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2023 Food And Beverage Offerings
**A LA CARTE BREAKFAST**

**Priced per dozen, minimum of 1 dozen per selection.**

**Housemade Breakfast Pastries**
180 calories per serving

**Housemade Goat Cheese Mini Scones**
150 calories per serving
Goat Cheese, Rosemary, Thyme

**Housemade Lemon Poppy Seed Mini Scones**
180 calories per serving

**Housemade Bacon Cheddar Mini Scones**
250 calories per serving

**Housemade Gluten Free Blueberry Muffins**
140 - 250 calories per serving

**Housemade Gluten Free Mini Choco Cherry Scones**
140 - 250 calories per serving

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**ACTION STATIONS**

All stations require two attendants at $250.00 each. Minimum of 200 guests, maximum of 500 guests.

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

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

**Beignet Station**
280 - 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 and 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
Assorted Breakfast Pastries, Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice,

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

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

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

110 - 1110 calories per serving

**Breakfast Breads, Pastries and 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 and Cheeses**
- Honey Maple Ham, Cured Serrano Ham, Coppa, Soppressata
- Brie De Meaux, Cypress Grove, Smoked Gouda

**Smoked Salmon**
- Capers, Chopped Egg, Sliced Red Onions, Tomatoes

**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, Decaf and Assorted Hot Tea**

### Rise and Shine

50-1310 calories per serving

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

**Sliced Seasonal Fruit**
- V, GF

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

**Scrambled Eggs**
- GF

**Breakfast Potatoes**
- V, GF

**Beverages**
- Orange Juice, Portland Coffee Roasters Coffee, Decaf, Assorted Hot Tea

### TABLE ENHANCEMENTS

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

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

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

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

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

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

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

**Quinoa Rice Pudding**
- 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, Portland Coffee Roasters coffee, decaf coffee and assorted hot teas.

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

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

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

**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

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

**Rancho Natural Chicken Chorizo and 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 and Pepperjack Frittata**
Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

**Steak and Eggs**  
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 and 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

Whole Fresh Fruit
60-110 calories per serving

Berries, Granola and Yogurt Parfait
300 calories per serving

Mini Fruit Skewers
90 calories per serving

Hard Boiled Eggs, Shelled
80 calories per serving

Individual Trail Snacks
260 calories per serving

Granola Bars
190 calories per serving

Individual Boxed Raisins
130 calories per serving

Energy Bars
150 calories per serving

Individual Kettle Chips
150 calories per serving

Full Size Candy Bars
80-400 calories per serving

Bagels and Cream Cheese
360-530 calories per serving

BY THE POUND
One pound serves 10-12 people

Mixed Nuts
280 calories per serving

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

Kettle Chips and Dip
150-390 calories per serving

Tortilla Chips and Salsa
15-245 calories per serving

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
BREAK PACKAGES
Includes Assorted Flavored Seltzer Water.

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

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

Cupcake Afternoon Break
70 - 90 calories per 2 oz. serving

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

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

Down Home Break
120 - 130 calories per 2 oz. serving

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

Williamette Garden Bounty Break \( V, GF \)
50 - 250 calories per 2 oz. serving

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

Southwest Snack Break
120 - 220 calories per 2 oz. serving

Chips and Dips
House Made 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 Gluten Free Oat Bars, Trail Mix

Chocolate Fix Break
140 - 360 calories per serving

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

Candy Break
50 - 180 calories per 2 oz. serving

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

"Love Oregon" Break
180 - 220 calories per serving

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

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

(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 and Orange Zest Salad  V, GF
Candied Pecans

Cilantro, Bell Pepper, Orange and Jalapeño Salad  V, GF

Pollo and Carnitas  GF
24 Hour Pulled Chicken and Pork

Tamarind Glazed Grilled Skirt Steak  GF

Spinach and Cilantro Green Rice  V, GF

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

Soup and 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

Rolls and 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 and 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**  
  GF  
  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**  
  GF  
  Prosciutto, Sage, Pan Jus

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

- **Garlic Breadsticks**

- **Tiramisu**

- **Cannoli**

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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 and Cauliflower Curry**  
  V, GF

- **Vegetarian Samosa**
  
  Tamarind and Mango Chutney

- **Ginger Basmati Rice**  
  V, GF

- **Naan Bread**

- **Seasonal Fruit**  
  GF  
  Marinated in Honey and Mint

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

- **Turkey and Havarti on Multi-Grain**

- **Chicken Caesar Wrap**

- **Veggie Wrap**

- **Bag of Chips**

- **Mandarin Orange**

- **Cookie**

- **Bubly, Soft Drinks**

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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 at $225.00 each.

**Tandoori Action Station**
60 - 750 calories per 3 oz serving
- Chicken Tikka
- Tandoori Jhinga, Paneer and Naan
- Relish, Dips and Chutney

**Flavors of India Action Station**
260 calories per 6 oz serving
- Palak Paneer
- Malai Kofta
- Tava Fry Vegetables
- Basmati Rice
- Tandoori Naan

**Heirloom Tomato 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

**Chef Allan’s Mac and Cheese Action Station**
390 - 740 calories per 3 oz serving
- Tillamook Cheddar Sauce and Cavatappi Pasta with Bacon and Roasted Poblano Peppers
- Point Reyes Blue Cheese Sauce and Cavatappi Pasta with Shrimp and Roasted Corn
- Vegan Sundried Tomato Sauce and Cavatappi Pasta

**Mini Slider Action Station**
70-550 calories per serving
- **Prime Beef Mini Burger**
  Rogue Creamery Blue Cheese, Cipollini Onions
- **Mini Vegetable and 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 and Cheeses**
  Prosciutto, Cappicola, 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

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

**Gourmet Hot Chocolate Bar Action 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 To Order Housemade Marshmallows**

**Chocolate Accoutrements**

**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

**BOARDS continued**

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

**Dessert Board**
89 - 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**
115 - 150 calories per serving
Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

**Portlandia Board**
89 - 125 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 and Decaf Coffee

**Choice of Hot Teas**
9 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’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 and 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 and Smoked Salmon  GF
Mousse
70 calories per serving

Curried Chicken Salad
10 calories per serving
Phyllo Cup

Boursin and Cucumber Cup  GF, VEG
100 calories per serving

Roast Beef and Horseradish Crostini
210 calories per serving

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

Avocado and Tomato Bruschetta  V
180 calories per serving
Basil, Jalapeño, Cracked Pepper

Seared Rare Albacore Tuna  GF
210 calories per serving
Caper Crème Fraîche

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
PLATED A LA CARTE SIDE SALADS
Enhance your entrée by pairing it with a salad.

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

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

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

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

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

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

Served with assorted rolls, whipped butter and iced tea.

**Pearl District Chicken Salad**  
GF  
470 calories per 4 oz. serving  
Oven Roasted Pulled Chicken Salad, Infused Bitter Greens, House Pickled Red Onion Rings, Haricots Vents, Herb Roasted Fingerling Potatoes, Niçoise and 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  
580 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

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

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

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

Taleggio Cheese Stuffed Chicken  GF
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 and Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce

Short Rib Tagine
1030 calories per 6 oz. serving
Spiced Date and Orange Couscous, Tagine Sauce

Grilled Apricot Glazed Salmon  GF
590 calories per 6 oz. serving
Wilted Spinach, Pommes Allgôt, Orange and Grapefruit Reduction

Roasted Herb Chicken  GF
1350 calories per 8 oz. serving
Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

Blackened Grilled Hanger Steak  GF
680 calories per 6 oz. serving
Smoked Mushroom and Leek Ragout

Five Spice Marinated Chicken  GF
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

Salmon Three Ways  GF
590 calories per 4 oz. serving
Poached Salmon and Dill Crème Fraîche, Salmon Millefeuille, 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  
325 calories per 6 oz. serving  
Fioretto, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Agrodolce

Seared Salmon  
GF  
595 calories per 6 oz. serving  
Quinoa and 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  
1050 calories per 4 oz. serving  
Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

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

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

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

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

Pan Seared Snapper Filet  
GF  
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  
1320 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 8 oz. serving
Caramelized Artichokes and Roasted Squash Hash

Housemade Butternut Squash Ravioli  VEG
660 calories per 6 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
370 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 and Farro Salad  V, GF
380 calories per 4 oz. serving
Baby Kale, Dried Cranberries, Roasted Hazelnuts

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

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

(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**  
170 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**  
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 and 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**
740 calories per serving
Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries

(V) vegan | (GF) gluten friendly | (VEG) vegetarian
A LA CARTE DESSERTS
Priced per dozen, minimum of 4 dozen per selection.

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

S’mores Bites
80 - 160 calories per serving
Chocolate Pot De Crème, Graham Cracker, Puff Caramel, Caramelized Sugar, Berries

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

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

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

Chocolate Caramel Tarts
120 calories per serving
Caramel, Chocolate Ganache, Caramel Crisps

Lemon Tarts
70 calories per serving
Lemon Curd, Toasted Meringue

Lemon Bars
50 calories per serving
Lemon Curd, Shortbread Base

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

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 Crisps

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

Custom Logo Cupcakes
70 calories per serving
Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Design/Logo

Chocolate Date Truffles
130 calories per serving
Date and Nut Truffles, Shredded Coconut

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

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

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

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

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

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

Gluten Friendly Cookies
148 calories per serving
GF option available
Chocolate Chip or Assorted, Individually Packaged

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

French Macarons
220 calories per serving
GF option available
Assorted Flavors

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

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

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

Assorted 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, Starry

Assorted 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 Bubbler Rental
0 calories per serving
Includes 5 Gallon Water Jug

Additional 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 $225 bartender fee with a four (4) hour minimum, each additional hour is $56.25

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 $100.00 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 over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTEE

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

SERVICE STAFF

Guest-server ratio is 1 server per 30 guests for plated meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of $225.00 per four-hour shift with each additional hour of $56.25 per hour.
We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

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

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

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

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

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 its 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 (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).