



WORLD TRADE CENTER®
PORTLAND

Conference Center Catering Packet

MENU AND PRICES VOID AFTER
JULY 31, 2020

*Contact your Sales Specialist
for an Updated Copy*

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Dietary Abbreviations:

GF = Gluten Free

V = Vegetarian

VG = Vegan

DF = Dairy Free

WF = Wheat 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. A 10% late fee will apply to all orders placed less than 7 business days prior to 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 Sliced Fruit Platter

Sliced Fresh Fruit, Berries and Grapes
GF, V, VG

\$45 SERVES 12
\$85 SERVES 24

Local Whole Fresh Fruit - \$3 EACH

12 GUEST MINIMUM, GF, V, VG

Yogurt and Granola - \$5 PER PERSON

12 GUEST MINIMUM, GF, V
Fresh Berries, Bob's Red Mill Honey Oat Granola and Vanilla Yogurt

Hard Boiled Cage Free Eggs - \$15 PER DOZEN

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 with 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, GF, V
Fluffy Farm Fresh Scrambled Eggs Topped with Tillamook Cheddar and Green Onions

Protein Enhancements* - \$4 PER PERSON

MINIMUM OF 12 PER OPTION
Crispy Pendleton Hills Bacon (3pp) (*GF*), Zenners Chicken Apple Sausage (2pp), Jalapeno Cheddar Sausage (2pp), Pork Sausage (2pp) or Canadian Bacon (3oz), Black Forest Ham (3oz)

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 - \$36 PER DOZEN

Served with Whipped Cream Cheese, Butter and Local Preserves

Fresh Baked Petite Croissants - \$30 PER DOZEN

Served with Butter and Local Preserves

Assorted Fresh Donuts - \$20 PER DOZEN

Assorted Fresh Fritters - \$30 PER DOZEN

ONE SELECTION PER DOZEN
Apple or Blueberry

Fresh Baked Cinnamon Rolls - \$30 PER DOZEN

Assorted Sliced Breakfast Breads - \$35 PER DOZEN

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

Spa Waters - \$35 PER 5 GALLONS

Cucumber-Lemon-Mint
Watermelon-Mint
Strawberry-Orange-Basil
Pineapple-Mint
Blueberry Peach
Raspberry-Lime-Basil

Meeting Breaks

15 GUEST MINIMUM

Business Class - All Day Service

Morning

Sliced Fresh Fruit and Berries
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, Salad and Sandwich Buffet
(Please see Page 7 for Sandwich 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, Mixed Nuts and Assorted Candies with Chilled Soft Drinks

\$45 PER PERSON

Business Class

Morning

Sliced Fresh Fruit and Berries
Chilled Orange and Cranberry Juice
Assorted Fresh Baked Breakfast Pastries
Portland Roasting Regular and Decaffeinated Coffees and a Variety of Organic Teas

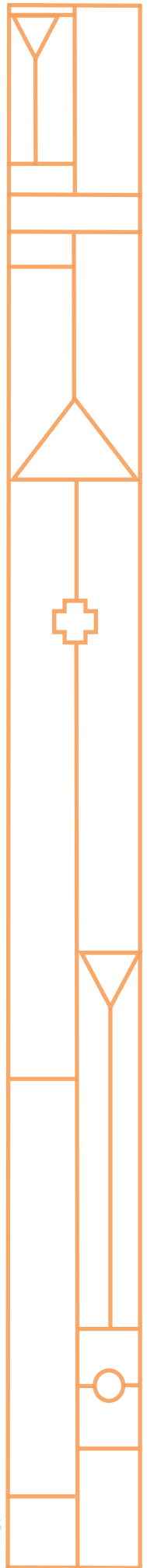
Mid-Morning

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

ALL BREAKFAST PACKAGES CONVENIENTLY INCLUDE PORTLAND ROASTING COFFEE GOOSE HOLLOW REGULAR AND TILIKUM CROSSING DECAFFEINATED COFFEES, ASSORTED ORGANIC TEAS AND FRESH JUICES

Alberta Continental

Assorted Muffins, Danish and Petite Croissants with Fresh Fruit Salad
\$18 PER PERSON

Portland Marathon

Fresh Fruit Salad
Hard Boiled Eggs*
Greek Yogurt with Bob's Red Mill Granola and Fresh Whole Bananas
\$22 PER PERSON

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

WTC Rise & Shine

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

Willamette River Morning

Fresh Fruit Salad
Assorted Muffins, Scones and Danish
Bagels with Whipped Cream Cheese
Individually Flavored Yogurts
\$24 PER PERSON

The Burnside

Buttermilk Biscuits and House-Made Sausage Gravy
French Toast with Fresh Berries and Maple Syrup
Scrambled Eggs with Green Onions and Tillamook Pepper Jack*
Hills Applewood Smoked Bacon*
\$25 PER PERSON
BUFFET ONLY

Taylor Street

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

Couch Street

Fresh 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

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 and Nothin But!

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

Bowl of Assorted Hard Mini Candies, serves 24 - \$15 PER BOWL

Assorted Kettle Chips - \$35 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

Gluten Free Corn Tortilla Chips, Pico de Gallo, Tomatillo Salsa, Chipotle Salsa, Pickled Jalapeños, Sour Cream and Guacamole

\$10 PER PERSON

Chips & Dips

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

\$35 SERVES 12

\$70 SERVES 24

Hummus and Flatbreads

Creamy House-Made Traditional Style, Smoked Red Pepper, and Beet-Ricotta Hummus Dips with Assorted Piadini, Garlic Naan, Lavash and Pita Breads

\$30 SERVES 12

\$48 SERVES 24

Mediterranean Platter with Grilled Flat Breads

House-Made Traditional Style Hummus garnished with Herbs and Olive Oil, Baba Ganoush, Labneh, Mixed Olives, Marinated Feta Cheese, Cucumbers and Tzatziki

\$65 SERVES 12

\$120 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

Farmers Market Seasonal Crudité

Carrots, Celery Red Bell Peppers, Cucumber, Cherry Tomato, Sugar Snap Peas and Radishes Served with a Garden Herb Ranch

\$48 SERVES 12

\$90 SERVES 24

Tillamook Cheese Display

Local Tillamook Creamery Cheeses and Crackers with Fresh Fruit

\$70 SERVES 12

\$130 SERVES 24



WORLD TRADE CENTER®
PORTLAND

Boxed Lunches

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

Grab & Go Sack Lunch

To Go ONLY

Choose your sandwich or salad. Includes petite chocolate chip cookie, and condiments.

SANDWICHES AND WRAPS \$12 PER PERSON

SALADS \$14 PER PERSON

World Trade Center Box

Choose your sandwich or salad. Includes petite chocolate chip cookie, whole fresh fruit, Tillamook cheddar cheese, mint

SANDWICHES AND WRAPS \$17 PER PERSON

SALADS \$19 PER PERSON

4 SELECTION MAXIMUM PER LUNCH ORDER

Sandwiches

Includes Kettle Chips and Condiments

Traditional Deli Sandwich

Choose One: Nitrate Free Smoked Turkey, Ham, Roast Beef or Grilled Vegetables. With Tillamook Cheddar, Roma Tomato, Red Onion, Herb Aioli Spread, Green Leaf Lettuce on Seed-Lovers Wheat Bread

Albacore Tuna Salad Sandwich

Tuna with Celery and Onion in a Light Mayo Dressing with Tillamook White Cheddar and Green Leaf Lettuce on Seed-Lovers Wheat Bread

ZLT Flatbread

Grilled Zucchini and Yellow Squash, Roma Tomatoes, Spring Mix, Sun-Dried Tomato Pesto aioli and Tillamook Pepper Jack on Garlic Naan Bread
V

Curry Chicken Apple Salad Sandwich

Curry Chicken and Apple with Celery and Onion in a Light Mayo Dressing with Tomatoes, Scallions, Raisins, Almonds, Cilantro and Spinach with Mango Chutney on a Croissant

Grilled Chicken or Tofu Banh Mi

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

Italian Grinder

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

All Sandwiches are Available as a Gluten Free Option on Request

Salads

Includes Fresh Roll and Butter

Chicken Caesar Salad

Grilled Chicken with Romaine Lettuce, Parmesan Cheese, Buttered Brioche Croutons with Caesar Dressing (*Contains Anchovies*)

WTC Garden Green Salad

Organic Mixed Greens, Herb and Spiced Hazelnuts, Cider-Apple Vinaigrette, Shallots, Tomato, Cucumber and Shredded Carrot
GF, V, VG, DF

Asian Chicken Salad

Shredded Nappa Cabbage, Ginger-Soy Marinated Grilled Chicken, Red and Green Bell Peppers, Carrots, Mandarin Oranges, Almonds, Glazed Wonton Crisps with Ginger-Sesame Dressing
DF, Sub Tofu Available

Greek Salad

Mesculin with Romaine Greens, Red Cherry Tomato, Cucumber, Mixed Olives, Red Onion, Crumbled Feta Cheese with Red Wine Vinaigrette
GF, V, VG on Request

WTC Cobb Salad

Field Greens with Romaine, Herb Marinated Chicken Breast, Applewood Smoked Bacon, Sliced Avocado, Oregon Blue Cheese, Hard Cooked Egg, Roma Tomato and Ranch Dressing
GF, VG on Request

Northwest Pear and Beet Salad

Mixed Field Greens, Crumbled Chevre, Salt and Pepper, Roasted Beet Medley, Washington Pears, Toasted Pecans with Balsamic Vinaigrette
GF, V

WTC Chef's Salad

Field Greens with Chopped Romaine, Diced Turkey, Sliced Swiss and Smoked Cheddar, Diced Ham, Sliced Hard Cooked Egg, Cherry Tomato, Shredded Carrot and Ranch Dressing

Wraps

Includes Kettle Chips

Chicken Caesar Wrap

Marinated and Grilled Chicken with Romaine, Shredded Parmesan Cheese, Roma Tomato and Caesar Dressing
V Available Without Chicken

Southwestern Turkey Wrap

Smoked Turkey, Jalapeno Cream Cheese, Pico de Gallo, Queso Fresco, Roasted Corn, Cilantro and Spinach
Sub Tofu for V, VG

Mediterranean Wrap

Spinach, Hummus, Tomatoes, Red Onion, Cucumbers and Feta Cheese
V

Chicken BLT Wrap

Crispy Fried Chicken, Romaine, Hills Applewood Smoked Bacon, Roma Tomatoes, Tillamook Cheddar and Chipotle-Ranch Dressing

Portabello Mushroom Wrap

Grilled Balsamic Marinated Portobellos, Goat Cheese, Green Onion, Cilantro, Roasted Red Bell Pepper, Roma Tomato and Spinach
V

All Wraps are Available as a Gluten Free Option on Request

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

Japanese Sunomono Salad—Cucumber and Wakame, Carrot (GF, V, VG, DF)

Table Salad—Greens, Cucumber, Bean Sprouts and Herbs with Sesame-Ginger on the Side (GF, V, VG, DF)

Vegetable Egg Roll (V)

Teriyaki Chicken (GF)

Chinese Vegetable and Tofu Stir Fry (GF, V)

Steamed Broccoli (GF, V, VG, DF)

Steamed Thai Jasmine Rice (GF, V, VG, DF)

Served with Tamari Soy, Light Soy & Sriracha Sauces

Fortune Cookies

Add—Pork Fried Rice \$3.50 Per Person, Applies to Full Guest Count

Add—Orange Fried Chicken \$6.50 Per Person, Applies to Full Guest Count

\$25 PER PERSON

Everyday Is Like A Holiday

WTC Garden Green Salad with Shallots, Tomato, English Cucumber, Shredded Carrot and Cider Apple 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

St. Johns Fusion

Mixed Greens, House-Pickled Vegetables, Marinated Mung Beans, Cilantro and Crispy Onions with a Ginger-Soy Vinaigrette

Hush Puppies with Jalapeño, Cheddar and Onion and a Spicy Honey Mustard Dipping Sauce (V)

Steamed Edamame (GF, V)

Korean Style BBQ Chicken

Bean Sprouts and Pickled Vegetables (GF)

Lemongrass-Ginger Seitan (V, VG)

Stir Fried Curry Green Beans with Fried Crispy Onions (V, VG)

Steamed Rice (V, VG, DF, WF)

\$30 PER PERSON

Marquam Bridge

Traditional Caesar Salad with Buttered Brioche Croutons (V)

Yamhill County Salad with Mixed Greens, Rogue Blue Cheese, Toasted Hazelnuts, Red and Green Grapes with a Poppyseed Vinaigrette (GF, V)

Premade Assorted Sandwiches

Selection Includes Shaved Roast Beef, Nitrate Free Smoked Ham and Turkey with Tillamook Cheese

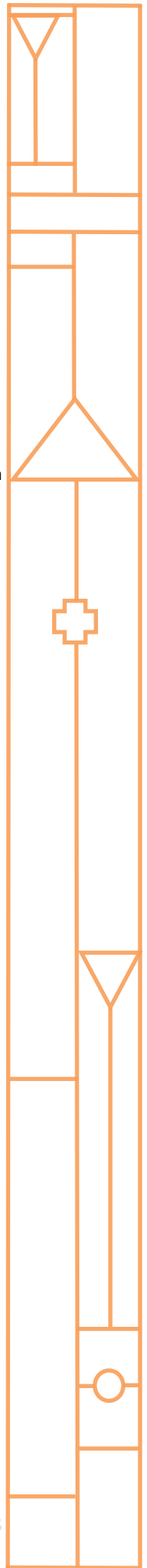
Condiments Include Pickles, Mayonnaise, Deli Mustard and Dijon Mustard

Assorted Kettle Chips (GF)

Brownies and Lemon Bars

\$23 PER PERSON

SANDWICHES ARE AVAILABLE AS A GLUTEN FREE OPTION ON REQUEST



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

Rose City Park

Thai Style Green Papaya Salad (*Contains Shellfish*)
Table Salad—Greens, Cucumber, Bean Sprouts and Herbs with Sesame-Ginger on the Side (*GF, V, VG, DF*)
Sate—Marinated Grilled Chicken Satay with Spicy Peanut Sauce (*GF Available on Request*)
Curry Chicken—Spicy Red Curry, Coconut Milk, Bamboo Shoots, Eggplant and Bell Peppers
Pad Thai Tofu—Rice Noodles, Bean Sprouts, Green Onions, and Ground Peanuts
Pad Broccoli—Stir Fried, with Tofu and Oyster Sauce
Steamed Thai Jasmine Rice (*GF, V, VG, DF*)
Served with Ponzu, Peanut Sauce and Sweet Thai Chili Sauce
Thai Coconut Tapioca Pudding with Mango
Add—Pineapple Fried Rice \$3.50 Per Person, Applies to Full Guest Count
\$30 PER PERSON

Broadway

Caesar Salad with Buttered Brioche Croutons (*V*)
Fresh Baked Focaccia Garlic Bread
Penne Pasta with Tomato Sauce and Alfredo Sauce (*V, VG*)
Chicken Parmesan with a Tomato-Basil Sauce Topped with Fresh Mozzarella
Seasonal Vegetable (*WF, V, VG*)
\$26 PER PERSON

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:
Soft Taco Bar: Includes Seasoned Beef or Shredded Chicken Adobo and Sautéed Vegetables
Fajita Bar: Includes Choice of Carnitas (*Pork*) or Pollo Asado (*Chicken*) and a Mix of Sautéed Fajita Vegetables
Both Options Include Flour Tortillas, Vegetarian Charro Beans, Cilantro Lime Rice, Sour Cream, Queso Fresco, Shredded Cheeses, Shredded Lettuce, Jalapeños and Diced Tomatoes
Add—Sautéed Tempeh \$3 Per Person, Applies to Full Guest Count
\$27 per person, one protein option
\$33 per person, two protein option
Selection applies 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 Sea Salt and Fresh Parsley
Kosher Style Hot Dogs and Grass-Fed Beef Hamburgers* with Traditional Condiments
Fresh Baked Cookies
\$25 PER PERSON



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

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

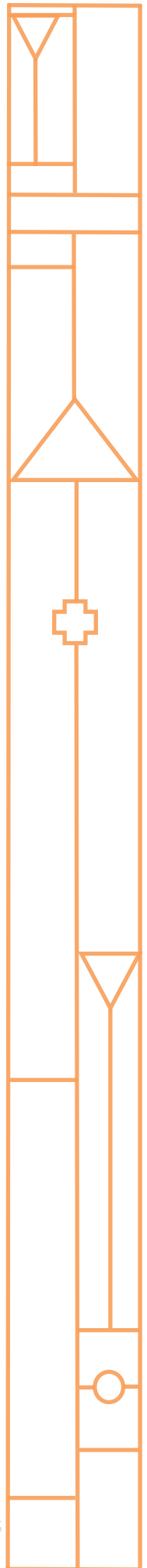
White, Chocolate, Poppy Seed, Carrot, or Banana

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

CHOOSE ONE SALAD, ONE ENTRÉE AND ONE DESSERT—SELECTION APPLIES TO FULL GUEST COUNT

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**

-11-

PLEASE ADD A 21% SERVICE CHARGE TO THE ABOVE 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.

Chilled Hors D'oeuvres

Please Note that These Items Cannot be Passed During Service

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

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PLEASE ADD A 21% SERVICE CHARGE TO THE ABOVE 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.

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

[^]INDICATES ITEMS NOT AVAILABLE FOR PASSING

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PLEASE ADD A 21% SERVICE CHARGE TO THE ABOVE 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.

Hors D'oeuvres Stations

50 GUEST MINIMUM

<p>Premium Italian Station Mini Meatballs in Marinara Sauce, Grilled Italian Sausage Bites with Roasted Peppers, Stuffed Mushrooms, Fried Risotto Balls, Caponata, Olives and Focaccia</p>	<p>\$350 SERVES 50</p>
<p>Northwest Seafood Station* Crab Cakes, Jumbo Cocktail Prawns, Oyster Shooters, Fried Razor Clam Strips, Salmon Lox, Cocktail Sauce, Remoulade and Crackers</p>	<p>\$450 SERVES 50</p>
<p>Northwest Comfort Foods <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 OR <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>	<p>\$350 SERVES 50</p>
<p>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</p>	<p>\$400 SERVES 50</p>
<p>Petit Desserts Assorted Truffles, Hazelnut Biscotti, Mini Fruit Tart with Lemon Curd, Stout-Chocolate Mousse in Graham Phyllo and Mini Cream Puffs</p>	<p>\$300 SERVES 50</p>

Carving Stations

50 GUEST MINIMUM

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>Slow Roasted Bronzed Turkey Cranberry-Apple Chutney, Bacon-Onion Jam and Ginger-Orange Cranberry Sauce</p>	<p>\$300 SERVES 50</p>
<p>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</p>	<p>\$550 SERVES 50</p>
<p>Honey Glazed Spiral Ham Maple Mustard Glaze and a Port-Pear Chutney</p>	<p>\$300 SERVES 50</p>
<p>Hard Cider Brined Rosemary Pork Loin Whole Grain Mustard Sauce and a Pendleton Bourbon Whiskey BBQ</p>	<p>\$350 SERVES 50</p>
<p>Cedar Roasted Northwest Salmon* Sundried Tomato Marmalade and a Lemon Dill Sabayon Sauce</p>	<p>\$350 SERVES 50</p>
<p>Texas Style Barbecued Brisket* Applewood and Hickory Smoked Brisket Served with our Signature BBQ Sauce, Stout BBQ Sauce and Crispy Onion Straws</p>	<p>\$295 SERVES 35</p>



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
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

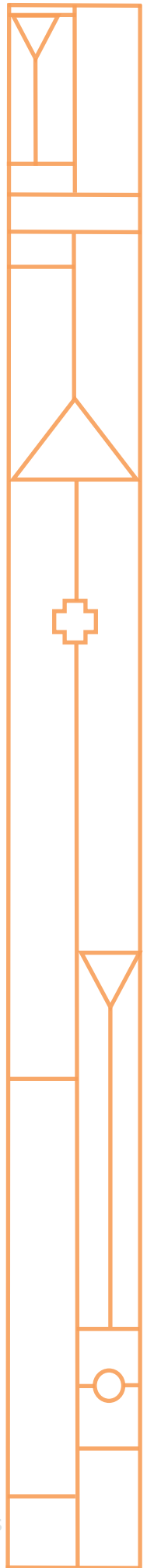
A \$20 Corkage Fee will Apply to each 750ml Bottle of Wine Brought In.

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





Regional Wine List

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

White Wines

Proverb Chardonnay (House Wine) \$26 PER BOTTLE
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 (House Wine) \$26 PER BOTTLE
Northern California

Columbia Red Blend \$34 PER BOTTLE
Woodinville, Washington

Rainstorm Pinot Noir \$42 PER BOTTLE
Willamette Valley, 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

Beer List

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