



Crowne Plaza Portland Downtown – Convention Center

# Catering Menu



Crowne Plaza Portland Downtown – Convention Center  
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# Our Commitment to You Meet with Confidence

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with confidence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveler has always been important to us. Our new Meet with Confidence program allows you to stay focused on your meeting objectives. Giving you the additional confidence in our approach is more critical to us than ever before. IHG will continue to refine and update the plan as guidance continues to evolve from global health organizations including the World Health Organization (WHO) and Centers for Disease Control (CDC), and state and local authorities.





# Breakfast



# Breakfast Plated

Plated breakfast accompanied by choice of chilled orange, cranberry, or apple juice by the glass  
Freshly brewed Starbucks Pike Place regular & decaffeinated coffee  
Select assorted Stash herbal teas

## Classic Breakfast \$30 Per Person

- Freshly scrambled eggs with Tillamook Cheddar and scallions
- Crisp Hickory smoked or savory pork link sausage
- Choice of:
  - Roasted rosemary Yukon gold Breakfast potatoes or sweet potato hash
- Fresh seasonal berries and melons

## Wild Mushroom, Rosemary, and Rogue Bleu Cheese Quiche \$33 Per Person

- Crisp Hickory smoked or savory pork link sausage
- Choice of:
  - Roasted rosemary Yukon gold breakfast potatoes or sweet potato hash
- Fresh seasonal berries and melons

## Fried Chicken and Waffles \$39 Per Person

- Crispy fried chicken atop Belgium vanilla waffles
- Zinner's sausage gravy
- Freshly scrambled eggs with Tillamook Cheddar and scallions
- Fresh seasonal berries and melons

## Grab & Go Breakfast Box \$24 Per Person

- Chilled bottled orange, cranberry, or apple juice
- Individual Zoi low fat yogurt
- Muffin
- Granola
- Whole fruit

## The Manhattan Scramble \$36 Per Person

- Freshly scrambled eggs with smoked salmon, red onion, and capers
- Choice of:
  - Roasted rosemary Yukon gold Breakfast potatoes or sweet potato hash
- Crisp Hickory smoked or savory pork link sausage
- Fresh seasonal berries and melons

## Challah French Toast \$33 Per Person

- Willamette Valley blueberry syrup
- Choice of:
  - Roasted rosemary Yukon gold Breakfast potatoes or sweet potato hash
- Crisp Hickory smoked bacon or savory pork link sausage
- Fresh seasonal berries and melons

22% service charge additional to food, beverage, audio visual, and room rental.

Menu items and pricing subject to change and cannot be guaranteed prior to 90 days of event date.

\*  Gluten Free |  Dairy Free |  Vegan

# Breakfast Buffet

Priced below for 25+ guests. \$6.00 additional charge per person for 10-24 guests. Buffet service limited to one hour.

Breakfast buffets accompanied with chilled orange, cranberry, and apple juice  
Freshly brewed Starbucks Pike Place regular & decaffeinated coffee  
Select assorted Stash herbal teas

## The Belmont \$41 Per Person

- Fresh seasonal sliced fruit display
- Assorted Marsee Baking fresh breakfast Danish, muffins, croissants & scones
- House made fruit preserves and butter
- Assorted low fat yogurt, Greek yogurt
- Granola and honey
- Crisp Hickory smoked bacon
- Savory pork sausage links
- Freshly scrambled eggs with Tillamook cheddar and scallions
- Roasted rosemary Yukon gold breakfast potatoes
- Bob's Red Mill steel cut oats with brown sugar, almond slices, hazelnuts, and dried cranberries
- Almond milk and 2% milk
- Cinnamon swirl French toast and maple syrup

## European Continental \$32 Per Person

--Choice of--

- Hard boiled eggs
- Freshly scrambled eggs with Tillamook cheddar and scallions
- Fresh seasonal sliced fruit display
- Assorted yogurts with granola and honey
- Assorted Marsee Baking artisan breads
- Sliced Swiss, cheddar, brie, and aged provolone
- European cold cuts: salami, capicola, prosciutto and mortadella

## Crowne Continental \$29 Per Person

- Fresh seasonal sliced fruit display
- Assorted Marsee Baking fresh breakfast Danish, muffins, croissants & scones
- House made fruit preserves and creamery butter
- Bob's Red Mill steel cut oats with brown sugar, almond slices, hazelnuts, and dried cranberries

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# A La Carte

## Beverages

**Freshly Brewed Pike Place Starbucks Regular and Decaffeinated Coffee by the gallon**  
Demitasse Rock Candy Sticks with Chocolate Shavings and Whipped Cream  
\$90 per gallon – serves 10-12

**Starbucks Coffee by the person**  
4hrs - \$17 per person  
8hrs - \$23 per person

**Select Assorted Stash Herbal Teas by the gallon**  
\$72 per gallon – serves 10-12

**Assorted Juices by the gallon**  
Orange, Apple, Cranberry  
\$47 per gallon

**Assorted Coca-Cola Brand Soft Drinks**  
\$5 each

**Canned Still and Mineral Water**  
\$3 each

**Assorted Energy Drinks**  
\$4 each

**Soy Milk and Coconut Water**  
\$6 each

## Sweet

**Grand Cookie Assortment**  
Chocolate Chunk, Peanut Butter, Oatmeal Raisin, White Chocolate with Macadamia, Sugar Cookie  
\$52 per dozen

**Assorted Marsee Baking Fresh Breakfast Breads**  
Danish, Pastries, Croissants, Scones and Muffins  
\$52 per dozen

**Assorted Marsee Baking Fresh Bagels with Regular and Herb Flavored Cream Cheeses**  
\$52 per dozen

**Rocky Road Fudge Brownies**  
\$52 per dozen

**Freshly Baked Donut Holes**  
Original, Cinnamon-Sugar, or Powdered Sugar  
\$52 per dozen

**Marsee Baking Fresh Assorted Donuts**  
\$52 per dozen

**Assorted Hershey Candy Bars**  
\$42 per dozen

**Haagen-Dazs Ice Cream Bars**  
\$63 per dozen

**Whole Fresh Fruit**  
\$5 each

## Savory

**Popcorn with Flavored Salts\***  
Garlic Parmesan, Brewers Yeast, Butter  
\$30 per pound

**Mini Pretzels\***  
\$24 per pound

**Trail Mix\***  
\$27 per pound

**Assorted Kettle Chips**  
\$5 per bag

**Apple Chips**  
\$6 per bag

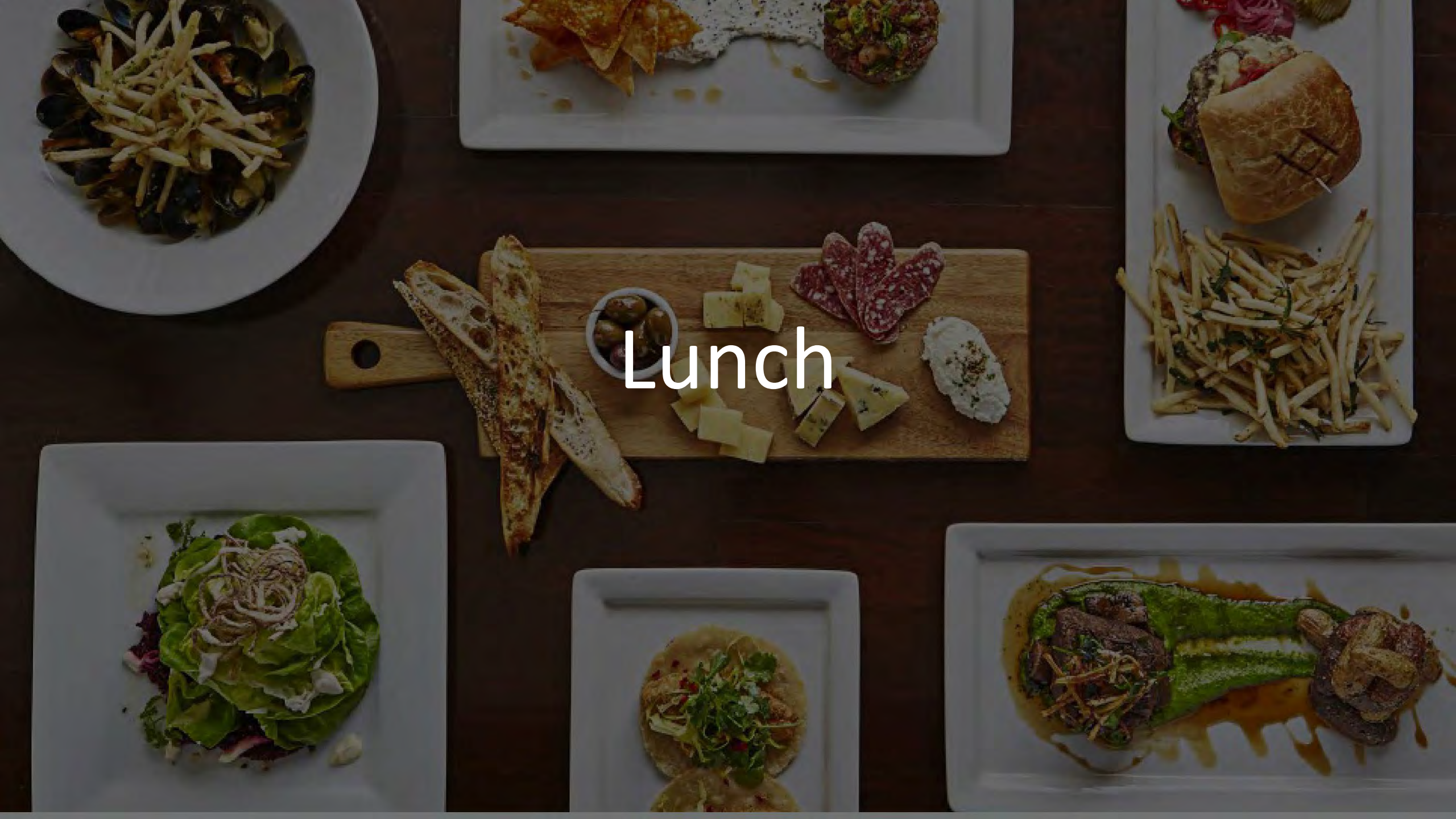
**Assorted Individual Zoi Yogurts**  
\$4 each

\*Feeds approximately 10 ppl

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Lunch

# Lunch Plated

Freshly brewed Starbucks Pike Place regular & decaffeinated coffee  
Select assorted Stash herbal teas  
Iced tea  
Chef’s choice seasonal vegetables  
Freshly baked artisan rolls with creamery butter

Starters (choose one):

- Garden Salad  
  - Cucumbers, julienne carrots, tomatoes, English cucumber, tamari pepita
- Caesar Salad
  - Romaine hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Willamette Valley Gazpacho   










Dessert (choose one):




- NY style marionberry cheesecake | Lemon poppyseed cake | Chocolate ganache torte | Carrot cake

Enhanced Desserts \$5 additional

- Lemon curd cheesecake | seasonal berry & almond tart | flourless decadence tart | Guinness stout cake

Enhanced Starters \$6 additional

- Salad
  - Heirloom Tomato Caprese 
    - Heirloom tomatoes, buffalo mozzarella, aged balsamic vinegar, basil oil, Sel Gris
  - Columbia Salad
    - House blend greens, Hood River pears, Willamette Valley hazelnuts, Rogue Oregonzola, pickled red onion, marionberry vinaigrette
- Soup
  - Potato and leek  | Oregon wild mushroom  | Northwest clam chowder | chipotle lime and black bean    | green lentil and granny smith apple   

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# Lunch Plated

Freshly brewed Starbucks Pike Place regular & decaffeinated coffee  
Select assorted Stash herbal teas  
Iced tea  
Chef’s choice seasonal vegetables  
Artisan rolls with creamery butter

Entrée  
Choose up to (2) entrees:

Columbia River Salmon Salad \$38

- Avocado, Mandarin orange, grapefruit, celery, frisee, cilantro, lemon soy vinaigrette

Cobb Salad \$35

- Mesclun greens, roasted turkey, Applewood bacon, Rogue oregonzola, hardboiled egg, Roma tomato, fried shallots

Tabbouleh Salad \$29

- Couscous, lacinato kale, Roma tomato, parsley, lemon, olive oil, tofu crouton

Add grilled chicken \$4, add Columbia River seared salmon \$6

Blackened Shrimp \$36

- Blackened shrimp on a bed of endive, radicchio, citrus segments and cilantro lime vinaigrette

Ratatouille Stuffed Portabella \$38

- Blueberry compote, achiotte roasted baby carrots and black rice pilaf

Herb Seared Chicken \$ 40

- Kalamata olives, artichokes, sundried tomato, glace de Poulet, roasted Yukon gold potatoes

Jamaican Jerk Grilled Chicken \$40

- Coconut rice, charred seasonal greens, mango salsa

Cauliflower Steak \$35

- Seared cauliflower, cilantro pesto, black bean and corn salsa, smoked paprika and cumin basmati rice, aged cheddar fondue

Seared Columbia River Salmon \$45




- Hickory smoked bacon and Willamette Valley blueberry compote, toasted hazelnuts, tea infused wild rice

Blackened Pacific Cod or Seasonal Catch of the Day \$38

- Applewood bacon gastrique, aged cheddar and Bob’s Red Mill jalapeño polenta, herb and lemon roasted asparagus, heirloom tomato relish

Grilled Flank Steak \$45

Grilled flank steak, chimichurri, Rogue oregonzola, fried onions, roasted garlic mashed potato

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# Lunch Buffet

Priced below for 25+ guests. \$6.00 additional charge per person for 10-24 guests. Buffet service limited to one hour.

Freshly brewed Starbucks Pike Place regular & decaffeinated coffee

Select assorted Stash herbal teas

Choice of Iced tea or Lemonade

## Specialty Soup Buffet \$36

- Tomato Bisque
- Vegan Chili
- Romaine hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Pesto caprese salad with rotini
- Assorted flatbread pizzas
- Assorted mini cheesecakes

## Willamette Valley \$45

- Willamette Valley greens with marionberry vinaigrette
- Hood River pears, frisee, toasted hazelnuts, Rogue oregonzola, golden balsamic vinaigrette
- Pesto penne primavera with shaved pecorino Romano
- Roasted Columbia River salmon with lemon tarragon sauce and heirloom tomato relish
- Seared chicken breast, glaze de poulet, sauteed foraged mushrooms, rosemary
- Sauteed rainbow chard with chardonnay
- Assorted individual tarts

## Deli Shoppe \$41

- Willamette Valley green salad with marionberry vinaigrette
- Greek salad with olives, cucumber, tomato, feta
- Deli Meats: Shaved Pendleton pit ham, house brined turkey, shaved bottom round, salami
- Sliced smoked Tillamook cheddar, aged Provolone and Swiss
- Relish tray of bibb lettuce, vine ripe tomato, pickles, red onion and condiments
- Portland French Bakery 8 grain wheat, sourdough, marble rye, and gluten free bread
- Assorted Marsee Baking cookies

## The Cookout \$39

- Garden salad with assorted dressings
- Yukon gold potato salad
- Roast pork loin, orange BBQ sauce and fried onion
- Marinated and roasted chicken
- Baked beans
- Corn on the cob, lemon garlic butter
- Artisan rolls and butter
- Apple pie

## Tuscan Table \$41

- Roma tomatoes, buffalo mozzarella, aged balsamic vinegar, olive oil, basil and julienned prosciutto
- Romaine hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Seared chicken breast, kalamata olives, artichokes, cipollini onions, marinara, thyme
- Tortellini pasta, pesto alfredo sauce
- Roasted asparagus, aged balsamic vinegar, preserved lemon
- Garlic bread and bread sticks
- Individual cannoli and tiramisu
- Choose one (1):
  - Traditional meat lasagna
  - Vegetarian lasagna

## La Taqueria \$41

- Black bean and roasted corn salad
- Chimichurri jicama cilantro slaw
- Chipotle marinated skirt steak
- Charbroiled chicken Verde
- Pico de gallo, guacamole, cilantro, sour cream, jalapeños, red onion, shredded lettuce, cheddar cheese
- Corn and flour tortillas
- Smoked paprika and cumin basmati rice
- Vegetarian refried beans
- Pina colada cake

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# Lunch Boxed \$30

Includes whole fruit, kettle chips, granola bar, cookie, and bottled water  
Choose ciabatta, tortilla wrap, croissant, or gluten-free bread

Choose two (2):

Turkey

- Brie, tomato, hickory bacon and fig marmalade

Grilled Chicken Breast

- Bibb lettuce, prosciutto, vine ripe tomato and pesto aioli

Shaved Roast Beef

- Arugula, Rogue Oregonzola, kumato tomato and cranberry aioli

Albacore Tuna

- Grape, hazelnut, caper, hardboiled egg and Dijon aioli

Sundried Tomato Hummus

- Feta cheese, kalamata olive, vine ripe tomato, red onion and romaine

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A still life arrangement of various pastries, macarons, pretzels, and beverages on a wooden table. In the upper left, a white marble cake stand with a gold rim holds several cookies, including chocolate chip and round butter cookies. To its right, a tall glass jar with a decorative stopper contains macarons in shades of pink, yellow, and white. Next to it, another glass jar holds several long, thin pretzels. In the foreground, a small glass bowl contains dark chocolate chunks. To the right, three glass bottles contain white milk, dark chocolate milk, and pink milk. In the bottom left, a white bowl is filled with fresh strawberries. A small glass of pink milk and a plate with macarons are also visible in the foreground. The entire scene is set on a rustic wooden table.

# Breaks + Beverages



# Break Package

## Harvest Break \$17 Per Person

- Trail Mix
- Whole pieces of seasonal fresh fruit
- Hummus display with assorted seasonal vegetable and pita chips
- Assorted sparkling and flavored mineral waters

## Healthy Rejuvenation \$29 Per Person

- Vegetable crudité with green goddess dressing
- Fresh edamame
- House kale chips
- Assorted Kind bars
- House seasonal fruit smoothies
- Mineral water

## Drive-In \$22 Per Person

- M&M's (plain and peanut), Snickers, Reese's peanut butter cups, Milky Way candy bars
- Mixed nuts
- Fresh popped popcorn with butter flavoring
- Assorted Coca-Cola sodas

## Cookie Jar & Chocolate \$26 Per Person

- Chef's choice of assorted freshly baked chocolate chunk, peanut butter, oatmeal raisin, white chocolate with macadamia, sugar cookie, double fudge brownies, and Hershey chocolate bars

## Choose Two:

- Milk
- Bottled Water
- Assorted Coca-Cola soft drinks
- Chocolate milk

## Nacho Typical Break \$30 Per Person

- Tillamook cheddar cheese sauce
- Grilled Shredded chicken
- Green onion, black olives, jalapeno, pico de gallo, and sour cream
- Cucumber water

## The Antipasto Board \$33 Per Person

- Mt. Townsend Creamery camembert, Rogue bleu cheese, Humboldt Fog goat cheese, Beecher's herb cheddar curls
- Mortadella, prosciutto di parma, peppadew, artichoke hearts, kalamata olives, croccantini
- Roasted Willamette Valley hazelnuts
- Seasonal berries
- Cripsy baguette and cracker bread
- Assorted sparkling and flavored mineral water and soft drinks

## Soda & Wings \$29 Per Person

- Assorted Coca Cola sodas with flavored syrups
- Oven roasted buffalo and sweet Thai style wings
- Platter of carrots & celery sticks
- Bleu cheese & ranch dressing

Add assorted pitchers of local craft beer, \$12 per person

## Berry Sweet \$22 Per Person

- Freshly baked donut holes with powdered sugar, cinnamon, and original flavoring
- Starbucks Pike Place regular coffee
- Mini carafes of 2% milk
- Local berry display

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The background of the slide features several chocolate cones, possibly chocolate-covered strawberries or similar treats, arranged on a dark, textured slate surface. The cones are dark brown and glossy, with some showing a lighter-colored filling or decoration at the top. The text "Dinner & Reception" is overlaid in the center in a white, serif font.

# Dinner & Reception



# Reception Stations

## Salad Station\* \$32 Per Person

- Romaine hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Mesclun greens, bacon, hardboiled egg, green onion, gorgonzola, marionberries, assorted dressings
- Yakisoba noodles, Napa cabbage, water chestnut, red pepper, bamboo shoots, soy lime vinaigrette

## Slider Station \$24 Per Person

- Mini burgers served with your choice of imported and domestic cheeses, ketchup, mustard, mayonnaise, pickles, onions, tomato, and lettuce

\*Veggie patties available upon advance request

## Fajita Station\* \$30 Per Person

- Chipotle marinated skirt steak, charbroiled chicken verde sauteed with red and green peppers, flour and corn tortillas, guacamole, salsa, pico de gallo, cheddar cheese, sour cream, shredded lettuce and jalapeno

## Stir Fry Station\* \$26 Per Person

- Fresh garden vegetable stir fried to order
- Choose two: chicken, beef, shrimp, or scallops  
Choose one: noodles or jasmine rice

## Pasta Station\* \$28 Per Person

Choose two:

- Tortellini pasta, pesto alfredo sauce
- Penne pasta, Italian sausage, marinara, shaved pecorino Romano
- Radiatori, chardonnay garlic sauce, sauteed mushrooms, spinach and sun dried tomato
- Farfalle, bay shrimp, thyme cream sauce, shaved pecorino Romano

\*Requires \$100 chef attendant fee, per attendant. One attendant required per 150 guests.



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# Dinner Plated

Freshly brewed Starbucks Pike Place regular & decaffeinated coffee  
Select assorted Stash herbal teas  
Iced tea  
Chef’s choice seasonal vegetables  
Freshly baked artisan rolls with creamery butter


## Starters (choose one):

- Garden Salad  
  - Cucumbers, julienne carrots, tomatoes, English cucumber, tamari pepita
- Caesar Salad
  - Romaine hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Willamette Valley Gazpacho   






## Dessert (choose one):

- NY style marionberry cheesecake | Lemon poppyseed cake | Chocolate ganache torte | Carrot cake

## Enhanced Starters \$6 additional Salad




- Heirloom Tomato Caprese 
  - Heirloom tomatoes, buffalo mozzarella, aged balsamic vinegar, basil oil, Sel Gris
- Columbia Salad
  - House blend greens, Hood River pears, Willamette Valley hazelnuts, Rogue oregonzola, pickled red onion, marionberry vinaigrette

## Soup

- Potato and leek  | Oregon wild mushroom  | Northwest clam chowder | chipotle lime and black bean   

## Enhanced Desserts \$6 additional

Lemon curd cheesecake | seasonal berry & almond tart | flourless decadence tart | Guinness stout cake




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# Dinner Plated

Freshly brewed Starbucks Pike Place regular & decaffeinated coffee  
Select assorted Stash herbal teas  
Iced tea  
Chef’s choice seasonal vegetables  
Freshly baked artisan rolls with creamery butter




Entrées  
Choose up to two:

Cauliflower Steak \$39   (can be prepared  upon request)


- Seared cauliflower, cilantro pesto, black bean and corn salsa, smoked paprika and cumin basmati rice, aged cheddar fondue

Wild Mushroom Ravioli \$42


- Pesto cream sauce, shaved pecorino Romano, balsamic roasted seasonal vegetables

Ratatouille Stuffed Portabella \$42   


- Blueberry compote, achiotte roasted baby carrots and black rice pilaf

Herb Seared Chicken \$45 


- Kalamata olives, artichokes, sundried tomato, glaze de Poulet, roasted Yukon gold potatoes

Dijon and Rosemary Roasted Pork Loin \$45 


- Aged cheddar polenta, thyme jus

Jamaican Jerk Grilled Chicken \$50 


- Coconut rice, charred seasonal greens, mango salsa

Seared Columbia River Salmon \$59 

- Hickory smoked bacon and Willamette Valley blueberry compote, toasted hazelnuts, tea infused wild rice

Cocoa Seared Duroc Pork Tenderloin \$56 


- Pork jus, cauliflower mash, cherry tomato and marionberry pico de gallo

London Broil \$52 

- Broiled flank steak, Bing cherry demi-glace, Rogue oregonzola, fried onions, roasted garlic mashed potatoes

Seared Northwest Halibut \$59 

- Bob’s Red Mill polenta with aged cheddar and jalapeno, heirloom tomato relish

Roasted Ribeye \$58 




- 10oz. Ribeye steak, horseradish, demi-glace, sauteed portabella mushrooms, caramelized onions, hickory smoked bacon, braised fingerling potato

Port Braised Beef Short Rib \$56

- Charred brussel sprouts, Romanesco sauce, fried shallots

Filet & Columbia River Salmon \$63

- Filet mignon with Bing cherry demi-glace, fried shallots, Columbia River salmon stuffed with crab and accompanied with Meyer lemon cream sauce, smashed Yukon gold potato

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# Dinner Buffet

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Freshly brewed Starbucks Pike Place regular & decaffeinated coffee

Select assorted Stash herbal teas

Iced tea

## La Taqueria \$56

- Black bean and roasted corn salad
- Chimichurri jicama cilantro slaw
- Chipotle marinated skirt steak
- Charbroiled chicken Verde
- Pico de gallo, guacamole, cilantro, sour cream, jalapeños, red onion, shredded lettuce, cheddar cheese
- Corn and flour tortillas
- Smoked paprika and cumin basmati rice
- Vegetarian refried beans
- Pina colada cake

## The Cookout \$56

- Garden salad with assorted dressings
- Yukon gold potato salad
- Roast pork loin, orange BBQ sauce and fried onion
- Marinated and roasted chicken
- Baked beans
- Corn on the cob, lemon garlic butter
- Artisan rolls and butter
- Apple pie

## Portlandia \$58

- Willamette Valley greens with marionberry vinaigrette
- Antipasto platter of CHOP charcuterie, Rogue blue cheese, Appel farm gouda, Mt. Townsend jack, Tillamook cheeses, peppadew, pepperoncini, black olives and green olives
- Seared Mary's chicken, foraged Oregon wild mushrooms, glaze de poulet and thyme
- Roasted Columbia River salmon, hickory smoked bacon and Willamette Valley blueberry compote, hazelnuts
- Tarragon and preserved lemon Israeli cous cous
- Sauteed rainbow chard and chardonnay
- Artisan Portland French Bakery rolls
- Chef's display of assorted Marsee Baking desserts

## Pacific Rim Buffet \$62

- Sesame seared ahi tuna, wasabi aioli & pickled ginger
- Yakisoba salad (choice hot or cold)
- Seaweed and sesame salad
- Red miso and tofu soup
- Teriyaki beef with scallions
- Sweet and sour pork
- Vegetable stir fried rice
- Sesame snow peas and garlic green beans
- Assorted chef's dessert display

## Tuscan Table \$52

- Roma tomatoes, buffalo mozzarella, aged balsamic vinegar, olive oil, basil and julienned prosciutto
- Romaine hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Seared chicken breast, kalamata olives, artichokes, cipollini onions, marinara, thyme
- Tortellini pasta, pesto alfredo sauce
- Roasted asparagus, aged balsamic vinegar, preserved lemon
- Garlic bread and bread sticks
- Individual cannoli and tiramisu

## Choose one (1):

- Traditional meat lasagna
- Vegetarian lasagna

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# Build Your Buffet

Priced below for 25+ guests. \$6.00 additional charge per person for 10-24 guests. Buffet service limited to one hour.

Freshly brewed Starbucks Pike Place regular & decaffeinated coffee

Select assorted Stash herbal teas

Choice of Iced tea or Lemonade

Chef's choice seasonal vegetables

Freshly baked artisan rolls with creamery butter

Chef's choice dessert display

## Salads (choose two):

- Romain hearts, house Caesar dressing, shaved pecorino Romano, rustic croutons
- Hood River pears, frisee, toasted hazelnuts, Rogue Oregonzola, golden balsamic vinaigrette
- Roma tomatoes, buffalo mozzarella, aged balsamic vinegar, olive oil, basil and julienned prosciutto
- Local greens, Hood River pears, pickled Walla Walla onions, shredded carrots, cherry tomato, English cucumber, and tamari pepitas
- Pesto caprese salad with rotini
- Yakisoba salad (choice hot or cold)
- Yukon gold potato salad
- Greek salad with tomato, cucumber, feta
- Cheese tortellini, fresh spinach, sun-dried tomatoes, pesto vinaigrette

## Accompaniments (choose one):

- Roasted Yukon gold potatoes
- Roasted garlic mashed potatoes
- Leek risotto
- Bob's Red Mill aged cheddar and jalapeno polenta
- Cauliflower mash
- Cilantro pesto basmati rice
- Baked beans
- Tarragon and lemon Israeli cous cous

## Entrée:

Choose 2 entrees \$62

Choose 3 entrees \$71

- Seared Mary's chicken, foraged Oregon wild mushrooms, glace de poulet and thyme
- Roasted Columbia River salmon, cucumber, Granny Smith apple, Greek yogurt
- Seared chicken breast, kalamata olives, artichokes, cipollini onions, marinara, thyme
- Roast pork loin, orange BBQ sauce and fried onion
- Broiled flank steak, horseradish demi-glace, Rogue oregonzola, fried onions
- Panko crusted Columbia River salmon, leek fondue
- Pendleton Pit ham, 5 spice, reduced Hood River cider
- Cauliflower steak, pesto, black bean and corn salsa
- Teriyaki beef with scallions
- Jamaican jerk grilled chicken with heirloom tomato relish

## Premium Entrée – Add \$6 per person

- Sea salt crusted prime rib, rosemary au jus
- Seared Northwest halibut, applewood bacon gastrique, charred tomato marmalade
- Pepper crusted NY strip, horseradish demi-glace

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# Carving Stations

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Requires \$100 Chef Attendant Fee, per attendant  
Requires one attendant per 150 guests

Roasted Turkey Breast  
\$330 | serves 20 people

- Cranberry relish, silver dinner rolls

Roasted Tenderloin of Beef  
\$450 | serves 20 people

- Bordelaise sauce

Pit Ham  
\$420 | serves 40 people

- Honey mustard craisin sauce

Salmon Coulibiac  
\$390 | serves 40 people

- Salmon with fine herbs baked in puff pastry, lemon dill sauce

Pepper crusted prime rib of beef  
\$510 | serves 20 people

- Au jus, creamy horseradish sauce, assorted artisan rolls

Roasted steamship of Beef  
\$810 | serves 100 people

- Creamed horseradish, mustard, assorted miniature rolls

# Dessert Stations

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Requires \$100 Chef Attendant Fee, per attendant  
Requires one attendant per 150 guests

Chocolate Decadence  
\$20 per person

- Assorted chocolate truffles
- Flourless chocolate cake
- Chocolate mousse
- Marionberry cheesecake with white & dark chocolate shavings

Berry Shortcake  
\$17 per person

- Vanilla shortcake layers
- Seasonal berries
- Whipped cream and fresh mint to garnish

Donutini & Milk  
\$14 per person

- Freshly baked donut holes with cinnamon-sugar, powdered sugar, and original with caramel sauce
- Mini carafes of 2% milk

22% service charge additional to food, beverage, audio visual, and room rental.  
Menu items and pricing subject to change and cannot be guaranteed prior to 90 days of event date.

\*  Gluten Free |  Dairy Free |  Vegan

# Hors D'Oeuvres

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Hot Hors D'Oeuvres:

\$480 per 100 pieces

Passed or Displayed

- **Shrimp tempura**, ginger soy honey
- **Italian sausage and pesto stuffed mushrooms**
- **Ratatouille stuffed button mushrooms**
- **Bacon wrapped scallops**
- **Miniature crab cakes**, lemon aioli
- **Pot stickers**, ponzu dipping sauce
- **Spanakopita**- spinach and feta in puffed pastry
- **Mini beef wellington**, horseradish crème fraîche
- **Chicken sate**, cilantro, lime and peanut sauce
- **Teriyaki glazed beef kabobs**
- **Mini chicken cordon bleu bites**
- **Italian meatballs**, marinara, shaved pecorino romano

Cold Hors D'Oeuvres:

\$480 per 100 pieces

Passed or Displayed

- **Prosciutto and Mozzarella** roulade on toast point with aged balsamic vinegar and basil
- **Sesame seared ahi tuna**, wasabi aioli, and pickled ginger
- **Crab salad**, crispy filo cup
- **Sliced beef tenderloin crostini**, horseradish cream, Rogue oregonzola
- **Butter poached rock shrimp**, ciogga beet, oregonzola dressing
- **Watermelon, candied hazelnut, brie cheese, sea salt, sundried tomato, basil, garlic, and feta bruschetta bay shrimp salad**, cucumber fried capers, preserved lemon

Displays:

Priced per Person

- **Imported and domestic cheese** with fruit garnish \$12
- **Charcuterie platter** featuring a variety of cured meats and sausages served with a trio of mustards, olive oil, hard cheeses with grilled bread \$17
- **Sliced smoked local salmon** with dill cream cheese, capers and red onions \$12

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# Hors D'Oeuvres

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## A la Carte Displays

- **Garden Vegetable Crudit ** with herb ranch  
Medium (serves 50) | \$300  
Large (serves 100) | \$600
- **Warm Spinach-Crab-Artichoke Dip** with crackers and crostini  
Medium (serves 50) | \$480  
Large (serves 100) | \$900
- **Imported and domestic cheese** with fruit garnish  
Medium (serves 50) | \$420  
Large (serves 100) | \$840
- **Charcuterie Platter** featuring a variety of cured meats and sausages served with a trio of mustards, olive oil, hard cheeses with grilled bread  
Medium (serves 50) | \$540  
Large (serves 100) | \$1,080
- **Sliced Smoked Local Salmon** with dill cream cheese, capers, and red onions  
Medium (serves 70) | \$424  
Large (serves 100) | \$840
- **Tropical and seasonal fruit display**  
Medium (serves 50) | \$360  
Large (serves 100) | \$720
- **Crab Claws & Jumbo Shrimp**  
24 pieces | \$72
- **Sushi assortment**, wasabi, pickled ginger, & soy sauce  
24 pieces | \$60

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# Bar & Wine

# Bar

## THE HOSTED BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine. Assorted premium and imported beers, soft drinks, mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed, and are exclusive of service charge.

Premium Brands | \$12  
Absolut Vodka, Sapphire Gin, Meyers Dark Rum,  
Chivas Regal Scotch, Maker’s Mark Whiskey, Crown  
Royal Canadian Whiskey, Sauza Hornitos

Call Brands | \$10  
Smirnoff Vodka, Beefeater Gin, Bacardi Rum,  
Captain Morgan’s Rum, Dewar’s Scotch, Jim Beam  
Bourbon, Jack Daniel’s Whiskey, Canadian Club  
Whiskey, Cuervo Gold Tequila

## THE CASH BAR

Guests purchase drinks individually. A fully stocked bar featuring our premium brand beverages. Bartender charges are the responsibility of the sponsoring organization.

Beer, Wine, Soda	
Imported / Craft Beer	\$9
Domestic Beer	\$8
House Wine	\$10
Soft Drinks	\$5
Mineral Waters	\$5

## THE HOSTED OPEN BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine. Assorted domestic and imported beers, soft drinks, mineral waters, juices and mixers. Priced per person for a specified period of time.

Premium Brands	Call Brands
1 Hour   \$27	1 Hour   \$17
2 Hour   \$34	2 Hour   \$27
3 Hour   \$42	3 Hour   \$34
4 Hour   \$51	4 Hour   \$41
5 Hour   \$58	5 Hour   \$48

## THE HOSTED OREGON BAR | \$15

Treat your guests to the flavors of Oregon with our curated list of specialty liquors crafted locally. Charges are based on a per drink basis reflecting the actual number of drinks consumed, and are exclusive of service charge.

Crater Lake Vodka – Tumalo  
New Deal Gin – Portland  
Rogue Hazelnut Spiced Rum – Newport  
Crater Lake Rye – Tumalo  
Pendleton Canadian – Hood River  
Temperance Bourbon – Portland  
Bull Run Malt Whiskey – Portland  
Clear Creek Brandy – Portland

Keg Beer| \$540  
We are able to accommodate special orders based on availability.

Drink Tickets| \$10  
Single-shot cocktail with mixer  
House Red or White Wine  
Imported / Craft/ Domestic Beer  
Soft Drinks  
Mineral Water

Bartender Fee of \$180 per 100 guests, per six hours of service for all bars; 22% service charge additional.

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