



Creative Catering

by ROTH'S FRESH MARKETS®

Gourmet Catering & Hospitality Center

1130 Wallace Road NW
Salem, Oregon 97304

503.588.3663 Phone

503.375.4224 Fax

catering@roths.com

Business Hours: Daily 8:00 am – 5:00 pm

Evenings and Weekends Vary

Appointments Gladly Taken

Wedding Consultation by Appointment Only

Donna Smith, Event Coordinator

Kristoffer Spencer, Executive Chef

Creative Catering by Roth's

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Roth's Hospitality Center

Roth's West Salem Hospitality Center features four private facilities that seat 10 to 200 guests. We host a variety of functions including weddings and receptions, rehearsal dinners, anniversary events and business meetings.

Facilities Services

Roth's Hospitality services include full-service catering for sit-down meals and buffets or simply coffee, soft drinks, and pastries.

- ❖ Professionally attired and trained staff
- ❖ Bar facilities with bartender; liquor service must comply with Oregon Laws
- ❖ Room setup and cleanup
- ❖ Ivory linens are complimentary; colored linens and linens off premise are an additional charge that require 2 weeks advance notice and colors will vary
- ❖ Casual to formal tableware
- ❖ Tables, chairs, and other equipment as needed; consult with Roth's event coordinator
- ❖ Basic Audio and visual equipment are included with room charge; consult with Roth's event coordinator. LCD projectors are available for \$50 charge.
- ❖ Complete floral and bakery services from consulting staff
- ❖ Ample free parking available behind Roth's by the Hospitality Center entrance
- ❖ Handicap parking and elevator access to the rooms

You are welcome to bring in your own room decorations to personalize your event. Please prearrange with your Roth's event coordinator.

Rooms Specifications	Oregon	Santiam	Glen Creek	Doaks Ferry
Square Footage	2253	1220	640	600
Theatre Seating	200	60	40	30
Classroom Seating	65	40	24	18
Dining Seating	105	60	30	20
Room Rate with Catering (Order must reach the room rental charge or the difference will be added)	\$135.00	\$85.00	\$60.00	\$50.00
Room Rate No Catering	\$270.00	\$170.00	\$120.00	\$100.00
Wedding Receptions	\$350.00 (with or without catering)			

Additional Services

- ❖ There is an additional \$2.50 per person service fee for sit-down meals.
- ❖ Carving Stations and Action Stations are subject to a \$50.00 per hour change.
- ❖ Rooms are reserved on a 1st come 1st serve basis at which time a deposit is required (the cost of the room)
- ❖ No outside food or beverages are allowed

Roth's Caters to You

- ❖ Roth's quality of food, services, and professionalism exceed the expectations of our customers and keep them coming back.
- ❖ Roth's caters large and small events. We offer in-house catering at the West Salem Hospitality Center as well as off premise catering.
- ❖ Roth's Catering specializes in custom designing menus and guest services.
- ❖ Roth's offers menus that are from simple to elegant.

Customer Services

- ❖ Event Coordinator
- ❖ Trained Service Staff
- ❖ Experienced Cooking Staff
- ❖ Alcoholic Beverage Service
- ❖ China & Disposable Service Ware
- ❖ Rental Service Management
- ❖ Bar-B-Que Wagon for Roth's Signature BBQ'd Chicken
- ❖ Delivery Service: \$20 within City Limits, \$20 + 35¢ a mile outside City Limits

Servers

Labor for buffet setup is included in the per guest price.

Additional labor, if needed, is charged as follows:

- ❖ Servers with Food: \$15.00 per hour
- ❖ Servers without Food: \$25.00 per hour + mileage
- ❖ Carvers: \$35.00 per hour
- ❖ Bartenders: \$35.00 per hour

Place Settings

China and silver place settings will incur a rental fee that varies depending on the setting required. Your Roth's event coordinator will be happy to assist.

- ❖ Basic Paper Place Settings with utensils: \$1.00 per person
- ❖ Colored or Patterned Paper Place Settings with utensils: \$1.50 per person
- ❖ Disposable Chafers with Sterno \$6.50 each
- ❖ Disposable Serving Pieces: 25¢ per unit

Linens / Rental Services

- ❖ Roth's event coordinator will assist you in your rental needs
- ❖ Ivory linens are included in the Hospitality Room Charges
- ❖ Colored linens ◦ Per tablecloth \$5.00 ◦ Per napkin 50¢

Equipment

We recommend that you consult with your Roth's event coordinator for equipment needs. It may be necessary for Roth's to include a rental deposit on your final bill for catering services provided should Roth's need to leave any equipment at your event site other than equipment provided by the rental company. The deposit is refundable upon return of the equipment in satisfactory condition.

Roth's Catering Policies and General Information

Contract of Services

We require that all of our clients agree to these terms and a contract of services will be provided to the client to be signed. This contract is to insure that all details and costs are correct and understood by caterer and client.

Guest Count Guarantee

- ❖ Final guest count is due 5 days prior to your event. You may increase your count after this, but you may not decrease.
- ❖ This number will assure the proper amount of food and beverage for your event.
- ❖ You will be billed according to this final number.
- ❖ If you need vegetarian or special needs meals, please arrange for them when you confirm your guest count.
- ❖ Guest counts cannot be changed on the day prior or the day of the event and menu items cannot be added on the day of the event.

Policies and Information

- ❖ Reservations will not be confirmed until the deposit is paid.
- ❖ Cancellations must be in writing and faxed or emailed and received 5 days prior to your event. We will confirm with you that we have received your cancellation, if you do not hear from us, contact us to make sure we have received your fax or email.
- ❖ Final payment is due 10 days after receipt.
- ❖ We are a non-smoking facility. Customers may smoke outside the Hospitality entrance where ashtrays are provided.
- ❖ Leftover food will be handled in accordance with Oregon State Health Department Standards. Any food left un-refrigerated for more than 3 hours will be disposed of to insure the safety of our customers. Any food or beverage delivered to a customer and served without a Roth's server becomes the responsibility of the client.
- ❖ Furnishings and equipment in your room are not to be removed. If you need something taken out of the room ask your staff person and they will help you with it.
- ❖ Roth's does not assume responsibility for items left in our rooms. Special arrangements must be made with the Catering Department in order to leave personal items over night.
- ❖ All hospitality customers are required to park in the Hospitality Parking Lot. This is located on the east side of the building. If you park in the front or on the side of the store, you will be asked to move your vehicle.

Creative Catering by Roth's

Continental Breakfast Service

Pastries and Breads

Assorted Donuts	\$10.95 per dozen
Brownies	\$ 8.95 per dozen
Mini Bagels w/ Jam and Cream Cheese	\$10.95 per dozen
Cinnamon Rolls	\$10.25 per dozen
Croissants w/ Jam	\$10.95 per dozen
Muffins	\$10.95 per dozen
Danish	\$ 9.95 per dozen
Jumbo Muffins	\$12.95 per dozen
Cookies	\$ 9.95 per dozen

Bagel Basket \$ 3.95 per person
 A variety of bagels with an assortment of different flavored cream cheeses.

Cookie & Coffee Combo \$ 4.25 per person

Side Dishes

Yogurt	\$2.50 per person
Fruit Tray	\$3.25 per person
Whole Fruits	\$1.50 per person
Dry Cereal	\$2.00 per person
Granola	\$2.25 per person

Beverages

Coffee or Tea	\$1.50 per person
Individual Juice	\$1.25 per person
Juice by the Pitcher	\$4.75 per pitcher
Juice by the Gallon	\$ 8.95 per gallon
Milk	\$1.25 per person
Soda (by the can)	75¢ each

Breakfast Buffets

Country Breakfast Buffet \$9.95 per person
 Choose 1 meat and 2 side dishes from below. Fresh fruit, assorted pastries, coffee & juice are included in the above price. You can also order ala carte from the prices listed below.

Meats

Link Sausage (2)	\$2.25 per person
Crispy Bacon (3)	\$1.95 per person
Grilled Ham (4 oz)	\$3.25 per person

Side Dishes

Scrambled Eggs	\$2.00 per person
Cheesy Scrambled Eggs	\$2.75 per person
Spanish Eggs	\$2.95 per person
Biscuits and Gravy	\$1.75 per person
Country Fried Potatoes	\$1.25 per person
Hashbrowns	\$1.00 per person

Freshly Baked Quiche (Serves 6 to 8) \$15.00 per whole quiche

Spinach and Bacon	Ham and Broccoli	Cheese
Sautéed Mushroom	Vegetable	

Creative Catering by Roth's

Luncheon Menu – Lunch Buffet

Baked Potato Bar \$ 9.50 per person

Extra large baked russet potato ready for you to top it from a selection of broccoli, chili, olives, butter, sour cream, onions, salsa, shredded cheddar cheese, diced ham and bacon bits. This delicious lunch is served with a fresh fruit bowl and rolls.

Traditional Lasagna \$ 9.50 per person

Beef and cheeses layered with pasta and marinara sauce. Served with tossed green salad and our crispy, garlic Parmesan cheese bread.

Taco Bar \$ 9.75 per person

A long time favorite with our customers. Seasoned ground beef and fajita style chicken is served to stuff your crispy or soft tortilla shells and fill with your choice of toppings. Spanish rice and a fresh fruit bowl round out this tasty lunch.

Vegetarian Lasagna \$ 9.95 per person

Spinach, julienne carrots, onions are among the vegetables layered with cheeses, Pasta and Alfredo sauce in this classic version. Served with tossed green salad and our crispy, garlic Parmesan cheese bread.

Meatball Lasagna \$10.75 per person

Italian meatballs, provolone, Parmesan and mozzarella cheeses layered with pasta and marinara sauce. Served with tossed green salad and our crispy, garlic Parmesan cheese bread.

Teriyaki Chicken with Grilled Asparagus \$11.25 per person

Tender and juicy chicken breast marinated and glazed in a light teriyaki sauce and served with tender grilled asparagus. Served with pecan rice salad.

Six Cheese & Grilled Asparagus Lasagna \$12.75 per person

A culinary blend of 6 cheeses and grilled asparagus layered with pasta and Marinara sauce. Served with tossed green salad and our crispy, garlic Parmesan cheese bread.

Creative Catering by Roth's

Luncheon Menu – Sandwich Bar

All sandwiches are made with Boar's Head products.
You may substitute potato salad for chips on your sandwich orders.

A Salem Tradition	Half Sandwich Bar	\$ 8.95 per person
	Whole Sandwich Bar	\$11.25 per person
Italian roast beef, oven roasted turkey, ham, an assortment of cheeses, breads and condiments with which to build your own sandwich. Served with individual bags of chips and a bowl of fresh fruit.		
Classic	Half Sandwich Bar	\$10.95 per person
	Whole Sandwich Bar	\$12.95 per person
Roasted turkey and chicken, black forest ham, blazing buffalo chicken and roast beef, a selection of cheeses, classic breads and condiments for your sandwich. Served with Spinach Chicken Caesar Salad and fresh fruit.		
Gourmet	Half Sandwich Bar	\$14.95 per person
	Whole Sandwich Bar	\$16.95 per person
Blazing buffalo chicken breast, salsalito crusted turkey, oven baked turkey, roast beef, black forest ham and a selection of gourmet cheeses for you to create your sandwich on classic breads and a choice of condiments. Served with Tomato Tortellini Salad, Spinach Chicken Caesar Salad and fresh fruit.		

Luncheon Menu – Boxed Lunch

Salad Trio		\$12.75 per person
Spinach Chicken Caesar Salad, Greek Salad, Garden Salad with turkey and avocado. Served with a roll, apple slices and fresh baked cookie.		
Bush Park Lunch Box	Half Sandwich Box	\$10.50 per person
	Whole Sandwich Box	\$11.95 per person
Your choice of deli style sandwich, fruit cup, bag of chips and freshly baked cookie.		
Middle Eastern		\$12.25 per person
Couscous, hummus and olives, with pita bread, fruit cup and Greek salad.		

Creative Catering by Roth's

Luncheon Menu – Sandwich Tray

Deli Sandwich	Half Sandwich	\$ 6.25 per person
	Whole Sandwich	\$ 8.25 per person
An assortment of deli styled sandwiches surrounding a bowl of our tasty potato salad.		
Half Sandwich and Bowl of Soup or Fresh Fruit		\$10.50 per person
An assortment of deli styled sandwiches surrounding a bowl of our tasty potato salad and served with hot soup or fresh fruit.		
Extra Accompaniments		
Potato Salad		additional \$1.50 per person
Potato Chips (2 oz. Bag)		additional \$1.50 per person
Yogurt Cup		additional \$1.50 per person
Condiment Tray		additional \$3.00 per person
Tomatoes, lettuce, red onions, cucumbers, sprouts, pickle slices, mustard and mayonnaise.		
Bread Tray		additional \$1.50 per person
Wheat, buttermilk, grainola, hazelnut, oatnut		

Creative Catering by Roth's

Dinner Menu – Entrées

All prices listed are for buffet service.

Plated meals are an additional \$2.50 per person. Delivery and staffing charges may apply.

If you don't see an entrée or side dish you had in mind, please let us know.

Our catering staff can accommodate most any request.

Entrées come with a choice of:

- Bakery Fresh Rolls or Garlic Bread
- Seasonal Vegetable or Glazed Carrots
- Mashed Potato, Baked Potato, Scalloped Potato, Steamed White Rice, Rice Pilaf or Creamy Polenta

Add a Garden Salad for only 75¢ per person

Home-style Entrées

\$7.50 per person

Beef & Pork Meatloaf

Traditional home style elevated to new heights with a tangy glaze and rich gravy

Lasagna Bolognese

Layers of tender noodles, Italian cheeses, slow cooked meat sauce with tomatoes and a touch of cream

Vegetarian Entrées

\$8.50 per person

Sorta Sausage Stuffed Bell Pepper

Sauced with your choice of marinara or light cream sauce

Wild Mushroom Crepe Manicotti

A fresh herbed crepe filled with wild Oregon mushrooms and mascarpone cheese and topped with porcini sauce

Eggplant Parmesan

Traditional layers of fried eggplant, marinara and Italian cheeses

Lasagna Florentine

Spinach, mushrooms, creamy Alfredo and Italian cheeses

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Chicken Entrées

\$8.75 per person

Chicken Cacciatore

Slow cooked chicken thighs covered in a rustic tomato and mushroom ragu

Chicken Cutlet with Wild Mushrooms and Bacon

Panko breaded chicken breast with a white wine sauce

Hazelnut Crusted Chicken Breast

Served with honey mustard sauce

Pesto Rubbed Chicken Stuffed with Mozzarella

Served with roasted tomato jus

Pork Entrées

\$8.75 per person

Dijon Crusted Pork Chop

Smoked Pork Shoulder

Slow cooked and glazed with orange or chipotle BBQ sauce

Beef Entrées

\$9.50 per person

Garlic Roast Beef

Served with a rich burgundy gravy

Smoked Brisket

Served with bourbon BBQ sauce

Herb & Garlic Roasted Strip Loin

\$15 per person

Served with lush au jus

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Seafood Entrées

Onion Crusted Pacific Cod **\$9.50 per person**

Served with fresh tarter sauce and lemon wedge

Seafood & Penne Bake **\$12 per person**

Bay shrimp, bay scallops and crab in a buttery white wine cream sauce
Topped with scallions and toasted bread crumbs

Mahi Mahi **\$13 per person**

With a sweet soy glaze and pineapple chutney

Wild Game Entrées

Lemon & Thyme Half-Cornish Game Hen **\$9 per person**

With natural jus

Wild Game Meatloaf **\$9.50 per person**

A course grind of duck, rabbit and venison
With Oregon wild mushrooms and juniper jus

Roast Leg of Duck **\$12 per person**

Choice of plum, tart cherry or herb jus

Leg of Rabbit **\$12 per person**

Choose from cacciatore, whole grain mustard or red wine sauce

Creative Catering by Roth's

Appetizers

Ask about *Tasting Stations*...it's a fun way for your guests to explore a variety of different foods and flavors.

Stuffed Appetizers

\$15 a dozen
Serves 4-6

Mushrooms

Italian Sausage
Beef and Horseradish
Five Cheese Blend

Peppered Peppers

Fresh Mozzarella
Feta Cheese

Jalapeño Popper Halves

Cheddar with Bacon
Cream Cheese

Grape Leaves

Feta, Olives, Lamb and Barley

Skewers & Meatballs

24 pieces
Serves 8-12

House Crafter Beef or Pork Meatballs \$12
Duck, Venison or Lamb Meatballs \$15

Grilled Vegetable Skewers \$10
Chicken or Pork Skewers \$12
Beef Skewers \$14
Lamb Skewers \$15
Shrimp Skewers \$16

Served with your choice of one dipping sauce:

Coconut Curry Mongolian BBQ
Classic BBQ Sweet & Sour
Teriyaki Buffalo
Mango Chutney Smoked Tomato Marinara
(Additional Dipping Sauces \$5.50 ea.)

Tarts or Crostini

Petite Tart \$ 9.00 a dozen
Crostini \$ 7.00 a dozen

Smoked Salmon
Roasted Tomato Pesto
Artichoke

Wild Mushroom
Olive Tapenade
Blue Cheese & Bacon

Tarts or Crostini

Petite Tart \$11 a dozen
Crostini \$9 a dozen

Crab & Cream Cheese
Prosciutto, Apple & Goat Cheese

Creative Catering by Roth's

Appetizers

Ask about *Tasting Stations*...it's a fun way for your guests to explore a variety of different foods and flavors.

Dips & Spreads **\$12**
Served with your choice of crackers, crostinis or rustic bread Serves 8

Creamy Artichoke Dip	House Made Spinach Dip
Smoked Salmon Spread	Gorgonzola & Hazelnut Spread
Tuscan White Bean Dip	SW Roasted Corn & Black Bean Dip

Add Fresh Vegetables for Dipping **\$6**
Serves 8

Pinwheel Pastry Bites **\$7 a dozen**
Caramelized Onion & Smoked Gouda
Prosciutto & Havarti
Mushroom Duxelles

Pastry Purses **\$10 a dozen**
Brie & Marionberry Brie & Pear
Chicken, Bacon & Caramelized Onion Northwest Seafood

Charcuterie **\$49 per platter**
Rustic meats and patés with a selection of mustards and artisan breads serves 12

Roth's Anti Pasto **\$45 per platter**
Meats, cheeses, olives marinated and pickled vegetables Serves 12

Gourmet Cheese Board **\$39 per platter**
Served with fruit, preserves, nuts and artisan breads Serves 12

Fresh Seasonal Crudités **\$2.50 per person**
Seasonal vegetables served with a selection of three dips

Choose three dips:

Classic Ranch	Blue Cheese	Smokey Tomato Marinara
Chipotle Ranch	Pesto Mayo	Whole Grain Honey Mustard

Fresh Seasonal Fruit Platter **\$3.25 per person**
A selection of fresh seasonal fruits and berries add your choice of sauce for
Sauces: 75¢ per person
Chocolate Caramel Marshmallow Cream

Creative Catering by Roth's

Gourmet Desserts

The items below are just a few of the many special desserts we have to offer. If you need a theme dessert, or a special recipe dessert or a dessert for a special diet, let us know and we can work with you to design just the right sweet treat for you and your function.

Gourmet Cookie Bar Bites \$3.75 per person

Bite size tastes of such wonderful cookie bars as s'mores, tangy lemon, caramel pecan brownie, peanut cluster and many more. A fun way to taste all the favorites.

Nuts & Mints Tray \$3.95 per person

A delightful assortment of freshly roasted macadamia nuts, cashews, peanuts, sunflower seeds and Oregon hazelnuts and an array of mints.

Specialty Cakes \$4.75 per person

Our catering staff can provide for you almost any flavor profile of specialty cake you desire. Let them know what you are craving.

Chocolate & Nut Tray \$4.95 per person

Milk to dark chocolate paired with freshly roasted macadamia nuts, cashews, peanuts, sunflower seeds and Oregon hazelnuts.

NY Cheesecake \$6.50 per person

Dress it up with fresh fruit, caramel sauce and pecans, or chocolate sauce and strawberries. Top it off with a dollop of brandied whipped cream and "Oh Yum".

Cakes from Roth's Bakery

		Call for Current Pricing
¼ Single Layer	16 slices per cake	Market Price
¼ Double Layer	24 slices per cake	Market Price
½ Single Layer	32 slices per cake	Market Price
½ Double Layer	48 slices per cake	Market Price
Full Single Layer	64 slices per cake	Market Price
Full Double Layer	96 slices per cake	Market Price

Add Ice Cream \$1.50 per person

Creative Catering by Roth's

Holiday Dinners

All dinners include:
mashed potatoes with gravy, cranberry relish, buttery corn and dinner rolls.

Turkey Dinner **\$9.50 per person**
Traditional Herb Roasted or Traeger Smoked Turkey
Served with Sage Dressing

Stuffed Portabella Mushroom **\$9.50 per person**
Stuffed with marinated vegetables, cheese and herbs

Ham Dinner **\$10.50 per person**
Choice of Glaze:
Orange Glaze with Clove, Pomegranate Molasses, or Traditional Brown Sugar

Apple Stuffed Rolled Pork Loin **\$11.25 per person**
Orange Glaze with Clove or Pomegranate Molasses

Stuffed Leg of Lamb **\$14.50 per person**
Filled with minced seasonal dried fruit
Served with Pan Jus

Prime Rib Dinner **\$15 per person - 8 oz.**
Served with Horseradish Cream and Rosemary Au Jus **\$17 per person - 10 oz.**

Customize Your Holiday Meal:	Additional Pricing
Garden Salad with choice of one dressing	75¢ per person
Scalloped or Baked Potatoes	\$1 per person
Glazed Carrots	\$1 per person
Candied Yams	\$1 per person
Sage Stuffing	\$1 per person
Vegetable Tray with Ranch Dip	\$1 per person
Green Bean Casserole	\$1.25 per person
Creamed Spinach	\$1.25 per person
Twice Baked Potato	\$1.50 per person
Wild Mushroom Stuffing	\$1.50 per person
Cheese & Nut Ball with Crackers	\$1.50 per person

Desserts
Fresh Baked Pies: Dutch Apple, Pumpkin & Berry Call for Seasonal Pricing
Cobblers: Blueberry, Marionberry, Apple, Peach & Cherry Call for Seasonal Pricing