**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

**Housemade Gluten Free Blueberry Muffins**  
140 - 290 calories per serving

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

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**ACTION STATIONS**

All stations require two attendants. Minimum of 200 guests, maximum of 500 guests.

**Eggs Your Way Station**  
GF  
1400 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  
350 calories per 6 oz. serving  
Plain & Flavored Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Mango, Spiced Granola

**Beignet Station**  
200 - 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
CONTINENTAL BREAKFAST

Cascadia Continental  VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice, Assorted Breakfast Pastries, Seasonal Sliced Fruit

Northwest Continental  VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice, Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas

Willamette Continental  VEG
Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice, Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas, Individual Yogurt with Granola Mix

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

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

### European Breakfast

<table>
<thead>
<tr>
<th>110 - 1110 calories per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast Breads, Pastries &amp; Spreads</strong></td>
</tr>
<tr>
<td>Pain Au Chocolate Croissant, Banana Streusel Muffin, Local Honey Raisin Scones, Seasonal Oregon Fruit Jams, Sweet Butter</td>
</tr>
<tr>
<td><strong>Portland Local French Bakery Bagels</strong></td>
</tr>
<tr>
<td>Cream Cheese, Toaster Station</td>
</tr>
<tr>
<td><strong>French Baguettes</strong></td>
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<tr>
<td>Whole Grain Mustard</td>
</tr>
<tr>
<td><strong>Artisan Cured Sliced Meats &amp; Cheeses</strong></td>
</tr>
<tr>
<td>Honey Maple Ham, Cured Serrano Ham, Soppressata, Brie De Meaux, Cypress groove, Smoked Gouda</td>
</tr>
<tr>
<td><strong>Smoked Salmon</strong></td>
</tr>
<tr>
<td>Capers, Chopped Egg, Sliced Red Onions, Tomatoes</td>
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<tr>
<td><strong>Steel Cut Oatmeal</strong> V</td>
</tr>
<tr>
<td>Brown Sugar, Raisins, Cranberries, Pecans</td>
</tr>
<tr>
<td><strong>Bob’s Red Mill Smart Start Cereals</strong></td>
</tr>
<tr>
<td><strong>Fruit &amp; Greek Yogurt</strong></td>
</tr>
<tr>
<td>House Made Granola</td>
</tr>
<tr>
<td><strong>Seasonal Sliced Fruits</strong> V, GF</td>
</tr>
<tr>
<td>Melons, Pineapple, Berries</td>
</tr>
<tr>
<td><strong>Freshly Squeezed Juices</strong> V, GF</td>
</tr>
<tr>
<td>Orange, Grapefruit, Apple</td>
</tr>
<tr>
<td><strong>Milk</strong></td>
</tr>
<tr>
<td>Whole, 2%, Skim</td>
</tr>
<tr>
<td><strong>Portland Coffee Roasters Regular, Decaf and Assorted Hot Tea</strong></td>
</tr>
</tbody>
</table>

### TABLE ENHANCEMENTS

Add one of the enhancements to your continental or breakfast table, 25 guest minimum.

#### 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, Shitake 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
PLATED BREAKFAST
Served with freshly squeezed orange juice, regular coffee, decaf coffee and hot teas.

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

Smoked Salmon Benedict
Asparagus, Citrus Hollandaise, Breakfast Potatoes, Plum Tomato

All American  GF
Scrambled Eggs, Sharp Aged Cheddar Country Potatoes, Applewood Smoke Bacon, Sage Pork Sausage

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

Scrambled Eggs  GF
Applewood Smoked Bacon, Breakfast Potatoes, Plum Tomato

Cinnamon Brioche French Toast
Vanilla Infused Maple Syrup, Breakfast Sausage, Grilled Pineapple, Fresh Berry Garnish

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

Rancho Natural Chicken Chorizo & Egg Taquitos
Green Chile Salsa, Breakfast Potatoes with Cotija, Ranchero Style Beans

Egg White Frittata  VEG, GF
Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese, Breakfast Potatoes, Plum Tomato

Roasted Vegetable & Pepperjack  GF
Frittata
Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

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

PLATED ENHANCEMENTS
Add one of the enhancements to your plated breakfast, 25 guest minimum.

Sliced Seasonal Fruit Plate  V, GF

Berries, Granola & Yogurt Parfait  VEG

Cheese Blintzes Strawberry Marmalade  VEG

Turkey Sausage Links (2)  GF

Applewood Smoked Bacon (2)  GF

Home-Style Mashed Potatoes  VEG, GF

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

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

Chocolate Truffle Donut Bites!  
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**

- **Individual Yogurts**
  20-30 calories per serving

- **Berries, 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 Trail Snacks**
  260 calories per serving

- **Individual Boxed Raisins**
  130 calories per serving

- **Kettle Chips**
  150 calories per serving

**BY THE POUND**

- **Mixed Nuts**
  290 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

- **Lemon Herb Hummus & Pita Chips**
  190-390 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
Includes Assorted Flavored Seltzer Water.

Oregon Mountain Mix
50 - 100 calories per 3 oz. serving

Create Your Own Trail Mix
M&M’s Candy, Almonds, Raisins, Gummy Bears, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots

Cupcake Afternoon
70 - 90 calories per 2 oz. serving

Assorted Mini Cupcakes
Silky Vanilla, Rich Red Velvet, Chocolaty Chocolate

Dipped Junk Food
50 - 1200 calories per serving

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

Down Home
120 - 130 calories per 2 oz. serving

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

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

Southwest Snack
120 - 230 calories per 2 oz. serving

Chips & Dips
House Made Tortilla Chips, Melted Cheese Sauce, Tomato Salsa, Guacamole

Brain Food
80 - 220 calories per serving

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

Chocolate Fix
140 - 340 calories per serving

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

Candy
50 - 180 calories per 2 oz. serving

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

"Love Oregon" Package
120 - 220 calories per serving

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

Cookie & Brownie Break
140 - 320 calories per serving

Assorted Fresh Baked Cookies
Chocolate Brownies

Soft Pretzel Break
100-150 calories per serving

Soft Pretzel Sticks
Nacho Cheese, Whole Grain Mustard, Yellow Mustard

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

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

- **Wild Rice & Orange Zest Salad** (V, GF)
- Candied 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
- **Chocolate Bourbon Pecan Tarts**
- **White Choco Blondies**

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

**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, Tom Greens and Xeres Vinaigrette

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

- **Herb Roasted Potatoes**  
  V, GF

- **Chicken Saltimbocca**  
  Prosciutto, Sage, Pan Jus

- **Salmon**  
  GF
  Tomato, Basil, Garlic, Gremolata

- **Garlic Breadsticks**

- **Tiramisu**

- **Cannoli**

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

- **Turkey & Havarti on Multi-Grain**

- **Chicken Caesar Wrap**

- **Veggie Wrap**

- **Bag of Chips**

- **Mandarin Orange**

- **Cookie**

- **Bubly, Soft Drinks**

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**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

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

Minimum of 100 guests per action station. All action stations require two attendants.

**Tandoori Station**
- 60 - 750 calories per 3 oz. serving
- **Chicken Tikka** [GF]
- **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
- Tava 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 Sauce & Cavatappi Pasta with Bacon & Roasted Poblano Peppers
- Point Reyes Blue Cheese Sauce & Cavatappi Pasta with Shrimp & Roasted Corn
- Vegan Sundried Tomato Sauce & Cavatappi Pasta

**Mini Slider Station**
- 70-500 calories per serving
- Prime Beef Mini Burger
- Rogue Creamery Blue Cheese, Cipollini Onions
- Mini Vegetable & Grain Burger
- Condiments
  - Pickles, Ketchup, Whole Grain Mustard, Mayo, Barbecue Sauce
  - Brioche Buns

BOARDs

Boards serve approximately 50 guests.

**Charcuterie Board**
- 60 - 310 calories per 6 oz. serving
- **Sliced Meats & Cheeses**
  - Prosciutto, Cappocola, 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
ACTIONS STATIONS
continued

Gourmet Hot Chocolate Bar Station
210 - 420 calories per serving

Drinking Chocolate
Dark Chocolate, Milk Chocolate or White Chocolate

Toppings
Homemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunches, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

Toasted S’mores Action Station
150 - 290 calories per serving

Torch 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

BOARDS
continued

Gourmet Dessert Board
Chef’s Selection of Sweet Bites

Dessert Board
88 - 140 calories per serving
Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel

Vegan Dessert Board
V, GF
88 - 140 calories per serving
Pate de Fruit, Date Truffles, Chocolate Bark

Candyland Board
110 - 150 calories per serving
Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

Portlandia Board
85 - 130 calories per serving
Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers

DON’T FORGET

Portland Coffee Roasters
Regular & Decaf Coffee

Choice of Hot Teas
0 calories per 12 oz. serving

Additional Milk Alternatives
Available upon request for an additional charge

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
HOT HORS D’ŒUVRES
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  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’ŒUVRES
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 serving

Roasted Beet Cup  VEG, GF
110 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 Fraîche, 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
460 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**
325 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
370 calories per 4 oz. serving
Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

Fattoush Market Salad  VEG
360 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, Lola 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 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**  
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**  
560 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 Créme Fraiche, Salmon Ml Cuit, Salmon Roe, Salmon Tartare

(V) vegan  |  (GF) gluten friendly  |  (VEG) vegetarian
<table>
<thead>
<tr>
<th>PLATED DINNER ENTRÉES</th>
</tr>
</thead>
</table>
| **Miso Sake Glazed Sea Bass**  
Served with assorted rolls, whipped butter, regular coffee, decaf coffee and hot tea.  
GF  
325 calories per 6 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**  
1020 calories per 4 oz. serving  
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus |
| **Petite Filet Mignon**  
GF  
460 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  
Fennel, 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 Béarnaise |
| **Roasted Tuscan Style Chicken**  
GF  
930 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  
1350 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
390 calories per 4 oz. serving
Caramelized Artichokes & Roasted Squash Hash

House Made Butternut Squash Ravioli  VEG
460 calories per 4 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
450 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
390 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

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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
120 calories per serving
Mascarpone Cheesecake, Gluten Friendly, Gingersnap Crust, Lemon Curd, Prosecco Gelee, 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
250 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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### A LA CARTE DESSERTS

Priced per dozen, minimum of 4 dozen per selection.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories per Serving</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marionberry Tarts</td>
<td>160</td>
<td>Marionberry Curd, Toasted Meringue</td>
</tr>
<tr>
<td>S'mores Bites</td>
<td>80 - 160</td>
<td>Chocolate Pot De Creme, Graham Cracker, Puff</td>
</tr>
<tr>
<td>Crème Brûlée</td>
<td>80 - 160</td>
<td>Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries</td>
</tr>
<tr>
<td>Chocolate Cake Bites</td>
<td>140</td>
<td>Chocolate Cake, Chocolate Ganache</td>
</tr>
<tr>
<td>Chocolate Coffee Mousse Cups</td>
<td>140 <strong>GF</strong></td>
<td>Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs</td>
</tr>
<tr>
<td>Chocolate Caramel Tarts</td>
<td>120</td>
<td>Caramel, Chocolate Ganache, Caramel Crispies</td>
</tr>
<tr>
<td>Lemon Tarts</td>
<td>70</td>
<td>Lemon Curd, Toasted Meringue</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>50</td>
<td>Lemon Curd, Shortbread Base</td>
</tr>
<tr>
<td>Hazelnut Biscotti</td>
<td>40 <strong>GF</strong></td>
<td>Nut free option available - vanilla biscotti, chocolate dip, crushed hazelnuts</td>
</tr>
<tr>
<td>Chocolate Truffles</td>
<td>140 <strong>GF</strong></td>
<td>Choice of Caramel, Coffee, Coconut, or Strawberry Filling</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>112</td>
<td>Chocolate Brownie, Chocolate Ganache</td>
</tr>
<tr>
<td>White Chocolate Blondies</td>
<td>80</td>
<td>White Chocolate Ganache, Caramel Crispies</td>
</tr>
<tr>
<td>Custom Shortbread Cookies</td>
<td>45</td>
<td>Custom Design/Logo</td>
</tr>
<tr>
<td>Custom Logo Cupcakes</td>
<td>70</td>
<td>Custom Logo</td>
</tr>
<tr>
<td>Chocolate Date Truffles</td>
<td>150 <strong>V, GF</strong></td>
<td>Date &amp; Nut Truffles, Shredded Coconut</td>
</tr>
<tr>
<td>Pâte De Fruit</td>
<td>100 <strong>V, GF</strong></td>
<td>Soft Fruit Candy, Sugar</td>
</tr>
<tr>
<td>Gluten Free Townie Brownies</td>
<td>148 <strong>GF</strong></td>
<td>Gluten Friendly Chocolate Brownies, Espresso Ganache</td>
</tr>
<tr>
<td>Berry Cheesecake Bites</td>
<td>110 - 130 <em>GF</em></td>
<td>Vanilla Cheesecake, Graham Crust or <em>GF</em> Cheerio Crust, Fresh Berries</td>
</tr>
<tr>
<td>Oregon Chai Cookies</td>
<td>80</td>
<td>Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>120 - 140 <em>GF</em></td>
<td>Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>40 <strong>GF</strong></td>
<td>Chocolate Chip, Oatmeal Raisin, Snickerdoodle</td>
</tr>
<tr>
<td>Gluten Free Cookies</td>
<td>148 <strong>V, GF</strong></td>
<td>Chocolate Chip or Assorted, Individually Packaged</td>
</tr>
<tr>
<td>Mini Cupcakes</td>
<td>70</td>
<td>Vanilla, Chocolate, or Red Velvet</td>
</tr>
<tr>
<td>French Macaroons</td>
<td>280 <strong>GF</strong></td>
<td>Assorted Flavors</td>
</tr>
</tbody>
</table>

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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 17 bottle refill stations situated throughout the venue.

Encourage your guests to REUSE.

BEVERAGES

Iced Tea
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 - 210 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
Path Water

Perrier
0 calories per 11 oz. serving
Sliced limes

Rock Star Energy Drinks
10 - 140 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 bartender fee.

Local Wine

Premium Local Wine

Cocktails

Premium Cocktails

Signature Cocktails

Local Craft Beer

Domestic Beer

Local Craft Cider

Hard Seltzer
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 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 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.
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.

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 Gluten Free and Nut Free 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 OLC 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 (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).