

Catering Menu



320 SW Harvey Milk Street,
Portland, Oregon 97204



CRAFT^{PDX}
— EAT+DRINK —



www.hi-lo-hotel.com Hi-Lo Hotel, Autograph Collection

Reception



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Passed or Stationed Hors d'oeuvres

Sold by the Dozen – Two Dozen Minimum

- Mini Guacamole Tostaditas: house made guacamole, salsa macha
32 per dozen
- Salmon Salad on Crispy Wontons
52 per dozen
- Pimento Crostini: house made pimento cheese, baguette, fruit garnish
38 per dozen
- Mini Hi-Lo Sliders: ground chuck beef patties, bacon, cheese, slider bun
48 per dozen
- Caramelized Cauliflower Skewers with Truffle Oil
48 per dozen
- Mozzarella Sticks: marinara
42 per dozen
- Arancini Risotto Cakes
44 per dozen
- Chilled Tiger Prawns: cocktail sauce
60 per dozen
- Falafel: chimichurri
48 per dozen
- Bacon Wrapped Scallops: seared scallops, bacon, chimichurri sauce
72 per dozen
- Chile Garlic Prawn Skewers: chili seared shrimp, cilantro citrus crema
84 per dozen
- Roast Beef Crostini: cold cut prime beef, local mushrooms, baguette chili aioli
82 per dozen
- Vegetable Tartlet: seasonal vegetables, cream sauce, tart shell
36 per dozen
- Mini Ceviche Tostaditas: sushi grade ahi tuna, lime juice, veggie medley
38 per dozen
- Smoked Chili Chicken Wing Drumettes: house made ranch dressing
42 per dozen
- Mongolian Beef Skewer: sweet chili sauce
64 per dozen
- Peanut Chicken Satay: mint yogurt dip
48 per dozen



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Hors d'oeuvres Stations and Platters

Display Platters

- Chips, Guacamole, and pico de gallo
10 per person
- Vegetable Crudité: seasonal dips and spreads
14 per person
- Mezza Greek Platter:
Hummus, tzatziki sauce, olives, grilled pita bread, cucumbers, artichokes, salami, feta cheese, sun dried tomatoes, grilled onions, fire roasted red peppers
15 per person
- Charcuterie Display:
variety of meats, pickled vegetables, toasted bread, jam
14 per person
- Cheese Platter Display:
variety of cheeses, pickled items, toasted bread, jam
14 per person
- Smoked Salmon Lox Display:
smoked salmon, seasonal fixings, cream cheese, toasted bread
15 per person
- Seafood Display:
oysters on the half shell, prawns, shrimp salad, smoked salmon, ahi tuna
29 per person

BYO or Chef Attended Action Station

- BYO CRAFTpx Mac and Cheese Station:
chicken, bacon, chives, cilantro, tomato, breadcrumbs
17 per person
- BYO Fajita Station:
chicken, steak, peppers & onions, corn tortillas, cilantro, onions, pico de gallo, guacamole, queso fresco
22 per person
- BYO Nacho Station:
house made queso, chips, chicken, cilantro, onions, tomato's, pico de gallo , sour cream, guacamole
19 per person
- BYO Slider Station:
chicken breast & beef patties, assorted toppings, slider buns
20 per person
- North West Salmon: seasonal accompaniments
21 per person
- Roasted Turkey: seasonal accompaniments
20 per person

\$150 fee For Chef Attended Stations

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Buffet & Plated Dinner



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Buffet Dinner Menu - 63 Per Person

Salad or Starter - Select 2

- Caesar Salad : mixed greens, parmesan, black pepper, croutons, caesar dressing
- Quinoa Farro Salad: quinoa and farro, seasonal veggies, seasonal dressing
- SW Cobb Salad: mixed greens, eggs, bacon, tomato, onions, chili dressing
- Corn Chowder: cream-based corn soup
- Tortilla Soup: veggie-based tortilla soup

Entrees - Select 2

- Roasted Airline Chicken Breast: peppercorn au jus
- Flat Iron Steak: demi-glace
- North West Salmon: pea puree
- Brisket Tacos: house smoked & braised brisket, tortilla, seasonal toppings
- Chicken Tacos: braised smoked chicken, tortilla, seasonal toppings
- Crab Cakes: remoulade
- CRAFTpdx Seasonal Chili Relleno : seasonal caldillo sauce

Sides- Select 3

- Truffle Cauliflower: truffle oil
- Squash Hash: warm seasonal squash salad, veggies
- CRAFTpdx Mac and Cheese: deluxe cheese blend, pasta
- Pesto Mac and Cheese: deluxe cheese blend, pesto cream
- Refried Beans
- White Rice
- Spanish Rice
- Shrimp Hushpuppies: deep fried corn bread, shrimp, veggies, paprika aioli
- Veggie Hushpuppies: deep fried cornbread, veggies, paprika aioli
- Glazed Beautiful Carrots: sweet colorful carrots
- Seasonal Chef's Choice Vegetables
- Seasonal Potato Hash: seasonal veggies, and seasoning
- Garlic Mashed Potatoes: garlic butter, potatoes, crema
- Brussels Sprouts: brussel sprouts seasonal toppings, seasonal sauce



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Table Service Dinner Menu - 65 Per Person

One Salad or Starter

- Caesar Salad : mixed greens, parmesan, black pepper, croutons, caesar dressing
- Quinoa Farro Salad: quinoa and farro, seasonal veggies, seasonal dressing
- SW Cobb Salad: mixed greens, eggs, bacon, tomato, onions, chili dressing
- Corn Chowder: cream-based corn soup
- Tortilla Soup: veggie-based tortilla soup

Choice of Two Entrees

- Roasted Airline Chicken Breast: peppercorn au jus
- Hanger Steak: demi-glace
- Pacific Salmon: pea puree
- Brisket Tacos: house smoked & braised brisket, tortilla, seasonal toppings
- Chicken Tacos: braised smoked chicken, tortilla, seasonal toppings
- Crab Cakes: remoulade
- CRAFTpdx Seasonal Chili Relleno : seasonal caldillo sauce

Two Sides

- Truffle Cauliflower: truffle oil
- Squash Hash: warm seasonal squash salad, veggies
- Mac and Cheese: deluxe cheese blend, pasta
- Pesto Mac and Cheese: deluxe cheese blend, pesto cream
- Refried Beans
- White Rice
- Spanish Rice
- Shrimp and Veggie Hushpuppies: deep fried corn bread, shrimp, veggies, paprika aioli
- Veggie Hushpuppies: deep fried cornbread, veggies, paprika aioli
- Glazed Beautiful Carrots: sweet colorful carrots
- Seasonal Chef's Choice Vegetables
- Seasonal Potato Hash: seasonal veggies, and seasoning
- Garlic Mashed Potatoes: garlic butter, potatoes, crema,
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Beverages



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Beverages

Bar Plans

DELUXE LEVEL BAR

8 per cocktail / 11 per martini

Portland Potato Vodka
Crater Lake Gin
Don Q Rum
Dewars Scotch
Evan Williams BIB
Lunazul Blanco Tequila

PREMIUM LEVEL BAR

10 per cocktail / 13 per martini

Tito's Vodka
Aviation Gin
Havana Club Rum
Johnnie Walker Black Scotch
Maker's Mark 46
Sazerac Rye
Espolon Blanco Tequila

PLATINIUM LEVEL BAR

12 per cocktail / 15 per martini

Grey Goose Vodka
Hendricks Gin
Bacardi Gran Reserve
Glenlivet Scotch
Basil Hayden
Templeton Rye
Siete Leguas Blanco

Signature Cocktails

14 per cocktail

Oaxacan Mule

mezcal, domaine de canton, lime, ginger beer

Lo Fashioned

whiskey, vanilla syrup, angostura apple bitters

Ode to New York

whiskey, dry vermouth, amaro nonino, maple syrup

Mi Abuela's Nightcap

light rum, oloroso sherry, house-made horchata

Project Cinderella

gin, apple brandy, bee local honey water, raspberry, egg white

Classic Mojito

light rum, cane sugar, mint, lime



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Beverages

Gallon Cocktails 1.75 per gallon

CRAFTpdx Margarita
blanco tequila, house made triple sec, lime juice, agave
nectar

Lo Bar Sangria
mescal, sour cherry, ginger, red wine

Hi-Lo Punch
bourbon, three citrus liqueur, fresh squeezed citrus,
hibiscus syrup, club soda

Classic Mojito
light rum, cane sugar, mint, lime

Modern Cosmo
orange-infused vodka, cranberry puree, Cointreau, lime

Beer

Assorted Domestic Beers
6 per bottle

Whitclaws, Assorted Import and Micro Brews
7 per bottle



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Beverages

House Wines

Oak Grove Cabernet, CA 38 per bottle
Oak Grove Chardonnay, CA 38 per bottle

Hi-Lo Hotel Signature Wines

Crafted Exclusively for the Hi-Lo in the Willamette Valley

Hi-Lo/Chehalem Pinot Noir, OR 45 per bottle
Hi-Lo/Chehalem Pinot Gris, OR 41 per bottle

Red Wines

Rex Hill Pinot Noir, OR 65 per bottle
Paul O'Brien Tempranillo, OR 54 per bottle
Mariantinto Tempranillo, MX 15 per bottle (375 ML)
House of Independent Producers-
Cabernet Sauvignon 44 per bottle

Sparkling Wines

Opera Prima Brut, SP 38 per bottle
Adami "Col Creadas" Prosecco, IT 44 per bottle
Agusti Torello Mata Cava Rosat, SP 44 per bottle

White Wines

Hi-Lo/Chehalem Pinot Gris, OR 52 per bottle
Alexana Estate Chardonnay, OR 67 per bottle
Louis Latour Grand Ardeche Chardonnay, FR 44 per bottle
Torre de Tierra Blanco, MX 44 per bottle
J. Christopher Sauvignon Blanc, OR 60 per bottle

Rose

Anne Amie Rose of Pinot Noir, OR 28 per bottle
Spindrift Cellars Rose of Pinot Noir, OR 42 per bottle



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Beverages

Non-Alcoholic Beverage

Coffee, Decafe and Hot Tea By the Gallon

- Nossa Familia Regular
75 per gallon
- Nossa Familia Decafe
75 per gallon
- Smith Teas
75 per gallon

Non-Alcoholic Beverage, cont.

- Assorted Sodas: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Seltzer, Bubbly Soda Water
4 per can
- Mineral Water
5 per bottle
- Assorted Fruit Juice
35 per carafe
- Iced Tea or Arnold Palmer
30 per gallon
- Seasonal Lemonade
45 per gallon

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