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contains
milk



contains
nuts



avoiding
gluten



vegetarian



vegan

À La Carte Breakfast

Priced per dozen. Minimum of two 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



Puffed Tarts

178 calories per serving

Puff Pastry Breakfast Tarts, Seasonal Fruit Jam, Sweet Glaze



Action Stations

All Action Stations **Require One Attendant** at \$300.00 and **One Chef Attendant** at \$350.00 each. Minimum of 100 Guests, Maximum of 500 Guests.

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



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.

Deluxe Continental Box

110 - 680 calories per serving

Sliced Cheeses and Cold Cuts, Mini Croissant and Scone with Butter and Jam, Seasonal Fruit Salad



Healthy Start Box

110 - 680 calories per serving

Hard Boiled Egg, Greek Yogurt Cup, Fresh Berries and Sliced Melon, Granola Bar





contains
milk



contains
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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, Housemade Lemon Poppy-Seed Mini 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



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

Table Enhancements

Add enhancements to your plated breakfast.
All enhancements have a 25 guest minimum.

Egg White Frittata



120 calories per 4 oz serving

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

Roasted Vegetable Frittata



300 calories per 4 oz serving

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

Quinoa Rice Pudding



450 calories per 3 oz serving

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

Tomato and Basil Egg Scramble



91 calories per 4oz serving

Scrambled Eggs, Tomato, Chiffonade Basil





contains
milk



contains
nuts



avoiding
gluten



vegetarian



vegan

Plated Breakfast

Served with regular coffee, decaf coffee, assorted hot tea, and water.

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

LumberJack

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 enhancements to your plated breakfast.
All enhancements have a 25 guest minimum.

Berries, Granola and Yogurt Parfait

Cheese Blintzes Strawberry Marmalade

Sliced Seasonal Fruit Plate

Turkey Sausage Links (2)

Applewood Smoked Bacon (2)





Break Packages

Includes assorted Bubly. Minimum of 25 guests per break package.

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, Chocolaty Chocolate

Cookie and Brownie Break

140 - 320 calories per serving

Assorted Fresh Baked Cookies

Chocolate Brownies

Soft Pretzel Break

Maximum of 500 Guests

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

  La Carte

Minimum of two dozen per selection.

Bagels and Cream Cheese

360 - 530 calories per serving

Mini Fruit Skewers

90 calories per serving

Individual Bag Chips

150 calories per serving

Full Size Candy Bars

80 - 400 calories per serving

52.00 dz

Whole Bananas

105 calories per serving

Whole Fresh Fruit

Chef s Choice of Apples, Oranges or Pears

60 - 110 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 Yogurts

20-30 calories per serving

By the Pound

Minimum of 2 Pounds Per Selection, 1 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



contains
milk



contains
nuts



avoiding
gluten



vegetarian



vegan

Chef's Tables

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

Roasted Corn   

Chile Lime Butter

Three Cheese Mac and Cheese  

Jalapeno Cornbread  

Whipped Butter

Chocolate Bourbon Pecan Tarts   

Iced tea and water dispensers

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  

Iced tea and water dispensers

Fiesta Mexicana Table

40 - 1460 calories per serving

Wild Rice and Orange Zest Salad   

Candied Pecans

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

Pulled Chicken 

Beef Fajitas 

Chula Beans  

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  

Iced tea and water dispensers

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

Iced tea and water dispensers

Sandwich Grab and Go

10 - 1560 calories per serving

Turkey and Havarti on Multi-Grain 

Turkey, Havarti Cheese, Tomato, Butter Lettuce, 9 Grain
Bread

Chicken Caesar Wrap 

Chicken Breast, Romaine Lettuce, Sun-Dried Tomato,
Parmesan Cheese, Caesar Dressing, Tortilla Wrap

Mediterranean Salad  

Arcadian Mixed Greens, Radicchio, Zucchini, Yellow
Squash, Eggplant, Sun-Dried Tomato, Garbanzo Beans,
Tofu, Basil Vinaigrette

Bag of Chips

Cookie  

Assorted Bubly

Soft Drinks





Action Stations

Minimum of 100 guests per action station. All action stations **require one attendant** at \$300 and **one chef attendant** at \$350 each.

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 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

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



Sliced Fruit Board

30 - 270 calories per 1 oz serving

Chef’s Choice Sliced Fruits



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

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



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

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

Truffle Duxelle Stuffed Mushrooms



160 calories per serving

Falafel Tostones



160 calories per serving
Beet Hummus, Coconut Yogurt

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.

Roast Beef and Horseradish Crostini



210 calories per serving

Pesto and Prosciutto Pinwheel



110 calories per serving
Baby Arugula, Balsamic Reduction

Watercress and Smoked Salmon Mousse



70 calories per serving

Smoked Salmon Rosette



110 calories per serving
Chive Crème Fraiche, Lemon Herb Blini

Mini Caprese Skewers



110 calories per serving
Balsamic Reduction, Basil Oil

Curried Chicken Salad



110 calories per serving
Phyllo Cup

Pistachio and Roquefort Crusted Bon Bon



90 calories per serving

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



Plated À 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

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

Plated Salad Entrees

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 Castelvetro 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





Plated Lunch Entreés

Served with assorted rolls, whipped butter, iced tea, and water.

Blackened Grilled Hanger Steak

680 calories per 6 oz serving
Smoked Mushroom and Leek Ragout

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

Plated Dinner Entreés

Served with assorted rolls, whipped butter, regular coffee, decaf coffee, iced 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

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

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



contains
milk



contains
nuts



avoiding
gluten



vegetarian



vegan



Vegetarian, Vegan, and Avoiding Gluten Plated 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



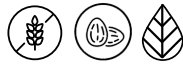
660 calories per 5 oz serving
Willamette Valley Chard, Oyster Mushrooms, Truffle Crème,
Sage Oil

Vegetable Ratatouille



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

Hazelnut Paella



430 calories per 4 oz serving
Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs,
Vegetable Stock

Raw Vegetable Salad



310 calories per 4 oz serving
Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon
Vinaigrette

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

Warm Butternut Squash and Farro Salad



380 calories per 4 oz serving
Baby Kale, Dried Cranberries, Roasted Hazelnuts



contains
milk



contains
nuts



avoiding
gluten



vegetarian



vegan



Plated Desserts

Chocolate Hazelnut Bombe



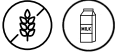
70 calories per serving
Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

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

Lemon Meringue



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

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



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



contains
milk



contains
nuts



avoiding
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vegetarian



vegan

À 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

Custom Logo Shortbread Cookies

Maximum 20 dozen
45 calories per serving
Vanilla Shortbread Cookies, Edible Custom Design/Logo

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

Mini Cupcakes

70 calories per serving **2 dozen minimum per flavor**
Vanilla, Chocolate or Red Velvet

Chocolate Truffles

140 calories per serving
Caramel 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

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
Vanilla Cheesecake, Graham 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

Avoiding Gluten Townie Brownies

148 calories per serving
Avoiding Gluten Chocolate Brownies, Espresso Ganache



Why PATH Water?

The key distinction of PATH water bottles is that they eliminate the need for single-use plastic. They are the only option that comes pre-filled, certified as refillable, made from durable heavy-gauge aluminum, and free of BPA linings.

The Oregon Convention Center is now proud to offer these uniquely designed, custom PATH bottles for your event. Guests can conveniently refill and reuse their bottles at any of the 19 water filling stations located 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

Fruit Juice

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

Water Bubbler Rental

0 calories per serving

Includes Initial 5 Gallon Water Jug

Additional 5 Gallon Water Jug

0 calories per serving

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® Carbonated Mineral Water

0 calories per serving

Sliced Limes

poppi® Sparkling Prebiotic Soda

35 calories per 12 oz serving

Strawberry lemon or raspberry rose

Soft Drinks

0 - 120 calories per 12 oz serving

Pepsi, Diet Pepsi, Starry

Assorted Bubly™ Sparkling Water

0 calories per 12 oz serving

Bottled Still Water

0 calories per serving

Path Water

Additional Milk Alternatives

60 - 131 calories per serving



contains
milk



contains
nuts



avoiding
gluten



vegetarian



vegan

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 \$300 bartender fee with a four (4) hour minimum, each additional hour is \$75

Signature Cocktails

Premium Cocktails

Cocktails

Premium Local Wine

Local Wine

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 and Portland Expo 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 \$200 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 \$100 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 guarantees 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 to 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 \$300 per four-hour shift with each additional hour of \$75 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).

