



WORLD TRADE CENTER®
PORTLAND

Holiday Catering Packet

MENU AND PRICES VALID THROUGH DEC. 31ST, 2019
Contact your Sales Specialist for an updated copy
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503.464.8688



WORLD TRADE CENTER®
PORTLAND

Beverages

Coffee Service - \$46 PER GALLON

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

Fruit Punch - \$28 PER GALLON

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

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

Available Cake 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

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.



Hot Hors D'oeuvres

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

Fried Three-Cheese Ravioli With Spicy Marinara	\$135 PER 50 PIECES
Parmesan Crusted Artichoke Hearts	\$135 PER 50 PIECES^
Moroccan Roasted Cauliflower Buds With Garlic Tahini Sauce	\$100 PER 50 PIECES
Vegetarian Gyoza Potsticker With Citrus Ponzu Dipping Sauce	\$140 PER 50 PIECES
Crab and Bay Shrimp Stuffed Mushrooms With Parmesan and Panko Bread Crumbs	\$180 PER 50 PIECES^
Chicken Satay With Spicy Peanut Sauce	\$125 PER 50 PIECES
Bacon Wrapped Sea Scallops With Gribiche Dipping Sauce	\$180 PER 50 PIECES
Seasonal Risotto Cakes With Fresh Herb Aioli	\$160 SERVES 50
Chinese Barbecued Pork With Sesame, Sweet and Sour and Hot Mustard	\$110 PER 50 PIECES^
Fried Cillengini Mozzarella Balls With Marinara Dipping Sauce	\$210 PER 50 PIECES^
Five Spice Pork Meatballs With House-made Ponzu and Lemongrass Aioli	\$150 PER 100 PIECES^
Crispy Falafel With Garlic Tahini	\$155 PER 50 PIECES
Mini Crab Cakes With Red Pepper Remoulade or Lemon Dill Aioli	\$210 PER 50 PIECES^
Spinach and Tofu Stuffed Mushroom Caps Field Mushroom Stuffed with Spinach and Onion, Topped with Tahini and Tofu	\$165 PER 50 PIECES

^INDICATES ITEMS NOT AVAILABLE FOR PASSING



Cold Hors D'oeuvres

Please note that these items cannot be passed during service

Olympia Provisions Charcuterie Board With Locally Made Pâtés, Sausages, Cured Meats, Mama Lil's Pickles, Peppers, Baguettes and Condiments	\$210 SERVES 30-50 \$395 SERVES 100
Local Farm to Table Display 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
Tillamook Cheese Display With Fruit, A Spread of Local Creamery Cheeses And Crackers	\$155 SERVES 20-50 \$255 SERVES 50-100
Chilled Northwest Smoked Salmon Lox With Citrus and Dill Aioli, Whipped Horseradish Cream Cheese and Baguette Toast Points	\$210 SERVES 50
Bruschetta and Tapenade Toasted Baguette Slices Served with Olive and Caper Tapenade, Classic Tomato Basil, Mushroom and Chives	\$75 SERVES 24
Baked Brie with Roasted Garlic With Baguette	\$180 SERVES 25-35
Chimichurri Marinated Prawns	\$155 SERVES 50
Assorted Root Vegetable Chips With Creamy Roasted Garlic Dip, Traditional Hummus and Red Pepper Hummus	\$60 SERVES 24
Jumbo Shrimp With Oregon Horseradish Cocktail Sauce and Cider Apple Mignonette	\$33 PER POUND
Chèvre Cheese and Pesto Torte With Assorted Crackers	\$130 SERVES 50
Traditional Antipasto Olympia Provisions Salumi, Cured Meats, Pickles and Cheeses, with Sliced Bread and Crackers	\$250 SERVES 50
Roasted Farm to Vegetable Display With Grilled Balsamic Marinated Carrots, Asparagus, Bermuda Onions, Tomatoes, Yellow Squash, Zucchini and Seasonal Vegetables	\$200 SERVES 50
Assorted Deli Pinwheels Turkey, Veggie Bacon Ranch, Smoked Salmon and Southwest Chicken Wraps	\$125 SERVES 50



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Hors D'oeuvres Stations

50 GUEST MINIMUM - PRICES ARE PER PERSON

Premium Italian Station

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

\$15 PER PERSON

Northwest Seafood Station*

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

\$21 PER PERSON

Northwest Comfort Foods

CHOOSE ONE:

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

\$15 PER PERSON

Oregon Wine Country

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

\$18 PER PERSON

Holiday Petit Desserts

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

\$12 PER PERSON

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 service.

Slow Roasted Bronzed Turkey

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

\$300 SERVES 50

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

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

\$550 SERVES 50

Honey Glazed Spiral Ham

Maple Mustard Glaze and a Port-Pear Chutney

\$300 SERVES 50

Hard Cider Brined Rosemary Pork Loin

Whole Grain Mustard Sauce and a Pendleton Bourbon Whiskey BBQ

\$350 SERVES 50

Cedar Roasted Northwest Salmon*

Sundried Tomato Marmalade and a Lemon Dill Sabayon Sauce

\$350 SERVES 50

Texas Style Barbecued Brisket*

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

\$295 SERVES 35



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

CHOOSE ONE: Stuffed Herb Crusted Salmon with a Marionberry Pinot Reduction **OR** 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 Crudit  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, P t , Rillettes Displayed with Pickled Vegetables and Locally Sourced
Olives, Candied Nuts, Dijon, Stoneground Mustard and Rustic Artisan Breads
Assorted Seasonal Crudit s 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



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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

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PLEASE ADD A 21% SERVICE CHARGE TO THE ABOVE MENU PRICES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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).

BAR ITEM	PRICE	Included Liquor Selection
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



Pacific Northwest Wine List

Beer List

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

White Wines

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

Red Wines

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

Sparkling Wines

Piper Sonoma Brut Sonoma County, California	\$38 PER BOTTLE
World Trade Center Select Sourced from the Pacific NW	\$25 PER BOTTLE

Rosé

Del Rio Rose Jolee 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	FULL KEG ONLY
Budweiser Light	FULL KEG ONLY
Budweiser	FULL KEG ONLY