



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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(503) 464-8688



Refreshments, Snacks and Beverages

Morning Refreshments

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

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

Bakery Sweets

Sugar Dusted Lemon Bars	\$58 per two dozen
Iced Dark Chocolate Brownies	\$60 per two dozen
Gourmet Dessert Bars	\$62 per two dozen
Assorted Freshly Baked Large Cookies	\$23 per dozen
Assorted Freshly Baked Petite Cookies	\$17 per dozen
Vegan Tofu Cloud Mousse with Berries	\$45 per two dozen  
Decorated Sheet Cakes 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

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

Quick Snacks




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

Cheeses, Vegetables and Dips



15 guest minimum

Artisan Cheese Display	\$255 Large (SERVES 50-100)
International and Domestic Cheeses with Complements	\$155 Small (SERVES 20-50)
Mediterranean Platter with Grilled Pita Bread	\$195 Large (SERVES 50-100) 
Hummus, Baba Ganoush, Labneh, Olives, Feta, Cucumbers, Tahini and Tzaziki	\$110 Small (SERVES 20-50)
Assorted Seasonal Crudités	\$95 Large (SERVES 50)
with House Dips	\$55 Small (SERVES 20-30)
Build Your Own Nachos	\$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



Vegan 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




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

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

Southern Barbecue Station	\$355
100 Famous Smoked Chicken Wings, 5 Pounds Smoked Brisket with Slider Buns, Baked Beans, Cole Slaw, Corn Bread and Barbecue Sauces	
Premium Italian Station	\$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	
Deluxe Seafood Station	\$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	
South of the Border Station	\$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	
Sweets and Treats	\$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.

Oven Roasted Breast of Turkey	\$225 (35 SERVINGS)
Texas Style Barbecued Brisket	\$295 (35 SERVINGS)
Honey Glazed Baked Ham	\$220 (50 SERVINGS)
Cider Brined Smoked Pork Loin	\$225 (35 SERVINGS)
Herb Crusted Prime Rib	\$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 ^{gf}

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 ^{gf}

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

	Hosted Bar	Cash Bar
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 Sixth Keg: \$350

Domestic Full Keg: \$400 OR Sixth 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

WINE MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT

White Wines

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

Red Wines

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

Sparkling Wines

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

Rosé

Del Rio Rose Jolee	\$32 per bottle
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Based on Availability



Beer List

KEGS MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT

Premium Kegs

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

Domestic Kegs

Coors Light	FULL OR SIXTH KEG
Coors Banquet	FULL KEG
Miller Genuine Draft	FULL KEG
Miller Light	FULL OR SIXTH KEG
Budweiser Light	FULL KEG
Budweiser	FULL Keg

Based on Availability