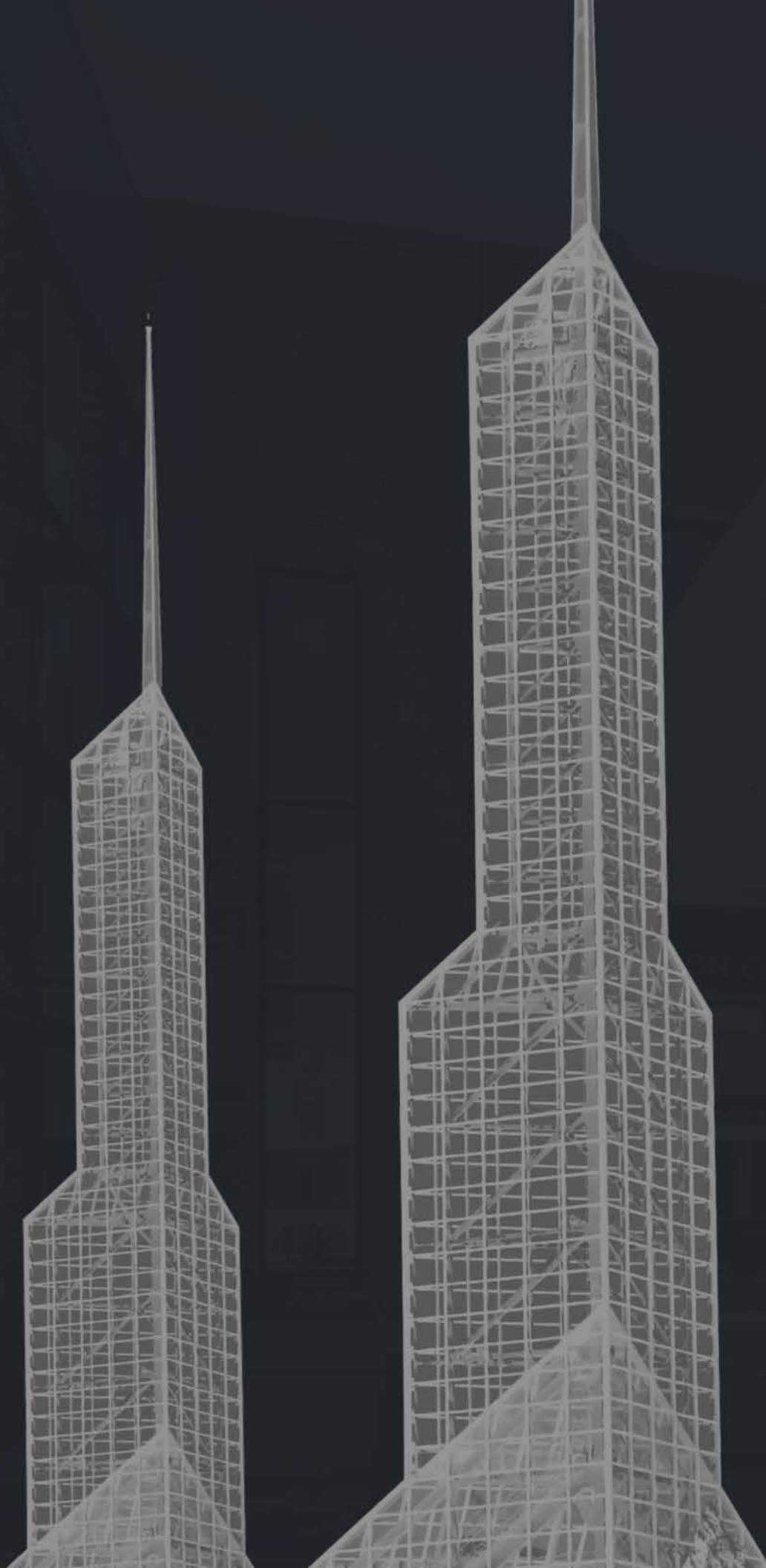


# OREGON

Oregon  
Convention  
Center



*Levy*



# MENU

2024 - 2025 Food And Beverage Offerings



OREGON

Oregon  
Convention  
Center



Levy

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2024 - 2025 Food And Beverage Offerings





# A LA Carte Breakfast

Priced Per Dozen, Minimum of 1 Dozen Per Selection.

**Avoiding Gluten Housemade Mini Choco Cherry Scones**   

140 - 290 calories per serving

**Avoiding Gluten Housemade Blueberry Muffins**   

140 - 290 calories per serving

**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** 

180 calories per serving

# Action Stations

All Action Stations **Require One Attendant** at \$250.00 and **One Chef Attendant** at \$300.00 each. Minimum of 100 Guests, Maximum of 500 Guests.

**Stuffed French Toast Action Station**  

477-1450 calories per serving

Thick Slices of Sweet Cream Cheese and Banana Stuffed French Toast with Artisan Brioche Bread, Amaretto Pecan Nut, Warm Maple Syrup

**Avocado Toast Action Station**

644 calories per 2 oz serving

Smashed Avocado with Lemon Juice and Maldon Salt, Smoked Salmon, Soft Boiled Eggs, Tomato Slices, Shaved Red Onions, Thick Cut Toast

**Eggs Your Way Action Station**  

160 calories per 3 oz serving

Fresh Herbs, Mushrooms, Sweet Peppers, Applewood Smoked Bacon, Plum Tomatoes, Tillamook Cheddar, Sautéed Onions, Green Onions

**Belgian Waffle Action Station**  

480 calories per 3 oz serving

Belgian Waffles, Wild Berry Compote, Honeycomb Butter, Maple Syrup, Whipped Cream

**Beignet Action Station**  

280 - 400 calories per 3 oz serving

Fried Fresh Beignets, Snow Sugar

**Yogurt Parfait Action Station**  

300 calories per 6 oz serving

Plain and Flavored Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Mango, Spiced Granola



contains milk



contains nuts



avoiding gluten



vegetarian



vegan





## Continental Breakfast

**Willamette Continental**    
Assorted Breakfast Pastries, Seasonal Sliced Fruit,  
Whole Bananas, Individual Yogurt with Granola Mix,  
Portland Coffee Roasters Regular Coffee, Decaf Coffee,  
Assorted Hot Tea, Orange Juice

**Northwest Continental**    
Assorted Breakfast Pastries, Seasonal Sliced Fruit,  
Whole Bananas, Portland Coffee Roasters Regular  
Coffee, Decaf Coffee, Assorted Hot Tea, Orange Juice

**Cascadia Continental**    
Assorted Breakfast Pastries, Seasonal Sliced Fruit,  
Portland Coffee Roasters Regular Coffee, Decaf Coffee,  
Assorted Hot Tea, Orange Juice

## On The Go Breakfast

Maximum of 250 Guests.

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



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan





# Breakfast Tables

## European Breakfast Table

110 - 1110 calories per serving

### Breakfast Breads, Pastries and Spreads

Pain Au Chocolat 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 and Cheeses

Honey Maple Ham, Cured Serrano Ham, Soppressata, Brie De Meaux, Cypress Groove, Smoked Gouda

### Smoked Salmon

Capers, Chopped Egg, Sliced Red Onions, Tomatoes, Dill Cream Cheese

### Oatmeal

Brown Sugar, Raisins, Cranberries, Pecans

### Assorted Cereals

### Fruit and Greek Yogurt

Housemade Granola

### Seasonal Sliced Fruits

Melons, Pineapple, Berries

### Freshly Squeezed Juices

Orange, Grapefruit, Apple

### Milk

Whole, 2%, Skim

### Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea

## Rise and Shine Breakfast Table

50 - 1310 calories per serving

### Baker's Basket of Pastries

Croissants, Muffins, Whipped Butter, Fruit Preserves

### Sliced Seasonal Fruit

### Applewood Smoked Bacon

### Chicken Apple Sausage

### Scrambled Eggs

### Breakfast Potatoes

### Orange Juice

### Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea

# Table Enhancements

Add one of the Enhancements to your Continental or Breakfast Table, 25 Guest Minimum.

## Egg White Frittata

120 calories per 4 oz serving

Egg Whites, Roasted Vegetables, Pepper Jack Cheese, Shiitake Mushrooms, Spinach, Tomato Relish

## Chicken and Mushroom Frittata

325 calories per 4 oz serving

Chicken, Mushroom, Spinach and Potato Frittata, Heirloom Tomato Relish, Applewood Smoked Bacon

## Roasted Vegetable Frittata

300 calories per 4 oz serving

Egg, Roasted Vegetables, Pepper Jack Cheese, Pomodoro Sauce, Fried Green Tomatoes

## Pulled Pork and Egg Enchiladas

480 calories per 4 oz serving

BBQ Pulled Pork, Scrambled Eggs, Green Onions, Chihuahua Cheese, Tomatillo Salsa, Red Radish, Corn Tortilla

## Quinoa Rice Pudding

450 calories per 3 oz serving

Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings

## Leek and Asparagus Egg Tart

280 calories per 4 oz serving

Caramelized Leek and Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney

## Tomato and Basil Egg Scramble

91 calories per 4 oz serving

Scrambled Eggs, Tomato, Chiffonade Basil



contains milk



contains nuts



avoiding gluten



vegetarian



vegan





## Plated Breakfast

Served with Freshly Squeezed Orange Juice, Portland Coffee, Roasters Coffee, Decaf Coffee, Assorted Hot Tea and Water.

### Steak and Eggs

Sirloin Steak, Potato Hash, Scrambled Eggs, Hot Cactus Salsa, Broiled Parmesan Tomato

### Braised Brisket Tostada

Cumin-Braised Brisket, Scrambled Eggs, Refried Black Beans, Green Chile Cheddar Potatoes, Salsa Verde

### Smoked Salmon Benedict

Asparagus, Citrus Hollandaise, Breakfast Potatoes, Plum Tomato

### Classic Benedict

Canadian Bacon, Tomatoes, Hollandaise, Breakfast Potatoes, Plum Tomato

### Rancho Natural Chicken Chorizo and Egg Taquitos

Green Chile Salsa, Breakfast Potatoes with Cotija Cheese, Ranchero Style Beans, Corn Tortilla

### All American

Scrambled Eggs, Sharp Aged Cheddar Country Potatoes, Applewood Smoked Bacon, Sage Pork Sausage

### Roasted Vegetable and Pepper Jack Frittata

Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

### Egg White Frittata

Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese, Breakfast Potatoes, Plum Tomato

### Scrambled Organic Eggs

Mexican Style Scrambled Eggs, Jalapeno, Onion, Tomato, Green Chile Cheddar Potatoes, Salsa Verde, Plum Tomato

### Scrambled Eggs

Applewood Smoked Bacon, Breakfast Potatoes, Plum Tomato

### Cinnamon Brioche French Toast

Vanilla Infused Maple Syrup, Breakfast Sausage, Grilled Pineapple, Fresh Berry Garnish

## Plated Enhancements

Add one of the Enhancements to your Plated Breakfast, 25 Guest Minimum.

### Berries, Granola and Yogurt Parfait

### Cheese Blintzes Strawberry Marmalade

### Sliced Seasonal Fruit Plate

### Turkey Sausage Links (2)

### Applewood Smoked Bacon (2)





## A LA Carte

### Energy Bars

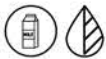
150 calories per serving

### Individual Bag Chips

150 calories per serving

### Bagels and Cream Cheese

360 - 530 calories per serving



### Mini Fruit Skewers

90 calories per serving



### Full Size Candy Bars

80 - 400 calories per serving

### Whole Fresh Fruit

60 - 110 calories per serving



### Granola Bars

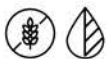
190 calories per serving

### Individual Trail Snacks

260 calories per serving

### Hard Boiled Eggs, Shelled

80 calories per serving



### Individual Boxed Raisins

130 calories per serving

### Individual Yogurts

20-30 calories per serving



## By the Pound

One Pound serves 10-12 people

### Lemon Herb Hummus and Pita Chips

190 - 390 calories per serving



### Mixed Nuts

290 calories per serving



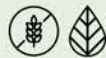
### Kettle Chips, Dip

150 - 390 calories per serving



### Tortilla Chips, Salsa

15 - 245 0 calories per serving



contains milk



contains nuts



avoiding gluten



vegetarian



vegan







# Break Packages

Includes Assorted Bubly.

## Candy Break

50 - 180 calories per 2 oz serving

### Sweet Shooters

M&M®, Reese's Pieces, Skittles®, Jelly Beans, Chocolate Covered Raisins

## Dipped Junk Food Break

50 - 1200 calories per serving

### Dipped in Dark Chocolate

Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Cinnamon Sugar Churros, Bacon

## Willamette Garden Bounty Break

50 - 250 calories per 2 oz serving

### Crudit  Platter

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

## Cupcake Afternoon Break

70 - 90 calories per 2 oz serving

### Assorted Mini Cupcakes

Silky Vanilla, Rich Red Velvet, Chocolatey Chocolate

## Cookie and Brownie Break

140 - 320 calories per serving

### Assorted Fresh Baked Cookies

### Chocolate Brownies

## Soft Pretzel Break

108 - 150 calories per serving

### Soft Pretzel Sticks

Nacho Cheese, Whole Grain Mustard, Yellow Mustard

## Oregon Mountain Mix Break

50 - 100 calories per 3 oz serving

### Create Your Own Trail Mix

M&M®, Almonds, Raisins, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots

## Southwest Snack Break

120 - 230 calories per 2 oz serving

### Chips and Dips

Housemade Tortilla Chips, Melted Cheese Sauce, Tomato Salsa, Guacamole

## Brain Food Break

80 - 220 calories per serving

### Snack Assortment

Date Nut Truffles, Mini Oregon Trail Cookies, Vegan and Avoiding Gluten Oat Bars, Trail Mix

##  Love Oregon  Break

80 - 120 calories per serving

### Oregon Inspired Assorted Treats

Chai Spiced Oregon Cookies, Marionberry Tarts, Avoiding Gluten Espresso Brownies

## Down Home Break

120 - 130 calories per 2 oz serving

### Brownies and Blondies

Oreo® Crusted Fudge Brownies, M&M® Topped Rich White Chocolate Blondies

## Chocolate Fix Break

140 - 320 calories per serving

### Assorted Chocolate Treats

Chocolate Bars, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzels



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



# Chef's Tables

Chef Tables served with Iced Tea and Water

## Urban Cowboy Table

80 - 780 calories per serving

**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**  

**Jalapeno Cornbread and Buttermilk Biscuits**    
Whipped Butter

**Chocolate Bourbon Pecan Tarts**   

**White Choco Blondies**  

## Soup and Salad

40 - 560 calories per serving

### Choice of Two Soups

**Roasted Corn Chowder**  

**Creamy Butternut Squash**   

**Garden Vegetable Minestrone** 

**Smoked Tomato Bisque**  

**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, Buttermilk Herb Ranch

**Rolls and Gourmet Crackers**  

**Fresh Fruit Tarts**  

## Fiesta Mexicana Table

40 - 1460 calories per serving

**Wild Rice and Orange Zest Salad**     
Candied Pecans

**Cilantro, Bell Pepper, Orange and Jalapeno Salad**  

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

**Tamarind Glazed Grilled Skirt Steak** 

**Spinach and Cilantro Green Rice**  

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

**Taco Shells**  

**Warm Flour Tortillas** 

**Cinnamon Sugar Churros**  

**Layered Chocolate Cake**  



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan





# Chef's Tables

Continued

## Bridge City Table

10 - 1410 calories per serving

### Mediterranean Salad

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

### Orzo Salad

Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese

### Herb Roasted Potatoes

### Chicken Saltimbocca

Prosciutto, Sage, Pan Jus

### Salmon

Tomato, Basil, Garlic, Gremolata

### Garlic Breadsticks

### Tiramisu

### Cannoli

## Sandwich Grab and Go

10 - 1560 calories per serving

### Turkey and Havarti on Multi-Grain

### Chicken Caesar Wrap

### Veggie Wrap

### Mediterranean Salad

### Bag of Chips

### Mandarin Orange

### Cookie

### Assorted Bubly

### Soft Drinks

## Taste of Delhi Table

10 - 1260 calories per serving

### Cucumber Tomato Salad

Raita Dressing

### Tandoori Chicken Wings

Yogurt Sauce

### Lamb Curry

Potato, Eggplant

### Gobi Aloo Potato and Cauliflower Curry

### Vegetarian Samosa

Tamarind and Mango Chutney

### Ginger Basmati Rice

### Naan Bread

### Seasonal Fruit

Marinated in Agave and Mint



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan







# Action Stations

Minimum of 100 Guests per Action Station. All Action Stations Require One Attendant at \$250.00 and One Chef Attendant at \$300.00 each.

## Flavors of India Action Station

260 calories per 6 oz serving

Palak Paneer



Malai Kofta



Tawa Fry Vegetables



Basmati Rice



Tandoori Naan



## Chef Allan's Mac and Cheese Action Station

390 - 740 calories per 3 oz serving

Cheddar Mac and Cheese



Tillamook Cheddar Sauce, Cavatappi Pasta, Bacon, Roasted Poblano Peppers

Blue Cheese Mac and Cheese



Point Reyes Blue Cheese Sauce, Cavatappi Pasta, Shrimp, Roasted Corn

Vegan Mac and Cheese



Vegan Sun-Dried Tomato Sauce, Cavatappi Pasta

## Mini Slider Action Station

70 - 550 calories per serving

Prime Beef Mini Burger



Rogue Creamery Blue Cheese, Cipollini Onions

Impossible Burger

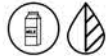


Condiments



Pickles, Ketchup, Whole Grain Mustard, Mayo, BBQ Sauce

Brioche Buns



## Tandoori Action Station

60 - 790 calories per 3 oz serving

Chicken Tikka



Tandoori Jhinga, Paneer and Naan



Relish, Dips, Chutney

## Heirloom Action Station

60 - 300 calories per 2 oz serving

Sliced to order Heirloom Tomatoes



Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic

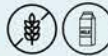
# Boards

Boards serve approximately 50 guests.

## Charcuterie Board

60 - 310 calories per 2 oz serving

Sliced Meats and 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 and 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 and Local Northwest Cheeses



Candied Apricots, Roasted Hazelnuts, Grapes on the Vine

Rustic Bread and Crackers



## Seasonal Crudité Board

30 - 270 calories per 1 oz serving

Fresh Garden Vegetables



Lemon and Herb Hummus



contains milk



contains nuts



avoiding gluten



vegetarian



vegan





# Action Stations

Continued

## Toasted S'mores Action Station

159- 290 calories per serving

Torched to Order Housemade Marshmallows   
Housemade Graham Crackers   
Chocolate Accoutrements 

## Mini Pie Action Station

210 - 420 calories per serving

Lemon Meringue   
Lemon Curd, Toasted Meringue, Pie Crust

S'mores   
Chocolate Ganache, Toasted Marshmallow, Graham Crust

Banana Cream   
Banana Custard, Whipped Vanilla Cream, Pie Crust

## Ice Cream Sundae Bar Action 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

## Cinnamon Roll Carvery Action Station

284 - 434 calories per serving

Giant Warm Cinnamon Roll Carved To Order   
Cream Cheese Frosting, Toasted Pecans

## Gourmet Hot Chocolate Bar Action Station

210 - 420 calories per serving

Drinking Chocolate   
Dark Chocolate, Milk Chocolate, White Chocolate

Toppings   
Housemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

# Boards

Continued

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

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

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

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

Seasonal Dessert Board   
Chef's Selection of Sweet Bites

# Don't Forget

Portland Coffee Roasters Regular Coffee  
5 calories per 12 oz serving

Portland Coffee Roasters Decaf Coffee  
5 calories per 12 oz serving

Assorted Hot Tea  
0 calories per 12 oz serving

## Additional Milk Alternatives



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



# Hot Hors D'oeuvres

Minimum Of 4 Dozen Per Selection.

## Dungeness Crab Cake

160 calories per serving  
Shaved Fennel, Mango Cilantro Salsa

## Bacon Wrapped Scallops

110 calories per serving  
Verjus Reduction

## Lamb Lollipop

370 calories per serving  
Mint Yogurt Aioli

## Ground Beef Argentine Inspired Empanada

260 calories per serving

## Adobo Chicken Empanada

260 calories per serving

## Portobello, Spinach, Mozzarella Empanada

260 calories per serving

## Mini Beef Wellington

110 calories per serving  
Horseradish Aioli

## Wild Mushroom Risotto and Fontina Cheese Fritter

90 calories per serving  
Roasted Garlic Nage

## Spanakopita

60 calories per serving  
Spinach, Feta Cheese Triangles

# Cold Hors D'oeuvres

Minimum Of 4 Dozen Per Selection.

## Seared Rare Albacore Tuna

210 calories per serving  
Caper Crème Fraiche

## Watercress and Smoked Salmon Mousse

70 calories per serving

## Roast Beef and Horseradish Crostini

210 calories per serving

## Roasted Beet Cup

150 calories per serving  
Roasted Beets, Goat Cheese Curd, Crushed Hazelnuts, Corn Cup

## Avocado and Tomato Bruschetta

180 calories per serving  
Basil, Jalapeno, Cracked Pepper

## Curried Chicken Salad

110 calories per serving  
Phyllo Cup

## Boursin and Cucumber Cup

100 calories per serving

## Jarcuterie and Fresh Bread

60 - 310 calories per serving  
Artisan Cured Meat, Quince Paste, Marinated Mozzarella Cheese, Cherry Peppers, Dried Fruit, Marcona Almonds, Country Bread



contains milk



contains nuts



avoiding gluten



vegetarian



vegan







## Plated A LA Carte Side Salads

Enhance your Entrée by pairing it with a Salad.

### 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

### Roasted Beet Salad

360 calories per 4 oz serving

Herbed Goat Cheese Cream, Baby Yellow Frisée, Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette

### Grilled Peach Salad

480 calories per 4 oz serving

Bruised Kale, Bacon Lardons, Grapefruit Supremes, Toasted Almonds, Creamy Gorgonzola Vinaigrette

### Panzanella Salad

560 calories per 4 oz serving

Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette

### House Salad

106 calories per 4 oz serving

Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan





# Plated Salad Entreés

Served with Assorted Rolls, Whipped Butter, Iced Tea and Water.

## Roasted Beef Tenderloin Salad

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

## Beef and Roasted Corn Salad

680 calories per 4 oz serving

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

## Pearl District Chicken Salad

470 calories per 4 oz serving

Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Pickled Red Onions, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise and Castelvetrano Olives, Marionberry Vinaigrette

## Roasted Butternut Squash Salad

310 calories per 4 oz serving

Butternut Squash Confit, Avoiding Gluten Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

## Fattoush Market Salad

960 calories per 4 oz serving

Spinach, Kale, Chopped Red and Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint and Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette



contains milk



contains nuts



avoiding gluten



vegetarian



vegan





## Plated Lunch Entreeés

Served with Assorted Rolls, Whipped Butter, Iced Tea and Water.

### Short Rib Tagine

1030 calories per 6 oz serving

Spiced Date and Orange Couscous, Tagine Sauce

### Blackened Grilled Hanger Steak

680 calories per 6 oz serving

Smoked Mushroom and Leek Ragout

### Chicken Rollatini

1340 calories per 8 oz serving

Ricotta Cheese, Roasted Bell Pepper and Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce

### Taleggio Cheese Stuffed Chicken

1240 calories per 8 oz serving

Spinach Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce

### Five Spice Marinated Chicken

560 calories per 8 oz serving

Roasted Ruby and Golden Beets, Brown Rice, Fresh Lime and Lemon Grass, Steamed Edamame, Flaked Sea Salt and Black Garlic

### Roasted Herb Chicken

1050 calories per 8 oz serving

Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

### Grilled Apricot Glazed Salmon

590 calories per 6 oz serving

Wilted Spinach, Pommes Aligot, Orange and Grapefruit Reduction

### Salmon Three Ways

590 calories per 4 oz serving

Poached Salmon and Dill Crème Fraiche, Salmon Mi Cuit, Salmon Roe, Salmon Tartare



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan





## Plated Dinner Entrees

Served with Assorted Rolls, Whipped Butter, Regular Coffee, Decaf Coffee, Hot Tea and Water.

### 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

### Petite Filet Mignon

860 calories per 4 oz serving  
Yukon Gold Potato and Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi

### Braised Short Ribs

1020 calories per 4 oz serving  
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

### 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

### Textures of Pink Peppercorn Crusted Pork Tenderloin, Potato Wrapped Spigola

1350 calories per 8 oz serving  
Roasted Broccolini with Cannellini Bean Ragout

### Seared Draper Valley Chicken Breast

1050 calories per 8 oz serving  
Broccolini, Roasted Mushrooms with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus

### Roasted Tuscan Style Chicken

950 calories per 8 oz serving  
Artichoke, Fingerling Potato and Tuscan Kale Hash, Smoked Tomato Sauce

### Miso Sake Glazed Sea Bass

520 calories per 6 oz serving  
Fioretto, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Argodolce

### Seared Salmon

590 calories per 6 oz serving  
Quinoa and Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw

### Pan Seared Snapper Filet

480 calories per 7 oz serving  
Braised Kale and Quinoa, Lemon Beurre Blanc

### Filet of Beef Rossini Tomato and Caper Agrodolce, Macadamia Nut Crusted Ling Cod

1350 calories per 8 oz serving  
Vegetable Escabeche







# Plated Vegetarian, Vegan & Avoiding Gluten Entreés

Price is based on your highest priced selected Entrée.

## Black Bean Quinoa Cake

350 calories per 5 oz serving

Caramelized Artichokes, Roasted Squash Hash

## Housemade Butternut Squash Ravioli

660 calories per 5 oz serving

Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil

## Three Bean Cassoulet

260 calories per 5 oz serving

Confit Butternut Squash, Bloomsdale Spinach, Puff Pastry Crisp

## Vegetable Ratatouille

340 calories per 6 oz serving

Eggplant, Seasonal Squash, Pomme Anna, Buffalo Mozzarella, Smoked Tomato Ragu

## Masa Harina Tamale

720 calories per 6 oz serving

Grilled Nopales, Charred Corn, Black Beans, Chiles, Queso Fresco Corn Milk

## Pomegranate Tabbouleh

420 calories per 4 oz serving

Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur Wheat, Grapefruit Citronette

## Hazelnut Paella

430 calories per 4 oz serving

Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock

## Roasted Chickpea Ratatouille

320 calories per 4 oz serving

Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts, Pomegranate

## Spiced Root Vegetable Hash

350 calories per 4 oz serving

Carrots, Golden Beets, Parsnips, Butternut Squash, Toasted Spices, Red Wine Vinaigrette

## Masoor Dal

360 calories per 4 oz serving

Red Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth

## Tuscan Lentil Stew

310 calories per 4 oz serving

Wilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions

## Black Bean Lentil Salad

310 calories per 4 oz serving

Green Lentils, Black Beans, Diced Tomatoes, Red Onions, Red Bell Peppers, Cilantro, Cumin-Lime Vinaigrette

## Warm Butternut Squash and Farro Salad

380 calories per 4 oz serving

Baby Kale, Dried Cranberries, Roasted Hazelnuts

## Raw Vegetable Salad

310 calories per 4 oz serving

Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon Vinaigrette



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan





## 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

320 calories per serving

Mascarpone Cheesecake, Avoiding Gluten Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff

### Passionfruit Panna Cotta

570 calories per serving

Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel

### Marionberry S'mores

160 calories per serving

Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries

### Riesling Apple Cheesecake

360 calories per serving

Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, Avoiding Gluten Oat Shortbread

### Chocolate Hazelnut Bombe

70 calories per serving

Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

### Sweet and Salty

100 calories per serving

Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel, Candied Peanuts

### Lemon Meringue

250 calories per serving

Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries

### S'mores

450 calories per serving

Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff

### Triple Chocolate Panna Cotta

570 calories per serving

Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries

### 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





# A LA Carte Desserts

Priced per dozen, Minimum of 4 dozen per selection.

## Custom Logo Cupcakes

70 calories per serving

Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Design/Logo

Pricing may vary based on design complexity

## Custom Logo Shortbread Cookies

45 calories per serving

Vanilla Shortbread Cookies, Edible Custom Design/Logo

Pricing may vary based on design complexity

## 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

## Lemon Tarts

70 calories per serving

Lemon Curd, Toasted Meringue

## Lemon Bars

50 calories per serving

Lemon Curd, Shortbread Base

## Puffed Tarts

178 calories per serving

Puff Pastry Breakfast Tarts, Seasonal Fruit Jam, Sweet Glaze

## 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

## 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

## Chocolate Date Truffles

130 calories per serving

Date and Nut Truffles, Shredded Coconut

## Pâte De Fruit

100 calories per serving

Soft Fruit Candy, Sugar

## Berry Cheesecake Bites

110 - 130 calories per serving **Avoiding Gluten Option Available**

Vanilla Cheesecake, Graham Crust or Avoiding Gluten Crust, Fresh Berries

## Oregon Chai Cookies

50 calories per serving

Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle

## Assorted Cookies

40 calories per serving

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

## Avoiding Gluten Cookies

148 calories per serving

Double Chocolate Chip

## French Macarons

280 calories per serving

Assorted Flavors

## Mini Cupcakes

70 calories per serving **2 dozen minimum per flavor**

Vanilla, Chocolate or Red Velvet

## Avoiding Gluten Townie Brownies

148 calories per serving

Avoiding Gluten Chocolate Brownies, Espresso Ganache



contains milk



contains nuts



avoiding gluten



vegetarian



vegan





# Why PATH Water?

The key distinction lies in the fact that PATH water bottles eliminate the need for single-use plastic bottles and are the sole option that is both filled and certified as refillable, without a BPA lining and made from durable, heavy gauge aluminum.

The Oregon Convention Center now uses this uniquely designed custom bottle for your event. Guests attending your event can conveniently refill and reuse these bottles at any of the 19 bottle refill stations situated throughout the venue.

Encourage your  
guests to  
REUSE



## Beverages

**Portland Coffee Roasters Regular Coffee**  
5 calories per 12 oz serving

**Portland Coffee Roasters Decaf Coffee**  
5 calories per 12 oz serving

**Assorted Hot Tea**  
0 calories per 12 oz serving

**Water bubbler Rental**  
0 calories per serving  
Includes Initial 5 Gallon Water Jug

**Additional 5 Gallon Water Jug**  
0 calories per serving

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

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

**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

**Brew Dr. Kombucha**  
30 - 60 calories per serving

**Celsius Energy Drinks**  
10 - 145 calories per serving

**Perrier**  
0 calories per serving  
Sliced Limes

**Soft Drinks**  
0 - 120 calories per 12 oz serving  
Pepsi, Diet Pepsi, Starry

**Assorted Bubly**  
0 calories per 12 oz serving

**Bottled Water**  
0 calories per serving  
Path Water <sup>TM</sup>

**Additional Milk Alternatives**  
60 - 131 calories per serving



## Bar Selections

Please Ask Your Catering Sales 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 \$250 bartender fee with a four (4) hour minimum, each additional hour is \$62.50

### Signature Cocktails

### Premium Cocktails

### Cocktails

### Premium Local Wine

### Local Wine

### Local Craft Beer

### Domestic Beer

### Local Craft Cider

### Hard Seltzer





# OREGON

Oregon  
Convention  
Center

+

Levy

THOUSAND  
DETAIL DINING

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 \$125.00 service fee for all orders under 25 guests, additional service fee may apply.

## Overset Policy

Levy Restaurants will provide a 5% overage for plated meals (maximum overset of 30 guests). There will be an additional \$75 charge for each overset 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 and Guarantees

Please note that all food, beverage and related items are subject to a 24% service charge (32% is retained by Levy and 68% is distributed to service employees). Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. 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 \$250.00 per four-hour shift with each additional hour of \$62.50 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.

## Outside Food and 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.

## Dietary Restrictions

We understand your guests may have different dietary restrictions, please communicate those needs (14) full calendar days prior to the event to your Catering Sales Manager and we will do our best to accommodate those needs. We are pleased to offer a variety of Avoiding Gluten and Avoiding Nut options on both our food and beverage menu. We are not a Gluten Free or Nut Free facility and although we have processes in place to minimize cross contamination we cannot ensure that cross contamination will never occur.

## 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.

## 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.

## 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 (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (14) 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).



Living  
Our

GG  
OO

777 NE Martin Luther King, Jr. Blvd  
Portland, Oregon 97232