

The Country Cat is an American Heritage craft restaurant. The Calico Room offers guests an opportunity to have a private event and enjoy the cooking and hospitality that The Country Cat is known for.

Our produce, meats and fish are locally sourced to bring our customers the best local product possible. If you or any of your guests have any dietary needs, please let us know. We are happy to make whatever accommodations possible as long as it fits into the style and philosophy of The Country Cat. Please note that all dishes are all examples & subject to change.

The Calico Room can be reserved for business, brunch, lunch, cocktail and dinner events. We can accommodate up to 30 for a seated event and up to 60 for a standing reception. Food can either be served family style or buffet.

Summer

**Brunch:**

***Bread’s:***

Jackie’s House Made Muffins, Biscuits, and Rolls with Whipped Butter & Jam

Bagel Board-

Green Goddess Cream Cheese, Smoked Salmon, Hard Cooked Egg, Capers & Little Pickles

A Selection of Toasts-

Chevre with Marinated Vegetables

Avocado with Jacobsen’s Sea Salt and Hard Cooked Egg

Ricotta and House Made Preserves

***Sides:***

Stone Ground South Carolina Grits

Crispy Home Fries with Herb’s de Provence

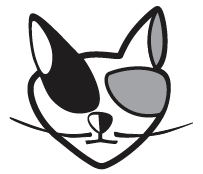
Roasted Vegetables with Chimichurri

House Smoked, Country Cat Bacon

Breakfast Pork and Herb Sausage

Molasses & Hickory Smoked  “City Style” Ham with Maple Mustard

Toasted Pecan & Smoky Bacon Spoonbread



***Family Style Fruit & Vegetable Platters:***

Marinated Vegetable Salad of Cherry Tomatoes, Rainbow Carrots, Bulls Eye Beets, and Fried Almonds with a Toasted Cumin & Fennel Pollen Vinaigrette

Warm Wild Rice, English Pea, Artichoke Salad with crispy Pancetta Vinaigrette

Marinated Panzanella Salad with Roasted Peppers, Baby Spinach, White Beans, Caramelized Walla Walla Onion & Radish

Orange, Grapefruit & Honey Crisp Apple Salad with Arugula, Parmesan Reggiano, and Almond Brittle

Farmers’ Market Lettuces with Sugar Snap Peas, & Cucumbers with Italian & Blue Cheese Dressing

Sliced Heirloom Tomatoes with Warm Buratta Cheese, Oregano & Olive Oil Croutons

Sliced Melon & Country Ham with Blue Cheese, Honey & Moscato

***Family Style Entrees:***

Wild Mushroom & Sweet Corn Tart with Soft Goat Cheese and Basil

Challah French Toast with Fruit Compote, Clabber Cream and Maple Syrup

Salt Baked Salmon with Parsley, Tarragon and Lemon

Stewed Tomato & Kale Breakfast Casserole with Smoked Gouda Cheese & Poached Eggs

The Country Cats Fried Chicken

Baked Potato & White Cheddar Frittata with Arugula, Country Ham & Cherry Tomatoes

**Lunch, Cocktail, and Dinner**

**Snack and Small Bites:**

Parmesan & Black Pepper Cheese Puffs

Mini Buttermilk Biscuits with Judy and Pickles

Green Eggs & Ham Deviled Eggs

Smoked Trout on Fried Potato Bread with Clabber Cream

Parmesan and Pork Meatballs

A Selection of Market Cheeses with Seasonal Fruit and Fennel Crackers

Pickled Farmers’ Market Vegetables with Sweetheart Ham, Soft Butter, & Whole Wheat Toast

Crispy Fried Willapa Bay Oysters with Cocktail & Tartar Sauce

Chilled Citrus Poached Shrimp with Cocktail Sauce

**Breads**

*All breads served with butter & honey*

Potato Bread

Parker House Rolls

Buttermilk Biscuits

***Family Style Fruit & Vegetable and Platters:***

Farmers’ Market Lettuces with Sugar Snap Peas and Cucumbers with Italian & Blue Cheese Dressing

Chopped Kale Salad with Almonds, Parmesan, Grated Carrots, and Cauliflower in Creamy Lemon Vinaigrette

Marinated Vegetable Salad of Cherry Tomatoes, Rainbow Carrots, Bulls Eye Beets & Fried Almonds with a Toasted Cumin and Fennel Pollen Vinaigrette

Warm Wild Rice , English Pea, Artichoke Salad with Crispy Pancetta Dressing

Marinated Panzanella Salad with Roasted Peppers, Baby Spinach, White Beans and Caramelized Walla Walla Onion & Radish

Sliced Heirloom Tomatoes with Warm Buratta Cheese, Oregano & Olive Oil Croutons

Sliced Melon & Country Ham with Blue Cheese, Honey & Moscato

***Warm Plates***

Wild Mushroom & Asparagus Tart with Soft Goat Cheese , Basil and Aged Balsamic

Baked 3 Cheese Cannelloni with Smoked Tomato Sauce and Shaved Parmesan

Herbed Potato Chip Crusted Macaroni and Cheese with Aged White Cheddar

Dumplings with Charred Broccoli and Sage Brown Butter

Baked White Bean, Artichoke, and Sundried Tomato Casserole

***Sides***

Black Quinoa and Basmati Rice Pilaf

Sour Cream Mashed Potatoes with Mom’s Country Gravy

Bacon Braised Collard Greens

Stone Ground South Carolina Grits

Mixed Stir Fried Greens with Preserved Lemon and Fried Garlic

Roasted Vegetables with Chimichurri

Roasted Zucchini with Basil Pesto & Goat Cheese

***Entrees:***

Roasted Scratch Farms Chicken with Adam’s “Sappy Spice” Blend

Black Pepper, Juniper, and Thyme Crusted Dry Aged Prime Rib

Salt Baked Salmon with Parsley, Tarragon and Lemon

House Lasagna with Kale, Roasted Garlic, Ricotta, and Toasted Walnuts

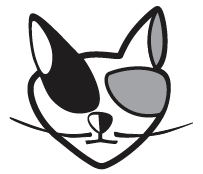
BBQ Pork Cheeks on Shrimp & Blue Cheese Cole Slaw

Heritage Beef Burger Sliders with American Cheese

Sweetheart Ham & Smoked Gouda on Baguette with Pear and Arugula

Crispy Duck Legs with Sour Cherry Mustard , Roasted Potatoes & Broccolini

The Country Cat’s Fried Chicken



***Desserts:***

A Platter of Assorted Cookies

Chocolate Chiffon Pie with Whipped Cream

Gerald’s Red Velvet Cake with Cream Cheese Icing (*can be made into cupcakes*)

Baked Summer Fruit with Brown Sugar Cinnamon Streusel

Lemon Lavender Sponge Cake with Fresh Fruit & Whipped Cream

**Beverages**

Non-Alcoholic Beverages:

Selection of Izze’s Bottled Soda’s

Pitchers of Iced Tea & Lemonade

Fresh Orange or Grapefruit Juice

Stumptown Coffee & Steven Smith Hot Tea Service

Alcoholic Beverages:

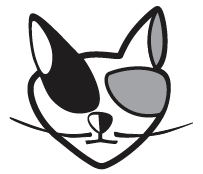
House Wines-Red, White, Sparkling & Rose

Bottled Microbrews-

Cocktail Service- Full Bar Available with Well, Mid-Range & Premium Spirits with Mixers

Guests can bring in own wine with added corkage fee

Kegs are available upon request



***Labor & Other Charges:***

*SERVICE CHARGE & STAFFING FEE:*

The Country Cat’s Calico Room adds 20% service charge on every event.

Staffing Fee: (One Server & One Chef minimum for each event based on 4 hours)

One Server-$110

One Chef- $110

Additional staff- $85 per staff member

*Above prices are for the entire event, not hourly.*

At the client’s discretion, any extra tip/gratuity will go directly to the event staff.

A $150 non-refundable deposit is required to secure your requested date & time. This payment will be applied towards your final bill.

*\*\*\**All food & beverage choices are due 1 week before your event.\*\*

\*\*\*Final guest head count is due 5 days before your event.\*\*

Thanks for your interest in The Calico Room!!

*The Country Cat’s Calico Room*

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*PDX, OR 97215*

*971-303-1841*

[*www.thecountrycat.net/private-events*](http://www.thecountrycat.net/private-events)

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