



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 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 or iced tea station

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	
Fiesta Chicken Taco Bar	\$14
Seasoned Shredded Chicken, Refried Beans or Black Beans, Cilantro Lime Rice, Flour or Corn Tortillas (GF). Served with Lettuce, Salsa, Sour cream, Shredded Cheese, Guacamole and Limes	

Custom Buffet

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

Lunch (*select two salads, one accompaniment*).....\$17

Dinner (*select three salads, two accompaniments*)\$22

Salads

- Fresh Sliced Seasonal Fruit Display
- Fresh Vegetable Tray with Ranch Dip
- Garden Salad with Two Dressings
- Caesar Salad
- Cranberry Walnut Bleu Cheese Salad
- Italian Pepperoni Pasta Salad
- Pasta and Shrimp Salad
- Potato Salad
- Coleslaw
- Spicy Three Bean Salad
- Asian Cucumber Salad
- Ambrosia Fruit Salad

Entrees

Select Two

- Pasta Primavera
- Eggplant Parmesan
- Snapper Vera Cruz
- Baked Salmon *add \$3.00 per Person*
- Chicken Champignon
- Jagerschnitzel with Mushroom Gravy
- Roasted Stuffed Pork Loin
- Beef Pot Roast
- Pineapple and Clove Glazed Ham
- Chicken Fajitas with Flour Tortillas
- Beef Enchiladas
- Chicken Pesto Pasta
- Fried Chicken
- Cornmeal Fried Catfish
- Slow-Cooked BBQ Ribs
- BBQ Pulled Pork Sandwiches
- Smoked Beef Brisket
- BBQ Chicken
- Asian Beef and Broccoli
- Chicken Teriyaki
- Roasted Turkey Carved to Order
- Roast Sirloin Carved to Order
- Roasted Prime Rib Carved to Order
add \$4.95 per Person

Accompaniments

- Steamed Red Potatoes
- Mashed Potatoes with Gravy
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Twice Baked Potatoes
- Oven Roasted Vegetable Medley
- Garlic Sautéed Seasonal Vegetables
- Wild Rice Pilaf
- White Long Grain Rice
- Macaroni and Cheese
- Cranberry Cornbread Stuffing
- Green Bean Casserole
- Candied Sweet Potatoes
- Collard Greens with Smoked Turkey

Desserts

Dessert offered a-la-carte. See dessert pricing on page 4.

Plated Service

Available to Groups of 50 or Less - Includes Coffee, Decaf, Tea, and Iced Tea Station

Salads and pastas served without sides. All other entrees served with mashed potatoes and a carrot, mushroom, bell pepper sauté. Dinner pricing includes garden or Caesar salad, rolls, and dessert.

Fairway Salad.....\$13/15

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

Chicken Caesar Salad.....\$13/15

Pasta Primavera.....\$14/16

Cauliflower, broccoli, bell peppers, mushrooms, and onion tossed in pasta with a white wine sauce.

Chicken Champignon\$15/17

Topped with a creamy mushroom sauce.

Herb Crusted Baked Half Chicken.....\$15/17

Topped with a silky chicken gravy.

Jagerschnitzel.....\$14/16

Breaded pork served with a hearty mushroom gravy.

Roasted Stuffed Pork Loin.....\$15/17

Stuffed with spinach, blue cheese, and dried cranberries.

Sliced Top Sirloin of Beef.....\$19/22

Served Au Jus with a creamy horseradish sauce.

Grilled New York Steak.....\$20/23

Topped with sautéed mushrooms.

Roasted Prime Rib.....\$23/25

Served Au Jus with a creamy horseradish sauce.

Snapper Vera Cruz.....\$15/17

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

Baked Salmon Fillet.....\$18/20

Topped with a rosemary garlic butter.

Prawn Pasta.....\$20/23

Large prawns over creamy garlic pasta topped with Parmesan Cheese.

Ala Carte

Hot Hors D'oeuvres (per 100 pieces)

- | | |
|---|--|
| <ul style="list-style-type: none"> • Pineapple BBQ Meatballs.....\$95 • Chicken Drumettes.....\$95 • Feta and Spinach Pastries.....\$110 • BLT Crostini Bites.....\$115 • Artichoke Dip with Crostini.....\$125 • Seafood Stuffed Mushrooms.....\$130 • Petite Quiche Assortment.....\$170 | <ul style="list-style-type: none"> • Vegetable Tempura.....\$85 • Asian Vegetarian Egg Rolls.....\$105 • Skewered Chicken Teriyaki.....\$125 • Skewered Beef Teriyaki.....\$165 • Salmon Puffed Pastry.....\$125 • Bacon Wrapped Scallops.....\$195 • Golden Fried Coconut Shrimp.....\$270 |
|---|--|

Cold Hors D'oeuvres (per 100 pieces)

- | | |
|--|---|
| <ul style="list-style-type: none"> • Baguette with Vinegars and Oil.....\$80 • Deviled Eggs.....\$85 • Assorted Vegetables with Dip.....\$95 • Herbed Cheese Salami Coronets...\$115 • Cheese and Cracker Tray.....\$115 • Turkey Cranberry Pinwheels.....\$120 • Fresh Sliced Fruit Display.....\$125 • Antipasto Tray\$140 | <ul style="list-style-type: none"> • Hummus Platter with Pita.....\$155 • Apple Goat Cheese Crostini\$130 • Asparagus Wrapped Prosciutto....\$155 • 3 Pounds of Salmon Lox, Crostini, and Lemon Herbed Cheese.....\$175 • Sliced Cold Cut Deli Tray with Condiments and Rolls.....\$210 • Cocktail Prawns on Ice\$295 |
|--|---|

Carved Items and Sides

- | | |
|---|---|
| <ul style="list-style-type: none"> • 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 • Mashed Potatoes and Gravy (<i>serves approx. 30 people</i>).....\$40 • Wild Rice Pilaf (<i>serves approx. 35 people</i>).....\$60 • Oven Roasted Vegetable Medley (<i>serves approx.. 35 people</i>).....\$40 • Potato Chips (<i>serves approx. 10</i>).....\$10 • Pretzels (<i>serves approx. 10</i>).....\$10 | <ul style="list-style-type: none"> • Dinner Rolls (<i>25 count</i>).....\$5 • Chips & Salsa (<i>serves approx. 10</i>)...\$15 |
|---|---|

Salads

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

- | | |
|--|---|
| <ul style="list-style-type: none"> • Garden Salad • Caesar Salad • Potato Salad | <ul style="list-style-type: none"> • Asian Cucumber Salad • Coleslaw • Italian Pasta Salad |
|--|---|

Desserts (per 30 pieces)

- | | |
|--|---|
| <ul style="list-style-type: none"> • Chocolate Chip Cookies Tray.....\$15 • Apple Pie Tray.....\$45 • Chocolate Iced Brownies Tray.....\$55 • Lemon Bars Tray.....\$65 | <ul style="list-style-type: none"> • Chocolate Cake Tray.....\$65 • Carrot Cake Tray.....\$65 • Pecan Pie Tray.....\$80 • New York Cheesecake Tray.....\$90 |
|--|---|

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