



WESTWIND



Catering Menu

Proudly serving you since 2014

Thank you for choosing Westwind Catering.

We are excited to work with you in creating a fitting, nutritious menu for you and your group. Please look over all our available dishes and use the forms at the end to fill in which you would like. Most combinations will make delicious meals. If there is a meal you would like but do not see, inform the Chef. We are happy to make any meal of your liking (additional charges may apply).



We serve all our meals family style. Please look over our family style service pages. On certain occasions we do recommend buffet such as intermittent arrivals or continental style breakfast. Our Chef will work with you if these situations apply to your group.



Dietary needs are always accommodated to the best of our ability here at Westwind. In order to provide the best service to you and your guests, please fill in the dietary needs sheet completely. We will make alternatives for each meal with the same care and quality as our main course. A lack of full information could lead to sparse choices for these guests. Full and accurate dietary needs is imperative. Thank you.

Finding creating a menu is not to your liking? That's totally fine! We at Westwind have a form with a few simple questions to get an idea of you and your group. The Chef will use that information to design a menu just for you. You will have the chance to look it over and make any edits you feel necessary.



Breakfast

Entrees:

Pick 1 per Morning Meal

Baked Oatmeal
Biscuits and Gravy
Scrambled Eggs
+Cheese
+Mixed Veggies
Pancakes
Breakfast Burritos
Frittata
+Mixed Veggies
French Toast
Ham and Egg cups
Strata
+Mixed Veggies
Quiche
English Muffin
Sandwiches
Baked Omlettes

Add Protein:

Pick 1 per Morning Meal

Bacon
Sausage Links
Sausage Patties
Ham
MorningStar Patties
Mushroom Sausage
Scrambled Tofu

Add Side:

Pick 1 per Morning Meal
Additional sides may be purchased

Home Fries
Hash Browns
Coffee Cake
Hard Boiled Eggs
Muffins
Scones
Yogurt Parfait
Cinnamon Rolls
Apple/Sweet Potato Hash
Toast
Banana Loaf
Pumpkin Loaf
Cottage Cheese Bowls

Add Fruit:

Pick 1 per Morning Meal

Peaches
Pears
Apple Sauce
Fruit Cocktail
Grapes
Kiwi Halves
Orange Slices
Banana Halves
Melon
Mandarin Oranges

All breakfasts include our full oatmeal and yogurt bar.

Hot Oatmeal
Plain yogurt
2 Flavored yogurts

Sample Flavors:

Banana
Strawberry
Blueberry
Pumpkin Pie
Apple Spice
Lemon Meringue
Berry

Sample Toppings:

Pineapple
Mixed Oregon Berries
Dates
Mango
Cherries
Or any Breakfast Fruit
Coconut
Sunflower Seeds
Pepitas
Raisins
Craisins
Granola
Brown Sugar
Dried Apricot
Banana Chips

Please note, there are a small amount of possible combinations that are not advised. We will work with you if these issues arise. Thank you.

Lunch/Dinner

Entrees:

Pick 1 per Meal

Mac and Cheese

+Prosciutto

+Bacon

+Hot Dogs

Red Sauce Pasta

+Beef

Herb Roasted Turkey

Coconut Curry

+Chicken

Mixed Vegetable Stir Fry

+Chicken

Hamburgers

Kalua Pork

Beef Burritos

Chicken Shawarma

Sloppy Joes

BBQ Pulled Pork

Grilled Turkey and Cheese

Sandwiches

Lemon Thyme Chicken

Beef Pot Roast

Pork Chops

Pizza

Chicken a'la King

Meatloaf

Eggplant Parmesan

Roasted Chicken Legs and

Thighs

Add Side:

Pick 2 per Meal

Additional sides may be purchased

Mashed Potatoes

Green Beans

Roasted Carrots

Rice

Couscous

Potato Chips

Carrot Sticks

Brussel Sprouts

Rolls w/ Butter

Broccoli

Grilled Zucchini

Tomato Soup

Cauliflower

French Bread

Quinoa

Buttery Polenta

Cole Slaw

Seasoned Corn

Butternut Squash

Herb Roasted Potatoes

Asparagus

Roasted Beets

Baked Peas

All Lunch and Dinners

include our full Salad bar.

Soups available for purchase

Mixed Salad Greens

Composed Salad

Sample Composed

Salads:

Caesar

Cobb

Wedge

Chef's choice

Sample Toppings:

Cherry Tomatoes

Shaved Carrots

Blue Cheese

Diced Onion

Bell Peppers

Broccoli Florets

Cauliflower

Chickpeas

Black Beans

Diced Chicken

Feta

Sliced Bacon

Croutons

Sample Dressings:

Ranch

Blue Cheese

Balsamic Vinaigrette

Berry Vinaigrette

Please note, there are a small amount of possible combinations that are not advised. We will work with you if these issues arise. Thank you.

Desserts

Brownies

**Strawberry or Mixed Oregon
Berry
Shortcake**

**Frosted Cake:
Chocolate
Vanilla
Carrot**

Fruit Crisp

Great for groups with many
dietary needs

**Old Fashioned
Rhubarb Pudding Cake**

Marshmallow Bars

Vanilla or Lemon Pound Cake



**Pineapple or Blueberry Lemon
Upside Down Cake**

**Cookie Bars:
Chocolate Chip
M&M
Snickerdoodle**

**50 or Fewer
Angel Food Cake
w/ Whipped Cream and Berry
Compote**

Cheese Cake

Lemon Bars

Meals at Westwind

At Westwind we like people to interact; to talk about their experiences and sightings throughout the day. This is why we like to serve meals family style. It provides a method of allowing the most people to be sitting enjoying food and conversation.

One of Westwind's guiding principles is to provide fresh, affordable, and delicious food; locally sourced where possible. We also strive to provide the correct amount of food for your group without having waste, reflecting our commitment to sustainability and conservation. . The method in which we do this is sending out the amount of food we think your group might need, then asking that your group to connect with each other as some tables will, for example, have broccoli lovers and other tables will have excess broccoli. This helps us work toward minimal waste. To ensure we have enough, we hold extra in the galley that is monitored, kept time/temperature controlled and therefore can not only be eaten during that meal at the desired temperature, but if not used, perhaps recreated into soups or stews on a later day.

When food is taken out into the dining hall, at the end of the meal it can not be returned to the kitchen. We can provide packaging to your group for temp safe foods (i.e. muffins, rolls, etc.) that did not leave the serving bowls. We recommend that once it leaves the serving bowl and onto someone's plate, it is then best to compost that food or place in the pig feed container.

The kitchen works hard to have all food prepared hot (or cold!), and on time for your group. Please help us help you by ensuring your group arrives on time. But as Westwind is such an amazing and massive space, if there is a delay out of your control, please contact the kitchen and let us know, as we will also notify you if we run into any delays on our end.

Below is a guide to help you run your meals. Please notify us if you have any questions or concerns. As our guiding principle says, "Many hands make light work: we strive together to leave Westwind better than we found it." There are a few different roles to help make the task light work.

Roles

Please assign these at/before your groups arrival:

Table setting leader -arrive to meals 20 minutes before

Table setting helpers (2+)-arrive to meals 20 minutes before

Meal director -arrive 10 minutes before meal

Hoppers, 1 from each table -during meal

Clean Up Leader -right after meal

Clean up crew (1+) -right after meal

Before the meal

Table Setting Leader Cue

Setting the tables:

- ❖ Wipe down the tables to be used
- ❖ 8 or 10 each table setting (cups, plates, forks)
- ❖ 1 water pitcher
- ❖ Serving Utensils
- ❖ Salt and Pepper
- ❖ Napkins
- ❖ Temp safe foods

Breakdown

Setting tables for family style is best with one **Table Setting Leader** (adult) and at least 2 or more helping hands of any age.

First step is clean tables. There are clean towels located in the cleaning closet under the stairs next to the coffee bar, as well as the Steramine tablets. You will find clean sanitizer buckets there as well.

To make Sani:

1 Steramine tablet broken up under warm, but not hot, water in a bucket.

Please help us follow our guiding principles through water conservation by trying to use only 2 towels per meal and one sanitizer bucket to help lower the amount of water we use. Please keep the sanitizer bucket in use until the end of the meal.

After the tables are clean, it's time to set the tables! We recommend each table is set for 8 or 10 place settings (8 if you have more adults, 10 if there is a large population of children in your group). If you are unsure of how many tables to set, check in with the kitchen staff for a recommendation. Each table should have:

8 or 10 plates

8 or 10 cups

8 or 10 forks

1 pitcher of water (filled/refilled at hand sinks)

Your table setting leader can check on the kitchen communication board to see if eating spoons or knives are needed for the meal. They should also check this board to see how many serving utensils are needed (for example: 2 serving spoons and 1 pair of tongs per table). Serveware are located in tubs under the dishware.

1 Salt and pepper and 1 napkin dispenser each can go on the table at the beginning of your stay and can stay on the tables through your stay -OR- be collected after each meal depending on your plans for the dining hall area during your stay.

Some of the meal items may be set on the tables ahead of meal time to each table if not temperature sensitive. This might include a bowl of grapes or plate of muffins at breakfast, rolls at dinner, and other similar items. These can be placed one to each table.

The **Table Setting Leader** will communicate with the **Meal Director** how many trips the Hoppers have as written on the communication board.

At the start of your meal

The **Meal Director** will check in with the Table Setting Leader to get the amount of meal items in the galley. They will then wait until most all of the group is seated at a place setting. They will need everyone's attention to then explain the meal process. This is also a great time for quick announcements if any are needed (i.e. Lost and Found items, meeting time reminders, etc.):

“(Greeting. Brief announcement if needed.)”

Our meals here are served family style. After these directions, each table will choose one representative to be their table's Hopper. This Hopper will

enter the galley through the enter door and exit through the exit doors with our meal items. Hoppers will have X number of trips this meal. Once all of the meal items are out on the tables, if you have any dietary needs please take your plate into the galley and the kitchen staff will have those available. Water pitchers can be refilled at the hand sinks.

If there is a need for seconds, Hoppers: you will check with your table to see how many servings you need for your table, and then check all of your neighbors' tables. Before giving away your food to a Hopper, check with your table to see if anyone wants seconds to make sure you have enough to give. If there is no more of that needed item out in the dining hall, you can then enter the galley and check with the kitchen.

The Hoppers tonight will have X amount of items tonight. Tables, please choose your Hoppers and then Hoppers, please go receive the meal! Enjoy!"

Following the first meal, it is good to remind how the meal works briefly, adding in any reminders or announcements:

“(Greeting. Brief announcement if needed.)

As a reminder, after all of the food is out on the tables, if you have any dietary needs please take your plate back through the galley to receive those items.

If there is a need for seconds, please check on how many servings your table needs and check all of your neighbors tables out here in the dining hall. If there is not enough out here, please head back to the galley and check in with the kitchen.

There are X amount of items to pick up in the galley for this meal. New Hoppers can be chosen. Enjoy!"

Near the end of the meal

[Clean Up Crew Leader](#) can announce they will be near the dish cart and bins to help with clean up. As people are finished, they can bring their plates over, scrape leftover food into the correct bin, place plates, bowls, cups into the correct bus tubs with the direction of the [Clean Up Crew Leader](#). Below are the different bins and a quick guide into where each food item goes:

COMPOST

NO MEAT

Can be fed to pigs, unless it is pork

NO DAIRY

Can be fed to pigs, unless it is sugary.

Meat and Dairy do not break down quickly and attract other large animals to our compost bin.

PIG FOOD BINS:

NO PIG MEAT

put in waste bin

NO BONES

put in waste bin

NO FRUIT SEEDS

put in compost

NO SUGARY FOODS

put in compost (unless dairy, then waste bin)

Our pigs get to eat much of our delicious leftovers, and even some of our pre-meal scraps. But we do need to take care of them and keep them healthy by making sure to feed them correctly.

After the food is separated, the plates, cups and silverware can be placed into the correct bus tubs. If a bus tub becomes too full, the [Clean Up Crew Leader](#) or helper can bring that bus tub to the dish pit and our kitchen staff will give you an empty bus tub to continue collecting items. If none of the tubs overfill, after all the tables are cleared the cart can be pushed into the galley and over to the dish pit.

Once the tables are cleared, the Clean Up Crew can wipe down all the tables, wring out the towels and place the used towels in the milk crate under the sinks to be laundered, empty the Sanitizer water down the hand sink, and put the used sanitizer bucket on the dirty dish cart to be washed.

Weekday Menu Form

Week Menu					
	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast		Entree:	Entree:	Entree:	Entree:
		Protein and Side:	Protein and Side:	Protein and Side:	Protein and Side:
Lunch	Entree:	Entree:	Entree:	Entree:	Entree:
	Sides:	Sides:	Sides:	Sides:	Sides:
Dinner	Entree:	Entree:	Entree:	Entree:	
	Sides:	Sides:	Sides:	Sides:	
Dessert					

Weekend Menu Form

Weekend Menu			
	Friday	Saturday	Sunday
Breakfast		Entree:	Entree:
		Protein and Side:	Protein and Side:
Lunch	Entree:	Entree:	Entree:
	Sides:	Sides:	Sides:
Dinner	Entree:	Entree:	
	Sides:	Sides:	
Dessert			

Dietary Needs

Thank you so much for providing your dietary need information. We will use it to make sure you have house made meals that satisfy your nutritional requirements. Please include as much information as possible. If you do not feel comfortable providing your name, initials or “Guest” is absolutely fine.

After all the hot main courses have been picked up from the galley by your group's hoppers, the kitchen staff will make dietary options available in the galley. Please give our kitchen staff a moment to transition and set up all the alternative courses.

Thank You

[illegible]