



WORLD TRADE CENTER®
PORTLAND

Conference Center Catering Packet

MENU AND PRICES VOID AFTER DEC 2016

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 Gallette	\$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 Minimum of 6 per flavor	
Healthy Alternative	\$36 per dozen 
Breakfast Smoothies Kale Apple Banana or Seasonal Fruit	
Yogurt and Granola	\$40 per dozen
Individual Fruit Yogurts with 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
Assorted Individual Yogurts	\$30 per dozen
Hard Boiled Eggs	\$12 per dozen

Continental Breakfast

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
15 person minimum



-  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	
Mike's Citrus Fruit Punch	\$28 per gallon
Carafe of Fruit Juice	\$13 per carafe
Varieties include orange, Apple Grapefruit, Tomato, or Cranberry	
Pitcher of Iced Tea	\$10 per pitcher
Chilled Sodas	\$2.75 per soda
Individual Bottled Waters	\$3.50 per water
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



Vegan preparation available



Gluten Free preparation available
Additional charges may apply





Vegetarian preparation available



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



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 and Bottled Waters

\$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

Fiesta

Crunchy Tortilla Chips
Cheesy Bean Dip
Served with Salsa, Sour Cream, and Guacamole

\$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: \$20 per person

PLATED: \$26 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

\$22 per person

BUFFET ONLY

Big Breakfast

Cage-Free Scrambled Eggs
Buttermilk Biscuits and Sausage Gravy
Batter Fried Chicken
Oven Roasted Potatoes
Pico de Gallo
Seasonal Fresh Fruit and Berries

\$24.50 per person

BUFFET ONLY



Boxed Lunches and Light Buffets

15 guest minimum

Fresh Deli Sandwiches and Salads ^{gf}

PLEASE LIMIT SELECTIONS TO THREE

\$17 per boxed lunch, or as a Buffet for \$15.50

Special dietary requests will be boxed for your convenience

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

Honey Cured Ham and Swiss on Marbled Rye Bread
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

NW Wild Salmon Salad on a Croissant
with Chips, Whole Seasonal Fruit, and a Large Cookie

Hummus and Fresh Veggies in a Spinach Wrap ^V
with Chips, Whole Seasonal Fruit, and a Large Cookie

Vegetarian Greek Salad ^{VEG}
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
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 ^V
Roasted Yams and Chipotle Black Beans with Quinoa and Baby Kale, Garlic Tahini Dressing
with a Freshly Baked Roll and Large Cookie

Vermicelli Bowls ^{gf}

\$17 per Bowl

CHOICE OF

Grilled Lemongrass Chicken

OR

Chili Lime Basil Tofu ^V

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

^V Vegan preparation available

^{gf} Gluten Free preparation available
Additional charges may apply

^{VEG} Vegetarian preparation available



Lunch Buffets

20 guest minimum

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

Island Breeze

Tropical Fruit Salad
Hawai'ian Macaroni Salad
Kalua Pork with Cabbage
Lomi Lomi Salmon Salad
Steamed Rice
Hawai'ian Sweet Rolls
Coconut Cheesecake with Pineapple Compote

\$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 Sauté 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

Meaty Fiesta

Roasted Corn and Black Bean Salad
Guacamole with Cucumbers and Jicama
Pork Chili Verde
Beef Barbacoa
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
Mangoes with Coconut Sticky Rice

\$24 per person

Taj Mahal

Veggie Samosas
Broccoli and Cashew Salad
Chana Masala (Curried Chick Peas)
Aloo Gobi (Cauliflower and Potato)
Palak Paneer (Spinach and Cheese)
Saffron Basmati Pulao
Naan Bread
Dessert Assortment

\$25 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 Fiesta

Roasted Corn and Black Bean Salad
Guacamole with Cucumbers and Jicama
Pumpkin and Spinach Enchiladas
Poblano Chilies Stuffed with Quinoa and Vegetables, Mole Sauce
Frijoles and Rice
Flour and Corn Tortillas
Salsa, Cheese, Tomatoes, Jalapeños and Onions
Cinnamon Churros

\$25 per person

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



The Deli on the Corner

Old Fashioned Macaroni Salad
Creamy Cole Slaw
Assorted Meat, Cheese, and Veggie Sub Sandwiches
With Lettuce, Tomatoes and Cheese
Pickles and Condiments
Potato Chips
Freshly Baked Cookies
\$21 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
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

BBQ and Blues

Creamy Cole Slaw
Red Potato Salad
Carolina Pulled Pork Sandwiches
Molasses and Bacon Baked Beans
Corn on the Cobb
Pecan Pie
\$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

Mardi Gras

Crispy Romaine Salad with Glazed Pecans, Bleu Cheese and
Pickled Peppers
Jalapeño Honey dressing
Red Beans and Rice with Andouille
Chicken Étouffée
Sweet Corn Maque Choux
Bread and Butter
Bread Pudding with Whiskey Sauce
\$26 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
- V Vegan preparation available
- gf Gluten Free preparation available
Additional charges may apply
- VEG 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 Complements	\$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)	
Variety Sashimi, Fresh and Pickled Vegetables, Tobiko, Ginger and Soy		
Ahi Tuna Poke with Taro Chips	\$210 (SERVES 50)	
Peruvian Coconut Ceviche	\$275 (SERVES 50)	
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)	
Oregon Horseradish Cocktail Sauce		
Assorted Tea Sandwiches	\$135 (SERVES 50)	

-  Vegan preparation available
-  Gluten Free preparation available
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-  Vegetarian preparation available






Hors D'oeuvres Stations

Deluxe Seafood Station	\$895
5 Dozen Crab Cakes, 5 Pounds Jumbo Cocktail Prawns, 3 Dozen Oyster Shooters, 2 Pounds Fried Razor Clam	
Premium Italian Station	\$695
100 Mini Meatballs in Marinara Sauce, 100 Grilled Italian Sausage Bites with Roasted Peppers, 50 Stuffed Mushrooms, 50 Fried Mozzarella Balls, Caponata, Olives and Focaccia	
Southern Barbecue Station	\$495
50 Famous Smoked Chicken Wings, 5 Pounds Pulled Pork with Slider Buns, 5 Pounds Smoked Brisket, Cole Slaw, Corn Bread and Barbecue Sauces	
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
Glace
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



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

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

Montana Range

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

We'll Always Have Paris

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

Hot Sour Salty Sweet

Grilled Prawn and Cucumber Salad With Daikon Pickle
Vietnamese Braised Pork Belly
Coconut Curried Rice
Vegetable Stir Fry
Fresh Mango and Berries

\$37 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

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 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.



Wine List

Oregon White Wines

King Estate Pinot Gris.....	\$38 per bottle
Erath Pinot Gris.....	\$32 per bottle

Washington White Wines

Columbia Crest Pinot Gris Grand Estate.....	\$22 per bottle
House Wine (14 Hands Chardonnay)	\$24 per bottle
Chateau Ste Michelle Jo Riesling.....	\$27 per bottle
Hogue Cellars Chardonnay.....	\$24 per bottle
Hogue Cellars Riesling.....	\$20 per bottle
Snoqualmie Chardonnay.....	\$24 per bottle

California White Wines

Robert Mondavi Chardonnay.....	\$24 per bottle
Blackstone Chardonnay.....	\$24 per bottle

Sparkling Wines

Cinzano Sparkling Asti Spumante NV.....	\$36 per bottle
Piedmont, Italy	
Domaine Ste Michelle Brut Cuvee.....	\$32 per bottle
Woodinville, Washington	
World Trade Center Select.....	\$25 per bottle
Sourced from the Pacific NW	

Oregon Red Wines

Del Rio Cabernet Sauvignon.....	\$42 per bottle
Erath Vineyards Pinot Noir.....	\$40 per bottle
Silvan Ridge Syrah Rogue Valley.....	\$38 per bottle

Washington Red Wines

House Wine (14 Hands Merlot).....	\$28 per bottle
Boomtown Cabernet Sauvignon.....	\$40 per bottle

California Red Wines

Simi Cabernet Sauvignon.....	\$48 per bottle
St Francis Cabernet Sauvignon.....	\$42 per bottle
Bogle Cabernet Sauvignon.....	\$26 per bottle



Beer List

Premium Kegs

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

Domestic Kegs

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