

OUR IN HOUSE KITCHEN PREPARES SCRATCH MADE MENUS USING THE FINEST INGREDIENT

Cocttail Hour

CHOOSE TWO APPETIZERS

Cheese & Charcuterie Board

Gorgonzola Stuffed Mushrooms

Crostini with Grilled Vegetables

Phyllo "Cigars" Stuffed with Feta, Herbs & Roasted Peppers

Lemon & Thyme Chicken Skewers Shrimp Cucumber Bites Beef Wellington Phyllo Cups Bacon Wrapped Dates



CHOOSE ONE OPTION served with Grand Central Bakery Como rolls & butter

Inquire about our Seasonal Soup Option!

Gem Salad: baby spinach, dried berries, chèvre tossed in house vinaigrette

Opal Caesar: traditional house dressing tossed with romaine, croutons, parmesan and lemon

Farm Salad: mixed greens, carrots, cucumbers, tomato tossed in creamy gorgonzola

Wedge: crunchy iceberg lettuce, tomato, bacon & house-made creamy blue cheese dressing



CHOOSE ONE MEAT & ONE VEGETARIAN ENTREE

Cedar Plank Salmon with Lemon Herb Beurre Blanc Herb Crusted Prime Rib with Hearty Jus Lemon Thyme Roasted Chicken Breast Pork Tenderloin with Dijon Honey Glaze Phyllo Purses filled with Ratatouille Squash filled with Wild Rice & Seasonal Vegetables Stuffed Portobello Mushroom Pasta with Seasonal Roasted Vegetables & Herbs

## CHOOSE TWO SIDES

Red Jacket Mashed Potatoes

Green Beans with Herbs

Seasonal Roasted Root Vegetables

Heirloom Garden Vegetables with Shallots

Pan Roasted Mushrooms Roasted Cauliflower with Far East Spices

Rosemary Roasted Potatoes

\*Inquire for Seasonal Side Options

CHOOSE ONE OPTION

Assorted Sweets Bar

Cookies, Brownies & Gluten Free ROONS (Macaroons) served as buffet or family style

Creme Brulee: (vanilla bean, coconut ginger or chai tea) House-made Bread Pudding Flourless Chocolate Cake

Don't see what you are looking for? Let us know, we can accommodate your taste, dietary preferences & restrictions. Menus are available plated, family style or buffet. MOST ITEMS CAN BE PREPARED GLUTEN FREE, DAIRY FREE, VEGETARIAN OR VEGAN.

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