



7313 NE Columbia Blvd, Portland, Oregon

 503 254 2567

## Catering Menu

*Prices are listed per person, unless otherwise noted*

*An 18% gratuity will be added to all listed food and beverage prices*

### Breakfast

Includes coffee, decaf coffee, tea, and pineapple-cranberry juice

**Sunrise Sandwich**..... \$6

Scrambled egg, cheddar cheese, and sausage patty on toasted sourdough

**Continental Breakfast Buffet**..... \$7

Assorted breakfast breads, muffins, and sliced fresh fruit

**Deluxe Breakfast Buffet** ..... \$10

Scrambled eggs, hashbrowns, bacon, ham, and assorted breakfast pastries

**Premium Breakfast Buffet**..... \$13

Fresh fruit tray, scrambled eggs with cheese and chives and your choice of bacon, sausage or ham, O'Brien potatoes, French toast, muffins, assorted breakfast breads, and assorted jams

### Express Lunch

Includes bottled water

**Hot Dog**..... \$7

Grilled ¼ pound all beef hot dog served with a bag of chips

**Deli Sandwich**..... \$10

Freshly prepared turkey or ham sandwich served with a bag of chips and a cookie

**Pulled Pork Barbecue** ..... \$11

House-made pulled pork sandwiches with barbecue sauce and coleslaw served with chips and choice of two additional sides: garden salad, potato salad, pasta salad, baked beans or fresh fruit

## Custom Buffet

Available as Lunch or Dinner. Includes rolls and butter, coffee, decaf coffee, tea, and iced tea

Lunch (*Select Two Salads*) .....\$17

Dinner (*Select Four Salads*) .....\$21

### Salads

- Fresh Sliced Seasonal Fruit Display
- Fresh Vegetable Tray with Ranch Dip
- Garden Salad with Two Dressings
- Caesar Salad
- Spicy Three Bean Salad
- Coleslaw
- Italian Pasta Salad
- Pasta and Shrimp Salad
- Potato Salad
- Carrot and Raisin Salad
- Asian Cucumber Salad

### Entrees

#### *Select Two*

- Hot Dogs
- Cheeseburgers
- Pasta Primavera
- Snapper Vera Cruz
- Baked Salmon *add \$3.00 per Person*
- Chicken Champignon
- Fried Chicken
- BBQ Chicken
- Chicken Teriyaki
- Roasted Turkey Carved to Order
- Roasted Stuffed Pork Loin
- BBQ Ribs
- Pineapple and Clove Glazed Ham
- Jagerschnitzel with Mushroom Gravy
- BBQ Pulled Pork Sandwiches
- Smoked Beef Brisket
- Beef Enchiladas
- Beef Pot Roast
- Roast Sirloin Carved to Order
- Roasted Prime Rib Carved to Order  
*add \$4.95 per Person*

### Accompaniments

#### *Select One*

- Oven Roasted Potatoes
- Steamed Red Potatoes
- Mashed Potatoes with Gravy
- Wild Rice Pilaf
- Seasonal Vegetable
- Scalloped Potatoes
- Twice Baked Potatoes
- Garlic Mashed Potatoes

### Desserts

#### *Dinner only*

#### *Chef's Choice Dessert Buffet*

## Plated Service

Available to Groups of 50 or less

Served with chef's selection of accompaniments, coffee, decaf coffee, tea, and iced tea

Dinner pricing includes garden salad or Caesar salad, dinner rolls and, dessert

**Fairway Salad**.....\$11/13

Turkey, ham, bacon, blue cheese, egg, tomato, and olives on greens with 1000 Island Dressing.

**Chicken Caesar Salad**.....\$11/13

**Pasta Primavera**.....\$12/14

Seasonal vegetable medley tossed in pasta with a white wine sauce.

**Chicken Champignon** .....\$12/14

Topped with a creamy mushroom sauce.

**Herb Crusted Baked Half Chicken**.....\$13/15

Topped with a silky chicken gravy.

**Jagerschnitzel**.....\$13/15

Breaded pork served with a hearty mushroom gravy.

**Roasted Stuffed Pork Loin**.....\$14/16

Stuffed with spinach, blue cheese, and dried cranberries.

**Sliced Top Sirloin of Beef**.....\$15/17

Served Au Jus with a creamy horseradish sauce.

**Grilled New York Steak**.....\$16/18

Topped with sautéed mushrooms.

**Roasted Prime Rib**.....\$21/23

Served Au Jus with a creamy horseradish sauce.

**Snapper Vera Cruz**.....\$13/15

Grilled Snapper prepared with jalapeno, tomato, olive, caper and lime.

**Baked Salmon Fillet**.....\$15/17

Topped with a rosemary garlic butter.

**Prawn Pasta**.....\$19/21

Large prawns over creamy garlic pasta topped with Parmesan Cheese.

## Ala Carte

### Hot Hors D'oeuvres (per 100 pieces)

|                                              |       |
|----------------------------------------------|-------|
| • Vegetable Tempura.....                     | \$85  |
| • Pineapple BBQ Meatballs.....               | \$95  |
| • Petite Quiche Assortment.....              | \$170 |
| • Chicken Drumettes.....                     | \$95  |
| • Mini Burritos.....                         | \$95  |
| • Asian Egg Rolls.....                       | \$105 |
| • Seafood Stuffed Mushrooms.....             | \$110 |
| • Feta Cheese and Spinach Puffed Pastry..... | \$110 |
| • Skewered Chicken Teriyaki.....             | \$125 |
| • Salmon Puffed Pastry.....                  | \$125 |
| • Skewered Beef Teriyaki.....                | \$165 |
| • Coconut Shrimp.....                        | \$270 |
| • Bacon Wrapped Scallops.....                | \$195 |

### Cold Hors D'oeuvres (per 100 pieces)

|                                                   |       |
|---------------------------------------------------|-------|
| • Stuffed Celery with Bleu Cheese.....            | \$85  |
| • Deviled Eggs.....                               | \$85  |
| • Fresh Garden Vegetables with Dip.....           | \$95  |
| • Salami Cornets with Herbed Cheese.....          | \$115 |
| • Assorted Cheese and Cracker Tray.....           | \$115 |
| • Antipasto Tray .....                            | \$130 |
| • Fresh Sliced Fruit Display.....                 | \$125 |
| • 3 Pounds of Salmon Lox with Herbed Cheese.....  | \$175 |
| • Asparagus Spears Wrapped in Prosciutto Ham..... | \$155 |
| • Melon Wrapped with Prosciutto Ham.....          | \$175 |
| • Sliced Cold Cuts with Condiments and Rolls..... | \$210 |
| • Cocktail Prawns on Ice .....                    | \$295 |

### Carved Items

|                                                                 |       |
|-----------------------------------------------------------------|-------|
| • Whole Roasted Turkey ( <i>serves approx. 50 people</i> )..... | \$150 |
| • Pineapple Clove Ham ( <i>serves approx. 75 people</i> ).....  | \$200 |
| • Roast Beef Sirloin ( <i>serves approx. 75 people</i> ).....   | \$300 |
| • Prime Rib ( <i>serves approx. 40 people</i> ).....            | \$450 |

### Salads

|                                     |       |
|-------------------------------------|-------|
| Small ( <i>10-12 people</i> ) ..... | \$35  |
| Medium ( <i>30-35 people</i> )..... | \$55  |
| Large ( <i>70-75 people</i> ).....  | \$100 |

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|---------------------------|------------------------|
| • Garden Salad            | • Asian Cucumber Salad |
| • Caesar Salad            | • Coleslaw             |
| • Potato Salad            | • Italian Pasta Salad  |
| • Carrot and Raisin Salad |                        |

## Ala Carte Beverages

**Coffee Service**..... \$8 per carafe

Regular and decaf available

**Hot Tea Service**..... \$6 per carafe

Hot water, lemon, and an assortment of teas

**Soda**..... \$6 per pitcher

Coke, Diet Coke, Sprite, or Ginger Ale

**Iced Tea**..... \$20 per urn

Fresh brewed iced tea served with lemon

**Lemonade**..... \$25 per urn

Garnished with fresh lemon wheels

**Colwood Punch**..... \$30 per urn

Blend of fruit juices and sparkling water

## Beer

Coors Lite/Bud Lite/Budweiser/Pabst Blue Ribbon..... \$300 per keg

Deschutes Mirror Pond Pale Ale/Inversion IPA..... \$450 per keg

*Other keg beer pricing available upon request*

## Wine

### **White**

Domino Chardonnay (CA)..... \$18 per bottle

Domino Pinot Gris (CA)..... \$18 per bottle

BV Coastal Estates Moscato (CA)..... \$22 per bottle

### **Red**

Domino Cabernet (CA)..... \$18 per bottle

Domino Merlot (CA)..... \$18 per bottle

Sagelands Riverbend Red Blend (WA)..... \$26 per bottle

Eola Hills Pinot Noir (OR)..... \$39 per bottle

### **Sparkling**

Cupcake Prosecco (IT)..... \$26 per bottle