

Catering Services

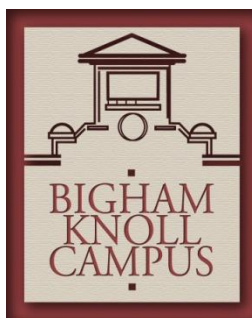
Customized Catering Just For You

Thank you for considering our services. We offer catering for any size group, with a variety of service styles, in just about all budget ranges. Enclosed you will find some of our more popular suggestions. Many event menus are custom created from the following selections. Our culinary team is capable of most anything imaginable.

Bigham Knoll Catering offers corporate catering, social catering, event design, and a number of event planning services. Seasonal and regional menu selections are our specialties. Let us use our expertise in creating a memorable event for you and your guests.

Bigham Knoll Catering & Events offers experience, dependable service, and professional guidance. Please call to schedule a no obligation consultation with one of our event experts and begin planning your next event today!

Our Mission: *To provide quality on site and off site catering & event services to our clients with value added experience. Create an amicable work environment for our staff. Operate a sustainable workplace, supporting local economies with a focus on seasonal and regional cuisine.*

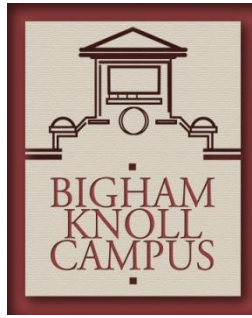


Fall Menu Suggestions

<p style="text-align: center;"><i>Entree</i></p> <p style="text-align: center;"><i>Chicken Cordon Blue</i></p> <p style="text-align: center;"><i>Caramelized Onion Meatloaf</i></p> <p style="text-align: center;"><i>New Orleans Chicken & Sausage Jambalaya</i></p> <p style="text-align: center;"><i>Crusted Tenderloin of Beef</i></p>	<p style="text-align: center;"><i>Vegetable & Salads</i></p> <p style="text-align: center;"><i>Herb Roasted Vegetables</i></p> <p style="text-align: center;"><i>Brussels Sprouts with a Maple Glaze</i></p> <p style="text-align: center;"><i>Oven Roasted Corn on the Cob</i></p> <p style="text-align: center;"><i>Lentil and Carrot Salad in a Citrus Vinaigrette</i></p>
<p style="text-align: center;"><i>Starch</i></p> <p style="text-align: center;"><i>Buttered Leek & Yukon Mashed Potatoes</i></p> <p style="text-align: center;"><i>Herb Roasted Red Potatoes</i></p> <p style="text-align: center;"><i>Wild Rice Pilaf</i></p>	<p style="text-align: center;"><i>Desserts</i></p> <p style="text-align: center;"><i>Spiced Carrot Cake</i></p> <p style="text-align: center;"><i>Miniature Cupcakes</i></p> <p style="text-align: center;"><i>Apple Strudel</i></p>

Winter Menu Suggestions

<p style="text-align: center;"><i>Entrée</i></p> <p style="text-align: center;"><i>Maple Ginger Glazed Pork Loin</i></p> <p style="text-align: center;"><i>Carved Baron of Beef</i></p> <p style="text-align: center;"><i>Oven Roasted Breast of Turkey</i></p> <p style="text-align: center;"><i>Honey Glazed Ham</i></p>	<p style="text-align: center;"><i>Vegetable & Salads</i></p> <p style="text-align: center;"><i>Maple and Soy Glazed Carrots</i></p> <p style="text-align: center;"><i>Creamed Spinach</i></p> <p style="text-align: center;"><i>Balsamic Roasted Vegetables</i></p> <p style="text-align: center;"><i>Baby Spinach with Apples, Toasted Walnuts, and Goat Cheese in a Balsamic Vinaigrette</i></p>
<p style="text-align: center;"><i>Starch</i></p> <p style="text-align: center;"><i>Whipped Sweet Potatoes</i></p> <p style="text-align: center;"><i>Classic Bread Stuffing</i></p> <p style="text-align: center;"><i>Buttered Parsley New Potatoes</i></p>	<p style="text-align: center;"><i>Desserts</i></p> <p style="text-align: center;"><i>Apple Pie</i></p> <p style="text-align: center;"><i>Pecan Tarts</i></p> <p style="text-align: center;"><i>Pumpkin Pie</i></p>

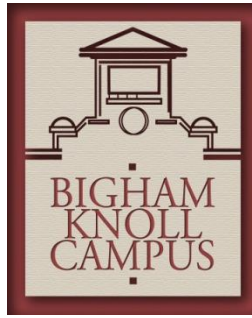


Spring Menu Suggestions

<p style="text-align: center;"><i>Entrée</i></p> <p style="text-align: center;"><i>Halibut with Fruit Salsa</i></p> <p style="text-align: center;"><i>Seared Chicken with Apricot and Brandy Glaze</i></p> <p style="text-align: center;"><i>Salmon with Lemon and Dill</i></p> <p style="text-align: center;"><i>Braised Pork Loin with a Creamy Mushroom Sauce</i></p>	<p style="text-align: center;"><i>Vegetable & Salads</i></p> <p style="text-align: center;"><i>Green Beans Almandine</i></p> <p style="text-align: center;"><i>Roasted Vegetables</i></p> <p style="text-align: center;"><i>Tomato, Cucumber, Olive, and Feta Salad</i></p> <p style="text-align: center;"><i>Spring Mix Salad with Raspberry Vinaigrette</i></p>
<p style="text-align: center;"><i>Starch</i></p> <p style="text-align: center;"><i>Penne Pasta with Artichoke Pesto Sauce</i></p> <p style="text-align: center;"><i>Garlic Mashed Red Potatoes</i></p> <p style="text-align: center;"><i>Orzo and Rice Pilaf</i></p>	<p style="text-align: center;"><i>Desserts</i></p> <p style="text-align: center;"><i>Lemon Bars</i></p> <p style="text-align: center;"><i>Miniature Berry Tarts</i></p> <p style="text-align: center;"><i>Chocolate Lava Cakes</i></p>

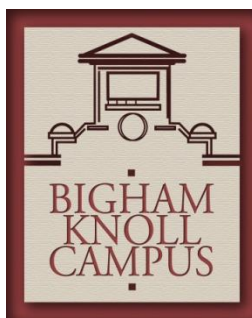
Summer Menu Suggestions

<p style="text-align: center;"><i>Entrée</i></p> <p style="text-align: center;"><i>Salmon with Lemon Dill Butter</i></p> <p style="text-align: center;"><i>Smoked Tri-Tip</i></p> <p style="text-align: center;"><i>St Louis Ribs in a Honey Barbeque Sauce</i></p> <p style="text-align: center;"><i>Chicken Piccata</i></p>	<p style="text-align: center;"><i>Vegetable & Salads</i></p> <p style="text-align: center;"><i>Grilled Asparagus Spears</i></p> <p style="text-align: center;"><i>Oven Roasted Cauliflower</i></p> <p style="text-align: center;"><i>Creamed Corn</i></p> <p style="text-align: center;"><i>Heirloom Tomato, Fresh Mozzarella, & Basil</i></p>
<p style="text-align: center;"><i>Starch</i></p> <p style="text-align: center;"><i>Herbed Couscous</i></p> <p style="text-align: center;"><i>Twice Baked Potatoes</i></p> <p style="text-align: center;"><i>Baked Macaroni and Cheese</i></p>	<p style="text-align: center;"><i>Desserts</i></p> <p style="text-align: center;"><i>Fresh Berry Crisp</i></p> <p style="text-align: center;"><i>Cheesecake Assortment</i></p> <p style="text-align: center;"><i>Strawberry Shortcake</i></p>



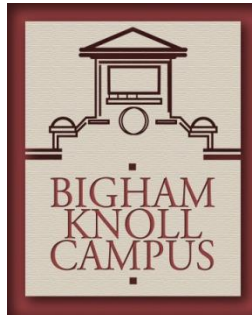
Breakfast, Early Morning & Brunch Offerings

<p><i>Sweet and Savory Beginnings</i></p> <ul style="list-style-type: none"> ➤ <i>Danish Assortment</i> ➤ <i>Fresh Baked Muffins</i> ➤ <i>Bagels with Flavored Cream Cheese</i> ➤ <i>Cinnamon Roll Bites</i> ➤ <i>Sliced Breakfast Breads</i> ➤ <i>House Bake Brioche Rolls</i> 	<p><i>Egg Dishes</i></p> <ul style="list-style-type: none"> ➤ <i>Chef's Special Strata</i> ➤ <i>House Smoked Salmon Scramble</i> ➤ <i>Quiche</i> ➤ <i>Vegetarian Scramble</i> ➤ <i>Eggs Benedict</i> ➤ <i>Breakfast Burritos</i>
<p><i>Potatoes & Sides</i></p> <ul style="list-style-type: none"> ➤ <i>Hash Browns</i> ➤ <i>Home Fried Potatoes</i> ➤ <i>French Toast Bars</i> ➤ <i>Pancakes with Syrups</i> ➤ <i>Waffle Bar with Berries & Whipped Cream</i> 	<p><i>Protein Suggestions</i></p> <ul style="list-style-type: none"> ➤ <i>Glazed Ham</i> ➤ <i>Thick Cut Bacon</i> ➤ <i>Link or Patty Sausage</i> ➤ <i>Chicken Sausage</i> ➤ <i>English Muffin Sandwich</i> ➤ <i>Hot Smoked Salmon</i>
<p><i>Continental Fare</i></p> <ul style="list-style-type: none"> ➤ <i>Seasonal Fruit Display</i> ➤ <i>Whole Fruit Bowls</i> ➤ <i>Fresh Berries (in Season)</i> ➤ <i>Granola Bars</i> ➤ <i>Hot & Cold Cereal Options</i> ➤ <i>Hard Boiled Eggs</i> ➤ <i>Yogurt</i> ➤ <i>Deli Meat and Cheese Platter</i> 	<p><i>Beverages</i></p> <ul style="list-style-type: none"> ➤ <i>Orange & Apple Juice</i> ➤ <i>Good Bean Gourmet Coffee</i> ➤ <i>Single serve Juices</i> ➤ <i>Hot Chocolate Station</i> ➤ <i>Hot Tea</i>



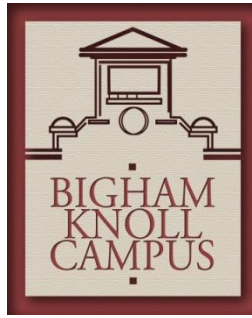
Appetizers & Hors D'oeuvres

<p style="text-align: center;"><i>Traditional</i></p> <ul style="list-style-type: none"> ➤ <i>Smoked Salmon Lettuce Wraps</i> ➤ <i>Chicken Skewers</i> ➤ <i>Beef and Vegetable Kebabs</i> ➤ <i>Liver Pate with French Bread</i> ➤ <i>Pork Pot Stickers</i> ➤ <i>Egg Rolls</i> ➤ <i>Sausage Bites</i> 	<p style="text-align: center;"><i>Seafood Selections</i></p> <ul style="list-style-type: none"> ➤ <i>Prawns on Ice with Cocktail Sauce</i> ➤ <i>Smoked Salmon Mousse with French Bread</i> ➤ <i>Crab Cocktail</i> ➤ <i>Crawfish Boil</i> ➤ <i>Mussel and Clam Sauté</i> ➤ <i>Salmon Rangoons</i> ➤ <i>Salmon Lime Skewers</i>
<p style="text-align: center;"><i>Crowd Pleasers</i></p> <ul style="list-style-type: none"> ➤ <i>Chicken Wings with a selection of toppings</i> ➤ <i>Raw Vegetable Crudités with Dip</i> ➤ <i>Spinach Dip with Chips or Pita Crisps</i> ➤ <i>Chocolate Fountain</i> ➤ <i>Nacho Station</i> ➤ <i>Olive Bar</i> ➤ <i>Devilled Eggs</i> ➤ <i>Meatballs with Various Sauces</i> 	<p style="text-align: center;"><i>Vegetarian Options</i></p> <ul style="list-style-type: none"> ➤ <i>Spanakopita</i> ➤ <i>Stuffed Mushrooms</i> ➤ <i>Crostini Bar</i> ➤ <i>Traditional Bruschetta</i> ➤ <i>Miniature Quiche</i> ➤ <i>Stuffed Vegetable Rounds</i> ➤ <i>Cucumber rounds with hummus</i>
<p style="text-align: center;"><i>Platters</i></p> <ul style="list-style-type: none"> ➤ <i>Fresh Seasonal Fruit Display</i> ➤ <i>Mediterranean Hummus Platter with Pita Crisps and Vegetables</i> ➤ <i>Seasonal Roasted Vegetables with Balsamic Vinegar</i> ➤ <i>Mozzerella, Tomato and Basil tray</i> 	<p style="text-align: center;"><i>House Favorites</i></p> <ul style="list-style-type: none"> ➤ <i>Meat and Cheese Board</i> ➤ <i>Grilled Vegetables with Dip</i> ➤ <i>Bacon Wrapped Dates</i> ➤ <i>Tri tip and prawn skewers</i> ➤ <i>Smoked Salmon Rangoons</i> ➤ <i>Sausage and Pesto Mushroom Caps</i>



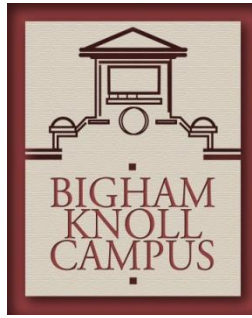
Occasion Menu Suggestions

<p style="text-align: center;"><i>Appetizers</i></p> <ul style="list-style-type: none"> ➤ <i>Prawns on ice</i> ➤ <i>Gourmet Cheese Board</i> ➤ <i>Crostini Selection</i> ➤ <i>Stuffed Mushroom Caps</i> ➤ <i>Sun Dried Tomato and Spinach Cups</i> ➤ <i>Smoked Salmon Mousse</i> ➤ <i>Assorted Appetizer Meatballs</i> ➤ <i>Ceviche Shots</i> ➤ <i>White Bean Puree on Cucumber Slices</i> 	<p style="text-align: center;"><i>Vegetables / Salads</i></p> <ul style="list-style-type: none"> ➤ <i>Seasonal Vegetable Saute</i> ➤ <i>Raw Crudites with assorted dips</i> ➤ <i>Roasted Vegetable Platter</i> ➤ <i>Glazed Carrots</i> ➤ <i>Stuffed Peppers</i> ➤ <i>Spinach Salad</i> ➤ <i>Caesar Salad</i> ➤ <i>Spring Mix Salad</i>
<p style="text-align: center;"><i>Starch Selections</i></p> <ul style="list-style-type: none"> ➤ <i>Orzo and Rice Pilaf</i> ➤ <i>Scalloped Potatoes</i> ➤ <i>Herb Roasted Red Potatoes</i> ➤ <i>Sausage and/or Cranberry Stuffing</i> ➤ <i>Garlic Mashed Potatoes</i> ➤ <i>Couscous with Almonds and Golden Raisins</i> ➤ <i>Whipped Sweet Potatoes</i> ➤ <i>Wild Rice Pilaf</i> 	<p style="text-align: center;"><i>Entree Suggestions</i></p> <ul style="list-style-type: none"> ➤ <i>Roast Turkey Breast</i> ➤ <i>Apple Scented Pork Loin</i> ➤ <i>Garlic and Herb Encrusted Beef Roast</i> ➤ <i>Maple and Red Wine Glazed Salmon</i> ➤ <i>Roasted Chicken</i> ➤ <i>Leg of Lamb Carving Station</i> ➤ <i>Flank Steak PinWheels</i> ➤ <i>Glazed Ham</i>
<p style="text-align: center;"><i>Delectable Desserts</i></p> <ul style="list-style-type: none"> ➤ <i>Chocolate Fountain</i> ➤ <i>Cookie Decorating Station</i> ➤ <i>Holiday Cookie Assortment</i> ➤ <i>Petit Fours Selection</i> ➤ <i>Cheesecake Selections</i> ➤ <i>Brownie Bites</i> ➤ <i>Lemon Bars</i> ➤ <i>Seasonal Pies</i> 	<p style="text-align: center;"><i>House Favorites</i></p> <ul style="list-style-type: none"> ➤ <i>Tri tip with Whiskey Peppercorn</i> ➤ <i>Chicken Marsala</i> ➤ <i>Prime Rib Carving Station</i> ➤ <i>Grilled Salmon with Lemon Dill</i> ➤ <i>House Smoked Pig Roast</i> ➤ <i>Vegetarian Crepes</i>



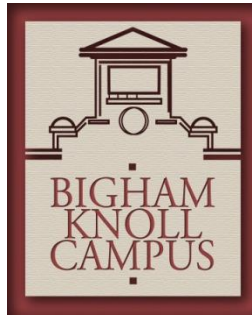
Lunch / Dinner Meals

<p>Lasagna <i>(Meat and/or Vegetable)</i> Tossed Salad with Dressing Choice, Focaccia & French Bread</p>	<p>Build your own Sandwich Buffet Meats ~ Cheeses ~ Breads ~ Condiments Chips, Fruit, Cookies ~ Enhance with Soup or Salad</p>
<p>Chicken Marsala Penne Pasta Alfredo Caesar Salad Rolls with Butter</p>	<p>Teriyaki Chicken Medallions, Asian Pan fried Noodle Fresh Seasonal Fruit Tray, Asian Slaw</p>
<p>Enchiladas <i>(Chicken or Cheese)</i> Refried Beans Spanish Rice Cabbage Slaw</p>	<p>Smoked Tri Tip with BBQ Sauce Seasonal Vegetable Medley, Garlic Mashed Potatoes Rolls with Butter Green Salad with Dressing</p>
<p>Boxed Lunches Sandwiches, Wraps, Entrée Salads Chips, Potato Salad or Pasta Salad Beverage Assorted Cookies or Brownies</p>	<p>Chicken Piccata Rice and Orzo Pilaf Sauteed Green Beans Green Salad with Dressing Rolls with Butter</p>
<p>Brewhaus Special Assorted Grilled Sausages Sauerkraut, Potato Salad, Pretzel Rolls with Butter Green Salad with Dressing</p>	<p>Home Made Soup and Salad Combination. Perfect for that lunch or light dinner. Comes in a variety of styles With Fresh Baked Rustic Breads</p>



Themed Menus for Corporate & Social Gatherings

<p style="text-align: center;"><i>Italian Flavors</i></p> <p style="text-align: center;"><i>Pork Meatballs in Marinara Sauce</i></p> <p style="text-align: center;"><i>Bruschetta with Diced Tomatoes, Garlic and Basil</i></p> <p style="text-align: center;"><i>Crostini Bar with various toppings</i></p> <p style="text-align: center;"><i>Pesto scented chicken skewers</i></p> <p style="text-align: center;"><i>Fire Roasted Vegetable Platter</i></p> <p style="text-align: center;"><i>Italian Bread Basket</i></p> <p style="text-align: center;"><i>Stuffed Mushrooms (Meat or Vegetarian)</i></p>	<p style="text-align: center;"><i>Northwest Favorites</i></p> <p style="text-align: center;"><i>Smoked Salmon Mousse Toast</i></p> <p style="text-align: center;"><i>NW Cheese Display</i></p> <p style="text-align: center;"><i>Fruit Tray</i></p> <p style="text-align: center;"><i>Spring Mix Salad with Blue Cheese, Walnuts, Dried Cranberries, and Berry Vinaigrette</i></p> <p style="text-align: center;"><i>Vegetable Crudite with Peppercorn Ranch</i></p> <p style="text-align: center;"><i>Beef Carving Station with Horseradish Cream Sauce</i></p>
<p style="text-align: center;"><i>Asian Offerings</i></p> <p style="text-align: center;"><i>Teriyaki Chicken Skewers</i></p> <p style="text-align: center;"><i>Smoked Salmon Rangoons</i></p> <p style="text-align: center;"><i>Fruit Display</i></p> <p style="text-align: center;"><i>Edamame Puree with Rice Crackers</i></p> <p style="text-align: center;"><i>Fried Rice Cakes with Seared Tuna</i></p> <p style="text-align: center;"><i>Asian Slaw</i></p> <p style="text-align: center;"><i>Cold Soba Sesame Salad</i></p>	<p style="text-align: center;"><i>International Tastes</i></p> <p style="text-align: center;"><i>Chicken Liver Pate with French Bread</i></p> <p style="text-align: center;"><i>Shrimp with Vodka Tomato Cocktail Sauce</i></p> <p style="text-align: center;"><i>Sun Dried Tomato and Feta Cheese Spanakopita</i></p> <p style="text-align: center;"><i>Fire Roasted Vegetables</i></p> <p style="text-align: center;"><i>Antipasto Platter</i></p> <p style="text-align: center;"><i>Devilled Eggs with Assorted Flavorings</i></p>

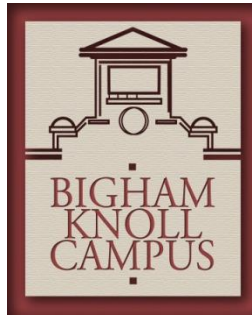


Picnic Ideas for 2015

With companies all over the world cutting back on expenses, many are searching for unique ways to entertain for staff, associates and families for less. We here at Bigham Knoll Catering & Events offer these helpful ideas to assist our customers.

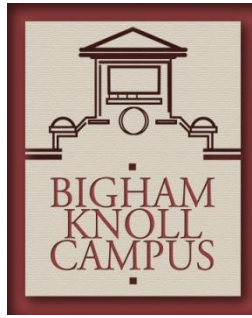
- *Invite your **clients** as well as employees to the picnic as an alternative to more expensive events that may be held in off premise locations. Turn the event towards family oriented foods & activities.*
- *Ask your vendors for raffle drawings or door prizes as a way to subsidize gift giving to attendees. Some of our clients have spent thousands of dollars on this portion of their event. Others go to their vendors whom they pay regularly and “ask” for contributions. Televisions, IPODS, notebook computers, barbecue equipment, and gift cards are popular items to request.*
- *Create a “green team”. Step up recycling efforts, compost food waste, and sustainable giveaways as gifts to attendees. Sustainability is the wave of the future. Let our staff show you how to “make your event green”.*
- *Tie a “cause” to your event. All non profit agencies need assistance in these trying economic times. Support local shelters, food banks. Keep support local whenever possible. Put the boss in the dunk tank; donate the money to play to charity.*
- *Have the Ice Cream truck visit! Everyone loves ice cream!*
- *Use a station format with “concession style foods”. Think burgers or sliders, hot dogs & sausages, pizza by the slice, noodle stir fry w/ chicken skewers.*
- *Another low cost menu suggestion is to provide “slider stations”. Pulled Pork, teriyaki chicken, burgers, mini subs, sausages and meatball sandwiches are all popular “mini versions”. Scale down the portions and increase the quantity served!*
- *Theme the event – we offer many “non traditional” menus for picnics. Try a Locavore menu, Italian bistro, Mexican Fiesta, or Tropical Theme to bring new concepts to your annual event. Add activities and color schemes that coincide.*
- *Offer child friendly services. Cookie decorating station, special seating, add fun menus with macaroni and cheese, mini corn dogs and healthy snacks as a starting point.*

Call our Offices @ 541-899-9665 or visit <http://www.bighamknoll.com>



Barbeque Menu Options

<p><i>All American Barbeque</i></p> <p><i>Grilled Hamburgers</i> <i>Hot Dogs</i> <i>Potato Salad</i> <i>Cole Slaw</i> <i>Watermelon Slices</i> <i>Brownies</i></p>	<p><i>Traditional Hawaiian Luau</i></p> <p><i>Pig Roast</i> <i>Teriyaki Chicken</i> <i>Poke</i> <i>Macaroni Salad</i> <i>Pineapple Slaw</i> <i>Hawaiian Bread</i> <i>Fruit Tray</i></p>
<p><i>Northwest Favorite</i></p> <p><i>BBQ Grilled Chicken</i> <i>Lemon Dill Salmon Packets</i> <i>Baked Potato Bar</i> <i>Garden Salad with choice of dressing</i> <i>Zucchini Cheese Casserole</i> <i>Dinner Rolls with Butter</i> <i>Fresh Berry Shortcake</i></p>	<p><i>KC BBQ</i></p> <p><i>Smoked Brisket and/or St. Louis Style Ribs</i> <i>Smoked Chicken</i> <i>Baked Beans</i> <i>Potato Salad</i> <i>Pickles</i> <i>Cole Slaw</i> <i>Garden Fresh Salad</i> <i>Watermelon Slices</i></p>
<p><i>Down South Boil</i></p> <p><i>Shrimp and Sausage Boil</i> <i>Corn on the Cob</i> <i>Corn Bread</i> <i>Red Potatoes</i> <i>Cole Slaw</i> <i>Pecan Pie Tartlets</i></p>	<p><i>Outdoor Gathering BBQs</i></p> <p><i>Perfect for corporate retreats, company parties, class reunions, family get togethers or any other informal outdoor gathering.</i></p>



Beverage Options

<p style="text-align: center;"><i>Single Serve</i></p> <ul style="list-style-type: none"> ➤ <i>Soft Drinks</i> ➤ <i>Bottled Water</i> ➤ <i>Fruit Juices</i> ➤ <i>Flavored & Traditional Iced Tea</i> ➤ <i>Sports and Energy Drinks</i> 	<p style="text-align: center;"><i>Bulk Beverages</i></p> <ul style="list-style-type: none"> ➤ <i>Berry Lemonade</i> ➤ <i>Old Fashioned Lemonade</i> ➤ <i>Traditional Iced Tea</i> ➤ <i>Punch</i> ➤ <i>Flavored Water Stations</i> ➤ <i>Gourmet Good Bean® Coffee</i> ➤ <i>Hot Cider</i> ➤ <i>Hot Chocolate</i> ➤ <i>Hot Tea</i> ➤ <i>Egg Nog (Seasonal)</i>
<p style="text-align: center;"><i>Alcohol Services</i></p> <ul style="list-style-type: none"> ➤ <i>Beer & Wines, Specialty Cocktails, Signature Drinks, and much more!</i> <ul style="list-style-type: none"> ○ <i>Hosted or No Host</i> ➤ <i>Selected Beer</i> <ul style="list-style-type: none"> ○ <i>Domestic, Imported,</i> ○ <i>& Northwest Microbrew</i> ➤ <i>Wine Selections</i> <ul style="list-style-type: none"> ○ <i>Northwest & International</i> ➤ <i>Themed Beverage Stations</i> <ul style="list-style-type: none"> ○ <i>Martini Bars, Tropical Drinks, Margarita Machines</i> ➤ <i>Full Service Cocktail Bars</i> 	<p style="text-align: center;"><i>Specialty Services</i></p> <ul style="list-style-type: none"> ➤ <i>Italian Soda Bar</i> <ul style="list-style-type: none"> ○ <i>This is always a hit</i> ○ <i>Creemosas,</i> ○ <i>Traditional Flavors</i> ➤ <i>Non Alcoholic Blended Drinks</i> <ul style="list-style-type: none"> ○ <i>Themed Beverages:</i> ○ <i>Margaritas, Daiquiris, & Smoothies</i> ➤ <i>Cocktail and Tray Passed Service</i>