



2024

Portland Spirit

PRIVATE EVENT MENUS



**Pricing does not include applicable tax or 22% service gratuity.*



HORS D'OEUVRES À LA CARTE

DISPLAYED

\$4/person

Caprese Sliders - Fresh tomatoes, mozzarella cheese and basil, served with basil pesto and balsamic vinegar on challah bread (**can be made vegan**)

Roasted Brussels Sprouts (V) - (Add bacon for \$1 per person)

\$5/person

Hummus & Fresh Vegetable Display - An array of fresh seasonal vegetables served with house vegetable dip, hummus and pita bread (**VEG**)

Seasonal Fruit Display - Variety of seasonal fruit (**V & GF**)

BBQ Pulled Pork Sliders - Topped with pickled onions, carrots and jalapeños on challah bread

Savory Brie en Croûte - Baked Brie served with crostini

\$6/person

Carved Turkey - Carved on site, served with house bread, mayonnaise and Dijon mustard

\$7/person

Applewood Ham - Carved on site, served with house bread, mayonnaise and Dijon mustard

\$9/person

Cheese Display - Imported and domestic cheese served with an assortment of crackers

Roasted Strip Loin - Pacific Northwest New York roasted strip loin, carved on site, served with house bread and horseradish cream sauce

Mediterranean Display - Marinated Greek olives, cured meats, feta cheese, pepperoncini, artichoke hearts and pickled onions served with pita bread

\$11/person

Charcuterie & Cheese Display - Assorted imported and domestic cheeses, imported cured meats from Italy (*Spicy Schiacciata, Guanciale and Salami Finocchio*), dried fruits, nuts and roasted sweet peppers, served with fresh bread

\$17/person

Seafood Display - Smoked salmon lox, bay shrimp, Dungeness crab, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce

TRAY PASSED

\$2/item

- Pita bread with hummus & roasted red peppers (**V**)
- Spicy boneless chicken bites served with ranch dressing
- Zucchini cakes topped with tomato dill relish (**VEG**)

\$3/item

- Bruschetta with basil pesto (**V**)
- Jumbo prawns with cocktail sauce (**GF**)
- Italian style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese (**GF**)
- Mini chicken Cordon Bleu bites (*Swiss/American cheese blend and Canadian bacon*)
- Breaded cauliflower bites served with sweet chili sauce (**V**)

\$4/item

- Assorted mini quiche
- Crostini with cambozola cheese and cipolline onion
- Balsamic-glazed asparagus spears wrapped in prosciutto (**GF**)
- Mini sweet pepper stuffed with mozzarella wrapped in prosciutto (**GF**)
- Columbia River steelhead cakes with lemon caper aioli
- Mushroom caps with sausage & gorgonzola cheese (**GF**)
- Steak bites marinated in chimichurri (**GF**)
- Mini puff pastry bouchée filled with lobster meat and finished with sriracha mayo
- Mini puff pastry bouchée filled with cream cheese, cucumber and smoked salmon lox
- Mini beef wellingtons
- Coconut curry chicken satay with sweet Thai chili sauce (**GF**)
- Bacon-wrapped prawns with mango coulis (**GF**)



HORS D'OEUVRE PACKAGES

DAYTIME PACKAGE \$35/per person

Save \$1/per person

Displayed Appetizers

Seasonal fruit display (V & GF)
Fresh vegetable display with hummus and
house vegetable dip (VEG)
Cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (can be made vegan)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (V)
Italian style meatballs with mole sauce and cotija cheese (GF)
Spicy boneless chicken bites with ranch dressing

EVENING PACKAGE \$42/per person

Save \$2/per person

Displayed Appetizers

Seasonal fruit display (V & GF)
Fresh vegetable display with hummus
and house vegetable dip (VEG)
Charcuterie & cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (can be made vegan)
Roasted brussels sprouts (V)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (V)
Italian style meatballs with mole sauce and cotija cheese (GF)
Spicy boneless chicken bites with ranch dressing
Bacon-wrapped prawns with mango coulis (GF)
Mini chicken Cordon Bleu bites

PREMIUM PACKAGE \$55/per person

Save \$3/per person

Displayed Appetizers

Fresh vegetable display with hummus
and house vegetable dip (VEG)
Charcuterie & cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (can be made vegan)
Seafood display with lemons and cocktail sauce (GF)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (V)
Mini chicken Cordon Bleu bites
Balsamic-glazed asparagus spears (GF)
Steak bites marinated in chimichurri (GF)
Zucchini cakes with tomato dill relish (VEG)



BRUNCH BUFFET

\$36 per person

Included

- Croissants
- Assorted scones

Displayed

Hors d'oeuvres

- Imported & domestic cheese display with crackers
- Seasonal fruit display **(V)**
- Hummus & fresh vegetable display **(VEG)**
- Seafood Display — Smoked salmon lox, bay shrimp, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce.

Salads

- Southwest chicken salad
- Mixed green salad with house vinaigrette **(V)**
- House pasta salad **(VEG)**

Sides

- Black pepper bacon **(GF)**
- Breakfast sausage links **(GF)**
- Scrambled eggs **(GF)**
- Country style potatoes **(VEG & GF)**

Entrées

- French toast with maple syrup **(VEG)**
- Eggs Benedict
- Pasta primavera **(VEG)**



PLATED LUNCH

\$35 per person

Included

- Fresh baked bread
 - Seasonal house salad
 - All protein entrées served with chef's choice starch* and seasonal vegetables
- *Starch could contain gluten, please request GF if needed

Choose Two

Protein Entrées

- Carne Adobada (*only available on Portland Spirit*) (GF)
Chipotle marinated char broil skirt steak topped with fire-roasted salsa and cotija cheese, served with mashed potatoes
- Herb-roasted beef shoulder tender topped with rich mushroom demi-glace (GF)
- Garlic cilantro lime-marinated beef shoulder tender with chimichurri (GF)
- Baked Columbia River steelhead topped with gremolata finished with white wine & lemon infused olive oil (GF)
- Blackened Columbia River steelhead topped with fresh mango salsa (GF)
- Baked Columbia River steelhead topped with pineapple chutney (GF)
- Baked Pacific cod topped with lemon caper cream sauce (GF)
- Chicken mole
Topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- Pan-seared chicken breast topped with marsala sauce
- Champagne citrus marinated breast of chicken finished with an orange glaze (GF)
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro (GF)
- Caesar salad with blackened Columbia River steelhead topped with pickled onions (GF w/out croutons)

Choose One

Vegetarian Entrée

- Portobello mushroom stuffed with feta, tomato, onion and zucchini (V w/out feta & GF)
- Mushroom ravioli tossed in garlic herb butter
- Yellow Thai curry vegetables over steamed rice (V & GF)
- Pasta primavera with roasted garlic cream sauce
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce
- Vegetarian enchiladas served with rice and beans



LUNCH BUFFET

\$40 per person

Included

- Fresh baked bread
- Imported and domestic cheese display with crackers

Choose One

Passed Appetizer

- Italian style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Breaded cauliflower bites served with sweet chili sauce **(V)**
- Crostini with cambozola cheese and cipolline onion

Choose

Two Salads

- Mixed green salad **(V & GF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V & GF)**
- Kale and spinach salad with dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V & GF)**
- House pasta salad

Choose

One Side

- Fresh seasonal vegetables **(V & GF)**
- Roasted red parsley potatoes **(V & GF)**
- Traditional rice pilaf **(V & GF)**
- Spanish rice
- Garlic mashed potatoes **(GF)**
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese
- Israeli couscous with seasonal vegetables (*served warm*)
- Baked potatoes topped with sour cream and chives (*add bacon for \$1 per person*) **(GF)**

Choose

Two Entrées

- Salmon fillet with gremolata **(GF)**
- Salmon fillet with lemon caper butter **(GF)**
- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF)**
- Beef bourguignon **(GF)**
- Chicken parmesan topped with marinara sauce
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Yellow Thai coconut curry vegetables over steamed rice **(V & GF)**
- Mushroom ravioli tossed in garlic herb butter sauce **(VEG)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce **(VEG)**



PLATED DINNER

\$42 per person

Included

- Fresh baked bread
- Seasonal house salad
- All protein entrées served with chef's choice starch* and seasonal vegetables
- *Starch could contain gluten, please request GF if needed

Choose Two

Protein Entrées

- Herb-roasted Pacific NW beef tenderloin topped with mushroom demi-glace **(GF)**
- Herb-roasted Pacific NW beef tenderloin w/caramelized shallot gorgonzola butter **(GF)**
- Citrus lime cilantro marinated Pacific Northwest beef tenderloin with chimichurri **(GF)**
- Herb-roasted Pacific Northwest beef tenderloin with bacon jam **(GF)**
- Baked Columbia River steelhead filet topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Columbia River Steelhead stuffed with ricotta and spinach, topped with blackened shrimp and lemon-infused olive oil
- Horseradish-crusting Columbia River steelhead finished with lemon-infused olive oil **(GF)**
- Blackened Columbia River steelhead filet topped with fresh mango salsa **(GF)**
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa **(GF)**
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce
- Prosciutto-wrapped chicken breast topped with tomato relish and provolone **(GF)**
- Citrus marinated Statler chicken breast finished with lemon caper compound butter

Choose One

Vegetarian Entrée

- Vegetarian lasagna
Fresh layers of pasta stuffed with seasonal vegetables and fresh mozzarella cheese; finished with marinara sauce
- Wild mushroom ravioli tossed in garlic herb butter
- Yellow Thai curry vegetables over steamed rice **(V & GF)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce
- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**



DINNER BUFFET

\$48 per person

Included

- Fresh baked bread
- Imported and domestic cheese display with crackers

Choose One

Passed Appetizer

- Italian-style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Breaded cauliflower bites served with sweet chili sauce **(V)**
- Crostini with cambozola cheese and cipolline onion

Choose

Three Salads

- Mixed green salad with house vinaigrette **(V & GF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V & GF)**
- Kale and spinach salad w/dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette **(V & GF)**
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon-infused olive oil
- House pasta salad

Choose

Two Sides

- 5-grain blend **(V)**
- Spanish rice **(V & GF)**
- Traditional rice pilaf **(V & GF)**
- Garlic mashed potatoes **(GF)**
- Creamy Brussels sprouts with bacon **(GF)**
- Steamed fresh seasonal vegetables **(V & GF)**
- Tallow roasted fingerling potatoes **(GF)**
- Baked potatoes topped with sour cream and chives (*Add bacon for \$1 per person*)

Choose

Two Entrées

- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF)**
- Herb-roasted Pacific Northwest New York striploin topped with shallot gorgonzola compound butter (*add \$2 per person*) **(GF)**
- Roasted al pastor marinated pork loin with pickles, onions and jalepeños **(GF)**
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF)**
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Columbia River steelhead filet topped with lemon caper compound butter **(GF)**
- Columbia River steelhead filet topped with a pineapple chutney **(GF)**
- Yellow Thai curry vegetables on white rice **(V & GF)**
- Seasonal vegetarian lasagna **(VEG)**
- Pasta primavera with roasted garlic alfredo sauce **(VEG)**



PLATED DESSERT

Chef's choice dessert — \$5 per person

Choose two options — \$7 per person

Choose three options — \$10 per person

Chocolate Cake

Contains velvety chocolate mousse between layers, a chocolate cookie crust, chocolate ganache and chocolate chips

Lemon Berry Vanilla Cake

This crumb cake contains a lemon berry cream mascarpone filling and real blueberries and cranberries

New York Cheesecake with House Mixed Mountain Berry Sauce

Flourless Chocolate Torte *by Sweet Streets (GF)*

Snickers® Bar Pie

OTHER DESSERT SELECTIONS

Fresh baked chocolate chip cookies **\$2/each**

Chocolate chip brownies **\$3/each**

White & dark chocolate dipped strawberries **\$3/each**

Blue Star donut holes — assorted flavors **(GF) \$8/person**

Assorted macaroons **\$9/person**

Assorted miniature desserts — mix of three **\$9/person**
(lemon bar, chocolate chip cookie brownie & marionberry crumble bar)

Assorted miniature desserts — mix of four **\$12/person**
(lemon bar, chocolate chip cookie brownie, marionberry crumble bar & GF peanut butter crunch bar)



BBQ BUFFET MENU

\$50 per person

Included

- Fresh baked bread
- Imported & domestic cheese display with crackers
- Seasonal fruit display
- Pickled seasonal vegetables

Choose

Three Salads

- Fresh artisan romaine topped with fresh fruits, finished with house vinaigrette (V & GF)
- Corn, black bean, napa cabbage and sweet pepper slaw (V & GF)
- Baby kale & arugula salad with citrus dressing (V & GF)
- Bacon potato salad (GF)
- Pesto pasta salad (V)

Choose

Three Entrées

- Corn on the cob served with crema & queso fresco
- Barbecue chicken quarter
- Barbecue baby back ribs
- Barbecue NY striploin
- BBQ beans with Beyond Sausage (V)

Dessert

- Fresh baked cookies



SEASONAL HOLIDAY BUFFET

\$58 per person

Included

Hors d'oeuvres

- Fresh baked bread
- Locally sourced fresh fruit display (V)
- Imported & domestic cheese with crackers
- Hummus & fresh vegetable display (VEG)

Included

Salads

- Mixed green salad (V)
- Caesar salad with parmesan, fresh croutons and pickled onions (GF w/o croutons)
- Spinach, kale, dried cranberry and hazelnuts with house seasonal vinaigrette (VEG)

Included

Sides

- Fresh seasonal winter vegetables (VEG & GF)
- Rosemary stuffing with apples and hazelnuts
- Fresh cranberry sauce enhanced with Marion blackberries (V & GF)
- Roasted garlic mashed potatoes (VEG & GF)
- Roasted yams tossed in brown sugar and butter (VEG & GF)
- Traditional gravy

Choose

Two Entrées

- Carved Northwest turkey (GF)
- Carved applewood ham (GF)
- Carved Pacific Northwest New York striploin with horseradish cream sauce (GF)

Dessert

- Seasonal dessert