A LA CARTE BREAKFAST
Priced per dozen, minimum of 1 dozen per selection.

Housemade Lemon Poppy Seed Mini Scones
180 calories per serving

Housemade Bacon Cheddar Mini Scones
230 calories per serving
Goat Cheese, Rosemary, Thyme

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

Housemade Blueberry Mini Muffins
140 - 290 calories per serving

Housemade Gluten Free Blueberry Muffins
150 - 300 calories per serving

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

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

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

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

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

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

Belgain 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

Housemade Gluten Free Mini Muffins
150 - 300 calories per serving

Housemade Gluten Free Blueberry Muffins
140 - 290 calories per serving

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

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
### BREAKFAST TABLES

**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**  
V  
Brown Sugar, Raisins, Cranberries, Pecans

**Bob’s Red Mill Smart Start Cereals**

**Milk**  
Whole, 2%, Skim

**Fruit & Greek Yogurt**

**House Made Granola**

**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**  
V, GF

**Freshly Squeezed Juices**  
V, GF

**Orange, Grapefruit, Apple**

**Milk**  
Whole, 2%, Skim

**Portland Coffee Roasters Regular, Decaf**

**BREAKFAST TABLES**

**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  
Chickens, 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, Chihuhua 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

Individual Yogurts
20-30 calories per serving

Fresh Fruit, Granola & Yogurt Parfait
300 calories per serving

Hard Boiled Eggs, Shelled
80 calories per serving

Granola Bars
190 calories per serving

Energy Bars
150 calories per serving

Full Size Candy Bars
80-400 calories per serving

Whole Fresh Fruit
60-110 calories per serving

Mini Fruit Skewers
90 calories per serving

Individual 3oz Trail Snacks
260 calories per serving

Individual 3oz Sweet Snacks
50-180 calories per serving

Individual 2oz Boxed Raisins
130 calories per serving

Kettle Chips
150 calories per serving

BY THE POUND
One pound serves 10-12 people

Mixed Nuts
290 calories per serving

Mini Pretzels, Bulk
170 calories per serving

Lemon Herb Hummus & Pita Chips
190-390 calories per serving

Kettle Chips & Dip
150-390 calories per serving

Mini Pretzels, Bulk
170 calories per serving

Tortilla Chips & Salsa
15-245 calories per serving

BAKED GOODS, BY THE DOZEN

Bagels & Cream Cheese
360-530 calories per serving

Double Chocolate Brownies
112 calories per serving

Assorted Cookies
40 calories per serving

Lemon Bars
150 calories per serving

(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*

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

**Dipped Junk Food**
50 - 1200 calories per serving
*Dark Chocolate*
Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Cinnamon Sugar
*Churros, Bacon*
*Bottled Water*

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

**Willamette Garden Bounty**
50 - 250 calories per 2 oz. serving
*Crudité Platter*
Celery Sticks, Baby Carrots, Squash, Cucumber, Zucchini, Chipotle Ranch, Red Pepper Hummus
*Bottled Water*

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

Brain Food
80 - 320 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 - 160 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
**CHEF TABLES**

*Served with Iced Tea and Water.*

**Fiesta Mexicana Table**  
40 - 1460 calories per 4 oz. serving  
- *Wild Rice & Orange Zest Salad V, GF*  
- *Candid Pecans*  
- *Cilantro, Bell Pepper, Orange & Jalapeño Salad V, GF*  
- *Pollo & Carnitas GF*  
- *24 Hour Pulled Chicken & Pork*  
- *Tamarind Glazed Grilled Skirt Steak GF*  
- *Spinach & Cilantro Green Rice V, GF*  
- *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*  

**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*  
- *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

- **Mediterranean 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

- **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**

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

- **Cucumber Tomato Salad** (GF)
  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** (GF)
  Marinated in Honey & Mint

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
ACTION STATIONS
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  
Tandoori Jhinga, Paneer & Naan  
Prawns, Cheese, Bread  
Relish, Dips & Chutney

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

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

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  
Condiments  
Pickles, Ketchup, Whole Grain Mustard, Mayo, Barbeque Sauce  
Brioche Buns

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
Accoutrements  
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

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

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

Vegan Dessert Board  V, GF
80 - 150 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

Don’t Forget
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
HORS D’OEUVRES

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 Lollipop  
GF
370 calories per serving
Mint Yogurt Aioli

Wild Mushroom Risotto & Fontina  
GF, VEG
Cheese Fritter
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 Créme Fraiche, Corn Cup

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

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
330 calories per 4 oz. serving
Lamb’s Leaf Lettuce, Red Oak Lettuce, Watercress, Poached Pears, Tear-drop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
<table>
<thead>
<tr>
<th>PLATED SALAD ENTRÉES</th>
<th>GF</th>
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<tbody>
<tr>
<td>Pearl District Chicken Salad</td>
<td></td>
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<tr>
<td>470 calories per 4 oz. serving</td>
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<tr>
<td>Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise &amp; Castelvetrano Olives, Marionberry Vinaigrette</td>
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<tr>
<td>Beef &amp; Roasted Corn Salad</td>
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<tr>
<td>680 calories per 4 oz. serving</td>
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<tr>
<td>Beef, Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette</td>
<td>GF</td>
<td></td>
</tr>
<tr>
<td>Roasted Butternut Squash Salad</td>
<td></td>
<td>V, GF</td>
</tr>
<tr>
<td>310 calories per 4 oz. serving</td>
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<tr>
<td>Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique</td>
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<tr>
<td>Roasted Beef Tenderloin Salad</td>
<td></td>
<td>GF</td>
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<tr>
<td>680 calories per 4 oz. serving</td>
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<td></td>
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<tr>
<td>Beef Tenderloin, Arugula, Frisée, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette</td>
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<tr>
<td>Fattoush Market Salad</td>
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<td>VEG</td>
</tr>
<tr>
<td>960 calories per 4 oz. serving</td>
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<tr>
<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>
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</tr>
</tbody>
</table>

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

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

**Chicken Rollatini**  
1340 calories per 8 oz. serving  
Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce

**Short Rib Tagine**  
1350 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**  
1050 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**  
565 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 GF**
1020 calories per 4 oz. serving
Fioretto, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Agrodolce

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

**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

**Braised Short Ribs**
1120 calories per 6 oz. serving
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

**Petite Filet Mignon GF**
860 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 GF**
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 GF**
950 calories per 8 oz. serving
Artichoke, Fingerling Potato & Tuscan Kale Hash, Smoked Tomato Sauce

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

**Filet of Beef Rossini Tomato & Caper Agrodolce, Macadamia Nut Crusted Ling Cod GF**
1395 calories per 8 oz. serving
Vegetable Escabeche

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

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
<table>
<thead>
<tr>
<th>PLATED VEGETARIAN, VEGAN &amp; GLUTEN FRIENDLY ENTRÉES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price is based on your highest priced selected entrée.</td>
</tr>
<tr>
<td><strong>Black Bean Quinoa Cake</strong> V, GF</td>
</tr>
<tr>
<td>350 calories per 5 oz. serving</td>
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<tr>
<td>Caramelized Artichokes &amp; Roasted Squash Hash</td>
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<tr>
<td><strong>House Made Butternut Squash Ravioli</strong> VEG</td>
</tr>
<tr>
<td>660 calories per 6 oz. serving</td>
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<tr>
<td>Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil</td>
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<tr>
<td><strong>Three Bean Cassoulet</strong> VEG</td>
</tr>
<tr>
<td>260 calories per 5 oz. serving</td>
</tr>
<tr>
<td>Confit Butternut Squash, Bloomsdale Spinach, Puff Pastry Crisp</td>
</tr>
<tr>
<td><strong>Vegetable Ratatouille</strong> VEG</td>
</tr>
<tr>
<td>340 calories per 6 oz. serving</td>
</tr>
<tr>
<td>Eggplant, Seasonal Squash, Pomme Anna, Buffalo Mozzarella Smoked Tomato Ragu</td>
</tr>
<tr>
<td><strong>Masa Harina Tamale</strong> V</td>
</tr>
<tr>
<td>720 calories per 6 oz. serving</td>
</tr>
<tr>
<td>Grilled Nopales, Charred Corn, Black Beans, Chiles, Queso Fresco Corn Milk</td>
</tr>
<tr>
<td><strong>Pomegranate Tabbouleh</strong> V</td>
</tr>
<tr>
<td>420 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur Wheat, Grapefruit Citronette</td>
</tr>
<tr>
<td><strong>Hazelnut Paella</strong> V, GF</td>
</tr>
<tr>
<td>430 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock</td>
</tr>
<tr>
<td><strong>Spiced Root Vegetable Hash</strong> V, GF</td>
</tr>
<tr>
<td>380 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Carrots, Golden Beets, Parsnips, Butternut Squash, Red Wine Vinaigrette, Toasted Spices</td>
</tr>
<tr>
<td><strong>Masoor Dal</strong> V, GF</td>
</tr>
<tr>
<td>360 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Red Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth</td>
</tr>
<tr>
<td><strong>Tuscan Lentil Stew</strong> V, GF</td>
</tr>
<tr>
<td>310 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Wilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions</td>
</tr>
<tr>
<td><strong>Black Bean Lentil Salad</strong> V, GF</td>
</tr>
<tr>
<td>310 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Green Lentils, Black Beans, Diced Tomatoes, Red Onions, Red Bell Peppers, Cilantro, Cumin-Lime Vinaigrette</td>
</tr>
<tr>
<td><strong>Warm Butternut Squash &amp; Farro Salad</strong> V, GF</td>
</tr>
<tr>
<td>380 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Baby Kale, Dried Cranberries, Roasted Hazelnuts</td>
</tr>
<tr>
<td><strong>Raw Vegetable Salad</strong> V, GF</td>
</tr>
<tr>
<td>310 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon Vinaigrette</td>
</tr>
<tr>
<td><strong>Roasted Chickpea Ratatouille</strong> V, GF</td>
</tr>
<tr>
<td>320 calories per 4 oz. serving</td>
</tr>
<tr>
<td>Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts &amp; Pomegranate</td>
</tr>
</tbody>
</table>

(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

Lemon Elderflower Cheesecake  GF
320 calories per serving
Mascarpone Cheesecake, Gluten Friendly Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff

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

Marionberry S’mores
160 calories per serving
Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries

Riesling Apple Cheesecake  GF
360 calories per serving
Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread

Triple Chocolate Panna Cotta
570 calories per serving
Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries

S’mores
450 calories per serving
Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff

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

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

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

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

Chocolate Orange Buttermilk Cake
570 calories per serving
Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange

Raspberry Lemon Poppy Seed Cake
760 calories per serving
Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries

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<table>
<thead>
<tr>
<th>A LA CARTE DESSERTS</th>
</tr>
</thead>
</table>
| **Marionberry Tarts**  
Marionberry Curd, Toasted Meringue  
80 - 160 calories per serving |
| **S’mores Bites**  
Chocolate Pot De Crème, Graham Cracker, Fluff  
80 - 160 calories per serving |
| **Crème Brûlée**  
Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries  
80 - 160 calories per serving |
| **Chocolate Cake Bites**  
Chocolate Cake, Chocolate Ganache  
140 calories per serving |
| **Chocolate Coffee Mousse Cups**  
Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs  
140 calories per serving |
| **Chocolate Caramel Tarts**  
Caramel, Chocolate Ganache, Caramel Crispies  
120 calories per serving |
| **Lemon Tarts**  
Lemon Curd, Toasted Meringue  
70 calories per serving |
| **Lemon Bars**  
Lemon Curd, Shortbread Base  
50 calories per serving |
| **Hazelnut Biscotti**  
Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts  
40 calories per serving |
| **Chocolate Truffles**  
Choice of Caramel, Coffee, Coconut, or Strawberry Filling  
140 calories per serving |
| **Double Chocolate Brownies**  
Chocolate Brownie, Chocolate Ganache  
112 calories per serving |
| **White Chocolate Blondies**  
White Chocolate Ganache, Caramel Crispies  
80 calories per serving |
| **Custom Shortbread Cookies**  
Vanilla Shortbread Cookies, Custom Design/Logo  
45 calories per serving |
| **Chocolate Date Truffles**  
Date & Nut Truffles, Shredded Coconut  
135 calories per serving |
| **Pâte De Fruit**  
Soft Fruit Candy, Sugar  
100 calories per serving |
| **Gluten Free Townie Brownies**  
Gluten Friendly Chocolate Brownies, Espresso Ganache  
148 calories per serving |
| **Berry Cheesecake Bites**  
Vanilla Cheesecake, Graham Crust or GF Cheerio Crust, Fresh Berries  
110 - 130 calories per serving GF option available |
| **Oregon Chai Cookies**  
Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle  
50 calories per serving |
| **Chocolate Dipped Strawberries**  
Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle  
120 - 140 calories per serving GF option available |
| **Assorted Cookies**  
40 calories per serving  
Chocolate Chip, Oatmeal Raisin, Snickerdoodle |
| **Gluten Free Cookies**  
148 calories per serving  
Chocolate Chip or Assorted, Individually Packaged GF option available |
| **Mini Cupcakes**  
Vanilla, Chocolate, or Red Velvet  
70 calories per serving, 2 dozen minimum |
| **French Macaroons**  
280 calories per serving  
Assorted Flavors GF option available |

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**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 - 120 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
BAR SELECTIONS
Please ask your catering manager for current selections.

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
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.

**EXCLUSIVITY**

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**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.

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.

**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.
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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).