



# Breakfast & Lunch

## Breakfast/Brunch Bar

+ drip coffee/tea  
+ mimosa or bloody mary bar

### Granola

seasonal fruit, nut spreads, jam, yogurt

### Bagels

assorted house made bagels, cream cheese, hummus, butter, jam

### Pastries

assorted house made pastries

### Spanish Tortilla

confit potato and onion and camelized onion omelet, served with sourdough and olive oil

### Shakshuka

roasted tomato and bell peppers, egg, feta, olive, served with toast

### Croissant Sandwich

mini croissants, egg salad, cold cuts, cheese, accoutrements

### Toast Bar

house brioche and sourdough, butter, jam, smashed avocado, nut spreads

### Quiche

bacon, ham, cheddar, tomato, leek, mushroom, potato, goat cheese

### French Toast Bread Pudding

maple, compote, candied nuts

### Fruit

seasonal fruit, yogurt, peanut butter

## Boxed Lunch

choice of small salad or chips  
choice of cookie or muffin

### Croissant Sandwich

mini croissants, egg salad, cornichon

### Ham & Cheese Sandwich

ham, fontina cheese, greens, garlic aioli, pickle

### BLT+C Wrap

bacon and herb vinaigrette, greens, tomato, mozzarella, flour wrap

### Hummus and Veggie Bowl

white bean hummus, seasonal veggies, zaatar, olive oil

### Turkey Sandwich

roasted turkey, dijon mayo, greens, ciabatta

All bookings subject to a 20% service charge  
\*pricing and availability subject to change



# Appetizers

## Appetizer Boards

**Cheese / Charcuterie Board**  
selection of cured meats and cheeses, nuts, jam, crackers

### Crudités Board

Seasonal market fresh vegetables, house ranch, white bean hummus

### Fruit Board

Selection of seasonal fresh fruits

## Passed Appetizers

### Croquettes

roasted chicken and bacon bechamel fritters, garlic aioli

### Crostini

Spanish sausage, goat cheese, piquillo pepper, fresh basil, baguette

### Cured Salmon

crispy brioche, whipped mascarpone, hot honey, citrus, maldon

### Spring Leek & Asparagus vg

creamy gruyere bechamel, puff pastry, herb salad

### Oysters

local brined oyster shooter, seasonal citrus

### Stuffed Mushrooms vg

creamy spinach, gruyere, garlic, herbs, brown butter  
add crab or smoked trout +

### Marinated Beets vg

miso marinated, olive oil, toasted sesame, shaved gouda

### Sliders vg

lentil and bean slider, house made bun, farm greens, mango chutney

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# Family Style Meals

## Family Style Luncheon/Dinner

### Salad

#### Seasonal

spiced nuts, shaved red onion, hot honey vinaigrette, goat cheese

#### Caesar

baby lettuce, fresno and parmesan dressing, boqurones, fried artichoke

#### Kale

6 month aged balsamic vinegar, garlic breadcrumbs, aged gouda

### Sides

#### Butter Rolls

#### Herb Roasted Veggies

#### Confit red potatoes

#### Broccolini, caper butter

Toasted bread with fresh tomato and olive oil

#### Roasted heirloom carrots

### Entrées

#### Paella vg

caramelized onion, sofrito, rice, stock  
choice of:  
chicken/chorizo  
or  
shrimp and mussels  
or  
seasonal vegetables

#### Salmon

seared fillet, fennel, chermoula

#### Chicken

roasted airline chicken breast, pecan muhammara, white bean

#### Short Rib Risotto

braised short rib, mushroom and sage broth, brie, fried onion, preserved mushroom

#### Eggplant vg

slow roasted eggplant, quinoa, whipped ricotta, preserved mushroom, herb salad

#### Duck

confit duck leg, roasted asparagus, butternut squash, pickled shallot

#### Lasagna

local pasta, roasted tomato bolognese, gruyere, fresh mozzarella

#### Pappardelle

spanish soprasada, roasted piquillo pepper, tomato

### Dessert

#### Cookie Platter

White Chocolate and Rose Mousse

#### Fruit and Custard Tart

#### House Bon Bons

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# Beverage

## Open Bar

priced per person each hour  
includes beer and wine  
includes soft drinks

### Select

Lolo Pass select brands such as  
Monopolowa and Beefeater and mixers  
1 signature cocktail

### Premium

Luxury brands including Grey Goose,  
Portland's Freeland Gin, our favorite  
Oregon wine and beer  
2 signature cocktails

## Wine & Beer

priced per person each hour  
includes beer and wine  
includes soft drinks

### Select

Lolo Pass select beer, white wine,  
red wine and sparkling

### Oregon's Own

Selection from our favorite brewers  
and wine makers from in and around  
Oregon

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# Rental Fees

## Art Gallery

Before 5pm

\$50/hour space rental fee

After 5pm

\$250/hr minimum F&B spend

## Penthouse Room

\$250/hr minimum F&B spend

## Westside Rooftop

\$400/hr minimum F&B spend

## Full Rooftop

\$2500/hr minimum F&B spend

## Lobby

\$500/hr minimum F&B spend

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