


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*

Hors D'oeuvres

Recommended 1-2 pieces per guest

- | | |
|--|--|
| ❖ Pineapple BBQ Meatballs.....\$1.50 | ❖ Stuffed Mushrooms.....\$2
<i>(Pork Sausage or Vegetarian)</i> |
| ❖ Chicken Wings.....\$1.50
<i>(Buffalo, BBQ, Sweet Chili, Teriyaki)</i> | ❖ Vegetarian Egg Rolls.....\$2 |
| ❖ Herb Cheese Salami Coronets.....\$1.50 | ❖ Chicken Teriyaki Skewers.....\$2 |
| ❖ Caprese Skewers.....\$1.50 | ❖ Beef Teriyaki Skewers.....\$3 |
| ❖ Goat Cheese Cucumber Bites.....\$1.50 | ❖ Mushroom and Caramelized Onion
Puff Pastry Cups.....\$3 |
| ❖ Deviled Eggs.....\$2 | ❖ Golden Fried Coconut Shrimp.....\$3 |
| ❖ Two Bite Crostini.....\$2
<i>(Pesto/Tomato or Goat Cheese/Walnut)</i> | ❖ Bacon Wrapped Scallops.....\$3 |

Portioned Appetizer Platters

Recommended ½ portion per guest for light appetizers or one portion for heavy appetizers

- | | |
|---|---------------------------------------|
| ❖ Fresh Vegetable Tray w/ Dip.....\$1.50 | ❖ Cheese Board with Crackers.....\$3 |
| ❖ Artichoke Dip with Crostini..... \$1.50 | ❖ Hummus w/ Pita and Vegetables...\$3 |
| ❖ Pickled Vegetable Board.....\$1.50 | ❖ Charcuterie Platter.....\$4 |
| ❖ Fresh Sliced Fruit Display.....\$2 | ❖ Smoked Salmon Board.....\$5 |

Custom Buffet

Available as Lunch or Dinner. Includes coffee and iced tea

Dinner includes rolls & butter

Lunch (<i>select one salad, one entrée, & two sides</i>)	\$18
Dinner (<i>select one salad, two entrées, & three sides</i>)	\$28

Salads

- ❖ Garden Salad with Two Dressings
- ❖ Caesar Salad
- ❖ Herb and Garlic Potato Salad
- ❖ Cranberry Walnut Bleu Cheese Salad
- ❖ Cobb Salad
- ❖ Italian Pepperoni Pasta Salad

Entrees

- ❖ Grilled Lemon Herb Chicken
- ❖ Chicken Champignon
- ❖ Buttermilk Fried Chicken
- ❖ Garlic Roasted Chicken Breast
- ❖ Chipotle Chicken Enchiladas*
- ❖ Chicken Teriyaki
- ❖ Carved Roasted Turkey
- ❖ Baked Snapper Vera Cruz
- ❖ Rosemary Butter Baked Salmon
add \$4 per guest
- ❖ Basil Pesto Pasta with Chicken*
- ❖ Beef Lasagna with Three Cheeses*
- ❖ Smoked Beef Brisket
- ❖ Roasted Stuffed Pork Loin
(Ask about seasonal flavors)
- ❖ Brown Sugar Honey Glazed Ham
- ❖ Roast Sirloin Carved to Order
add \$2 per guest
- ❖ Roasted Prime Rib Carved to Order
Add \$6 per guest

Sides

- ❖ Mashed Potatoes with Gravy
- ❖ Roasted Garlic Mashed Potatoes
- ❖ Scalloped Potatoes
- ❖ Twice Baked Potatoes
- ❖ Almond Rice Pilaf
- ❖ Cilantro Lime Rice
- ❖ Baked Macaroni and Cheese
- ❖ Sautéed Seasonal Vegetable Medley
- ❖ Green Beans with Tomato Almond Pesto
- ❖ Lemon Herb Broccoli and Cauliflower
- ❖ Orange Ginger Roasted Carrots
- ❖ Fresh Sliced Fruit Display
- ❖ Fresh Vegetable Platter with Ranch

(*Entrees can be made vegetarian)

Additional Items

Extra Salad-\$2 per guest

Extra Side-\$3 per guest

Extra Entrée-\$7 per guest

Desserts (per piece, minimum 20)

- ❖ Chocolate Chip Cookies.....\$1
- ❖ Fresh Baked Brownies.....\$2
- ❖ Lemon Bars.....\$2.5
- ❖ Seasonal Fruit Cobbler.....\$2.5
- ❖ Carrot Cake.....\$2.5
- ❖ German Chocolate Cake.....\$3
- ❖ Seasonal Pie Assortment.....\$3
- ❖ New York Cheesecake.....\$4

Breakfast

Includes coffee, decaf coffee, tea, and orange juice

Sunrise English Muffin Sandwich or Breakfast Burrito..... \$8

Scrambled egg, cheddar cheese, bacon

Continental Breakfast Buffet..... \$8

Assorted breakfast breads, muffins, bagels with cream cheese and sliced fresh fruit

French Toast Breakfast Buffet..... \$10

French Toast with butter and syrup, sliced fresh fruit, and your choice of sausage, bacon or ham

Deluxe Breakfast Buffet \$15

Scrambled eggs, O'Brien potatoes, bacon, sausage, ham and assorted breakfast breads and muffins

Premium Breakfast Buffet..... \$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)

Hot Dog..... \$8

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

Deli Sandwich..... \$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)

Barbeque \$15

Choose one protein: cheeseburger, BBQ pulled pork, BBQ chicken, 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

Chicken Taco Bar..... \$15

Seasoned shredded chicken, black beans or homemade refried beans, cilantro lime rice, flour or corn tortillas (GF). Served with tortilla chips, Pico de Gallo, lettuce, sour cream, shredded cheese, cilantro and limes

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.....\$20

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

Lemonade.....\$25

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

Anew Riesling (OR).....\$28

Red

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

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

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

Imagery Pinot Noir (WA).....\$39

Sparkling

Chloe Prosecco (CA).....\$24