INDEX
2022-2023 Food & Beverage Offerings
A LA CARTE BREAKFAST
Priced per dozen, minimum of 1 dozen per selection.

Housemade Breakfast Pastries
180 calories per serving

Housemade Goat Cheese Mini Scones
190 calories per serving
Goat Cheese, Rosemary, Thyme

Housemade Lemon Poppy Seed Mini Scones
180 calories per serving

Housemade Bacon Cheddar Mini Scones
230 calories per serving

Goat Cheese, Rosemary, Thyme

Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried Apricots, Cubed Cheddar Cheese, Herbed Cream Cheese Spread

A LA CARTE BREAKFAST

ON THE GO BREAKFAST
Maximum of 250 guests.

Protein Box On The Go
110 - 680 calories per serving
Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried Apricots, Cubed Cheddar Cheese, Herbed Cream Cheese Spread

A LA CARTE BREAKFAST

BREAKFAST

ACTION STATIONS
All stations require two attendants at $200.00 each. Minimum of 200 guests, maximum of 500 guests.

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

Smokey Station
120 calories per 3 oz. serving
Smoked Salmon, Soft Boiled Eggs, Dried Apricots, Thick Cut Toast

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

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

Housemade Gluten Free Blueberry Muffins
140 - 290 calories per serving

Housemade Gluten Free Mini Choco Cherry Scones
140 - 290 calories per serving

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

Beignet Station
250 - 400 calories per 3 oz. serving
Fried Fresh Beignets, Snow Sugar

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

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

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

ACTION STATIONS

ON THE GO BREAKFAST

PRICE PER DOZEN, MINIMUM OF 1 DOZEN PER SELECTION.
### 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, Soppressata, 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
- Milk
  - Whole, 2%, Skim
- Fruit & Greek Yogurt
- House Made Granola
- Seasonal Sliced Fruits
  - V, GF
    - Melons, Pineapple, Berries
- Freshly Squeezed Juices
  - V, GF
    - Orange, Grapefruit, Apple
- French Baguettes
  - Whole Grain Mustard

**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, Decaf, Hot Teas

### TABLE ENHANCEMENTS

**Tomato & Basil Egg Scramble**
- GF
  - 91 calories per 4 oz. serving
  - Scrambled Eggs, Tomato, Chiffonade Basil

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

**Leek & Asparagus Egg Tart**
- 280 calories per 4 oz. serving
  - Caramelized Leek & Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney

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

**Roasted Vegetable Frittata**
- VEG, GF
  - 300 calories per 4 oz. serving
  - Egg, Roasted Vegetables, Pepper Jack, Pomodoro Sauce, Fried Green Tomatoes

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

**Quinoa Rice Pudding**
- V, GF
  - 450 calories per 3 oz. serving
  - Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
Party Bites! (V)
Cinnamon, Vanilla, All Natural Sprinkles, Signature Vanilla Cake
Portland Coffee Roasters Regular and Decaf Coffee

Orange Dreamsicle Donut Bites! (V)
Orange Oil, Vanilla Bean Paste, Vanilla Cake
Portland Coffee Roasters Regular and Decaf Coffee

Chocolate Truffle Donut Bites! (V)
Chocolate Fleur De Sel, Cocoa, Chocolate Cake
Portland Coffee Roasters Regular and Decaf Coffee

Seasonal Flavors Available Upon Request

Minimum Order Details:
70-139 ppl - (1) Flavor
140-209 ppl - (2) Flavors
210 + ppl - (3) Flavors

(V) vegan
**A LA CARTE**

### SWEETS, FRUITS & MORE

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
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<tbody>
<tr>
<td>Individual Yogurts</td>
<td>20-30</td>
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<tr>
<td>Whole Fresh Fruit</td>
<td>60-110</td>
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<tr>
<td>Fresh Fruit, Granola &amp; Yogurt Parfait</td>
<td>300</td>
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<tr>
<td>Mini Fruit Skewers</td>
<td>90</td>
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<tr>
<td>Hard Boiled Eggs, Shelled</td>
<td>80</td>
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<tr>
<td>Granola Bars</td>
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<tr>
<td>Energy Bars</td>
<td>150</td>
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<tr>
<td>Full Size Candy Bars</td>
<td>80-400</td>
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<tr>
<td>Individual 3oz Trail Snacks</td>
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<tr>
<td>Individual 3oz Sweet Snacks</td>
<td>50-180</td>
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<tr>
<td>Individual 2oz Boxed Raisins</td>
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<tr>
<td>Kettle Chips</td>
<td>150</td>
</tr>
<tr>
<td>Kettle Chips &amp; Dip</td>
<td>150-390</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>290</td>
</tr>
<tr>
<td>Mini Pretzels, Bulk</td>
<td>170</td>
</tr>
<tr>
<td>Kettle Chips &amp; Dip</td>
<td>150-390</td>
</tr>
<tr>
<td>Lemon Herb Hummus &amp; Pita Chips</td>
<td>190-390</td>
</tr>
</tbody>
</table>

### BY THE POUND

One pound serves 10-12 people

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Herb Hummus &amp; Pita Chips</td>
<td>190-390</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>290</td>
</tr>
<tr>
<td>Mini Pretzels, Bulk</td>
<td>170</td>
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<tr>
<td>Tortilla Chips &amp; Salsa</td>
<td>15-245</td>
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<tr>
<td>Kettle Chips &amp; Dip</td>
<td>150-390</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>150</td>
</tr>
<tr>
<td>Kettle Chips &amp; Dip</td>
<td>150-390</td>
</tr>
<tr>
<td>Tortilla Chips &amp; Salsa</td>
<td>15-245</td>
</tr>
</tbody>
</table>

### BAKED GOODS, BY THE DOZEN

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per serving</th>
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</thead>
<tbody>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>360-530</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>112</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>40</td>
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<tr>
<td>Lemon Bars</td>
<td>150</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>112</td>
</tr>
</tbody>
</table>

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

Oregon Mountain Mix
50 - 100 calories per 2 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 Mini Cupcakes
Silky Vanilla, Rich Red Velvet, Chocolaty Chocolate

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

Dipped Junk Food
50 - 120 calories per serving

Dark Chocolate
Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Cinnamon Sugar

Churros, Bacon

Bottled Water

Assorted Flavored Seltzer Water

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

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

Willamette Garden Bounty
V, GF
50 - 250 calories per 2 oz. serving

Crudité Platter
Celery Sticks, Baby Carrots, Squash, Cucumber, Zucchini, Chipotle Ranch, Red Pepper Hummus

Bottled Water

Assorted Flavored Seltzer Water

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

CANDY
50 - 110 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

"Love Oregon" Package
80 - 120 calories per serving

Oregon Inspired Assorted Treats
Chai Spiced Oregon Cookies, Marionberry Tarts, Gluten Free Espresso Brownies

Bottled Water

Assorted Flavored Seltzer Water

CHOCOLATE FIX
140 - 320 calories per serving

Assorted Chocolate Treats
Chocolate Bar, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzels

Bottled Water

Assorted Flavored Seltzer Water

COOKIE & BROWNIE BREAK
140 - 320 calories per serving

Assorted Fresh Baked Cookies
Chocolate Brownies

Bottled Water

Assorted Flavored Seltzer Water

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

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

- Baby Mixed Greens  
  - GF  
  - 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  
  - GF  
  - Chile Lime Butter
- Three Cheese Mac N’ Cheese
- Jalapeño Cornbread & Buttermilk Biscuits
  - Whipped Butter
- Chocolate Bourbon Pecan Tarts
- White Choco Blondies

**Sandwich Grab & Go**
10 - 1560 calories per serving

- Turkey & Havarti on Multi-Grain
- Chicken Caesar Wrap
- Veggie Wrap
- Bag of Chips
- Mandarin Orange
- Cookie
- Bottled Water, Assorted Flavored Seltzer Water

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
## Chef Tables

### Bridge City Table
10 - 1410 calories per serving

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Mediterranean Salad</td>
<td>GF</td>
</tr>
<tr>
<td>Orzo Salad</td>
<td>V, GF</td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>GF</td>
</tr>
<tr>
<td>Salmon</td>
<td>GF</td>
</tr>
<tr>
<td>Garlic Breadsticks</td>
<td></td>
</tr>
<tr>
<td>Tiramisu</td>
<td></td>
</tr>
<tr>
<td>Cannoli</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Potatoes</td>
<td>V, GF</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese</td>
<td></td>
</tr>
</tbody>
</table>

### Taste of Delhi Table
10 - 1260 calories per serving

<table>
<thead>
<tr>
<th>Item</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Tomato Salad</td>
<td>GF</td>
</tr>
<tr>
<td>Tandoori Chicken Wings</td>
<td>GF</td>
</tr>
<tr>
<td>Lamb Curry</td>
<td>GF</td>
</tr>
<tr>
<td>Gobi Aloo Potato &amp; Cauliflower Curry</td>
<td>V, GF</td>
</tr>
<tr>
<td>Vegetarian Samosa</td>
<td></td>
</tr>
<tr>
<td>Lamb Curry</td>
<td>GF</td>
</tr>
<tr>
<td>Tandoori Chicken Wings</td>
<td>GF</td>
</tr>
<tr>
<td>Gobi Aloo Potato &amp; Cauliflower Curry</td>
<td>V, GF</td>
</tr>
<tr>
<td>Vegetarian Samosa</td>
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</tr>
<tr>
<td>Ginger Basmati Rice</td>
<td>V, GF</td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>GF</td>
</tr>
<tr>
<td>Naan Bread</td>
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</tr>
<tr>
<td>Tiramisu</td>
<td></td>
</tr>
<tr>
<td>Cannoli</td>
<td></td>
</tr>
</tbody>
</table>

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
ACTIOStations
Minimum of 100 guests per action station. All action stations require two attendants at $200.00 each.

Tandoori Station
60 - 790 calories per 3 oz. serving
- Chicken Tikka  GF
- Tandoori Jhinga, Paneer & Naan
- Prawns, Cheese, Bread
- Relish, Dips & Chutney

Heirloom Tomato Action Station
60 - 390 calories per 2 oz. serving
- Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic
- Sliced Heirloom Tomatoes

Flavors of India Station
260 calories per 6 oz. serving
- Malai Kofta
- Tava Fry Vegetables
- Basmati Rice  V, GF
- Tandoori Naan

Chef Allan’s Mac & Cheese Station
390 - 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

Mini Slider Station
70-550 calories per serving
- Prime Beef Mini Burger
- Rogue Creamery Blue Cheese, Cipollini Onions
- Mini Vegetable & Grain Burger

Charcuterie Board
60 - 316 calories per 2 oz. serving
- Sliced Meats & Cheeses
- Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone
- Fruits
- Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini, Focaccia, Breadsticks

Sliced Seasonal Melon
- Sun-Dried Tomato Hummus
- Pita Bread
- Dressings
- Extra Virgin Olive Oil, Aged Balsamic Vinegar

Boards serve approximately 50 guests

Cheese Board
30-270 calories per 1 oz. serving
- Imported & Local Northwest Cheeses, Candied Apricots, Roasted Hazelnuts, Grapes on the Vine, Rustic Bread & Crackers

Seasonal Crudité Board
30-270 calories per 1 oz. serving
- Fresh Garden Vegetables, Lemon & Herb Hummus

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

Toasted S’mores Action Station
159 - 290 calories per serving

Torch’d To Order Housemade Marshmallows
Chocolate Accoutrements

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 Crumbs, Brownie Pieces

Gourmet Dessert Board
Chef’s Selection of Sweet Bites

Dessert Board
80 - 440 calories per serving
Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel

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

Candyland Board
118 - 150 calories per serving
Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

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

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

Choice of Hot Teas
0 calories per 12 oz. serving

Additional Milk Alternatives

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
### Hot Hors d’Oeuvres
Priced per dozen, minimum of 4 dozen per selection.

- **Dungeness Crab Cake**
  - 160 calories per serving
  - Shaved Fennel, Mango Cilantro Salsa

- **Bacon Wrapped Scallops**
  - GF
  - 110 calories per serving
  - Verjus Reduction

- **Lamb Lollipops**
  - GF
  - 370 calories per serving
  - Mint Yogurt Aioli

- **Wild Mushroom Risotto & Fontina Cheese Fritter**
  - VEG
  - 90 calories per serving
  - Roasted Garlic Nage

- **Spanakopita**
  - 60 calories per serving
  - Spinach, Feta Cheese Triangles

- **Mini Beef Wellington**
  - 110 calories per serving
  - Horseradish Aioli

### Cold Hors d’Oeuvres
Priced per dozen, minimum of 4 dozen per selection.

- **Watercress & Smoked Salmon Mousse**
  - GF
  - 70 calories per serving

- **Curried Chicken Salad**
  - 10 calories per serving
  - Phyllo Cup

- **Boursin & Cucumber Cup**
  - GF, VEG
  - 100 calories per serving

- **Roast Beef & Horseradish Crostini**
  - 210 calories per oz. serving

- **Roasted Beet Cup**
  - VEG, GF
  - 150 calories per serving
  - Roasted Beets, Goat Cheese Curd, Crushed Hazelnuts, Corn Cup

- **Avocado & Tomato Bruschetta**
  - V
  - 180 calories per serving
  - Basil, Jalapeño, Cracked Pepper

- **Seared Rare Albacore Tuna**
  - GF
  - 210 calories per serving
  - Caper Crème Fraiche, Corn Cup

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED A LA CARTE SIDE SALADS

Enhance your entree by pairing it with a salad.

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

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

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

**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

**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

(V) vegan  (GF) gluten friendly  (VEG) vegetarian
PLATED SALAD ENTRÉES
Served with assorted rolls, whipped butter and iced tea.

Pearl District Chicken Salad  GF
470 calories per 4 oz. serving
Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise & Castelvetrano Olives, Marionberry Vinaigrette

Roasted Butternut Squash Salad  V, GF
310 calories per 4 oz. serving
Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

Fattoush Market Salad  VEG
960 calories per 4 oz. serving
Spinach, Kale, Chopped Red & Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint & Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette

Beef & Roasted Corn Salad  GF
680 calories per 4 oz. serving
Beef, Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette

Roasted Beef Tenderloin Salad  GF
680 calories per 4 oz. serving
Beef Tenderloin, Arugula, Frisée, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette

(V) vegan  |  (GF) gluten friendly  |  (VEG) vegetarian
PLATED LUNCH ENTÉES
Served with assorted rolls, whipped butter and iced tea.

**Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce**
1340 calories per 8 oz. serving
Spinach, Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce

**Chicken Rollatini**
1140 calories per 8 oz. serving
Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce

**Spiced Date & Orange Couscous, Tagine Sauce**
1030 calories per 6 oz. serving

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

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

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

**Roasted Herb Chicken**
1580 calories per 8 oz. serving
Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

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

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

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

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

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

**Miso Sake Glazed Sea Bass**  
120 calories per 6 oz. serving  
Fioretto, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Agrodolce

**Seared Salmon**  
190 calories per 6 oz. serving  
Quinoa & Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw

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

**Braised Short Ribs**  
1100 calories per 4 oz. serving  
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

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

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

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

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

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

**Filet of Beef Rossini Tomato & Caper Agrodolce, Macadamia Nut Crusted Ling Cod**  
1390 calories per 8 oz. serving  
Vegetable Escabeche

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

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

Price is based on your highest priced selected entrée.

Black Bean Quinoa Cake  V, GF
350 calories per 5 oz. serving
Caramelized Artichokes & Roasted Squash Hash

House Made Butternut Squash Ravioli  VEG
660 calories per 5 oz. serving
Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil

Three Bean Cassoulet  VEG
260 calories per 5 oz. serving
Confit Butternut Squash, Bloomsdale Spinach, Puff Pastry Crisp

Vegetable Ratatouille  VEG
340 calories per 6 oz. serving
Eggplant, Seasonal Squash, Pomme Anna, Buffalo Mozzarella Smoked Tomato Ragu

Masa Harina Tamale  V
720 calories per 6 oz. serving
Grilled Nopales, Charred Corn, Black Beans, Chiles, Queso Fresco Corn Milk

Pomegranate Tabbouleh  V
420 calories per 4 oz. serving
Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur Wheat, Grapefruit Citronette

Hazelnut Paella  V, GF
430 calories per 4 oz. serving
Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock

Spiced Root Vegetable Hash  V, GF
350 calories per 4 oz. serving
Carrots, Golden Beets, Parsnips, Butternut Squash, Red Wine Vinaigrette, Toasted Spices

Masoor Dal  V, GF
360 calories per 4 oz. serving
Red Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth

Tuscan Lentil Stew  V, GF
310 calories per 4 oz. serving
Wilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions

Black Bean Lentil Salad  V, GF
310 calories per 4 oz. serving
Green Lentils, Black Beans, Diced Tomatoes, Red Onions, Red Bell Peppers, Cilantro, Cumin-Lime Vinaigrette

Warm Butternut Squash & Farro Salad  V, GF
380 calories per 4 oz. serving
Baby Kale, Dried Cranberries, Roasted Hazelnuts

Raw Vegetable Salad  V, GF
310 calories per 4 oz. serving
Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon Vinaigrette

Roasted Chickpea Ratatouille  V, GF
320 calories per 4 oz. serving
Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts & Pomegranate

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
<table>
<thead>
<tr>
<th>Dessert</th>
<th>Calories per Serving</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PLATED DESSERTS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blood Orange Chocolate Cake</td>
<td>45</td>
<td>Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit</td>
</tr>
<tr>
<td>Lemon Elderflower Cheesecake <strong>GF</strong></td>
<td>320</td>
<td>Mascarpone Cheesecake, Gluten Friendly, Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff</td>
</tr>
<tr>
<td>Chocolate Hazelnut Bombe</td>
<td>70</td>
<td>Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish</td>
</tr>
<tr>
<td>Marionberry S’mores</td>
<td>160</td>
<td>Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries</td>
</tr>
<tr>
<td>Riesling Apple Cheesecake <strong>GF</strong></td>
<td>360</td>
<td>Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread</td>
</tr>
<tr>
<td>Triple Chocolate Panna Cotta</td>
<td>570</td>
<td>Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries</td>
</tr>
<tr>
<td>S’mores</td>
<td>450</td>
<td>Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff</td>
</tr>
<tr>
<td>Passionfruit Panna Cotta</td>
<td>570</td>
<td>Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel</td>
</tr>
<tr>
<td>Lemon Meringue</td>
<td>240</td>
<td>Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries</td>
</tr>
<tr>
<td>Sweet &amp; Salty</td>
<td>180</td>
<td>Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel, Candied Peanuts</td>
</tr>
<tr>
<td>Strawberry Pistachio Cake</td>
<td>310</td>
<td>Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream</td>
</tr>
<tr>
<td>Chocolate Orange Buttermilk Cake</td>
<td>570</td>
<td>Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange</td>
</tr>
<tr>
<td>Raspberry Lemon Poppy Seed Cake</td>
<td>760</td>
<td>Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries</td>
</tr>
<tr>
<td><strong>(V)</strong> vegan</td>
<td><strong>(GF)</strong> gluten friendly</td>
<td><strong>(VEG)</strong> vegetarian</td>
</tr>
</tbody>
</table>
A LA CARTE DESSERTS

Priced per dozen, minimum of 4 dozen per selection.

**Marionberry Tarts**
- 80 - 160 calories per serving
- Marionberry Curd, Toasted Meringue

**S’mores Bites**
- 80 - 160 calories per serving
- Chocolate Pot De Crème, Graham Cracker, Fluff

**Crème Brûlée**
- 80 - 160 calories per serving
- Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries

**Chocolate Cake Bites**
- 140 calories per serving
- Chocolate Cake, Chocolate Ganache

**Chocolate Coffee Mousse Cups**
- 140 calories per serving
- Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs

**Chocolate Caramel Tarts**
- 120 calories per serving
- Caramel, Chocolate Ganache, Caramel Crispies

**Lemon Tarts**
- 70 calories per serving
- Lemon Curd, Toasted Meringue

**Lemon Bars**
- 50 calories per serving
- Lemon Curd, Shortbread Base

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

**Chocolate Truffles**
- 140 calories per serving
- Choice of Caramel, Coffee, Coconut, or Strawberry Filling

**Double Chocolate Brownies**
- 112 calories per serving
- Chocolate Brownie, Chocolate Ganache

**White Chocolate Blondies**
- 80 calories per serving
- White Chocolate Ganache, Caramel Crispies

**Custom Shortbread Cookies**
- 45 calories per serving
- Vanilla Shortbread Cookies, Custom Design/Logo

**Chocolate Date Truffles**
- 135 calories per serving
- Date & Nut Truffles, Shredded Coconut

**Pâte De Fruit**
- 100 calories per serving
- Soft Fruit Candy, Sugar

**Gluten Free Townie Brownies**
- 148 calories per serving
- Gluten Friendly Chocolate Brownies, Espresso Ganache

**Berry Cheesecake Bites**
- 110 - 130 calories per serving
- Vanilla Cheesecake, Graham Crust or GF Cheerio Crust, Fresh Berries

**Oregon Chai Cookies**
- 50 calories per serving
- Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle

**Chocolate Dipped Strawberries**
- 120 - 140 calories per serving
- Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle

**Assorted Cookies**
- 40 calories per serving
- Chocolate Chip, Oatmeal Raisin, Snickerdoodle

**Gluten Free Cookies**
- 148 calories per serving
  - Chocolate Chip or Assorted, Individually Packaged

**Mini Cupcakes**
- 70 calories per serving, 2 dozen minimum
- Vanilla, Chocolate, or Red Velvet

**French Macaroons**
- 280 calories per serving
- Assorted Flavors

**Priced per dozen, minimum of 4 dozen per selection.**

**A LA CARTE DESSERTS**

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

Iced Teas
2-100 calories per 12 oz. serving
Lemon Wedges

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

Choice of Hot Teas
0 calories per 12 oz. serving

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

Infused Water
10 - 50 calories per 12 oz. serving
Blackberry Lemon, Mint Cucumber, Mixed Melon

juice by the Gallon
10 - 200 calories per 12 oz. serving
Orange, Apple, Cranberry

Bottled Juices
140 - 290 calories per serving

Happy Mountain Kombucha
30 - 60 calories per serving

Soft Drinks
0 - 125 calories per 12 oz. serving
Pepsi, Diet Pepsi, Sierra Mist

Flavored Seltzer Water
0 calories per serving

Bottled Water
0 calories per serving

Perrier
0 calories per 11 oz. serving
Sliced limes

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

Water Cooler Rental
0 calories per serving
Includes 5 Gallon Water Jug

5 Gallon Water Jug
0 calories per serving

Additional Milk Alternatives
60-131 calories per serving
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.

**Local Wine**

**Premium Local Wine**

**Cocktails**

**Premium Cocktails**

**Signature Cocktails**

**Local Craft Beer**

**Domestic Beer**

**Local Craft Cider**

**Hard Seltzer**

**BAR SELECTIONS**

Please ask your catering manager for current selections.
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.

MINIMUM REQUIREMENTS
There is a $100.00 service fee for all orders under 25 guests, additional service fee may apply.

OVERSET POLICY
Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional $75 charge for each over- set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTEE
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.

THOUSAND DETAIL DINING

POLICIES & GUIDELINES
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 ONTO 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).