



EMBASSY SUITES®

Portland/Hillsboro
By Hilton

2018/2019
BANQUET / CATERING MENU



EMBASSY SUITES®

Portland/Hillsboro

Menu Selections

In addition to our printed menu suggestions, our chef can assist with customizing menus to enhance your event. The executive chef will determine the appropriate seasonal starch and vegetable for your entrée and may need to deviate because of weather, quality or market issues.

Prices are subject to change.

Buffets

Buffets are served for one & a half hours. Banquets have a minimum of 12 guests. If your guarantee is less than 12, you will be assessed either an additional \$6.00 per person or charged for 12 guests (whichever is less). Due to health regulations and quality concerns, leftover buffet food items may not be served during mid-morning, afternoon or evening breaks.

Guarantees

The final attendance must be specified a minimum of three business days prior to the event in order for the culinary department to source and purchase ingredients. 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.

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 modifications of walls, doors or ceilings that would leave damage.

Linen

Linens and napkins are available in black and white through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering manager can assist you with these services.

Hotel Service Charge

Service Charge: 21% of all food, beverage, room rental, audiovisual and setup fees will be added to your account to cover discretionary costs of the deposits and contract. All events are considered tentative until the contract is signed and deposit is received.

Function Catering

No outside food or beverage is permitted unless authorized by staff. Any leftover food that leaves the property after an event is strongly discouraged. We assume no health or food borne illness responsibilities. Improper food storage and reheating can lead to serious illness or death.



Buffet Breakfast

Breakfast Buffets

Served with freshly brewed 100% Arabica coffee, selection of fine teas and chilled juices.

Continental Breakfast

Selection of pastries with creamery butter & fruit preserves, sliced fresh fruit & whole bananas \$16

Embassy Executive

Seasonal sliced fruit, whole fruit & bananas, fresh baked pastries, assorted yogurts, Bob's Red Mill oatmeal with assorted toppings, cold cereals & milk \$18

Rise & Shine

Breakfast Sandwich Croissants: egg, bacon, cheddar, spinach & tomato. Vegetarian option: egg, squash, spinach, tomato & provolone. Served with side herb cream cheese, fresh fruit & pastries \$20

Southwest

Southwest egg frittata with jack cheese, peppers & spinach. Served with side of bacon, chorizo breakfast sausage, yukon potatoes o'brien, fresh sliced fruit & assorted pastries \$20

Rooster Rock

Scrambled eggs with Tillamook cheddar, bacon, chicken apple sausage, hash browns, Bob's Red Mill oatmeal with assorted toppings, cold cereals with milk & fresh sliced fruit \$20

Ranchers

Scrambled eggs with Tillamook cheddar, bacon, chicken apple & turkey sausages, hash browns, fresh sliced fruit, pastries & Bob's Red Mill oatmeal with assorted toppings \$21

Breakfast Buffet Additions

Designed to enhance your existing menu.

Hard Boiled Eggs

Served chilled in the shell \$2

Seasonal Fresh Fruit Platter

Sliced fruit & berries \$4

Yogurt

Assorted individual low fat & Greek yogurts \$2

Bob's Red Mill Oatmeal

Steel cut oats with brown sugar, walnuts, flax seed, coconut, golden raisins & dried cranberries \$4

Maple Oat Yogurt Parfait

Layers of yogurt, seasonal fruit & honey-oat granola \$4

Omelet Action Station*

Fluffy omelets made to order \$7

Selection of toppings: to include: olives, artichoke, mushrooms, jalapenos, squash, peppers, onions, spinach, tomato, ham, bacon, turkey sausage, cheeses & egg whites

**Associated chef attendant fee applies \$85*



Plated Breakfast

Accompanied with freshly brewed 100% Arabica bean coffee, selection of fine teas & chilled juices.
Limit group entrée selection to one choice.

Traditional American Breakfast

Scrambled eggs with Tillamook cheddar, potatoes o'brien & choice of bacon or pork sausage \$15

Columbia

Scrambled eggs with Tillamook cheddar, bacon, chicken apple sausage & hash browns \$16

Cinnamon Brioche French Toast

Dipped in vanilla bean custard served with maple syrup and creamery butter & choice of crispy bacon or chicken apple sausage \$16

Spa Benedict

Poached egg with smoked salmon, sautéed spinach, smoked tomato-basil sauce or classic béarnaise sauce, on a whole wheat English muffin, served with breakfast potatoes & grilled tomato \$21

Plated Breakfast Sandwiches & Wraps

Served with freshly brewed 100% Arabica bean coffee, selection of fine teas & chilled juices.
Choice of hash browns or potatoes o'brien.

Bacon Croissant (Gluten free bread available)

Scrambled eggs, cheddar, bacon, tomato & spinach \$16

Vegetarian option: egg or tofu, cheddar, tomato, spinach, zucchini & guacamole

Chicken Apple Sausage Croissant

Scrambled eggs, cheddar, chicken apple sausage, tomato & spinach \$17

Tomato Tortilla Burrito Burrito Wrap

Scrambled eggs, pepper jack cheese, guacamole, bacon, spinach & tomato \$16

Whole Wheat Tortilla Burrito Wrap

Egg whites, cheddar, guacamole, turkey sausage, spinach & tomato \$17

Breakfast Side Enhancements

Sliced Fresh Fruit

Seasonal fruit, berries & mint garnish \$4

Yogurt Granola Parfait

Layers of yogurt, seasonal fruit & honey-oat granola \$4

Smoked Salmon Lox Platter

Capers, red onion, tomato, lemon, whipped cream cheese & bagel chips \$6

Fresh Baked Pastries

Assortment of breakfast pastries & breads \$3



Baked Goods

Assorted Freshly Baked Pastries	\$36 /dozen	Raspberry Linzer Bars	\$37 /dozen
Mini Cinnamon Rolls	\$37 /dozen	Chocolate Brownies	\$37 /dozen
Pecan Sticky Buns	\$37 /dozen	Apple Turnovers	\$38 /dozen
Croissants: Plain, Chocolate & Almond	\$32 /dozen	Assorted Local Donuts <i>Minimum 1 Dozen</i>	\$37 /dozen
Fruit Danish	\$37 /dozen	Assorted Local Bagels & Cream Cheese	\$33 /dozen
Carrot Breakfast Bread	\$32 /dozen	Assorted Mini Desserts	\$45 /dozen
Cranberry-Orange Breakfast Bread	\$32 /dozen	Coffee Cake	\$38 /dozen
Banana Bread	\$37 /dozen	Rice Crispy Treats: <i>Traditional or Peanut Butter</i>	\$36 /dozen
Zesty Lemon Iced Tea Bread	\$37 /dozen	Assorted Cupcakes: <i>Chocolate, Red Velvet, White, Lemon & Strawberry</i>	\$47 /dozen
Blueberry Tea Bread	\$32 /dozen		
Seasonal Scones	\$32 /dozen		
Fresh Baked Cookies	\$37 /dozen	Mini French Pastries	\$44 /dozen
Freshly Baked Muffins	\$32 /dozen	Mini Assorted Cheesecakes	\$48 /dozen
Hippie Muffin	\$43 /dozen	Tarts – Lemon Meringue	\$48 /dozen
Wheat Free Apricot Flaxseed Muffin	\$44 /dozen	Lemon Bars	\$37 /dozen

Morning/Afternoon Breaks

Priced per person. Minimum of 12 guests.

Go Energy Break

Feta hummus dip, celery & carrot sticks, house-made nutbutters, pita bread, spicy edamame & citrus cucumber mint water \$11

Healthy Hop Break

Carrot & celery sticks with herb ranch dressing, baked pita chips, hummus, maple roasted almonds & bananas \$9

Build-Your-Own Oregon Trail Mix

Honey oat granola, golden raisins, dried cranberries, candied walnuts, sunflower seeds, banana chips, dark chocolate chips, M&Ms, pretzels & toasted coconut \$9

Sports Break

Zenners linguisa sausage “pigs in a blanket,” cracker jacks, baked soft pretzels with honey mustard, iced tea & lemonade \$15

Sweet Tooth

Assorted freshly baked cookies, dark chocolate brownies, rice crispy treats & a selection of sodas \$13

Farmers Fruit & Octane

Sliced seasonal fruit platter, whole fruit, energy bars & seasonal fruit smoothie shooters \$11

Artisanal Cheese & Salami

Smoked Tillamook cheddar & assorted artisan cheeses, genoa salami, chorizo, pickled vegetables mustards & crackers \$11

Greek Tapas

Hummus, tzatziki, olives, stuffed grape leaves, pickled vegetables & pita \$9

Vegetable Crudit  Platter

Served with herb caramelized onion dip \$5

Regional & Imported Cheese Platter

Apple chutney, nuts & crusty bread \$9

Tortilla Pinwheel Sandwiches

Turkey, ham, vegetarian \$7

Assorted Chips

Kettle & baked chips \$2

Devilled Eggs & Grilled Asparagus \$5

Torta

Layered cream cheeses – sundried tomato, basil & olive with crackers & pita \$5

Seasonal Fruit

Sliced fresh fruit & whole fruit \$4

Fruit Skewers

Mint & citrus infused fresh fruit \$4

Chocolate Dipped Strawberries \$3

Luncheon Starters

Choice of soup or salad included with a plated entrée selection. Limit one choice per group.

Caesar Salad

Romaine heart, croutons, parmesan & horseradish Caesar dressing

Field Mixed Greens

Baby greens, tomato, cucumber, carrot, radish & sunflower seeds tossed in balsamic vinaigrette

Butternut Squash Soup

Ginger, coconut milk, pumpkin seed & butternut squash puree

Homestyle Chicken Noodle

Simmer broth, chicken breast, carrot, celery, onion & pasta noodles

Moroccan Lentil

Ginger, carrot, sweet potato, celery, lime & spices

Tomato Basil Bisque

San Marzano tomatoes, fresh cream, basil & vanilla

Plated Entrée Salads

Served with freshly brewed iced tea and choice of soup starter. See our dessert menu to enhance your luncheon. Fresh baked rolls & creamery butter available for additional \$2 per person.

Greek Chicken Salad

Lemon chicken breast, romaine, tomato, Kalamata olive, red onion, cucumber, feta cheese & basil with a red wine oregano vinaigrette \$16

Pan Asian Sesame Chicken Salad

Sesame chicken breast, baby greens, cabbage, carrot, cucumber, Asian noodle, tomato & almond with a lime-ginger vinaigrette \$16

Northwest Salmon Salad

Cured salmon, baby greens, spinach, apple, tomato, cucumber, pickled red onion, radish & hazelnut with a creamy basil yogurt dressing \$17

Northwest Chicken Salad

Herb chicken, baby greens, spinach, apple, tomato, cucumber, pickled red onion, radish & hazelnut with a creamy basil yogurt dressing \$16

Steak & Blue Cheese Salad

Mid-rare tri tip steak, baby greens, spinach, tomato, cucumber, pickled red onion, radish & bleu cheese with a balsamic vinaigrette \$17

Plated Lunch Sandwiches

Served with freshly brewed iced tea and side field green salad with sliced fruit. See our dessert menu to enhance your luncheon. Fresh baked rolls & creamery butter available for an additional \$2 per person.

Celebration Turkey

Roasted turkey, cranberry cream cheese, walnuts, provolone & greens on whole wheat bread \$18

Roast Chicken Breast

Herb roasted chicken, sun-dried tomato cream cheese, provolone cheese, lettuce, tomato & pickled red onions on sourdough bread \$18

Roast Tri-Tip Beef

Angus roast beef, horseradish mayonnaise, Tillamook cheddar, lettuce, tomato & pickled red onions on whole wheat bread \$19

Hambone

Slow cooked ham, dijonnaise, Swiss cheese, lettuce, tomato & pickled red onions on marbled rye bread \$18

Veg-Head

Grilled vegetables, cucumber, greens, tomato, walnuts, avocado & basil sun-dried tomato cream cheese on whole wheat bread – **Vegetarian Option-** \$18

Plated Lunch Entrées

Served with freshly brewed iced tea and choice of soup or salad starter. Limit two group entrée selections. See our dessert menu to enhance your luncheon. Fresh baked rolls & creamery butter available for an additional \$2 per person.

Moroccan Spiced Salmon

Spiced salmon, couscous, seasonal vegetables & red pepper jus \$24

Miso-Glazed Pacific Salmon

Seared Pacific salmon, sticky coconut rice, seasonal vegetables & miso-lime glaze \$24

Coriander Pacific Cod Filet

Indian spiced basmati rice, citrus vegetable ragout & coconut curry sauce \$21

Teriyaki Chicken Breast

Sesame chicken, yakisoba noodle, steamed vegetables, pineapple, & ginger-orange teriyaki sauce \$20

Grilled Flank Steak

Spice-rubbed flank steak with roasted potatoes, onion straws & house-made barbeque ketchup glaze \$24

Fillet of New York Striploin

New York steak with horseradish smoked cheddar mashed potatoes, seasonal vegetables & pinot noir pink-peppercorn demi-glaze \$24

Caraway-Crusted Pork Loin

Pork loin with roasted potatoes, seasonal vegetables, apple-onion relish & cider jus \$23

Seasonal Vegetable Ravioli

Vegetable hash, sweet red pepper sauce & basil nage – **Vegetarian Option-** \$23

Service fee of 21% applicable to all food and beverage charges. Pricing subject to change. There is no sales tax in Oregon



Lunch Buffets

Served with freshly brewed iced tea. Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests. GF=gluten free VG=vegan V=vegetarian

Magnificent Mile

Roasted chicken breast, artichoke hearts & sun-dried tomato relish GF
Seared Pacific salmon with citrus supremes & sauvignon beurre blanc GF
Wild rice pilaf, nuts & dried fruit GF + VG
Seasonal market vegetables GF + VG
Field green salad with vegetables, seeds, croutons & assorted dressings GF
Tuscan pesto pasta salad with pepperoncini, roasted red peppers & parmesan V
Dessert: Marionberry cheesecake \$34

Pacific Rim

Polynesian teriyaki chicken breast, sesame seed, cilantro & pineapple GF
Hong Kong beef tri tip, chili citrus marinade, tempura onions & scallions GF
Yakisoba noodles, sesame-ginger dressing, green onions & sesame seeds
Jasmine rice steamed with coconut & lime GF + VG
Seasonal market vegetables GF + VG
Spinach & kale salad with orange, red onion, carrot, red pepper, pumpkin seed & citrus-ginger vinaigrette GF + VG
Dessert: French napoleons \$33
Add-on: Thai sesame citrus Tofu, green curry, cashew & rice noodles GF + VG \$3 per person

Tech Tryout

Grilled chicken breast, sautéed apple relish & sherry Dijon sauce
Fresh Pacific rockfish, dill marinade & carrot wine sauce GF
Roasted yellow potatoes, olive oil, caraway & parsley GF + VG
Quinoa & couscous pilaf with dried fruits & walnut VG
Seasonal market vegetables GF + VG
Field green salad with tomato, cucumber, red onion, radish & assorted dressings GF
Dessert: Tiramisu & assorted French pastries \$33
Add-on: Tempeh, pumpkin seed pesto & red pepper marionberry sauce GF + VG \$3 per person

Cinco de Mayo

Chicken mole, dried chilies, pepitas, chocolate, raisins & cilantro GF
Char-grilled Flank steak, cerveza, poblano pepper & onion rajas GF
Sante Fe Spanish Rice & Southwest black beans GF + VG
Roasted squash & chilies GF + VG
Warm flour & crisp corn tortillas with guacamole, salsa, sour cream, lime & tortilla chips V
Caesar salad with romaine hearts, croutons, fresh parmesan & horseradish Caesar dressing
Fiesta fruit with toasted coconut GF + VG
Dessert: Crème brule & lemon bars \$33

State Fair BBQ

Barbecue chicken breast, sassafras root beer barbecue sauce GF
Grilled dry-rubbed & spiced flank steak GF
Baked beans with caramelized onions maple & brown sugar GF
Steamed corn & cornbread
Coleslaw with pineapple, carrot, raisin & orange-honey yogurt dressing GF
Creamy potato salad & Sliced Watermelon GF
Dessert: Fresh baked cookies & lemon meringue tart \$32

Lunch Buffets (Continued)

Served with freshly brewed iced tea. Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests. GF=gluten free VG=vegan V=vegetarian

Mid-East Street Food

Turmeric yogurt chicken with cashews, lime & cilantro GF
Gyro beef with sautéed peppers & onions GF
Falafel "garbanzo tahini fritters" VG
Saffron rice vermicelli GF + VG
Sliced tomato, greens & dolmas GF + VG
Baba ghanoush, hummus, tabbouleh, tzatziki & olives GF+ VG
Tomato-cucumber salad with mint & lemon GF+ VG
Pita bread VG
Dessert: Chef's choice \$32

North by Northwest

Brined chicken breast, sweet red peppers & blackberry sauce GF
Pacific cod, tzatziki, lemon & dill GF
Wild Mushroom Risotto with Oregon hazelnuts GF + V
Seasonal market vegetables GF + VG
Field green salad with vegetables, seeds, croutons & assorted dressings GF
Pasta salad, hazelnut pesto, sundried tomatoes, olives & artichoke V
Dessert: Chef's choice \$32

Southern Comfort

Fried chicken with sautéed greens
Creamy risotto smoked paprika & cajun shrimp GF
Cornmeal crusted green tomatoes GF + VG
Cajun "franks" remoulade dipping sauce
Seasonal market vegetables GF + VG
Cabbage & apple coleslaw with honey Greek yoghurt dressing GF + V
Pickles & hot sauces
Buttermilk biscuits with honey & creamery butter V
Dessert: Pecan tarts & assorted cookies \$32

Soup & Salad Bar

Baby lettuces, romaine, kale & spinach GF + VG
Tomato, cucumber, carrot, radish, celery, bell peppers, pickled onion, mushroom GF + VG
Garbanzo beans, sunflower & pumpkin seeds, candied walnuts, olives, croutons V
Dried cranberries & raisins, toasted quinoa, artichoke hearts, pepperoncini, tempeh VG
Roast chicken, ham, egg, cottage, feta, blue, cheddar & parmesan cheeses
Assorted dressings & Olive Oil / Vinegar
Fresh made soup – choose: vegan, vegetarian, gluten free or chicken
Artisan rolls with creamery butter V
Dessert: Marsee assorted cookies \$26
Add-on: in-house hickory smoked Pacific Salmon, light maple coriander glaze \$3 per person



Lunch Buffets (Continued)

Served with freshly brewed iced tea. Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests. GF=gluten free VG=vegan V=vegetarian

Now & Zen

Chicken curry, coconut milk, raisins currants, cranberries, peanuts, lime, mint & cilantro GF
Sweet 'n sour eggplant, tandoori spiced, water chestnuts, peppers, pineapple & butternut GF + VG
Basmati rice GF + VG
Steamed snap peas & broccoli, orange zest & ginger GF + VG
Pickled ginger, cucumber yogurt raita, mango ginger chutney & chilies GF + V
Fresh green salad with assorted dressings & accompaniments
Fresh fruit with berries GF + VG
Dessert: healthy "hippie" cookies **\$31**

Streets of New York

Chicken Varcello, 48-hour brine, sweet red pepper sauce & cherry compote GF
Grilled flank steak, BBQ pearl onions & green goddess sauce GF
Parisian style pasta, peas, artichoke, olive oil, balsamic, tomato & herbs VG
Market vegetables GF + VG
Nouvelle Caesar salad, romaine heart, butter lettuce, kale, quinoa & smoked almonds GF + V
Fresh fruit with berries GF + VG
Dessert: Cannolis **\$33**

Market of Choice

Hefeweizen & sage brined turkey breast, pink-peppercorn gravy, crisp tarragon & hazelnuts
Coastal cod filet, citrus fennel rub, pickled carrot curls & rhubarb chipotle sauce GF
Market caramelized root vegetables GF + VG
Whipped Yukon potatoes GF + V
Tomato & cucumber Salad, red onion, feta, olive, mint, olive oil GF + V
Fresh green salad with assorted dressings & accompaniments
Fresh fruit with berries GF + VG
Dessert: Marionberry Fazzoletti **\$32**

Pangea

49th parallel rosemary smoked Chicken breast, peach veloute sauce & puffed rice GF
100th meridian Wild rice tempura Salmon, kale, sweet potato chips & citrus yogurt sauce GF
Great northern campfire beans, butternut squash, peas & saffron tomato sauce GF + VG
Market vegetables GF + VG
Fresh green salad with assorted dressings & accompaniments
Fresh fruit with berries GF + VG
Dessert: Red velvet brownies **\$33**

Menu Customization

Take a leap of faith. Mix and match your buffet from the above. Your planner & chef will assist.
Market Price \$\$



Artisan Deli Sandwich Platters

Crafted sandwiches on assorted bread with lettuce, tomato & onion. Served cut in half, on platters with soup du jour, kettle chips, sliced fruit & tossed green salad.

Dessert: Fresh baked cookies \$23

Turkey & Provolone

Roast turkey, provolone cheese & sun-dried tomato spread

Honey Ham & Swiss

Shaved honey ham, lacey Swiss cheese & dijonnaise

Roast Beef & Cheddar

Roast beef, Tillamook cheddar cheese & horseradish mayonnaise

Vegetable Sandwich

Grilled vegetables, avocado & walnut lemon cream cheese **-Vegetarian Option-**

That's a Wrap! - Wrap Platters

Gourmet wraps crafted served cut in half on platters served with soup du jour, kettle chips, fresh sliced fruit & tossed green salad.

Dessert: Fresh baked cookies \$24

Harvest Moon

Roast turkey, provolone cheese, cranberry cream cheese, tomato, greens & sun-dried tomato tortilla wrap

Columbia Gorge

Roast beef, caramelized onions, Tillamook cheddar, tomato, greens & dijon cream cheese on a chili tortilla wrap

Hambone

Shaved honey ham, Swiss cheese, greens, tomato, red onion & dijonnaise on a sun-dried tomato tortilla wrap

Buffalo Bleu

Buffalo chicken, celery, bleu cheese, greens, tomato, onion & honey mustard sauce on a whole wheat tortilla wrap

Veg-Head

Grilled vegetables, avocado, greens, tomato, onion, & walnut lemon cream cheese on a whole wheat tortilla wrap **-Vegetarian Option-**



Hor D' Oeuvres

Designed to enhance a pre-dinner function or as a social interactive dinner function. Priced per piece.
25-piece minimum.

Cold Hor D' Oeuvres

Artisan Ham Wrapped Asparagus	\$2.5
B.L.T. Bruschetta	\$2.5
Smoked Chicken on Rye Toast - <i>hazelnut crema</i>	\$2.5
Indian Turkey & Quinoa Papadum	\$2.5
Devilled Eggs <i>with bacon & chives</i>	\$2.5
Turkey Pinwheels - <i>basil pesto & walnut</i>	\$3
Prosciutto Ham Wrapped Melon	\$3
Ahi Tuna - <i>radish, chili & wonton</i>	\$3
Double Salmon Cucumber - <i>salmon mousse & salmon Lox</i>	\$3
Poached Jumbo Prawns	\$4

Hot Hor D' Oeuvres

Pot Stickers - <i>chicken or pork</i>	\$2.5
Mini Chicken Cordon Bleu Bites	\$2.5
IPA Glazed Meatballs & Bacon	\$3
Korean Style Beef Brochette	\$3
Thai Chicken Satay <i>with chili & peanut sauces</i>	\$3
Coconut Shrimp <i>with cocktail sauce</i>	\$3
Pork Hum Boa Buns	\$3
Southwest Chicken Tortilla Bites	\$3.5
Bacon Wrapped Scallops	\$4
Crab Rangoon Wonton - <i>cream cheese & crab</i>	\$4
Mini Beef Wellington	\$4

Vegetarian Hor D' Oeuvres

Tomato basil Bruschetta	\$2.5	Jalapeno Cheddar poppers	\$2.5
Warm Apple Chutney Bruschetta	\$2.5	Vegetable Pot stickers	\$2.5
Artichoke Olive Bruschetta	\$2.5	Vegetable Spring Rolls	\$3
Canapés- crostini with assorted toppings	\$2.5	Asparagus & Asiago Phyllo	\$3
Spanakopita with tzatziki	\$3	Roasted Vegetable Quiche	\$3.5
		Brie Cheese raspberry en croute	\$4



Displayed Specialties

Serves approximately 30 guests.

Artisan Cheese Platter

Local & imported cheeses, dried fruits, nuts, baguette, crackers & fruit chutney \$215

Charcuterie Platter

Selection of salamis, pate, mortadella, rillettes, mustards, cornichons & artisan bread \$240

Greek Hummus Platter

Hummus – traditional & basil red pepper, feta, tomatoes, cucumber, olives, peppers, garlic, pita v \$125

Molten Brie en Croute

Baked in a flakey puff pastry with caramelized apples, candied hazelnuts, baguette & crackers v \$185

Smoked Salmon Display

Whipped chive cream cheese, capers, red onion, rye bread, honey dijon & chopped egg \$300

Vegetable Crudit  Platter

Seasonal fresh vegetables with lemon-dill ranch dipping sauce v \$125

Warm Spinach & Artichoke Dip

Daily fresh baked - Portland French artisan breads & crackers v \$150

Southwest Sonoran Dip

Chicken, peppers, corn, black bean, jack cheese, tortilla chips & baguette \$150

Thai Vegetable Dip

Ginger coconut milk sauce, sweet potato, butternut, kale, peppers – tortilla chips & baguette vg \$150

Italian Antipasto Platter

Cured meats, imported cheese, artichoke hearts, pickled vegetables, roasted garlic & olives \$225

Southwest Chips & Salsa

Tortilla chips, guacamole, sour cream, black beans, jalapeños, salsa verde & salsa rojo \$120

Chef Attendant Action Station

Designed to enhance a pre-dinner function or as a social interactive dinner function. Serves approximately 30 guests.

Chef attendant fee: \$85 per station

Cracked Pepper & Rosemary Roasted Prime Rib

Carved & served with creamed horseradish, mustard, au ju & artisan rolls \$375

Herb Crusted New York Striploin of Beef

Served with garlic cloves, caramelized onions, Willamette Valley red wine sauce & artisan rolls \$325

Maple- Sage Turkey Breast

Carved & served with cranberry sauce, honey mustard, peppered mayonnaise & artisan rolls \$265

Apple Brined Roasted Pork Loin

Carved and served with assorted mustards, cherry au ju, apple onion relish & hazelnuts \$300

Carved Rack of Lamb “Lollipops”

Mustard herb encrusted with olive tomato tapenade & grilled pita bread \$375

Asia Glazed Roasted Salmon

Whole side roasted salmon served with crepes, Chinese mustard, sprouts & cucumber \$300

Gourmet Macaroni & Cheese Station



Mediterranean vegetables with artichoke, olive, spinach & sundried tomato sauce



Bacon, red peppers & Tillamook cheddar sauce



Italian fennel sausage, mushrooms, red wine caramelized onions & truffles \$250



Dinner Starters

Dinner entrées are served with 100% Arabica bean coffee, selection of fine teas, choice of soup or salad starter & dessert. Limit one starter per group. Freshly baked artisan rolls & creamery butter available for an additional \$2 per person.

Soup

Butternut Squash Soup GF + VG

Ginger, coconut milk & pumpkin seed

Homestyle Chicken Noodle

Simmer broth, chicken breast, carrot, celery, onion & pasta

Moroccan Lentil GF + VG

Ginger, carrot, sweet potato, celery & lime

Tomato Basil Bisque GF + V

San Marzano tomatoes, fresh cream, basil & vanilla

Northwest Clam Chowder

Cream, potato, celery, fennel, bacon & old bay

Italian Kale, White Bean & Sausage GF

Tomato, onions, garlic, spices & red wine

Bollywood Mulligatawny GF + VG

Red lentils, curry, caramelized apples & wild rice

Salad

Caesar Salad

Romaine heart, croutons, parmesan & horseradish dressing

Field Mixed Greens GF + VG

Baby greens, tomato, cucumber, carrot, radish, sunflower seeds & balsamic vinaigrette

Northwest Salad GF + V

Baby greens, tree fruit, tomato, hazelnut, bleu cheese & tarragon vinaigrette

Spinach Salad

Spinach & baby greens, bacon, apple, walnut, tomato, feta & sherry herb vinaigrette

Spinach Pear Salad GF + V

Greens, candied pecans, red onion, fennel, tomato & cider vinaigrette

Roasted Beet Salad GF + V

Arugula, romaine, walnut, sultana, orange, goat cheese & balsamic vinaigrette **Seasonal**

Tomato & Mozzarella Salad

Arugula, basil, extra virgin olive oil, balsamic vinegar & cracked pepper **Seasonal**



Plated Dinner Entrées

Dinner entrées are served with 100% Arabica bean coffee, selection of fine teas, choice of soup or salad starter & dessert. Limit group entrée selection of two choices with additional vegetarian option. Freshly baked artisan rolls & creamery butter available for an additional \$2 per person.

Bollywood Tamarind Glazed Chicken GF

Succulent chicken thigh, cardamom chili lentils, eggplant & carrots with coconut curry sauce \$30

Parmesan-Crusted Italian Chicken Breast

Mushroom risotto, asparagus, oven-dried tomato & wine-basil jus \$30

French Marseille Chicken

Stuffed with brie cheese & caramelized leeks with roasted garlic chive mashed potatoes, seasonal vegetables & apple calvados jus \$30

Rockfish Fillet en Brodo GF

Spanish spiced rockfish, mélange seasonal vegetables, saffron rice, citrus & wine fumet \$31

Coastal Pacific Cod Fillet GF

Harvest wild rice, tree fruit relish & sherry shallot vinaigrette \$32

Grilled New York Steak GF

Whipped potato, seasonal vegetables & red wine demi-glace \$33

Sliced Yucatan Tri-Tip Steak GF

Latin spiced steak with Yukon potato & pepper hash, squash & mole spiked demi-glace \$33

Northwest Salmon Fillet GF

12-hour maple & juniper cured salmon, potatoes, seasonal vegetables, tree fruit chutney & pinot noir beurre rouge \$35

Encrusted New York Striploin of Beef

Sliced New York striploin with barley hazelnut risotto, seasonal vegetables, bleu cheese & red wine sauce \$35

Vineyard Rouge Salmon Fillet GF

Smoked salmon crust, creamery polenta, grilled asparagus, tomato wine jam & pinot noir beurre rouge \$37

Halibut *Seasonal* GF

Coconut sticky rice, seasonal vegetables, shitake mushrooms & ginger passionfruit sauce \$39

Braised Beef Short Ribs

Creamy polenta, root-vegetables, gremolata & red wine jus \$39

Roasted Tenderloin of Beef GF

Sliced roasted tenderloin with garlic whipped potatoes, seasonal vegetables, sautéed forest mushrooms & Willamette Valley red wine demi-glace sauce \$43



Plated Dinner Entrée (Continued)

Dinner entrées are served with 100% Arabica bean coffee, selection of fine teas, choice of soup or salad starter & dessert. Limit group entrée selection of two choices with additional vegetarian option. Freshly baked artisan rolls & creamery butter available for an additional \$2 per person.

Caraway Encrusted Pork Tenderloin

Clove dumplings, braised cabbage, glazed tree-fruit & dill seed infused jus \$33

Hazelnut-Coffee Encrusted Double Cut Pork Chop GF

Apple cider brined with sweet potato, braising greens, tart apple onion marmalade & red wine chocolate sauce \$35

Peking Style Duck Breast

Crispy duck breast with soba noodles, broccolini, gingered carrot, sesame & hot 'n sour jus \$35

Rack of Lamb Persillade

Parsley, garlic & olive oil toasted bread crust with boulangere potatoes, green beans, tomato & thyme wine jus \$45

Mustard-Chive Rubbed Rack of Lamb

White bean cassoulet, root-vegetables, cinnamon & mint jus \$45

Plated Vegetarian / Vegan

Coconut Tofu & Red Bulgur Pilaf VG

Coconut tofu steak, grilled seasonal vegetable & tomato basil jus \$30 **-Vegan-**

Seasonal Vegetable Ravioli v

Vegetable ratatouille, tempura Portobello, sweet red pepper sauce \$29 **-Vegetarian-**

Gnocchi Potato Dumplings v

Spinach, smoked vegetable ragout, walnut gremolata & green goddess sauce \$29 **-Vegetarian**

Duet Plated Dinner Combinations

Dinner entrées are served with 100% Arabica bean coffee, selection of fine teas, choice of soup or salad starter & dessert. Limit group entrée selection of two choices with additional vegetarian option. Freshly baked artisan rolls & creamery butter available for an additional \$2 per person.

Roasted New York Steak & Roasted Chicken

Whipped potatoes, seasonal vegetables, béarnaise sauce & red wine demi-glace sauce \$45

Tarragon Chicken & Pacific Salmon Fillet

Tarragon & pink peppercorn encrusted chicken, lemon-dill salmon fillet, wild rice pilaf, seasonal vegetables & pinot Gris beurre blanc \$45

Beef Tenderloin & Jumbo Prawns

Grilled beef tenderloin steak, garlic-dill prawns, smoked cheddar whipped potatoes, seasonal vegetables & Willamette Valley wine demi-glace \$55



Dinner Buffets

Served with 100% Arabica bean coffee & selection of fine teas. Freshly baked artisan rolls with creamery butter available for an additional \$2 per person.

Pendleton

Corn crusted Chicken, mushroom jus & crisp kale threads **GF**
House smoked Pork Loin, apple, mustard maple sauce, bacon & toasted hazelnuts
Roasted medley of sweet potatoes & golden potatoes, almond butter & sage **GF + V**
Seasonal market vegetables **GF + VG**
Waldorf salad, butter leaf lettuce, apples, celery, walnuts, raisins & yogurt honey dressing **GF + V**
Field green salad with vegetables, seeds, croutons, parmesan & assorted dressings **V**
Dessert: Marionberry cheesecake \$38

Vineyard

Roasted chicken breast, leeks, tomato relish & wine beurre blanc
Coriander salmon fillet, charred scallion & Willamette Valley red wine sauce
Wild rice pilaf with dried cranberries & hazelnuts **GF + VG**
Seasonal market vegetables **GF + VG**
Field green salad with vegetables, seeds, croutons, parmesan & assorted dressings **V**
Chopped salad with spinach, tomato, asparagus, grapes, walnuts, mushrooms, feta cheese & sherry vinaigrette **GF + V**
Dessert: Crème brule cheesecake & lemon meringue tart \$43

Beervana

IPA-brined chicken breast, orange jus & toasted spiced oats
Tri tip of beef marinated in barley syrup & peppercorn ale onion straws **GF**
Barley & couscous pilaf with roasted garlic, citrus & herb **V**
Cavatappi pasta with Tillamook cheddar ale sauce & scallions **V**
Seasonal market vegetables **V**
Kale & romaine Caesar salad with parmesan, croutons & lemon horseradish Caesar dressing
Harvest salad with baby lettuce, squash, tomato, dill cucumber, onion, radish & quinoa **GF + VG**
Dessert: Chocolate stout cake & lemon raspberry cheesecake \$43

Coastal

Brined salmon fillet in sea salt & dill, cucumber spaghetti & cioppino broth
New York steak & tempura prawn nuggets, 5-spice demi-glace with tempura onion
Wild Rice & Bulgur Rice pilaf with apricot, fennel, chili citrus vinaigrette **VG**
Seasonal vegetables with herbs, caramelized shallots & orange **GF + VG**
Greek salad with Kalamata olives, feta, tomato, cucumber, red onion, peppers & vinaigrette **GF + V**
Radicchio & baby lettuce salad with pear, carrot, fennel, walnuts & sherry vinaigrette **GF + VG**
5-spice Prawn & Edamame salad, cabbage, scallions, shitake mushrooms & ginger vinaigrette **GF**
Dessert: German chocolate pave & Tiramisu \$48

Celebration

Carved to order New York striploin of beef, assorted mustards & red wine demi-glace sauce **GF**
Pacific salmon fillet, Northwest caramelized apple relish & saffron beurre blanc **GF**
Champagne chicken with grapes, sorghum & prickly pear champagne sauce **GF**
Truffle Israeli couscous pearls with dried fruit & hazelnuts **VG**
Whipped potatoes with Tillamook cheddar & scallions **GF + V**
Seasonal market vegetables **GF + VG**
Field green salad with cucumber, tomato, radish, red onion, sunflower seeds & assorted dressings
Louie salad, butter lettuce, bay shrimp, tomato, cucumber, onion, hard-boiled egg & creamy dill, avocado dressing **GF**

Dessert: Chocolate raspberry torte, assorted French pastries, & crème brule \$52

***Associated chef attendant fee applies \$85**

Service fee of 21% applicable to all food and beverage charges. Pricing subject to change. There is no sales tax in Oregon

Dessert Options

Featuring desserts made in-house & from Portland's Marsse Baking. Served buffet style or plated.

Available individually at \$5.5 each- *Inclusive for dinner plated entrees*

Oregon Marionberry Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Crème Brule Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Lemon Raspberry Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Gourmet Chocolate Cheesecake *raspberry sauce, vanilla whip & fresh berries*

French Éclair Bavarian *cream filled pastry with vanilla whip & fresh berries*

Napoleon *layered with pastry cream, topped with vanilla whip & fresh berries*

NW Hazelnut Fudge Torte *chocolate sauce, vanilla whip & fresh berries*

Red Velvet Cupcake *raspberry sauce, vanilla whip & fresh berries*

Available individually at \$8 each- *Inclusive for dinner plated entrees*

Willamette Valley Apple Frangipan Tart *caramel sauce & vanilla whip*

Pear Almond Tart *caramel sauce & vanilla whip*

Key lime Tart *vanilla whip & fresh berries*

Available by the whole cake (14 slices) at \$7 per slice- *Inclusive for dinner plated entrees*

Chocolate Raspberry Torte *raspberry sauce, vanilla whip & fresh berries*

Chocolate Mousse Cake *raspberry sauce, vanilla whip & fresh berries*

German Chocolate Cake *raspberry sauce, vanilla whip & fresh berries*

New York Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Lemon-Curd Ginger Cheesecake *raspberry sauce & fresh berries*

Harvest Carrot Cake *raspberry sauce & vanilla whip*

Available by the whole pave (6 slices) at \$7.5 per slice (*Paves- bar style multi-layer cakes*)

Raspberry Poppy Seed Pave *with fresh berries & raspberry sauce*

Pina Colada Pave *with fresh berries & vanilla whip*

German Chocolate Pave *with fresh berries & vanilla whip*

Mini petite tarts - Available in multiples of 3 at \$4 per piece

Chocolate Hazelnut Tart, Lemon Meringue Tart, Mixed Berry Tart & Tiramisu

Service fee of 21% applicable to all food and beverage charges. Pricing subject to change. There is no sales tax in Oregon

A La Carte Beverages

Coffee Service- Full Day	<i>Freshly brewed 100% Arabica coffee, decaffeinated coffee & selection of fine teas</i>	\$10/person
Coffee Service- Half Day	<i>Freshly brewed 100% Arabica coffee, decaffeinated coffee & selection of fine teas</i>	\$6/person
Fresh Brewed 100% Arabica Bean Coffee, Decaffeinated Coffee & Selection of Fine Teas		\$51/gallon
Hot Chocolate		\$39/gallon
Hot Apple Cider		\$39/gallon
Fruit Juices:	<i>Orange, Cranberry, Apple or Grapefruit</i>	\$39/gallon
Fresh Brewed Iced Tea		\$30/gallon
Lemonade		\$28/gallon
Individually Bottled V-8 Juice		\$4 each
Individually Bottled Fruit Juices		\$4.75 each
Individually Bottled Odwalla Fruit Smoothies		\$4.75 each
Individually Chilled Coffee		\$4.75 each
Red Bull & Sugar Free Red Bull		\$5 each
Thomas Kemper Root Beer		\$3.25 each
Assorted PowerAde, 20 oz.		\$5 each
Assorted Soft Drinks		\$3 each
Dasani Bottled Water, 16.9 oz.		\$2 each
Dasani Bottled Water, 20 oz.		\$4 each
San Pellegrino Sparkling Water, 12 oz.		\$3.50 each
Glaceau Flavored Vitamin Water, 20 oz.		\$4.25 each
Honest Chilled Teas:	<i>Honey green, super fruit, peach white or not-so-sweet</i>	\$4.75 each

Bar Selections

To ensure quality of service, we will provide one bartender for every 75 guests, \$95 service fee applies per bartender. Pricing listed is per drink.

Soft Drinks- Fruit Juices- Mineral Water

Hosted Bar \$3 Cash Bar \$3

House Liquor

Gordon's Vodka • Gilbey's Gin • Castillo White Rum • Sauza Silver Tequila
Early Times Bourbon • Black Velvet Whiskey • Cutty Sark Scotch

Hosted Bar \$6.50 Cash Bar \$7

Silver Brands

Smirnoff Vodka • New Amsterdam Gin • Cruzan Rum • Jose Cuervo Tequila
Jim Beam Bourbon • Johnny Walker Black Scotch

Hosted Bar \$7.50 Cash Bar \$8

Gold Brands

Grey Goose Vodka • Tangueray Gin • Bacardi Rum • Don Eduardo Anejo Tequila
Bulleit Frontier Bourbon • Makers Mark Whiskey • Macallan 12 Year Scotch

Hosted Bar \$8.5 Cash Bar \$9

Domestic Beer

Budweiser • Bud Light • Coors Light

Hosted Bar \$4 Cash Bar \$4

Premium Beer

Heineken • Corona • Blue Moon • Stella Artois

Hosted Bar \$5 Cash Bar \$6

Oregon Microbrew Experience

Bridgeport Kingpin • Full Sail • Deschutes • Pyramid

Hosted Bar \$5 Cash Bar \$6

Oregon Microbrew Kegs Available

Half barrel keg: 124 pints \$375 - Sixth barrel keg: 40 pints \$150

Oregon Wine Experience

Del Rio Winery Chardonnay
Hosted Bar \$8.50 Cash Bar \$9

Kings Ridge Pinot Noir
Hosted Bar \$10 Cash Bar \$10

Rock Point Red Blend
Hosted Bar \$8 Cash Bar \$8

California Wine Experience

Sycamore Lane Pinot Grigio
Hosted Bar \$8 Cash Bar \$8

Sycamore Lane Chardonnay
Hosted Bar \$8 Cash Bar \$8

Sycamore Lane Cabernet
Hosted Bar \$8 Cash Bar \$8

Wine List

Champagne & Sparkling

- Ruffino Prosecco- Italy *Bottle \$26*
- Chateau Ste. Michelle Brut Cuvee- WA *Bottle \$28*
- Tualatin Estate Semi-Sparkling Frizzante Muscat- OR *Bottle \$37*
- Sokol Blosser Evolution - OR *Bottle \$36*

Pacific Northwest White Wines

- River Rock White Blend- OR *Bottle \$26*
- Chateau Ste. Michelle Chardonnay- WA *Bottle \$29*
- Airlie Seven White Blend- OR *Bottle \$28*
- Del Rio Chardonnay- OR *Bottle \$32*
- Willamette Valley Vineyards Riesling- OR *Bottle \$29*
- Willamette Valley Vineyards Pinot Gris- OR *Bottle \$37*
- King Estate Pinot Gris- OR *Bottle \$36*

Pacific Northwest Red Wines

- Rock Point Red Blend- OR *Bottle \$26*
- Chateau Ste. Michelle Cabernet- WA *Bottle \$30*
- King Ridge Pinot Noir- OR *Bottle \$36*
- Glen Fiona Syrah- WA *Bottle \$36*
- Del Rio Pinot Noir- OR *Bottle \$40*
- Four Graces Pinot Noir- OR *Bottle \$52*

California White Wines

- St. Supery Sauvignon Blanc- CA *Bottle \$28*
- Robert Mondavi Fume Blanc- CA *Bottle \$29*
- Stags Leap Karia Chardonnay- CA *Bottle \$44*

California Red Wines

- Liberty School Merlot- CA *Bottle \$29*
- Napa Cellars Zinfandel- CA *Bottle \$40*
- Clous du Bois Cabernet Reserve- CA *Bottle \$43*
- Mt. Veeder Cabernet- CA *Bottle \$54*

International White Wines

- Fontana Fredda Arneis Briccotondo Piedmont- Italy *Bottle \$28*
- Antinori Scalabrone Rose- Italy *Bottle \$32*
- Kim Crawford Sauvignon Blanc- New Zealand *Bottle \$32*
- Michel Redde Pouilly Fume- France *Bottle \$53*
- Drouhin Vaudon Chablis Reserve- France *Bottle \$57*

International Red Wines

- Falesco Sangiovese Umbria- Italy *Bottle \$28*
- Antinori Toscana Red- Italy *Bottle \$36*
- Chateau Aquitane Blaignan Bordeaux- France *Bottle \$41*

**Client may provide wine upon manager's approval. \$15 per bottle corking fee applies.*