



WORLD TRADE CENTER®  
PORTLAND

# Holiday Catering Packet

MENU AND PRICES VALID THROUGH DEC. 31ST, 2018

*Contact your Sales Specialist for an updated copy*

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# Beverages

PLEASE NOTE THESE ITEMS ARE BILLED ON CONSUMPTION

<b>Coffee Service</b> Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas	\$46 per gallon
<b>Fruit Punch</b>	\$28 per gallon
<b>Sparkling Cranberry Apple Cider</b>	\$12 per bottle
<b>Iced Tea</b>	\$20 per gallon
<b>Lemonade</b>	\$20 per gallon
<b>Chilled Sodas</b> Coca-Cola Products	\$2.75 per soda
<b>Sparkling Perrier Water</b>	\$4.00 per bottle
<b>Izze Sparkling Juices</b> Assorted Varieties	\$4.50 per juice

# Bakery Sweets

<b>Sugar Dusted Lemon Bars</b>	\$58 per two dozen
<b>Frosted Dark Chocolate Brownies</b>	\$60 per two dozen
<b>Petite Shortbread Cookies</b>	\$34 per two dozen
<b>Assorted Freshly Baked Large Cookies</b>	\$23 per dozen
<b>Assorted Freshly Baked Petite Cookies</b>	\$17 per dozen
<b>Vegan Tofu Cloud Mousse with Berries</b>	\$45 per two dozen
<b>Decorated Sheet Cakes</b> <i>Includes Silk Screening or Lettering</i> Quarter serves 24 Half serves 48 Full serves 96	\$85 per cake \$155 per cake \$300 per cake

### Available Flavors

#### **CAKE**

White, Chocolate, Poppy Seed, Carrot, or Banana

#### **FILLINGS**

Lemon, Raspberry, Strawberry, Marionberry, Fudge, Bavarian Cream, German Chocolate, Whipped Cream, Chocolate Mousse, Raspberry Mousse, Strawberry Mousse, Lemon Mousse, Mocha Butter Cream, Chocolate Butter Cream, Vanilla Butter Cream, Ganache, or Cream Cheese

#### **ICINGS**

White Buttercream, Chocolate Cream Cheese, or Whipped Cream

Please add a 21% service charge to the above menu prices



# Hot Hors D'oeuvres

Please add a fee of \$50 per 50 guests if you would like any hors d'oeuvres passed

<b>Fried Three-Cheese Ravioli</b> With Spicy Marinara	\$135 per 50 pieces
<b>Parmesan Crusted Artichoke Hearts</b>	\$135 per 50 pieces*
<b>Moroccan Roasted Cauliflower Buds</b> With Garlic Tahini Sauce	\$100 per 50 pieces
<b>Vegetarian Gyoza Potsticker</b> With Citrus Ponzu Dipping Sauce	\$140 per 50 pieces
<b>Chicken and Cheese Empanadas</b> With Roasted Chili Salsa	\$155 per 50 Pieces*
<b>Crab and Bay Shrimp Stuffed Mushrooms</b> With Parmesan and Panko Bread Crumbs	\$180 per 50 pieces*
<b>Chicken Satay</b> With Spicy Peanut Sauce	\$125 per 50 pieces
<b>Bacon Wrapped Sea Scallops</b> With Gribiche Dipping Sauce	\$180 per 50 pieces
<b>Seasonal Risotto Cakes</b> With Fresh Herb Aioli	\$160 serves 50
<b>Chinese Barbecued Pork</b> With Sesame, Sweet and Sour and Hot Mustard	\$110 per 50 pieces*
<b>Fried Ciliegine Mozzarella Balls</b> With Marinara Dipping Sauce	\$210 per 50 pieces*
<b>Five Spice Pork Meatballs</b> With House-made Ponzu and Lemongrass Aioli	\$150 per 100 pieces*
<b>Salt and Pepper Calamari</b> With Jalapeño Honey Mustard	\$145 per 5 pounds*
<b>Crispy Falafel</b> With Garlic Tahini	\$155 per 50 pieces
<b>Mini Crab Cakes</b> With Red Pepper Remoulade or Lemon Dill Aioli	\$210 per 50 pieces*
<b>Spinach and Tofu Stuffed Mushroom Caps</b> Field Mushroom Stuffed with Spinach and Onion, Topped with Tahini and Tofu	\$165 per 50 pieces

# Cold Hors D'oeuvres

Please note that these items cannot be passed during service

<b>Olympia Provisions Charcuterie Board</b> With Locally Made Pâtés, Sausages, Cured Meats, Mama Lil's Pickles, Peppers, Baguettes and Condiments	\$210 serves 30-50 \$395 serves 100
<b>Local Farm to Table Display</b> Grilled and Pickled Vegetables with a House Romesco Sauce, Sliced Country Ham, Cheeses, Rustic Breads and Maple Mustard	\$195 serves 30-50 \$375 serves 100
<b>Tillamook Cheese Display</b> With Fruit, A Spread of Local Creamery Cheeses And Crackers	\$155 serves 20-50 \$255 serves 50-100
<b>Chilled Northwest Smoked Salmon Lox</b> With Citrus and Dill Aioli, Whipped Horseradish Cream Cheese and Baguette Toast Points	\$210 serves 50
<b>Bruschetta and Tapenade</b> Toasted Baguette Slices Served with Olive and Caper Tapenade, Classic Tomato Basil, Mushroom and Chives	\$75 serves 24
<b>Baked Brie with Roasted Garlic</b> With Baguette	\$180 serves 25-35
<b>Chimichurri Marinated Prawns</b>	\$155 serves 50
<b>Assorted Root Vegetable Chips</b> With Creamy Roasted Garlic Dip, Traditional Hummus and Red Pepper Hummus	\$60 serves 24
<b>Jumbo Shrimp</b> With Oregon Horseradish Cocktail Sauce and Cider Apple Mignonette	\$500 per 100 pieces
<b>Chèvre Cheese and Pesto Torte</b> With Assorted Crackers	\$130 serves 50
<b>Traditional Antipasto</b> Olympia Provisions Salumi, Cured Meats, Pickles and Cheeses, with Sliced Bread and Crackers	\$250 serves 50
<b>Roasted Farm to Vegetable Display</b> With Grilled Balsamic Marinated Carrots, Asparagus, Bermuda Onions, Tomatoes, Yellow Squash, Zucchini and Seasonal Vegetables	\$200 serves 50
<b>Assorted Deli Pinwheels</b> Turkey, Veggie Bacon Ranch, Smoked Salmon and Southwest Chicken Wraps	\$125 serves 50

Please add a 21% service charge to the above menu prices



## Hors D'oeuvres Stations

**50 GUEST MINIMUM—PRICES ARE PER PERSON.**

<p><b>Premium Italian Station</b> Mini Meatballs in Marinara Sauce, Grilled Italian Sausage Bites with Roasted Peppers, Stuffed Mushrooms, Fried Mozzarella Balls, Caponata, Olives and Focaccia</p>	\$15 per person
<p><b>Northwest Seafood Station</b> Crab Cakes, Jumbo Cocktail Prawns, Oyster Shooters, Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers</p>	\$21 per person
<p><b>Northwest Comfort Foods</b> <i>Mashed Potato Martinis</i>—Yukon Gold Mashed Potatoes served in a Martini Glass, Toppings include: Caramelized Onions, Shredded Basil, Tillamook Cheddar, Chopped Bacon, Butter and Sour Cream <i>Delectable Mac N' Cheese</i>—Tillamook Three Cheese Macaroni and Cheese, Toppings Include: Pendleton Applewood Smoked Bacon, Sautéed Wild Mushrooms, Braised Greens, Cheddar Cheese, Parmesan and Blue Cheese <i>with</i> Grilled Marinated Chicken Skewers, Grilled Marinated Beef Skewers, Grilled Shrimp Wrapped in Bacon Skewers, Served with Sweet Thai Chili Sauce and Peanut Sauce</p>	\$15 per person
<p><b>Oregon Wine Country</b> Local Cheeses, Slices Salami and Cured Meats Chef's Juniper-Absinthe Cured King Salmon Served on a Hardwood Plank, House Pickled Vegetables, Sundried Tomato Marmalade, Bacon-Onion Jam, and a Lemon Dill Sabayon Sauce</p>	\$18 per person
<p><b>Holiday Petit Desserts</b> Assorted Truffles, Hazelnut Biscotti, Coconut Macarons, Chocolate Dipped Strawberries and Mini Cream Puffs</p>	\$12 per person

## Carving Stations

All carving stations include petite rolls and condiments.

Prices below do not include a carving fee of \$45 per carver and reflect a maximum of 1.5 hours of service.

<p><b>Slow Roasted Bronzed Turkey</b> Cranberry-Apple Chutney, Bacon-Onion Jam and Ginger-Orange Cranberry Sauce</p>	\$300 serves 50
<p><b>Chef's Jazz Club Herb &amp; Salt Crusted Prime Rib</b> Slow Roasted Overnight to Perfection, Served with an Oregon Pinot Jus, Horseradish Cream &amp; Stoneground Mustard</p>	\$550 serves 50
<p><b>Honey Glazed Spiral Ham</b> Maple Mustard Glaze and a Port-Pear Chutney</p>	\$300 serves 50
<p><b>Hard Cider Brined Rosemary Pork Loin</b> Whole Grain Mustard Sauce and a Pendleton Bourbon Whiskey BBQ</p>	\$350 serves 50
<p><b>Cedar Roasted Northwest Salmon</b> Sundried Tomato Marmalade and a Lemon Dill Sabayon Sauce</p>	\$350 serves 50
<p><b>Texas Style Barbecued Brisket</b> Applewood and Hickory Smoked Brisket Served with our Signature BBQ Sauce, Stout BBQ Sauce and Crispy Onion Straws</p>	\$295 serves 35

Please add a 21% service charge to the above menu prices



# Holiday Buffet Menu

## 25 GUEST MINIMUM—PRICES ARE PER PERSON

With freshly baked holiday breads and butter, festive dessert selection, hot cocoa and eggnog, and Portland Roasting coffee service.

### Elf's Lunch - \$25

#### LUNCH SERVICE ONLY

Baby Green Salad with Carrots, Cucumber and Tomatoes with a House Made Balsamic Vinaigrette

Elf's Spaghetti (Hold The Maple Syrup)  
Slow Cooked Savory Meatballs in Red Sauce over Mounds of Spaghetti Pasta  
Vegetable Lasagna with Smoked Marinara or Pesto Alfredo  
Chef's Selection of Seasonal Sautéed Vegetables  
Assorted Rolls and Butter

### Hood River for the Holidays - \$69

#### Hors D' Oeuvres

Smoked Northwest Seafood Display with Capers, Lemon, Cucumber, Pickled Onions and a Herb Whipped Cream Cheese  
Deviled Eggs with Chives, Paprika and Mama's Lil Peppers  
House Smoked Turkey Canapes with Seasons Pecans, Cranberry and Cream Cheese

Pacific Northwest Organic Baby Green Salad with Tillamook Cheddar, Poached Pears, Toasted Hazelnuts, Pickled Red Onions and a Cider Thyme Vinaigrette  
Roasted Beet and Arugula Salad with Candied Hazelnuts, Frisée Greens, Orange Segments, Herb Goat Cheese and Citrus Vinaigrette

Stuffed Herb Crusted Salmon with a Marionberry Pinot Reduction  
Northwest Dungeness Crab Cake made from Bay Shrimp, Dungeness Crab, Brie, Cheddar and Asiago with a Fuji Apple Salad  
Chef's Sarsaparilla Braised Beef Short Ribs with Roasted Mashed Potatoes and Gravy  
Seasonal Roasted Root Vegetables with a Herb Butter and Orange Glaze

### Vegetarian Entrée Substitutions

Oven Roasted Winter Vegetable Strudel  
Herbed Goat Cheese and Winter Vegetables in a Pastry served with Roasted Tomato Sauce and Pesto Oil

Wild Mushroom and Pea Risotto  
Sautéed Local Mushrooms tossed with a Pea Puree Risotto topped with a Parmesan Crisp

Chef's Five Cheese Gourmet Macaroni and Cheese made with Tillamook Cheeses topped with Garlic Buttered Bread Crumbs and Scallions

### NW Christmas Story - \$50

#### Hors D' Oeuvres

Display of Domestic Northwest Creamery Cheeses with Baguettes and Crackers  
Assorted Seasonal Vegetable Cruditité with Herb Ranch Dipping Sauce  
Display of Assorted Canapes

Baby Green Salad with Carrots, Cucumber and Tomatoes with a House Made Balsamic Vinaigrette  
Traditional Caesar Salad

Traditional Bronzed Turkey with Pan Gravy  
Creamy Sour Cream Mashed Potatoes  
Northwest Cornbread with Mushroom Dressing and Hood River Apple-Cranberry Chutney  
Fresh Cut Green Beans and Herb Roasted Carrots

Add Traditional Honey Glazed Spiral Cut Ham - **additional \$5 per person**

### My Favorite Things - \$71

#### Hors D' Oeuvres

Olympia Provisions Charcuterie Board with Handcrafted Salami's, Pâté, Rillettes Displayed with Pickled Vegetables and Locally Sourced Olives, Candied Nuts, Dijon, Stoneground Mustard and Rustic Artisan Breads  
Assorted Seasonal Crudités with Herb and Chipotle Ranch Dipping Sauces  
Spinach and Artichoke Dip with French Baguette

Pacific Northwest Organic Baby Green Salad with Tillamook Cheddar, Poached Pears, Toasted Hazelnuts, Pickled Red Onions and a Cider Thyme Vinaigrette  
Kale and Quinoa Salad with Caramelized Butternut Squash, Parsnips, and Rutabaga, with Pickled Red Onions and a Mustard Maple Vinaigrette

Northwest Cedar Plank Salmon with Sundried Tomato Marmalade and Sage Aioli  
Cherry-Orange Glazed Pork Loin with an Apple Ginger Gastrique  
Potatoes Gratin with Smoked Tillamook Cheddar and Caramelized Carlton Farms Onions  
Garlic Roasted Green Beans with Lemon Garlic and Fried Shallots

# Holiday Plated Menu

**15 GUEST MINIMUM—PRICES ARE PER PERSON**

**Served with freshly baked rolls and butter, Chef's Peppermint Stick hot cocoa and eggnog, and Portland Roasting regular and decaffeinated coffee and assorted teas.**

## Winter Wonderland - \$45

Wedge Salad with Fried Shallots, Tomato, Chopped Eggs, Pendleton Farms Applewood Smoked Bacon with a Herb Ranch Dressing

Traditional Bronzed Turkey with Pan Gravy  
Classic Holiday Stuffing with Butter, Apples and Dried Fruits with Orange-Cranberry Sauce  
Roasted Garlic Mashed Potatoes  
Rosemary and Maple Glazed Roasted Seasonal Harvest Vegetables

Pumpkin Spice Cheesecake with a Salted Caramel Sauce

## No Place Like Home - \$49

Northwest Waldorf Salad with Diced Local Apples and Pears, Candied Hazelnuts over Winter Greens with a Poppy Seed Dressing

Hazelnut-Crusted NW Salmon Served with Lemon Caper Cream  
Potatoes au Gratin with Tillamook Cheddar  
Braised Winter Greens and Glazed Carrots

Gingerbread Bread Pudding with Candied Oranges and Bourbon Hard Sauce

## Holly Jolly Hawthorne - \$55

House Smoked Salmon Caesar Salad with Traditional Creamy Dressing and Grilled Parmesan Crostini

Chef's Sarsaparilla Braised Beef Short Ribs, Braised in Winter Ale and Rogue Brewing Root Beer with Seasonal Root Vegetables  
Bob's Red Mill Cheddar and Herb Grits with Caramelized Onions  
Broccolini with Almonds and Garlic Butter

Flourless Chocolate Hazelnut Torte with Grand Marnier Whipped Cream

## Vegetarian Entrée Substitutions

Winter Squash and Tofu Hash with Garlic Brown Butter and Herbs  
Roasted Seasonal Harvest Vegetables

Roasted Squash Stuffed with Maple Cornbread Dressing  
Roasted Sweet and Sour Beets, Carrots and Parsnips with Cider Scalloped Potatoes

Grilled Balsamic Marinated Portobello Mushroom  
Roasted Brussel Sprouts with Garlic and Parmesan, Creamy Polenta with Warm Tomato Compote

Mushroom and Caramelized Shallot Strudel  
Maple Glazed Butternut Squash and Green Beans with Crushed Walnuts

Sir-Fried Tempeh with Spinach and Thai Basil over Steamed Rice

Please add a 21% service charge to the above menu prices

# Bar Information

## **Pricing Applies to 4 Hours of Service**

### **Bar Set Up Fee**

A \$250 bar set up fee will be applied to all bars, and includes the use of 1 bartender for up to 100 guests. Please ask your Sales Coordinator for more details to meet the needs of your event.

### **Hosted Bar Incentive**

Bar Set Up Fee of \$250 to be waived once bar sales reach \$1,000 (per bar).

<b>BAR ITEM</b>	<b>PRICE</b>	<b>Included Liquor Selection</b>
Cocktails	\$9.00	Tanqueray Gin
House Wine	\$9.00	Bacardi Rum
Assorted Bottled Beers	\$7.00	Skyy Vodka
Sparkling Mineral Waters	\$5.00	Sauza Tequila
Soft Drinks	\$4.00	Jack Daniels Whiskey
		Johnnie Walker Red Scotch

### **Holiday Cocktails**

#### **Red Ryder - \$12 per cocktail**

Triple Sec, Cranberry Juice and Moscato

#### **Homemade Ovaltine - \$12 per cocktail**

Vanilla Vodka and Peppermint Schnapps

#### **Mulled Wine - \$46 per gallon**

Heavy on the Cinnamon, light on the Cloves with Citrus notes and Heady Spices

### **Bar Security**

One security guard is required per 100 guests.

Please check with your Sales Coordinator for current Security guard pricing.

### **Corkage and Tap Fees**

A \$20 corkage fee will apply to each 750ml bottle of wine brought in.

A \$25 corkage fee will apply to each 1.5L bottle of wine brought in.

A \$200 tap fee will apply to each keg of beer brought in.

**PLEASE NOTE:** There is no service charge applied to the Bar Set Up Fee or the Corkage and Tap Fees

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## Pacific Northwest Wine List

## Beer List

WINE SELECTIONS AND BEER KEGS MUST BE ORDERED THREE WEEKS PRIOR TO THE EVENT

### White Wines

<b>Bridgeview Chardonnay (House Wine)</b> Cave Junction, Oregon	\$26 per bottle
<b>North by Northwest Riesling</b> Walla Walla, Washington	\$28 per bottle
<b>Underwood Pinot Gris</b> Tualatin, Oregon	\$30 per bottle
<b>Acrobat Pinot Gris</b> Eugene, Oregon	\$37 per bottle
<b>Del Rio Chardonnay</b> Gold Hill, Oregon	\$39 per bottle

### Red Wines

<b>Bridgeview Cabernet-Merlot (House Wine)</b> Cave Junction, Oregon	\$26 per bottle
<b>Foris Fly-Over Red Blend</b> Cave Junction, Oregon	\$37 per bottle
<b>Sokol Blosser Pinor Noir</b> Dundee, Oregon	\$43 per bottle
<b>Boom Boom! Syrah</b> Prosser, Washington	\$45 per bottle
<b>Foris Cabernet Sauvignon</b> Cave Junction, Oregon	\$45 per bottle

### Sparkling Wines

<b>Piper Sonoma Brut</b> Sonoma County, California	\$38 per bottle
<b>World Trade Center Select</b> Sourced from the Pacific NW	\$25 per bottle

### Rosé

<b>Del Rio Rose Jolee</b> Gold Hill, Oregon	\$32 per bottle
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\*Based on Availability\*

### Premium Kegs

**Full Keg: \$500 Sixth Keg: \$350**

**Alaskan Amber Ale**  
Juneau, Alaska

**Ninkasi Total Domination IPA**  
Eugene, Oregon

**Deschutes Mirror Pond Pale Ale**  
Bend, Oregon

**Deschutes Black Butte Porter**  
Bend, Oregon

**Buoy IPA**  
Astoria, Oregon

**New Belgium Fat Tire**  
Fort Collins, Colorado

**Rogue Dead Guy**  
Ashland, Oregon

**Widmer Hefeweizen**  
Portland, Oregon

**Full Sail Amber Ale**  
Hood River, Oregon

**Breakside Pilsner**  
Portland, Oregon

### Domestic Kegs

**Full Keg: \$400 Sixth Keg: \$250**

**Coors Light**

**Coors Banquet** FULL KEG ONLY

**Miller Genuine Draft** FULL KEG ONLY

**Miller Light**

**Budweiser Light** FULL KEG ONLY

**Budweiser** FULL KEG ONLY

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