

MENU

Summer 2013

Inspired by the flavorful culture of the
Pacific Northwest,
we are proud to present you with a
menu featuring seasonal,
locally-grown foods from sustainable
farm sources.

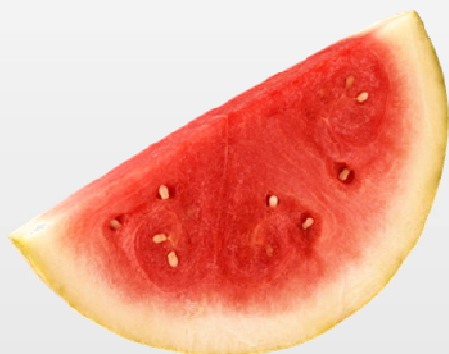


Table of Contents

General Practices	Hors D' Oeuvres
3	12
Breakfast Buffets	Displays & Stations
4	13
All Day Break Package	Dinner Soups & Salads
5	14
Breakfast Entrees	Dinner Entrees
5	15
A La Carte	Dinner Buffet
6	16
Lunch	Beverages
7 - 8	17 - 18
Desserts	Bar Service
9	19 - 20
Lunch Buffets	Enhancements
10	20 - 21
Afternoon Breaks	
11	



GENERAL PRACTICES

Menu Selections	In addition to our printed menu suggestions, our Culinary Team are experts at preparing custom menus designed to enhance your unique event. Lunch and dinner packages include a starter, main entrée and dessert. Freshly brewed coffee, decaffeinated coffee and tea are also included during each meal period. An additional charge will be assessed if desserts will be served at breaks following the designated meal period to ensure the quality and presentation of products. The entrée with the higher price will determine the cost for the lunch/dinner service should you select more than one entrée for your dining option. An additional \$5 will be assessed to each plate when offering 4 or more plated entrees. The Executive Chef will select the most appropriate starch to compliment your entree. Starters and desserts will be the same. Prices are subject to change.
Buffets	Buffets (breakfast, lunch and dinner) are served for one & a half hours. Breakfast and lunch buffets have a minimum of 25 guests. If your guarantee is less than 25, you will be assessed either an additional \$6.00 per person or charged for 25 guests (whichever is less). Dinner buffets have a minimum of 50 guests. If your guarantee is less than 50, you will be assessed either an additional \$8.00 per person or charged for 50 guests (whichever is less). Due to health regulations and quality concerns, items from the buffet may not be served during mid-morning, afternoon or evening breaks
Hotel Service/Gratuity Charge	<p>All Food and Beverage charges are subject to:</p> <p>GRATUITY: 15.65% (or the current gratuity in effect on the day of the event pursuant to the applicable collective bargaining agreement) of the food and beverage total will be added to your account as a gratuity and fully distributed to servers, and where applicable, bus persons and/or bartenders assigned to the event.</p> <p>SERVICE CHARGE: 6.35% (or the current service charge in effect on the day of the event) of the food and beverage total will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the event.</p>
Guarantees	The final attendance must be specified three business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or number in attendance, whichever is the greater.
Linen	Black, white and ecru linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your event manager will be happy to assist you with these services.
Flowers & Décor	The Hotel has a list of recommended vendors that we would be happy to share with you. Should you make your own arrangements, kindly supply a list of vendors so that we may assist them in servicing your needs. All deliveries should be coordinated with your event manager. The hotel does not permit the affixing of anything to the walls, doors or ceilings that would leave damage.
Audio Visual	For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state-of-the-art equipment.
Contracts & Deposits	All events will be considered tentative until the signed contracted and deposit are received. At that time the event will be considered definite.
Function Rooms	Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.



BREAKFAST BUFFETS

served for one & a half hours

Classic Continental

Orange Juice – Cranberry Juice
 Medley of Fruits – Whole Bananas – Sliced Melon
 Summer assortment of fresh baked Breakfast Pastries – Muffins –
 Croissants – Scones
 Sweet Butter – Preserves
 Freshly brewed Coffee – Hot Teas
 18.75

Willamette Valley Buffet

minimum 25 guests

Orange Juice – Apple Juice – Cranberry Juice
 Seasonal Berries – Sliced Melon
 Scrambled Eggs with Fresh Herbs – Tillamook cheese
 Chicken Apple Sausage – Bacon
 Roasted Baby Red Potatoes
 Savory Italian Sausage Bread Pudding
 Steel Cut Red Mill Oats – Mixed Nuts – Fresh Berries
 Summer assortment of fresh baked Breakfast Pastries – Muffins –
 Croissants – Scones
 Sweet Butter – Fruit Preserves
 Freshly brewed Coffee – Hot Teas
 25.50

Breakfast Enhancements

Dried Cereals – Chilled Milk	4
Spinach Wrap – Sundried Tomato – Mushroom – Sharp White Cheddar	5
Vegan Wrap – Tofu – Asparagus – Peppers – Sweet Onions	5
Frangelico Infused Hazelnut French Toast – Warm Maple Syrup	5
Honey Greek Yogurt & Granola	6
Croissant Sandwich with Bacon – Eggs – Tillamook Cheese	5
Hard Boiled Eggs – Tillamook Cheeses – Hard Salami	5
Peppered Bacon	2

Stations *

Create Your Own Omelet	7
Buttermilk – Blueberry– Chocolate Chip Pancakes	7
Fresh Fruit Smoothies	7
Challah Bread French Toast – Rum Sauce	7
Donut Tree	4.50

* Above items prepared to order - \$125 attendant fee

Breakfast enhancements are to accompany Continental Breakfasts and Buffets



ALL DAY BREAK PACKAGE

Continental Breakfast served for one & a half hours– Breaks are served for a half hour

Continental Breakfast Orange Juice – Cranberry Juice
Medley of Fruits – Whole Bananas – Sliced Melon
Summer Assortment of Fresh Baked Breakfast Pastries – Muffins –
Croissants - Scones
Sweet Butter - Preserves
Freshly brewed Coffee – Hot Teas

Morning Refresh Freshly Brewed Coffee – Hot Breakfast Teas – Hot Chocolate –
Assorted Soft Drinks

Afternoon Refreshments Choose two of the following:
Assortment of Freshly Baked Cookies
Chocolate Fudge Brownies
Lemon Squares
Apricot Tart with Powdered Sugar
Miniature French Pastries
Miniature Corn Dog Bites
Whole Fruits
Assortment of Candy Bars
Individual Bags of Trail Mix
Strawberry Fruit Tart
Nature Valley Granola Bars
Individual Bags of Local Kettle Chips
House Made Truffles

Freshly brewed Coffee – Hot Breakfast Teas – Hot Chocolate
Assorted Soft Drinks

34

Add Local Flavored Waters for and additional 2.00 per person
Upgrade your afternoon break to a themed break – additional 5.00 per person

BREAKFAST ENTREES

Accompanied with Chilled Orange Juice – Assorted Pastries
Sweet Butter – Preserves – Fresh Fruit Garnish
Freshly brewed Coffee – Hot Teas

Pioneer Square Country Scrambled Eggs – Smoked Breakfast Ham – Herb Roasted Red Potatoes
Wild Cherry Chutney
19.75

Breakfast Quiche Sundried Tomatoes – Broccoli – Tillamook Cheddar
Served with Grilled Italian Sausage
21

Vegetable Frittata Local Mushrooms – Sautéed Local Vegetables – Fresh Herbs – Asiago Cheese
Yukon Gold Breakfast Potatoes – Grilled Peach
21

Asparagus & Mushroom Wrap Country Scrambled Eggs – Wild Mushrooms – Grilled Asparagus
Roasted Red Peppers – Jack Cheese – Breakfast Potatoes
20.50



A LA CARTE

Beverages	Freshly brewed House Royal Cup Coffee	59/gallon
	Assorted Hot Teas	59/gallon
	Local Gourmet Iced Teas	59/gallon
	Orange Juice – Grapefruit Juice – Apple Juice	
	Cranberry Juice – V8 Juice	39/gallon
	Iced Tea – Sliced Lemon	39/gallon
	Flavored Waters	43/gallon
	Assorted Soft Drinks	4.25
	Still Mineral Waters	4.25
	Individual Bottled Fruit Juices	4.25
	Red Bull Energy Drink	4.75
	Local Root Beers	4.75
	Local Cream Sodas	4.75
Baked Goods	Maple Walnut Scones	39/dozen
	Freshly Baked Double Lemon Muffins	39/dozen
	Assortment of Bagels with Cream Cheese	39/dozen
	Cherry Tarts	35/dozen
	Sliced Banana Nut Bread	35/dozen
	Sliced Blueberry Crumb Coffee Cake	39/dozen
	Sticky Buns	35/dozen
	Assorted Donuts	35/dozen
	Freshly Baked Cookies	38/dozen
	Chocolate Fudge Brownies	38/dozen
	Miniature French Pastries	39/dozen
	Lemon Squares	35/dozen
snacks	Individual bags of Kettle Chips	4/each
	Assorted Ice Cream Bars	4/each
	Frozen Juice Bars	4/each
	Nature Valley Granola Bars	3/each
	Individual Rice Krispy Treats	3/each
	Individual Fig Newton Bars	3/each
	Individual Oreo cookies	3/each
	Boxes of Cracker Jacks	3/each
	Individual bags of Trail Mix	3/each
	House-made Sweet and Spicy Mixed Nuts – serves 20	20/pound
	Assorted Candy Bars	3/each
	Assorted Cliff Bars	4/each
	Power Bars	4/each
	Whole Fresh Fruit	3/each
	Individual Yogurts	4/each



LUNCH SALADS

Served with a dessert of your choice - Coffee - Iced Tea

Grilled Salmon Salad	Salmon Filet – Mixed Greens – Black Plum Salsa – Heirloom Tomatoes Fresh Mozzarella – Lemon Vinaigrette 26
Steak Salad	Fresh Butter Lettuce – Fire Roasted Flat Iron Steak marinated in Tequila Black Bean Salad – Corn – Jicama – Tomatoes – Cilantro – Queso Fresco 28
Mediterranean Chicken Salad	Marinated Breast of Chicken – Romaine Lettuce – Feta Cheese – Kalamata Olives Grilled Asparagus – White Balsamic Vinaigrette 25
Tuna Nicoise Salad	Grilled Breast of Chicken – Hard Boiled Eggs – Baby Red Potatoes – Green Beans Olives – Lemon Tarragon Vinaigrette 27

SANDWICHES

Served with a Side Salad – Dessert of your choice – Coffee – Iced Tea

Smoked Mozzarella & Pesto	Tomatoes – Basil – Mozzarella – Drizzled Balsamic on Ciabatta 24
Grilled Chicken & Mango Salad Sandwich	Chicken and Mango Salad – Sliced Almonds – Gouda – Honey Mustard Mayo on Focaccia 24
Ham & Salami	Black Forest Ham – Salami – Heirloom Tomatoes – Swiss Cheese Whole Grain Mustard – Horseradish Spread – Sourdough Baguette 24

WRAPS

Served with Side Salad – Dessert of your choice – Coffee – Iced Tea

Grilled Portobello Mushroom	Caramelized Onions – Roasted Peppers – Radish Sprouts Herbed Goat Cheese Garlic Wrap 24
Grilled Chicken	Chicken Breast – Jamaican Pepper Jack – Lettuce – Tomato – Ancho Chili Mayo Spinach Wrap 24
Asian Shrimp Wrap	Spicy Japanese Mayo – Pickled Daikon – Mizuna Greens 24

BUILD A PICNIC TO GO

Choose any Sandwich or Wrap & Three Sides
Choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter or
Chocolate Fudge Cookie
Whole Fresh Fruit – Local Kettle Chips
Soft Drink or Bottled Water
26



LUNCHEON STARTERS

Choose one of the following

Salads	Mixed Garden Greens – Dried Cherries – Candied Walnuts – Plum Vinaigrette Crisp Romaine – Pine Nuts – Herbed Croutons – Creamy Garlic Asiago Fresh Baby Spinach – Strawberries – Slivered Almonds – Goat Cheese – Balsamic Vinaigrette Butter Lettuce Wedge – Blue Cheese, Bacon Bits, Tomato and Herb Ranch Dressing
Gazpacho	Tomato Avocado Asparagus

LUNCHEON ENTREES

Choice of Soup or Salad – Dessert – Coffee – Iced Tea

Grilled Ginger Salmon	Tamari Ginger Glaze – Roasted Red and Yellow Peppers Israeli Couscous – Grilled Asparagus – Cilantro Mint Pesto 29
Island Style Chicken	Grilled Breast of Chicken – Pineapple Mango Salsa – Grilled Pineapple Wedge Coconut Rice – Summer Vegetables 28
Apricot Chicken	Grilled Breast of Chicken – Pearl Onions – Apricot Glaze – Herbed Risotto Vegetable Medley 28
London Broil	Marinated Flank Steak – Imported Olives – Artichokes – Sun Dried Tomatoes Basil – Spinach & Polenta Cake 32
Pan-Seared Cod Picatta	Oyster Mushrooms – Capers – White Bean Ragout – Grilled Broccolini 29
Stuffed Red Bell Pepper	Stuffed with Vegetarian Quinoa – Black, White and Fava Bean Ragout Smoked Tomato Sauce 26
Roasted BBQ Pork Loin	Slow Roasted Pork Loin – Black Beans – Corn Cake – Grilled Roma Tomato 28



LUNCHEON & DINNER DESSERTS

Choose one of the following

Banana Cream Cake	Moist Banana Cake with White Chocolate crumbles, layered with Whipped Cream & Banana Slices topped with more Whipped Cream
Lemon Meringue Torte	Sweet Lemon Filling topped with Meringue
Mixed Berry Strudel	Beer glazed with Crème Anglaise
Chocolate Trio Torte	Layers of rich Dark, Minted White & Milk Chocolate Butter Cream on a Chocolate Cake with Chocolate Ganache
Grand Marnier Bombe	Grand Marnier Mousse on a Chocolate Cake coated with a Chocolate Glaze and Vanilla Cream Sauce
Mixed Fruit Tart	Shortbread Dough filled with Bavarian Cream – local Fruits and Berries
Strawberry Shortcake	Pound Cake layered with fresh local Strawberries
Chocolate Hazelnut Crunch	Hazelnut Mousse on a rich Chocolate Crisp and Sauce Anglaise



LUNCH BUFFETS

Minimum of 25 guests or \$5.00 additional charge

Includes freshly brewed coffee, iced tea - buffets are served for one & a half hours

Taste of Italy Pasta Fagioli Soup
 Crisp Romaine - Garlic Croutons – Grated Parmesan
 Margherita Basil Pesto Salad with Toasted Pine Nuts
 Sliced Fresh Seasonal Fruits and Berries
 Herb Parmesan Breadsticks - Garlic Bread
 Cannelloni Shells filled with Ricotta & Fresh Herbs topped with a Roasted
 Pomodoro Sauce & Freshly Grated Parmesan Cheese
 Grilled Breast of Chicken Saltimbocca with Pinot Gris Cream Sauce
 Tuscan Meatballs in Spicy Marinara Sauce with Asiago Cheese
 Oven Roasted Vegetables
 Tiramisu

33

Sandwiches & Such Soup of the Day
 Mixed Garden Salad - Choice of Dressings
 Pasta Salad with Sweet Peppers & Fresh Herbs
 German Red Potato Salad with Fresh Dill and Dijon Mustard
 Oregonzola Coleslaw – Sliced Melons – Whole Fresh Fruits
 Kaiser Roll – Sliced Roasted Sirloin – Caramelized Onions - Provolone
 Whole Wheat Rolls – Smoked Ham – Swiss – Dijonaise
 Sourdough Rolls – Smoked Turkey – Cranberry Mayo – Cream Cheese - Sprouts
 Focaccia – Chicken Salad – White Cheddar – Sun Dried Tomato Spread
 Spinach Wrap – Grilled Spring Vegetables – Garlic Hummus
 Strawberry Shortcake

33

Summer BBQ Wild Field Greens – Cilantro Vinaigrette
 Blue Cheese Potato Salad
 Heirloom Tomato and Basil Salad
 Watermelon Wedges – Rainier Cherries
 Grilled Sausage – BBQ Chicken – Garden Burgers – Sliders
 Grilled Zucchini – Homestyle Mac & Cheese
 Potato Rolls – Appropriate condiments
 Strawberry Shortcake – Whipped Cream

32

Soup & Salad Bar Soup of the Day – Fresh Mixed Greens – Julienne Carrots – Chopped Eggs
 Crumbled Blue Cheese – Cucumber – Diced Tomatoes – Hazelnuts –
 Herbed Croutons – Dried Cranberries – Bell Pepper – Red Onion –
 Diced Cheddar – Marinated Perlini Mozzarella – Garlic Herb White Beans
 Herb Roasted Sliced Breast of Chicken – Roasted Sliced Flank Steak
 Creamy Ranch – Champagne Mustard Vinaigrette
 Rustic Rolls to include Whole Wheat – Ciabatta - Sourdough
 Sliced Melons – Whole Fresh Fruit
 Assortment of Miniature Pastries

34

South of the Border Tortilla Soup - Black Bean and Roasted Corn Salad
 Ensalada Lechuga – Queso Fresco – Poblano Pepper & Sweet Onion Rajas –
 Cilantro Lime Vinaigrette
 Roast Pork al Pastor – Tomatillo Salsa – Chicken Tinga
 Black Bean Enchilada Casserole – Mexican Rice – Roasted Calabasitas (squash)
 Warm Flour Tortillas – Tres Leches Cake

33



AFTERNOON BREAKS

Served for one half hour

Afternoon Tea	Iced Coffee, house-infused Raspberry, Watermelon and Mango Iced Teas Chocolate Orange, Cranberry and Pecan spice Biscotti Short Bread cooking Assorted Afternoon Tea Sandwiches Strawberries and Sour Cream 16
Timbers Break	Popcorn – Licorice – Peanuts – Cracker Jacks - M&M's Mini Corn Dog Bites – Nachos – Ice Cream Sandwiches Assorted Sodas – Mineral Water 13
Cookie Monster	Featuring freshly baked Otis Spunkmeyer Chocolate Chip - Peanut Butter - White Chocolate Macadamia – Oatmeal Raisin - Chocolate Turtle Cookies Soft Drinks - Mineral Water - Chilled Milk Freshly Brewed Coffee – Hot Teas 11
Willamette Berry Break	Dark Chocolate Dipped Strawberries, Marionberry Tarts, White Chocolate Dipping Sauce, Blueberry Bread and Marinated Blackberries in local Berry Liqueur and Whipped Cream Flavored Waters 13
Potato Chips & Dips	Sweet Potato – Yam – Yukon – Root Vegetable House Made Chips Onion – Herb – Cajun Chipotle Dip Local Root Beers – Cream Sodas – Mineral Water 12 (Maximum 100 guests)
Trail Mix Break	House Made Granola Dried Fruits – Pretzels – Raisins – Candied Nuts – Spiced Nuts Vitamin Water & Sobe Drinks <u>or</u> Local Sodas & Iced Teas 12
Farmers Break	Assorted of Flavored Hummus and Dips Gourmet open-faced grilled Flatbread – Mediterranean Toppings Local Sodas – Iced Teas 11



HORS D' OEUVRES

100 pieces minimum required per each item

Cold Hors d' Oeuvres	Belgian Endive – Kiln Dried Cherries – Local Creamery Oregonzola	4
	Prosciutto Wrapped Melon	4
	Ahi Tuna on a Wonton Square with Pickled Ginger	4.50
	Japanese Vegetable Rice Paper Rolls – Pickled Ginger – Cilantro Soy	3.50
	Oregon Lox Canapé – Garlic Cream Cheese – Organic Spinach	4.25
	Smoked Scallop Canapé – Wasabi Cream Cheese – Fresh Herbs	4.25
	Crostini – Arugula – Peppered Roast Sirloin – Romano	4.25
	Poppy Seed Cracker – Soft Brie – Black Plum Spread	4.25
	Sliced Baguette – Thinly Sliced Salami & Cheese – Whole Grain Mustard	3.75
	Artichoke Heart – Black Olive Cream Cheese Mousse drizzled with Balsamic and Toasted Hazelnuts	4
	Pumpernickel – Smoked Duck – Peach Chutney	4.25
	Curried Turkey Salad – Corn Crisp – Dried Cherries	4
	Jumbo Prawns	5
	Crab Claws	5
Hot Hors d' Oeuvres	Phyllo Purse – Sweet Golden Fig – Mascarpone Cheese	4
	Butterflied Shrimp rolled in Coconut Crumbs – Orange Plum Sauce	4.25
	Miniature Crab Cakes – Mango and Pineapple Salsa	4.50
	Tempura Artichoke Hearts – Goat Cheese – Parmesan	4
	Beef Tenderloin & Mushroom Duxelle in Puff Pastry	4.75
	Santa Fe Chicken Egg Roll	3.75
	Spanakopita	3.50
	Tandori Chicken Satay	4
	Chicken Cordon Bleu Bites	4.25
	Wild Mushroom – Caramelized Onion – Puff Pastry	3.75
	Brie – Cherry – Puff Pastry	3.75



DISPLAY SPECIALTIES

Local & Artisan Cheeses	Local Artisan Cheeses – Mixed Nuts – Dried Fruits – Baguettes – Crackers \$410 serves 50
Marinated & Grilled Vegetables	with Fava Bean and Garlic Hummus \$310 serves 50
Fresh Market Vegetables	Spring Onion Dip \$260 serves 50
Warm Brie en Croute	Marionberry Jam – Local Fruit – Whole Wheat Baguettes – Water Crackers \$260 serves 40
Warm Spinach & Artichoke Dip	Freshly Baked French Bread \$260 serves 50
House Smoked Fish Display	Local Smoked Trout – Scallops – Keta Salmon – Sturgeon Rye Bread – Capers – Onions – Cream Cheese \$335 serves 50
House Smoked Side of Salmon	Bagel Crisps – Shaved Red Onion – Chopped Eggs – Capers – Cream Cheese \$335 serves 50
Antipasti Display	Salami & Mortadella – Prosciutto Wrapped Asparagus – Pecorino Romano Cheese Provolone - Ciliegine Mozzarella – Green Olives – Marinated Artichokes \$375 serves 50

STATIONS

Carving stations are accompanied with Silver Dollar Rolls & Mini Croissants

Black Pepper & Sea Salt Crusted Top Round of Beef	Oregon Country Natural Beef – Pinot Noir Au Jus – Dijon Mustard Wasabi Cream \$220 serves 30
Smoked Honey Glazed Bone-in Ham	Boysenberry and Maple Glaze \$250 serves 30
Garlic Herb-roasted Prime Rib	Willamette Valley Pinot Noir Au Jus – Creamy Horseradish – Corn muffins \$310 serves 25
Risotto Station	Sautéed Spinach – Artichoke Hearts – Sundried Tomatoes – Mushrooms Goat Cheese – Thyme \$310 serves 25
Crostini Station	Shallots – Fennel – Local Mushrooms – Cherry Tomato – Garlic – Sherry Cream \$310 serves 25
Shrimp Shooter Station	Traditional Shrimp Cocktail Louis – Mexican Lime & Tequila Cocktail Spicy Thai Coconut Milk & Curry Shrimp \$300 serves 30

\$125 attendant fee per station



DINNER – BE YOUR OWN CHEF

Choice of soup – Salad – Entrée – Dessert – Freshly Brewed Coffee – Hot Tea

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DINNER SOUPS

Choose one soup or salad selection to accompany your dinner entrée

Tomato Gazpacho

Avocado Gazpacho

Asparagus Gazpacho

DINNER SALADS

Pick one from each category

Lettuces

Romaine
Arugula & Frisée
Baby Iceberg
Mixed Greens
Spinach

Cheeses

Oregonzola
Goat Cheese
Sheep's Milk Feta
Asiago
Blue Cheese

Nuts – Eggs

Candied Walnuts
Spicy or Toasted Almonds
Pine Nuts
Toasted Hazelnuts
Sliced Hardboiled Egg

Fruits

Dried Tart Cherries
Dried Apricots
Red Wine Poached Pears
Strawberries
Raspberries

Vegetables

Cucumber
Cherry Tomato
Salt Roasted Beets
Belgian Endive
Shaved Carrot

Dressings

Balsamic Vinaigrette
Raspberry Tarragon Vinaigrette
Champagne Vinaigrette



MAIN ENTREES

Choice of soup – salad – dessert – freshly brewed coffee – iced tea

FROM THE RANCH



Beef Tenderloin 58

Flat Iron Steak 45

Spring Lamb Chops 52

Beef Strip Loin 48

Pork Loin 42

New York Steak 51

FROM THE FARM



Boneless Chicken Breast 44

Duck Breast 52

Half Roasted Chicken 45

FROM THE COAST



Salmon 46

Halibut 52

True Cod 45

Jumbo Prawns 46

FROM MOTHER EARTH



Potato Cakes 38

Risotto Cakes 38

Crispy Tofu 38

SHARE



Combination plate - combine two of your choice: 64

SAUCE

Bordelaise
Romesco
Piri Piri
Chimichurri
Wild Mushroom

STARCHES

Fingerling Potatoes
Whipped New Potatoes
Polenta Cake
Warm Potato Salad
Risotto Cake
Wild Rice
Yukon Gold Potatoes

TOPPINGS

Crispy Onions
Red Pepper & Olive
Tapenade
Apple Raisin Chutney
Spring Mushrooms



BUILD YOUR OWN DINNER BUFFET

Minimum of 50 guests

Freshly brewed coffee – hot tea

Buffets are served for one & a half hours

Soups and Salads

Select Three Starters

Fresh Vegetable Gazpacho
Tortilla Soup with Fried Corn Strips
Smoked Tomato Basil
Tomatoes – Fresh Mozzarella – Fresh Tarragon – Basil Relish
Mixed Greens – Dried Cherries – Bleu Cheese – Oregon Hazelnuts – Citrus
Vinaigrette – Sugar Snap Peas – Quinoa – Citrus
Basil Pesto Pasta – Heirloom Tomatoes
Sliced Summer Melons – Local Seasonal Fruits
Vine Ripened Yellow Tomatoes – English Cucumbers – Fresh Chives
Seafood Salad – Calamari – Rock Prawn – Dungeness Crab – Scallops

Main Entrée Selections

Select two, three or four Main Entrées

Grilled Chicken – Pineapple Salsa – Light Asian Glaze
Bourbon Braised Short Ribs
Grilled Salmon – Tamari Glaze – Roasted Red & Yellow Peppers
Pan Seared Cod – Oyster Mushrooms – Capers – White Bean Ragout
London Broil – Imported Olives – Artichokes – Sundried Tomatoes – Basil
Eggplant Parmesan – Oyster Mushrooms – Fresh Herbs
Artichoke & Feta Ravioli
Pan Asian Vegetable Brochettes – Sweet Chili Glaze

Fresh Vegetables

Select two Vegetables

Roasted Baby Carrots
Grilled Asparagus – Cilantro Mint Salsa
Baby Bok Choy – Tomatoes – Garlic
Roasted Summer Squash
Sautéed Mushrooms and Leeks
Oven Roasted Summer Vegetables

Starches

Choose two Starches

Roasted Fingerling Potatoes
Wild Mushroom Risotto
Israeli Cous Cous
English Pea & Organic Carrot Fried Rice
Wild Rice – Walnuts – Dried Cherries
Pesto Whipped Potatoes

Desserts

Choose two Desserts

Banana Cream Cake
Cheesecake – Orange glaze – White Chocolate Swirl
Strawberry Shortcake
Tiramisu Cheesecake
Selection of French pastries
Vanilla Cheesecake – Fresh Berries
Chocolate Decadence Cake
Boston Cream Pie
Mixed Berry Strudel – Beer glazed with Crème Anglaise

Two main entrees \$53 / three main entrees \$55 / four main entrees \$57



WINE LIST

Champagne & Sparkling	Domaine Ste Michelle, Columbia Valley	39
	Prosecco, Mionetto Presto, Italy	45
	Prosecco, La Marca, Italy	47
	Domaine Chandon, Brut, California	58
	Argyle, Sparkling, Dundee, Oregon	66
	Étoile, Rose, Napa	79
	Moët & Chandon, White Star, France	99
	Veuve Cliquot, Yellow Label	125
	Dom Perignon	295

LOCALLY INSPIRED

OREGON

Whites	Coeur de Terre Pinot Gris, McMinnville	49
	Ponzi Pinot Gris, Beaverton	46
	Bethel Heights Gewürztraminer, Rogue Valley	57
	Lange, Willamette Valley	52
	Ponzi, Pinot Noir Rosé, Beaverton	45
	Cooper Mountain, Pinot Gris, Willamette Valley Reserve <i>made with 100% organic and biodynamic grapes</i>	44
Reds	Coeur de Terre Pinot Noir, McMinnville	56
	Montinore Estates Pinot Noir, Forest Grove	49
	Firesteed Pinot Noir, Eola Hills	44
	Erath Pinot Noir, Dundee Hills	52
	Cooper Mountain Pinot Noir, Willamette Valley <i>made with 100% organic and biodynamic grapes</i>	59
	Argyle Pinot Noir, Willamette Valley	69

WASHINGTON

Whites	Columbia Crest Sauvignon Blanc, Two Vines, WA	39
	Chateau Ste Michelle Chardonnay, Columbia Valley	46
	Columbia Crest Chardonnay, Two Vines, WA	41
	Pacific Rim, Riesling, Washington	39
	Columbia Winery Pinot Gris	44
Reds		
	Tre Nova "Bonatello" Sangiovese, Columbia Valley	49
	Genesis, Cabernet Sauvignon, Columbia Valley	47
	Columbia Crest Cabernet Sauvignon, Two Vines	39
	Château Ste Michelle Cabernet Sauvignon, Columbia Valley	48
	14 Hands, Cabernet Sauvignon, Washington State	46
	Columbia Crest Merlot, Two Vines	39
	Red Diamond Merlot	42
	Seven Falls, Wahluke Slope	45
	Canoe Ridge Merlot, Columbia Valley	59
	Château Ste Michelle Syrah, Columbia Valley	44
	Meritage, Horse Heaven Hills, Washington	46



White Wines	Sterling, Vintners Collection, Sauvignon Blanc, California	39
	Oyster Bay, Sauvignon Blanc, New Zealand	41
	Girard, Sauvignon Blanc, Napa	45
	Alta Luna, Pinot Grigio, Italy	43
	Esperto by Livio Felluga, Pinot Grigio, Italy	45
	Seven Daughters White Blend, California	45
	Beringer White Zinfandel, California	38
	Bella Sera, Moscato, Italy	39
Chardonnay	Parducci, Mendocino County, California	40
	A by Acacia, Central Coast, California	46
	Votre Sante, Chardonnay, Sonoma	49
	Hess, Shirltail Creek Vineyard, Monterey	55
Pinot Noir	Lost Angel, California	39
	Fess Parker, Central Coast	43
	Jargon, California	46
	Buena Vista, Carneros, California	49
	Tangley Oaks, Sonoma Coast	63
Merlot	Wente, Livermore Valley, California	40
	Red Rock, California	44
Cabernet Sauvignon	Parducci, Mendocino County, California	40
	<i>committed to sustainable wine growing practices</i>	
	Greystone, California	41
	Jade Mountain, Napa	45
	Silver Palm, North Coast, California	41
	BR Cohn, "Silver Label", North Coast	55
	Tangley Oaks, Napa, California	72
Red Wines	Sebastiani, Sonoma Zinfandel, California	47
	Rock Rabbit Shiraz, Central Coast, California	39
	Good Night Meritage, Central Coast Red Blend, California	56
	Bodega Norton, Malbec, Reserve, Mendoza, Argentina	49
House Wines	Canyon Road Chardonnay, California	36
	Canyon Road Sauvignon Blanc, California	36
	Canyon Road Cabernet Sauvignon, California	36
	Canyon Road Merlot, California	36
	Canyon Road White Zinfandel, California	36



2013 EVENT BAR SERVICE

\$100 bartender fee per bar - to ensure quality of service during your event we schedule (1) bartender per every 100 guests.
Host prices do not include 15.65% gratuity, 6.35% service charge - cash prices include a \$0.75 gratuity for the bartender.

PER DRINK

SELECTIONS	HOSTED BAR	CASH BAR
House	7	7.75
Silver brands	7.50	8.25
Gold brands	8	8.75
Platinum brands	8.75	9.50
Cordials	9	9.75
Domestic Beer	4.75	5.50
Budweiser – Bud Light – Miller Lite – Coors Lite		
Premium Beer	5.25	6
Heineken - Corona – Blue Moon – Samuel Adams – Stella Artois		
<u>Oregon Microbrew Experience</u>	5.75	6.50
Bridgeport India Pale Ale		
Portland Full Sail Amber - Hood River Deschutes		
Mirror Pond Pale Ale - Bend		
<u>Oregon Wine Experience</u>		
Cooper Mountain Pinot Gris, Oregon	8.50	9.25
Cooper Mountain Pinot Noir, Oregon	10	10.75
<u>Washington Wine Experience</u>		
Columbia Crest, Two Vines, Sauvignon Blanc	8.25	9
Columbia Crest, Two Vines, Cabernet Sauvignon	8.75	9.50
Canyon Road Wines	7.50	8.25
Greystone Cellars Wines	8.00	8.75
Soft Drinks	3.50	4.25
Fruit Juices	3.50	4.25
Mineral Waters	3.50	4.25

House brands: Gordon's Vodka – Gilbey's Gin – Castillo White Rum – Sauza Silver Tequila – Early Times Bourbon
Black Velvet Whiskey – Grant's Scotch – Canyon Road Wines

Silver brands: Smirnoff Vodka – New Amsterdam Gin – Myer's Platinum White Rum – Sauza Silver Tequila - Jim Beam Bourbon – Seagram's 7 Whiskey - Cutty Sark Scotch – Mionetto Prosecco - Sterling Sauvignon Blanc – Lost Angel Pinot Noir

Gold brands: Skyy Vodka – Bombay Gin – Bacardi Rum – Jose Cuervo Especial Tequila – Jim Beam Bourbon
Canadian Club Whiskey – Johnny Walker Red Scotch

Platinum brands: Grey Goose Vodka – Belvedere Vodka – Glenlivet 12 year Scotch – Patron Silver Tequila
Makers Mark Bourbon – Bombay Sapphire Gin



THE PORTLANDER

Add a local flair to your selected bar package.

SELECTIONS	HOSTED BAR	CASH BAR
New Deal Vodka, Portland	9.25	10
House Spirits Aviation Gin, Portland	9.25	10
Rogue Spirits White Rum, Portland	9.25	10
House Spirits Whiskey, Portland	9.25	10
Eastside Distilling Burnside Bourbon, Portland	9.25	10

PACKAGE BAR SERVICE

All packages include wine – beer & sodas – for Platinum brands add \$5 per person – hours must be consecutive.
Guests ages five through twenty will be charged half price – please guarantee number of total guests in attendance.
Charges are per person – prices do not include the 22% service charge.

DURATION	BEER, WINE & SODAS	SILVER	GOLD/CORDIALS
One hour	19	21	23
Two hours	23	24	29
Three hours	27	28	31
Four hours	29	30	34
Five hours	33	35	37

ENHANCEMENTS

DUELING WINE BARS

OREGON MEETS WASHINGTON

Be a sommelier for the night.
Choose 3 Oregon and 3 Washington wines,
and let the tasting begin!
An indigenous Northwest experience...
\$100 bartender fee per bar to serve
and entertain your guests.
Please see a la carte menu for bottle pricing.

Local cheese and charcuterie tasting: \$12 per person

DUELING BEER BARS

THE BEERVANA EXPERIENCE

Portland – home of 40+ microbreweries –
more than anywhere else in the world.
Why not benefit from the competition?
We provide a list of breweries and beer styles
for everyone's taste.
Provide a memorable experience for your guests.
\$6 per bottle

Mixed Nuts and Beer accompaniments: \$6 per person
Jumbo Pretzels: \$4 per person
Local and imported Sausages with Mustards:
\$8 per person
Garlic Beer Fries: \$5 per person



THE CHAMPAGNE EXPERIENCE
PROSECCO, BRUT, ROSÉ, BUBBLES

Be a Mixologist for the night
Mimosa – Bellini – Kir Royal
Your recipe here – you name the drink
Our master of ceremony will saber a bottle of
Champagne and present the history to your guests
with a ceremonial toast to celebrate your accomplishments.
Please see A La Carte menu for bottle pricing.

Chocolate Decadence: assorted chocolate treats
to include Truffles - Cake Pops -
White Chocolate dipped Strawberries
10 per person

THE PORTLAND SODA FOUNTAIN
HAND-CRAFTED LOCAL SODAS

Portland is not only known for its beer,
wine and liquor...
Create a unique break experience featuring
local sodas with a variety of styles and flavors.

5 per soda

A local favorite – “Voodoo Donuts” \$6 per person

