

CATERING MENU



CHERISH SIMPSON | CATERING MANAGER
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CATERING INFORMATION

EVENT PLANNING

Your Catering Manager will assist you in every aspect of your event planning such as creating a theme, décor suggestion, menu selection and vendor recommendations. The University Club is committed to making sure your event is a success.

MENU SELECTION

Our culinary team takes pride in expert, creative food preparation. To ensure the finest quality of all foods and services, menu selection is due 14 business days prior to your event date with a guaranteed guest count, along with dietary restrictions due 7 business days prior to the event date. There are no major alterations within 72 hours of the event. Menu items and pricing are subject to change based upon market fluctuation and availability.

DRESS CODE & CELL PHONES

The University Club of Portland's dress code is Business Casual. Athletic wear, baseball caps, and torn clothing are not permitted. Audible cell phone use is not permitted in the public areas of the Club. There are two phone booths in the first floor lobby available for guests to take calls.

HOUSE CHARGES

A 20% house charge is added to all food and beverage sales.

OUTSIDE FOOD & BEVERAGE

In adherence to Oregon Liquor Control Commission laws and Oregon State Health Department regulations, no outside food or beverage may be brought into any event space. The only exception is professionally prepared wedding cakes or desserts from a licensed bakery. If you wish to provide your own wine, the corkage fee is 15 per 750ml bottle.

BILLING

A non-refundable deposit in the amount of the room fee is required for all private event bookings. Final billing will be based on the guarantee or the actual number of guests, whichever is greater. In the event that a guarantee is not received, final bil-

ling will be based on the initial estimate or the actual number of guests, whichever is greater. The Club will be prepared to serve the guaranteed number of guests.

CANCELLATION POLICY

We require 2 full weeks' notice for any cancellation on a private room or pre-set menu without charge to the client. In the case of full cancellation, it is up to the discretion of the Catering Manager to determine what percentage of the bill is still owed. This can vary depending on how much ordering and preparation has already been done for your event. Cancellations within 72 hours will be charged the full amount listed on the banquet order. During the month of December, cancellations of parties over 100 people require one month's notice. Parties canceled within one month of the scheduled event date will be charged the full amount listed on the banquet order.

PARKING

The following public parking lots are available within walking distance to the University Club.
Pac West Center | 1211 SW 5th Ave
Unitus Plaza | 1301 SW 5th Ave
Ladd Tower | 1300 Park Ave

DECORATIONS

All decorations and signage must be compatible with local fire codes and have club approval. Nothing is to be taped or pinned to any walls. Failure to comply, will result in damage or repair fees that will be charged to the host and added to your final bill. All items brought into the club such as wedding cakes, rentals, centerpieces, etc. are the responsibility of your party. The University Club is not responsible for the storage and security of these items.

SET-UP CHARGES & DAMAGES

A minimum labor charge of \$75.00 will be assessed if a major last minute change is requested to a banquet room that differs from the set-up on the Private Event Order. Costs to repair any damages to the Club by a private party will be billed directly to the event contact.

PLATED

NO MORE THAN 20 PEOPLE

UC BREAKFAST 20

scrambled eggs, bacon and sausage, seasoned home fries, fresh fruit cups, toast

DEEP DISH QUICHE 22

served with seasoned home fries and fresh fruit cup *GF*

CHOICE OF: HAM, CHEDDAR, HERBS | SPINACH, SUN-DRIED TOMATO, PARMESAN

EGGS BENEDICT

english muffin, poached egg, hollandaise sauce, seasoned home fries, fresh fruit

ADDITIONS: FLORENTINE 22 | HAM 24 | CRAB 32

BUFFET

MINIMUM OF 20 PEOPLE

CONTINENTAL BREAKFAST 16

fresh baked danishes, seasonal fruit platter *V*

ADDITIONS: ASSORTED YOGURT CUPS 2 | ADD HOUSE-MADE GRANOLA 2

HEART HEALTHY BUFFET 20

steel cut oats, seasonal fruit platter, house-made granola, hard-boiled eggs,

assorted yogurt cups *GF, V*

BREAKFAST BUFFET 25

scrambled eggs, bacon, sausage, seasoned home fries, seasonal fruit platter, fresh danishes

ADDITIONS: PANCAKES 3 | ADD WAFFLES 3 | QUICHE 5

EGGS BENEDICT - FLORENTINE 5 | HAM 8 | CRAB 12

FRESH BERRIES OR BANANAS 2

PLATTERS

BAGEL BAR 18

trio of cream cheese: whipped | smoked salmon | strawberry

olive tapenade, capers, cucumbers, tomatoes, prosciutto

FRESH FRUIT PLATTER 10

seasonal fruits with fresh berries, grapes, pineapple *GF, VG*

YOGURT & GRANOLA 10

assorted yogurt cups, house-made granola, seasonal fresh fruit *GF, V*

PASTRY PLATTER 8

assortment of freshly baked danishes and pastries *V*

PLATED STARTERS

MIXED GREENS 8

cucumber, tomato, champagne vinaigrette *GF, VG*

CAESAR SALAD* 9

romaine, seasoned croutons, lemon, parmesan crisp

SUMMER BERRY SALAD 12

arugula, seasonal berries, feta, pomegranate vinaigrette, spiced pistachios *GF, V*

SOUP DU JOUR 6

seasonal selection

PLATED ENTRÉES

CAESAR SALAD* 14

romaine, seasoned croutons, lemon, parmesan crisp

ADDITIONS: CHICKEN 8 | PRAWNS 10 | SALMON 14*

PASTA PRIMAVERA 22

artichokes, asparagus, peas, penne, sundried tomatoes, white wine butter sauce *GF, V*

BBQ CHICKEN BREAST 34

grilled zucchini, bbq sauce, crispy polenta cake *GF*

SEARED SALMON* 39

pineapple salsa, cilantro rice, snap peas *GF*

GRILLED FLAT IRON STEAK* 38

provençal tomato sauce, blistered green beans *GF*

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBOURNE ILLNESSES.

SANDWICH BUFFET 30

MINIMUM OF 15 PEOPLE

MEATS:

roast beef, turkey, smoked ham, salami

TILLAMOOK® CHEESES:

cheddar, swiss, pepperjack, provolone

BREADS:

sourdough, wheat, rye

ACCOUTREMENTS:

lettuce, tomato, onion, pickles,
mayonnaise, mustard

INCLUDES A BAG OF POTATO CHIPS

CHOOSE THREE SIDES:

Soup Du Jour

Pasta Salad

House-Made Bacon Potato Salad

House Greens Salad

Caesar Salad*

Seasonal Fruit

Fresh Baked Cookies

Dessert Bars

2 STARTERS, 2 SIDES, 1 ENTRÉE 45

MINIMUM OF 15 PEOPLE

STARTERS

MIXED GREENS

cucumber, tomato, champagne vinaigrette *GF, VG*

CAESAR SALAD*

romaine, seasoned croutons, lemon, parmesan crisp

SUMMER BERRY SALAD

arugula, feta, pomegranate vinaigrette,
spiced pistachios *GF, V*

SOUP DU JOUR

seasonal creations

ENTRÉES

SEARED SALMON*

salsa verde *GF*

GRILLED CHICKEN BREAST

bbq sauce *GF*

GRILLED FLAT IRON STEAK*

chimichurri sauce *GF*

SIDES

FINGERLING POTATOES

garlic, fresh herbs *GF, VG*

SEASONAL VEGETABLES

garlic, butter, white wine *GF, VG*

RICE PILAF

garlic, fresh herbs *GF, VG*

SUMMER SUCCOTASH

summer squash, corn, tomatoes, peppers, edamame *GF, VG*

PRAWN COCKTAIL SHOOTERS 35

poached jumbo prawns, cocktail sauce, lettuce GF

BUTTERMILK CORN FRITTERS 20

chipotle crème fraîche V

ADDITIONS: BACON 5 | POACHED SHRIMP 7 | DUNGENESS CRAB 10

CRISPY CRAB CAKES 35

uc tartar sauce

CHICKEN & WAFFLES 28

buttermilk fried chicken, spicy honey, bread and butter pickle

CHICKEN SKEWERS 25

MINIMUM OF 2 DOZEN PER CHOICE

ORANGE & GINGER GF

SPICY BARBECUE GF

THAI PEANUT GF

BACON WRAPPED CHERRY PEPPERS 25

stuffed with herb goat cheese

PARMESAN TARTLETS 20

creamy parmesan custard, pesto V

BALSAMIC GLAZED VEGGIE SKEWERS 25

tomatoes, pepper, mushrooms, onion, summer squash GF, VG

SLIDERS

MINIMUM OF 2 DOZEN PER CHOICE

BEEF SLIDER - cheddar cheese, bacon, uc secret sauce 28

PULLED CHICKEN - bbq sauce, coleslaw 28

SALMON CAKE SLIDER - herb aioli, lettuce, tomato 32

CROSTINI 24

MINIMUM OF 2 DOZEN PER CHOICE

DUCK CONFIT - pickled apricots, candied rosemary

SMOKED TROUT - whipped butter, radish, dill

BRUSCHETTA - tomato, basil, mozzarella, balsamic V

SPINACH ARTICHOKE - roasted jalapeno, cream cheese, artichoke hearts V

HUMMUS - herb marinated feta, mama lil's peppers, pita V

PEACHES & CREAM - peach marmalade, mascarpone cheese, tarragon V

PLATTERS

FRESH FRUIT

seasonal fresh fruit GF, VG

SMALL 60 | MEDIUM 120 | LARGE 240

CRUDITÉS

seasonal vegetables, yogurt spinach dip GF, V

SMALL 40 | MEDIUM 80 | LARGE 160

HUMMUS DISPLAY

grilled pita, fresh vegetables, feta cheese, pine nuts V

SMALL 40 | MEDIUM 80 | LARGE 160

ARTISANAL CHEESES

selection of aged, soft, firm, and blue cheeses with dried fruit, nuts, and crackers V

SMALL 125 | MEDIUM 250 | LARGE 450

CHARCUTERIE

artisanal selection of salami, house-made pâtés, and smoked meats, served with mustards, pickled vegetables, and warm baguette

SMALL 125 | MEDIUM 250 | LARGE 450

CHINESE BBQ PORK

hoisin marinated pork loin, spicy mustard, sesame

SMALL 70 | MEDIUM 140 | LARGE 280

MEDITERRANEAN DISPLAY

salami, fresh mozzarella, sun-dried tomatoes, pickled peppers, feta, olives, almonds, artichoke hearts, dolmas, hummus, grilled pita

SMALL 100 | MEDIUM 200 | LARGE 400

POACHED JUMBO PRAWNS

poached jumbo prawns, cocktail sauce, lemon GF

SMALL 35 | MEDIUM 70 | LARGE 140

OYSTERS ON THE HALF SHELL*

mignonette, cocktail sauce, tabasco, lemons GF

SMALL 60 | MEDIUM 120 | LARGE 240

SALMON LOX

capers, egg, red onion, cream cheese, rye toast

SMALL 60 | MEDIUM 120 | LARGE 240

CHILLED SEAFOOD DISPLAY*

poached prawns, oysters, dungeness crab legs, oysters on the half shell, salmon candy, salmon lox, cocktail sauce, mignonette, lemons, tabasco, capers, red onion, hardboiled egg, baguette

SMALL 125 | MEDIUM 250 | LARGE 500

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

STARTERS

MIXED GREENS 8

cucumber, tomato, champagne vinaigrette GF, VG

CAESAR SALAD* 9

romaine, seasoned croutons, lemon, parmesan crisp

WEDGE SALAD 10

romaine, bacon bits, tomatoes, crispy onions, blue cheese crumbles,
blue cheese dressing, balsamic reduction

SUMMER BERRY SALAD 12

arugula, feta, pomegranate vinaigrette, spiced pistachios GF, V

SOUP DU JOUR 6

seasonal selection

ENTRÉES

PASTA PRIMAVERA 32

artichokes, asparagus, peas, penne, sundried tomatoes, white wine butter sauce V

SZECHUAN EGGPLANT 32

crispy eggplant, roasted peanuts, green onion, cilantro ginger rice GF, VG

BBQ CHICKEN BREAST 44

grilled zucchini, bbq sauce, crispy polenta cake GF

SEARED SALMON* 49

pineapple salsa, cilantro rice, snap peas GF

GRILLED FLAT IRON STEAK* 48

provençal tomato sauce, blistered green beans GF

FILET MIGNON* 4OZ 45 | 8OZ 55

whipped potatoes, broccolini, red wine demi-glace GF

2 STARTERS | 2 SIDES | 1 ENTRÉES 55
3 STARTERS | 3 SIDES | 2 ENTRÉES 65
3 STARTERS | 4 SIDES | 3 ENTRÉES 75
MINIMUM OF 25 PEOPLE

STARTERS

MIXED GREENS SALAD
tomatoes, cucumbers, trio of house dressings and vinaigrettes GF, VG

UC CRAB & SHRIMP SALAD
oregon pink shrimp, rock crab, lemon dill dressing GF

CAESAR SALAD*
romaine, seasoned croutons, lemon, parmesan crisp

SOUP DU JOUR
seasonal creations

SUMMER BERRY SALAD
spinach, feta, pomegranate vinaigrette, spiced pistachios GF, V

ENTRÉES

GRILLED CHICKEN BREAST
bbq sauce GF

SEARED SALMON*
salsa verde GF

GRILLED FLAT IRON STEAK*
chimichurri sauce GF

SHRIMP SCAMPI
white wine, garlic, butter, chili flake, tomato GF

KALUA PORK
pork shoulder, banana leaf, sea salt GF

CAULIFLOWER TAGINE
moroccan tomato stew, apricots, sultanas, onions, peppers, cilantro GF, VG

SIDES

WHIPPED POTATOES
butter whipped russet potatoes GF, V

SUMMER SUCCOTASH
summer squash, corn, tomatoes, peppers, edamame GF, VG

ROASTED FINGERLING POTATOES
garlic, herbs GF, VG

RATATOUILLE
roasted eggplant, zucchini, yellow squash, tomatoes GF, VG

RICE PILAF
garlic, fresh herbs GF, VG

PESTO TORTELLINI
cheese tortellini, grilled artichokes, blistered tomatoes, basil pesto V

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CARVING STATIONS

*MINIMUM OF 20 PEOPLE UNLESS OTHERWISE SPECIFIED
INCLUDES ROLLS & BUTTER*

ROASTED LEG OF LAMB* 15
garlic, rosemary, au jus

BARON OF BEEF* 10
MINIMUM 100 PEOPLE
carved off the bone, horsey sauce, mayonnaise, mustard GF

PRIME RIB OF BEEF* 21
slow roasted with herbs, au jus, horsey sauce

SLOW ROASTED HAM 6
pineapple glaze GF

CARVED TURKEY 7
turkey gravy, cranberry sauce

*ADDITIONAL CHARGE:
CHEF FOR CARVING 85*

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.*

DESSERTS PRICE PER PERSON

SUMMER BERRY SHORTCAKE 9
lemon pound cake, whipped cream, fresh seasonal summer berries V

PEACH COBBLER 9
peaches, cinnamon, biscuit, whipped creme fraiche V
ADD A SCOOP OF ICE CREAM 3

S'MORES TART 9
graham cracker crust, chocolate ganache, toasted marshmallow fluff V

PETITE DESSERT TRIO 9
chef's choice selection of seasonal dessert bites V

COOKIE PLATTER 5
chef's choice assorted cookie platter V
INQUIRE FOR GLUTEN FREE OPTIONS

TILLAMOOK® ICE CREAM 4 | scoop
choice of vanilla or chocolate, topped with chocolate or caramel V
SPECIALTY FLAVORS AVAILABLE UPON REQUEST
ADD FRESH BERRIES 2

BEVERAGES

BUBBLY
Jacques Pelvas Blanc de Blanc (Fr) 28
Veuve Cliquot Brut Champagne (Fr) 70

WHITE
Château De La Créé Montagny (Fr) 36
Langlois Chateau Sancerre (Fr) 40
Elk Cove Pinot Gris (OR) 32
A to Z Chardonnay (OR) 32
Sonoma Cutrer Chardonnay (CA) 36

RED
A to Z Pinot Noir (OR) 32
Colene Clemens Pinot Noir (OR) 44
Gordon Merlot (Wa) 32
Liberty School Cabernet Sauvignon (CA) 28
Script Cellars Cabernet Sauvignon (WA) 44
Justin Cabernet Sauvignon (CA) 56
Ex Umbris Syrah (WA) 34
Delas Freres 'Crozes Hermitage' Syrah (Fr) 36
Turley Zinfandel (CA) 52

BEER
Coors Light 5
Craft/Import 6

LIQUOR HOSTED & SCRIP
Well 8
Call 11
Premium 13+

CORKAGE
Beer 0.50/bottle
Wine 15/bottle

PREFERRED VENDORS

PHOTOGRAPHERS

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FLORIST

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ALL WRIGHT MUSIC
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BILL BEACH
Pianist
503.234.5534

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DJ OGOONE
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JEAN RONNE
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HOTELS

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THE HEATHMAN HOTEL

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HOTEL MODERA

515 SW Clay St | Portland, OR 97205
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THE PARAMOUNT

808 SW Taylor St | Portland, OR 97205
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RADISSON RED

1455 SW Broadway | Portland, OR 97201
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HOTEL DELUXE

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HOTEL LUCIA

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