

WORLD TRADE CENTER®  
PORTLAND

# Conference Center Catering Packet

MENU AND PRICES VOID AFTER  
JUNE 30 2019

*Contact your Sales Specialist  
for an updated copy*

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**Dietary Abbreviations:**

**GF = Gluten Free**

**V = Vegetarian**

**VG = Vegan**

**DF = Dairy Free**

**Please Note:**

-We are happy to create a custom menu for your group!-

-Catering Order must be finalized no later than 7 business days in advance of your event-

-Please inform your Sales Coordinator of any Dietary Restrictions no later than 7 business days in advance of your event-



## A La Carte Morning Refreshments

**Fresh Seasonal Sliced Fruit Platter** **\$35 SERVES 12**  
Sliced Seasonal Fresh Fruit, Berries, Citrus-Honey **-\$65 SERVES 24**  
Yogurt and Grapes  
GF, V, VG

**Local Whole Fresh Fruit - \$3 EACH**  
12 GUEST MINIMUM, GF, V, VG

**Yogurt and Granola - \$5 PER PERSON**  
12 GUEST MINIMUM, GF, V  
Seasonal Fresh Berries, Bob's Red Mill Honey Oat Granola and Vanilla Yogurt

**Hard Boiled Cage Free Eggs - \$2 EACH**  
12 GUEST MINIMUM, GF, V

**Freshly Baked Croissant or English Muffin Breakfast Sandwiches\* - \$6.50 EACH**  
MINIMUM OF 12 PER FLAVOR  
Choice of Bacon, Sausage Patty or Shaved Black Forest Ham Farm Fresh Cage Free Eggs and Tillamook Cheddar Cheese

**Grilled Breakfast Burritos\* - \$6 PER PERSON**  
MINIMUM OF 12 PER FLAVOR  
Choice of Vegetables Only, Bacon, Sausage or Ham with Cage Free Scrambled Eggs, Peppers and Onions, Potatoes and Tillamook Jack Cheese

**Vegan Grilled Breakfast Burritos - \$7.50 PER PERSON**  
Includes Herb Marinated Tofu Scramble with Peppers and Onions, Potatoes and Vegan Cheese  
V, VG

**House-made Biscuits and Gravy - \$5.50 PER PERSON**  
12 GUEST MINIMUM  
House-Made Freshly Baked Biscuits with Zenners Sausage Country Style Gravy

**Scrambled Eggs\* - \$4.50 PER PERSON**  
12 GUEST MINIMUM  
Fluffy Farm Fresh Scrambled Eggs Topped with Tillamook cheddar and Green Onions  
GF, V

**Protein Enhancements\* - \$4 PER PERSON**  
MINIMUM OF 12 PER OPTION, 3 PIECES PER PERSON  
Crispy Pendleton Hills Bacon (GF), Zenners Chicken Apple Sausage, Jalapeno Cheddar Sausage, Pork Sausage or Canadian Bacon

## Fresh Baked Morning Snacks

**Assorted Danish, Muffins and Croissants - \$10 PER PERSON**  
Served with Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas

**Assorted Fresh Baked Muffins - \$25 PER DOZEN**

**Assorted Artisan Scones - \$24 PER DOZEN**

**Assorted Local Bagels - \$35 PER DOZEN**  
Served with Whipped Cream Cheese, Butter and Local Preserves

**Fresh Baked Petite Croissants - \$25 PER DOZEN**  
Served with Butter and Local Preserves

**Assorted Fresh Donuts - \$20 PER DOZEN**

**Assorted Fresh Fritters - \$40 PER DOZEN**  
ONE SELECTION PER DOZEN  
Apple or Blueberry

**Fresh Baked Cinnamon Rolls - \$22 PER DOZEN**

**Sliced Breakfast Breads - \$35 PER DOZEN**  
Assortment Includes Blueberry Oat, Spiced Zucchini, Banana Yogurt and Cranberry Orange Flax

**Coffee Cake with Cinnamon Streusel - \$19 EACH**  
SERVES 12 GUESTS

## GF Morning Snacks

**Udi's Plain Bagel - \$4 EACH**  
Individually wrapped

**Kinnikinnik Chocolate Dipped Donut - \$4 EACH**

**Udi's Blueberry or Chocolate Muffin - \$5 EACH**  
Individually wrapped



## **Beverages**

### **Coffee Service - \$46 PER GALLON**

Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas

### **Fruit Punch - \$28 PER GALLON**

### **Carafe of Fruit Juice - \$13 PER CARAFE**

Varieties Include Orange, Apple, Grapefruit, Tomato and Cranberry

### **Iced Tea - \$20 PER GALLON**

### **Lemonade - \$20 PER GALLON**

### **Chilled Sodas - \$2.75 PER SODA**

*Coca-Cola Products*

### **Sparkling Perrier Water - \$4 PER BOTTLE**

### **Izze Sparkling Juices - \$4.50 PER JUICE**

*Assorted Flavors*

## **Meeting Breaks**

**15 GUEST MINIMUM**

### **Business Class - All Day Service**

#### **Morning**

Sliced Seasonal Fresh Fruit and Berries with Citrus-Honey yogurt  
Chilled Orange and Cranberry Juice  
Assorted Fresh Baked Breakfast Pastries  
Portland Roasting Regular and Decaffeinated Coffees and a variety of Organic Teas

#### **Mid-Morning**

Refresh Coffee and Tea Service

#### **Lunch**

Soup of the Day, Salad and Sandwich Buffet  
*(Please see Page 7 for Selections)*  
Select up to Three Flavors of Sandwich  
Includes Soup of the Day, Garden Salad with Two Dressings, Kettle Chips (GF) and Freshly Baked Cookies

#### **Afternoon**

Granola Bars, Pretzels and Mixed Nuts with Chilled Soft Drinks

**\$45 PER PERSON**

### **Business Class**

#### **Morning**

Sliced Seasonal Fresh Fruit and Berries with Citrus-Honey Yogurt  
Chilled Orange and Cranberry Juice  
Assorted Fresh Baked Breakfast Pastries  
Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas

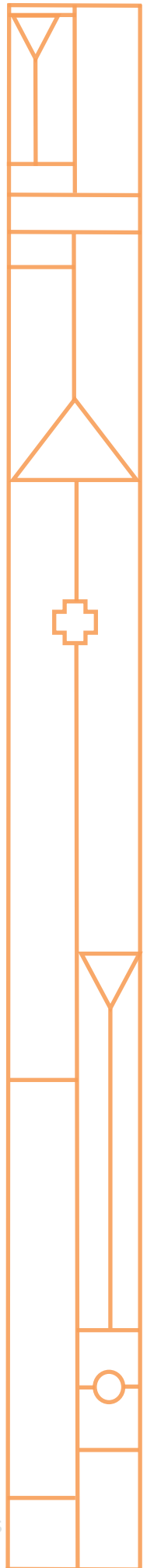
#### **Mid-Morning**

Refresh Coffee and Tea Service

#### **Afternoon**

Granola Bars and Freshly Baked Cookies with Chilled Soft Drinks

**\$27 PER PERSON**





## **Breakfast**

**15 GUEST MINIMUM - LOWER GUEST COUNTS WILL BE SUBJECT TO A 10% SURCHARGE**

**SERVED WITH PORTLAND ROASTING REGULAR AND DECAFFEINATED COFFEES, ASSORTED ORGANIC TEAS, AND FRUIT JUICE**

### **Alberta Continental**

Assorted Muffins, Danish and Petite  
Croissants with Seasonal  
Fresh Fruit Salad  
**\$15 PER PERSON**

### **Portland Marathon**

Seasonal Fresh Fruit Salad  
Hard Boiled Eggs\*  
Greek Yogurt with Bob's Red Mill Granola  
and Fresh Bananas  
**\$16 PER PERSON**

### **Willamette River Morning**

Fresh Fruit Salad  
Assorted Muffins, Scones and Danish  
Bagels with Whipped Cream Cheese  
Individually Flavored Yogurts  
**\$16 PER PERSON**

### **WTC Rise & Shine**

Fresh Fruit Skewers with Citrus-Honey Yogurt  
Yogurt Parfaits in Mini Jars  
Bagels with Assorted Flavored Cream Cheese  
Toppings and House Smoked Salmon\*  
Assorted Mini Quiche and Griddled Black Forest Ham  
**\$21 BUFFET**  
**\$28 PLATED**

### **Couch Street**

Fruit Salad with Local Berries  
Muffins, Scones and Breakfast Breads  
Frittata of Seasonal Farm Fresh Vegetables, Caramelized  
Onions, Arugula and Tillamook White Cheddar\*  
Thick Cut Sweetheart Ham  
Bob's Red Mill Steel Cut Oats with Accompaniments  
**\$32 BUFFET**  
**\$35 PLATED**

### **Taylor Street**

Seasonal Fresh Fruit Salad  
Cage Free Scrambled Eggs\*  
Tri-Color Breakfast Potatoes  
Bacon or Breakfast Sausage  
Freshly Baked Biscuits  
**\$26 BUFFET, INCLUDES TWO PROTEINS**  
**\$29 PLATED, ONE PROTEIN OPTION**

### **The Burnside**

Biscuits and Gravy  
French Toast with Fresh Berries and Maple Syrup  
Scrambled Eggs with Green Onions and Tillamook Pepper Jack\*  
Hills Applewood Smoked Bacon\*  
**\$20 PER PERSON**  
*BUFFET ONLY*

### **The PDX Brunch**

Fresh Sliced Seasonal Fruit Platter with Citrus-Honey Yogurt  
NW Select Creamer Cheese Platter  
Smoked Salmon Display with Capers, Red Onions, Egg  
and Mini Bagels\*  
Caesar Salad with Buttered Brioche Croutons  
Wild Mushroom, Arugula and Tillamook Smoked  
Cheddar Quiche  
Hash Browned Potatoes with Caramelized Onions  
Buttermilk Fried Chicken with Maple Syrup and Butter\*  
Bob's Red Mill White Corn Grits  
Assorted Breakfast Pastries  
**\$35 PER PERSON**  
*BUFFET ONLY*

### **Hawthorne Street**

Scrambled Eggs with Tillamook Cheddar\*  
Zenners Chicken Apple Sausage\*  
Herb Roasted Potatoes with Sweet Peppers and Onions  
Organic Steel Cut Oats with Dried Fruits, Nuts, Berries,  
Brown Sugar and Cream  
**\$26 PER PERSON**  
*BUFFET ONLY*

## Afternoon Breaks

**Assorted Nature Valley Granola Bars - \$23 PER DOZEN**

**Assorted NutriGrain Cereal Bars - \$25 PER DOZEN**

**Gluten Free Bars - \$5 EACH**

Assortment includes Kind, Kashi and Nothin But!

**Individual Bags of Trail Mix with Fruit - \$29 PER DOZEN**

**Individual Bags of Trail Mix with Chocolate - \$27 PER DOZEN**

**Individual Bags of Trail Mix, Cajun - \$29 PER DOZEN**

**Assorted Kettle Chips - \$27 PER DOZEN**

*GF*

**Bowl of Mixed Nuts, serves 24 - \$55 PER BOWL**

*Contains Peanuts*

**Bowl of Peanut Free Mixed Nuts, serves 24 - \$70 PER BOWL**

## **South of the Border**

Corn Chips, Frijoles Borrachos, House-Made Cheese Sauce, Pico de Gallo, Tomatillo Salsa, Chipotle Salsa, Pickled Jalapeños, Sour Cream and Guacamole, Accompanied by House-Made Pineapple-Mint and Watermelon-Basil Spa Waters

**\$10 PER PERSON**

## **Chips & Dips**

Fresh Fried Potato Chips, Seasoned with Salt, Pepper and Garlic Served with Garden Herb Ranch, Bacon-Cheddar and Baked Three-Cheese Onion Dip with Chives

**\$35 SERVES 12**

**\$70 SERVES 24**

## **Hummus and Pita Wedges**

Creamy House-Made Traditional Tahini and Lemon, Smoked Red Pepper and Beet with Ricotta Hummus Dips with Soft Pita Wedges

**\$25 SERVES 12**

**\$48 SERVES 24**

## **Assorted Root Vegetable Chips**

Served with Garden Herb Ranch, Traditional Hummus and Red Pepper Hummus

**\$45 SERVES 12**

**\$85 SERVES 24**

## **Spinach Artichoke Dip with Baguette**

Creamy House-Made Spinach and Artichoke Dip\* Baked in a French Bread Bowl with Parmesan Cheese Crust Served with Sliced Baguette

**\$35 SERVES 12**

**\$65 SERVES 24**

## **Mediterranean Platter with Grilled Flat Breads**

Traditional Hummus Garnished with Herbs and Olive Oil, Baba Ghanoush, Labneh, Mixed Olives, Marinated Feta Cheese, Cucumbers, Tahini and Tzatziki

**\$60 SERVES 12**

**\$120 SERVES 24**

## **Tillamook Cheese Display**

A Spread of Local Tillamook Creamery Cheeses and Crackers with Fresh Fruit

**\$105 SERVES 12**

**\$200 SERVES 24**

## **Farmers Market Seasonal Crudité**

Carrots, Celery Red Bell Peppers, Cucumber, Cherry Tomato, Sugar Snap Peas and Radishes Served with a Garden Herb Ranch, Cheddar and Horseradish Spread and Buttermilk Blue Cheese

**\$48 SERVES 12**

**\$90 SERVES 24**

## Boxed Lunches

**15 GUEST MINIMUM - LOWER GUEST COUNTS WILL BE SUBJECT TO A 10% SURCHARGE**

### **Grab & Go Sack Lunch**

Includes Whole Fresh Fruit, Chips and Dessert  
**\$15 PER PERSON**  
**TO GO ONLY**

### **World Trade Center Box**

Includes Whole Fresh Fruit, Chips and Dessert  
**\$18 PER PERSON**

### **Executive Boxed Lunch**

Includes Whole Fresh Fruit, Chips, Side Salad, Individual Cheese and Dessert  
**\$22 PER PERSON**

**PLEASE CHOOSE ENTRÉE ITEMS BELOW**  
**MINIMUM ORDER OF 6 EACH**

### Sandwiches

#### **Traditional Deli Sandwich**

Choose One: Nitrate Free Smoked Turkey or Ham, Roast Beef or Grilled Vegetables. With Tillamook Cheddar, Sliced Tomato, Red Onion, Herb Aioli Spread and Green Leaf Lettuce on Whole Grain or Potato Bread

#### **Roast Beef Sandwich**

House Roasted Beef with Tomatoes, Boursin Cheese, Caramelized Onion, Sweet Onion Jam and Arugula on House-Made Focaccia

#### **Albacore Tuna Salad Sandwich**

Tuna with Celery and Onion in a Light Mayo Dressing with Tillamook White Cheddar and Green Leaf Lettuce on Whole Grain Bread

#### **Curry Chicken Apple Salad Sandwich**

Curry Chicken and Apple with Celery and Onion in a Light Mayo Dressing with Green Onions, Spinach and Toasted Cashews on a Croissant

#### **ZLT Flatbread**

Grilled Zucchini, Tomatoes, Spring Mix Greens, Sun-Dried Tomato Pesto Aioli and Tillamook Pepper Jack Cheese on Grilled Pita  
V

#### **Grilled Chicken Banh Mi**

Thai Marinated and Grilled Chicken with House-Pickled Vegetables, Fresh Jalapeños, Cilantro Sprigs and a Thai Chili Aioli

#### **Tofu Banh Mi**

Thinly Sliced Marinated and Grilled Tofu with House-Pickled Vegetables, Fresh Jalapeño, Cilantro Sprigs and a Thai Chili Aioli  
V

#### **Italian Grinder**

Olympia Provisions Salami and Cotto Mortadella with Garlic Aioli, Provolone Cheese, Thinly Sliced Tomato, Iceberg Lettuce, Hot Cherry Peppers and Red Wine Vinegar

#### **Southwestern Pollo**

Chipotle-Ancho Marinated Chicken, Black Bean and Corn Salsa, Grilled Onion, Bell Pepper and Mango with Tillamook Pepper Jack Cheese and a Cilantro-Lime Aioli on French Bread

### Salads

#### **Chicken Caesar Salad**

Grilled Chicken with Romain Lettuce, Parmesan Cheese, Buttered Brioche Croutons with Caesar Dressing (*contains anchovies*)

#### **House Chef's Salad**

Turkey, Black Forest Ham, Tillamook Cheddar and Jack Cheese, Tomatoes, Hard Boiled Egg in a Bed of Lettuce with Herb Ranch Dressing or Low Fat Vinaigrette  
*DRESSING SELECTION APPLIED TO FULL ORDER*  
GF

#### **WTC Cobb Salad**

Garden Greens, Grilled Chicken, Rogue Blue Cheese, Applewood Smoked Bacon, Eggs\*, Tomatoes and Avocado with Herb Ranch Dressing  
GF

#### **Greek Salad**

Romaine Lettuce, Tomatoes, Cucumbers, Mixed Olives, and Feta Cheese with a Balsamic Herb Vinaigrette  
GF, V, VG on request

#### **Strawberry Spinach Salad**

Fresh Spinach, Applewood Smoked Bacon, Eggs\*, Sautéed Northwest Mushrooms Served with a White Balsamic Vinaigrette  
GF, VG on request

#### **Seasonal Garden Vegetable Salad**

Organic Mixed Greens, Grilled Asparagus, Tomato, Roasted Red Pepper, Cucumber, Carrot and Sprouts with a Citrus Lime Vinaigrette  
GF, V, VG, DF

#### **Spiced Thai Noodle Salad**

Spicy Rice Noodles over Asian Greens and Vegetables, Fresh Mint, Cilantro and Chopped Peanuts with a Lemongrass-Lime Vinaigrette  
GF, V, VG, DF

### Wraps

#### **Chicken Caesar Wrap**

Grilled Chicken with Romain Lettuce, Parmesan Cheese and Caesar Dressing  
*Can be prepared Vegetarian or Gluten Free*

#### **Thai Chicken Wrap**

Grilled Chicken, Cucumber, Bean Sprouts, Carrots, Scallions, Basil and Mint Served with a Spicy Peanut Sauce  
*Sub Tofu for V, VG*

#### **Mediterranean Wrap**

Romaine, Feta, Hummus, Tomatoes, Mint, Parsley, Black Olives, Cucumber and Onions Tossed with a White Balsamic Vinaigrette  
GF, V

#### **Chicken BLT Wrap**

Grilled Chicken, Romaine Lettuce, Bacon, Tomatoes, Cheddar Cheese and Black Olives with Ranch Dressing

#### **Buffalo Chicken Wrap**

Fried Chicken Tossed in Buffalo Sauce, Baby Kale, Spinach and Cabbage, Carrots, Tomato, Celery and Red Onion with a Blue Cheese Dressing

#### **Tofu Power Wrap**

Marinated Grilled Tofu, Black Beans, Garbanzo Beans and Quinoa with Shredded Lacinato Kale, Tomatoes, Toasted Pepitas and a Thai Basil Dressing  
GF, V, VG, DF

## Additional Options

**Add Grilled Chicken - \$3 EACH**

**Add Marinated Grilled Tofu - \$3 EACH**

**Add Grilled Shrimp - \$5 EACH**

**Gluten Free Substitute - \$5 ADD ON**

## Lunch Buffets

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

All are served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

### Old Town Chinatown

Sunomono Salad, Cucumbers, Red Onion, Rice Vinegar, Soy and Sesame Seed  
Vegetable Egg Roll (V)  
Choice of Cashew Nut Chicken (GF) **or** Teriyaki Chicken (GF)  
Chinese Vegetable and Tofu Stir Fry with Shiitake  
Mushrooms, Broccoli, Red Peppers, Garlic, Scallions and Chopped Peanuts  
Steamed Broccoli  
Steamed Thai Jasmine Rice  
**\$22 PER PERSON, ONE PROTEIN OPTION**  
**\$27 PER PERSON, TWO PROTEIN OPTION**  
**PROTEIN SELECTION APPLIES TO FULL GUEST COUNT**

### St. Johns Fusion

Mixed Greens, Pickled Vegetables, Marinated Bean Sprouts, Cilantro and Crispy Onions with a Ginger-Soy Vinaigrette (GF)  
Hush Puppies with Jalapeño, Cheddar and Onion and a Spicy Honey Mustard Dipping Sauce  
Korean Style BBQ Chicken and Rice Bowl with Kimchi, Collard Greens, Bean Sprouts and Pickled Vegetables (GF)  
Lemongrass-Ginger Seitan Rice Bowl, Kimchi, Pickled Vegetables and Marinated Bean Sprouts  
Stir Fried Curry Green Beans with Fried Crispy Onions (V, VG)  
Steamed Edamame (GF, V)  
**\$30 PER PERSON**

### Steel

Sweet and Sour Slaw, Crisp Shaved Cabbage with Hermiston Sweet Vidalia Onions, Vinegar, Sea Salt and Parsley  
Loaded Macaroni Salad with Tillamook Cheddar, Scallions, Carrots and Peas  
Choice of Barbeque Pulled Chicken **or** Pork with Sweet Hawaiian Rolls  
Texas Style Mesquite Smoked Brisket with our Signature BBQ Sauce and Crispy Onion Straws  
Chef's Three Cheese Penne Mac  
Buttermilk Biscuits with Honey Lavender Butter  
Traditional Apple Crisp  
**\$28 PER PERSON, ONE PROTEIN OPTION**  
**\$33 PER PERSON, TWO PROTEIN OPTION**  
**PROTEIN SELECTION APPLIES TO FULL GUEST COUNT**

### Rose City Park

Goi Cuon; Vietnamese Style Vegetable Rolls **or** Shrimp Rolls with Sweet Chili Sauce  
Sate; Marinated Grilled Chicken Satay (GF) with Spicy Peanut Sauce  
Panang Curry (GF, V, Spicy); Red Curry, Coconut Milk, Bell Peppers, Kaffir Lime, Thai Basil, Green Beans and Crushed Peanuts  
Ginger Chicken (GF) Stir-Fried with Ginger, Garlic, Lemongrass, Mushrooms, Bell Peppers and Onion  
Steamed Thai Jasmine Rice  
**\$25 PER PERSON, ONE ROLL OPTION**  
**\$28 PER PERSON, TWO ROLL OPTION**  
**ROLL SELECTION APPLIES TO FULL GUEST COUNT**

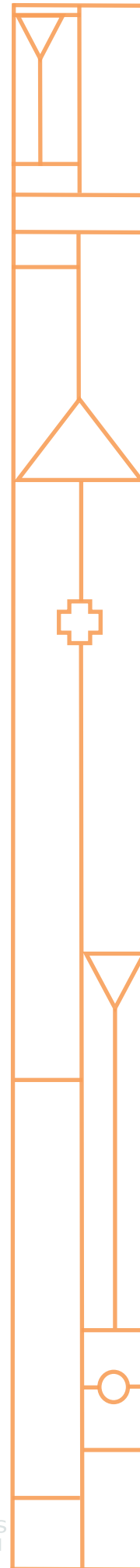
### Tilikum Crossing

#### GLUTEN FREE LUNCH - CHEF'S TABLE

Zenners GF Sausage with GF Rolls and Assorted Condiments  
House-Made Kettle Chips with Roasted Garlic Parmesan Dip  
Southern Cobb Salad with Willamette Valley Eggs, Hills Smoked Bacon, Tomatoes, Tillamook Cheddar, Olives and a Honey-Mustard Dressing  
Roasted Cauliflower Salad with Olives, Cucumbers and Parsley with a Sherry Mustard Vinaigrette  
Gluten Free Brownies and Cookies  
**\$30 PER PERSON**

### Marquam

Caesar Salad with Buttered Brioche Croutons (includes anchovies)  
Yamhill County Salad with Mixed Greens, Rogue Blue Cheese, Local Hazelnuts and Grapes with a Poppyseed Vinaigrette  
DIY Sandwich with Assorted Fresh Breads, Rolls and Green Leaf Lettuce  
Sliced Lunch Meats including Shaved Roast Beef, Nitrate Free Smoked Ham and Turkey (GF)  
Assorted Cheeses including Tillamook Cheddar, Pepper Jack, Smoked Cheddar and Swiss  
Traditional Condiments; Mayonnaise, Mustard, Lettuce, Tomato, Red Onion and Pickles  
Kettle Chips  
Cookies, Brownies and Lemon Bars  
**\$23 PER PERSON**





## Lunch Buffets Continued

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

All are served with Portland Roasting regular and decaffeinated coffees and an assortment of organic teas

### **Broadway**

Caesar Salad with Buttered Brioche Croutons (contains anchovies)

Fresh Baked Focaccia Garlic Bread

Spaghettini **or** Penne Pasta with your Choice of Sauce and Meat or Vegetarian

CHOOSE ONE: Tomato Sauce, Alfredo, Pesto Alfredo, or Putanesca

EACH ADDITIONAL SAUCE ADD \$2 PER PERSON. APPLIES TO FULL GUEST COUNT

CHOOSE ONE: Oregano-Lemon Grilled Chicken, All Beef Meatballs, or Roasted Veggies

EACH ADDITIONAL PROTEIN ADD \$3 PER PERSON. APPLIES TO FULL GUEST COUNT

Chicken Parmesan with Spicy Tomato-Basil Sauce  
Seasonal Roasted Vegetable or Sauté

**\$26 PER PERSON, ONE PASTA OPTION**

**\$30 PER PERSON, TWO PASTA OPTION**

**ALL SELECTIONS ABOVE APPLY TO FULL GUEST COUNT**

### **Everyday Is Like A Holiday**

Baby Green Salad with Carrots, Cucumbers, Tomatoes, House-Made Balsamic Vinaigrette

Creamy Sour Cream Mashed Potatoes

Northwest Cornbread and Mushroom Dressing

Hood River Apple-Cranberry Chutney

Fresh Cut Green Beans and Herb Roasted Carrots

Traditional Bronzed Turkey with Pan Gravy

**\$25 PER PERSON**

**ADD HONEY GLAZED SPIRAL-CUT HAM, \$5 PER PERSON, APPLIES TO FULL GUEST COUNT**

### **Soup Options**

**ONE SOUP SELECTION PER ORDER**

Roasted Tomato Basil

Corn and Smoked Salmon Chowder

Hearty Chicken Noodle

Cream of Wild Mushroom

Roasted Butternut Squash

Sweet Onion and Fennel

Cream of Asparagus

Cheddar Cheese and IPA

Puree of Split Pea

Bean and Applewood Smoked Bacon

Northwest Style Clam Chowder

**\$3.50 PER PERSON WHEN ORDERED AS A SIDE**

Lobster or Shrimp Bisque

Chicken and Shrimp Gumbo

**\$5 PER PERSON WHEN ORDERED AS A SIDE**

### **Hawthorne**

Organic Greens with Chipotle-Lime Vinaigrette, Toasted Pepita Seeds, Cotija Cheese and Pico de Gallo  
House-Made Chips with Fresh Guacamole and House-Made Roasted Tomato Salsa (GF)

CHOOSE ONE:

**TACO BAR:** includes Seasonal Beef or Shredded Chicken Adobo and Sautéed Tempeh Peppers and Onions

**FAJITA BAR:** Includes Choice of Carnitas (*mild*) or Pollo Asado (*med*) with Verduras, a Mix of Sautéed Fajita Vegetables

Both Options Include Vegetarian Refried Beans or Black Beans, Cilantro Lime Rice, Sour Cream, Queso Fresco, Shredded Cheeses, Shredded Lettuce, Jalapeños, Diced Tomato and a Selection of Soft and Hard Shell Tacos

**\$27 PER PERSON, ONE PROTEIN OPTION**

**\$33 PER PERSON, TWO PROTEIN OPTION**

**SELECTION MUST APPLY TO FULL GUEST COUNT**

### **Forest Park Picnic**

Southern Style Potato Salad

Apple Cider Coleslaw

Smoked Baked Beans with Bacon and Molasses

House-Made Potato Chips with Truffle Salt

and Fresh Parsley

Kosher Style Hot Dogs and St. Helens Grass-Fed Beef

Hamburgers\* with Traditional Condiments

Fresh Baked Cookies

**\$25 PER PERSON**

### **Spring and Summer Cold Soups**

**ONE SOUP SELECTION PER ORDER**

Gazpacho Andaluz

Bing Cherry and Crème Fraiche

Roasted Red Pepper Gazpacho

**\$5 PER PERSON WHEN ORDERED AS A SIDE**

**AVAILABLE APRIL THROUGH AUGUST ONLY**



## Desserts

### Bakery Sweets

**Sugar Dusted Lemon Bars - \$28 PER DOZEN**

**House-Made Triple Chocolate Brownies - \$32 PER DOZEN**

**Petite Shortbread Cookies - \$26 PER DOZEN**

**Assorted Freshly Baked Large Cookies - \$23 PER DOZEN**

**Assorted Freshly Baked Petite Cookies - \$17 PER DOZEN**

**Assorted Dessert Bars - \$34 PER DOZEN**

**Marshmallow Krispy Treats - \$21 PER DOZEN**

### Gluten Free Sweets

**Marshmallow Krispy Treats - \$5 EACH**  
*INDIVIDUALLY WRAPPED*

**Honduran Chocolate Brownie - \$5.50 EACH**  
*INDIVIDUALLY WRAPPED*

**Assorted Gluten Free Cookies from Wow Baking Co. - \$5 EACH**

**Coeur d’Alene Vegan Chocolate Chip Cookie - \$5 EACH**

**Lucy’s GF Free, Vegan Sugar Cookie - \$5.50 EACH**

**Bob’s Red Mill Desserts - \$40 PER DOZEN**  
CHOOSE ONE: Gluten Free Cookies, Brownies or Shortbread

### Decorated Cakes

*Includes Silk Screening or Lettering*

**Small Deco Cake, 7” - \$76**  
**Banquet Deco Cake, 9” - \$92**  
**Deluxe Special Deco Cake, 9” - \$107**

**Quarter Sheet Cake, serves 24 - \$85**  
**Half Sheet Cake, serves 48 - \$155**  
**Full Sheet Cake, serves 96 - \$300**

### Cake Cutting Service

Your WTC Staff is happy to provide a cake cutting service for a fee of \$50 per 50 guests when the cake is not provided by WTC Catering.

When ordering a cake through WTC Catering cake cutting is included.

### Available Flavors

#### **CAKE**

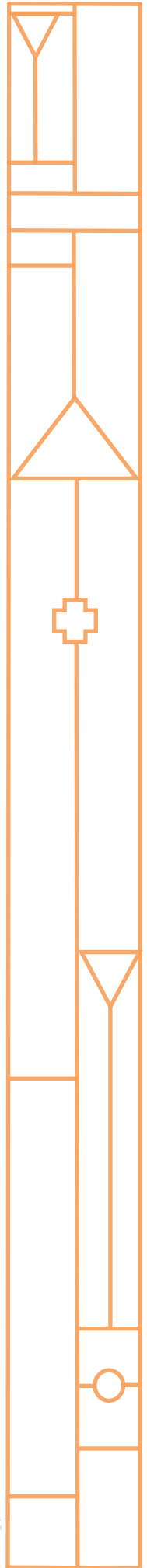
White, Chocolate, Poppy Seed, Carrot, or Banana

#### **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





# **Dinners of Distinction**

## **Design Your Own Plated or Buffet Dinner**

**25 GUEST MINIMUM—PRICES ARE PER PERSON AND INCLUDE ONE SALAD, ONE ENTRÉE AND ONE DESSERT  
SERVED WITH PORTLAND ROASTING REGULAR AND DECAFFEINATED COFFEES AND AN ASSORTMENT OF ORGANIC TEAS**

### **Salads**

**SERVED WITH WARM FRESH BAKED ROLLS AND WHIPPED BUTTER**

- Iceberg Wedge Served with Grape Tomatoes, Red Onions, Blue Cheese and Crisp Bacon with a Creamy Blue Cheese Dressing
- Caesar Salad with Crisp Romaine, Parmesan, Garlic Croutons and Caesar Dressing (*contains anchovies*)
- Field Greens with Grape Tomatoes, Red Onion, Cucumbers and an Aged Balsamic Vinaigrette
- Arugula and Strawberry Salad with Frisee, Toasted Almonds, Balsamic Vinaigrette and Camembert Wedge
- Spinach and Apple Salad with Toasted Walnuts, Chèvre Cheese, Red Onions and a Cider Vinaigrette
- Stumptown Salad with Mixed Greens, Fresh Raspberries, Candied Hazelnuts, Crumbled Oregon Blue and a Huckleberry Vinaigrette

### **Entrées**

- Moroccan-Spiced Chicken ~ with Couscous, Tagine Vegetables and Preserved Lemon **\$28 BUFFET, \$31 PLATED**
- Braised Beef Short Ribs ~ with Garlic Parmesan Grits and Cabernet Reduction **\$29 BUFFET, \$32 PLATED**
- Seared Wild Salmon\* ~ Horseradish Crusted Salmon with Lemon-Dill Beurre Blanc, Roasted Tomato, Sautéed Green Beans and Lemon Risotto **\$32 BUFFET, \$35 PLATED**
- Grilled Flat Iron Steak\* ~ with a Herb-Garlic and Balsamic Marinade, Sautéed Seasonal Vegetable Medley, Chive-Basil Mashed Potatoes with a Tarragon Butter **\$29 BUFFET, \$32 PLATED**
- Carlton Farms Apple-Wood Smoked Pork Loin ~ with a Ginger-Molasses Butter Cream, Sautéed Green Beans and Candied Sweet Potatoes **\$25 BUFFET, \$28 PLATED**
- St. Helens Grilled Petite Filet Mignon\* (8oz) ~ with a Peppercorn-Port Wine Reduction, Grilled Asparagus, Tillamook White and Smoked Cheddar Potato Gratin **\$38 BUFFET, \$41 PLATED**
- Two Jumbo Dungeness Crab and Shrimp Cakes ~ with Citrus-Herb Butter, House-Made Remoulade Sauce, Wild Rice Pilaf and a Seasonal Vegetable Sauté **\$43 BUFFET, \$46 PLATED**
- Hazelnut and Mustard Crusted Chicken with a Sherry Cream Sauce and Grilled NW Steelhead with an Apple-Cider Glaze ~ served with Horseradish Whipped Potatoes and Roasted Brussel Sprouts **\$39 BUFFET, \$42 PLATED**

### **Vegetarian Entrées**

- Smoked Tillamook Cheddar and Penne Pasta with Grilled Peppers **\$22 BUFFET, \$25 PLATED**
- Oven Roasted Vegetable Wellington with Seasonal Vegetables, Feta Cheese and a Smoked-Tomato Marinara **\$25 BUFFET, \$28 PLATED**
- Wild NW Mushroom Risotto with a Pea Puree and Parmesan Cheese Crisp **\$23 BUFFET, \$26 PLATED**

### **Dessert**

- Marionberry Cheesecake with Butter Cookie Crust and Berry Compote
- Lemon Angel Food Cake Finished with Seasonal Berries and Whipped Cream
- Chocolate Paradise Cake with Toffee and Caramel Sauce
- Rogue Chocolate Stout Cake with Stout-Balsamic Reduction and Marionberries
- Oregon Black and Marion Berry Cobbler with a Steel Cut Irish Oat and Wheat Germ Cinnamon Crust and Vanilla Whipped Cream

### **Additional Dinner Options**

**APPLIES TO FULL GUEST COUNT**

Additional Salad - **\$4 PER PERSON**

Additional Dessert - **\$4 PER PERSON**

## 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

## 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 <sup>^</sup>
<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>Crab and Bay Shrimp Stuffed Mushrooms*</b> With Parmesan and Panko Bread Crumbs	\$180 PER 50 PIECES <sup>^</sup>
<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 <sup>^</sup>
<b>Fried Cillengini Mozzarella Balls</b> With Marinara Dipping Sauce	\$210 PER 50 PIECES <sup>^</sup>
<b>Five Spice Pork Meatballs</b> With House-made Ponzu and Lemongrass Aioli	\$150 PER 100 PIECES <sup>^</sup>
<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 <sup>^</sup>
<b>Spinach and Tofu Stuffed Mushroom Caps</b> Field Mushroom Stuffed with Spinach and Onion, Topped with Tahini and Tofu	\$165 PER 50 PIECES

<sup>^</sup>INDICATES ITEMS NOT AVAILABLE FOR PASSING

## **Hors D'oeuvres Stations**

**50 GUEST MINIMUM - PRICES ARE PER PERSON**

### **Premium Italian Station**

**\$15 PER PERSON**

Mini Meatballs in Marinara Sauce, Grilled Italian Sausage Bites with Roasted Peppers, Stuffed Mushrooms, Fried Mozzarella Balls, Caponata, Olives and Focaccia

### **Northwest Seafood Station\***

**\$21 PER PERSON**

Crab Cakes, Jumbo Cocktail Prawns, Oyster Shooters, Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers

### **Northwest Comfort Foods**

**\$15 PER PERSON**

*Mashed Potato Martinis*—Yukon Gold Mashed Potatoes served in a Martini Glass, Toppings include: Caramelized Onions, Shredded Basil, Tillamook Cheddar, Chopped Bacon, Butter and Sour Cream

**OR**

*Delectable Mac N' Cheese*—Tillamook Three Cheese Macaroni and Cheese, Toppings Include: Pendleton Applewood Smoked Bacon, Sautéed Wild Mushrooms, Braised Greens, Cheddar Cheese, Parmesan and Blue Cheese

**WITH**

Grilled Marinated Chicken Skewers, Grilled Marinated Beef Skewers, Grilled Shrimp Wrapped in Bacon Skewers, Served with Sweet Thai Chili Sauce and Peanut Sauce

### **Oregon Wine Country**

**\$18 PER PERSON**

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

### **Holiday Petit Desserts**

**\$12 PER PERSON**

Assorted Truffles, Hazelnut Biscotti, Coconut Macarons, Chocolate Dipped Strawberries and Mini Cream Puffs

## **Carving Stations**

**50 GUEST MINIMUM - PRICES ARE PER PERSON**

*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*

### **Slow Roasted Bronzed Turkey**

**\$300 SERVES 50**

Cranberry-Apple Chutney, Bacon-Onion Jam and Ginger-Orange Cranberry Sauce

### **Chef's Jazz Club Herb & Salt Crusted Prime Rib\***

**\$550 SERVES 50**

Slow Roasted Overnight to Perfection, Served with an Oregon Pinot Jus, Horseradish Cream and Stoneground Mustard

### **Honey Glazed Spiral Ham**

**\$300 SERVES 50**

Maple Mustard Glaze and a Port-Pear Chutney

### **Hard Cider Brined Rosemary Pork Loin**

**\$350 SERVES 50**

Whole Grain Mustard Sauce and a Pendleton Bourbon Whiskey BBQ

### **Cedar Roasted Northwest Salmon\***

**\$350 SERVES 50**

Sundried Tomato Marmalade and a Lemon Dill Sabayon Sauce

### **Texas Style Barbecued Brisket\***

**\$295 SERVES 35**

Applewood and Hickory Smoked Brisket Served with our Signature BBQ Sauce, Stout BBQ Sauce and Crispy Onion Straws

## **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>
Cocktails	\$9.00
House Wine	\$9.00
Assorted Bottled Beers	\$7.00
Sparkling Mineral Waters	\$5.00
Soft Drinks	\$4.00

### **Included Liquor Selection**

Tanqueray Gin  
Bacardi Rum  
Skyy Vodka  
Sauza Tequila  
Jack Daniels Whiskey  
Johnnie Walker Red Scotch

### **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**

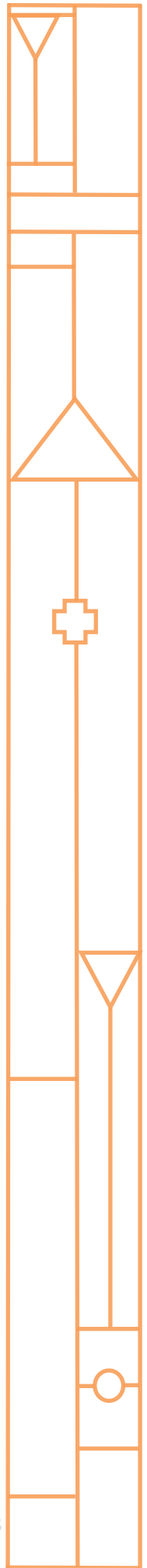
A \$20 corkage fee will apply to each 750ml bottle of wine brought in.

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*





## 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	<b>\$26 PER BOTTLE</b>
<b>North by Northwest Riesling</b> Walla Walla, Washington	<b>\$28 PER BOTTLE</b>
<b>Underwood Pinot Gris</b> Tualatin, Oregon	<b>\$30 PER BOTTLE</b>
<b>Acrobat Pinot Gris</b> Eugene, Oregon	<b>\$37 PER BOTTLE</b>
<b>Del Rio Chardonnay</b> Gold Hill, Oregon	<b>\$39 PER BOTTLE</b>

### Red Wines

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

### Sparkling Wines

<b>Piper Sonoma Brut</b> Sonoma County, California	<b>\$38 PER BOTTLE</b>
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<b>World Trade Center Select</b> Sourced from the Pacific NW	<b>\$25 PER BOTTLE</b>
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### Rosé

<b>Del Rio Rose Jolee</b> Gold Hill, Oregon	<b>\$32 PER BOTTLE</b>
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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** FULL KEG ONLY

**Budweiser Light** FULL KEG ONLY

**Budweiser** FULL KEG ONLY