



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 orange and cranberry juice

Sunrise Sandwich	\$7
Scrambled egg, cheddar cheese, and sausage patty on brioche bun	
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	\$13
Scrambled eggs, O'Brien potatoes, bacon, sausage, ham and assorted breakfast breads and muffins	
Premium Breakfast Buffet	\$16
Fresh fruit tray, Eggs Benedict, French Toast with butter and syrup, O'Brien Potatoes, and an assortment of bacon, sausage and ham	

Express Lunch

Includes bottled water or iced tea station

<u>Deli Sandwich</u>	\$10
Freshly prepared turkey or ham sandwich served with a bag of chips and a cookie	
<u>Combination Barbecue</u>	\$14
Choose two proteins: Hamburger, BBQ Chicken, Pulled Pork (Add \$1) Garden Salad, chips and choice of one additional side: coleslaw, potato salad, pasta salad, baked beans or fresh fruit	
<u>Fiesta Taco Bar</u>	\$15
Seasoned Shredded Chicken, Refried Beans or Black Beans, Cilantro Lime Rice, Flour or Corn Tortillas. Served with Lettuce, Salsa, Sour cream, Shredded Cheese, and Limes (Add Guacamole \$1)	
Sub Carne Asada add \$3 Sub Pork Carnitas add \$2	

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
- Creamy Pasta and Shrimp Salad
- Potato Salad
- Coleslaw
- Ambrosia Fruit Salad

Entrees

Select Two

- Homestyle Beef Pot Roast
- Beef Marsala
- Grilled Lemon Herb Chicken
- Chicken Champignon
- Snapper Vera Cruz
- Baked Whitefish with Garlic Breadcrumbs
- Baked Salmon *add \$3.00 per Person*
- Pork Loin with Apple Chutney
- Pineapple and Clove Glazed Ham
- Pasta Primavera with Shrimp*
- Beef Lasagna*
- Chicken Pesto Pasta*
- Fried Chicken
- BBQ Pulled Pork Sandwiches
- Smoked Beef Brisket
- BBQ Chicken
- Pork Carnitas with Tortillas
- Chicken Enchiladas*
- Spanish Style Stuffed Peppers*
- Asian Beef and Broccoli
- Chicken Teriyaki
- Roasted Turkey Carved to Order
- Roast Sirloin Carved to Order
- Roasted Prime Rib Carved to Order *add \$5.00 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

Desserts

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

*(*Entrees that can be made vegetarian)*

A La Carte

Hot Hors D'oeuvres (per 100 pieces)

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| <ul style="list-style-type: none"> • BLT Crostini Bites.....\$115 • Pineapple BBQ Meatballs.....\$99 • Chicken Drummettes.....\$99
<i>(Buffalo, BBQ, Sweet Chili, Teriyaki)</i> • Feta and Spinach Pastries.....\$110 • Artichoke Dip with Crostini.....\$129 • Golden Fried Coconut Shrimp.....\$270 • Bacon Wrapped Scallops.....\$195 | <ul style="list-style-type: none"> • Jalapeno Poppers.....\$125 • Stuffed Mushrooms.....\$130
<i>(Pork Sausage or Seafood)</i> • Vegetable Tempura.....\$109 • Asian Vegetarian Egg Rolls.....\$105 • Pork and Sesame Potstickers.....\$115 • Skewered Chicken Teriyaki.....\$129 • Skewered Beef Teriyaki.....\$169 |
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Cold Hors D'oeuvres (per 100 pieces)

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| <ul style="list-style-type: none"> • Deviled Eggs.....\$89 • Apple Goat Cheese Crostini\$130 • Assorted Vegetables with Dip.....\$99 • Herbed Cheese Salami Coronets...\$115 • Prosciutto Wrapped Asparagus...\$155 • Cheese and Cracker Tray.....\$119 • Sliced Cold Cut Deli Tray with
Condiments and Rolls.....\$219 | <ul style="list-style-type: none"> • Tomato Basil Bruschetta.....\$120 • Fresh Sliced Fruit Display.....\$129 • Antipasto Tray\$140 • Caprese Skewers.....\$120 • Hummus Platter with Pita.....\$159 • Salmon Lox and Lemon Herbed
Cheese Crostini.....\$179 • Cocktail Prawns on Ice\$295 |
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Carved Items and Sides

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| <ul style="list-style-type: none"> • Whole Roasted Turkey with Dressing, Cranberry Sauce and Gravy <i>(serves approx. 50 people)</i>.....\$170 • Pineapple Clove Ham <i>(serves approx. 75 people)</i>.....\$200 • Roast Beef Sirloin with Au Jus and Horseradish <i>(serves approx. 75 people)</i>.....\$300 • Prime Rib with Au Jus and Horseradish <i>(serves approx. 40 people)</i>.....\$450 • Mashed Potatoes and Gravy <i>(serves approx. 30 people)</i>.....\$45 • Wild Rice Pilaf <i>(serves approx. 35 people)</i>.....\$65 • Oven Roasted Vegetable Medley <i>(serves approx. 35 people)</i>.....\$55 • 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 |
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Salads

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|------------------------------------|-------|
| Small <i>(10-12 people)</i> | \$35 |
| Medium <i>(25-30 people)</i> | \$55 |
| Large <i>(50-55 people)</i> | \$100 |

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| <ul style="list-style-type: none"> • Garden Salad • Caesar Salad • Potato Salad | <ul style="list-style-type: none"> • Macaroni Salad • Coleslaw • Italian Pasta Salad |
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Dessert Buffet Items (per 30 pieces)

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| <ul style="list-style-type: none"> • Chocolate Chip Cookies\$15 • Apple Pie\$50 • Chocolate Iced Brownies\$55 • Banana Cake.....\$65 • German Chocolate Cake.....\$65 | <ul style="list-style-type: none"> • Carrot Cake.....\$70 • Pecan Pie.....\$60 • New York Cheesecake.....\$90 • Chocolate Mousse.....\$35 • Lemon Bars.....\$65 |
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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/Goose Island IPA..... \$450 per keg

Other keg beer pricing available upon request

Wine

White

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

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

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

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

Red

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

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

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

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

Sparkling

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

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

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

(Ask About Closeout Specials!)