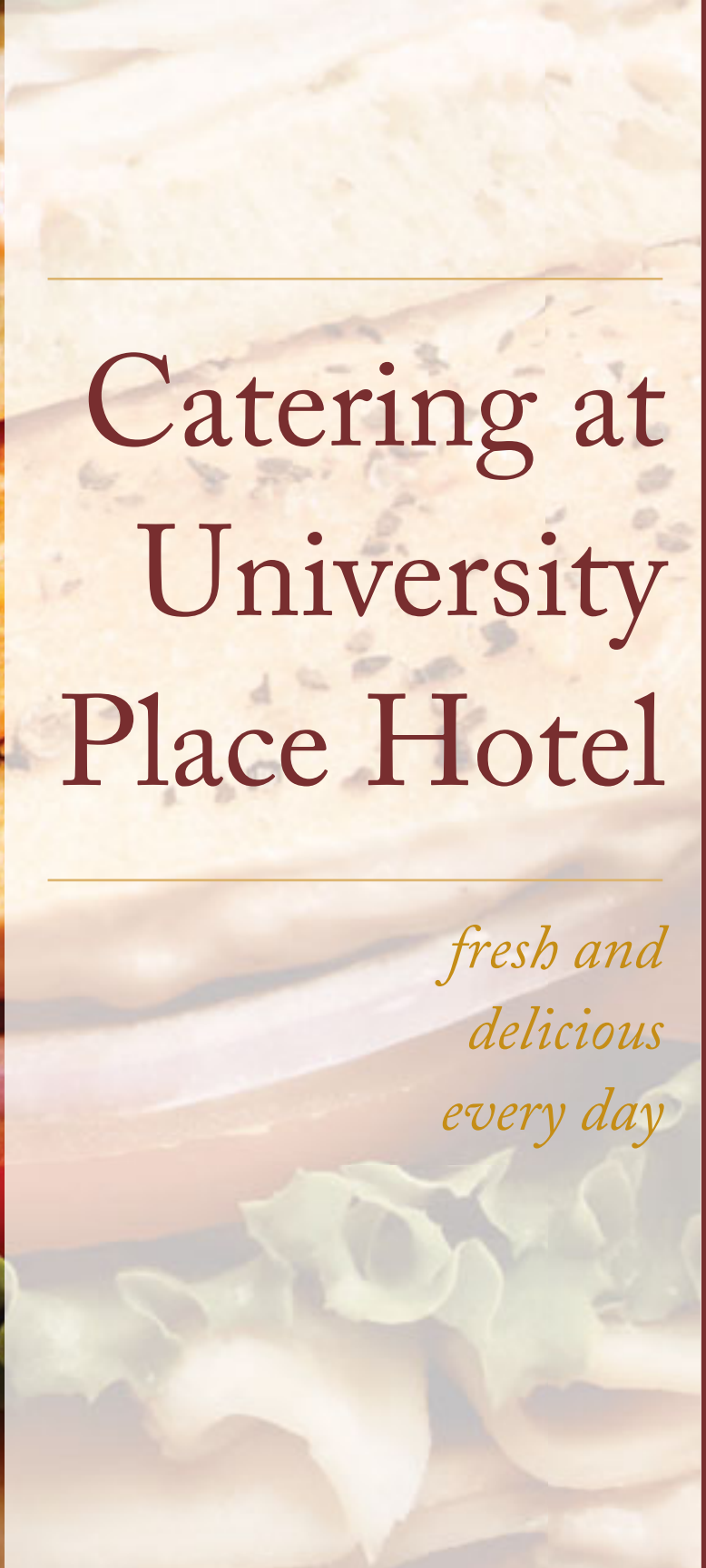




Catering at University Place Hotel

*fresh and
delicious
every day*



All prices are per person and available for 12 guests or more

basic beginnings \$10.49

Assorted Danish, Portland Roasting Regular Coffee and Organic Tea

quick start \$12.49

Assorted Muffins, Danish and Scones with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Portland Roasting Regular Coffee and Organic Tea

morning glory \$13.99

Assorted Danish, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Portland Roasting Regular Coffee and Organic Tea



à la carte breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves **\$2.49 per person**

Basket of Miniature Muffins, Danish and Scones **\$3.29 per person**

Fresh Seasonal Sliced Fruit **\$4.29 per person**

Fruit and Yogurt Parfaits **\$4.49**

All prices are per person and available for 15 guests or more

american breakfast \$13.99

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Portland Roasting Regular Coffee and Organic Tea

sunrise sandwich buffet \$13.99

Select two of the following Breakfast Sandwiches: Sausage, Egg and Cheese on Biscuit; Egg and Cheese on an English Muffin, and Bacon, Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and choice of Two Pastries with Condiments, Portland Roasting Regular Coffee and Organic Tea

ultimate breakfast \$15.99

Danish, Fresh Seasonal Sliced Fruit, Cheddar Vegetable Strata, Crisp Bacon, Breakfast Sausage, Breakfast Potatoes, Assorted Juices, Portland Roasting Regular Coffee and Organic Tea

Egg Whites available on request - nominal fee may apply



All prices are per person and available for 12 guests or more

lox and bagels \$8.99

Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

yogurt parfait bar \$7.99

Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

strata \$4.99

Choose from Feta, Spinach, and Tomato Strata; Vegetable Cheese Strata; or Bacon, Onion, and Swiss Strata

Egg Whites available on request - nominal fee may apply

deli express \$13.49

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

With Choice of Two Salads, Ice Water and Iced Tea

classic selections \$14.99

Please choose three (3) of the following

New Market Tuna on a Multigrain Roll

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

All prices are per person and available for 25 guests or more

grilled chicken chef salad \$15.49

Grilled Chicken, Ham, Swiss, Cheddar over Mixed Greens with seasonal Fresh Vegetables

brasserie chicken salad \$14.99

Pear, Walnut, Blue Cheese and Grilled Chicken over Spring Mix with a Cider Vinaigrette

thai island beef salad \$16.79

Grilled Flank Steak over Romaine with Peanuts, Cucumber and Rice Noodles in a Thai Lime Vinaigrette

traditional cobb salad \$15.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

classic

classic box lunch \$14.99

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

premium box lunch

Vegetable & Boursin Sandwich with Apricot Couscous **\$16.99**

Asian Chicken Wrap with Peanut-Lime Noodles **\$17.49**

Mediterranean Roast Beef with Tabbouleh Salad **\$17.49**

Grilled Chicken Salad with a Fresh Roll **\$16.99**

Marinated Tofu Salad with a Fresh Roll **\$16.99**

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

the executive luncheon \$17.99

Please choose three (3) of the following

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Turkey Feta Ciabatta with Spinach and Sundried Tomato Aioli

Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo

Roast Beef with Fontina, Chipotle Mayo, Sun-Dried Tomatoes, and Grilled Spanish Onions

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

salad selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

Field Green Salad

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(20 Person Minimum)*

traditional american \$18.99

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

asian accents \$17.99

Peanut Lime Ramen Noodles, Egg Rolls, Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

wok this way \$19.99

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, Beef and Broccoli, and Fortune Cookies

the tuscan \$18.99

Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

baked potato bar \$15.99

Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling

eastern influences \$17.99

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars





*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(20 Person Minimum)*

fantastic frio \$16.99

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile-Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread, and Flore de Latte

harvest bounty \$19.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Green Beans, Herb Roasted Turkey, Baked Tofu with Vegetables, Honey Biscuits and Mini Red Velvet Cupcakes

tasty tex mex \$18.99

Tex Mex Salad, Cilantro Lime Rice, Fresh Pico De Gallo, Verdura A La Plancha, Chipotle Orange Roasted Chicken, and Sopaipillas

southern bbq \$16.99

Coleslaw, Baked Beans, Macaroni and Cheese, Cornbread, Cajun Tofu w/ Vegetables, Lazy Country Chicken, Assorted Cookies and Dessert Bars

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

buffet starters

Seasonal Garden Salad with Balsamic Vinaigrette
 Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
 Greek Salad with Crumbled Feta
 Italian Green Salad with Penne and Prosciutto
 Autumn Vegetable Salad with Red Wine Vinaigrette
 Roasted Vegetable Platter with Chimichurri Mayo

buffet entrees

Chicken Cacciatore with Fresh Herbs and Vegetables **\$16.99**
 Roasted Turkey with Cranberry Relish **\$17.99**
 Chicken and Shrimp Creole **\$16.99**
 Grilled Salmon with Parmesan Pesto Sauce **\$19.29**
 Beef Pot Roast with Dijon Shallot Sauce **\$18.99**
 Seasoned Roast Beef with Portobello Demi Glace **\$19.99**
 Eggplant, Couscous and Roasted Red Pepper Lasagna **\$15.99**



buffet sides

Barley Orange Cranberry Salad
 Sweet Herbed Corn Pudding
 Goat Cheese and Roasted Garlic Mashed Potatoes
 Pan Roasted Vegetables with Herb Vinaigrette
 Toasted Cranberry Apple Couscous
 Marinated Roasted Red Potatoes
 Toasted Orzo with Spinach and Cranberries

buffet finishes

New-York Style Cheesecake
 Cinnamon Cherry Pear Crisp
 Warm Peach Cobbler
 Traditional Tiramisu
 Assorted Dessert Bars
 Sliced Fruit Platter

Don't see what you'd like?

Have questions about dietary concerns? Please contact our Catering Office at (503) 725-4565 to arrange a personal consultation. Please refer to our policies page for any additional information.

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

plated starters

Goat Cheese and English Cucumber Lettuce Wrap with Balsamic Drizzle

Tempeh and Arugula Salad with Citrus Dijon Dressing

Tofu, Sesame and Cucumber Salad with Mango Sauce

Mixed Greens Salad

Marinated Caesar Salad

plated entrees

Spice-rubbed Duck Breast with Black Bean Rice and Salsa Verde **\$27.99**

Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach **\$26.99**

Red Pepper Tapenade Chicken with Green Beans and Fingerling Potat **\$23.99**

Seared Salmon with Asparagus and Saffron Risotto **\$29.99**

Japanese Tea Shrimp with Jasmine Rice and Frizzled Leeks **\$26.99**

Tomato Sambal Cod with Papaya Salad and Jasmine Rice **\$24.99**

Red Curry Thai Vegetables with Tofu **\$18.99**



plated finishes

Fig Reduction Cheesecake

Fresh Berry Cream Puffs with Vanilla Sauce

Banana Cream Napoleon

Orange Plum Panna Cotta

Fresh Fruit Plate

All prices are per person and available for 12 guests or more

cold hors d'oeuvres

- Southwestern Chicken in Phyllo Crisp
- Smoked Salmon Roll on Cucumber Round
- Roasted Vegetables and Curried Hummus on Pita Crisp
- Buffalo Mozzarella and Prosciutto Skewers
- Sesame Crusted Ahi Tuna
- Eggplant Caponata with Fresh Pita
- Bacon Blue Cheese Guacamole with Chips
- Kung Pow Chicken Wraps
- Oregon Mushrooms with Pesto Crostini

hot hors d'oeuvres

- Coconut Shrimp with Tropical Salsa
- Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
- Spanikopita
- Tandoori Chicken Skewer with Tamarind Dipping Sauce
- Parmesan Artichoke Heart with Goat Cheese
- Baked Crab Rangoon
- Falafel Dippers with Roasted Red Pepper Aioli
- Barbecue Meatballs
- Crispy Buffalo Wings
- Vietnamese Pork Bun

butlered hors d'oeuvres

(Based on a One Hour Reception)

- Choose three (3) hors d'oeuvres for **\$10.99 per person**
- Choose four (4) hors d'oeuvres for **\$11.99 per person**

stationary hors d'oeuvres

(Based on a One Hour Reception)

- Choose three (3) hors d'oeuvres for **\$11.99 per person**
- Choose four (4) hors d'oeuvres for **\$12.99 per person**
- Choose six (6) hors d'oeuvres for **\$16.99 per person**
- Choose eight (8) hors d'oeuvres for **\$17.99 per person**

Waiters may be required at an additional charge

additions

Fresh Garden Crudités Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips **\$3.29 per person**

Antipasto Platter Served with Marinated Vegetables, Italian Meats and Assorted Cheeses **\$5.99 per person**

Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls **\$5.49 per person**

International and Domestic Cheese Served with Assorted Crackers **\$5.29 per person**

Grilled Vegetables With Balsamic Vinaigrette **\$4.29 per person**

additions

*Add one of the following stations to your reception
All prices are per person and available for 12 guests or more*

mediterranean \$11.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

dim sum \$12.99

Egg Rolls, Pot Stickers, Sweet and Spicy Boneless Chicken Wings served with Sweet Chile Dipping Sauce, and Gourmet Dessert Bars

spanish paella \$13.99

Saffron Rice Paella with Chorizo, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables

american tea \$11.99

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Assorted Petits Fours and Shortbread Cookies

All prices are per person and available for 12 guests or more

chocaholic \$9.29

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

energy break \$3.49

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

the healthy alternative \$8.99

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

snack attack \$7.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies





BEVERAGES

Iced Tea **\$17.99 per gallon**

Lemonade **\$17.99 per gallon**

Fruit Punch **\$18.99 per gallon**

Infused Water **\$7.99 per gallon**

Bottled Water **\$2.29 per person**

Regular and Decaffeinated Coffee, Tea **\$34.00 per gallon**

Assorted Hot Tea **\$1.99**

Sparkling Mineral Water **\$3.29**

Iced Water **\$4.99**

Assorted Sodas (Can) **\$2.29**

DESSERTS

Assorted Gourmet Cookies **\$1.99 per person**

Bakery-fresh Brownies **\$1.99 per person**

Gourmet Dessert Bars **\$2.29 per person**

Warm Fruit Cobbler, Per Person **\$3.99**

Chocolate Covered Strawberries (Per Person) **\$4.99**

CONTACT US TODAY

503.725.4565

catering@pdx.edu

<http://www.campusdish.com/en-US/C>

Prices effective until 06/28/2015

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