


# COLWOOD | GOLF CENTER

7313 NE Columbia Blvd, Portland, Oregon

 503 254 2567

## Catering Menu

*Prices are listed per guest, unless otherwise noted  
An 18% gratuity will be added to all listed food and beverage prices*

### Breakfast

Includes coffee, decaf coffee, tea, and orange juice

<b>Sunrise English Muffin Sandwich or Breakfast Burrito</b> .....	\$8
Scrambled egg, cheddar cheese, bacon	
<b>Continental Breakfast Buffet</b> .....	\$8
Assorted breakfast breads, muffins, bagels with cream cheese and sliced fresh fruit	
<b>French Toast Breakfast Buffet</b> .....	\$10
French Toast with butter and syrup, sliced fresh fruit, and your choice of sausage, bacon or ham	
<b>Deluxe Breakfast Buffet</b> .....	\$15
Scrambled eggs, O'Brien potatoes, bacon, sausage, ham and assorted breakfast breads and muffins	
<b>Premium Breakfast Buffet</b> .....	\$17
Seasonal fresh fruit platter, scramble eggs, French toast with butter and syrup, O'Brien Potatoes, and an assortment of bacon, sausage and ham	

### Express Lunch

Includes bottled water, iced tea, or lemonade (pick one)

<b>Hot Dog</b> .....	\$8
Grilled ¼ pound all beef hot dog served with a bag of chips and a cookie	
<b>Deli Sandwich</b> .....	\$10
Freshly prepared ham or turkey sandwich served with a bag of chips and a cookie	

### Buffet Lunch

Includes bottled water, iced tea, or lemonade (pick one)

<b>Barbeque</b> .....	\$15
Choose one protein: cheeseburger, BBQ pulled pork, BBQ chicken, or fried chicken. Served with house salad, chips and choose from one additional side: potato salad, pasta salad, baked beans, or fresh fruit. Additional sides \$3 per guest	
<b>Fiesta Chicken Taco Bar</b> .....	\$15
Seasoned shredded chicken, black beans, cilantro lime rice, flour or corn tortillas (GF). Served with tortilla chips, Pico de Gallo, lettuce, sour cream, shredded cheese, cilantro and limes	

## Custom Buffet

Available as Lunch or Dinner. Includes coffee and iced tea

Dinner includes rolls & butter

Lunch (*select one salad, one entrée, & two sides*).....\$18

Dinner (*select one salad, one entrée, & three sides*) .....\$25

### Salads

- Garden Salad with Two Dressings
- Caesar Salad
- Cranberry Walnut Bleu Cheese Salad
- Cobb Salad

### Entrees

- Grilled Lemon Herb Chicken
- Chicken Champignon
- Fried Chicken
- Garlic Roasted Chicken Breast
- Chicken Teriyaki
- Chicken Enchiladas\*
- Baked Snapper Vera Cruz
- Baked Salmon *add \$4.00 per Person*
- Pan Fried Breaded Catfish
- Beef Lasagna\*
- Baked Ziti\*
- Asian Beef and Broccoli
- Beef Brisket
- Pork Loin with Apple Chutney
- Pineapple and Clove Glazed Ham
- Roasted Turkey Carved to Order  
*add \$2 per guest*
- Roast Sirloin Carved to Order  
*add \$3 per guest*
- Roasted Prime Rib Carved to Order  
*add \$6 per guest*

### Sides

- Steamed Red Potatoes
- Mashed Potatoes with Gravy
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Twice Baked Potatoes
- Potato Salad
- Fresh vegetable platter with ranch
- Pasta Salad
- Fresh sliced seasonal fruit platter
- Roasted Seasonal Vegetable Medley
- Sautéed Seasonal Vegetables
- Wild Rice Pilaf
- White Long Grain Rice
- Macaroni and Cheese
- Italian Peperoni Pasta Salad
- Southern Style Collard Greens

### Additional Items

Extra Salad selection.....\$3 per guest

Extra Side selection..... \$3 per guest

Extra Entrée selection.....\$7 per guest

### Desserts

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

(\*Entrees can be made vegetarian)

## A La Carte

### Hors D'oeuvres (per piece)

Recommended 1-2 pieces per guest

- Pineapple BBQ Meatballs.....\$1.50
- Chicken Wings.....\$1.50  
*(Buffalo, BBQ, Sweet Chili, Teriyaki)*
- Pork (or veggie) Pot stickers.....\$1.50
- Asian Vegetarian Egg Rolls.....\$1.75
- Herb Cheese Salami Coronets.....\$1.75
- Stuffed Mushrooms.....\$2  
*(Pork Sausage or Vegetarian)*
- Deviled Eggs.....\$2
- Apple Goat Cheese Crostini .....\$2
- Chicken Teriyaki skewers.....\$2
- Beef Teriyaki skewers.....\$2
- Jalapeño Poppers.....\$2
- BLT Crostini Bites.....\$2
- Caprese Skewers.....\$2
- Tomato Basil Bruschetta.....\$2
- Feta and Spinach Pastries.....\$2
- Golden Fried Coconut Shrimp.....\$3
- Bacon Wrapped Scallops.....\$3
- Cocktail Prawns on Ice .....\$3

### Portioned Appetizers (per portion)

Recommended ½ portion for light app's or one portion for heavy app's

- Cheese & Cracker Tray .....\$2
- Artichoke Dip with Crostini..... \$2
- Assorted Vegetables w/ dip.....\$2
- Hummus Platter w/ Pita.....\$2
- Fresh Sliced Fruit Platter.....\$2
- Antipasto Platter.....\$3
- Cold Cut Deli Platter.....\$3  
*Includes condiments & rolls*

### Salads & Sides

All selections from our Custom Buffet option are available as a la carte options for \$3 per guest  
See options on page 2

### Desserts (per piece, minimum 20)

- Chocolate Chip Cookies.....\$1
- Chocolate Iced Brownies.....\$2
- Lemon Bars.....\$2.5
- Carrot Cake.....\$2.5
- Apple Pie.....\$3
- Pecan Pie.....\$3
- German Chocolate Cake.....\$3
- New York Cheesecake.....\$4

## A La Carte Beverages

**Coffee Service**..... \$12

Air pot of regular or decaf  
Serves approx. 6-8 guests

**Soda**.....\$6

Pitcher of Coke, Diet Coke, Sprite, or Ginger Ale  
Serves approx. 4-6 guests

**Juice**.....\$8

Carafe of orange, cranberry, or grapefruit juice  
Serves approx. 4-6 guests

**Iced Tea**.....\$25

Fresh brewed iced tea served with lemon  
Serves approx. 20 guests

**Lemonade**.....\$30

Garnished with fresh lemon  
Serves approx. 20 guests

**Colwood Punch**.....\$30

Blend of fruit juices and sparkling water  
Serves approx. 20 guests

## Bar

Event guests have access to our main bar throughout the event  
Private event bar available – please inquire about rates

### Cocktails

Full cocktail bar available. Specialty and large batch cocktail pricing available upon request

### Beer

Large selection of domestic and micro brews available  
Keg pricing available by request

## Wine by the bottle

### White

Ava Grace Chardonnay (CA).....\$22

Ava Grace Rose (CA).....\$22

Skyfall Pinot Gris (CA).....\$29

Eola Hills Riesling (OR).....\$28

### Red

Ava Grace Red Blend (CA).....\$22

Ava Grace Merlot (CA).....\$22

Concannon Cabernet (CA).....\$26

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

### Sparkling

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

Steorra Brut (CA).....\$43

Moet & Chandon (FRA).....\$120