

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 35 for a seated event and up to 60 for a standing reception. Food can either be served family style or buffet.

Fall & Winter

**Brunch:**

***Bites and sides:***

A selection of muffins, biscuits, and rolls

A selection of toasts- chevre with marinated vegetables,

Avocado with Jacobsen’s Sea Salt and hard cooked egg,

Ricotta and house made preserves

Stone-ground South Carolina Grits

Crispy Home fries with Herbs de Provence

Roasted Vegetables with Chimichurri

House Smoked, Country Cat Bacon

Breakfast Pork and Herb Sausage



***Chilled, Family Style platters:***

Cucumber, cream cheese, and pickled vegetable tea sandwiches

Marinated vegetable Salad of Butternut Squash, Rainbow Carrots, Bulls Eye Beets with a Toasted Cumin and Fennel Pollen Vinaigrette & Pumpkin Seeds

Roasted Potato Salad with Shaved Fennel, Capers, and Roasted Red Onion

Chilled Freekeh salad, with Wild Mushrooms and Pinot Noir Soaked Dried Cherries

Marinated Panzanella salad with Roasted Peppers, Winter Squash, and Caramelized Onion with Harissa Vinaigrette

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

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

***Family style entrees:***

Vegetable tart with goat cheese and herbs

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

Salt Baked Salmon with Fines Herbs and Lemon

Vegetable and Potato Hash with Baked Eggs



**Lunch, Cocktail, and Dinner**

**Snack and Small Bites:**

Spiced Almonds

Mediterranean Olive Blend

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**

Potato Bread and Butter

Parker House Rolls

Buttermilk Biscuits and Honey



***Chilled, Family Style Plates and Platters:***

Farmers’ Market Lettuces with Peas, Radish and Cucumbers with Italian & Blue Cheese Dressing

Shaved Fennel and Fingerling Potato Salad with Fresh Herbs and Arugula

Chopped Kale Salad with Almonds, Carrots, and Cauliflower

Marinated vegetable Salad of Butternut Squash, Rainbow Carrots, Bulls Eye Beets with a Toasted Cumin and Fennel Pollen Vinaigrette & Pumpkin Seeds

Chilled Freekeh salad, with Wild Mushrooms and Pinot Noir Soaked Dried Cherries

Marinated Panzanella salad with Roasted Peppers, Winter Squash, and Caramelized Onion with Harissa Vinaigrette

***Warm Plates***

Seasonal Vegetable Tart with Soft Goat Cheese 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

Pumpkin and Scallion 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

Granny Cris’s Stuffing

***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 Lemon and Fines Herbs

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

Confit of Pastrami Spiced Pork Cheeks on White Wine Braised Sauerkraut

Heritage Beef Burger Sliders with American Cheese

Sweetheart Ham, Smoked Gouda Sandwich with Pear Mustard and Arugula

Red Wine Braised Turkey Thighs

White Wine and Olive Oil Poached Pacific Snapper

The Country Cat’s Fried Chicken



***Desserts:***

A Platter of Assorted Cookies

Chocolate Chiffon Pie with Whipped Cream

Rainbow Carrot Cake with Cream Cheese Icing

Apple and Pear Crisp with Cinnamon Streusel

**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 ) If needed more time can be added.

One Server-$110

One Chef- $110

Additional staff- $85 per person

*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*

*7919 SE Stark St*

*PDX, OR 97215*

*971-303-1841*

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

*jenn.thecalicoroompdx@gmail.com*