

## OREGON'S BOUNTY



*Pure*



*Fresh*



*Natural*

*Inspiring cuisine created by real people in a real kitchen.*



HOOD RIVER HOTEL



CORNERSTONE CUISINE

**BLOSSOMS**  
*Catering & Events*

BLOSSOMS CATERING

## ABOUT US

### CATHY BUTTERFIELD

General Manager/Sales  
email: [Cathy@hoodriverhotel.com](mailto:Cathy@hoodriverhotel.com)  
tel. 541.386.1900

### MARK WHITEHEAD

Executive Chef  
email: [Mark@hoodriverhotel.com](mailto:Mark@hoodriverhotel.com)  
tel. 541.386.1900

### HOOD RIVER HOTEL

Hood River Hotel is listed on the 'National Register of Historic Places' with 32 overnight rooms and 9 suites. The rooms are all appointed with Victorian style antique furnishings and views of the Columbia River, Downtown Hood River or a Rooftop Garden.

### CORNERSTONE CUISINE

Cornerstone Cuisine is the hotel's restaurant offering tantalizing combinations using nothing but the finest and freshest of ingredients. Open 7 days a week for breakfast, lunch and dinner. Seattle Times has referred to Cornerstone Cuisine as "modest elegance in the midst of majesty."

### BLOSSOMS CATERING

Blossoms Catering Chef Mark Whitehead continues the tradition of creative personalized menus for off site catered events. Utilizing only pure, fresh and natural ingredients, Chef Mark has a passion for presenting fine foods and flawless events.

### HOTEL

Hood River Hotel  
102 Oak Street  
Hood River, Oregon US 97031  
[www.HoodRiverHotel.com](http://www.HoodRiverHotel.com)  
tel. 541.386.1900  
toll free 800.386.1859  
fax 541.386.6090



HOOD RIVER HOTEL

### RESTAURANT

Cornerstone Cuisine  
102 Oak Street  
Hood River, Oregon US 97031  
located inside the Hood River Hotel



### CATERING

Blossoms Catering & Events  
106 Oak Street  
Hood River, Oregon US 97031  
[www.BlossomsCatering.com](http://www.BlossomsCatering.com)  
tel. 541.387.0012  
toll free 866.307.0040





**Chef Mark Whitehead**

*“We proudly support local farmers, ranchers, and foragers and are dedicated to using organic, chemical free, and genetically unaltered products whenever possible.”*

The road to culinary excellence has taken Mark Whitehead through the evergreen cascades of the Pacific Northwest, the sunny coast of San Diego, to “America’s best beach” Kapalua Maui, and back to the historic Hood River Hotel in Oregon.

After graduating from Oregon’s Western Culinary Institute in 1986, Whitehead showcased his talents at the Bahia Resort Hotel in San Diego. That’s where he developed a desire to return to the classroom. But, this time as a culinary educator at Linn-Benton Culinary Institute in Albany, Oregon.

In 1999 after seven years of teaching culinary students the craft he knew and loved, Whitehead was eager to return to the excitement of the kitchen. That year, he accepted the position of Chef de cuisine of the Bay Club at Kapalua Bay Hotel, a member of Starwood Hotels & Resort’s prestigious Luxury Collection. In March 2001, Whitehead became the hotel’s Executive Sous Chef. During his stay at the Bay club his creations headlined the Bay Club’s spectacular menu.

In the summer of 2002 Whitehead returned to the Pacific Northwest as the Executive Chef of the historic Hood River Hotel. Since his arrival, he has developed a menu that features local product in a unique fresh style.

When he’s not in the kitchen, Whitehead enjoys golfing and or spending time with his family, which includes Chef to be 13 year old daughter, Gabriella.



**BLOSSOMS CATERING**



**CORNERSTONE CUISINE**



**HOOD RIVER HOTEL**



## *PASSED APPETIZERS*

Spiced Bread Sticks with Freshly Shaved Parmesan

Crostini with Pear Jam, Oven dried Tomatoes, Melted Brie and Crisp Sage

Roasted Pork Crostini with Caramelized Pear, Crisp Fire Onions and Maple Glaze

Crostini with Proscuitto, Apple Jam and Orange Balsamic Glaze

Crostini with Goat Cheese Mousse, Tomato Confit and Basil

Toasted Crostini with Green Olive Tapenade and Roasted Artichoke Salsa and Basil

Crostini with Charred Beef Tenderloin, Sweet Pepper Jam and Crisp Fried Onions

Crostini with Cherry Wood Smoked Salmon, Horseradish, Capers and Sweet Onion

Crisp Wonton with Tuna Tartare, Lime Spiked Avocado and Coriander

Seared Albacore Tuna with Crisp Yukon Gold Potato and Gingered Mango

Ahi Tuna, scented Soy Glaze and Coriander Sprouts

Grilled Sicilian Flat Bread with Tomato Confit, Basil and Truffle Oil

Crisp Cremini Flat Bread with Fresh Herbs, Goat Cheese and Chive Oil

Crisp Pear Gorgonzola Flat Bread with Toasted Rosemary and Hazelnuts

Charred Tiger Prawns with Citrus Soy and Lemon Chili Dipping Sauce

Crisp Potato Cake with Hot Smoked Salmon, Fresh Sour Cream and Chives



4

## APPETIZER PLATTER

Sizzled Garlic Shrimp with Orange Chili Glaze

Tuna Poke with Crisp Yukon Gold Potato, Mango Ginger Salsa with scented Soy

Grilled Rosemary Bread with Tomato Coulis and Shaved Parmesan

Satay Platters: Shrimp, Chicken and Vegetables with Peanut Dipping Sauce

Crisp Herb rubbed Pita with Cumin and Spiced Hummus

Roasted Figs with Crisp Pancetta and Soft Gorgonzola Center

Charred Sweet Prawns with Lime Chili Dipping Sauce

Spanish Olives with Orange Bay Leaf Marinade

Proscuitto Ham with Seasonally Paired Fruits



5



HOOD RIVER HOTEL



Hood River Hotel -102 Oak Street - Hood River, Oregon US 97031 - (541) 386 - 1900  
Website - HoodRiverHotel.com

## SALADS

Baby Spinach with Roasted Pears, Spiced Walnuts and Shallot Mustard Vinaigrette

Field Greens with Champagne Vinaigrette and Strawberries

Romaine Hearts with Caesar Vinaigrette, Pecorino Romano and Charred Tomato Salsa

Arugula with Prosciutto Ham, Roasted Pears and Sherry Vinaigrette

Butter Lettuce with Watercress, Spiced Walnuts and Orange Honey Vinaigrette

Grilled Asparagus with Butter Lettuce, Blue Cheese and Shallot Vinaigrette

Grilled Corn, Jicama, Orange, Red Pepper Salad with Cilantro Vinaigrette

Grilled Vegetable and Woodland Mushroom Salad with Fresh Herbs

Spiced Couscous Salad with Mint and Toasted Pine Nuts

Roasted Peppers with shaved Pecorino and Aged Balsamic Vinaigrette

Roasted Beet Salad with Sweet Onion, Peppery Greens, Garlic Chips and Horseradish

Heirloom Tomato Salad with Basil, Olive and Sweet Balsamic

Tomato Salad with Fresh Mozzarella, Basil and Aged Balsamic Vinaigrette

Warm Fingerling Potato Salad with Scallions, Pancetta and Red Wine Vinaigrette



HOOD RIVER HOTEL



Hood River Hotel -102 Oak Street - Hood River, Oregon US 97031 - (541) 386 - 1900  
Website - HoodRiverHotel.com

## MAIN COURSES

Wild Salmon with Shiitake, Green Onion, Apricot Soy Glaze

Roasted side of Salmon with Spice Rub and Grilled Pineapple Salsa

Pan Seared Salmon with Capers, Sun Dried Tomatoes, Lemon Dill Crème Fraiche

Sauteed Pacific Salmon with Ratatouille and Citrus Pan Sauce

Medallions of Beef Sirloin with Mushroom Crust, Rosemary Garlic Jus

Grilled Mahi Mahi with Ginger Scallion Pesto, Curry Braised Onions and Wilted Greens

Dry rubbed Fired Ribeye in juices with Caramelized Onion, Horseradish Sauce

Charred Strip Loin Steaks with Crispy Onions, Pinot Noir Reduction

Grilled Chicken with Grain Mustard, Thyme and Natural Juices

Crisp Oven Roasted Chicken with Tomato Confit and Lemon, Rosemary

Crisp Oven Roasted Chicken studded with Garlic and Sage

Caramelized Pork Loin with Sweet Potatoes and Orchard Fruit Compote

Grilled Tiger prawns with Garlic Orange Sauce



7



HOOD RIVER HOTEL

Hood River Hotel -102 Oak Street - Hood River, Oregon US 97031 - (541) 386 - 1900

Website - HoodRiverHotel.com



## SIDES

Herb Cheddar Mashed Potatoes

Wild Mushroom Ragout with Garlic Thyme Jus

Grilled Vegetable Ratatouille with Pecorino and Basil

Caramelized Yukon Potatoes with Leeks and Bacon

Fingerling potatoes with Sweet Butter, Scallion and Garlic

Roasted Vegetable Couscous with Quinoa, Pine Nuts, Mango

Garlic Scented Green Beans with Sweet Onions and Almond Oil

Roasted Asparagus with Olive Oil Poached Cherry Tomatoes

Basmati Rice scented with Cumin, Citrus and Fine Olive Oil

Chocolate Dipped Strawberries

Strawberries with Balsamic Syrup

Champagne Infused Strawberries with Chantilly Cream

Galliano Spiked Strawberries with Basil and Cracked Pepper

Grand Marnier Scented Strawberries with Mango Puree

Mini Strawberry Tarts with Honey Ricotta

Waterfall of Strawberries with Brown Sugar and Crème Fraiche



HOOD RIVER HOTEL



**BLOSSOMS**  
Catering & Events

8

Hood River Hotel - 102 Oak Street - Hood River, Oregon US 97031 - (541) 386 - 1900  
Website - HoodRiverHotel.com