



EMBASSY SUITES®

Portland/Hillsboro
By Hilton

2024 BANQUET/CATERING MENU

Executive Chef – Henderson Williams

Freshness, quality and an eye for small details are some of the characteristics which set us apart, as well as our willingness to provide menu customizations. We are confident that our team can exceed you and your guests' food & beverage expectations. Pricing and availability of items subject to change based on the supply chain.

EMBASSY SUITES BY HILTON- PORTLAND HILLSBORO

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EMBASSY SUITES®

Portland/Hillsboro

Menu Selections

In addition to our printed menu suggestions, our chef may be able to assist with customizing menus to enhance your event. The executive chef will determine the appropriate seasonal starch and vegetable for your entrée and may need to deviate because of weather, quality or market issues. Prices are subject to change.

Buffets

Buffets are served for one & a half hours. **All menu items have a minimum of 12 guests** unless otherwise noted. If your guarantee is less than 12, you will be assessed either an additional \$6.00 per person, or charged for 12 guests (whichever is less). Due to health regulations and quality concerns, leftover buffet food items may not be served during mid-morning, afternoon or evening breaks.

Guarantees

Final meeting space details and catering orders must be finalized no later than 14 days in advance of your event. A final guaranteed head count is due no later than 10 days prior to your event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or number in attendance, whichever is the greater.

Flowers & Décor

The hotel has a list of recommended vendors that we would be happy to share with you. Should you make your own arrangements, kindly supply a list of vendors so that we may assist them in servicing your needs. All deliveries should be coordinated with your event manager. The hotel does not permit the modifications of walls, doors or ceilings that would leave damage.

Linen

Linens and napkins are available in black and white through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering manager can assist you with these services.

Hotel Service Charge

Service Charge: 22% of all food, beverage, room rental, audiovisual and setup fees will be added to your account to cover discretionary costs of the event. A deposit may be required.

Function Catering

No outside food or beverage is permitted. Any leftover food that leaves the property after an event is strongly discouraged. We assume no health or food borne illness responsibilities. Improper food storage and reheating can lead to serious illness or death.

Breakfast Buffets

Served with freshly brewed 100% Arabica coffee, selection of teas and chilled juices. Priced per person.

Continental Breakfast

Selection of pastries with creamery butter, fruit preserves, sliced fresh fruit & whole bananas \$18

Embassy Executive

Seasonal sliced fruit, whole fruit & bananas, fresh baked pastries, assorted yogurts, Bob's Red Mill oatmeal with assorted toppings \$21

Rise & Shine

Breakfast Sandwich Croissants: egg, bacon, cheddar, spinach & tomato. **Vegetarian option:** egg, squash, spinach, tomato & provolone. Served with fresh fruit & hashbrowns \$22

Southwest

Southwest egg quiche with jack cheese, peppers & spinach. Served with bacon, chorizo breakfast sausage, potatoes O'Brien, fresh sliced fruit & assorted pastries \$22

Rooster Rock

Scrambled eggs with cheddar, bacon, breakfast sausage, hashbrowns, cold cereals with milk & fresh sliced fruit \$22

Ranchers

Scrambled eggs with cheddar, bacon, turkey & pork sausages, hashbrowns, fresh sliced fruit & pastries \$23

Breakfast Buffet Additions

Designed to enhance your existing menu, priced per person

Hard Boiled Eggs

Served chilled in the shell \$2.50

Cold Cereals & Milk

Assorted varieties \$3

Seasonal Fresh Fruit Platter

Sliced fruit & berries \$5

Yogurt

Assorted individual low fat & Greek yogurts \$3

Bob's Red Mill Oatmeal

Steel cut oats with brown sugar, walnuts, flax seed, coconut, golden raisins & dried cranberries \$5

Greek Yogurt Granola Parfait

Layers of yogurt, seasonal fruit & honey-oat granola \$6

Omelet Action Station*

Fluffy omelets made to order \$15

Selection of toppings: to include: olives, artichoke, mushrooms, jalapenos, squash, peppers, onions, spinach, tomato, ham, bacon, turkey sausage, cheeses & egg whites

**Associated chef attendant fee applies \$75*

Plated Breakfast

Accompanied with freshly brewed 100% Arabica coffee, selection of teas & chilled juices.
Limit group entrée selection to one choice.

Traditional American Breakfast

Scrambled eggs with cheddar, potatoes O'brien & choice of bacon or pork sausage \$23

Columbia

Scrambled eggs with cheddar, bacon, turkey breakfast sausage & hash browns \$23

Cinnamon Brioche French Toast

Dipped in vanilla bean custard served with maple syrup and creamery butter & choice of crispy bacon or turkey breakfast sausage \$24

Spa Benedict

Poached egg with smoked salmon, sautéed spinach, smoked tomato-basil sauce **or** classic béarnaise sauce, on a whole wheat English muffin, served with breakfast potatoes, bacon & grilled tomato \$29

Plated Breakfast Sandwiches & Wraps

Served with freshly brewed 100% Arabica bean coffee, selection of teas & chilled juices.
Choose hash browns or potatoes o'brien.

Bacon Croissant (Gluten free bread available + \$3)

Scrambled eggs, cheddar, bacon, tomato & spinach \$26

Vegetarian option: egg or tofu, cheddar, tomato, spinach, zucchini & guacamole

Tomato Tortilla Burrito Wrap

Scrambled eggs, pepper jack cheese, guacamole, bacon, spinach & tomato \$26

Tortilla Burrito Wrap

Egg whites, cheddar, guacamole, turkey sausage, spinach & tomato \$26

Breakfast or Brunch Enhancements

Available with plated or buffet breakfasts, priced per person

Bagel Bar

Assorted bagels, cream cheeses, creamery butter, fruit preserves, peanut butter, honey, served with a toaster \$10

Smoothies

House-made with greek yogurt, almond milk, & seasonal fruit \$6

Greek Yogurt Granola Parfait

Layers of yogurt, seasonal fruit & honey-oat granola \$6

Smoked Salmon Lox Platter

Capers, red onion, tomato, lemon, whipped cream cheese & bagel \$18

Baked Goods

Priced per dozen unless otherwise noted

Assorted Baked Pastries

Assortment of popular varieties, selection will vary \$37

Danish

Assorted fruit filled \$35

Croissants

Flaky & buttery, freshly baked \$35

Muffins

Assorted varieties, freshly baked \$35

Seasonal Scones

Assorted varieties \$36

Banana Walnut Bread

sweet bananas & crunchy walnuts \$36

Cranberry-Orange Bread

sliced tea bread with cranberry & orange zest \$36

Blueberry Tea bread

sliced tea bread with blueberries \$36

Mini French Pastries

1.5 inch squares \$39

Chocolate Fudge Brownies

decadent & fudgy \$35

Assorted Cupcakes

Assorted flavors \$26 per 8 pack

Rice Krispie Treats

Traditional puffed rice & marshmallow bars \$35

Berry Linzer Bars

Shortbread style bar with berry filling \$38

Lemon Curd Bars

Shortbread style bar with lemon curd & powdered sugar \$38

Fresh Baked Cookies

Assorted varieties \$30

Fruit Empanadas

Pastry filled with fruit compote – choose marionberry or apple **vg** \$35

Bacon Cheddar Marsant

A savory cross between a muffin & a croissant \$59

Morning/Afternoon Breaks

Priced per person. Minimum of 12 guests.

Go Energy Break

Celery, cucumber & carrot sticks with house made nut butter, hummus & pita bread, spiced edamame, & citrus cucumber mint water \$15

Pacific Northwest Cheese Platter

Assorted local varieties, served with apple chutney, spiced nuts & crusty bread \$14

Build-Your-Own Oregon Trail Mix

Honey oat granola, raisins, dried cranberries, candied walnuts & hazelnuts, sunflower & pumpkin seeds, banana chips, dark chocolate chips, M&Ms, pretzels, goldfish & coconut \$12

Ballpark Break

Zenner sausage “piggies in a blanket,” sea salt caramel roasted peanuts, baked soft pretzels with honey mustard, strawberry lemonade \$16

Sweet Tooth

Assorted freshly baked cookies, dark chocolate brownies, rice crispy treats \$15

Farmers Fruit & Octane

Sliced seasonal fruit platter, house-made energy bars & seasonal fruit smoothies \$15

Artisanal Cheese & Salami

Smoked Tillamook cheddar & assorted artisan cheese, salumi’s, pickled vegetables mustards, rustic bread & crackers \$16

Greek Tapas

Hummus, tzatziki, olives, tapenade, stuffed grape leaves, pickled vegetables & grilled pita \$16

Vegetable Crudité Platter

Carrot sticks, celery, cucumber, broccoli florets, & baby tomatoes with herb ranch dip \$10

Tortilla Pinwheel Sandwiches

Turkey, ham, & vegetarian \$11

Fruit Skewers

Assorted fresh fruit, skewered and drizzled with mint & honey \$5

Assorted Chips

Kettle style, assorted varieties \$3

Granola Bars

Assorted varieties \$3

Chocolate Dipped Strawberries

\$40 / dozen

Plated Deli Sandwiches

Served with side field green salad and sliced fruit. Limit group entrée selection to two choices with an additional vegetarian option, counts required in advance. \$29

Celebration Turkey

Roasted turkey, cranberry cream cheese, walnuts, provolone & LTO on sourdough bread

Roast Chicken Breast

Herb roasted chicken, sun-dried tomato aioli, provolone cheese, LTO on rustic wheat bread

Roast Beef

Angus roast beef, horseradish dijon mayonnaise, cheddar, LTO on whole wheat bread

Hambone

Slow cooked ham, dijonaise, swiss cheese, LTO, granny smith apple & rye bread

Veg-Head

Grilled vegetables, cucumber, LTO, avocado & basil walnut sun-dried tomato cream cheese on whole wheat bread –**Vegetarian Option-**

Artisan Deli Sandwich Buffet

Crafted sandwiches on assorted bread with lettuce, tomato & onion “LTO”. Served cut in half, on platters with soup du jour, kettle chips, sliced fruit, tossed green salad & cookies. \$27

Turkey & Provolone

Roast turkey, provolone cheese & sun-dried tomato spread

Honey Ham & Swiss

Shaved honey ham, Swiss cheese & dijonaise

Roast Beef & Cheddar

Roast beef, cheddar cheese & horseradish dijon mayonnaise

Vegetable Sandwich

Grilled vegetables, avocado & sundried tomato spread -**Vegetarian Option-**

That’s a Wrap! - Deli Wrap Buffet

Gourmet wraps crafted served cut in half on platters served with soup du jour, kettle chips, fresh sliced fruit, tossed green salad & fresh baked cookies. \$28

Harvest Moon

Roast turkey, provolone cheese, LTO, cranberry cream cheese & artisan tortilla

Columbia Gorge

Roast beef, cheddar, caramelized onions, LTO, dijonaise & artisan tortilla

Hambone

Shaved ham, swiss cheese, LTO, granny-smith apple & dijonaise & artisan tortilla

Buffalo Bleu

Buffalo chicken, blue cheese, LTO, honey mustard & artisan tortilla

Veg-Head

Grilled vegetables, provolone cheese, avocado, LTO, walnut lemon cream cheese & artisan tortilla

Artisan Middle Eastern / Indian Deli Platter Buffet

Crafted “build-your-own” sandwich or deli plate. Served with soup du jour, kettle chips, sliced fruit, tossed green salad & cookies. \$28
Minimum 24 guests

Chilled Chicken Chop Shawarma

Chicken breast traditionally marinated in toasted spices, grilled & chopped

Chilled Grilled Vegetables – finished with lemon

Eggplant, zucchini & bell-peppers

Accoutrements

Whole naan bread, lettuce, raita, cilantro, yogurt, pickled red onion, tomato slices, pickled jalapenos

Grab & Go - Box Lunch - Deli Sandwiches

Choose an assortment of sandwiches from the “Artisan Deli Sandwich Buffet” list. Served with kettle chips, fruit, cookie, trail mix & bottled water. \$25

Sandwiches served “dry” with condiments on the side on request

Grab & Go - Box Lunch - Deli Wraps

Choose an assortment of wraps from the “Deli Wrap Buffet” list. Served with kettle chips, fruit, cookie, trail mix & bottled water. \$26

Wraps served “dry” with condiments on the side on request

Buffets - Lunch or Dinner

Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests.

GF=gluten free VG=vegan V=vegetarian

Mid-East Street Food

Turmeric yogurt marinated Chicken with cashews, lime & cilantro GF

Gyro beef with sautéed peppers & onions

Falafel "garbanzo tahini fritters" VG

Saffron rice GF + VG

Sliced tomato, greens & dolmas GF + VG

Baba ghanoush, hummus, tabbouleh, tzatziki & olives GF+ V

Tomato-cucumber salad with mint & lemon GF+ VG

Pita bread V

Dessert: Baklava \$38

North by Northwest

Brined chicken breast, sweet red peppers & smoky blackberry sauce GF

Pacific cod, citrus coriander broth, lemon, dill & side chilled Tzatziki GF

Wild Mushroom Risotto with Oregon hazelnuts GF + V

Seasonal market vegetables GF + VG

Field green salad with vegetables, seeds, croutons & assorted dressings GF

Pasta salad, hazelnut pesto, sundried tomatoes, olives & artichoke V

Dessert: Brownies \$37

Southern Comfort

Fried buttermilk Cajun chicken

Hoppin' John with black eyed peas, rice & Cajun shrimp GF

Crispy fried okra V

'Franks Red Hot' remoulade dipping sauce

Seasonal market vegetables GF + VG

Cabbage & apple coleslaw with honey Greek yoghurt dressing GF + V

Pickles & hot sauces

Buttermilk biscuits with honey & creamery butter V

Dessert: Pecan Pie \$38

Soup & Salad Bar

Baby lettuces, romaine & spinach GF + VG + V

Tomato, cucumber, carrot, radish, celery, bell peppers, pickled onion, mushroom

Garbanzo beans, sunflower & pumpkin seeds, candied walnuts, olives, croutons

Dried cranberries & raisins, toasted quinoa, artichoke hearts, pepperoncini,

Roast chicken, ham, egg, cottage, feta, blue, cheddar & parmesan cheeses

Assorted dressings & Olive Oil / Vinegar

Fresh made soup

Artisan rolls with creamery butter

Dessert: Fresh Baked Cookies \$30

Add-on: in-house hickory smoked Pacific Salmon; light maple coriander glaze \$8 per piece

Buffets - Lunch or Dinner

Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests.

GF=gluten free VG=vegan V=vegetarian

Now & Zen

Chicken curry, coconut milk, raisins, peppers, peanuts, lime, mint & cilantro GF
Sweet 'n sour eggplant, tandoori spiced, water chestnuts, peppers, pineapple & squash GF + VG
Basmati rice with toasted spices GF + V
Vegetable Medley with orange zest & ginger GF + VG
Pickled ginger, cucumber yogurt raita, mango ginger chutney & grilled Pita
Fresh green salad with assorted dressings & accompaniments
Fresh fruit with berries GF + VG
Dessert: Assorted Dessert Bars \$37

Taste of Italy

Cavatappi pasta noodles & cheese tortellini V
Marinara, Alfredo, & pesto sauces V
Grilled sliced chicken breast marinated in lemon & Italian spices GF
Italian ground beef meatballs
Market vegetables GF + VG
Nouvelle Caesar salad, romaine heart, butter lettuce, kale, quinoa & smoked almonds GF + V
House made focaccia bread with olive oil & herbs V
Dessert: Tiramisu \$38

Market of Choice

Hefeweizen & sage brined turkey breast, four-peppercorn gravy, crisp sage & hazelnuts
Coastal cod filet, citrus fennel rub, pickled carrot curls & carrot rhubarb chipotle sauce GF
Root vegetables / roasted GF + VG
Whipped Yukon potatoes GF + V
Tomato & cucumber Salad, red onion, feta, olive, mint, olive oil, balsamic GF + V
Fresh green salad with assorted dressings & accompaniments
Fresh fruit with berries GF + VG
Dessert: Cheesecake \$36

Mount Hood

Rosemary smoked Chicken breast, peach velouté sauce & puffed rice GF
Tempura Salmon, kale, sweet potato chips & citrus yogurt sauce GF
Curry Rice GF + V
Market vegetables GF + VG
Fresh green salad with assorted dressings & accompaniments
Fresh fruit with berries GF + VG
Dessert: Red Velvet Cupcakes \$37

New Delhi

Butter Chicken, garam masala, tandoori masala, garlic, tomato, cream GF
Paneer Tikka Masala, yogurt, ginger, garlic, coriander, cumin, cinnamon, chili, tomato GF
Basmati Rice, ghee, toasted cumin seeds, cinnamon, cardamom GF
Market Vegetables, Naan, Raita, mango tamarind chutney
Spinach Salad, apples, almonds, craisins, cucumber & ginger orange yogurt dressing GF
Dessert: Chefs Choice \$37

Buffets - Lunch or Dinner

Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests.

GF=gluten free VG= vegan V=vegetarian

Pendleton

Herb Panko crusted Chicken, mushroom sauce & crisp kale threads
House smoked Pork Loin, apple, mustard maple sauce, bacon & toasted hazelnuts
Roasted medley of sweet potatoes & golden potato, roasted almonds & crisp sage GF + V
Seasonal market vegetables GF + VG
Waldorf salad, butter lettuce, apples, celery, walnut, raisins, grapes & yogurt honey dressing GF + V
Field green salad with vegetables, seeds, croutons & assorted dressings V
Dessert: Cheesecake & Petite Desserts \$38

Vineyard

Roasted chicken breast, leeks, tomato relish & wine beurre blanc
Coriander salmon fillet, dill & Willamette Valley red wine cherry sauce
Wild rice pilaf with dried cranberries & hazelnuts GF + VG
Seasonal market vegetables GF + VG
Field green salad with vegetables, seeds, croutons & assorted dressings V
Chopped salad with Lettuces, tomato, asparagus, grapes, walnuts, mushrooms, feta cheese & tossed with a sherry vinaigrette GF + V
Dessert: Cheesecake & Chocolate Torte \$44

Beervana

IPA-brined chicken breast, orange veloute & toasted spiced oats
Tri tip of beef marinated in barley syrup & peppercorn ale onion straws GF
Barley & couscous pilaf with roasted garlic, citrus & herbs V
Cavatappi pasta with Tillamook cheddar ale sauce & scallions V
Seasonal market vegetables V
Kale & Romaine Caesar salad with parmesan, croutons & lemon horseradish Caesar dressing
Harvest salad with baby lettuce, squash, tomato, dill cucumber, onion, radish & quinoa GF + VG
Dessert: Red Velvet Cupcakes \$44

Coastal

Salmon fillet brined in sea salt & dill, citrus gremolata & cioppino broth
New York steak & tempura prawn nuggets, 5-spice demi-glace & caramelized onions
Wild Rice & Bulgur Rice pilaf with dried fruit, candied hazelnuts & citrus VG
Seasonal Market Vegetables GF + VG
Greek salad with olives, tomato, cucumber, red onion, peppers, feta & vinaigrette GF + V
Radicchio & baby lettuce salad with pear, carrot, fennel, walnuts & sherry vinaigrette GF + VG
5-spice Prawn & Edamame salad, cabbage, scallions, shitake mushrooms & ginger vinaigrette GF
Dessert: Petit fours & Assorted Mini Desserts \$49

Celebration

Carved to order* New York Striploin of beef, assorted mustards, rolls & wine demi-glace sauce
Pacific salmon fillet, Northwest caramelized apple relish & saffron beurre blanc
Champagne chicken with grapes, & prickly pear champagne sauce
Truffle Israeli couscous pearls & barley with dried fruit & hazelnuts VG
Whipped potatoes with Tillamook cheddar & scallions GF + V
Seasonal market vegetables GF + VG
Field green salad with cucumber, tomato, radish, red onion, sunflower seeds & assorted dressings
Louie salad, butter lettuce, bay shrimp, tomato, cucumber, celery, red onion, hard-boiled egg, avocado & thousand island dressing GF
Dessert: Chocolate Cake, assorted French pastries, & Cheesecakes \$55
**Associated chef attendant fee applies \$75*

Buffets - Lunch or Dinner

Fresh baked rolls & creamery butter available for an additional \$2 per person. Minimum 12 guests.
GF=gluten free VG=vegan V=vegetarian

Magnificent Mile

Roasted chicken breast, artichoke heart sun-dried tomato relish & Jus GF
Seared Pacific salmon with citrus supremes & sauvignon beurre blanc GF
Wild rice pilaf, nuts & dried fruit GF + VG
Seasonal market vegetables GF + VG
Field green salad with vegetables, seeds, croutons & assorted dressings GF
Tuscan pesto pasta salad with pepperoncini, roasted red peppers & parmesan V
Dessert: Dessert Bars \$36

Pacific Rim

Polynesian teriyaki chicken breast, sesame seed, cilantro & pineapple
Hong Kong beef tri tip, chili citrus marinade, tempura onions & scallions
Yakisoba noodles, sesame-ginger dressing, green onions & sesame seeds
Jasmine rice steamed with coconut & lime GF + VG
Seasonal market vegetables GF + VG
Spinach & kale salad with orange, red onion, carrot, red pepper, pumpkin seed & citrus-ginger
vinaigrette GF + VG
Dessert: Chef's Choice \$36
Add-on: Thai sesame citrus Tofu, green curry, cashew & rice noodles GF + VG \$7 per person

Pine White Delight

Grilled chicken breast, sautéed apple relish & sherry dijon sauce
Fresh Pacific rockfish, dill marinade & ginger coconut carrot wine sauce GF
Roasted potatoes, olive oil, caraway, lemon & parsley GF + VG
Quinoa & couscous pilaf with dried fruits & nuts VG
Seasonal market vegetables GF + VG
Field green salad with tomato, cucumber, red onion, radish & assorted dressings GF
Dessert: Red Velvet Cupcakes \$35
Add-on: Tempeh, pumpkin seed pesto & red pepper marionberry sauce GF + VG \$7 per person

Cinco de Mayo

Chicken mole, dried chilies, pepitas, chocolate, raisins & cilantro GF
Char-grilled Flank steak, cerveza, grilled peppers, onions & corn GF
Sante Fe Spanish Rice & Southwest black beans GF + VG
Roasted squash GF + VG
Warm flour & crisp corn tortillas with guacamole, salsa, sour cream, lime, shredded cheese &
tortilla chips
Caesar salad with romaine hearts, croutons, fresh parmesan & horseradish Caesar dressing
Fiesta fruit with toasted coconut GF + VG
Dessert: Lemon Bars \$37

State Fair BBQ

Barbecue chicken breast, sassafras root beer barbecue sauce GF
Grilled dry-rubbed spiced flank steak drizzled with steak sauce GF
Baked beans with caramelized onions maple & brown sugar GF
Steamed corn V & cornbread V
Coleslaw with pineapple, carrot, raisin & orange-honey yogurt dressing GF+V
Creamy potato salad & Sliced Watermelon GF+V
Dessert: Berry Linzer Bars \$36

Plated Dinners

Entrées are served with coffee, selection of fine teas, your choice of a soup or salad starter, and a dessert. See list below for soup, salad, and dessert options. Limit group entrée selection to 2 choices with an additional vegetarian option. Quantities required in advance.

Freshly baked artisan rolls & creamery butter available for an additional \$2 per person.

Starter Salads

Choose between Salad or Soup starter. Limit one choice per selection for your group

Caesar Salad

Romaine heart, croutons, parmesan & lemon Caesar dressing

Field Green Salad GF + V

Baby greens, tomato, cucumber, carrot, radish, feta cheese, pumpkin & sunflower seeds tossed in balsamic vinaigrette

Northwest Salad GF + V

Baby greens, tree fruit, tomato, cucumber, carrot, hazelnut, bleu cheese & tarragon vinaigrette

Spinach Salad

Spinach & baby greens, bacon, apple, walnut, tomato, radish, red onion, feta & sherry herb vinaigrette

Scratch-Made Kettle Soups

Butternut Squash Soup GF + VG

Ginger, hint of curry, coconut milk & toasted pumpkin seed

Homestyle Chicken Noodle

Simmer broth, chicken breast, carrot, celery, onion & pasta

Moroccan Lentil GF + VG

Ginger, garlic, toasted spices, carrot, sweet potato, celery & lime

Tomato Basil Bisque GF + V

San Marzano tomatoes, fresh cream, basil & vanilla

Coconut Carrot Ginger GF + VG

Antioxidant enriched soup with almond milk, pomegranate swirl, sweet potato & beets

Broccoli Cheddar GF + V

Sweet potato almond milk velouté, spices, herbs, citrus, cheddar & jack cheese

Desserts

Marionberry Cheesecake

NY Cheesecake, marionberry compote, vanilla whip

Flourless Chocolate Torte GF

With raspberry sauce, vanilla whip & fresh berries

Strawberry Cheesecake

NY Cheesecake, strawberry sauce, vanilla whip

Plated Entrées

Limit group entrée selection of two choices with additional vegetarian option. Quantities required in advance.

Mediterranean Chicken Breast

Herb marinated, topped with an artichoke sundried tomato olive tapenade & fresh parmesan. Sweet red-pepper risotto, market vegetables & truffle-dijon veloute \$52

Parmesan-Crusted Italian Chicken Breast

Mushroom risotto, asparagus, oven-dried tomato & wine-basil jus \$54

French Marseille Chicken

Stuffed with brie cheese & caramelized leeks with roasted garlic chive mashed potatoes, seasonal vegetables & apple calvados jus \$56

Rockfish Fillet en Brodo GF

Spanish spiced rockfish, mélange seasonal vegetables, saffron rice, citrus tomato fumet \$51

Coastal Pacific Cod Fillet GF

Citrus zest marinade. Harvest wild rice, tree fruit relish & sherry shallot vinaigrette \$51

Northwest Salmon Fillet GF

12-hour maple & juniper cured salmon, potatoes, seasonal vegetables, apple chutney & pinot gris beurre blanc \$58

Vineyard Rouge Salmon Fillet GF

Smoked salmon crust, creamery polenta, grilled asparagus, tomato wine jam & pinot noir beurre rouge \$58

Grilled New York Steak GF

Whipped potato, seasonal vegetables & red wine demi-glace \$64

Grilled Tri-Tip Steak – sage olive oil marinade GF

Loaded baked potato “Rosti”, market vegetables, dijon peppercorn demi-glace \$62

New York Striploin of Beef – “Fillet-style cut”

Smoked Tillamook cheddar whipped potato, market vegetables, bleu cheese & red wine sauce \$market

Roasted Tenderloin of Beef GF

Sliced roasted tenderloin with garlic whipped potatoes, seasonal vegetables, sautéed forest mushrooms & Willamette Valley red wine demi-glace sauce \$ market

Top Sirloin Steak “baseball-cut”

Skillet seared flavorful steak served mid-rare. With crispy sweet potato Jo Jo’s, market vegetables, sautéed garlic rosemary mushrooms & horseradish peppercorn red wine sauce \$65

Caraway Encrusted Pork Tenderloin

dumplings, braised cabbage, glazed tree-fruit & dill seed infused mustard jus \$54

Hazelnut-Coffee Encrusted Pork Chop GF

4-day Apple cider brined, with sweet potato, braising greens, apple onion marmalade red wine chocolate sauce \$55

Plated Entrées (Cont.)

Peking Style Duck Breast

Crispy duck breast, soba noodles, broccolini, gingered carrot, sesame & hot 'n sour jus \$ market

Mustard-Chive Rubbed Rack of Lamb

White bean cassoulet, root-vegetables, cinnamon & mint jus \$ market

Plated Vegetarian / Vegan

Coconut Tofu & Quinoa Brown Rice Pilaf VG + GF

Coconut tofu steak, market vegetables, coconut curry emulsion & herb nage \$45 **-Vegan-**

Seasonal Vegetable Ravioli v

Vegetable ratatouille, sweet red pepper sauce & basil pesto \$45 **-Vegetarian-**

Gnocchi Potato Dumplings v

Spinach, vegetable ragout, walnut gremolata & green goddess sauce \$45 **-Vegetarian**

Duet Plated Combinations

New York Steak "Filet style cut" & Roasted dijon herb Chicken breast

Whipped potatoes, market vegetables, béarnaise sauce & red wine demi-glace sauce \$66

Tarragon Chicken & Pacific Salmon Fillet

Tarragon & pink peppercorn encrusted chicken, lemon-dill salmon fillet, wild rice pilaf, market vegetables & pinot Gris beurre blanc & citrus cilantro pesto \$59

Beef Tenderloin & Jumbo Prawns

Grilled beef tenderloin steak, garlic-dill prawns, smoked Tillamook cheddar whipped potatoes market vegetables & Willamette Valley wine demi-glace \$70

Dessert Options

Individual desserts served buffet style or plated.

Available individually at \$9 each- increments of 12 per selected item

Oregon Marionberry Cheesecake *compote, vanilla whip & fresh berries*

Crème Brule Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Plain NY Style Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Gourmet Chocolate Cheesecake *raspberry sauce, vanilla whip & fresh berries*

Tiramisu *layered with whipped cream, espresso sponge cake & chocolate*

Gluten-Free Chocolate Torte *raspberry sauce, vanilla whip & fresh berries*

Ordered by the whole Tart, serves 8

Willamette Valley Apple Frangipane Tart *caramel sauce & vanilla whip* **\$65**

Pear Almond Tart *caramel sauce & vanilla whip* **\$65**

Ordered by the whole Cake 7" (serves 8) \$84

Marionberry Madness Cake *Three layers of white cake, filled with marionberry jam and marionberry buttercream, coated with cream cheese icing, topped with rosettes*

Banana Cream Cake *Four layers banana cake soaked in syrup, filled with banana slices and whipped cream, sides coated with graham cracker crumbs, topped with rosettes and a cherry*

Chocolate Stout Cake *Four layers chocolate cake soaked in stout beer, filled with chocolate mousse, coated with ganache and fudge icing, finished with chocolate crumbles on the side and decorated chocolate pieces on top*

Ordered by the whole Cake 9" (serves 14) \$99

Chocolate Ganache Torte *Layered chocolate cake, filled and frosted with a mixture of chocolate ganache and fudge, coated on sides with chocolate crumbs*

Toffee Luscious Cake *Layered white cake soaked in caramel syrup, filled with toffee mousse, iced with coffee buttercream, finished with dark chocolate sprinkles on the side and fudge rosettes with toffee pieces on top*

Harvest Carrot Cake *Layered carrot cake filled and frosted with cream cheese, finished with graham cracker crumbs on the side and cream cheese rosettes*

Assorted Mini Desserts served buffet style - \$49 per dozen

Assorted Chef's Choice desserts – flavors will vary



Hors D' Oeuvres

Priced per piece. 25-piece minimum. Served stationed unless otherwise requested.

Cold Hors D' Oeuvres

Artisan Ham Wrapped Asparagus	\$2.5
B.L.T. Bruschetta	\$2.5
Smoked Chicken on Rye Toast – <i>hazelnut crema</i>	\$2.5
Devilled Eggs <i>with bacon & chives</i>	\$2.5
Turkey Pinwheels – <i>basil pesto & walnut</i>	\$3
Prosciutto Ham Wrapped Melon	\$3
Ahi Tuna – <i>radish, chili & wonton</i>	\$3
Double Salmon Cucumber - <i>salmon mousse & salmon Lox</i>	\$4
Poached Jumbo Prawns	\$4

Hot Hors D' Oeuvres

Pot Stickers – <i>chicken, pork or veggie</i>	\$2.5
IPA Glazed Meatballs & Bacon	\$3
Korean Style Beef Brochette	\$3
Thai Chicken Satay <i>with chili & peanut sauces</i>	\$3
Battered Shrimp <i>with cocktail sauce</i>	\$3
Quiche, mini assorted	\$3
Southwest Chicken Tortilla Bites	\$3.5
Bacon Wrapped Scallops	\$4
Crispy Popcorn Chicken <i>with honey mustard dip</i>	\$2.5
Crab Rangoon Wonton - <i>cream cheese & crab</i>	\$3
Mini Beef Wellington	\$5

Vegetarian Hors D' Oeuvres

Tomato basil Bruschetta	\$2.5	Jalapeno Cheddar poppers	\$2.5
Brie Cheese & Warm Apple Chutney Bruschetta	\$3	Vegetable Pot stickers	\$2.5
Artichoke Olive Bruschetta	\$2.5	Vegetable Spring Rolls	\$3
Canapés- crostini with assorted toppings	\$2.5	Potato Cheddar bites <i>with ranch</i>	\$2.5
		Salted Soft Pretzel bites with warm cheese sauce	\$3

Displayed Specialties

Serves approximately 25 guests.
Great for afternoon breaks too!

Artisan Cheese Platter

Local & imported cheeses, dried fruits, nuts, baguette, crackers & fruit chutney \$225

Charcuterie Platter

Selection of salamis & artisan meats, mustards, cornichons, pickled veggies & artisan bread \$265

Greek Hummus Platter

Hummus – traditional, basil & red pepper, feta, tomatoes, cucumber, olives, peppers, garlic, pita v \$175

Molten Brie en Croute

Baked in a flakey puff pastry with caramelized apples, candied hazelnuts, baguette & crackers v \$200

Smoked Salmon Display - chilled

Whipped chive cream cheese, capers, red onion, rye bread, honey dijon & chopped egg \$365

Vegetable Crudit  Platter

Seasonal fresh vegetables with lemon-dill ranch dipping sauce v \$155

Warm Spinach & Artichoke Dip

Artichokes, garlic, parmesan, with artisan breads & crackers v \$175

Southwest Sonoran Dip

Chicken, peppers, corn, black bean, cheese blend tortilla chips & baguette \$185

Thai Vegetable Dip

Ginger coconut milk sauce, sweet potato, butternut, kale, peppers – tortilla chips & baguette vG \$180

Italian Antipasto Platter

Cured meats, imported cheese, artichoke hearts, pickled vegetables, artisan bread, roasted garlic & olives \$265

Southwest Chips & Salsa

House fried tortilla chips, guacamole, sour cream, black beans, jalapeno, salsa Verde & salsa rojo \$165

Chef Attendant Action Station

Designed to enhance a pre-dinner function or as a social interactive dinner function.

Priced per person, minimum 25 people

Chef attendant fee: \$95 per station

Prime Rib of Beef - rosemary garlic encrusted

Carved & served with creamed horseradish, mustard, au jus & artisan rolls \$20

New York Striploin of Beef – spices & mustard

Served with caramelized onions & garlic cloves, Willamette Valley red wine sauce & artisan rolls \$18

Turkey Breast – maple & sage encrusted

Carved & served with cranberry sauce, honey mustard, peppered mayonnaise & potato rolls \$15

Pork Loin – apple brined & hickory smoked

Carved and served with assorted mustards, cherry au jus, apple onion relish & hazelnuts \$15

Carved Rack of Lamb “Lollipops”

Mustard herb encrusted with olive tomato tapenade & grilled pita bread \$market

Hoisin-glazed Salmon – slow hickory smoked

Whole side of salmon served with crepes, Chinese mustard, sprouts, ginger, fried onions & cucumber \$market

Gourmet Macaroni & Cheese Station

Build your own Mac station, with cavatappi noodles, b chamel sauce, smoked cheddar, pesto, and assorted mix-ins – artichoke, olive, spinach, sundried tomato, bacon, red peppers, Italian fennel sausage, mushrooms, red wine caramelized onions, truffle olive oil \$16

Naturally Flavored Enriched Water

Scratch-made and infused the day before. Ice on the side
Served by the 3-gallon dispenser **\$56**

Strawberry & Lemon

Halved strawberries, lemon wheels & mint

Immunity Superfood booster

Ginger, pomegranate, acai, blueberry & agave

Island Time

Pineapple, mint, coconut & star anise

Citrus Citrus

Wheels of lemon, lime & orange with basil leaves

Cucumber Mint Mojito

Lime, cucumber wheels, agave, hint of soda water & coconut water

Cherry Bomb

Foods with anti-inflammatory properties: cherry, orange, ginger & juiced grapes & pineapple

A La Carte Beverages

Coffee Service- Full Day <i>Freshly brewed 100% Arabica coffee, decaffeinated coffee & selection of fine teas</i>	\$10/person
Coffee Service- Half Day <i>Freshly brewed 100% Arabica coffee, decaffeinated coffee & selection of fine teas</i>	\$6/person
Fresh Brewed 100% Arabica Bean Coffee, Decaffeinated Coffee & Selection of Fine Teas	\$55/gallon
Hot Chocolate	\$42/gallon
Hot Apple Cider	\$42/gallon
Fruit Juices: <i>Orange, Cranberry, Apple or Grapefruit</i>	\$40/gallon
Fresh Brewed Iced Tea	\$32/gallon
Lemonade	\$32/gallon
Individually Bottled V-8 Juice	\$4 each
La Croix Sparkling Waters	\$4 each
Individually Bottled Fruit Juices	\$5 each
Red Bull & Sugar Free Red Bull	\$4 each
Henry Weinhard's Gourmet Soda	\$5 each
Assorted Soft Drinks (Coke Products)	\$4 each
Beverage Service – Full Day <i>Includes assorted Coke products, La Croix sparkling waters, Dasani, & San Pellegrino</i>	\$10/person
Dasani Bottled Water, 16.9 oz.	\$4 each
San Pellegrino Sparkling Water, 12 oz. 250 ml	\$4 each

Individual soft drink selections will be charged based on consumption

Bar Selections

\$125 bartender fee applies per 100 guests, 3-hour bar service. Additional hours are priced at \$50/hour per bartender. Pricing listed is per drink.

House Cocktails

Gordon's Vodka, Gordon's Gin, Castillo Rum, Margaritaville Silver Tequila
Early Times Bourbon, William Grant Scotch
Hosted Bar \$8 Cash Bar \$9

Silver Cocktails

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Silver Tequila, Jim Beam Bourbon, Dewar's
White Label Scotch
Hosted Bar \$9 Cash Bar \$10

Gold Cocktails

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Milagro Silver Tequila, Bulleit Bourbon, Makers Mark
Whiskey, Johnny Walker Black Scotch
Hosted Bar \$12 Cash Bar \$13

Domestic Beer

Budweiser, Bud Light, Coors Banquet, Coors Light
Hosted Bar \$6 Cash Bar \$7

Premium Beer

Heineken, Corona, Stella Artois, Blue Moon Belgian White
Hosted Bar \$7 Cash Bar \$8

Oregon Microbrew Experience

Selection of Seasonal & Local favorites, all from Oregon Breweries
Hosted Bar \$7 Cash Bar \$8

Cider & Seltzer

Selection of assorted hard ciders and spiked seltzers
Hosted Bar \$7 Cash Bar \$8

The Cannery

Glassware is overrated – enjoy a selection of premium canned wine, beer, & cider, all canned of course!
A true NW Experience, featuring Underwood Canned Wines
Hosted Bar \$7 beer/cider, \$10 wine Cash Bar \$8 beer/cider, \$11 wine

Signature Cocktail

Add a signature touch to your event by offering a personalized signature cocktail to your event. Come up with your own creative flare, or work with your event planner to create something for your event. Pricing based on liquor tier chosen, specialty ingredients, etc.
\$market

House Wine Experience

Canyon Road White Zinfandel, Chardonnay, & Cabernet - CA
Hosted Bar \$8 Cash Bar \$9

Oregon Wine Experience

Del Rio Chardonnay, Kings Ridge Pinot Noir, Rock Point Red & White Blends
Hosted Bar \$10 Cash Bar \$11

Wine List - By the Bottle

Champagne & Sparkling

La Marca Prosecco- CA *Bottle \$30*
Sokol Blosser Blue Bird - OR *Bottle \$34*
Korbel Brut - CA *Bottle \$28*

Pacific Northwest White Wines

Rock Point White Blend- OR *Bottle \$30*
Stonecap Chardonnay- WA *Bottle \$31*
Willamette Valley Riesling- WA *Bottle \$30*
Maryhill Sauvignon Blanc- WA *Bottle \$32*
King Estate Pinot Gris- OR *Bottle \$38*

Pacific Northwest Red Wines

Rock Point Red Blend- OR *Bottle \$30*
Sokol Blosser Red Blend- OR *Bottle \$32*
Kings Ridge Pinot Noir- OR *Bottle \$36*
Del Rio Syrah- OR *Bottle \$36*
Stoller Pinot Noir -OR- *Bottle \$57*

California White Wines

Cakebread Chardonnay- CA *Bottle \$68*
Sonoma Cutrer Chardonnay- CA *Bottle \$45*

California Red Wines

Napa Cellars Pinot Noir CA *Bottle \$58*
Whitehall Lane Cabernet- CA *Bottle \$68*

International Wines available upon request

**Client may provide wine upon approval. \$15 per bottle corking fee applies.*

When ordering your bar, please specify length of service, alcohol selections, and whether the bar will be hosted (paid by you) or cash (paid by each guest). Mobile event bars do not have card readers, cash bars can take cash only. Hosted bars may be charged on consumption, or drink tickets may be provided to host a set number of drinks.