesto cream sauce; an antipasto platter of assorted meats, cheeses and fresh fruit and vegetables; Caesar salad with house made croutons; spinach artichoke dip infused with garlic and served with grilled naan points. Dessert is a delicious tiramisu | 17.95
  
- 🌀 **Gassy Jacks BBQ BUFFET** **NEW!!** Roasted ¼ chicken, grilled pork ribs, slow marinated pulled pork, Gassy Jack baked beans, Cajun Creole infused rice with chorizo, sweet corn, poppy seed slaw, fresh baked corn bread, fresh seasonal fruit salad, and house made cobbler for dessert. | 21.95
  
- 🌀 **Grandma Stutzerelli's Pasta** Variety is the spice of life. This buffet includes 3 freshly cooked pastas (penne, fettuccini and egg noodles), 3 scratch made sauces (classic marinara, rich Alfredo and chunky all beef meat sauce), and 3 robust, full flavored meats (grilled and marinated chicken breast, thick sliced juicy Italian sausage and hearty house made meatballs). It also includes fresh seasonal vegetables, freshly made salad (cut greens, tomatoes, cucumber, black olives and house made croutons), Rosemary Artisan bread, fresh shaved parmesan—reggianno cheese. Dessert is a delicious tiramisu | 15.95

# **BUILD YOUR OWN BUFFET** | \$19.95 /PERSON | 20 PERSON MINIMUM

## **🌀 CHOOSE ONE SALAD:**

- Garden fresh mixed greens
- House made Caesar
- Candied Walnut Salad (\$1/person)

## **🌀 CHOOSE TWO ENTREES:**

- Pork medallions w/orange chili glaze
- Chicken breast marsala
- Pan seared tilapia with lemon beurre blanc
- Honey glazed ham
- Chicken parmesan
- Roasted BBQ chicken quarters
- Roasted turkey with savory sage gravy
- Cranberry apple stuffed pork loin
- Cowboy rubbed coulotte steak
- Blackened salmon
- Curried Chicken

## **🌀 CHOOSE TWO VEGGIES:**

- Green bean almandine
- Broccoli with brown butter
- Cauliflower au gratin
- Corn on the cob (seasonal)
- Baked beans
- Honey glazed carrots
- Buttered peas

## **🌀 CHOOSE ONE STARCH:**

- O'Brien potatoes
- Home-style mash potatoes w/gravy
- Rosemary garlic red potatoes
- Baked potato
- Infused rice pilaf
- Pasta w/Alfredo or marinara
- Sweet potato fries (\$1/person)
- Au gratin potatoes (\$1/person)
- Mac-n-Cheese (\$1/person)

## **🌀 CHOOSE ONE DESSERT:**

- Chocolate Fix
- Apple Crisp
- Bread Pudding

## **BUILD YOUR OWN BUFFET** | CONTINUED

*Additional items:*

**Extra Entrée:** \$4.95/person | **Extra Veggie:** \$3.25/person

**Extra Starch:** \$3.35/person | **Extra Dessert:** \$2.50/person

**Extra Salad:** \$2.00/person

*All build your own buffets come with a variety of fresh baked artisan breads.*

If there is something you have in mind that you can't find here just let us know our chef will be happy to put together a special menu just for you!

# **DESSERTS** | OLD FASHIONED AND HOUSE MADE!

At the Buffalo Gap we are proud to offer some house made dessert options. We have a dedicated pastry chef that not only prepares some of our signature items like cinnamon rolls, biscuits, and cornbread but also creates our desserts from scratch!

## **🌀 Chocolate Fix**

If you like chocolate you'll love this! A rich double fudge brownie cake filled with just the right amount of walnuts then topped with fresh hand made vanilla whip cream. | **5.50/person**

## **🌀 Bourbon Bread Pudding**

Any home cooked meal would not be complete without fresh crusty sourdough baked with sweet coconut custard and pecans then topped with bourbon butter sauce. | **5.50/person**

## **🌀 Seasonal Desserts**

We take the freshest of seasonal fruit and make everything from scrumptious cheesecakes to delectable pies. Ask your banquet host about fresh seasonal dessert.—market price/person

## **🌀 Chef Desserts**


Can't decide which dessert to have? Let our chef do the choosing for you. We'll hand pick an assortment of fresh made pastries and seasonal desserts....from lemon bars, to soufflés, to mini cheesecakes, and more! Medium (serves 10) 45.00 | Large (serves 25) 95.00


## **🌀 Dessert Service**


If you would like to provide your own commercially prepared dessert that's ok too...we'll set up a dessert table for you complete with table linen, stainless serving utensils, and dessert plates. | **\$.45/person**


*Note: Multnomah County health code requires that all outside desserts must be prepared by a state licensed and approved facility. Homemade desserts are not allowed. Please contact us in advance if you would like to have desserts delivered directly from the bakery.*


# BAR MENUS | FULL SERVICE!

 **Full Bar** From 30 different types of vodka to a small batch bourbon collection we have over 150 spirits to choose from!

 **Draft Beer** Less is more? We think so....that's why we don't have a 100 options of draft beer. We keep it simple and offer the best of each of the most popular categories. This ensures our keg turnover rate is high and the beer we pour is fresh!

 **Bottle Beer** We do offer a few bottle options...i.e. Corona, Heineken, Budweiser, Odouls Amber (non-alcoholic)

 **Brew Masters Reserve** We offer a line of 22 oz limited edition, limited release, and brew masters reserve bottles featuring some of the best of the local offerings including Rogue Double Dead Guy, Deschutes MirMir, Sierra Nevada Harvest Estate and more. Supplies and availabilities are limited.

 **Wine List** Our wine list features some of the best wines of the NW at "people's prices." All wines are served by the glass or the bottle to fit your needs. As we are always looking for great local wines our list changes periodically but we are happy to provide an updated wine list upon request.

 **Bloody Mary Mixing Bar** **NEW!!**

Picture this...we roll out an ice filled cart filled with bloody mary mixes, seasonings, and garnishes including celery, pickles, pickled beans, sport peppers, stuffed olives, cherry peppers, bread sticks, beef sticks, and lots more! Everything you need to mix up your own special recipe! Great for parties and game days!

Over 26 different vodka selections. Vodka is not included and must be purchased separately.

- One cart serves approximately 15 ppl.....135.00
- Add one dozen jumbo shrimp.....20.00
- Additional guests (over 15).....7.95/person

*24 hour notice required. Ingredients and garnishes may change based on availability. We certainly do accept special requests!*

 **Corkage Service**

\$10/bottle of wine.

*Please note that we serve responsibly and do not promote over serving. Please don't drink and drive.*