



## CATERING MENUS

Catering provided by the culinary team of The Original Dinerant.

Ben Teeter = Executive Chef

# ALL-DAY MEETING PACKAGES

Minimum of 20 guests

## BASIC MEETING PACKAGE

**\$45 Per Person**

Package includes  
All Day Hot & Cold Beverage Break

### BREAKFAST BUFFET

Assorted Breakfast Pastries  
Sliced Fresh Fruit  
Coffee, Tea and Fruit Juices

### MORNING BREAK

Whole Fruit  
Energy Bars  
Coffee, Tea and Soft Drinks

### AFTERNOON BREAK

Cookies and Brownies  
Coffee, Tea and Soft Drinks

## DELUXE PACKAGE

**\$65 Per Person**

Package includes  
All Day Hot & Cold Beverage Break

### BREAKFAST BUFFET

Assorted Breakfast Pastries  
Sliced Fresh Fruit  
Coffee, Tea and Fruit Juices

### MORNING BREAK

Whole Fruit  
Energy Bars  
Coffee, Tea and Soft Drinks

### LUNCH BUFFET

**choice of:**  
Deli Lunch Buffet  
South of the Border Buffet

### AFTERNOON BREAK

Cookies and Brownies  
Coffee, Tea and Soft Drinks

## SUPREME PACKAGE

**\$75 Per Person**

Package includes  
All Day Hot & Cold Beverage Break

### BREAKFAST BUFFET

Bagels and Cream Cheese  
Sliced Fresh Fruit  
House-made Granola with Yogurt, Fruit  
and Berries  
Scrambled Eggs with Tomatoes  
Coffee, Tea and Fruit Juices

### MORNING BREAK

Whole Fruit  
Energy Bars  
Coffee, Tea and Soft Drinks

### LUNCH BUFFET

**choice of:**  
Deli Lunch Buffet  
South of the Border Buffet

### AFTERNOON BREAK

Assorted Fruit-Filled Empanadas  
Coffee, Tea and Soft Drinks

## COMPLETE PACKAGE

**\$85 Per Person**

Package includes  
All Day Hot & Cold Beverage Break

### BREAKFAST BUFFET

Assorted Breakfast Pastries  
Sliced Fresh Fruit  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Coffee, Tea and Fruit Juices

### MORNING BREAK

Whole Fruit  
Energy Bars  
Coffee, Tea and Soft Drinks

### LUNCH BUFFET

**choice of:**  
South of the Border Buffet  
Comfy Buffet

### AFTERNOON BREAK

**choice of:**  
Cacao  
Chip 'n' Dip

Add-ons are available for any package. Please ask your sales manager for details and pricing.  
Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# BREAKFAST BUFFETS

\$100 Small Party Fee for hot breakfast buffets with less than 15 guests.  
Gluten-free items can be incorporated into your breakfast pastries for an additional \$3 per person.

## CONTINENTAL | \$19 Per Person

Sliced Fresh Fruit  
House-made Croissants, Danish, and Muffins  
Coffee and Tea  
Fresh Juice

## LIGHTER FARE | \$26 Per Person

Sliced Fresh Fruit  
House-made Granola with Yogurt and Berries  
Scrambled Eggs with Tomatoes  
Spinach Salad with Dried Fruit  
Coffee and Tea  
Fresh Juice

## DELI BREAKFAST | \$29 Per Person

Sliced Fresh Fruit  
House-made Croissants, Danish, and Muffins  
Bagels with a Shmear  
Lox, Tomatoes, Capers, Red Onions  
Coffee and Tea  
Fresh Juice

( UPGRADE WITH Avocado Spread | \$4 Per Person )

## BREAKFAST OLÉ | \$28 Per Person

Sliced Fresh Fruit  
Bacon, Cheddar and Egg Burrito  
Roasted Vegetable, Cheddar and Egg Burrito  
Smoky Salsa  
Sour Cream  
Breakfast Potatoes  
Coffee and Tea  
Fresh Juice

## ALL AMERICAN BREAKFAST | \$28 Per Person

Sliced Fresh Fruit  
House-made Croissants, Danish, and Muffins  
Scrambled Eggs  
Bacon  
Sausage (upgrade to chicken sausage | \$2)  
Roasted Breakfast Potatoes  
Coffee and Tea  
Fresh Juice

## SOUTHERN BREAKFAST | \$32 Per Person

Sliced Fresh Fruit  
House-made Biscuits  
Scrambled Eggs with Cheddar  
Ham with Red Eye Gravy  
Cheesy Grits or Cheesy Breakfast Potatoes  
Coffee and Tea  
Fresh Juice

( UPGRADE WITH SAUSAGE GRAVY | \$2 Per Person )

## IT'S BRUNCH TIME | \$34 Per Person

Sliced Fresh Fruit  
House Made Croissants, Danish, and Muffins  
Waffles with Butter and Syrup  
Scrambled Eggs with Cheese  
Bacon and Sausage  
Breakfast Potatoes  
Coffee and Tea  
Fresh Juice

( UPGRADE WITH QUICHE | \$4 Per Person )

## BUFFET ADDITIONS

- Goey Cinnamon Rolls | \$4 Per Person
- Bagels & Cream Cheese | \$4 Per Person
- Steel Cut Oats | \$5 Per Person
- House Made Granola & Yogurt | \$7 Per Person
- Waffles with Butter & Syrup | \$6 Per Person
- Brioche French Toast with Butter & Syrup | \$7 Per Person
- Biscuits & Gravy | \$7 Per Person
- Bacon & Sausage | \$6 Per Person
- Chicken Apple Sausage | \$5 Per Person
- Ham with Red Eye Gravy | \$6 Per Person
- Egg, Cheddar & Bacon Croissan'wich | \$7 Per Person
- Hard Boiled Eggs | \$3 Per Person

Priced to enhance your buffet selection.  
Please ask your sales manager for a-la-carte pricing.

# A-LA-CARTE PLATED BREAKFAST

Maximum of 15 guests.

## PLATED BREAKFAST | \$22 Per Person

Served with Chilled Fruit Juice, Freshly Brewed Coffee, Hot Tea

Orders taken upon guests arrival

### ORIGINAL DINER FRENCH TOAST

#### CLASSIC

Scrambled Eggs  
Choice of Bacon or Sausage Links  
Breakfast Potatoes

#### VEGETARIAN BURRITO

Green Chili Burrito with Eggs, Guacamole,  
Queso Fresco, Salsa, Cheddar Cheese, Potatoes  
( Add Pork Verde | \$3)

#### TOFU HASH

Two Eggs any style, marinated tofu, diced potatoes,  
Seasonal vegetables, choice of toast

#### STEEL-CUT OATMEAL

Fresh Berry and various accompaniments

ADD BACON OR SAUSAGE TO ANY ENTREE | \$3 Per Person

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.



# BREAKS and BREAK PACKAGES

Featuring pastries from Marsee Baking.

- ASSORTED BREAKFAST PASTRIES | \$39 Per Dozen
- HOUSE-MADE BISCUITS with JAM | \$48 Per Dozen
- CINNAMON ROLLS | \$48 Per Dozen
- CRUMB CAKES | \$56 Per Dozen
- SCONES | \$48 Per Dozen
- PECAN STICKY BUNS | \$56 Per Dozen
- COOKIES | \$38 Per Dozen
- BROWNIES | \$38 Per Dozen
- FRUIT-FILLED EMPANADAS | \$38 Per Dozen
- CUPCAKES | \$42 Per Dozen

Vanilla, Chocolate, Red Velvet, Strawberry or Lemon.

Will be assorted unless specified.

- 
- BAR NUTS | \$6 Per Person / GF \$7 Per Person
  - CANDY BAR | \$3 Each
  - "CHEX" MIX | \$4 Per Person / GF \$5 Per Person
  - ASSORTED KETTLE CHIPS | \$3 Per Person
  - ENERGY BARS and GRANOLA BARS | \$3 Each
  - HARD BOILED EGGS | \$3 Each
  - MIXED OLIVES | \$3 Per Person
  - PRETZELS | \$3 Per Person
  - BUILD-YOUR-OWN YOGURT PARFAIT (GF) | \$7 Per Person
  - CARAMEL CORN | \$4 Per Person / GF \$5 Per Person
  - WHOLE FRUIT | \$3 Each

## BREAK PACKAGES

\$100 Small Party Fee for break package order for less than 15 guests.

### RECESS | \$13 Per Person

Cookies  
Brownies  
Coffee, Tea and Soft Drinks

### CACAO | \$15 Per Person

Chocolate Mousse Cake  
Eclairs  
Coffee, Tea and Soft Drinks

### ORYGUN | \$13 Per Person

Marionberry Cheesecake  
Apple Crisp Tart  
Coffee, Tea and Soft Drinks

### ITALIAN JOB | \$16 Per Person

Cannolis  
Tiramisu  
Coffee, Tea and Soft Drinks

### GRAB & GO | \$12 Per Person

Fruit Filled Empanadas  
Cupcakes  
Coffee, Tea and Soft Drinks

### CHIP 'N DIP | \$15 Per Person

Tortilla Chips  
House-made Roasted Ranchero Salsa  
Guacamole  
Infused Water and Soft Drinks

### REJUVENATE | \$16 Per Person

House-made Hummus  
Fresh Vegetables  
Flatbread  
Infused Water and Soft Drinks

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# BREAK PACKAGES continued

## DIY BREAK STATIONS

\$100 Small Party Fee for break package order for less than 15 guests.

### INFUSED WATER BAR

**\$20 Per Person**

Assortment of Fresh Cubed Fruit

- for snacking and crafting your infused water

Fresh Herbs

Personal Mason Jars

Granola Bars

### TRAIL MIX STATION

**\$20 Per Person**

Dried Fruit

Nuts

Seeds

Chocolate Chips

Cereal

Coffee, Tea, and Soft Drinks

### CONCESSIONS STAND

**\$22 Per Person**

Caramel Popcorn

Red Vines

Mini Pretzels

Fun-size Candies

Gummy Candies

Coconut Water

Soft Drinks

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# NON-ALCOHOLIC BEVERAGES

## BEVERAGE PACKAGES

### HOT BEVERAGE PACKAGES

〔 Coffee, Decaf and Hot Tea 〕

ALL-DAY HOT BEVERAGES | \$12 Per Person

HALF-DAY HOT BEVERAGES | \$7 Per Person

### HOT & COLD BEVERAGE PACKAGES

〔 Coffee, Decaf, Hot Tea and Soft Drinks 〕

ALL-DAY HOT & COLD BEVERAGES | \$15 Per Person

HALF-DAY HOT & COLD BEVERAGES | \$8 Per Person

### PREMIUM BEVERAGE PACKAGES

〔 Coffee, Decaf, Hot Tea, Soft Drinks,  
San Pellegrino, Fruit Juices (in carafes) 〕

ALL-DAY PREMIUM BEVERAGES | \$20 Per Person

HALF-DAY PREMIUM BEVERAGES | \$12 Per Person

## A-LA-CARTE BEVERAGES

Charged based on actual consumption:

- COFFEE AND HOT TEA SERVICE | \$55 Per Gallon
- ICED TEA | \$10 Per Carafe (24oz)
- FRUIT JUICES | \$13 Per Carafe (24oz)
- RED BULL | \$5 Each
- SAN PELLEGRINO
  - \$5 Each (0.5 Liter)
  - \$7 Each (1 Liter)
- BOTTLED JUICES | \$6 Each
- ASSORTED SOFT DRINKS | \$3.50 Each
- BOTTLED WATER | \$3 Each

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# LUNCH BUFFET

\$150 Small Party Fee for lunch buffets with less than 15 guests.

## DELI LUNCH | \$27 Per Person

Assorted Pre-Made Sandwiches:

- Ham and Cheddar on Ciabatta Roll with Fat Dog Mustard Aioli
- Turkey on Croissant with Gruyere, Avocado and Charred Tomato Mayo
- Roasted Seasonal Vegetables with Lettuce and Tomato, on Ciabatta Roll with Pesto (dairy-free and vegan)

Mixed Green Salad with Shaved Vegetables, served with Citrus Vinaigrette and Ranch

Creamy Macaroni Salad

Whole Fruit

Coffee and Tea

( ADD CHEF'S CHOICE DESSERT | \$2 )

## COMFY BUFFET | \$35 Per Person

Chopped Wedge Salad

Macaroni Salad

Creamy Mashed Potatoes

**OG** Meatloaf

Seasonal Fish with Caper Butter

Chef's Choice Vegetables

Coffee and Tea

( ADD CHEF'S CHOICE DESSERT | \$2 )

## BETTER THAN G-MA'S | \$32 Per Person

Mixed Greens with Balsamic Vinaigrette

Dill Potato Salad

Three Cheese Mac-N-Cheese

**OG** Meatloaf

Braised Chicken with Creamy Tomatoes

House-made Biscuits

Coffee and Tea

( ADD CHEF'S CHOICE DESSERT | \$2 )

## SOUTH OF THE BORDER | \$30 Per Person

Romaine, Corn, Cucumbers, Red Onions and Tomatoes with Lime-Honey Vinaigrette

Refried Black Beans

Tomato Rice

Marinated Beef Fajitas

Herb Chicken Fajitas

Roasted Onions and Peppers

Salsa and Sour Cream

Warm Corn and Flour Tortillas

Coffee and Tea

( UPGRADE WITH GUACAMOLE | \$4 )

( ADD CHEF'S CHOICE DESSERT | \$2 )

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.



# LUNCH BUFFET continued

\$150 Small Party Fee for lunch buffets with less than 15 guests.

## BUILD-YOUR-OWN BUFFET

Served with Freshly Brewed Coffee and Hot Tea.  
Pricing is determined by the number of entrees selected.

### STARTER

Select One

Mixed Greens with Citrus Vinaigrette and Ranch  
Chopped Wedge Salad  
Classic Caesar with Garlic Dressing & Croutons  
Spinach Salad with Blue Cheese and Bacon  
Dressing  
Creamy Macaroni Salad  
Dill Potato Salad  
Marinated Vegetables  
Beets, Goat Cheese, Walnuts and Arugula  
OG Tomato Soup  
Soup of the Day

### SIDES

Select Two

Herb Roasted Potatoes  
Creamy Mashed Potatoes w/ Gravy  
Three-cheese Macaroni and Cheese  
Baked Pasta with Tomatoes and Parmesan  
Tomato Braised Beans  
Roasted Seasonal Vegetables  
Herbed Long Grain Rice  
Wild Rice Pilaf  
Chile Roasted Yams

### ENTREES

One | \$30 Per Person  
Two | \$36 Per Person  
Three | \$42 Per Person

Grilled Chicken with Fresh Pesto  
Chicken Picatta with Lemon Caper Sauce  
Grilled Flat Iron with Blue Cheese Butter  
Mustard Roasted Beef with Onion Jam  
**OG** Meatloaf  
Pulled Pork with Crispy Onions and Honey  
Seasonal Fish with Soy Vinaigrette  
Herb Roasted Fish with Lemon Butter  
Honey Glazed Fish with Charred Tomatoes  
Chile Roasted Tofu with Garlicky Herbs  
Vegetarian Lasagna with Roasted Tomato Sauce\*\*

( ADD CHEF'S CHOICE DESSERT | \$2 )

\*\* Requires a minimum of 25 guests.

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# PLATED LUNCH OPTIONS

## PLATED LUNCH

Includes Freshly Brewed Coffee and Hot Tea  
Requires itemized final count 3 business days prior to the event.

### SALADS

**ORGANIC MIXED GREENS | \$7 Per Person**  
Shaved Market Vegetables and Lemon Vinaigrette

**ROMAINE HEARTS | \$8 Per Person**  
Caesar Dressing, Shaved Parmesan, and Brioche Croutons

**OG TOMATO SOUP | \$7 Per Person**

### ENTREES

Choose three entrees: Priced per person based on highest priced entrée.

**ROASTED CHICKEN BREAST | \$15 Per Person**  
Creamy Mushroom Sauce

**GRILLED FRESH STEELHEAD | \$16 Per Person**  
Citrus Butter

**THREE CHEESE PASTA | \$13 Per Person**  
Pesto-roasted Vegetables

**GRILLED FLAT IRON | \$17 Per Person**  
House-made Steak Sauce

**OG MEATLOAF | \$14 Per Person**  
Zesty Glaze

### DESSERT

**CHEF'S CHOICE DESSERT | \$6 Per Person**

## A-LA-CARTE LUNCH | \$25 Per Person

Available for groups of 5-12 in the Boardroom, up to 20 in the Mezzanine.  
All orders taken day of event.

### ENTREES

#### BURGER

House-ground Beef, Lettuce, Tomato, Onion, and Pickle  
( CHOOSE FRIES OR SALAD )

#### CRISPY CHICKEN

Breaded Chicken Breast, Lettuce, Tomato, Onion,  
Honey-dijon Spread, on a Brioche Bun  
( CHOOSE FRIES OR SALAD )

#### REUBEN

House-made Pastrami, House Kraut, 1000 Island, Gruyere  
( CHOOSE FRIES OR SALAD )

#### DR. PRAEGER'S VEGGIE BURGER (gluten-free and vegan)

Lettuce, Tomato, Onion, Pickle, Shallot Aioli  
( CHOOSE FRIES OR SALAD )

#### COBB SALAD

Romaine Lettuce, Bacon, Hard-boiled Egg,  
Tomato, Avocado, Grilled Chicken,  
Blue Cheese Crumbles, Ranch Dressing

#### CAESAR SALAD

Romaine, Parmesan, Brioche Croutons, Caesar Dressing  
Served with Chicken

### DESSERT

**CHEF'S CHOICE DESSERT**

**INCLUDES ONE SOFT DRINK PER GUEST**

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# HORS D'OEUVRES

## BY THE DOZEN

Minimum 3 dozen per item.

### HOT SELECTIONS

Red Chile Chicken Skewer with Cilantro Mayo | \$48 Per Dozen

Mac-n-Cheese Fritters | \$36 Per Dozen

Green Chile Hush Puppies | \$38 Per Dozen

Mushroom and Onion Tarts | \$40 Per Dozen

Crispy Chicken Littles | \$48 Per Dozen

**OG** Meatloaf Sliders | \$44 Per Dozen

Pigs in a Blanket | \$42 Per Dozen

Spicy Cheese Quesadilla with House-made Roasted Ranchero Salsa | \$36 Per Dozen

Roasted Mushroom with Spicy Pimento Cheese | \$36 Per Dozen

Crab Cakes | \$55 Per Dozen

Spicy Meatballs with Crisp Parm | \$46 Per Dozen

### COLD SELECTIONS

Deviled Eggs with Pickles | \$36 Per Dozen

Caprese Skewers | \$36 Per Dozen

Crispy Pita with Garlicky Hummus | \$36 Per Dozen

Deviled Ham on Crisp Rye | \$38 Per Dozen

Avocado Toasts with Pickled Egg | \$40 Per Dozen

Seared Ahi with Soy Caramel | \$54 Per Dozen

Marinated Scallops with Crisp Tortillas | \$55 Per Dozen

Chicken Liver Pate with Pickled Berries | \$48 Per Dozen

Oyster Shooters | \$48 Per Dozen

## RECEPTION PACKAGES

Priced per person.

### GET-TOGETHER | \$20 Per Person

(1 piece of each per person = 4 pieces per person)

- Crispy Pita with Hummus
- Mushroom-Onion Tart
- Red Chile Chicken Skewer
- Caprese Skewers

### SHINDIG | \$38 Per Person

(1 piece of each per person = 7 pieces per person)

- Spicy Cheese Quesadilla with House-made Roasted Ranchero Salsa
- Roasted Mushroom with Spicy Pimento Cheese
- **OG** Meatloaf Sliders
- Avocado Toasts with Pickled Egg
- Mac-N-Cheese Fritters
- Caprese Skewers
- Crispy Chicken Littles

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# PLATTER STATION

All Platters Serve 25 Guests.

## VEGGIES, VEGGIES, VEGGIES | \$175 Per Platter

Assorted Fresh Vegetables with Blue Cheese Sauce and Green Onion Dip (Roasted Vegetables Option available)

## PIG-CENTRIC PLATTER (It is PDX anyhow) | \$250 Per Platter

Assorted Charcuterie and Cured Meats, Grained Mustard, Assorted Pickles, Bread and Crackers

## OG CHARCUTERIE | \$200 Per Platter

Pimento Cheese, Hard Boiled Eggs, Assorted Pickles, Sliced Deli Meats, Crackers

## NW FISH PLATTER | \$400 Per Platter

Lemon Roasted Salmon (Served Chilled), Oysters on the Half Shell, Oregon Bay Shrimp Cocktails. Served with Chive Crème Fraiche, Honey Mustard, Cocktail Sauce, Breads and Crackers

## SAY CHEESE | \$225 Per Platter

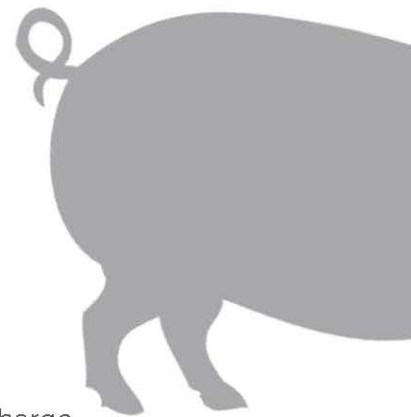
Assorted Cheeses with Dried Fruit, Grain Mustard, Candied Nuts, Crackers

## COMFORT STATION | \$175 Per Platter

Mini Assorted Grilled Cheeses with House-made Tomato Soup, Macaroni and Cheese Fritters, Pigs in a Blanket, Cheese Quesadillas

## DIP IT GOOD | \$150 Per Platter

House-made Roasted Ranchero Salsa, Guacamole, Hummus, Buttermilk Ranch, Corn Chips, Potato Chips, Crisp Pita



Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.



# DINNER BUFFET continued

\$175 Small Party Fee for lunch buffets with less than 20 guests.

## BETTER THAN G-MA's | \$42 Per Person

Mixed Greens with Balsamic Vinaigrette  
Dill Potato Salad  
Three Cheese Mac-N-Cheese  
**OG** Meat Loaf  
Braised Chicken with Creamy Tomatoes  
House Made Biscuits  
Chef's Choice Dessert  
Coffee and Tea

## COMFY BUFFET | \$45 Per Person

Chopped Wedge Salad  
Macaroni Salad  
Creamy Mashed Potatoes  
**OG** Meatloaf  
Seasonal Fish with Caper Butter  
Chef's Choice Vegetables  
Chef's Choice Dessert  
Coffee and Tea

## SOUTH OF THE BORDER | \$40 Per Person

Romaine, Corn, Cucumbers, Red Onions and  
Tomatoes with Lime-Honey Vinaigrette  
Refried Black Beans  
Tomato Rice  
Marinated Beef Fajitas  
Herb Chicken Fajitas  
Roasted Onions and Peppers  
House-made Roasted Ranchero Salsa and Sour Cream  
Warm Corn and Flour Tortillas  
Chef's Choice Dessert  
Coffee and Tea

(UPGRADE WITH GUACAMOLE | \$4)



Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# DINNER BUFFET continued

\$175 Small Party Fee for lunch buffets with less than 20 guests.

## BUILD-YOUR-OWN BUFFET

Served with Freshly Brewed Coffee and Hot Tea.  
Pricing is determined by the number of entrees selected.

### STARTER

Select One

Add a Second Starter | \$4 Per Person

Mixed Greens with Citrus Vinaigrette and Ranch  
Chopped Wedge Salad  
Classic Caesar with Garlic Dressing and Croutons  
Spinach Salad with Blue Cheese and Bacon Dressing  
Creamy Macaroni Salad  
Dill Potato Salad  
Marinated Vegetables  
Beets, Goat Cheese, Walnuts and Arugula  
OG Tomato Soup  
Soup of the Day

### SIDES

Select Two

Herb Roasted Potatoes  
Creamy Mashed Potatoes w/ Gravy  
Smashed Yukon Potatoes with Truffle Oil  
Three-cheese Macaroni and Cheese  
Baked Pasta with Tomatoes and Parmesan  
Buttered Egg Noodles  
Tomato Braised Beans  
Roasted Seasonal Vegetables  
Basil Crusted Ratatouille  
Herbed Long Grain Rice  
Wild Rice Pilaf  
Chile Roasted Yams  
Brown Sugar Sweet Potatoes

( ADD CHEF'S CHOICE DESSERT | \$4 )

### ENTREES

One | \$40 Per Person  
Two | \$48 Per Person  
Three | \$58 Per Person

Garlic Roasted Chicken with Pan Gravy  
Braised Chicken with Tomatoes and Capers  
Grilled Flat Iron with Blue Cheese Butter  
**OG** Meatloaf  
Grilled Pork Chops and Fruit Compote  
Pulled Pork with Crispy Onions and Honey  
Fresh Steelhead with Soy Vinaigrette  
Herb Roasted Cod with Lemon Butter  
White Prawn Scampi (3pc/person)  
Chile Roasted Tofu with Garlicky Herbs  
Vegetarian Lasagna with Roasted Tomato Sauce\*\*  
Crispy Vegan Meatloaf with Spicy Ketchup

\*\* Requires a minimum of 25 guests.

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# PLATED DINNER

## PLATED DINNER

Requires itemized final count 3 business days prior to the event.  
Priced per person based on highest priced entrée.

### APPETIZERS

(select one)

GRILLED PRAWNS (3) | \$9 Per Person  
Spicy Cocktail Sauce

MINI CRAB CAKES | \$12 Per Person  
Remoulade

THREE-CHEESE AND TOMATO CROSTINI | \$7 Per Person

SPICY BEEF SKEWERS | \$9 Per Person  
Marinated Cucumbers

### SALADS

(select one)

ORGANIC MIXED GREENS | \$7 Per Person  
Shaved Market Vegetables and Lemon Vinaigrette

SPINACH SALAD | \$8 Per Person  
Roasted Beets, Goat Cheese, and Candied Hazelnuts

ROMAINE HEARTS | \$8 Per Person  
Caesar Dressing, Shaved Parmesan, Brioche Croutons

MARINATED QUINOA SALAD | \$9 Per Person  
Green Beans, Cucumbers, Feta

### ENTREES

Served with Chef's Choice Vegetable and Starch.

(select three)

GRILLED FRESH STEELHEAD | \$25 Per Person  
Garlic Lemon Sauce

ROASTED CHICKEN BREAST | \$23 Per Person  
Roasted Mushroom Jus

HERB-GRILLED FLAT IRON STEAK | \$25 Per Person  
Citrus Thyme Butter

GRILLED PORK CHOPS | \$22 Per Person  
Tangy Grained Mustard Sauce

**OG** MEATLOAF | \$21 Per Person  
Zesty Glaze

CREAMY PESTO PASTA | \$18 Per Person  
Roasted Vegetables

### DESSERT

CHEF'S CHOICE DESSERT | \$6 Per Person

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# BAR SERVICES

Bartender fee is \$25 per hour, per bartender. Fee waived if bar sales exceed \$250 per bartender.

## SPIRITS

### HOUSE | \$8 Per Glass

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum,  
Jose Cuervo Silver Tequila, Korbel Brandy,  
Dewar's Scotch, Jim Beam White Label Whiskey

### PREMIUM | \$10 Per Glass

Monopolowa Vodka, Broker's Gin, Bacardi Light Rum,  
Milagro Silver Tequila, Jack Daniels Whiskey, St. Remy Brandy,  
Chivas Regal Scotch, Maker's Mark Whisky, Crown Royal Canadian  
Whisky

### TOP SHELF | \$12 Per Glass

Grey Goose Vodka, Bombay Sapphire Gin, Barcardi 8 Rum,  
Patron Silver Tequila, Glenfiddich 12yo Scotch,  
Johnny Walker Red Label Scotch, Remy Martin VSOP Cognac

## SUDS

### DOMESTIC SELECTIONS | \$6 Each

Bud, Bud Light, Sessions

### IMPORTED AND MICRO BREW SELECTIONS | \$7 Each

Heineken, Amstel Light, Widmer Hefeweizen, Bridgeport IPA,  
Black Butte Porter, Fat Tire Amber

## SIGNATURE COCKTAILS

### BLUSHING BRIDE | \$10 Per Glass

Vodka, Cream Soda Syrup,  
Muddled Strawberries

### FLORA FIZZ | \$10 Per Glass

Vodka, Five Flower Syrup,  
Grapefruit Juice, Soda

### THE 'RITA | \$12 Per Glass

Milagro Silver Tequila, Agave Nectar,  
St. Germain, Lime, Orange Flower

### OG MANHATTAN | \$14 Per Glass

Maker's Mark Whisky, Noilly Prat Sweet Vermouth,  
Chocolate Bitters, Amarena Cherry

### SUFFERING BASTARD | \$12 Per Glass

Bombay Gin, Brandy, Bitters, Lime, Ginger Beer

\*Ask about our "Build Your Own" Bloody Mary Bar or  
Mimosa Bar \*

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.



# BAR SERVICES continued

Bartender fee is \$25 per hour, per bartender. Fee waived if bar sales exceed \$250 per bartender.

## WINE LIST

### HOUSE WINES

#### WHITE AND RED

CHARDONNAY | SYCAMORE LANES, CA | \$20 Per Bottle

CABERNET | SYCAMORE LANES, CA | \$20 Per Bottle

### GOOD GRAPES

#### WHITE AND RED

PINOT GRIS | EOLA HILLS, OR | \$28 Per Bottle

CHARDONNAY | 14 HANDS, WA | \$28 Per Bottle

ROSÉ | CHARLES & CHARLES, WA | \$35 Per Bottle

PINOT NOIR | CHRISTOPHER MICHAEL, OR | \$28 Per Bottle

MERLOT | VELVET DEVIL, WA | \$28 Per Bottle

CABERNET | RED DIAMOND, WA | \$28 Per Bottle

#### SPARKLING

BRUT CAVA | MAS FI, SP | \$30 Per Bottle

### GREAT GRAPES

#### WHITE AND RED

PINOT GRIS | ADELSHEIM, OR | \$40 Per Bottle

SAUVIGNON BLANC | MÉNAGE À TROIS, CA | \$35 Per Bottle

CHARDONNAY | ARGYLE, OR | \$55 Per Bottle

CHARDONNAY | KENDALL JACKSON, CA | \$45 Per Bottle

CHARDONNAY | SONOMA CUTRER, CA | \$75 Per Bottle

PINOT NOIR | ERATH, OR | \$55 Per Bottle

ZINFANDEL | JOEL GOTT, CA | \$55 Per Bottle

MERLOT | MONTEVINA, CA | \$40 Per Bottle

CABERNET | THREE RIVERS, WA | \$60 Per Bottle

CABERNET | FOLIE A DEUX, CA | \$60 Per Bottle

CABERNET | MT. VEEDER, CA | \$110 Per Bottle

#### SPARKLING

BRUT | DOMAINE CHANDON, CA | \$40 Per Bottle

BRUT | ARGYLE, OR | \$60 Per Bottle

BRUT | VEUVE CLICQUOT, YELLOW LABEL, FR | \$110 Per Bottle

**\*CORKAGE FEE | \$15 per 750 ML BOTTLE OF WINE\***

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.

# AUDIO VISUAL

## VIDEO/DATA DISPLAY PACKAGES

### PROJECTION PACKAGE | \$350

Includes : XGA LCD Projector (3500 Lumens), Tripod Screen, Projector Stand, Cables, Labor for Set-up and Recovery.

### PROJECTOR SUPPORT PACKAGE | \$100

(Required for clients bringing own LCD projector)  
Includes : Screen, Projection Stand, Cables, and Labor for Set-up and Recovery.

### 42" FLAT-PANEL LCD VIDEO DISPLAY PACKAGE | \$200

Includes : 42" LCD Display, Slim-line Stand, Cables, and Labor for Set-up and Recovery

## AUDIO EQUIPMENT

WIRED MICROPHONE\*\* | \$75

WIRELESS HANDHELD MICROPHONE\*\* | \$150

WIRELESS LAVALIERE MICROPHONE\*\* | \$150

4 CHANNEL AUDIO MIXER | \$60

12 CHANNEL AUDIO MIXER | \$100

AUDIO INTERFACE, DI / LAPTOP CONVERTER | \$50

COMPUTER SPEAKERS | \$20

\*\*Multiple microphones require a 4 or 12-channel mixer.

## VIDEO EQUIPMENT

BLU-RAY DISC PLAYER | \$50

## FLIPCHARTS AND EASELS

RECYCLED PAPER FLIPCHART PACKAGE with MARKERS | \$50  
ADHESIVE-BACKED FLIPCHART PACKAGE with MARKERS | \$60  
TRIPOD DISPLAY EASEL | \$15

## ADDITIONAL EQUIPMENT

DANCE FLOOR (15' x 15') | \$300

DRY ERASE BOARD (3' x 4') with MARKERS | \$50

EXTENSION CORD (25') | \$15

LASER POINTER | \$30

PODIUM | \$100

PODIUM with WIRED MICROPHONE | \$175

POLYCOM SPEAKER PHONE | \$120

POWER STRIP | \$15

RISER (8' x 12') | \$300

WIRELESS SLIDE ADVANCER | \$30

Menu pricing subject to change. All food/beverage/audio-visual orders are subject to a 24% service charge.