



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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**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*

### **Spa Waters - \$35 PER 5 GALLONS**

Cucumber-Lemon-Mint

Watermelon-Mint

Strawberry-Orange-Basil

Pineapple-Mint

Blueberry Peach

Raspberry-Lime-Basil

## **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**

### **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

<b>Fried Three-Cheese Ravioli<sup>^</sup></b> with Spicy Marinara	\$50 PER 48 PIECES
<b>Parmesan Crusted Artichoke Hearts<sup>^</sup></b> With a Fresh Garden Herb Aioli	\$175 PER 48 PIECES
<b>Moroccan Roasted Cauliflower Buds<sup>^</sup></b> with Lemon-Garlic Tahini Sauce	\$135 PER 48 PIECES
<b>Vegetarian Gyoza Potsticker<sup>^</sup></b> with Citrus Ponzu and Low Sodium Tamari Soy (WF)	\$95 PER 48 PIECES
<b>Crab and Bay Shrimp Stuffed Mushrooms<sup>^</sup></b> With Parmesan and Panko Bread Crumbs	\$85 PER 2 DOZEN
<b>Thai Seasoned Chicken Satay</b> with Spicy Peanut Sauce (GF Peanut Sauce Available on Request)	\$60 PER 24 PIECES \$115 PER 48 PIECES
<b>Mini Angus Beef Sliders</b> Mama Lils Pickles, Tillamook Cheddar and Red Onion	\$35 PER DOZEN
<b>Applewood-Smoked Buffalo Hot Wings<sup>^</sup></b> Celery Sticks, Blue Cheese Dressing and Leeks	\$50 PER DOZEN
<b>Mini Reuben Pistolets</b> Mini Reuben Sandwiches in Pretzel Rolls Served with Dijon	\$60 PER DOZEN
<b>Five Spice Beef and Pork Meatballs<sup>^</sup></b> House-Made Spice Blend, Eggs, Breadcrumbs and Onion Served with Lemongrass Aioli	\$150 PER 100 PIECES
<b>Crispy Arancini</b> with Sun Dried Tomato Dip	\$45 PER 24 PIECES
<b>Fried Mac and Cheese Balls</b> with Spicy Marinara	\$50 PER 24 PIECES
<b>Dungeness Crab and Oregon Bay Shrimp Cake<sup>^</sup></b> With Red Pepper Remoulade and Lemon Dill Aioli	\$45 PER DOZEN
<b>Spinach and Tofu Stuffed Mushrooms</b> Cremini Mushrooms Stuffed with Tofu, Walnut, Parsley, Mint and Parmesan Cheese	\$45 PER 2 DOZEN

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



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## **Chilled Hors D'oeuvres**

*Please note that these items cannot be passed during service*

<b>Olympia Provisions Charcuterie Board</b> A World Trade Favorite Celebrating Locally Made Pâtés, Sausages, Cured Meats, Pickled Vegetables, Mustards and Sliced Baguette	\$175 SERVES 12 PEOPLE \$300 SERVES 24 PEOPLE \$585 SERVES 48 PEOPLE
<b>NW Style Charcuterie Display</b> Traditional Cured Meats, Salamis, Summer Sausage, and Pepperoni, Accompanied by Smoked and Babybel Cheeses, Pickled Vegetables and Crackers	\$80 SERVES 12 PEOPLE \$150 SERVES 24 PEOPLE \$285 SERVES 48 PEOPLE
<b>Tillamook County Cheese Display</b> Smoked, Sharp, and Aged White Cheddars, Pepper-Jack and Provolone, Served with Grapes, Crackers and Dried Fruit <i>V, VG</i>	\$70 SERVES 12 PEOPLE \$130 SERVES 24 PEOPLE \$250 SERVES 48 PEOPLE
<b>Chef's Select Artisan Cheese Display*</b> Chef's Selection of Local and Imported Cheeses, Grapes, Dried Fruits, Nuts and Berries Served with Sliced Baguette and Beechers Crackers <i>V, VG</i>	\$225 SERVES 24 PEOPLE \$445 SERVES 48 PEOPLE
<b>Bruschetta and Olive Tapenade Duet</b> Build Your Own Olive and Chive Tapenade, and Traditional Tomato-Basil Bruschetta Served with Grilled or Toasted Baguette Crostini for Topping <i>V, VG, WF Available</i>	\$150 SERVES 24 PEOPLE
<b>Baked Brie with Roasted Garlic</b> Served with Apple Wedges and Sliced Baguette <i>**Seasonal Fruits or Nuts Available, Please Inquire WF Available as Grilled Brie</i>	\$100 SERVES 35 PEOPLE
<b>Greek Inspired Antipasto</b> Traditional Cured Meats Including Prosciutto, Sopressata and Salami, Roasted Artichokes, Marinated Feta and Olives, Crudite Style Vegetables and Spreads	\$235 SERVES 24 PEOPLE
<b>Pacific Northwest Antipasto</b> Salami, Cappicola and Alderwood Smoked Salmon, Herb and Olive Oil Marinated Mozzarella, Marinated Grape Tomatoes, Capers and Pitted Country Olives <i>WF</i>	\$175 SERVES 24 PEOPLE \$345 SERVES 48 PEOPLE
<b>Chinese Barbecued Pork</b> With Sesame, Sweet and Sour and Hot Mustard	\$59 SERVES 24 PEOPLE \$110 SERVES 48 PEOPLE
<b>Steamed and Seasoned Jumbo Shrimp</b> <small>(16/20)</small> with House-Made Portlandia Cocktail Sauce <i>WF</i>	\$375 PER 100 PIECES
<b>Basil Pesto Tiger Prawns</b> Chili Marinated 16/20 Shrimp, Sautéed in a Basil-Pesto Sauce, Served with House-Made Cocktail Sauce and Lemon Wedges <i>WF</i>	\$275 PER 50 PIECES
<b>Fresh Fruit Platter</b> Fresh Fruit Selection and Northwest Berries <i>VG, DF, WF</i>	\$60 SERVES 12 PEOPLE \$110 SERVES 24 PEOPLE
<b>Assorted Deli Pinwheels</b> Turkey, Veggie-Bacon Ranch, Smoked Salmon* and Southwest Chicken Wraps <i>WF Available</i>	\$75 SERVES 24 PEOPLE \$140 SERVES 48 PEOPLE

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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.



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## **Hors D'oeuvres Stations**

**50 GUEST MINIMUM**

### **Premium Italian Station**

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

**\$350 SERVES 50**

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

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

**\$450 SERVES 50**

### **Northwest Comfort Foods**

*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

**\$350 SERVES 50**

**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**

Local Cheeses, Slices Salami and Cured Meats Chef's Juniper-Absinthe Cured King Salmon Served on a Hardwood Plank, House Pickled Vegetables, Sun-dried Tomato Marmalade, Bacon-Onion Jam and a Lemon Dill Sabayon Sauce

**\$400 SERVES 50**

### **Petit Desserts**

Assorted Truffles, Hazelnut Biscotti, Mini Fruit Tart with Lemon Curd, Stout-Chocolate Mousse in Graham Phyllo and Mini Cream Puffs

**\$300 SERVES 50**

## **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**



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## **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



## **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



## **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

**Proverb Chardonnay** \$26 PER BOTTLE  
(House Wine)

Northern California

**Chateau St. Michelle Riesling** \$28 PER BOTTLE

Woodinville, Washington

**14 Hands Pinot Gris** \$29 PER BOTTLE

Prosser, Washington

**Primarius Pinot Gris** \$36 PER BOTTLE

Dundee, Oregon

**Erath Chardonnay** \$44 PER BOTTLE

Dundee, Oregon

### Red Wines

**Proverb Cabernet** \$26 PER BOTTLE  
(House Wine)

Northern California

**Columbia Red Blend** \$34 PER BOTTLE

Woodinville, Washington

**Duck Pond Pinot Noir** \$42 PER BOTTLE

Dundee, Oregon

**Tenet Pundit Syrah** \$48 PER BOTTLE

Columbia Valley, Washington

### Rosé

**Oregon Rose Eloyan** \$31 PER BOTTLE

Willamette Valley, Oregon

### Sparkling Wines

**Chandon Brut** \$40 PER BOTTLE

Northern California

**World Trade Center Select** \$28 PER BOTTLE

Sourced from the Pacific NW

### 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

Newport, 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

\*Based on Availability\*