



WORLD TRADE CENTER®  
PORTLAND

# *Conference Center Catering Packet*

MENU AND PRICES VOID AFTER OCTOBER 2017






Contact your sales representative  
for an updated copy

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## Refreshments, Snacks and Beverages

### Morning Refreshments

<b>Assorted Danish, Muffins and Croissants</b> .....	\$10 per person
Served with Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas	
<b>Potato Cheese Galette</b> .....	\$55 (SERVES 18-20) 
Sheet of Croissant Dough Baked with Potatoes, Gruyere Cheese and Leek	
<b>Organic Steel Cut Oatmeal</b> .....	\$5 per person 
Dried fruits, Nuts and Assorted Sweeteners	
<b>Breakfast Burrito</b> .....	\$4.50 Each 
Scrambled Eggs with Bacon or Ham, Potatoes and Cheese or Tofu Scramble with Roasted Veggies	
<b>Healthy Alternative</b> .....	\$36 per dozen 
Seasonal Fruit Smoothies or Green Smoothies	
<b>Yogurt and Granola</b> .....	\$4 per person
Yogurt with Fruit and Honey Granola	
<b>Fresh Seasonal Fruit Platter</b> .....	\$65 (SERVES 20-25) 
<b>Mini Croissants</b> .....	\$26 per dozen
served with Preserves and Butter	
<b>Buttermilk Graham Bread</b> .....	\$20 per loaf (SERVES 12)
<b>Cherry Pecan Bread</b> .....	\$20 per loaf (SERVES 12)
<b>Freshly Baked Muffins</b> .....	\$26 per dozen
<b>Assorted Bagels</b> .....	\$30 per dozen
<b>Assorted Scones</b> .....	\$31 per dozen
<b>Assorted Donuts</b> .....	\$26 per dozen
<b>Hard Boiled Eggs</b> .....	\$12 per dozen




### Continental Breakfast

15 PERSON MINIMUM

Sliced Seasonal Fresh Fruit and Berries  
 Assorted Freshly Baked Breakfast Pastries  
 JUICE SELECTION OF: Orange, Cranberry, Apple, Grapefruit and Tomato  
 Portland Roasting Regular and Decaffeinated Coffee  
 \$15 per person

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*Please add a 21% service charge to the above prices*



-  Vegan preparation available
-  Gluten Free preparation available  
Additional charges may apply
-  Vegetarian preparation available



## Beverages

<b>Refresh Coffee Service</b> .....	\$46 per gallon
Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas	
<b>Fruit Punch</b> .....	\$28 per gallon
<b>Carafe of Fruit Juice</b> .....	\$13 per carafe
Varieties Include Orange, Apple Grapefruit, Tomato and Cranberry	
<b>Pitcher of Iced Tea</b> .....	\$10 per pitcher
<b>Chilled Sodas</b> .....	\$2.75 per soda
<b>Assorted Sparkling Juices</b> .....	\$4.50 per juice

## Bakery Sweets

<b>Sugar Dusted Lemon Bars</b> .....	\$58 per two dozen
<b>Iced Dark Chocolate Brownies</b> .....	\$60 per two dozen
<b>Gourmet Dessert Bars</b> .....	\$62 per two dozen
<b>Assorted Freshly Baked Large Cookies</b> .....	\$23 per dozen
<b>Assorted Freshly Baked Petite Cookies</b> .....	\$17 per dozen
<b>Vegan Tofu Cloud Mousse with Berries</b> .....	\$45 per two dozen  
<b>Decorated Sheet Cakes</b> Includes Silk Screening or Lettering	
Quarter (SERVES 24).....	\$85 per cake
Half (SERVES 48).....	\$155 per cake
Full (SERVES 96).....	\$300 per cake

### Available Flavors

#### CAKE

White, Chocolate, Poppy Seed, Carrot, or Banana

#### FILLINGS

Lemon, Raspberry, Strawberry, Marionberry, Fudge, Bavarian Cream, German Chocolate, Whipped Cream, Chocolate Mousse, Raspberry Mousse, Strawberry Mousse, Lemon Mousse, Mocha Butter Cream, Chocolate Butter Cream, Vanilla Butter Cream, Ganache, or Cream Cheese

#### ICINGS



White Buttercream, Chocolate Cream Cheese, or Whipped Cream



## Hearty Snacks

<b>Deep Dish Pan Pizza</b> .....	\$65.00 (48 2x2 PIECES)
Meat Lover's or Vegetarian	
<b>Street Tacos</b> .....	\$24.00/Dozen (3 DOZEN MINIMUM)
Beef, Pork or Chicken	
<b>Cheese Fondue with Veggies and Baguette</b> .....	\$125.00 (SERVES 30-50)

## Quick Snacks




<b>Assorted Granola and Cereal Bars</b> .....	\$22 per dozen
<b>Gluten Free Granola Bars</b> .....	\$4 per bar 
<b>Individual Bags of Trail Mix</b> .....	\$26 per dozen
<b>Individual Bags of Chips</b> .....	\$27 per dozen 
<b>Bowl of Mixed Fancy Nuts</b> .....	\$24 per bowl
<b>Seasonal Whole Fresh Fruit</b> .....	\$24 per dozen

## Cheeses, Vegetables and Dips



15 guest minimum

<b>Artisan Cheese Display</b> .....	\$255 Large (SERVES 50-100)
International and Domestic Cheeses with Complements	\$155 Small (SERVES 20-50)
<b>Mediterranean Platter with Grilled Pita Bread</b> .....	\$195 Large (SERVES 50-100) 
Hummus, Baba Ganoush, Labneh, Olives, Feta, Cucumbers, Tahini and Tzaziki	\$110 Small (SERVES 20-50)
<b>Assorted Seasonal Crudités</b> .....	\$95 Large (SERVES 50)
with House Dips	\$55 Small (SERVES 20-30)
<b>Build Your Own Nachos</b> .....	\$95 (SERVES 30-50)
Corn Chips, Frijoles, Cheese Sauce, Fresh Salsa, Jalapeños, Sour Cream and Guacamole	

-  Vegan preparation available
-  Gluten Free preparation available  
Additional charges may apply
-  Vegetarian preparation available



## Meeting Breaks

15 guest minimum

### **Business Class**

#### **Morning**

Sliced Seasonal Fresh Fruit and Berries  
Chilled Orange & Cranberry Juice  
Assorted Baked Breakfast Bakeries  
Portland Roasting Regular & Decaffeinated Coffees and a variety of Organic Teas

#### **Mid-Morning**

Refresh Coffee and Tea Service

#### **Afternoon**

Granola Bars  
Freshly Baked Cookies  
Chilled Soft Drinks

\$20 per person  
\*All day service

### **Health Nut**

Granola and Cereal Bars  
Individual Bags of Trail Mix  
Fresh Seasonal Whole Fruit  
Individual Bottles of Mineral Water

\$10 per person

### **Chipper Dipper**

Freshly Fried Potato Chips  
Celery and Carrot Sticks  
Bleu Cheese, Ranch and Creamy Onion Dip

\$10 per person

### **Sweet Tooth**




Chocolate Fondue  
Served with Graham Crackers  
Sliced Fruit, Cookies and  
Marshmallows

\$10 per person

### **Peace, Love and Hugs**

Hummus, Pita and Veggies  
Almonds, Chocolate and Dried Fruit  
Apple Cider

\$11 per person

-  Vegan preparation available
-  Gluten Free preparation available  
Additional charges may apply
-  Vegetarian preparation available



## Plated and Buffet Breakfasts

Served with Portland Roasting regular and decaffeinated coffees, assorted organic teas, and fruit juice

20 guest minimum

### Taylor Street

Breakfast Bakeries with Creamery Butter and Fruit Preserves  
Scrambled Eggs with Tillamook Cheddar and Green Onions  
Roasted Potatoes with Sweet Peppers  
Fresh Seasonal Fruit and Berries

CHOICE OF

Applewood Smoked Bacon

OR

Pork Sausage Links

IF ORDERED AS A BUFFET, BOTH BACON & SAUSAGE WILL BE PROVIDED

BUFFET: \$22 per person

PLATED: \$27 per person

### Hawthorne

Cage-Free Scrambled Eggs with Tillamook Cheddar  
Local Chicken Breakfast Sausage Links  
Roasted Potatoes with Sweet Peppers  
Organic Steel Cut Oatmeal  
Dried Fruits, Nuts, and Sugars  
Fresh Seasonal Fruit and Berries

\$24 per person

BUFFET ONLY

### Add to Your Buffet

ITEMS NOT SOLD INDIVIDUALLY

ORDER APPLIED TO ENTIRE BUFFET


Biscuits and Sausage Gravy.....\$4.00 per person


Tofu and Veggie Scramble.....\$4.50 per person


Berry or Apple Coffee Cake.....\$4.00 per person

Corned Beef Hash.....\$6.00 per person

Sautéed Onions, Peppers and Mushrooms.....\$3.00 per person

 Vegan preparation available

 Gluten Free preparation available  
Additional charges may apply

 Vegetarian preparation available



## Boxed Lunches and Light Buffets

15 guest minimum

### Fresh Deli Sandwiches and Salads

PLEASE LIMIT SELECTIONS TO THREE

\$17 per boxed lunch

\*A \$5.00 Gluten Free Fee Will Apply to Each Gluten Free Lunch\*

**Roast Turkey with Cranberry Chutney and Chèvre Cheese on a Brioche Bun**  
with Chips, Whole Seasonal Fruit and a Large Cookie

**Roast Beef with Bleu Cheese, Caramelized Onion and Arugula on a Pretzel Roll**  
with Chips, Whole Seasonal Fruit and a Large Cookie


**Italian Hoagie, Ham, Salami, Mortadella, Olive Relish, Mozzarella and Arugula**  
with Chips, Whole Seasonal Fruit and a Large Cookie


**Grilled Chicken Banh Mi with Pickled Vegetables and Chili Aioli**  
with Chips, Whole Seasonal Fruit and a Large Cookie

**Smoked Mushroom Banh Mi with Pickled Vegetables and Chili Aioli**   
with Chips, Whole Seasonal Fruit and a Large Cookie


**Albacore Tuna Salad with White Cheddar, Lettuce and Red Onion on Whole Wheat Bread**  
with Chips, Whole Seasonal Fruit and a Large Cookie

**Ham and Swiss Croissant with Lettuce, Tomato and Dijon Aioli**  
with Chips, Whole Seasonal Fruit and a Large Cookie

**Vegetarian Greek Salad**   
Romaine, Kalamata Olives, Feta, Cucumbers, Tomatoes, Bell Peppers  
with Lemon Oregano Vinaigrette, Freshly Baked Roll and a Large Cookie

**Curried Chicken Salad**   
Roasted Chicken in a Curry Dressing with Cashews, Dried Fruits and Vegetables, over Spinach Leaves  
with a Freshly Baked Roll and a Large Cookie

**Southern Fried Chicken Salad**  
Crispy Boneless Fried Chicken, Gathered Greens, White Cheddar, Fresh Veggies and Creamy Parmesan Green Onion Dressing  
with a Freshly Baked Roll and Large Cookie




**Black Bean and Yam Salad**   
Roasted Yams and Chipotle Black Beans with Quinoa and Baby Kale, Garlic Tahini Dressing  
with a Freshly Baked Roll and Large Cookie

### Soup, Salad and Sandwich Buffet

Select up to Three Flavors of Sandwich

Soup of the Day, Garden Salad, Chips and Large Cookie

\$22.50 per person

-  Vegan preparation available
-  Gluten Free preparation available  
Additional charges may apply
-  Vegetarian preparation available



## Boxed Lunches and Light Buffets Continued

15 guest minimum

### Savory Wrap Sack Lunch Options

Served with Chips, Seasonal Whole Fruit and a Petite Cookie

PLEASE LIMIT SELECTIONS TO THREE

\$12.00 per Sack Lunch or \$16.00 per Gluten Free Sack Lunch

#### Fried Chicken Wrap

Fried Chicken with Shredded Cheddar, Greens, Tomatoes and Cucumbers with Ranch Dressing

#### Turkey Club Wrap

Turkey Breast with Bacon, Lettuce, Tomatoes, Swiss Cheese and Pesto Aioli

#### Greek Salad Wrap

Spinach, Cucumbers, Tomatoes, Olives, Feta, Red Onion, Hummus and Herb Vinaigrette

#### Curry Chicken Wrap

Curried Chicken Salad with Cashews, Spinach and Tomatoes

#### Thai Chicken Wrap

Chicken with Shredded Cabbage, Carrots, Radish, Cucumber, Cilantro and Peanut Dressing

#### Thai Tofu Wrap

Chicken with Shredded Cabbage, Carrots, Radish, Cucumber, Cilantro and Peanut Dressing

#### Italian Deli Wrap

Ham and Pepperoni with Mozzarella, Roasted Red Peppers, Greens, Tomatoes, Onions and Pesto Aioli

### Soup, Salad and Wrap Buffet

Select up to Three Flavors of Wrap

Soup of the Day, Garden Salad, Chips and Petite Cookie

\$17.00 per person

### Vermicelli Bowls

\$17 per Bowl

CHOICE OF

**Grilled Lemongrass Chicken**

OR

**Chili Lime Basil Tofu **

Served Over Rice Vermicelli with Fresh and Pickled Asian Vegetables, Vegetarian Spring Roll Hoisin and Sriracha Sauce and a Large Cookie



Contains Nuts



Vegetarian preparation available



Gluten Free preparation available  
Additional charges may apply



Vegetarian preparation available





## Lunch Buffets

20 guest minimum

Served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

### **The Thrilla in Manila**

Tropical Fruit Salad  
Curried Rice Noodle Salad  
Pork Adobo  
Chicken Inasal  
Garlic Rice  
Hawai'ian Sweet Rolls  
Pineapple Upside Down Cake

\$25.50 per person

### **The Mediterranean**

Greek Salad, Cucumbers, Olives, Onions, Peppers, Tomatoes and Feta with Lemon Dressing  
Hummus, Baba Ganoush, Tabouli, Tahini, Labneh, and Muhammara  
Oregano Lemon Grilled Chicken  
Orzo Sautéed with Spinach  
Warm Pita Bread  
Baklava

\$26 per person

### **Champs Elysees**

Spring Mix Salad with Shallot and Red Wine Vinaigrette  
Beef Bourguignon with Button Mushrooms, Pearl Onions and Bacon  
Root Vegetable Gratin with Gruyere  
Fresh Seasonal Green Vegetable  
Baguette, Butter and Cheese  
Chocolate Mousse with Chantilly Cream

\$29 per person

### **Mexican Fiesta**



Roasted Corn and Black Bean Salad  
Guacamole with Cucumbers and Jicama  
Pork Chili Verde  
Pumpkin and Spinach Enchiladas  
Frijoles and Rice  
Flour and Corn Tortillas  
Salsa, Cheese, Tomatoes, Jalapeños and Onions  
Cinnamon Churros

\$27 per person

### **Jasmine Flower**



Cucumber, Tomato and Mint Salad  
Vegetarian Salad Rolls with Peanut Sauce  
Grilled Lemongrass Chicken  
Jasmine Rice  
Pickled Daikon and Carrots, Jalapeños, Leafy Greens and Fresh Herbs,  
Toasted Peanuts, Fried Shallots, Nuac Mam and Chili Oil  
Fresh Mango and Berries

\$25 per person

### **Bombay Palace**

Veggie Samosas  
Broccoli and Cashew Salad  
Chicken Tikka Masala  
Coconut Dal Curry  
Palak Paneer (Spinach and Cheese)  
Saffron Basmati Pulao  
Naan Bread  
Dessert Assortment

\$26 per person

### **Napolitano**

Caesar Salad with Anchovies, Parmesan Reggiano and Creamy Garlic Dressing  
Olives, Roasted Peppers, Cipollini Onions and Ciliegini  
Freshly Baked Focaccia Bread with Butter and Olive Oil  
Fennel Braised Pork with Roasted Mushrooms and Tomatoes  
Pasta with Garbanzos, Spinach, Red Peppers and Basil  
Zucchini and Mushroom Sauté  
Tiramisu

\$26 per person

### **Veggie Pasta Bar**



Spinach Salad with Roasted Mushrooms, Fennel and Balsamic Vinaigrette  
Pasta Tossed with Olive Oil, Garlic and Herbs  
Veggie Bolognese, Creamy Gorgonzola and Pesto  
Sautéed Seasonal Vegetables  
Freshly Baked Focaccia Bread with Olive Oil and Butter  
Dessert Assortment

\$25 per person



Vegan preparation available



Gluten Free preparation available  
Additional charges may apply



Vegetarian preparation available



### **Taste-o-Texas**

Green Salad with Ranch Dressing  
Smoked Beef Chili  
Served with Jalapeños, Onions, Cilantro and  
Shredded Cheddar Cheese  
Jalapeño Cheese Cornbread  
Pinto Beans  
Steamed Rice  
Freshly Baked Cookies  
  
\$22 per person

### **Catch of The Day**

Crispy Green Salad with Bay Shrimp, Hard Cooked Eggs and Bacon,  
1000 Island Dressing  
The Freshest Market Seafood, Prepared by Chef Paul  
Steamed Fingerling Potatoes with Garlic Butter  
Seasonal Vegetable  
Bread and Butter  
Dessert Selection  
  
Market Price, Confirm 3 days prior to event  
Will range from \$24-30 per person  
Subject to Weather Conditions

### **Thanksgiving Every Day**

Spinach Salad with White Cheddar and Apple Cider Vinaigrette  
Northwest Waldorf Salad  
Roasted Breast of Turkey  
Cornbread Dressing and Pan Gravy  
Whipped Red Skin Potatoes  
Seasonal Vegetables  
Rolls and Butter  
Pumpkin Pie with Cinnamon Whip  
  
\$24 per person

### **Great American Picnic**



Old Fashioned Potato Salad  
Creamy Cole Slaw  
Baked Beans with Bacon and Molasses  
Sliced Watermelon  
Olympia Provisions Frankfurters and Country Natural Beef  
Hamburgers  
Traditional Condiments, Lettuce, Tomatoes and Cheese  
Freshly Baked Cookies  
  
\$21 per person

### **Blue Plate Special**

Green Salad with Garden Vegetables  
Creamy Cole Slaw  
Mom's Meatloaf with Mushroom Gravy  
Garlic Mashed Potatoes  
Seasonal Vegetables  
Rolls and Butter  
Chocolate Brownies  
  
\$24 per person

### **COME AND GET IT!!!**

Green Salad with Garden Vegetables and Creamy Herb Dressing  
Watermelon Salad with Jicama and Mint  
Tillamook White Cheddar Mac and Cheese with Kettle Chip Crust  
Buttermilk Fried Chicken  
Country Gravy  
Broccoli and Lemon Butter  
Buttermilk Biscuits with Honey Butter  
Apple Cranberry Cobbler  
  
\$23 per person

### **Smokin' Southern BBQ**

Sweet Potato Salad  
Green Salad with Creamy Ranch Dressing  
House Smoked Pork Spare Ribs  
"The Famous" Spicy Smoked Chicken Wings  
Red Beans and Rice  
Braised Collard Greens  
Cornbread  
Chocolate Brownies  
  
\$30 per person

### **Sunday Dinner at Grandma's**

Green Salad with Two Dressings  
German Style Hot Potato Salad with  
Sweet and Sour Bacon Dressing  
Grilled Bratwurst with Smothered Onions  
Meatballs with Sour Cream Gravy  
Braised Red Cabbage  
Bread and Butter  
Gingerbread with Whipped Cream  
  
\$28 per person



## Plated Lunches

25 guest minimum

*Served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas*

### Mekong Delta

Salted Avocado Smoothie  
Grilled Beef Noodle Bowl  
Rice Noodles, Fresh and Pickled Vegetables  
Grilled Beef, Crispy Spring Roll  
Nuac Cham and Chili Sauce  
Mango and Coconut Rice  
\$25.50 per person

### Roll On, Columbia

Arugula Salad with Fuji Apples, Shaved Fennel and Tillamook White Cheddar  
Cider Vinaigrette  
Hot Smoked Columbia River Steelhead with Sage and Roasted Onions  
Seasonal Vegetable Bouquet  
Freshly Baked Bread and Butter  
Hazelnut Cake with Blueberry Sauce  
\$28 per person

### Oregon Rancher

Iceberg Wedge Salad with Bacon, Bleu Cheese and Creamy Garlic Dressing  
Country Natural Beef Grilled Shoulder Tender  
Poblano Demi Glace  
Cumin Spiced Roasted Fingerling Potatoes  
Grilled Squash  
Freshly Baked Bread and Butter  
Lemon Raspberry Torte  
\$30 per person

### Veggie Delight




Gazpacho Salad with Bloody Mary Vinaigrette  
Curry Roasted Cauliflower with Spicy Cashew Sauce  
Brown Basmati Rice with Peas and Cardamom  
Braised Greens with Yams  
Grilled Flatbread  
Grilled Pineapple with Toasted Coconut  
\$26.50 per person



## Hot Hors D'oeuvres

*Please add a fee of \$50 per 50 guests if you would like any hors d'oeuvres passed*




<b>Bacon and Cheddar Hush Puppies</b> .....	\$120 per 50 pieces	
Jalapeño Honey Mustard		
<b>Fried Three-Cheese Ravioli</b> .....	\$135 per 50 pieces	*
Spicy Marinara		
<b>Parmesan Crusted Artichoke Hearts</b> .....	\$135 per 50 pieces	
<b>Assorted Mini Quiche</b> .....	\$140 per 50 pieces	
<b>Vietnamese BBQ Wings</b> .....	\$130 per 50 pieces	gf
<b>Chicken and Cheese Empanadas</b> .....	\$155 per 50 Pieces	*
Roasted Chili Salsa		
<b>Crab and Bay Shrimp Stuffed Mushrooms</b> .....	\$180 per 50 pieces	*
Parmesan and Panko Bread Crumbs		
<b>Chicken Satay</b> .....	\$125 per 50 pieces	gf
Spicy Peanut Sauce		
<b>Bacon Wrapped Sea Scallops</b> .....	\$180 per 50 pieces	gf
Sauce Gribiche		
<b>Grilled Bruschetta</b> .....	\$110 per 50 pieces	
Seasonal Toppings		
<b>Chinese Barbecued Pork</b> .....	\$110 per 50 pieces	*
Sesame, Sweet and Sour and Hot Mustard		
<b>Mini Dungeness Crab Cakes</b> .....	\$180 per 50 pieces	*
Creole Sherry Remoulade		
<b>Smoked Meatballs</b> .....	\$145 per 100 pieces	*
Zesty BBQ Sauce		
<b>Pan Fried Oyster Bruschetta</b> .....	\$160 per 50 pieces	
Mustard and Basil Aioli		
<b>Spanakopita</b> .....	\$100 per 50 pieces	
Feta and Ricotta Cheeses		

- \* Not available for passing
-  Vegan preparation available
-  Gluten Free preparation available  
Additional charges may apply
-  Vegetarian preparation available



## Cold Hors D'oeuvres Display

<b>Olympia Provisions Charcuterie Board</b> .....	\$210 (SERVES 30-50)	
Locally Made Pates, Sausages, Cured Meats, Mama Lil's Pickles, Peppers, Baguettes and Condiments	\$395 (SERVES 100)	
<b>Farmer's Board</b> .....	\$195 (SERVES 30-50)	
Deviled Eggs, Sliced Country Ham, Pickles, Cheeses, Crusty Bread and Coarse Grain Mustard	\$375 (SERVES 100)	
<b>Artisan Cheese Display</b> .....	\$155 (SERVES 20-50)	
International and Domestic Cheeses with Compliments	\$255 (SERVES 50-100)	
<b>Cold Smoked Salmon Lox</b> .....	\$210 (SERVES 50)	
Crackers and Lemon Cream Cheese		
<b>Smoked Seafood Antipasto</b> .....	\$250 (SERVES 50)	
Locally Smoked Variety with Condiments and Crackers		
<b>Baked Brie with Roasted Garlic</b> .....	\$180 (SERVES 25-35)	
Baguette		
<b>Japanese Chirashi</b> .....	\$250 (SERVES 50)	gf
Variety Sashimi, Fresh and Pickled Vegetables, Tobiko, Ginger and Soy		
<b>Ahi Tuna Poke with Taro Chips</b> .....	\$210 (SERVES 50)	gf
<b>Peruvian Coconut Ceviche</b> .....	\$275 (SERVES 50)	gf
Scallops, Shrimp and Crab in a Coconut Lime Marinade with Tortilla Chips		
<b>Piedmontese Beef Tenderloin Tartare</b> .....	\$300 (SERVES 50)	
Raw Tenderloin with Traditional Accompaniments		
<b>Chèvre Cheese and Pesto Torte</b> .....	\$130 (SERVES 50)	
Assorted Crackers		
<b>Traditional Antipasto</b> .....	\$250 (SERVES 50)	
Olympia Provisions Salumi, Cured Meats, Pickles and Cheeses, with Sliced Bread and Crackers		
<b>Grilled Vegetable Antipasto</b> .....	\$200 (SERVES 50)	
Grilled and Pickled Vegetables, Cheese and Baguette		
<b>Jumbo Shrimp</b> .....	\$33 per pound (21-25 PIECES)	gf
Oregon Horseradish Cocktail Sauce		
<b>Assorted Tea Sandwiches</b> .....	\$135 (SERVES 50)	

-  Vegan preparation available
-  Gluten Free preparation available  
Additional charges may apply
-  Vegetarian preparation available



## Hors D'oeuvres Stations

*Hors d'oeuvres stations serve 75 to 100 people dependent upon additional items ordered.*

<b>Southern Barbecue Station</b> .....	\$355
100 Famous Smoked Chicken Wings, 5 Pounds Smoked Brisket with Slider Buns, Baked Beans, Cole Slaw, Corn Bread and Barbecue Sauces	
<b>Premium Italian Station</b> .....	\$695
100 Mini Meatballs in Marinara Sauce, 100 Grilled Italian Sausage Bites with Roasted Peppers, 50 Stuffed Mushrooms, 100 Fried Mozzarella Balls, Caponata, Olives and Focaccia	
<b>Deluxe Seafood Station</b> .....	\$895
5 Dozen Crab Cakes, 5 Pounds Jumbo Cocktail Prawns, 3 Dozen Oyster Shooters, 2 Pounds Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers	
<b>South of the Border Station</b> .....	\$395
50 Chicken Taquitos, 50 Mini Beef Empanadas, 5 Pounds Pork Carnitas, Mini Corn Tortillas, Chips, Guacamole, Red and Green Salsa, Jalapeños, Radishes and Limes	
<b>Sweets and Treats</b> .....	\$595
10 Dozen Assorted Truffles, 5 Dozen each Hazelnut Biscotti, Coconut Macarons, Chocolate Dipped Strawberries and Mini Cream Puffs	

## Carving Stations

*All carving stations include petite rolls and condiments. Prices below do not include a carving fee of \$45 per carver and reflect a maximum of 1.5 hours of service.*

<b>Oven Roasted Breast of Turkey</b> .....	\$225 (35 SERVINGS)
<b>Texas Style Barbecued Brisket</b> .....	\$295 (35 SERVINGS)
<b>Honey Glazed Baked Ham</b> .....	\$220 (50 SERVINGS)
<b>Cider Brined Smoked Pork Loin</b> .....	\$225 (35 SERVINGS)
<b>Herb Crusted Prime Rib</b> .....	\$450 (50 SERVINGS)



Vegan preparation available



Gluten Free preparation available  
Additional charges may apply



Vegetarian preparation available



## Dinner Buffets

50 guest minimum

*Served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas*

### Great Northwest

Baby Spinach Salad with Roasted Mushrooms, Cherry Tomatoes,  
Crispy Onions and Chèvre Cheese, Huckleberry Vinaigrette  
Cauliflower Tabbouleh Salad

Wild Pacific Salmon Baked with Dried Cranberry Sage Buerre  
Blanc

Grilled Breast of Chicken with Apricot Gastrique  
Fresh Seasonal Vegetables

Lemon Orzo Sauté with Julienne Vegetables  
Freshly Baked Bread and Butter  
Mini Dessert Buffet

\$39 per person

### New Delhi

Broccoli and Cashew Salad, Chili Ginger Dressing  
Mango, Jicama and Cucumber Salad

Muttar Paneer, Curried Fresh Cheese with Stewed Peas  
Aloo Gobi, Potato and Cauliflower Curry

Lamb Garam Masala, Braised with Coriander, Cumin and  
Other Exotic Spices

Chicken Mahkani Chunks of Chicken Simmered in a Rich  
Creamy Curry

Basmati Pulao

Grilled Naan Bread

Assorted Chutneys and Raitas

Exotic Dessert Selection

\$49 per person

### High Plains

Mesclun Green Salad with Roasted Beets, Toasted  
Hazelnuts, Oregon Blue Cheese and  
Hazelnut Balsamic

Fingerling Potatoes and Sweet Pepper Salad, Roasted Shallot  
Vinaigrette

Braised Montana Range Beef Short Ribs with Pearl Onions,  
Button Mushrooms, Lardons of Bacon and Merlot Demi  
Glacé

Creamed Lacinato Kale with Roasted Garlic Cloves  
Root Vegetable Gratin with Tillamook White Cheddar  
Freshly Baked Bread and Butter  
Chocolate Pear Brandy Mousse

\$45 per person

### Pacific Rim

Assorted Sushi, Pickled Ginger and Wasabi

Cucumber Mirin Salad

Sesame Wakame Salad


Sesame Crusted Chicken Katsu with Ginger Sauce  
Steamed Calrose Rice


Vegetable Yakisoba Stir Fry


Tofu and Shiitake Steamed in Miso Broth

Green Tea Pot au Crème

\$46 per person

 Vegan preparation available

 Gluten Free preparation available  
Additional charges may apply

 Vegetarian preparation available



## Plated Dinners

25 guest minimum

*Served with Freshly Baked Bread and Butter and Portland Roasting regular and decaffeinated coffees and an assortment of organic teas*

### **We'll Always Have Paris** <sup>gf</sup>

Olympia Provisions Pistachio Paté with  
Sour Cherry Confit  
Chilled Cucumber Bisque  
Ballotine of Free Range Chicken with Wild Mushroom  
Stuffing and Sauce Vin Rouge  
Buttered Green Beans  
Brie and Apple Salad  
Chocolate Gran Marnier Mousse

\$45 per person

### **Northwest Bounty**

Gathered Green Salad with Roasted Hazelnuts, Tillamook  
Sharp White Cheddar, Grilled Apples and Cider Vinaigrette  
Oregon Ling Cod, Seared with Shaved Fennel, Tomatoes,  
Saffron, Garlic and White Wine  
Lemon Orzo Sauté  
Seasonal Vegetable  
Almond Pound Cake with Berries and Lemon Curd

\$43 per person

### **Lewis and Clark**

Apple, Pear and Hazelnut Waldorf with Baby Arugula  
Grilled Columbia River Steelhead  
with Smoked Hominy,  
Beet Greens, Fingerling Potatoes  
and Ginger Buerre Blanc  
Apple Spice Cake

\$44 per person

### **Montana Range** <sup>gf</sup>

Roasted Mushroom and Cherry Tomato Salad  
Sweet Roasted Onion Vinaigrette  
Smoke Roasted Montana Range Strip Loin with Blackberry  
Pinot Sauce and Crispy Leeks  
Root Vegetable Gratin  
Braised Sturdy Greens with Whole Garlic Cloves  
Chocolate Silk Pie with Cinnamon Mocha Cream

\$48.50 per person

### **Kailua-Kona**

Ahi Poke Salad with Wonton Chips  
and Pickled Ginger  
Kalua Pork with Braised Cabbage  
Pineapple Fried Rice  
Grilled Teriyaki Vegetables  
Coconut Cheesecake with Mocha Fudge Sauce

\$39 per person





## Bar Pricing

4 hours of service

	<b>Hosted Bar</b>	<b>Cash Bar</b>
Cocktails	\$8.00	\$9.00
Wine	\$8.00	\$9.00
Assorted Bottled Beers	\$6.00	\$7.00
Sparkling Mineral Waters	\$4.00	\$5.00
Soft Drinks	\$3.50	\$4.00

### Included Liquor Selection

Tanqueray Gin  
 Bacardi Rum  
 Skyy Vodka  
 Sauza Tequila  
 Jack Daniels Whiskey  
 Johnnie Walker Red Scotch

### Kegs

Premium Full Keg: \$500 OR Pony Keg: \$350

Domestic Full Keg: \$400 OR Pony Keg: \$250

SEE PAGE 18 FOR A LISTING OF AVAILABLE KEGS

### Cash Bar Service

Cash bar service is available if required. See above for pricing.

A \$250 Cashier's Charge will be added to each cash bar.

### Corkage and Tap Fees

A \$20 corkage fee will apply to each 750ml bottle of wine brought in.

A \$25 corkage fee will apply to each 1.5L bottle of wine brought in.

A \$200 tap fee will apply to each keg of beer brought in.



## *Pacific Northwest Wine List*

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WINE MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT

### *White Wines*

<b>Bridgeview Chardonnay (House Wine)</b> .....	\$26 per bottle
<b>Chateau Ste Michelle Jo Riesling (Washington)</b> .....	\$29 per bottle
<b>Erath Pinot Gris</b> .....	\$33 per bottle
<b>Acrobat Pinot Gris</b> .....	\$37 per bottle
<b>Del Rio Chardonnay</b> .....	\$39 per bottle

### *Red Wines*

<b>Bridgeview Cabernet-Merlot (House Wine)</b> .....	\$26 per bottle
<b>Floris Flyover Red Blend</b> .....	\$37 per bottle
<b>Erath Pinot Noir</b> .....	\$41 per bottle
<b>Boom Boom! Syrah</b> .....	\$45 per bottle
<b>Foris Cabernet Sauvignon</b> .....	\$45 per bottle

### *Sparkling Wines*

<b>Domaine Ste Michelle Brut Cuvee (Northwest)</b> .....	\$34 per bottle
Woodinville, Washington	
<b>World Trade Center Select (Northwest)</b> .....	\$25 per bottle
Sourced from the Pacific NW	

### *Rosé*

<b>Del Rio Rose Jolee</b> .....	\$32 per bottle
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*\*Based on Availability\**



## Beer List

KEGS MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT

### Premium Kegs

<b>Alaskan Amber Ale</b> .....	FULL OR PONY KEG
Juneau, Alaska	
<b>Sierra Nevada Pale Ale</b> .....	FULL OR PONY KEG
Chico, California	
<b>Deschutes Mirror Pond Pale Ale</b> .....	FULL OR PONY KEG
Bend, Oregon	
<b>Deschutes Black Butte Porter</b> .....	FULL OR PONY KEG
Bend, Oregon	
<b>Pyramid Hefeweizen</b> .....	FULL OR PONY KEG
Portland, Oregon	
<b>New Belgium Fat Tire</b> .....	FULL OR PONY KEG
Fort Collins, Colorado	
<b>Rogue Dead Guy</b> .....	FULL OR PONY KEG
Ashland, Oregon	
<b>MacTarnahan Amber Ale</b> .....	FULL OR PONY KEG
Portland, Oregon	
<b>Full Sail Amber Ale</b> .....	FULL OR PONY KEG
Hood River, Oregon	
<b>Full Sail Pale Ale</b> .....	FULL KEG
Hood River, Oregon	

### Domestic Kegs

<b>Coors Light</b> .....	FULL OR PONY KEG
<b>Coors Banquet</b> .....	FULL KEG
<b>Miller Genuine Draft</b> .....	FULL KEG
<b>Miller Light</b> .....	FULL OR PONY KEG
<b>Budweiser Light</b> .....	FULL KEG
<b>Budweiser</b> .....	FULL Keg

*\*Based on Availability\**