



WORLD TRADE CENTER®  
PORTLAND

# *Holiday Catering Packet*

MENU AND PRICES VALID NOV 1, 2016 TO DEC 31, 2016

Contact your sales representative  
for an updated copy

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## 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

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



## 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> .....	\$255 (SERVES 50-100)	
International and Domestic Cheeses with Compliments	\$155 (SERVES 20-50)	
<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)	
Variety Sashimi, Fresh and Pickled Vegetables, Tobiko, Ginger and Soy		
<b>Ahi Tuna Poke with Taro Chips</b> .....	\$210 (SERVES 50)	
<b>Peruvian Coconut Ceviche</b> .....	\$275 (SERVES 50)	
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)	
Oregon Horseradish Cocktail Sauce		
<b>Assorted Tea Sandwiches</b> .....	\$135 (SERVES 50)	

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## Hors D'oeuvres Stations

<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, Cocktail Sauce, Remoulade and Crackers	
<b>Premium Italian Station</b> .....	\$695
100 Mini Meatballs in Marinara Sauce, 100 Grilled Italian Sausage Bites with Roasted Peppers, 50 Stuffed Mushrooms, 50 Fried Mozzarella Balls, Caponata, Olives, Focaccia	
<b>Southern Barbecue Station</b> .....	\$495
50 Famous Smoked Chicken Wings, 5 Pounds Pulled Pork with Slider Buns, 5 Pounds Smoked Brisket, Cole Slaw, Corn Bread, and Barbecue Sauces	
<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)



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## Holiday Buffet Menu

25 guest minimum

*Dinner buffets includes 45 minutes Hors D'Oeuvres followed by 1 1/2 hour dinner service. Served with freshly baked Holiday Breads and butter, festive dessert selection, Chef Paul's Famous Hot Cocoa and Eggnog, and Portland Roasting regular and decaffeinated coffee and assorted teas.*

### It's a Wonderful Life

#### Hors D'Oeuvres

Artisan Cheese Display with Baguette and Crackers  
Hummus and Pita with Tzatziki and Fresh Veggies  
Display of Assorted Canapes

#### Dinner

Baby Spinach with Red Grapes, Glazed Pecans and Crumbled Chèvre with Balsamic Dressing  
Roasted Sweet Potato Salad with Sage, Dried Cranberries and Sherry Vinaigrette  
Roasted Free Range Turkey with Cornbread Dressing and Cranberry Sauce  
Grilled Vegetable Lasagna Pinwheels with Marinara and Alfredo Sauces  
Mashed Potatoes with Savory Pan Gravy  
Garlic Roasted Green Beans

\$49 per person

### Yes, Virginia

#### Hors D'Oeuvres

Olympia Provisions Charcuterie Board with Baguette and Pickles  
Tempura Vegetables with Sesame and Soy Ginger Dips  
Avocado Fruit Dip with Tortilla Chips

#### Dinner

Winter Greens with Tillamook Sharp White Cheddar, Grilled Apples and Red Onions with Apple Cider Vinaigrette  
Broccoli and Cashew Salad with Chili Basil Dressing  
Cider Cured Smoked Pork Loin with Apple Ginger Gastrique  
Columbia River Steelhead Baked with Cranberry Sage Buerre Blanc  
Fingerling Potatoes Roasted with Garlic Cloves  
Brussel Sprouts with Bacon and Balsamic Glaze

\$55 per person

### Meet Me in St. Louis

#### Hors D'Oeuvres

Smoked Seafood Antipasto  
Assorted Dim Sum Platter  
Curry Roasted Vegetables with Chutney and Raita

#### Dinner

Romaine and Radicchio Salad with Artichoke, Kalamata Olives, Parmesan and Bocarones with Lemon Garlic Aioli  
Roasted Beet and Fennel Salad with Glazed Pecans and Balsamic Dressing  
Roasted Piedmontese New York Strip with Creamed Horseradish and Rosemary Demi-Glace  
Crab Cakes with Red Pepper Coulis  
Root Vegetable Gratin with Gruyere  
Broccoli, Cauliflower and Rainbow Carrot Medley

\$65 per person

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## *Holiday Plated Dinner Menu*

15 guest minimum

*Served with freshly baked rolls and butter, Chef Paul's Famous Hot Cocoa and Eggnog, and Portland Roasting regular and decaffeinated coffee and assorted teas.*

### Winter Wonderland

Iceberg Wedge Salad with Crumbled Bleu Cheese, Bacon and Fried Shallots with Creamy Avocado Dressing  
Oven Roasted Turkey Dinner, Sage Dressing and Cranberry Sauce  
Whipped Yukon Gold Potatoes and Gravy  
Bourbon Glazed Yams  
Garlic Roasted Brussel Sprouts  
Carnegie Deli Cheesecake with Cherry Compote and Whipped Cream  
\$41 per person

### No Place Like Home

Northwest Waldorf Salad with Apples, Pears, Hazelnuts and Winter Greens with Creamy Hazelnut Dressing  
Cider Braised Pork Shank with Smoked Hominy and Apple Gastrique  
Tillamook White Cheddar Potatoes Au Gratin  
Collard Greens with Bacon  
Chocolate Raspberry Mousse  
\$49 per person

### Linus and Lucy

Smoked Salmon Caesar Salad with Parmesan Crostini  
Piedmontese Boneless Beef Short Ribs, Braised in Winter Ale with Root Vegetables  
White Corn Grits with Caramelized Onions  
Broccoli with Brown Butter  
Limoncello Raspberry Torte  
\$54 per person



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