



catering menu

www.nelcentro.com
1408 SW 6th Ave Portland Oregon 97201
503-484-1096 phone 503-445-6606 fax

PLATED DINNER

three course plated dinner | \$56 per person

We ask that groups larger than 20 guests pre-order entree selections.

first course – please select one for all guests

Seasonal Soup
Mesclun Greens with Fresh Herbs & Croutons
Chicories with Green Apples, Gorgonzola & Candied Walnuts

entrée course – select three (larger groups will be asked to limit selections to two):

Fresh Fish of the Day	Seafood Cioppino	Ratatouille & Red Quinoa
Pork Osso Bucco	Braised Beef Short Ribs	
Rotisserie Chicken	Vegetarian Lasagna	

dessert course – please select one for all guests

Chocolate Torte
Ricotta Cheesecake
Seasonal Fruit Crisp

four course plated dinner | \$62 per person

We ask that groups larger than 20 guests pre-order entree selections.

first course - please select one for all guests

Seasonal Soup
Mesclun Greens with Fresh Herbs & Crouton
Chicories with Green Apples, Gorgonzola & Candied Walnuts

pasta course - please select one for all guests

English Pea Agnolotti with Lemon Cream Sauce
Asparagus & Rock Shrimp Risotto with Green Garlic, Lemon & Parmigiano Reggiano

entrée course – select three (larger groups will be asked to limit selections to two):

Fresh Fish of the Day	Seafood Cioppino	Ratatouille & Red Quinoa
Pork Osso Bucco	Braised Beef Short Ribs	
Rotisserie Chicken	Chauncey's Chickpea Ragu	

dessert course - please select one for all guests

Ricotta Cheesecake
Chocolate Torte
Seasonal Fruit Crisp

Menus prices are subject to change without notice

FAMILY STYLE or BUFFET DINNER - *minimum of 12 people*

three course | \$53 per person | with pasta course \$60 per person

choose one salad (or select two salads for an additional \$5 per person)

Mesclun Greens with Croutons

Chicories with Green Apples, Gorgonzola & Candied Walnuts

Roasted Beets with Arugula, Warm Ricotta, Citrus & Hazelnuts – add \$2 to overall menu price

choose one entrée (or select two entrees for an additional \$7 per person)

Rotisserie Chicken

Roasted Pork Loin

Fresh Fish of the Day

Vegetarian Lasagna

Braised Beef Short Ribs

choose one side dish (or select two side dishes for an additional \$5 per person)

Broccolini & Green Beans

Heirloom Carrots & Marble Potatoes

Ratatouille

Herb Couscous

Olive Oil Mashed Potatoes

choose one dessert (or select two desserts for an additional \$5 per person)

Ricotta Cheesecake

Chocolate Torte

Seasonal Fruit Crisp

choose one pasta course

Penne Puttanesca

Penne with Mushroom Marsala Cream

Orecchiette Pasta with Kale Pesto, Pine Nuts & Lemon

Asparagus & Rock Shrimp Risotto with Green Garlic, Lemon & Parmigiano Reggiano (family style only)

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RECEPTION

savory – two dozen minimum

Oysters on the Half Shell with Champagne Mignonette	market price
Mushroom Tart with Ricotta & Thyme	\$28 per dozen
White Bean Purée on Cucumber (G/D)	\$26 per dozen
Mini Dungeness Crab Cakes	\$38 per dozen
Seared Tuna on Cucumber with Aioli (G)	\$36 per dozen
Chickpea Crostino with Lemon & Garlic (D)	\$28 per dozen
Grilled Chicken Skewer with Herb Dipping Sauce (G/D)	\$36 per dozen
Saffron & Mozzarella Risotto Fritter	\$30 per dozen
Mushroom & Mozzarella Risotto Fritter	\$32 per dozen
Prosciutto & Mozzarella Risotto Fritter	\$34 per dozen
Short Rib Sliders with Horseradish Cream & Arugula	\$38 per dozen
Prosciutto wrapped Shrimp (G/D)	\$42 per dozen
Polenta Cakes with Olive Tapenade (G)	\$28 per dozen
Nel Centro Meatballs with Sauce Marinara	\$32 per dozen
Grilled Shrimp with Salsa Genovese	\$38 per dozen
Rosemary Ham, Asparagus & Ricotta Pizza	\$18 per pizza
Forest Mushroom & Gorgonzola Pizza	\$18 per pizza
Artichoke, Spinach, Feta & Nicoise Olive Pizza	\$18 per pizza

displays

Fresh Seasonal Fruit Display (G/D)	\$120 serves 20
Vegetable Crudité with Dill Greek Yogurt (G/D)	\$120 serves 20
Chickpea Hummus & Vegetable Crudité (G/D)	\$150 serves 20
Artisan Cheese Display with House Bread (G)	\$150 serves 20
Cured Meats Platter with House Bread (G/D)	\$150 serves 20

sweets – two dozen minimum

Mini Lemon & Berry Tarts	\$34 per dozen
Mini Cupcakes in Assorted Flavors	\$34 per dozen
Mini Chocolate Tortes (G)	\$32 per dozen
Mini Cheesecakes	\$30 per dozen
Chocolate Dipped Rice Crispy Treats (G)	\$30 per dozen
House Baked Cookies & Brownies	\$30 per dozen
Toffee Popcorn (G)	\$40 serves 20

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BUFFET LUNCH - *minimum of 12 people*

pizza lunch buffet - \$29 per person

Mesclun Greens with Croutons
Pasta Salad or Couscous Salad
Wild Mushroom & Gorgonzola Pizza
Rosemary Ham, Asparagus & Ricotta Pizza
House Baked Cookies & Brownies

Add Antipasti platter - \$5 per person
Add Vegetable Crudité platter - \$5 per person
Add Seasonal Soup - \$5 per person

sandwich buffet - \$31 per person

Italian Cured Meats: Soppressata Salami, Capicola Ham, Mortadella
Grilled Seasonal Vegetables
House Baked Focaccia
Aioli, Mustard, Oil & Vinegar
Sliced Artisan Cheese
Mesclun Greens with Croutons
Pasta Salad or Couscous Salad
House Baked Cookies & Brownies

Add Rotisserie Chicken - \$5 per person
Add Housemade Chips - \$3 per person
Add Seasonal Soup - \$5 per person

cascade buffet - \$34 per person

Mesclun Greens with Fresh Herbs & Croutons
Roasted Beet Salad with Warm Ricotta, Arugula, Citrus & Hazelnuts
Herb Marinated Rotisserie Chicken
Penne Pasta with: Puttanesca Sauce, Spicy Marinara & Basil
or Mushroom Marsala Cream Sauce
Chocolate Torte

Add Fresh Fish of the Day - \$7 per person
Add Seasonal Vegetable - \$5 per person
Add Seasonal Soup - \$5 per person
Add Focaccia Bread - \$3 per person

PLATED LUNCH

two course plated lunch | \$30 per person three course plated lunch | \$35 per person

We ask that groups larger than 20 guests pre-order their entree selections.

first course - choose one:

Seasonal Soup
Mesclun Greens with Croutons

entree - choice of:

Rotisserie Chicken Salad with Hazelnuts & Grapes
Forest Mushroom & Gorgonzola Pizza
Fresh Fish of the Day
Butternut Squash & Porcini Mushroom Risotto with Hazelnuts, Fried Sage & Pecorino

dessert course - choose one:

Chocolate Torte
Ricotta Cheesecake

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BUFFET BREAKFAST - *minimum of 12 people*

continental breakfast - \$22 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Orange Juice
Seasonal Fresh Fruit
House Made Granola & Greek Yogurt
House Baked Pastries

Add Mini Quiche - \$5 per person
Add Scrambled Eggs - \$5 per person

columbia breakfast buffet - \$26 per person

Caffe Umbria Coffee & Rishi Organic Teas
Fresh Orange Juice
Seasonal Fresh Fruit
Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Choice of: Housemade Italian Sausage or Applewood Smoked Bacon

Add Pastries - \$4 per person
Add Granola & Yogurt - \$5 per person
Add Steel Cut Oatmeal - \$5 per person
Add Brioche French Toast - \$5 per person

willamette breakfast buffet - \$30 per person

Caffe Umbria Coffee & Gourmet Teas
Fresh Orange Juice
Seasonal Fresh Fruit
House Baked Pastries
Choice of: Individual Mini Quiches or Vegetable Frittata or Herb Scrambled Farm Eggs
Rosemary Roasted Potatoes
Housemade Italian Sausage & Applewood Smoked Bacon

Add Steel Cut Oatmeal - \$5 per person
Add Brioche French Toast - \$5 per person
Add Granola & Yogurt - \$5 per person

BEVERAGES - *pricing based upon consumption*

Caffe Umbria Coffee & Rishi Organic Teas	\$50 per 1.5 gallon/\$20 per carafe
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
White Peach or Pomegranate Lemonade	\$20 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Lurisia Sparkling Mineral Water	\$6.50 each (1 liter)

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BREAK TIME - *minimum of 10 people*

morning

Fresh Baked Pastries	\$6 per person
Housemade Granola Bars	\$6 per person
Morning Parfaits with Greek Yogurt, Berries & Granola	\$6 per person
Fresh Sliced Fruit Display	\$7 per person
Assorted Whole Fruit	\$4 per person

afternoon

Fresh Baked Cookies & Brownies	\$7 per person
Chocolate Dipped Rice Crispy Treats	\$6 per person
Housemade Toffee Popcorn	\$5 per person
Savory Popcorn <i>Choice of: Truffle Parmesan or Cacio e Pepe</i>	\$4 per person
Assorted Whole Fruit	\$4 per person
Housemade Granola Bars	\$6 per person
Roasted Nuts & Marinated Olives	\$8 per person
Cured Meats Display	\$8 per person
Artisan Cheese Display with Focaccia	\$8 per person
Chickpea Hummus	\$8 per person
Vegetable Crudité with Greek Dill Yogurt	\$7 per person
Rosemary Focaccia with Arbequina Olive Oil	\$4 per person

BEVERAGES - *pricing based upon consumption*

Caffe Umbria Coffee & Rishi Organic Teas	\$50 per 1.5 gallon/\$20 per carafe
Iced Tea	\$14 per liter
Lemonade	\$16 per liter
White Peach or Pomegranate Lemonade	\$20 per liter
Assorted Sodas {Diet Coke, Coke, Sprite}	\$3 each
Lurisia Sparkling Mineral Water	\$4.50 each (.5 liter)

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BEVERAGES

Wine:

Nel Centro House Wines (Red, White, Rosé) \$32/bottle

Sparkling Prosecco \$36/bottle

For additional wine choices, please ask to view the full Nel Centro wine list.

Beer:

Amstel Light \$6/bottle

Terminal Gravity Pale Ale (OR) \$6/bottle

Ninkasi IPA (OR) \$6/bottle

Jester & Judge Cider (OR) (G) \$8/bottle

Full Bar:

Cocktails, Beer & Wine \$100 set up fee

Beer & Wine \$50 set up fee

Non-alcoholic beverages:

Caffe Umbria Coffee & Rishi Organic Teas \$50 per 1.5 gallon/\$20 per carafe

Iced Tea \$14 per liter

Lemonade \$16 per liter

White Peach or Pomegranate Lemonade \$20 per liter

Assorted Sodas {Diet Coke, Coke, Sprite} \$3 each

Lurisia Sparkling Mineral Water \$4.50 each (.5 liter)

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ADDITIONAL SERVICES

Bar set up fee:	\$100 full bar	\$50 beer/wine
Tray pass fee:	\$50 flat fee	
Corkage fee:	\$15 per 750ml bottle of wine	
Cake fee:	\$3 per person	

**please ask about specialty cakes by our pastry department*

Bistro tables:	\$25 each
Place cards:	\$50 flat fee

Audio/visual:

- *Projector	\$150
- *Screen	\$35
- *32" LCD monitor	\$125
- *Polycom phone	\$75
- *White Board	\$45
- *Flip Chart	\$35
- *Post It Flip Chart	\$75
- *Easel	\$15
- Power strip	\$10
- Extension cord	\$10

**delivery fee applies (\$15 per day to total order)*

ADDITIONAL INFORMATION

Payment Arrangements

Along with your Event Proposal, a link will be sent to securely place a credit card on file for all event related charges. Nel Centro accepts Visa, Mastercard, American Express & Discover. All events require a non-refundable initial deposit to secure the reservation. A second deposit, of the remaining total estimated balance, will be due three business days prior to the event date (all deposits apply to the total balance). All remaining charges will be applied to the card on file following the event. We do not accept checks or allow direct bill arrangements.

Guarantees on all Food & Beverage

Please confirm your final attendance numbers by email or fax at least 3 business days in advance. If the guarantee is not received within this specified time frame, the original estimated attendance numbers will be used for all charges. Once we receive your final guarantee, the attendance number may increase, but may not decrease. This final guarantee attendance number will be used for all arrangements: billing, food preparation & staffing – if the number increases after the final guarantee deadline, this number will be used.

Service Charge

All events are subject to a 22% service charge. This charge is applied to food & beverage services and any other meeting-related services such as audio-visual services.

Menu

Nel Centro's catering sales team will assist in selecting a menu customized to your needs. Catering menus are specifically designed for our private rooms; however, groups of 14 or less may choose to offer the full Nel Centro menu. Should you request any of Nel Centro regular restaurant menus, please note that a 15% surcharge will be added to the restaurant menu prices. Please have your menu selected 14 business days prior to your event. Any groups over 14 guests utilizing a Plated Dinner Menu must have their entree counts to the catering office three business days prior to the event.

Parking

The Hotel Zags provides valet parking for guests at a rate of ten dollars per day per car. With Nel Centro validation, the cost of valet parking is \$5 per car. Please ask your Catering Salesperson about validating valet parking. All valet parking payments should be made directly to the Hotel Zags. The Hotel Zags and/or Nel Centro Restaurant are not responsible for any damages or loss.