



MARRIOTT
PORTLAND
CITY CENTER

CATERING MENU



520 SW BROADWAY
PORTLAND OREGON 97205
503.226.6300

BUFFET BREAKFAST

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEAS AND ASSORTED FRESH CHILLED FRUIT JUICES
BUFFETS PRESENTED FOR 60 MINUTES OF SERVICE, WE REQUIRE A MINIMUM OF 10 GUESTS.

MOUNT HOOD

SEASONAL FRESH FRUITS AND BERRIES
SCRAMBLED EGGS
SMOKED APPLEWOOD BACON STRIPS
GRILLED LINK SAUSAGE
ROASTED O'BRIEN POTATOES
HOUSE MADE GRANOLA AND COLD MILK
FRESH PASTRIES AND MUFFINS
\$27/PERSON

MOUNT ADAMS

SEASONAL FRESH FRUITS AND BERRIES
SCRAMBLED EGGS WITH TILLAMOOK
CHEDDAR CHEESE
SAUSAGE PATTIES AND CANADIAN BACON
FRESH BUTTERMILK BISCUITS
SAUSAGE AND SAGE GRAVY
FRESH BERRIES, ASSORTED FLAVORS INDIVIDUAL
YOGURTS AND HOUSE MADE GRANOLA
FRESH PASTRIES AND MUFFINS
\$31/PERSON

MOUNT ST. HELENS

SEASONAL FRESH FRUITS AND BERRIES
SMOKED SALMON LOX DISPLAY
SCRAMBLED EGGS WITH
TILLAMOOK CHEDDAR CHEESE
BREAKFAST SAUSAGE LINKS
ROASTED O'BRIEN POTATOES
OATMEAL WITH CINNAMON ROASTED APPLES,
BROWN SUGAR, RAISINS AND CREAM
FRESH PASTRIES AND MUFFINS
\$35/PERSON

(BUFFET SERVICE FOR LESS THAN TEN (10) GUESTS FOR BREAKFAST, LUNCH OR DINNER IS SUBJECT TO A MINIMUM SURCHARGE OF \$150.)

ENHANCEMENTS

\$8 PER PERSON

STEEL CUT OATMEAL WITH MARIONBERRY
COMPOTE, CREAM, BROWN SUGAR AND RAISINS

GRIDDLED THICK CUT FRENCH TOAST WITH
BERRY COMPOTE

EGG SCRAMBLE WITH SAUSAGE, POTATOES AND
CHEDDAR CHEESE

CHEF STATIONS

\$10 /PERSON PLUS \$150 CHEF FEE

OMELET STATION

MADE TO ORDER OMELETS PREPARED WITH HAM, SMOKED
APPLEWOOD BACON, SAUSAGE, CHEESE, MUSHROOMS,
PEPPERS, ONIONS, TOMATOES AND PICO DE GALLO

WAFFLE STATION

WAFFLES TOPPED WITH FRESH BERRIES, BANANAS, MAPLE
SYRUP AND FRESHLY WHIPPED CREAM

PLATED BREAKFAST

SELECTION OF ONE - \$24/PERSON

ALL BREAKFASTS INCLUDE FRESH PASTRIES, MUFFINS AND FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEAS AND FRESH ORANGE JUICE

BREAKFAST BURRITO

SCRAMBLED EGGS WITH CHOICE OF SMOKED APPLEWOOD BACON, SAUSAGE OR COUNTRY HAM, ROASTED YUKON POTATOES IN A SUN DRIED TOMATO TORTILLA WITH TILLAMOOK CHEDDAR CHEESE AND FRESH SALSA

BREAKFAST STRATA

SPANISH CHORIZO BAKED WITH GREEN CHILIES, CILANTRO, EGGS AND PEPPER JACK CHEESE. SERVED WITH ROASTED YUKON GOLD POTATOES

GRILLED ASPARAGUS FRITTATA

SAUTÉED WILD MUSHROOMS, PARMESAN CHEESE AND GRILLED ASPARAGUS BAKED WITH EGGS AND SERVED WITH SAUTÉED GRAPE TOMATOES AND CARAMELIZED ONIONS

CLASSIC FRENCH TOAST

SERVED WITH SMOKED APPLEWOOD BACON OR SAUSAGE. SUBSTITUTE HAM STEAK ADD \$1

CONTINENTAL BREAKFASTS

BUFFETS PRESENTED FOR 60 MINUTES OF SERVICE

THE LITE START

ASSORTED FRESH CHILLED FRUIT JUICES
WHOLE FRUIT
BREAKFAST BREADS
INDIVIDUAL YOGURTS
FRESHLY BREWED COFFEE, DECAFFEINATED
COFFEE AND HOT TEAS
\$17/PERSON

THE CONTINENTAL

ASSORTED FRESH CHILLED FRUIT JUICES
SLICED FRESH SEASONAL FRUITS AND
BERRIES
FRESH DANISH AND MUFFINS
ASSORTED FLAVORED BAGELS AND CREAM
CHEESE
FRESHLY BREWED COFFEE, DECAFFEINATED
COFFEE AND HOT TEAS
\$19/PERSON

THE BROADWAY CONTINENTAL

ASSORTED FRESH CHILLED FRUIT JUICES
SLICED FRESH SEASONAL FRUITS AND BERRIES
FRESH BREAKFAST PASTRIES
ASSORTED FLAVORED BAGELS AND CREAM
CHEESE
OUR HOUSE MADE GRANOLA AND INDIVIDUAL
FRUIT YOGURTS
INDIVIDUAL COLD CEREALS SERVED WITH MILK
FRESHLY BREWED COFFEE, DECAFFEINATED AND
HOT TEAS
\$22/PERSON

ENHANCEMENTS

STEEL CUT OATMEAL WITH MARIONBERRY COMPOTE, CREAM, BROWN SUGAR AND RAISINS \$8/PERSON

BREAKFAST WRAP CRISPY SMOKED APPLEWOOD BACON, SCRAMBLED EGGS AND TILLAMOOK CHEDDAR CHEESE \$9/PERSON

EGG SANDWICH CANADIAN BACON, SCRAMBLED EGGS AND TILLAMOOK CHEDDAR CHEESE ON AN ENGLISH MUFFIN \$9/PERSON

ALL DAY MEETING PACKAGES

INCLUDES ALL DAY COFFEE SERVICE, BOTTLED WATER AND SOFT DRINKS. 10 GUEST MINIMUM.

DELUXE ALL DAY MEETING \$42 /PERSON

LITE START

ASSORTED FRESH CHILLED FRUIT JUICES

WHOLE FRUIT

BREAKFAST BREADS

ASSORTED INDIVIDUAL YOGURTS

MID-MORNING BREAK

BEVERAGE REFRESH AND GRANOLA BARS

AFTERNOON BREAK

ASSORTED FRESHLY BAKED COOKIES AND CHOCOLATE FUDGE BROWNIES

PREMIUM ALL DAY MEETING \$59 /PERSON

THE CONTINENTAL

FRESH CHILLED FRUIT JUICES

SLICED FRESH SEASONAL FRUITS AND BERRIES

DANISH, MUFFINS, ASSORTED BAGELS AND CREAM CHEESE

MID-MORNING BREAK

BEVERAGE REFRESH AND GRANOLA BARS

ROASTED CHICKEN BREAST OR CATCH OF THE DAY PLATED LUNCH

CHOICE OF CAESAR SALAD OR HOUSE SALAD

CHEF'S CHOICE CHICKEN OR FISH WITH SEASONAL VEGETABLES

CHEF'S CHOICE DESSERT

ICED TEA OR LEMONADE

THE INTERMISSION BREAK

WARM BUTTERED POPCORN AND TRAIL MIX
WARM SOFT PRETZELS WITH CHEESE SAUCE
KETTLE® CHIPS AND CANDY BARS

ALL DAY MEETING PACKAGES CONTINUED

INCLUDES ALL DAY COFFEE SERVICE, BOTTLED WATER AND SOFT DRINKS

THE EXECUTIVE MEETING PACKAGE \$68 /PERSON

THE BROADWAY CONTINENTAL

ASSORTED FRESH CHILLED FRUIT JUICES, SLICED FRESH SEASONAL FRUITS, BERRIES
FRESH BREAKFAST PASTRIES, ASSORTED FLAVORED BAGELS AND CREAM CHEESE
HOUSE MADE GRANOLA AND INDIVIDUAL FRUIT YOGURTS
INDIVIDUAL COLD CEREALS SERVED WITH MILK

MID-MORNING BREAK

BEVERAGE REFRESH AND GRANOLA BARS

THE DELI COUNTER LUNCH BUFFET

SOUP OF THE DAY
MARKET GREENS WITH GRAPE TOMATOES, CARROTS, CUCUMBER, RANCH DRESSING AND BALSAMIC VINAIGRETTE ON THE SIDE
NORTHWEST POTATO SALAD WITH DIJONAISE AND CHOPPED EGG
DISPLAY OF HONEY HAM, ROASTED TURKEY BREAST, GENOA SALAMI AND ROAST BEEF, SLICED TILLAMOOK CHEDDAR AND SWISS CHEESE
PICKLES, PEPPERONCINI, LETTUCE, ONIONS, TOMATO, MAYO AND DIJON MUSTARD AND A VARIETY OF FRESH BREADS
CHEF'S CHOICE DESSERT
ICED TEA OR LEMONADE

AFTERNOON EYE OPENER

HOUSE ROASTED SWEET AND SMOKEY NUTS
ODWALLA® BARS
S'MORES POPS
SLICED SEASONAL FRUIT AND BERRIES
ENERGY DRINKS AND BOTTLED WATERS

LUNCH BUFFETS

ALL BUFFET LUNCHEONS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA. BUFFETS PRESENTED FOR 60 MINUTES OF SERVICE, WE REQUIRE A MINIMUM OF 15 GUESTS.

ROSE GARDEN BBQ

MIXED GREEN SALAD WITH RANCH DRESSING
NORTHWEST BAKED POTATO SALAD WITH DIJONAISSSE AND CHOPPED
EGG
MESQUITE BARBEQUE CHICKEN
GRILLED BEER BRATWURST AND BRAISED RED CABBAGE
BROWN SUGAR AND MOLASSES BAKED BEANS
BUTTERED CORN ON THE COB
CHEDDAR CHEESE BISCUITS
RASPBERRY POPPY SEED CAKE
\$29/PERSON

ITALIANO

TOSSED ROMAINE SALAD WITH BALSAMIC VINAIGRETTE
AND PEPERONCINIS
ITALIAN PASTA SALAD
BRUSCHETTA WITH FRESH TOMATOES, BASIL, GARLIC, OLIVE OIL, AND
GRATED PARMESAN CHEESE
SPINACH AND MUSHROOM LASAGNA
SWEET ITALIAN SAUSAGES WITH CARAMELIZED ONIONS AND PEPPERS
BALSAMIC ROASTED ZUCCHINI AND GRAPE TOMATOES
ARTISAN ROLLS AND BUTTER
TIRAMISU
\$34/PERSON

MEXICANO

CRUNCHY ROMAINE SALAD WITH QUESO FRESCO, AND
A CREAMY CHIPOTLE DRESSING
CHIPS AND SALSA
HOUSE MADE GUACAMOLE
CHIPOTLE LIME SHREDDED CHICKEN
PORK CHILE VERDE
TOSTADA BAR WITH CRISPY CORN TORTILLAS, SOUR CREAM,
CHEDDAR CHEESE, JALAPEÑOS AND OLIVES
MEXICAN RICE
VEGETARIAN REFRIED PINTO BEANS WITH QUESO FRESCO
WARM FLOUR TORTILLAS
CINNAMON CHURROS
\$34/PERSON

NORTHWESTERN

MIXED GREEN SALAD WITH OREGON DRIED CHERRIES, ROGUE
CREAMERY BLUE CHEESE AND MARIONBERRY VINAIGRETTE
WILD MUSHROOM AND HAZELNUT SALAD
GAZPACHO SPOONS WITH DUNGENESS CRAB
ROASTED CHINOOK SALMON WITH CITRUS BEURRE BLANC
GRILLED CHICKEN BREAST WITH A MUSHROOM DEMI-GLACE
POTATOES AU GRATIN WITH TILLAMOOK CHEDDAR CHEESE
BALSAMIC ROASTED SEASONAL VEGETABLES
WARM NORTHWEST BERRY COBBLER WITH VANILLA BEAN WHIPPED
CREAM
ARTISAN ROLLS AND BUTTER
\$42 /PERSON

(BUFFET SERVICE FOR LESS THAN 10 GUESTS FOR BREAKFAST, LUNCH OR DINNER IS SUBJECT TO A MINIMUM SURCHARGE OF \$150.00.)

LUNCH BUFFETS

ALL BUFFET LUNCHEONS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA
BUFFETS PRESENTED FOR 60 MINUTES OF SERVICE. WE REQUIRE A MINIMUM OF 15 GUESTS

THE DELI COUNTER

SOUP OF THE DAY

MARKET GREENS WITH GRAPE TOMATOES, CARROTS, CUCUMBER

RANCH DRESSING AND BALSAMIC VINAIGRETTE ON THE SIDE
NORTHWEST POTATO SALAD WITH DIJONAISE AND CHOPPED EGG

DISPLAY OF HONEY HAM, ROASTED TURKEY BREAST, GENOA SALAMI
AND ROAST BEEF

SLICED TILLAMOOK CHEDDAR AND SWISS CHEESES

PICKLES, PEPPERONCINI, LETTUCE, ONIONS, TOMATO, MAYO AND
DIJON MUSTARD

MAYONNAISE AND DIJON MUSTARD

VARIETY OF FRESH BREADS

CHEF'S CHOICE DESSERT

\$26/PERSON

WRAP IT UP

SOUP OF THE DAY

SPINACH SALAD WITH RED ONION, SUNDRIED CRANBERRIES, ROGUE
CREAMERY BLUE CHEESE AND BALSAMIC VINAIGRETTE

SUNDRIED TOMATO AND BASIL PASTA SALAD

ASSORTED WRAPS:

HONEY HAM AND SWISS CHEESE WITH ROMAINE HEARTS, TOMATO
AND HONEY MUSTARD

TURKEY BLT WITH BUTTERMILK RANCH DRESSING, APPLEWOOD
BACON BITS AND TILLAMOOK CHEDDAR CHEESE

GREEK VEGETABLE WITH SPINACH, FETA CHEESE, CUCUMBER,
TOMATO, ONION AND GREEK DRESSING

CHOCOLATE GANACHE TORTE

\$29/PERSON

BOXED LUNCHES

CHOICE OF TWO OF THE FOLLOWING SANDWICH SELECTIONS:

CHICKEN SALAD WITH CELERY HEARTS AND LEMON ZEST MAYO WITH LETTUCE AND TOMATO ON A BRIOCHE ROLL

HONEY HAM AND SWISS CHEESE WITH LETTUCE, TOMATO AND HONEY MUSTARD ON A FRENCH BAGUETTE

OVEN ROASTED TURKEY AND CHEDDAR CHEESE LETTUCE, TOMATO AND PESTO MAYO ON KAISER ROLL

ROAST BEEF AND CHEDDAR CHEESE WITH CARAMELIZED ONIONS AND CREAMY HORSERADISH ON A BRIOCHE ROLL

GRILLED VEGETABLE PITA SANDWICH WITH SPINACH HUMMUS AND FETA

EACH BOXED LUNCH INCLUDES: WHOLE FRESH FRUIT, PASTA SALAD, KETTLE ® CHIPS, FRESHLY BAKED COOKIE AND SOFT DRINK

\$24 /PERSON

PLATED LUNCH \$29 PER PERSON

ALL ENTRÉES INCLUDE YOUR CHOICE OF SOUP OR SALAD, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ICED TEA, FRESHLY BAKED ARTISAN ROLLS, BUTTER AND DESSERT

ALL MENUS FEATURE ONE ENTRÉE SELECTION. TO ADD A SECOND ENTRÉE ADD \$3.00/PERSON

SOUP OR SALAD SELECTIONS *PLEASE SELECT ONE:*

SOUP OF THE DAY

MIXED GREEN SALAD WITH GRAPE TOMATOES, CARROTS AND LEMON HERB VINAIGRETTE PRESENTED IN A CUCUMBER WRAP

NORTHWEST SALAD WITH OREGON DRIED CHERRIES, CANDIED WALNUTS, ROGUE CREAMERY BLUE CHEESE AND MARIONBERRY VINAIGRETTE

ENTRÉE SELECTIONS *PLEASE SELECT ONE:*

GRILLED CHICKEN OR BLACKENED SALMON CAESAR SALAD WITH ROMAINE HEARTS, HOUSE MADE CROUTONS AND SHAVED PARMESAN

BBQ PULLED PORK SANDWICH ON A SOFT KAISER ROLL WITH CRISPY ONION RINGS AND COLESLAW

CHICKEN PICATTA WITH LEMON CAPER SAUCE, PARMESAN ORZO AND GRILLED ASPARAGUS

SPINACH MUSHROOM LASAGNA

DESSERT SELECTIONS *PLEASE SELECT ONE:*

CHOCOLATE MOUSSE CAKE

OREGON MARIONBERRY SWIRL CHEESECAKE

HARVEST CARROT CAKE

PLATED LUNCH \$35 PER PERSON

ALL ENTRÉES INCLUDE YOUR CHOICE OF SOUP OR SALAD, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ICED TEA, FRESH ARTISAN ROLLS, BUTTER AND DESSERT

ALL MENUS FEATURE ONE ENTRÉE SELECTION. TO ADD A SECOND ENTRÉE ADD \$3.00/PERSON

SOUP OR SALAD SELECTIONS *PLEASE SELECT ONE:*

SOUP OF THE DAY

MIXED GREEN SALAD WITH GRAPE TOMATOES, CARROTS AND LEMON HERB VINAIGRETTE PRESENTED IN A CUCUMBER WRAP

NORTHWEST SALAD WITH OREGON DRIED CHERRIES, CANDIED WALNUTS, ROGUE CREAMERY BLUE CHEESE AND MARIONBERRY VINAIGRETTE

CAESAR SALAD WITH CLASSIC CAESAR DRESSING, CROUTONS AND PARMESAN

ENTRÉE SELECTIONS *PLEASE SELECT ONE:*

BLACK AND BLUE STEAK SANDWICH

SEARED FLAT IRON STEAK SERVED OPEN FACED ON A FRENCH BAGUETTE WITH ROGUE CREAMERY BLUE CHEESE CRUMBLES AND CRISPY ONION STRINGS SERVED WITH MARINATED CUCUMBER AND TOMATO SALAD

WILD COLUMBIA RIVER SALMON

GRILLED SALMON WITH LEMON BASIL BASMATI RICE, GRILLED ASPARAGUS AND CITRUS BUERRE BLANC

CHICKEN SALTIMBOCCA

PROSCIUTTO WRAPPED CHICKEN BREAST WITH SAGE CREAM, PARMESAN ORZO AND GRILLED ASPARAGUS

SHRIMP SCAMPI

SAUTÉED GARLIC PRAWNS OVER ANGEL HAIR PASTA WITH FRESH TOMATO BASIL, AND GARLIC

RIGATONI PRIMAVERA WITH TOMATO, BASIL, GARLIC, PESTO SAUCE

DESSERT SELECTIONS *PLEASE SELECT ONE:*

OREGON MARIONBERRY SWIRL CHEESECAKE

CHOCOLATE MOUSSE CAKE

RASPBERRY SILK TORTE

THEME BREAKS

BREAKS PRESENTED FOR 60 MINUTES OF SERVICE

THE LOCAL GOODS

ROGUE CREAMERY BLUE CHEESE DIP
WITH CRUDITÉ
HOUSE MADE ROASTED RED PEPPER HUMMUS
WITH GRILLED PITA BREAD
CANDIED WASHINGTON APPLE LOLLIPOPS
HAZELNUT BRITTLE
ASSORTED DRY® SODAS AND BOTTLED
WATER
\$19

THE WASHINGTON PARK BREAK

LOCAL NORTHWEST ARTISAN CHEESES, WITH
CRACKERS, BREAD STICKS AND FRESH FRUIT
GARNISH
DRIED FRUITS, NUTS, AND
ASSORTED GOURMET OLIVES, CHERRY
PEPPERS
SPARKLING MINERAL WATER
\$20/PERSON

AFTERNOON EYE OPENER

HOUSE ROASTED SWEET AND SMOKY NUTS
ODWALLA® BARS
S'MORES POPS
SLICED SEASONAL FRUIT AND BERRIES
ENERGY DRINKS AND BOTTLED WATERS
\$16/PERSON

INTERMISSION

HOT BUTTERED POPCORN AND TRAIL MIX
WARM SOFT PRETZELS WITH CHEESE SAUCE
KETTLE® CHIPS AND CANDY BARS
SOFT DRINKS AND BOTTLED WATER
\$14/PERSON

THE COOKIE JAR

ASSORTED FRESHLY BAKED COOKIES AND FUDGE BROWNIES
S'MORE POPS
LEMON BARS
SOFT DRINKS AND BOTTLED WATER
\$13/PERSON

BEVERAGE OPTIONS

ALL DAY COFFEE SERVICE

\$10 /PERSON

ALL DAY BEVERAGE BREAK

ALL DAY FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEAS, ASSORTED SOFT DRINKS AND BOTTLED WATER
\$16 /PERSON

2016 Catering Menu - 24% service charge will be added to all food and beverage purchases. Menu prices subject to change.

A LA CARTE ITEMS

SNACKS AND SWEETS

ASSORTED CANDY BARS	\$3 EACH
ASSORTED FRUIT CUBES WITH DIPPING YOGURT	\$3 PER PERSON
WHOLE FRESH FRUIT	\$31 PER DOZEN
GRANOLA BARS	\$3 EACH
KETTLE® CHIPS	\$3 EACH
BUTTERY FRUIT DANISH OR CROISSANTS	\$31 PER DOZEN
CHOCOLATE FUDGE BROWNIES	\$35 PER DOZEN
ASSORTED FRESHLY BAKED COOKIES	\$36 PER DOZEN
BLUEBERRY OR BRAN MUFFINS	\$33 PER DOZEN
WARM SOFT PRETZELS	\$33 PER DOZEN
FRESHLY POPPED BUTTERED POPCORN PRESENTED IN A VINTAGE STYLE POPCORN CART	\$5 PER PERSON
ODWALLA® BARS	\$3 EACH
BAGELS WITH CREAM CHEESE	\$34 PER DOZEN
ASSORTED SCONES	\$37 PER DOZEN
INDIVIDUAL FRUIT YOGURTS	\$3 EACH
MIXED NUTS	\$35 PER POUND
CHOCOLATE-CARAMEL CRISPY RICE SQUARES	\$35 PER DOZEN
INDIVIDUAL BAGS TRAIL MIX	\$2 EACH
SLICED FRESH FRUIT AND BERRIES	\$6 PER PERSON

BEVERAGE

FRESH SQUEEZED ORANGE JUICE	\$22 PER CARAFE
FRUIT PUNCH OR LEMONADE	\$29 PER GALLON
FRESHLY BREWED COFFEE	\$48 PER GALLON
GATORADE®	\$5 EACH
DRY® SODA	\$6 EACH
RED BULL®	\$5 EACH
FRESH BOTTLED ORANGE JUICE	\$5 EACH
SAN PELLEGRINO® MINERAL WATER	\$4 EACH
HOT CHOCOLATE	\$28 PER GALLON
ASSORTED SOFT DRINKS	\$4 EACH
INDIVIDUAL MILK CARTONS	\$3 EACH
BOTTLED WATER	\$4 EACH
HONEST TEA®	\$5 PER BOTTLE

DINNER BUFFETS

ALL BUFFET DINNERS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ICED TEA. BUFFETS PRESENTED FOR 60 MINUTES OF SERVICE. WE REQUIRE A MINIMUM OF 15 GUESTS.

ROMA BUFFET

CLASSIC CAESAR SALAD WITH HOUSE MADE DRESSING
BRUSCHETTA
ANTIPASTO PLATTER WITH BALSAMIC GRILLED VEGGIES, ITALIAN MEATS AND CHEESES
CHICKEN MARSALA WITH MUSHROOM AND HERBS
SPINACH AND MUSHROOM LASAGNA
SWEET ITALIAN SAUSAGES WITH CARAMELIZED ONIONS AND PEPPERS
CHEESE TORTELLINI WITH BASIL PESTO SAUCE
ITALIAN VEGETABLE RATATOUILLE
WARM ITALIAN ROLLS WITH SWEET CREAM BUTTER
TIRAMISU
\$43

NORTHWEST HIGH COUNTRY BBQ

MARKET GREENS WITH CUCUMBER, TOMATO, CARROTS AND BUTTERMILK RANCH DRESSING
NORTHWEST POTATO SALAD WITH DIJONNAISE AND CHOPPED EGG
CORN ON THE COB WITH BUTTER
THREE CHEESE CREAMY POTATO AU GRATIN
PENDLETON® WHISKEY BBQ MESQUITE CHICKEN
PEPPER CRUSTED BBQ TRI-TIP OF BEEF
OVEN ROASTED WILD SALMON WITH CITRUS CREAM
CORN BREAD MUFFINS WITH HONEY BUTTER
ASSORTED LOCALLY MADE GOURMET CUPCAKES
\$59

PAN ASIAN BUFFET

CHILLED UDON NOODLE SALAD WITH SESAME SOY VINAIGRETTE
VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE
PORK POT STICKERS WITH CITRUS PONZU SAUCE
STIR FRY SESAME AND GINGER VEGETABLES
STEAMED LEMON BASIL BASMATI RICE
COCONUT CURRY SHRIMP STIR FRY
GINGER TERIYAKI ROASTED BEEF MEDALLIONS
FORTUNE COOKIES
COCONUT CRÈME CAKE
\$55

MEDITERRANEAN BUFFET

OLIVE & ROASTED RED PEPPER HUMMUS WITH PITA BREAD
SPANAKOPITA
COUS COUS SALAD WITH FRESH HERBS, LEMON AND EXTRA VIRGIN OLIVE OIL
GREEK SALAD WITH FETA CHEESE, CUCUMBER, RED ONION AND KALAMATA OLIVES
SPINACH & FETA CHEESE STUFFED CHICKEN BREAST WITH SUNDRIED TOMATO CREAM
OVEN ROASTED WILD SALMON WITH TOMATO PROVENÇALE SAUCE
STEAMED MEDITERRANEAN VEGETABLES
BAKLAVA
\$55

(BUFFET SERVICE FOR LESS THAN 10 GUESTS FOR BREAKFAST, LUNCH OR DINNER IS SUBJECT TO A MINIMUM SURCHARGE OF \$150.00.)

PLATED DINNERS \$35 PER PERSON

ALL ENTRÉES INCLUDE YOUR CHOICE OF SOUP OR SALAD, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ICED TEA, FRESHLY BAKED ARTISAN ROLLS AND DESSERT

ALL MENUS FEATURE ONE ENTRÉE SELECTION. TO ADD A SECOND ENTRÉE ADD \$3.00/PERSON

SOUP OR SALAD SELECTIONS *PLEASE SELECT ONE:*

SOUP OF THE DAY

MIXED GREEN SALAD WITH GRAPE TOMATOES, CARROTS AND LEMON HERB VINAIGRETTE PRESENTED IN A CUCUMBER WRAP

CLASSIC CAESAR SALAD WITH PARMESAN AND CROUTONS

ENTRÉE SELECTIONS *PLEASE SELECT ONE:*

PEPPER CRUSTED TRI TIP

SLOW ROASTED TRI TIP WITH HORSERADISH MASHED POTATOES, ASPARAGUS AND CHIMICHURRI SAUCE

RIGATONI PASTA

WITH SWEET ITALIAN SAUSAGE, PEPPERS, ONIONS AND MARINARA

ORANGE BLOSSOM CHICKEN

APPLEWOOD BACON WRAPPED CHICKEN BREAST WITH ORANGE BLOSSOM HONEY GLAZE, BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLES

DESSERT SELECTIONS *PLEASE SELECT ONE:*

CHOCOLATE MOUSSE CAKE

OREGON MARIONBERRY SWIRL CHEESECAKE

HARVEST CARROT CAKE

PLATED DINNERS \$47 PER PERSON

ALL ENTRÉES INCLUDE YOUR CHOICE OF SOUP OR SALAD, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ICED TEA, FRESHLY BAKED ROLLS AND DESSERT

ALL MENUS FEATURE ONE ENTRÉE SELECTION. TO ADD A SECOND ENTRÉE ADD \$3.00/PERSON

SOUP OR SALAD SELECTIONS *PLEASE SELECT ONE:*

SOUP OF THE DAY

MIXED GREEN SALAD WITH GRAPE TOMATOES, CARROTS AND LEMON HERB VINAIGRETTE PRESENTED IN A CUCUMBER WRAP

NORTHWEST SALAD WITH DRIED CHERRIES, TOASTED HAZELNUTS, ROGUE CREAMERY BLUE CHEESE AND MARIONBERRY VINAIGRETTE

CLASSIC CAESAR WITH PARMESAN AND CROUTONS

ENTRÉE SELECTIONS *PLEASE SELECT ONE:*

GRILLED FILET MIGNON

7OZ. APPLEWOOD BACON WRAPPED FILET WITH ROASTED GARLIC BLUE CHEESE BUTTER, CRISPY FINGERLINGS AND GRILLED ASPARAGUS

CHICKEN SALTIMBOCCA

PROSCIUTTO WRAPPED CHICKEN WITH SAGE CREAM, PARMESAN ORZO AND VEGETABLE RATATOUILLE

ROASTED WILD SALMON

COLUMBIA RIVER KING SALMON WITH DUNGENESS CRAB BUERRE BLANC, MUSHROOM RISOTTO AND GRILLED ASPARAGUS

NORTHWEST HALIBUT

POTATO CRUSTED NORTHERN HALIBUT, CAPER REMOULADE, LEMON BASIL BASMATI RICE AND SEASONAL VEGETABLES

DESSERT SELECTIONS *PLEASE SELECT ONE:*

OREGON MARIONBERRY SWIRL CHEESECAKE

CHOCOLATE MOUSSE CAKE

RASPBERRY SILK TORTE

VEGETARIAN & VEGAN OPTIONS

STUFFED PEPPERS (CAN BE PREPARED VEGAN)

FIRE ROASTED RED PEPPERS STUFFED WITH ORZO PASTA, FETA, HERBS, LEMON ZEST AND CHIVE OIL

SPINACH, WILD MUSHROOM, BASIL PESTO AND THREE CHEESE LASAGNA

TOFU STIR FRY (VEGAN)

SEARED TOFU AND ASIAN STYLE VEGETABLES TOSSED WITH UDON NOODLES AND SESAME-SOY DRESSING

HORS D'OEUVRES

PRICED PER PIECE (MINIMUM OF 20 PIECES PER ITEM)

HOT SELECTIONS

- SPICY CHICKEN WINGS \$4
- ITALIAN MEATBALLS \$4
- VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE \$3
- MINI QUICHE WITH TILLAMOOK WHITE CHEDDAR CHEESE \$3
- TANDOORI CHICKEN SKEWERS WITH MINT YOGURT SAUCE \$4
- PORK POT STICKERS WITH CITRUS PONZU SAUCE \$4
- SPANAKOPITA WITH SPINACH AND FETA \$3
- COCONUT SHRIMP SWEET CHILI SAUCE \$5
- HONEY-CHIPOTLE GLAZED JUMBO SHRIMP \$5
- JUMBO CRAB STUFFED MUSHROOMS \$5
- MINI BEEF WELLINGTONS \$5
- SESAME-SOY GLAZED BEEF SATAY \$4

COLD SELECTIONS

- SEARED RUBY RARE AHI TUNA ON WONTON CRISPS WITH SRIRACHA CRÈME FRAICHE \$5
- PEPPERED BEEF CANAPÉ WITH TOMATO AND BASIL ON GARLIC CROSTINI \$5
- TRADITIONAL JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE \$4
- TOMATO BASIL BRUSCHETTA ON SOURDOUGH CROSTINI \$3
- BUFFALO MOZZARELLA & BASIL PESTO TOMATO SKEWERS \$4
- SMOKED SALMON & FRESH DILL MOUSSE ON CUCUMBER ROUNDS \$5
- PORT WINE POACHED PEAR WITH PROSCIUTTO & ROGUE CREAMERY BLUE CHEESE \$5
- DUNGENESS CRAB GAZPACHO SERVED IN CHINESE SOUP SPOONS \$5
- SPICY SHRIMP CEVICHE SHOOTERS \$5
- VEGETABLE SALAD ROLLS \$4
- BLT BITES WITH APPLEWOOD BACON, LETTUCE, TOMATO, BASIL AIOLI ON MINI TOASTED BRIOCHE BUNS \$5

PLATTERS

CHEESE DISPLAYS

LOCAL AND IMPORTED ARTISANAL CHEESE PLATTER WITH DOUBLE CREAM BRIE, ROGUE CREAMERY BLUE CHEESE, TILLAMOOK WHITE CHEDDAR CHEESE, TILLAMOOK SMOKED GOUDA , SWISS CHEESE AND GARLIC HERB BOURSIN. FRESH AND DRIED LOCAL FRUIT, SLICED BAGUETTES AND ASSORTED CRACKERS.

SMALL FOR 25 PPL - \$175

LARGE FOR 50 PPL - \$350

VEGETABLE CRUDITÉS

FRESH AND CRISP ARRAY OF CARROTS, CELERY, GRAPE TOMATOES, BROCCOLI AND RED BELL PEPPERS WITH BUTTERMILK RANCH DIP

SMALL FOR 25 PPL - \$100

LARGE FOR 50 PPL - \$200

BAKED BRIE

WARM BAKED BRIE IN PUFF PASTRY SERVED WITH DRIED FRUIT, HAZELNUTS AND ASSORTED BREAD AND CRACKERS

SMALL FOR 25 PPL - \$150

LARGE FOR 50PPL - \$300

WARM SPINACH AND ARTICHOKE DIP

CREAMY BLEND OF SPINACH, ARTICHOKE HEARTS AND THREE CHEESES WITH SLICED FRENCH BAGUETTE

SMALL FOR 25 PPL - \$150

LARGE FOR 50 PPL - \$300

ANTIPASTO PLATTER

BALSAMIC GRILLED ITALIAN VEGETABLES, SALAMI, PROSCIUTTO, PROVOLONE, MARINATED OLIVES, ARTICHOKE HEARTS AND ITALIAN CHERRY PEPPERS

SMALL FOR 25 PPL - \$200

LARGE FOR 50 PPL - \$400

DESSERT STATION

CANDIED APPLES, S'MORES POPS, ASSORTED PETIT FOURS

SMALL FOR 25PPL - \$125

LARGE FOR 50PPL - \$250

ACTION STATIONS

CARVED TO ORDER BY ATTENDANT - \$150 CHEF ATTENDANT FEE APPLIES. PRICED PER PERSON.

SLOW ROASTED PRIME RIB

SERVED WITH CREAMY HORSERADISH, AU JUS AND SILVER DOLLAR ROLLS \$12

SAGE RUBBED TURKEY BREAST

SERVED WITH ORANGE CRANBERRY RELISH AND SILVER DOLLAR ROLLS \$11

HONEY GLAZED HAM

SERVED WITH COUNTRY POTATO ROLLS AND A TRIO OF GOURMET MUSTARDS \$10

RISOTTO STATION

CREAMY ARBORIO RICE, MADE TO ORDER WITH YOUR CHOICE OF MUSHROOMS, ASPARAGUS, SUNDRIED TOMATOES, SPINACH, PARMESAN, SMOKED GOUDA CHEESE, GORGONZOLA AND CHIVE OIL \$10

ADD SHRIMP + \$5

BEVERAGE OFFERINGS

SPIRITS

PREMIUM

SMIRNOFF VODKA
 BEEFEATER GIN
 CRUZAN SILVER RUM
 SAUZA BLUE TEQUILA
 GRANTS SCOTCH
 JIM BEAM BOURBON
 CANADIAN CLUB WHISKY

HOSTED \$ 8.00
 NO-HOST (CASH) \$ 8.50

TOP SHELF

ABSOLUT VODKA
 TANQUERAY GIN
 BACARDI SILVER RUM
 CUERVO 1800 TEQUILA
 DEWAR'S SCOTCH
 JACK DANIELS BOURBON
 CROWN ROYAL WHISKY
 COURVOISIER VS

HOSTED \$9.00
 NO-HOST (CASH) \$9.50

LUXURY

KETEL ONE AND GREY GOOSE VODKA
 HENDRICKS GIN
 MT. GAY RUM
 1800 REPOSADO TEQUILA
 JOHNNY WALKER BLACK LABEL SCOTCH
 KNOB CREEK BOURBON
 MAKERS MARK WHISKY
 COURVOISIER VSOP

HOSTED \$12.00
 NO-HOST (CASH) \$12.50

WINE

HOUSE SELECTION, CHARDONNAY, AND CABERNET SAUVIGNON
 SEE ADDITIONAL WINE OFFERINGS ON OUR WINE LIST

\$30/BOTTLE
 \$8/GLASS

BEER

OREGON MICROBREWS : MIRROR POND PALE ALE, BLACK BUTTE PORTER, WIDMER
 HEFEWEIZEN
 DOMESTIC: BUDWEISER, BUD LIGHT, COORS LIGHT, ST. PAULI N.A.
 IMPORTS : AMSTEL LIGHT, HEINEKEN, CORONA

HOSTED

\$6.50/GLASS
 \$5/GLASS
 \$6/GLASS

NO-HOST (CASH)

\$6.75/GLASS
 \$5.25/GLASS
 \$6.25/GLASS

A BAR SETUP FEE OF \$75 WILL BE CHARGED FOR EVERY BAR. \$75 BARTENDER FEE WILL BE ASSESSED FOR EVERY 50 GUESTS IN ATTENDANCE. HOSTED BARS WILL BE CHARGED A 24% SERVICE CHARGE.

BANQUET TERMS AND CONDITIONS

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON AND SUBJECT TO THE RULES AND REGULATIONS OF THE HOTEL AND THE FOLLOWING

❖ AUDIO VISUAL SERVICES

THE HOTEL WILL BE THE EXCLUSIVE PROVIDER OF AUDIO VISUAL EQUIPMENT AND RENTAL. IN THE RARE EVENT THAT AN OUTSIDE PROVIDER IS PERMITTED, THEY ARE REQUIRED TO FOLLOW THE TERMS OF OUR OUTSIDE VENDOR POLICY. CONSULT WITH YOUR EVENT MANAGER FOR THAT ADDENDUM.

❖ FOOD AND BEVERAGE

THE PORTLAND MARRIOTT CITY CENTER IS THE ONLY LICENSEE AUTHORIZED TO SELL, SERVE OR DISTRIBUTE ANY FOOD OR BEVERAGE ON THE PROPERTY. NO FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY ANY GUEST. IN THE EVENT A GROUP IS PERMITTED TO BRING THEIR OWN WINE, A CORKAGE FEE OF \$20.00/BOTTLE WILL BE ASSESSED.

❖ MENU SELECTION AND PRICES

OUR CREATIVE STAFF WILL ASSIST YOU IN PLANNING SPECIAL MENUS, THEME PARTIES AND EVENTS. WE DO ASK THAT YOUR FINAL MENU SELECTIONS BE SUBMITTED NO LATER THAN THREE WEEKS PRIOR TO YOUR EVENT. ALL MENUS ARE LIMITED TO ONE ENTRÉE SELECTION. IN THE EVENT IT IS DEEMED NECESSARY TO HAVE A SECOND ENTRÉE, THERE WILL BE A \$3.00/PERSON SURCHARGE. A THIRD ENTRÉE SELECTION WILL BE A \$5.00/PERSON SURCHARGE

❖ GUARANTEES

IN ARRANGING FOR PRIVATE FUNCTIONS, THE FINAL ATTENDANCE MUST BE DEFINITELY SPECIFIED AND COMMUNICATED TO THE HOTEL BY 11:00AM THREE (3) DAYS PRIOR TO THE EVENT. THIS NUMBER WILL BE CONSIDERED A GUARANTEE NOT SUBJECT TO REDUCTION AND CHARGES WILL BE MADE ACCORDINGLY. IF A GUARANTEE IS NOT GIVEN TO THE HOTEL BY 11:00AM ON THE DATE IT IS DUE, THE EXPECTED NUMBER(S) INDICATED ON THE BANQUET EVENT ORDER(S) WILL BECOME THE GUARANTEE. THE HOTEL WILL NOT BE RESPONSIBLE FOR IDENTICAL SERVICE TO MORE THAN THREE (3) PERCENT OVER THE GUARANTEE.

❖ SERVICE AND LABOR FEES

~ A 24% SERVICE CHARGE WILL BE APPLIED TO ALL FOOD, BEVERAGE, AUDIO VISUAL, INTERNET, AND ROOM RENTAL CHARGES.

~ BUFFET SERVICE FOR LESS THAN TEN (10) GUESTS FOR BREAKFAST, LUNCH OR DINNER IS SUBJECT TO A MINIMUM SURCHARGE OF \$150.00.

~ ANYTIME THERE IS A MAJOR CHANGE IN SETUP/STYLE ON THE DAY OF THE EVENT, THERE WILL BE AN ADDITIONAL LABOR FEE ASSESSED.

❖ FUNCTION ROOMS

FUNCTION ROOMS ARE ASSIGNED BY THE HOTEL ACCORDING TO THE GUARANTEED MINIMUM NUMBER OF GUESTS ANTICIPATED. ROOM RENTAL FEES MAY BE APPLICABLE IF GROUP ATTENDANCE FALLS BELOW THE ESTIMATED ATTENDANCE AT TIME OF BOOKING. THE HOTEL RESERVES THE RIGHT TO ASSIGN ANOTHER ROOM FOR FUNCTIONS IN THE EVENT THAT THE ROOM ORIGINALLY DESIGNATED FOR SUCH FUNCTION SHALL BECOME UNAVAILABLE OR INAPPROPRIATE IN THE HOTEL'S SOLE OPINION. EXTRA CHARGES MAY APPLY FOR UNUSUAL SET UP REQUIREMENTS, EXTRA ELECTRICAL HOOKUPS OR TELECOMMUNICATION EQUIPMENT.

❖ SHIPPING AND PACKAGES

PACKAGES FOR MEETINGS MAY BE DELIVERED TO THE HOTEL THREE (3) WORKING DAYS PRIOR TO THE DATE OF THE FUNCTION. THE FOLLOWING INFORMATION MUST BE INCLUDED ON ALL PACKAGES TO ENSURE PROPER DELIVERY:

1. NAME OF ORGANIZATION
2. GUEST'S NAME
3. ATTN: CATERING OR EVENT MANAGEMENT
4. DATE OF FUNCTION

❖ SIGNS AND BANNERS

THE HOTEL RESERVES THE RIGHT TO APPROVE ALL SIGNAGE. ALL SIGNS MUST BE PROFESSIONALLY PRINTED. PRINTED SIGNS OUTSIDE FUNCTION ROOMS SHOULD BE FREE-STANDING OR ON AN EASEL.

❖ LOST AND FOUND

THE PORTLAND MARRIOTT CITY CENTER WILL NOT ASSUME OR ACCEPT ANY RESPONSIBILITY FOR DAMAGES OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT IN THE HOTEL PRIOR TO, DURING, OR FOLLOWING ANY EVENT.

❖ PROPERTY DAMAGE

AS A PATRON, YOU ARE RESPONSIBLE FOR ANY DAMAGE TO ANY PART OF THE HOTEL DURING THE PERIOD OF TIME YOU, YOUR ATTENDEES, EMPLOYEES, INDEPENDENT CONTRACTORS OR OTHER AGENTS UNDER THE CONTROL OF ANY INDEPENDENT CONTRACTOR HIRED BY YOU ARE IN THE HOTEL. THE HOTEL WILL NOT PERMIT THE AFFIXING OF ANYTHING TO THE WALLS, FLOORS OR CEILINGS WITHOUT PRIOR HOTEL APPROVAL.