BREAKFAST SELECTIONS
A LA CARTE BREAKFAST

Gluten Free Breakfast Pastries
140 - 290 calories per serving
Assortment of Blueberry Muffins, Lemon Poppy Seed Scones, Coffee cake
54.00 DZ

Goat Cheese Mini Scones
190 calories per serving
Goat Cheese, Rosemary, Thyme
48.00 DZ

Lemon Poppy Seed Mini Scones
180 calories per serving
48.00 DZ

Bacon Cheddar Mini Scones
230 calories per serving
48.00 DZ

ON THE GO BREAKFAST

Breakfast Box On The Go
130 - 460 calories per serving
Granola Bar, Whole Seasonal Fruit, Individual Yogurt, Fresh Baked Muffin, Fruit Juice
26.00 EA

Protein Box On The Go
110 - 480 calories per serving
Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried Apricots, Cubed Cheddar Cheese, Herbed Cream Cheese Spread
34.00 EA

ACTION STATIONS

All stations require two attendants at $200.00 each. Maximum of 500 guests.

Eggs Your Way Station GF
150 calories per 3 oz. serving
Fresh Herbs, Mushrooms, Sweet Peppers, Applewood Smoked Bacon, Plum Tomatoes, Tillamook Cheddar, Sautéed Onions, Green Onions
17.00 PP

Yogurt Parfait Station GF
300 calories per 6 oz. serving
Plain & Flavored Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Mango, Spiced Granola
12.00 PP

Beignet Station
280 - 400 calories per 3 oz. serving
Fried Fresh Beignets, Snow Sugar
16.00 PP

Belgian Waffle Station
480 calories per 3 oz. serving
Belgian Waffles, Wild Berry Compote, Honeycomb Butter, Maple Syrup, Whipped Cream
17.00 PP

Avocado Toast Station
644 calories per 2 oz. serving
Smashed Avocado with Lemon Juice & Maldon Salt, Smoked Salmon, Soft Boiled Eggs, Tomato Slices, Shaved Red Onions, Thick Cut Toast
19.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
### European Breakfast

110 - 1110 calories per serving

**Breakfast Breads, Pastries & Spreads**
- Pain Au Chocolate Croissant, Banana Streusel Muffin, Local Honey Raisin Scones, Seasonal Oregon Fruit Jams, Sweet Butter
- Portland Local French Bakery Bagels
- Cream Cheese, Toaster Station
- French Baguettes
- Whole Grain Mustard
- Artisan Cured Sliced Meats & Cheeses
  - Honey Maple Ham, Cured Serrano Ham, Sopressata, Brie De Meaux, Cypress Groove, Smoked Gouda
- Smoked Salmon
  - Capers, Chopped Egg, Sliced Red Onions, Tomatoes

**Steel Cut Oatmeal**
- Brown Sugar, Raisins, Cranberries, Pecans

**Bob’s Red Mill Smart Start Cereals**
- Fruit & Greek Yogurt
- House Made Granola

**Seasonal Sliced Fruits**
- Melons, Pineapple & Berries

**Freshly Squeezed Juices**
- Orange, Grapefruit & Apple

**Milk**
- Whole, 2% & Skim

**Portland Coffee Roasters Regular, Decaf**

**56.00 PP**

### Rise & Shine

50-1310 calories per serving

**Baker’s Basket of Pastries**
- Croissants, Muffins, Whipped Butter, Fruit Preserves

**Sliced Seasonal Fruit**
- V, GF

**Bacon & Sausage**
- Applewood Smoked Bacon, Chicken Apple Sausage

**Scrambled Eggs**
- GF

**Breakfast Potatoes**
- V, GF

**Beverages**
- Orange Juice, Portland Coffee Roasters Coffee, Hot Teas

**42.00 PP**

### TABLE ENHANCEMENTS

#### Tomato & Basil Egg Scramble
- 91 calories per 4 oz. serving
- Scrambled Eggs, Tomato, Chiffonade Basil
- 10.00 PP

#### Chicken & Mushroom Frittata
- 325 calories per 4 oz. serving
- Chicken, Mushroom, Spinach & Potato Frittata, Heirloom Tomato Relish, Applewood Bacon
- 15.00 PP

#### Leek & Asparagus Egg Tart
- 285 calories per 4 oz. serving
- Caramelized Leek & Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney
- 12.00 PP

#### Pulled Pork & Egg Enchiladas
- 480 calories per 4 oz. serving
- BBQ Pulled Pork, Scrambled Eggs, Green Onions, Chihuahua Cheese, Tomatillo Salsa, Red Radish
- 15.00 PP

#### Roasted Vegetable Frittata
- VEG, GF
- 305 calories per 4 oz. serving
- Egg, Roasted Vegetables, Pepper Jack, Pomodoro Sauce, Fried Green Tomatoes, Pancetta
- 15.00 PP

#### Egg White Frittata
- 120 calories per 4 oz. serving
- Egg Whites, Roasted Vegetables, Pepper Jack, Shiitake Mushrooms, Spinach, Tomato Relish
- 16.00 PP

#### House Made Breakfast Juices
- 120 cal per 4 oz. serving
- Watermelon Prickly Pear Mint | Cucumber Honeydew Melon & Agave Nectar
- 9.00 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
**BREAK PACKAGES**

**Oregon Mountain Mix**  
50 - 100 calories per 3 oz. serving  
Create Your Own Trail Mix  
M&M® Candy, Almonds, Raisins, Gummy Bears, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots, Caramel Corn  
Bottled Water  
Assorted Flavored Seltzer Water  
18.00 PP

**Cupcake Afternoon**  
70 - 90 calories per 2 oz. serving  
Assorted Mini Cupcakes  
Silky Vanilla, Rich Red Velvet, Chocolaty Chocolate  
Bottled Water  
Assorted Flavored Seltzer Water  
18.00 PP

**Willy Wonka Junk Food**  
50 - 1200 calories per serving  
Dark Chocolate Dipping Station  
Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Sugar Wafers, Mascarpone Stuffed Red Velvet Churros, Candied Bacon  
Bottled Water  
Assorted Flavored Seltzer Water  
20.00 PP

**Local Orchard Break**  
60 - 110 calories per serving  
Whole Seasonal Fruit  
Granny Smith Apples, Sunkist Oranges, Bananas  
Bottled Water  
Assorted Flavored Seltzer Water  
16.00 PP

**Southwest Snack**  
120 - 230 calories per 2 oz. serving  
Chips & Dips  
House Made Tortilla Chips, Melted Cheese Sauce, Tomato Salsa, Guacamole  
Bottled Water  
Assorted Flavored Seltzer Water  
20.00 PP

**Create Your Own Trail Mix**  
50 - 100 calories per 3 oz. serving  
Create Your Own Trail Mix  
M&M® Candy, Almonds, Raisins, Gummy Bears, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots, Caramel Corn  
Bottled Water  
Assorted Flavored Seltzer Water  
18.00 PP

**Willamette Farm Shooters**  
50 - 150 calories per serving  
Crudité Shooters  
Celery Sticks, Baby Carrots, Squash, Cucumber, Zucchini, Chipotle Ranch, Red Pepper Hummus  
Bottled Water  
Assorted Flavored Seltzer Water  
22.00 PP

**Down Home**  
120 - 130 calories per 2 oz. serving  
Brownies & Blondies  
Oreo® Crusted Fudge Brownies, M&M's® Topped Rich White Chocolate Blondies  
Bottled Water  
Assorted Flavored Seltzer Water  
18.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
BREW PACKAGES continued

**Brain Food**
80 - 220 calories per serving

- **Snack Assortment**
  - Date Nut Truffles, Mini Oregon Trail Cookies, Vegan & Gluten Free Oat Bars, Trail Mix

- **Bottled Water**

- **Assorted Flavored Seltzer Water**
  - 18.00 PP

**Candy**
50 - 180 calories per 2 oz. serving

- **Sweet Shooters**
  - Gummy Bears, M&M's®, Reese’s Pieces, Skittles®, Jelly Beans, Chocolate Covered Raisins

- **Bottled Water**

- **Assorted Flavored Seltzer Water**
  - 34.00 DZ

**“Love Oregon” Package**
80 - 120 calories per serving

- **Oregon Inspired Assorted Treats**
  - Ché Spiced Oregon Cookies, Marionberry Tarts, Chocolate Coffee Caramels

- **Bottled Water**

- **Assorted Flavored Seltzer Water**
  - 18.00 PP

**Doughnuts**
195 - 485 calories per serving

- **Doughnut Hole Assortment**
  - Vanilla Glazed, Chocolate Glazed, Cinnamon Sugar

- **Bottled Water**

- **Assorted Flavored Seltzer Water**
  - 16.00 PP

**Chocolate Fix**
140 - 220 calories per serving

- **Assorted Chocolate Treats**
  - Chocolate Bar, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzel Rods

- **Bottled Water**

- **Assorted Flavored Seltzer Water**
  - 18.00 PP

**Cookie & Brownie Break**
140 - 320 calories per serving

- **Assorted Fresh Baked Cookies**

- **Chocolate Brownies**

- **Bottled Water**

- **Assorted Flavored Seltzer Water**
  - 21.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PASSED HORS D'ŒUVRES
**HOT HORS D’OEUVRES**

Priced per dozen, Minimum of 4 dozen per selection.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dungeness Crab Cake</td>
<td>160</td>
<td>84.00</td>
</tr>
<tr>
<td>Shaved Fennel, Mango Cilantro Salsa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>110</td>
<td>84.00</td>
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<tr>
<td>Verjus Reduction</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb Lollipop</td>
<td>370</td>
<td>72.00</td>
</tr>
<tr>
<td>Mint Yogurt Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Risotto &amp; Fontina Cheese Fritter</td>
<td>90</td>
<td>48.00</td>
</tr>
<tr>
<td>Roasted Garlic Nage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butternut Squash Bisque</td>
<td>142</td>
<td>60.00</td>
</tr>
<tr>
<td>Cranberry Compote, Crème Fraiche, Chives</td>
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</tbody>
</table>

**COLD HORS D’OEUVRES**

Priced per dozen, Minimum of 4 dozen per selection.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per 1 oz. serving</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watercress &amp; Smoked Salmon</td>
<td>70</td>
<td>54.00</td>
</tr>
<tr>
<td>Boursin &amp; Cucumber</td>
<td>100</td>
<td>48.00</td>
</tr>
<tr>
<td>Mint Yogurt Aioli</td>
<td>72</td>
<td>42.00</td>
</tr>
<tr>
<td>Roasted Beet Cup V, GF</td>
<td>150</td>
<td>45.00</td>
</tr>
<tr>
<td>Roasted Beets, Goat Cheese Curd, Crushed Hazelnuts, Corn Cup</td>
<td>45.00</td>
<td></td>
</tr>
<tr>
<td>Avocado &amp; Tomato Bruschetta V, GF</td>
<td>180</td>
<td>48.00</td>
</tr>
<tr>
<td>Basil, Jalapeño, Cracked Pepper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seared Rare Albacore Tuna</td>
<td>210</td>
<td>60.00</td>
</tr>
<tr>
<td>Caper Crème Fraiche</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

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**PASSED HORS D’OEUVRES**
A LA CARTE SALADS
Enhance your entrée by pairing it with a salad.

Panzanella Salad  V, GF
560 calories per 4 oz. serving
Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette
9.00

House Salad  V, GF
106 calories per 4 oz. serving
Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette
7.00

Grilled Peach Salad  GF
480 calories per 4 oz. serving
Bruised Kale, Bacon Lardons, Grapefruit Supremes, Toasted Almonds, Creamy Gorgonzola Vinaigrette
10.00

Roasted Beet Salad  V, GF
360 calories per 4 oz. serving
Herbed Goat Cheese Cream, Baby Yellow Frisée, Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette
10.00

Chardonnay Pear Salad
320 calories per 4 oz. serving
Lamb’s Leaf Lettuce, Red Oak Lettuce, Watercress, Poached Pears, Teardrop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette
10.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
**PLATED SALAD ENRÊS**

Served with assorted rolls, whipped butter and iced tea.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
<th>Calories/4 oz. serving</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pearl District Niçoise Salad</td>
<td>Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise &amp; Castelvetrano Olives, Oven Roasted Pulled Chicken Salad, Marionberry Vinaigrette</td>
<td>470</td>
<td>V, GF</td>
</tr>
<tr>
<td>Roasted Butternut Squash Salad</td>
<td>Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique</td>
<td>310</td>
<td>V, GF</td>
</tr>
<tr>
<td>Fattoush Market Salad</td>
<td>Spinach, Kale, Chopped Red &amp; Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint &amp; Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette</td>
<td>360</td>
<td>V</td>
</tr>
</tbody>
</table>

**Beef & Roasted Corn Salad**

Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette

36.00

**Roasted Beef Tenderloin Salad**

Arugula, Frisée, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette

42.00

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PLATED LUNCH ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

**Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce**
41.00

**Chicken Rollatini**
1340 calories per 8 oz. serving
Spinach, Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce
41.00

**Spiced Date & Orange Cous Cous, Tagine Sauce**
51.00

**Roasted Herb Chicken**
1050 calories per 8 oz. serving
Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus
42.00

**Taleggio Cheese Stuffed Chicken**
1240 calories per 8 oz. serving
Spinach, Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce
41.00

**Short Rib Tagine**
1030 calories per 8 oz. serving
Spiced Date & Orange Cous Cous, Tagine Sauce
51.00

**Grilled Apricot Glazed Salmon**
590 calories per 6 oz. serving
Wilted Spinach, Pommes Aligot, Orange & Grapefruit Reduction
42.00

**Roasted Herb Chicken**
1050 calories per 8 oz. serving
Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus
42.00

**Blackened Grilled Hanger Steak**
680 calories per 6 oz. serving
Smoked Mushroom & Leek Ragout
46.00

**Five Spice Marinated Chicken**
560 calories per 8 oz. serving
Roasted Ruby & Golden Beets, Brown Rice, Fresh Lime & Lemon Grass, Steamed Edamame, Flaked Sea Salt & Black Garlic
45.00

**Grilled Apricot Glazed Salmon**
590 calories per 4 oz. serving
Poached Salmon & Dill Crème Fraiche, Salmon Mi Cuit, Salmon Roe, Salmon Tartare
51.00

**Salmon Three Ways**
590 calories per 4 oz. serving
Poached Salmon & Dill Crème Fraiche, Salmon Mi Cuit, Salmon Roe, Salmon Tartare
51.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED DINNER ENTÉRÉES

Served with assorted rolls, whipped butter, regular coffee, decaf coffee and hot tea.

Miso Sake Glazed Sea Bass  GF
520 calories per 6 oz. serving
Fioretto, Shaved Brussels Sprouts, Cauliflower Puree, Caponata Agrodolce
$55.00

Seared Salmon  GF
590 calories per 6 oz. serving
Quinoa & Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw
$44.00

Seared Draper Valley Chicken Breast  GF
1050 calories per 8 oz. serving
Broccolini, Roasted Mushroom with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus
$52.00

Braised Short Ribs
1020 calories per 4 oz. serving
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus
$58.00

Petite Filet Mignon  GF
860 calories per 4 oz. serving
Yukon Gold Potato & Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi
$57.00

All Natural Cascade Farms Braised Short Ribs  GF
1180 calories per 6 oz. serving
Funnel Chanterelles, Celery Root Mash, Pickled Walla Walla Onions, Porcini Red Wine Nage
$54.00

Peppercorn Crusted Beef Filet Mignon
750 calories per 7 oz. serving
Forest Mushrooms, Blue Potato Pommes Fondant, Braised Red Cabbage, Baby Turnips, Baby Beets, Sauce Bretonne
$62.00

Roasted Tuscan Style Chicken  GF
950 calories per 8 oz. serving
Artichoke, Fingerling Potato & Tuscan Kale Hash, Smoked Tomato Sauce
$48.00

Pan Seared Snapper Filet  GF
480 calories per 7 oz. serving
Braised Kale & Quinoa, Lemon Beurre Blanc
$53.00

Filet of Beef Rossini Tomato & Caper Agrodolce, Macadamia Nut Crusted Ling Cod
1350 calories per 8 oz. serving
Vegetable Escabeche
$72.00

Textures of Pink Peppercorn Crusted Pork Tenderloin, Potato Wrapped Spigola
1250 calories per 8 oz. serving
Roasted Broccolini with Cannellini Bean Ragout
$56.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
# PLATED VEGETARIAN, VEGAN & GLUTEN FRIENDLY ENTREES

Price is based on your highest priced selected entrée.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Calories per 4 oz. serving</th>
<th>Vegan</th>
<th>Gluten Friendly</th>
<th>Vegetarian</th>
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</thead>
<tbody>
<tr>
<td>Black Bean Quinoa Cake</td>
<td>350</td>
<td>V, GF</td>
<td></td>
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</tr>
<tr>
<td>Caramelized Artichokes &amp; Roasted Squash Hash</td>
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</tr>
<tr>
<td>House Made Butternut Squash Ravioli</td>
<td>660</td>
<td>VEG</td>
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</tr>
<tr>
<td>Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Three Bean Cassoulet</td>
<td>260</td>
<td>VEG</td>
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<tr>
<td>Confit Butternut Squash, Bloomsdale Spinach, Puff Pastry Crisp</td>
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<tr>
<td>Vegetable Ratatouille</td>
<td>340</td>
<td>VEG</td>
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<tr>
<td>Eggplant, Seasonal Squash, Pomme Anna, Buffalo Mozzarella Smoked Tomato Ragu</td>
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<tr>
<td>Masa Harina Tamale</td>
<td>720</td>
<td>V</td>
<td></td>
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<tr>
<td>Grilled Nopales, Charred Corn, Black Beans, Chiles, Queso Fresco Corn Milk</td>
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<td></td>
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</tr>
<tr>
<td>Pomegranate Tabbouleh</td>
<td>420</td>
<td>V</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur Wheat, Grapefruit Citronette</td>
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<tr>
<td>Hazelnut Paella</td>
<td>480</td>
<td>V, GF</td>
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<tr>
<td>Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock</td>
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<tr>
<td>Spiced Root Vegetable Hash</td>
<td>320</td>
<td>V, GF</td>
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</tr>
<tr>
<td>Carrots, Golden Beets, Parsnips, Butternut Squash, Red Wine Vinaigrette, Toasted Spices</td>
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<td></td>
</tr>
<tr>
<td>Masoor Dal</td>
<td>360</td>
<td>V, GF</td>
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<td></td>
</tr>
<tr>
<td>Red Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth</td>
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<tr>
<td>Tuscan Lentil Stew</td>
<td>310</td>
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<tr>
<td>Wilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions</td>
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</tr>
<tr>
<td>Black Bean Lentil Salad</td>
<td>310</td>
<td>V, GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green Lentils, Black Beans, Diced Tomatoes, Red Onions, Red Bell Peppers, Cilantro, Cumin-Lime Vinaigrette</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Warm Butternut Squash &amp; Farro Salad</td>
<td>360</td>
<td>V, GF</td>
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</tr>
<tr>
<td>Baby Kale, Dried Cranberries, Roasted Hazelnuts</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Raw Vegetable Salad</td>
<td>310</td>
<td>V, GF</td>
<td></td>
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</tr>
<tr>
<td>Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon Vinaigrette</td>
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<td></td>
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<td></td>
</tr>
<tr>
<td>Roasted Chickpea Ratatouille</td>
<td>320</td>
<td>V, GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts &amp; Pomegranate</td>
<td></td>
<td></td>
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<tr>
<td>Quinoa Rice Pudding</td>
<td>360</td>
<td>V, GF</td>
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<td></td>
</tr>
<tr>
<td>Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
**Choice of Two Soups**
Roasted Corn Chowder, Creamy Butternut Squash, Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla

42.00 PP

**Soup & Salad Table**
40 - 560 calories per 5 oz. serving

Choice of Two Soups
Roasted Corn Chowder, Creamy Butternut Squash, Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla

Salad
Mixed Seasonal Greens, Cucumbers, Roasted Peppers, Red Onions, Tomatoes, Olives, Mushrooms, Bacon Crumbles, Diced Ham, Turkey, Cheddar, Feta, Shaved Asiago, Cornbread Croutons, Balsamic Vinaigrette and Buttermilk Herb Ranch

Bread & Crackers
Rolls, Gourmet Crackers

Fresh Fruit Tarts
42.00 PP

**Salad**
Mixed Seasonal Greens, Cucumbers, Roasted Peppers, Orange & Jalapeño Salad

**Pollo & Carnitas**
24 Hour Pulled Chicken & Pork

**Tamarind Glazed Grilled Skirt Steak**

**Rice**
Spinach & Cilantro Green Rice

**Salsas & Condiments**
Pico De Gallo, Green Tomato Salsa, Guacamole, Grilled Corn & Black Bean Salsa, Shredded Cheese, Sour Cream, Chili Sauce

**Taco Shells**

**Bread & Crackers**
Rolls, Gourmet Crackers

**Fresh Fruit Tarts**
42.00 PP

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**Urban Cowboy Table**
80 - 780 calories per 4 oz. serving

**Salad**
Baby Mixed Greens, Cracked Mustard Vinaigrette, Buttermilk Herb Ranch

**Mustard Potato Salad**
Rotisserie BBQ Chicken
Chili Cumin Rubbed Rotisserie Chicken with Orange Ginger BBQ Sauce

**Smoked Brisket**
Honey BBQ Sauce

**Pecan Smoked Peppered Sausage**
Bourbon BBQ Sauce

**Roasted Corn**
Chile Lime Butter

**Three Cheese Mac N’ Cheese**

**Jalapeño Cornbread & Buttermilk Biscuits**
Whipped Butter

**Chocolate Bourbon Pecan Tarts**

**Pineapple Upside Down Cake**

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**Fiesta Mexicana Table**
40 - 1460 calories per 4 oz. serving

**Salsas & Condiments**
Pico De Gallo, Green Tomato Salsa, Guacamole, Grilled Corn & Black Bean Salsa, Shredded Cheese, Sour Cream, Chili Sauce

**Taco Shells**

**Cinnamon Sugar Churros**

**Layered Chocolate Cake**

**Warm Flour Tortillas**

**Salad**
Wild Rice & Orange Zest Salad, Candied Pecans

**Pollo & Carnitas**
Cilantro, Bell Pepper, Orange & Jalapeño Salad

**Tamarind Glazed Grilled Skirt Steak**

**Rice**
Spinach & Cilantro Green Rice

**Salsas & Condiments**
Pico De Gallo, Green Tomato Salsa, Guacamole, Grilled Corn & Black Bean Salsa, Shredded Cheese, Sour Cream, Chili Sauce

**Taco Shells**

**Warm Flour Tortillas**

**Cinnamon Sugar Churros**

**Layered Chocolate Cake**

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**Chef Tables**
Served with regular coffee, decaf coffee and hot tea.

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(V) vegan | (GF) gluten friendly | (VEG) vegetarian
CHEF TABLES

continued

Bridge City Table
10 - 1410 calories per serving

Salad  GF
Artichoke Hearts, Feta Cheese, Kalamata Olives, Sun Dried Tomatoes, Roasted Red and Yellow Bell Peppers, Pine Nuts, Curly Endive, Bibb Lettuce, Torn Greens and Xeres Vinaigrette

Salad
Orzo Salad, Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese

Herb Roasted Potatoes  V, GF

Chicken Saltimbocca  GF
Prosciutto, Sage, Pan Jus

Salmon  GF
Tomato, Basil, Garlic, Gremolata

Garlic Breadsticks
Tiramisu
Cannoli
52.00 PP

Taste of Delhi Table
10 - 1260 calories per serving

Salad  GF
Cucumber Tomato Salad with Raita Dressing

Tandoori Chicken Wings  GF
Yogurt Sauce

Lamb Curry  GF
Potato, Eggplant

Gobi Aloo Potato & Cauliflower Curry  V, GF
Vegetarian Samosa
Tamarind & Mango Chutney

Ginger Basmati Rice  V, GF
Naan Bread

Seasonal Fruit  V, GF
Marinated in Honey & Mint
49.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
ACTION STATIONS & BOARDS
ACTION STATIONS

Minimum of 100 guests per action station. All action stations require two attendants at $200.00 each.

Tandoori Station
60 - 720 calories per 3 oz. serving
Chicken Tikka GF
Tandoori jhinga, Paneer & Naan
Prawn, Cheese, Bread
Relish, Dips & Chutney
26.00 PP

Flavors of India Station
260 calories per 6 oz. serving
Palak Paneer VEG
Malai Kofta
Tava Fry Vegetables
Basmati Rice V, GF
Tandoori Naan Bread
39.00 PP

Heirloom Tomato Action Station
60 - 300 calories per 2 oz. serving
Sliced To Order Heirloom Tomatoes GF
Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic
24.00 PP

Chef Allan’s Mac & Cheese Station
210 - 740 calories per 3 oz. serving
Tillamook Cheddar Mac Cavatappi, Tillamook Cheddar Sauce
Smoked Bacon & Roasted Poblano Mac Cavatappi, Point Reyes Cheese Sauce
Rock Shrimp & Corn Mac Cavatappi, Sun-Dried Tomato Sauce
26.00 PP

BOARDS

Boards serve approximately 50 guests

Charcuterie Board
60 - 310 calories per 2 oz. serving
Sliced Meats & Cheeses
Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone, Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini, Focaccia, Breadsticks
Prosciutto Rolls
Prosciutto di San Daniele, Briar Rose Goat Cheese Mousse, Balsamic Crema
Roasted & Grilled Vegetables
Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash
Sliced Seasonal Melon
Sun-Dried Tomato Hummus
Pita Bread
Dressings
Extra Virgin Olive Oil, Aged Balsamic Vinegar
1050 EA

Cheese Board
20 calories per 270 per 1 oz. serving
Imported & Local Northwest Cheeses
Candied Apricots
Roasted Hazelnuts
Grapes on the Vine
Rustic Bread & Crackers
900 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
**ACTION STATIONS**

**Gourmet Hot Chocolate Bar Station**
- 210 - 420 calories per serving
- Drinking Chocolate
- Dark Chocolate, Milk Chocolate or White Chocolate
- Toppings
  - Housemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces
- 16.00 PP

**Toasted S’mores Action Station**
- 119 - 250 calories per serving
- Torched To Order Housemade Marshmallows
- Chocolate Accoutrements
- 15.00 PP

**Crepe Action Station**
- 290 - 580 calories per serving
- Freshly Made Crepes
- Choice of Filling
  - Nutella, Lemon Curd, Berry Compote
- Choice of Toppings
  - Berries, Whipped Cream, Powdered Sugar, Chocolate Sauce, Caramel Sauce
- 19.00 PP

**Ice Cream Sundae Bar Station**
- 320 - 740 calories per serving
- Tillamook Ice Cream
- Assorted Ice Cream Toppings
  - Caramel Sauce, Chocolate Sauce, Whipped Cream, Sprinkles, Chocolate Shavings, Maraschino Cherries, Cookie Crumbles, Brownie Pieces
- 18.00 PP

**BOARDS**

**Gourmet Dessert Board**
- Chef’s Selection of Sweet Bites
- 650.00

**Dessert Board**
- 80 - 140 calories per serving
- Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Dulce De Leche
- 700.00

**Vegan Dessert Board**
- 80 - 140 calories per serving
- Pate de Fruit, Date Truffles, Chocolate Bark
- 750.00

**Candyland Board**
- 110 - 180 calories per serving
- Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit
- 700.00

**Portlandia Board**
- 80 - 120 calories per serving
- Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers
- 700.00

**DON’T FORGET**

**Portland Coffee Roasters**
- 5 calories per 12 oz. serving
- Regular & Decaf Coffee
- 80.00 GL

**Choice of Hot Teas**
- 0 calories per 12 oz. serving
- 80.00 GL

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
OREGN
Oregon Convention Center

GRAB & GO OFFERINGS
### GRAB & GO OFFERINGS

Minimum of 200 guests per grab & go option.

**Bento Bowl Grab & Go**

<table>
<thead>
<tr>
<th>660 calories per 4 oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Bento Bowl</strong></td>
</tr>
<tr>
<td>Thai Style Chicken, Rice and Chow Chow Vegetables</td>
</tr>
<tr>
<td><strong>Beef Bento Bowl</strong></td>
</tr>
<tr>
<td>Thai Style Beef, Rice and Chow Chow Vegetables</td>
</tr>
<tr>
<td><strong>Tofu Bento Bowl</strong></td>
</tr>
<tr>
<td>Grilled Tofu, Rice and Chow Chow Vegetables</td>
</tr>
</tbody>
</table>

**Cookie**

Bottled Water or Assorted Flavored Seltzer Water

39.00 PP

**Southwest Bowl Grab & Go**

<table>
<thead>
<tr>
<th>780 calories per 4 oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Carne Asada Bowl</strong></td>
</tr>
<tr>
<td>Southwest Carne Asada, Fajita Veggies, Chula Beans, Pico De Gallo, Spanish Rice</td>
</tr>
<tr>
<td><strong>Chicken Bowl</strong></td>
</tr>
<tr>
<td>Southwest Chicken, Fajita Veggies, Chula Beans, Pico De Gallo, Spanish Rice</td>
</tr>
<tr>
<td><strong>Vegetable Bowl</strong></td>
</tr>
<tr>
<td>Southwest Fajita Veggies, Chula Beans, Pico De Gallo, Spanish Rice</td>
</tr>
</tbody>
</table>

**Condiments**

Sour Cream, Hot Sauce

**Cookie**

Bottled Water or Assorted Flavored Seltzer Water

39.00 PP

**Sandwich Grab & Go**

<table>
<thead>
<tr>
<th>10 - 1560 calories per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Turkey &amp; Havarti on Multi-Grain</strong></td>
</tr>
<tr>
<td><strong>Chicken Caesar Wrap</strong></td>
</tr>
<tr>
<td><strong>Veggie Wrap</strong></td>
</tr>
<tr>
<td><strong>Bag of Chips</strong></td>
</tr>
<tr>
<td><strong>Mandarin Orange</strong></td>
</tr>
</tbody>
</table>

**Cookie**

Bottled Water or Assorted Flavored Seltzer Water

46.00 PP

**Mac & Cheese Grab & Go**

<table>
<thead>
<tr>
<th>1100 - 1500 calories per 4 oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pulled Pork Mac &amp; Cheese</strong></td>
</tr>
<tr>
<td><strong>Chicken Mac &amp; Cheese</strong></td>
</tr>
<tr>
<td><strong>Traditional Mac &amp; Cheese</strong></td>
</tr>
</tbody>
</table>

**Cookie**

Bottled Water or Assorted Flavored Seltzer Water

41.00 PP

**Mediterranean Grab & Go**

<table>
<thead>
<tr>
<th>30 - 900 cal per 4 oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Kebab Salad</strong></td>
</tr>
<tr>
<td>Couscous, Tomato &amp; Cucumber Salad</td>
</tr>
<tr>
<td><strong>Falafel Salad</strong></td>
</tr>
<tr>
<td>Couscous, Tomato &amp; Cucumber Salad</td>
</tr>
</tbody>
</table>

**Cookie**

Bottled Water or Assorted Flavored Seltzer Water

41.00 PP

**Gourmet Salad Grab & Go**

<table>
<thead>
<tr>
<th>60 - 660 cal per 4 oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chef Salad</strong></td>
</tr>
<tr>
<td>Sliced Deli Meats, Hard Boiled Egg, Tomatoes, Cucumbers, Cheese</td>
</tr>
<tr>
<td><strong>Chicken Mediterranean Style Salad</strong></td>
</tr>
<tr>
<td>Grilled Eggplant, Zucchini, Seasonal Legumes, Romaine Hearts, Frisée, Radicchio, Yellow Squash, Basil Vinaigrette</td>
</tr>
<tr>
<td><strong>Vegan Mediterranean Style Salad</strong></td>
</tr>
<tr>
<td>Grilled Tofu, Grilled Eggplant, Zucchini, Seasonal Legumes, Romaine Hearts, Frisée, Radicchio, Yellow Squash, Basil Vinaigrette</td>
</tr>
</tbody>
</table>

**Bread & Butter**

**Cookie**

Bottled Water or Assorted Flavored Seltzer Water

46.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED DESSERTS

Blood Orange Chocolate Cake
45 calories per serving
Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit
14.00

Lemon Elderflower Cheesecake
320 calories per serving
Mascarpone Cheesecake, Gluten Friendly Ginger Snap Crust, Lemon Curd, Prosecco Gelee, Elderflower Ruff
14.00

Goat Cheese Bavarois
70 calories per serving
Honey Goat Cheese Bavarian, Graham Cracker, Brandyed Cherries, Honeycomb, Olive Oil Powder
14.00

Chocolate Hazelnut Bombe
70 calories per serving
Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish
12.00

Marionberry S'mores
100 calories per serving
Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries
14.00

Passionfruit Panna Cotta
570 calories per serving
Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel
14.00

Lemon Meringue
250 calories per serving
Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries
12.00

Sweet & Salty
100 calories per serving
Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel, Candied Peanuts
12.00

Strawberry Pistachio Cake
310 calories per serving
Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream
11.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED DESSERTS
continued

Pinot Poached Pear Financier
Brown Butter Almond Cake, Willamette Valley Pinot Pears, Ginger Streusel, Mascarpone, Rose Pear Chip
11.00

Chocolate Espresso Bar
Espresso Infused White Chocolate Mousse, Chocolate Crèmeux, Biscotti
11.00

S’mores
Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff
11.00

Riesling Apple Cheesecake
Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread, Apple Chip
11.00

Triple Chocolate Panna Cotta
Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries
11.00

Chocolate Orange Buttermilk Cake
Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange
10.00

Raspberry Lemon Poppy Seed Cake
Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries
10.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
## A LA CARTE DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marionberry Tarts</td>
<td>48.00</td>
<td>Vanilla Tart Shell, Marionberry Curd, Toasted Meringue, Marionberry Tarts, 80-160 calories per serving</td>
</tr>
<tr>
<td>S'mores Bites</td>
<td>48.00</td>
<td>Chocolate Pot De Crème, Graham Cracker, Fluff, S’mores Bites, 80 - 160 calories per serving</td>
</tr>
<tr>
<td>Crème Brûlée</td>
<td>48.00</td>
<td>Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries, Crème Brûlée, 80 - 160 calories per serving</td>
</tr>
<tr>
<td>Chocolate Cake Bites</td>
<td>48.00</td>
<td>Chocolate Cake, Chocolate Ganache, Caramel Crispies, Chocolate Cake Bites, 140 calories per serving</td>
</tr>
<tr>
<td>Chocolate Coffee Mousse Cups</td>
<td>48.00</td>
<td>Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs, Chocolate Coffee Mousse Cups, 140 calories per serving</td>
</tr>
<tr>
<td>Chocolate Caramel Tarts</td>
<td>42.00</td>
<td>Chocolate Tart Shell, Caramel, Chocolate Ganache, Caramel Crispies, Chocolate Caramel Tarts, 120 calories per serving</td>
</tr>
<tr>
<td>Lemon Tarts</td>
<td>42.00</td>
<td>Vanilla Tart Shell, Brown Butter Lemon Curd, Meringue, Lemon Tarts, 70 calories per serving</td>
</tr>
<tr>
<td>Berry Cheesecake Bites</td>
<td>36.00</td>
<td>Vanilla Cheesecake, Graham Crust or GF Cheesecake, Berry Cheesecake Bites, 110 - 130 calories per serving</td>
</tr>
<tr>
<td>White Chocolate Blondies</td>
<td>36.00</td>
<td>White Chocolate Ganache, Caramel Crispies, White Chocolate Blondies, 80 calories per serving</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>42.00</td>
<td>Chocolate Brownie, Chocolate Ganache, Double Chocolate Brownies, 112 calories per serving</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>42.00</td>
<td>Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle, Chocolate Dipped Strawberries, GF, 120 - 140 calories per serving</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>40.00</td>
<td>Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Assorted Cookies, 40 calories per serving</td>
</tr>
</tbody>
</table>

*(V) vegan | (GF) gluten friendly | (VEG) vegetarian*
A LA CARTE DESSERTS

Lemon Bars
50 calories per serving
Lemon Curd, Shortbread Base
40.00 DZ

Hazelnut Biscotti
40 calories per serving - nut free option available
Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts
42.00 DZ

Doughnut Holes
52 calories per serving, 1 dozen minimum
Vanilla Glazed, Chocolate Glazed, or Cinnamon Sugar
24.00 DZ

Mini Cupcakes
70 calories per serving, 2 dozen minimum
Vanilla, Chocolate, or Beet Red Velvet
40.00 DZ

French Macarons GF
280 calories per serving
Assorted Flavors
48.00 DZ

Peanut Butter Pyramids
210 calories per serving
Peanut Butter Mousse, Chocolate Shell, Vanilla Shortbread
48.00 DZ

Pâte De Fruit GF
100 calories per serving
Soft Fruit Candy, Sugar
36.00 DZ

Chocolate Truffles GF
140 calories per serving
Choice of Caramel, Coffee, Coconut, or Strawberry Filling
36.00 DZ

Oregon Chai Cookies
50 calories per serving
Thai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle
42.00 DZ

Custom Shortbread Cookies
48 calories per serving
Vanilla Shortbread Cookies, Custom Design/Logo
84.00 DZ ++
pricing may vary based on design complexity

Custom Logo Cupcakes
70 calories per serving
Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Logo
84.00 DZ ++
pricing may vary based on design complexity

Chocolate Date Truffles V, GF
130 calories per serving
Date & Nut Truffles, Shredded Coconut
42.00 DZ

Cookies V, GF
148 calories per serving
Chocolate Chip or Assorted, Individually Packaged
48.00 DZ

Townie Brownies GF
148 calories per serving
Gluten Friendly Chocolate Brownies
48.00 DZ

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
**BEVERAGES**

**Iced Tea**
2-100 calories per 12 oz. serving
Lemon Wedges
60.00 GL

**Portland Coffee Roasters**
5 calories per 12 oz. serving
Regular & Decaf Coffee
80.00 GL

**Choice of Hot Teas**
0 calories per 12 oz. serving
80.00 GL

**Infused Lemonade**
10 - 200 calories per 12 oz. serving
Classic, Basil, Blackberry, Strawberry
62.00 GL

**Infused Water**
10 - 50 calories per 12 oz. serving
Blueberry Lemon, Mint Cucumber, Mixed Melon
42.00 GL

**Juice by the Gallon**
10 - 200 calories per 12 oz. serving
Orange, Apple, Cranberry
68.00 GL

**Bottled Juices**
140 - 290 calories per serving
6.00 EA

**Happy Mountain Kombucha**
30 - 60 calories per serving
6.00 EA

**Soft Drinks**
0 - 120 calories per 12 oz. serving
Pepsi, Diet Pepsi, Sierra Mist
5.25 EA

**Flavored Seltzer Water**
0 calories per serving
5.25 EA

**Bottled Water**
0 calories per serving
5.25 EA

**Perrier**
0 calories per 11 oz. serving
Sliced limes
6.00 EA

**Rock Star Energy Drinks**
10 - 145 calories per serving
Regular, Sugar Free
7.00 EA

**Water Cooler Rental**
0 calories per serving
Includes 5 Gallon Water Jug
70.00 EA

**5 Gallon Water Jug**
0 calories per serving
56.00 EA
As Portland and Oregon feature some of the country’s top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Levy bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a $200 bartender fee with a four (4) hour minimum, each additional hour is $50.00.

**BAR SELECTIONS**

Please ask your catering manager for current selections.

Local Wine
12.00 PER GLASS

Premium Local Wine
15.00 PER GLASS

Cocktails
12.00

Premium Cocktails
14.00

Local Craft Beer
10.00

Domestic Beer
8.00

Local Craft Cider
8.00

Seltzer
8.00
We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As “a family of passionate restaurateurs,” we seek to exceed your guests’ expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

PRICING & GUARANTEES

Prices quoted in the menu do not include the 23% administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 15% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of $200.00 per four-hour shift with each additional hour of $50.00 per hour.
We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

**EVENT TIMELINE**
Prices are based on a two-hour meal period for plated meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

**CATERING CONTRACTS**
A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

**CANCELLATIONS**
Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

**OUTSIDE FOOD & BEVERAGE**
No food or beverages of any kind may be brought into or removed from the location by either Client or Client’s guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

**ALCOHOL REQUIREMENTS**
We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT UNTIL THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed OLCC Certified Bartender.

**PAYMENT**
We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least fourteen (14) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the “Deposit”). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager’s office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client’s cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card (credit card maximum use is $50,000 for the whole event).