



CATERING MENU



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WELCOME

Taking a cue from our surroundings, **pacificwild** catering's fresh seasonal menus are inspired by the region's bounty.

We believe we've landed on the perfect, delicious balance of sophistication and approachability by simply spotlighting the quality and variety of our locally-grown ingredients. Let us create your next unforgettable Portland experience, by cooking from the source to put the culture, flavors and passion of the Pacific Northwest on your plates and in your glasses.

OREGON CONVENTION CENTER
503.731.7851

PORTLAND'S CENTERS FOR THE ARTS
503.432.2954

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503.736.5230



BREAKFAST**LUNCH****RECEPTIONS****DINNER****DESSERTS****DIET SPECIFIC****BREAKS****SNACKS****BEVERAGES****CONTINENTAL****BUFFET****ENHANCEMENTS****PLATED**

CONTINENTAL BREAKFAST

All continental breakfasts include seasonal sliced fruit, assorted fruit juice and freshly brewed coffee and tea.

Pricing is based on one-hour service.

BROADWAY BRIDGE

freshly baked butter croissants (200-290 Cals ea.), muffins (200-280 Cals ea.), classic dry cereals (140-230 Cals ea.), and 2% milk (200 Cals per 12oz serving), butter (400 Cals per 2.0oz serving) and preserves (210 Cals per 3.0oz serving)

25

STEEL BRIDGE

individual Umpqua Oats oatmeal (290 Cals per 2.6oz serving) (GF), butter croissants (200-290 Cals ea.), assorted breakfast breads (110-590 Cals ea.), muffins (200-280 Cals ea.), butter (400 Cals per 2.0oz serving) and preserves(210 Cals per 3.0oz serving), toaster station: toast (110 Cals ea.), assorted bagels (360-430 Cals ea.), cream cheese (100 Cals ea.)

26

MORRISON BRIDGE

hazelnut granola (90 Cals per .5oz serving) and 2% milk (200 Cals per 12oz serving), assorted doughnuts (280-400 Cals ea.) and cinnamon twists (470 Cals ea.), hot chocolate (120 Cals per 12oz serving)

23

GF: Gluten-free

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BREAKFAST LUNCH RECEPTIONS DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

CONTINENTAL BUFFET ENHANCEMENTS PLATED

BREAKFAST BUFFET

Breakfast buffet includes assorted juices, fresh sliced fruit in season, breakfast pastries, freshly brewed coffee and tea.

Pricing is based on a 25 guest minimum and one-hour service.

choice of one egg dish*:

- vegetable frittata (210 Cals per 4.1oz serving)
- scrambled eggs (160 Cals per 4.1oz serving)
- mushroom-tomato-spinach scramble (170 Cals per 6.5oz serving)
- huevos rancheros (170 Cals per 5oz serving)

choice of one breakfast potato:

- Portuguese style potatoes (140 Cals per 4.5oz serving)
- country fried red potatoes (160 Cals per 4.3 oz serving)
- caramelized onion potatoes (150 Cals per 4.3 oz serving)
- Mexican style chorizo potatoes (230 per 4.8oz serving)

choice of two breakfast meats:

- country pork sausage links (180 Cals per 2oz serving)
- crisp bacon (35 Cals per .2oz serving)
- Canadian bacon (70 cals per 2oz serving)
- chicken apple sausage (140 2oz serving)

33

Omelet* Action Station

(requires one station per 50 guests and one chef at \$210 per station)

honey smoked ham (25 Cals per.8oz serving), diced tomato (0 Cals per .4oz serving), diced onion (5 Cals per .4oz serving), sweet peppers (5 Cals .4oz serving), mushrooms (0 Cals per .4oz serving), cheddar (110 per 1oz serving)

13

add bay shrimp (15 Cals per .8 oz serving) 14

add Dungeness crab (15 Cals per .6oz serving) 17

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BREAKFAST ENHANCEMENTS

Add one of the enhancements to your continental or buffet, 25 guest minimum.

COLD ITEMS

individual fruit and plain yogurts (130 Cals ea.) 5
 smoked salmon, tomato, chive cream cheese (50 Cals per 1.6oz serving) 10
 classic and healthy dry cereals(140-230 Cals ea.),
 2%, skim milk (200 Cals per 12oz serving) 7
 seasonal sliced fresh fruit (10-20 Cals ea.) 8.50
 yogurt and berry parfait, granola (300 Cals per 7.3oz serving) 8.50
 Portland roasting nitro brew (5 Cals per 12oz serving) (75 guest minimum)

HOT ITEMS

Choice of one:

cinnamon french toast (520 Cals ea.), maple syrup (210 cals per 2.8oz serving)
 buttermilk waffles (480 Cals ea.), maple syrup (210 cals per 2.8oz serving)
 vanilla bean pancakes (100 Cals ea.), maple syrup (210 cals per 2.8oz serving)
 caramel breakfast bread pudding, bourbon caramel sauce (560 Cals ea.)
 individual Umpqua Oats oatmeal (290 Cals per 2.6oz serving) (GF)

7

Choice of one:

breakfast frittata with caramelized onions,
 vegetables and Swiss cheese (300 Cals ea.)
 ricotta cheese blintz with orange powdered sugar (200 Cals ea.)
 breakfast egg muffin with smoked pork, scrambled egg*, Tillamook cheddar
 croissant breakfast sandwich with scrambled eggs* (400 Cals ea.),
 (400 Cals ea.) Tillamook cheddar (450 Cals ea.)
 breakfast burrito with scrambled eggs*, spicy chorizo, pepper jack (480 Cals ea.)

10

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BREAKFAST LUNCH RECEPTIONS DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

CONTINENTAL BUFFET ENHANCEMENTS PLATED

PLATED BREAKFAST

Includes fresh orange juice, freshly brewed coffee and tea.

French Toast Cobbler

fresh berry compote, maple syrup, choice of Carlton Farms ham, smoked bacon or maple-sage sausage links
24 (790 Cals. ea.)

Savory Brioche Bread Pudding

(Pre-set option)
savory bread pudding with leeks, shallots and egg custard with caramel drizzle
24 (680 Cals ea.)

Farmhouse Breakfast

cage-free scrambled eggs*, crispy Yukon gold potatoes, choice of Carlton Farms ham, smoked bacon or maple-sage sausage links
28 (970 Cals ea.)

Apple Pancakes

cinnamon vanilla bean compote, Carlton Farms smoked bacon, maple syrup
24 (580 Cals ea.)

Tillamook Cheddar Biscuits and Gravy

cage-free scrambled eggs*, pulled chicken-mushroom gravy, oven-roasted tomato
25 (990 Cals ea.)

Northwest Frittata (Vegetarian)

foraged mushrooms, Briar Rose Creamery goat cheese, greens, country fried potatoes
28 (610 Cals ea.)

Country Natural Beef Hash and Eggs

(Maximum 300 people)
braised short rib, Yukon gold potato, poached egg*, béarnaise* sauce
30 (850 Cals ea.)

Smoked Salmon Hash

(Maximum 300 people)
smoked salmon, poached egg*, tomato, Yukon gold potato, hollandaise*
30 (770 Cals ea.)

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ENTRÉE SALADS

BOXED

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SALADS

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LUNCH ENTRÉE SALADS

Includes rolls and butter, choice of dessert \$9 (page 23), freshly brewed coffee and tea.

Asian Chicken Salad

grilled breast of chicken, Napa cabbage slaw, shiitake mushrooms, rice noodles, ginger soy vinaigrette
33 (1,230 Cals ea.)

Traditional Cobb Salad

romaine leaves, diced chicken, bacon crisps, avocado cream, tomatoes, eggs, black olives, lemon chive dressing
35 (970 Cals ea.)

Niçoise Salad

romaine hearts, tender greens, albacore tuna, Nicoise olives, Roma tomato wedges, hardboiled egg, boiled red potato, haricot vert, red and yellow bell pepper strips, capers, lemon herb vinaigrette
33 (470 Cals ea.)

Chop Marinated Steak Salad

carne asada steak*, crisp romaine leaves, cherry tomatoes, pickled Bermuda onions, black olives, Rogue Creamery blue cheese crumbles, creamy buttermilk dressing
36 (680 Cals ea.)

Roasted Balsamic and Curry Vegetable (V, GF, LF)

seasonal vegetables, cranberries and amaranth
30 (300 Cals ea.)

Caesar Salad

romaine leaves, roasted corn, tomatoes, garlic croutons, parmesan, traditional Caesar dressing*
(830 Cals ea.)
with chicken 33 (170 Cals per 3.9oz serving)
with salmon 36 (390 Cals per 3.9oz serving)

GF: Gluten-free LF: Lactose-free V: Vegan

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BOXED LUNCHES

Includes whole fruit, Tim's® Cascade chips, chocolate chip cookie and bottled water.

For up to 25 lunches, please make one selection; for over 25, maximum of 3 selections

Cuban

roasted rosemary pork shoulder, mustard aioli, pickles, swiss cheese, baguette
34 (890 Cals ea.)

Muffaletta

mortadella, salami, smoked provolone cheese, pickled vegetables, baguette
34 (1,410 Cals ea.)

Black Forest Ham and Cheese

local brie, micro greens, honey mustard, kaiser roll
34 (400 Cals ea.)

Curried Tuna

albacore tuna salad, romaine lettuce, golden raisins, curry dressing,
lemon dill mayo, kaiser roll
34 (300 Cals ea.)

Chicken Boxed Salad (GF)

Mediterranean style salad with grilled chicken, eggplant, zucchini, romaine
hearts, frisée, radicchio, yellow squash, ciliegine mozzarella, basil vinaigrette
34 (920 Cals ea.)

Vegan Boxed Salad

Mediterranean style salad with grilled eggplant, zucchini, seasonal legumes,
romaine hearts, frisee, radicchio, yellow squash, basil vinaigrette
34 (790 Cals ea.)

Veggie Wrap (Vegetarian)

grilled eggplant, hummus, mozzarella, shiitake mushrooms, roasted peppers,
arugula, pesto, wheat tortilla
34 (1040 Cals ea.)

Smoked Turkey Bacon Club

Tillamook cheddar, butter lettuce, smoked bacon, homemade pear mustard,
nine-grain bread
34 (560 Cals ea.)

Chicken Caesar Wrap

grilled chicken breast, romaine lettuce, parmesan cheese, sun-dried tomatoes,
traditional Caesar dressing*, flour tortilla
34 (860 Cals ea.)

Gluten free bread available for additional 1.50 per person

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PLATED LUNCHES

Includes choice of lunch salad (page 10), chef's choice of seasonal vegetables, rolls and butter, freshly brewed coffee and tea.

Draper Valley Chicken Breast

pearl couscous, dried cherries, Prairie Farms carrots, spiced honey sauce
35 (1050 Cals ea.)

Grilled Country Natural Flat Iron Steak*

Yukon gold potatoes, greens, roasted tomato, chimichurri
38 (1020 Cals ea.)

Smoked Chicken Manicotti

Merguez sausage, ricotta cheese and foraged mushroom, manicotti,
parmesan fondue
34 (920 Cals ea.)

Carlton Farms Frenched Pork Chop

coconut sweet potato puree, shiitake ragout, yakitori glaze
36 (920 Cals ea.)

Roasted Breast of Chicken Roulade

local forest mushroom ragout, white cream garlic sauce, garlic chips
35 (1,340 Cals ea.)

Stuffed Draper Valley Chicken Breast

cornbread and raisin stuffing, Yukon gold potato puree, Cumberland sauce
35 (1,240 Cals ea.)

Sautéed Draper Valley Breast of Chicken

smoked bacon, potatoes, artichokes, lemon thyme sauce
35 (920 Cals ea.)

Seared Pacific Crab Cake

melted leeks, farro risotto, sauce soubise
42 (890 Cals ea.)

Roasted Prawns

garlic potato puree, local vegetable succotash, basil cream
40 (900 Cals ea.)

Roasted Salmon*

vegetable farro, spicy greens, smoked tomato vinaigrette
38 (590 Cals ea.)

See vegetarian and vegan options on page 25

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LUNCH SALADS

All lunch entrées include choice of one of the following:

Lolla Rosa Salad

Marcona almonds, yellow teardrop tomatoes, queso fresco, Pedro Ximenez vinaigrette
(890 Cals ea.)

Farmer's Field Greens

tomatoes, radishes, cucumber, roasted garlic, balsamic vinaigrette
(400 Cals ea.)

Spinach and Curly Endive

strawberries, Briar Rose Creamery goat cheese, black pepper honey
(270 Cals ea.)

Wild Watercress

papaya, radish, toasted hazelnuts, cumin papaya vinaigrette
(195 Cals ea.)

Caesar Salad

oil-cured tomatoes, shaved parmesan, garlic crostini, traditional Caesar dressing*
(720 Cals ea.)

Sweet and Sour Salad

romaine hearts, purple and green leaf lettuce, grapefruit, toasted pumpkin seeds, shaved fennel, lemon vinaigrette
(370 Cals ea.)

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LUNCH BUFFETS

Includes freshly brewed coffee & tea

Farmers Market

cream of mushroom barley soup (40 Cals per 4.3oz serving),
seasonally inspired vegetable soup (60 Cals per 4.2oz serving)
Oregon field greens (70 per 1.5oz serving), Craisins®, candied pecans,
balsamic vinaigrette (170 Cals per 1oz serving),
romaine leaves (90 Cals per 1.8oz serving), parmesan, croutons,
creamy parmesan dressing (340 Cals per 2oz serving)
tabbouleh, red onions, tomatoes (290 Cals per 6.8oz serving), lemon parsley
vinaigrette (40 Cals per 1.3oz serving)
artisan style rolls (100-130 Cals ea.)
assorted cookies (250 Cals ea.), lemon bars (130 Cals ea.)
36
Add grilled sliced chicken (260 Cals per 2.6oz serving) 5

Alameda

smoked turkey breast (100 Cals per 4oz serving), honey glazed ham (140 Cals per
4oz serving), roast beef* (150 Cals per 4oz serving), Tillamook cheddar (490 Cals
per 4oz serving), swiss cheese 640 Cals per 4oz serving), sliced tomatoes (10 Cals
per 2oz serving), green leaf lettuce (0 Cals per .5oz serving), red onion (5 Cals per
.5oz serving), kosher pickle spears (5 Cals per 1.2oz serving),
pepperoncini (20 cals per 2oz serving), and traditional condiments (0-200 Cals
per 1oz serving)
penne pasta salad (240 Cals per 4.7oz serving), potato salad (140 Cals per 3oz
serving)
sliced bread (110 Cals per 1.6oz serving): sourdough, nine-grain, white
fresh baked cookies (250 Cals ea.) and brownies (130 Cals ea.)
40

Skyline (50 guest minimum)

salad of artichoke hearts, feta cheese, kalamata olives, sun dried tomatoes,
roasted red and yellow bell peppers, pine nuts, curly endive, bibb lettuce,
torn greens (170 Cals per 5.5oz serving) and xeres vinaigrette (180 Cals per 1oz
serving)
orzo salad, roasted vegetables, balsamic onions, Briar Rose Creamery goat
cheese (420 Cals per 4.6oz serving)
ricotta cheese tortellini, parmesan fondue, pine nuts (100 Cals per .9oz serving)
chicken saltimbocca, prosciutto, sage, pan juices (580 Cals ea.)
salmon, tomato basil garlic gremolata (750 Cals ea.), garlic breadsticks
(110 Cals ea.)
tiramisu (220 Cals ea.), cannoli (80 Cals ea.)
46

Rosa Mercado (50 guest minimum)

Mexican "Cesar" salad of romaine leaves, pepitas, asiago cheese (90 Cals per
2oz serving), creamy chipotle dressing (260 per 2oz serving)
roasted corn and three bean salad (270 Cals per 4.5oz serving),
red chili vinaigrette (200 Cals per 12oz serving)
grilled chicken fajitas (40 Cals per 1.3oz serving) , grilled beef* fajitas (180 Cals
per 52oz serving)
tri-colored bell pepper sauté (35 Cals per 2.1oz serving), refried beans (60 Cals
per 4.1oz serving), Spanish rice (120 Cals per 3oz serving), flour tortillas (80 Cals
per 1.1oz serving), pico de gallo (10 Cals per 1oz serving), guacamole (60 Cals per
1oz serving), Tillamook cheddar (120 Cals per 1oz serving), diced tomatoes (5 Cals
per 1oz serving), sour cream (50 Cals per 1oz serving)
chocolate empanadas with salted caramel and banana filling
tres leches
43

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LUNCH BUFFETS

Includes freshly brewed coffee & tea

Alberta (50 guest minimum)

farmer's greens (5 Cals per .7oz serving), ranch dressing (45 Cals per .5oz serving), red wine vinaigrette (80 Cals per .5oz serving), grilled asparagus (90 Cals per 4.8oz serving), roasted peppers, blue lemon vinaigrette (35 Cals per 1oz serving)

Aunt Bess buttermilk fried chicken (750 Cals ea.)

slow roasted beef brisket, whiskey barbeque sauce (460 Cals per 7.3oz serving)

macaroni-n-cheese, Tillamook cheddar (300 Cals per 3.2oz serving)

green beans (70 Cals per 4.2oz serving), cornbread muffins (280 Cals ea.),

southern peaches and cream

45

Bombay Buffet (50 guest minimum)

cucumber tomato salad (25 Cals per 2.5oz serving) with raita dressing

tandoori chicken wings with yogurt sauce (260 Cals per 5oz serving)

lamb curry with potato and eggplant (140 Cals per 5.3oz serving)

gobi aloo potato and cauliflower curry (190 Cals per 6.7oz serving)

vegetarian samosa (120 Cals ea.) with dipping sauce (60 Cals per 1oz serving),

ginger basmati rice (110 Cals per 3.4oz serving), naan bread (360 Cals per 4.4oz serving), seasonal fruit marinated in honey and mint (110 Cals ea.)

42

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BREAKFAST LUNCH RECEPTIONS DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

DISPLAYS ACTION STATIONS CARVING STATIONS COLD HORS D'OEUVRES HOT HORS D'OEUVRES

RECEPTION DISPLAYS

Each display serves 50 guests.

Pacific Rim Sushi*

California rolls (60 Cals ea.), vegetable rolls (30 Cals ea.), tuna (50 Cals ea.), shrimp (50 Cals ea.) and unagi (70 Cals ea.), wasabi lite soy sauce (30 Cals per 1oz serving), pickled ginger (20 Cals per 1oz serving), wakame seaweed salad (25 Cals per 1oz serving)
900

Artisan Cheese

imported and local Northwest cheeses (80-120 Cals per 1oz serving), candied apricots (90 Cals per 1oz serving), roasted hazelnuts (90 Cals per .5oz serving), grapes on the vine (10 Cals per .5oz serving), rustic bread (70 Cals per 1oz serving) and crackers (140 Cals per 1oz serving)
625

Seasonal Fresh Fruit

melons (10-15 Cals per 1oz serving), pineapple (15 Cals per 1oz serving), berries (10-15 Cals per 1oz serving), honey yogurt sauce (35 Cals per 1oz serving)
450

Northwest Charcuterie

salami (60 Cals per .5oz serving), spicy coppa (30 Cals per .5oz serving), mortadella (45 Cals per .5oz serving), duck rillettes (310 Cals per .5oz serving), pear mustard (15 Cals per .5oz serving), whole grain mustard (20 Cals per .5oz serving), cornichons (0 Cals per ea.), pickled farmer's vegetables (0 Cals per .5oz serving), pretzel bread (260 Cals per 3.5 oz serving)
650

Gourmet Dessert (Two pieces per person)

chef's choice of petite tortes, cakes and pastries (80-260 Cals ea.), freshly brewed coffee and tea (5 Cals per 12oz serving) and tea (0 Cals per 12oz serving)
625

Mediterranean Dips and Crudités

hummus (60 Cals per .5oz serving), mixed artisan olives (15 Cals per .5oz serving), baba ghanoush (15 Cals per .5oz serving), farmer's fresh vegetables (0-5 Cals per .5oz serving), ranch dressing (45 Cals per .5oz serving), pita chips (45 Cals per .5oz serving)
575

Antipasto

grilled, marinated vegetables (0-5 Cals per .5oz serving), imported meats (30-60 Cals per .5oz serving) and cheeses (50-60 Cals per .5oz serving), rosemary-infused olive oil (120 Cals per .5oz serving), balsamic vinegar (10 Cals per .5oz serving), parmesan cheese (70 cals per .5oz serving), grilled focaccia bread (110 Cals per 1.6oz serving)
600

Baked Brie En Croute

pistachio-raspberry (200 Cals per 2.2oz serving) or apple-walnut and honey (190 Cals per 2.2oz serving), gourmet breads and baguettes (35 Cals per .5oz serving), flatbreads (45 Cals per .5oz serving) and crackers (70 Cals per .5oz serving)
500

Cold Northwest Smoked Salmon

crostini (45 Cals per .5oz serving), diced red onion (5 Cals per .5oz serving), chopped egg (20 Cals per .5oz serving), cornichons (0 Cals per .5oz serving), capers (5 Cals per .5oz serving), dill cream cheese (30 Cals per .5oz serving)
550

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BREAKFAST LUNCH **RECEPTIONS** DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

DISPLAYS ACTION STATIONS CARVING STATIONS COLD HORS D'OEUVRES HOT HORS D'OEUVRES

RECEPTION ACTION STATIONS

All stations require two attendants at \$170 per attendant or two chefs at \$210 per chef.

Burger Joint Station

choice of two:

prime beef mini burger (70 Cals per 2oz serving)*: Rogue Creamery blue cheese (50 Cals per .5oz serving), cippollini onions (25 Cals per 1oz serving)
 chicken burger: wild mushrooms (15 Cals per 1oz serving), Tillamook cheddar (30 Cals per .2oz)
 mini vegetable and grain burger (160 Cals per 3.5oz serving)
 pickles (0 Cals per .5oz serving), ketchup (15 Cals per .5oz serving), whole grain mustard (15 Cals per .5oz serving), mayo (100 Cals per .5oz serving), barbeque sauce (25 Cals per .5 oz serving), brioche buns (90 Cals ea.)
 19 (two burgers each)

Al Dente Action Station

tri colored tortellini with fresh tomato, asparagus, butter (390 Cals per 7oz serving)
 penne Bolognese farfalle (510 Cals per 6.2oz serving) with pesto cream sauce and pine nuts (740 Cals per 6.5oz serving) breadstick (110 Cals per 1.5oz serving)
 15

Sushi* Station

California rolls (60 Cals ea.), vegetable rolls (30 Cals ea.), tuna (50 Cals ea.), shrimp (50 Cals ea.) and unagi (70 Cals ea.), wasabi lite soy sauce (30 Cals per 1oz serving), pickled ginger (20 Cals per 1oz serving), wakame seaweed salad (25 Cals per 2oz serving)
 24 (five pieces each)

Polenta Bar Station

crisp pancetta (100 Cals per 1oz serving), caramelized onions (10 Cals per 1oz serving), sautéed mushrooms (10 Cals per 1oz serving), roasted tomatoes (5 Cals per 1oz serving), grilled vegetables (5 Cals per 1oz serving), parmesan (230 Cals per 2oz serving)
 15

Kuku Paka Action Station

modern day Kenyan chow chow (15 Cals per 2oz serving), spicy peanut sauce (100 Cals per 1.5oz serving), pilau rice (50 Cals per 1.5oz serving)
 20

Mini Tex Mex Station

choice of two:

shrimp* ceviche Vera Cruz "style" (30 Cals per 3oz serving), cilantro chicken (90 Cals per 3oz serving) or chipotle beef (90 Cals per 3oz serving)* refried beans (80 Cals per 3oz serving), shredded lettuce (15 Cals per 3oz serving), ranch cheese, Tillamook cheddar (220 Cals per 2oz serving), guacamole (110 Cals per 2oz serving), pico de gallo (20 Cals per 3oz serving), crema agria (110 Cals per 2oz serving), mini corn tortillas (35 Cals per .7oz serving)
 18

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BREAKFAST LUNCH **RECEPTIONS** DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

DISPLAYS ACTION STATIONS CARVING STATIONS COLD HORS D'OEUVRES HOT HORS D'OEUVRES

RECEPTION ACTION STATIONS

All stations require two attendants at \$170 per attendant or two chefs at \$210 per chef.

West Coast Toast Station

caramelized onion & roasted pears (50 Cals per 1.9oz serving), blue cheese (25 cals per .5oz serving), local mushrooms, zucchini, parmesan, truffle oil (70 Cals per 2.7oz serving), tomato, garlic, basil, extra-virgin olive oil (35 Cals per .7oz serving)

13

Gourmet Dips Station

choice of two hot dips:

chevre and spinach (200 Cals per 3oz serving), artichoke and jalapeno (180 Cals per 3oz serving), crab (100 Cals per 3oz serving) or roasted tomato margarita (60 Cals per 3oz serving); breadsticks (110 Cals per 1.5oz serving), crostini (260 Cals per 4oz serving), assorted crackers (140 Cals per 3oz serving)

choice of two cold dips:

olive tapenade (25 Cals per 1oz serving), eggplant tapenade (25 Cals per 1oz serving), hummus (120 Cals per 1oz serving), ranch (260 Cals per 2oz serving), tzatziki (140 Cals per 3oz serving), salmon cream cheese spread (50 Cals per 1oz serving), carrot (35 Cals per 3oz serving) and celery sticks (15 Cals per 3oz serving), tortilla chips (430 Cals per 3oz serving)

16

2.50 for each additional dip selection

Satay Station Action Station

marinated chicken (90 Cals per 2.5oz serving) and Kalbi beef (240 Cals per 4.5oz serving)* satay, red curry coconut dipping sauce (50 Cals per 1oz serving), jasmine rice (80 Cals per 3oz serving)

20

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BREAKFAST LUNCH **RECEPTIONS** DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

DISPLAYS ACTION STATIONS **CARVING STATIONS** COLD HORS D'OEUVRES HOT HORS D'OEUVRES

RECEPTION CARVING STATIONS

All carving stations require one carver at \$210 and one attendant per 100 guests at \$170 each.

BEEF, PORK AND POULTRY STATIONS

includes silver dollar rolls (80 Cals ea.)

Baron of Country Natural Beef*

horseradish cream (45 Cals per 1.1oz serving), au jus (5 Cals per 5.5oz serving)
900 each (360 Cals per 6.2oz serving) (serves 125)

Pepper Herb Crust Country Natural Beef Tenderloin*

horseradish cream (40 Cals per 1.1oz serving),
honey-thyme onions (200 Cals per 2oz serving)
500 each (210 Cals per 3.3oz serving) (serves 20)

Country Natural Roasted Strip Loin*

shallot confit (90 Cals per 2.9oz serving), Worcestershire butter
(170 Cals per 1.1oz serving)
425 each (320 Cals per 5oz serving) (serves 30)

Carlton Farms Pork Loin*

apple pear chutney (30 Cals per 1.8oz serving), rosemary honey glaze (90 Cals
per 1oz serving)
475 each (270 Cals per 4.5oz serving) (serves 40)

Sage-Infused Roasted Turkey Breast

orange chutney (100 Cals per 3oz serving), mushroom gravy (20 Cals per 1oz
serving)
475 each (150 Cals per 7.5oz serving) (serves 50)

SEAFOOD STATION

Potato Crusted Salmon*

lemon chive crème fraiche (60 Cals per 1.3oz serving), horseradish cream (45 Cals
per 1.1oz serving)
500 each (360 Cals per 7.2oz serving) (serves 30)

Roasted Whole Red Snapper

Thai pesto (120 Cals per 1oz serving), kaffir lime vinaigrette (250 Cals per 1.6oz
serving)
175 each (590 Cals per 16.4oz serving) (serves 15; maximum 250 people)

Gluten-free rolls are available for \$1.50 per person

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BREAKFAST LUNCH **RECEPTIONS** DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

DISPLAYS ACTION STATIONS CARVING STATIONS COLD HORS D'OEUVRES **HOT HORS D'OEUVRES**

COLD HAND-PASSED HORS D'OEUVRES

Minimum order of four (4) dozen per selection.
Includes one server per 75 guests to hand-pass items.

Smoked Salmon Potato Blinis

ginger crème fraîche
50 per dozen (140 Cals ea.)

Cold Salmon Cornets Tartare*

black sesame seeds, red onion crème fraîche, chives
55 per dozen (130 Cals ea.)

Pistachio Crusted Red Grape Bon Bon

Briar Rose Creamery goat cheese
48 per dozen (100 Cals ea.)

Beef Tartare*

green olive crostini
52 per dozen (190 Cals ea.)

Caprese Skewers

tomato mozzarella basil pesto
42 per dozen (110 Cals ea.)

Cold Water Crab

chive crème fraîche, Belgian endive
58 per dozen (40 Cals ea.)

Crostini of Eggplant Tapenade

feta cheese, black olive
40 per dozen (210 Cals ea.)

Cucumber Cups with Chicken Mango Salad

50 per dozen (50 Cals ea.)

Curry Chicken Phyllo Cups

45 per dozen (100 Cals ea.)

Spicy Tuna Tartare*

sesame crackers
55 per dozen (50 Cals ea.)

Cow's Milk Brie

savory tomato jam on crouton
44 per dozen (100 Cals ea.)

Roasted Beef Tenderloin Medallion*

pickled red onion, kalamata olives and asiago crouton
55 per dozen (210 Cals ea.)

Smoked Trout Mousse

Belgian endive, roasted pepper
50 per dozen (70 Cals ea.)

Roasted Belgian Endive

cashews, Red Dacca bananas, cilantro and black tea curry gastrique
51 per dozen (80 Cals ea.)

Antipasto Kebabs

cherry tomato, fresh mozzarella, green olive, Genoa salami, balsamic reduction
54 per dozen (150 Cals ea.)

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BREAKFAST LUNCH **RECEPTIONS** DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

DISPLAYS ACTION STATIONS CARVING STATIONS COLD HORS D'OEUVRES **HOT HORS D'OEUVRES**

HOT HAND-PASSED HORS D'OEUVRES

Minimum order of four (4) dozen per selection.
Includes one server per 75 guests to hand-pass items.

Foraged Mushroom and Fontina Rice Fritters

48 per dozen (200 Cals ea.)

Grilled Beef* Skewers

green onion, soy ginger syrup
50 per dozen (150 Cals ea.)

Shrimp Skewers

achiote, pineapple cumin glaze
50 per dozen (80 Cals ea.)

Thai Chicken Brochette

spicy peanut sauce
50 per dozen (210 Cals ea.)

Pacific Crab Cake

remoulade aioli
58 per dozen (100 Cals ea.)

Pissaladiere

Provence-style onion tart with olive anchovy
48 per dozen (50 Cals ea.)

Hot Country Natural Braised Short Ribs Jardiniere

celery root puree, watercress cream, horseradish foam
60 per dozen (230 Cals ea.)

Bacon, Cheese and Onion Quiche

48 per dozen (300 Cals ea.)

Spanikopita

spinach feta cheese triangles
43 per dozen (60 Cals ea.)

Chicken Souvlaki

lemon, olives, tomato, Anthotyros cheese
55 per dozen (280 Cals ea.)

Artichoke Goat Cheese Tart

44 per dozen (170 Cals ea.)

Fresh Goat Cheese Crostini

roasted tomato and basil pesto
43 per dozen (250 Cals ea.)

Mini Beef Wellington

horseradish aioli
52 per dozen (110 Cals ea.)

Plum Tomato Asiago and Sweet Onion Tart

43 per dozen (70 Cals ea.)

Alaskan Cod on Jalapeno Rice Cakes

green aromatics, pickled ginger, jalapeno aioli, cilantro salad
63 per dozen (160 Cals ea.)

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BREAKFAST LUNCH RECEPTIONS **DINNER** DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

ENTRÉES SALADS BUFFETS

DINNER ENTRÉES

Includes choice of dinner salad (page 20), rolls and butter, freshly brewed coffee and tea.

Roasted Draper Valley Chicken Breast

Colcannon potatoes, rainbow carrots, three-grain mustard gravy
44 (560 Cals ea.)

Grilled Draper Valley Chicken Breast

couscous, almonds, dried Hood River cherries, cipollini onion, honey sauce
44 (1050 Cals ea.)

Marinated Draper Valley Chicken Breast

mustard seed, espelette, honey truffle syrup, apple onion marmalade,
potato galette, Parisian vegetables
44 (980 Cals ea.)

Pan Seared Salmon Mignon

white bean ragout, fennel veloute, red swiss chard, prairie baby carrots,
beluga lentils
50 (580 Cals ea.)

Baked Black Cod

Hong Kong style-green aromatics, fermented black bean sauce,
steamed jasmine rice, steamed bok choy
43 (480 Cals ea.)

Country Natural Beef Filet*

caramelized onion, rosemary potato puree, roasted shallot demi-glace,
seasonal vegetable
58 (760 Cals ea.)

Grilled New York Strip Steak*

Rogue Creamery blue cheese crust, Willamette Valley pinot noir, crispy onions,
pommes aligot
52 (1030 Cals ea.)

Juniper and Thyme Marinated Country Natural Beef Filet Mignon*

sweet potato gratineed with sage and goat cheese, forest mushroom bolognese
58 (770 Cals ea.)

Charred Carlton Farms Frenched Pork Chop*

tasso, collard greens and oyster dressing, caramelized root vegetables
45 (660 Cals ea.)

Entrée Enhancements

Pacific Crab Cake (150 Cals per 3oz serving)
8

Two Grilled Achiote Shrimp Skewers
(50 Cals per 2.5oz serving)
8

See vegetarian and vegan options on page 25

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BREAKFAST LUNCH RECEPTIONS **DINNER** DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

ENTRÉES SALADS BUFFETS

DINNER SALADS

Choice of one of the following:

Heirloom Greens

tomatoes, radishes, cucumber, roasted garlic balsamic vinaigrette
(190 Cals ea.)

Living Watercress

strawberries, Briar Rose Creamery goat cheese, black pepper honey
(270 Cals ea.)

Roasted Vegetable Ratatouille

heirloom tomatoes, goat cheese creme fraiche, grilled focaccia
(390 Cals ea.)

Locally Grown Lettuces

d'Anjou pear, Rogue Creamery blue cheese, red wine vinaigrette,
roasted hazelnuts
(320 Cals ea.)

Asparagus Panzanella

sweet tomatoes, fresh mozzarella, basil vinaigrette, Nicoise olives,
focaccia croutons
(1600 Cals ea.)

Baby Spinach

toasted almonds, shaved fennel and champagne vinaigrette
(270 Cals ea.)

Wedge

iceberg lettuce with smoked bacon, oven dried tomatoes, garlic croutons,
green onion, Rogue Creamery blue cheese dressing
(740 Cals ea.)

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BREAKFAST LUNCH RECEPTIONS **DINNER** DESSERTS DIET SPECIFIC BREAKS SNACKS BEVERAGES

ENTRÉES SALADS BUFFETS

DINNER BUFFETS

Include freshly brewed coffee and tea

Pearl District (50 guest minimum)

roasted beet, frisee, Rogue Creamery blue cheese, crushed hazelnut, (120 Cals per 2.8oz serving) champagne vinaigrette (250 Cals per 1.5oz serving) quinoa, shelling beans, mint and preserved lemon salad (260 Cals per 5oz serving)
tossed local greens, farmer's seasonal vegetables (5 Cals per .7oz serving), house dressing (90 Cals per 1oz serving)
roasted Draper Valley chicken breast (210 Cals per 5.5oz serving), smoked bacon, foraged mushrooms, caramelized onions (150 Cals per 2oz serving)
grilled salmon (340 Cals per 4.6oz serving), smoked tomato (80 Cals per 2.3oz serving), melted leeks (170 Cals per 3.1oz serving), Italian farro root vegetable risotto, wilted greens (660 Cals per 19.6oz serving), local artisan breads (100-110 Cals ea.)
seasonal berry tarts (130 Cals ea.), apple caramel crisp (160 Cals ea.), chocolate hazelnut tart (190 Cals ea.)
60

Jamison Square (50 guest minimum)

white bean and grilled radicchio salad (290 Cals per 6.3oz serving), pancetta vinaigrette (200 Cals per 1.3oz serving) tomato and fresh mozzarella salad (360 Cals per 5.4oz serving), basil vinaigrette (320 Cals per 2oz serving)
arugula, fennel, pears, parmesan (130 Cals per 3.4oz serving), hazelnut vinaigrette (160 Cals per 1oz serving)
oven-roasted ling cod (170 Cals per 4.6oz serving), braised romaine, tomato, black olive (180 Cals per 8.1oz serving)
gnocchi (240 Cals per 4oz serving), asparagus (35 Cals per 2.2oz serving), parmesan fondue (100 Cals per 1oz serving), oven-roasted fennel (110 Cals per 1.4oz serving), butter carrots (45 Cals per 2.2oz serving)
sautéed chicken breast (210 Cals per 5.5oz serving) with roasted pears and Frangelico hazelnut syrup (170 Cals per 1.6oz serving)
onion focaccia (100 Cals ea.), black olive ciabatta (100 Cals ea.)
tiramisu (220 Cals ea.), cheesecake (200 Cals ea.), chocolate almond biscotti (180 Cals ea.)
64

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BREAKFAST LUNCH RECEPTIONS DINNER **DESSERTS** DIET SPECIFIC BREAKS SNACKS BEVERAGES

DESSERTS

PETITE FOURS

DESSERTS

S'more

Chocolate custard, marshmallow, toasted Italian meringue,
graham cracker crumble, sable
12 (450 Cals ea.)

Mille Feuille

puff pastry, orange mascarpone mousse, glided fresh raspberries
12 (320 Cals ea.)

Riesling Apple Cheesecake

Riesling compressed apples, crustless apple cheesecake, caramel applesauce,
oat streusel shortbread, apple chip. *Can omit shortbread to be G.F.
12 (360 Cals ea.)

The Southern

sweet potato cheesecake, candied maple bacon, macerated cranberry,
smoked crème fraîche
12 (3200 Cals ea.)

Café Napoleon

thin espresso chocolate, biscuit, cocoa dusted phyllo, North West forrest,
espresso anglaise
12 (470 Cals ea.)

Chocolate Frambroise Tartlette

raspberry poached pear, chocolate custard, chocolate tart shell
12

Champagne & Berries

blackberry champagne cake, strawberry and blackberry bavarian, fresh berries,
blackberry anglaise
12

Strawberry Short-Biscuit

macerated strawberries, balsamic caviar, rosemary biscuit
12

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BREAKFAST LUNCH RECEPTIONS DINNER **DESSERTS** DIET SPECIFIC BREAKS SNACKS BEVERAGES

DESSERTS

PETITE FOURS

DESSERTS

Chocolate Buttermilk Cake

chocolate buttermilk cake, orange chocolate ganache
10 (570 Cals ea.)

Vanilla Cake

vanilla buttercream
10 (320 Cals ea.)

Lemon Poppy Seed Cake

raspberry cream cheese frosting
10 (760 Cals ea.)

Triple Chocolate Panna Cotta

dark chocolate, milk chocolate and white chocolate panna cotta layers,
sable, chocolate embellishment
10 (570 Cals ea.)

Blackberry Savarin

orange blackberry soaked savarin, vanilla diplomat, blackberry anglaise
10 (250 Cals ea.)

Blueberry Ricotta Crepe

blueberry compote, vanilla crepes, almond crumble
10

Strawberry or Blackberry Bavarian Shatter

strawberry or blackberry bavarian, pistachio florentine, fresh berries
10

Assorted Cheesecake

raspberry, blackberry, strawberry (280 Cals ea.), or caramel swirl (290 Cals ea.),
or chocolate or plain, graham cracker crust. *Can omit crust to be G.F.
9

Citrus Cake

lemon curd, candied lemon, fresh raspberries
9 (600 Cals ea.)

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BREAKFAST LUNCH RECEPTIONS DINNER **DESSERTS** DIET SPECIFIC BREAKS SNACKS BEVERAGES

DESSERTS

PETITE FOURS

DESSERTS - PETITE FOURS

Minimum of four (4) dozen per selection. GF: Gluten-free LF: Lactose-free

Mini Vanilla Cupcake

vanilla buttercream

36 per dozen (70 Cals ea.)

Mini Beet Red Velvet Cupcake

cream cheese frosting

36 per dozen

Panna Cotta Pyramid

strawberry gelée, vanilla panna cotta, shortbread cookie

34 per dozen (70 Cals ea.)

Assorted Chocolate Truffles (GF)

rolled in; nuts (160 Cals ea.), coconut (130 Cals ea.), freeze-dried strawberries (140 Cals ea.), sprinkles (130 Cals ea.)

48 per dozen

Cheesecake Bites

berry or caramel swirl, chocolate or plain, graham cracker crust

*Can omit crust to be G.F.

42 per dozen (110 Cals ea.)

S'more

pots de crème, marshmallow, burnt Italian meringue, graham cracker, sable

42 per dozen (160 Cals ea.)

Assorted Fruit Tarts

mini tart, pastry cream, raspberry, blackberry, blueberry (80 Cals ea.),

strawberry (70 Cals ea.)

42 per dozen

Cream Puffs

pate choux, vanilla pastry cream, drizzled chocolate

42 per dozen (80 Cals ea.)

Pate de Fruit (GF & LF)

raspberry, strawberry, or blackberry rolled in sour sugar

32 per dozen (100 Cals ea.)

French Macarons (GF)

assorted, signature Cherry Rose City

48 per dozen (120-280 Cals ea.)

Chocolate Mousse

velvety mousse, raspberry sauce, dragée rice puffs

42 per dozen (210 Cals ea.)

GF: Gluten-free LF: Lactose-free

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ENTRÉES

VEGETARIAN, VEGAN, AND GLUTEN-FREE OFFERINGS

Price is based on your highest priced selected entrée.

VEGETARIAN

Vegetable Goat Cheese Napoleon (GF)

eggplant, portobello mushroom, parched tomatoes, potato olive oil sauce
(770 Cals ea.)

Risotto (GF)

beech mushrooms, asparagus, parmesan cheese
(660 Cals ea.)

Grilled Vegetable Strudel

grilled garden vegetables, wilted leeks, saffron cream sauce
(1,380 Cals ea.)

Vegetable Wellington

puff pastry, English peas, sautéed leeks, Israeli couscous, tomato fondue
(1,090 Cals ea.)

Roasted Vegetable Beggar's Purse

roasted vegetables and black beans, fresh herbs, couscous over puff pastry
(300 Cals ea.)

Spinach and Feta Spanikopita

spinach, shaved onion, feta cheese, phyllo served, pearl couscous, tomato coulis
(820 Cals ea.)

VEGAN

Coconut Lentil Stew (GF & LF)

Indian curry, cauliflower, eggplant, cippollini, carrots
(260 Cals ea.)

Red Quinoa Pilaf (GF & LF)

garbanzo beans, roasted root vegetables, lemon, balsamic onions
(350 Cals ea.)

Northern Wild Rice (GF & LF)

foraged mushrooms, butternut squash, olive oil, tomatoes, hazelnuts
(130 Cals ea.)

Portobello Napoleon (GF & LF)

grilled portobello mushrooms, eggplant, roasted pepper, tomato coulis, basil oil
(730 Cals ea.)

We pride ourselves in providing gluten friendly menu options. While we endeavor to carefully prepare those meals to accommodate our gluten-free guests, please be aware that they may be prepared in an environment where gluten is present.

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BREAKS

Northwest Picnic Basket

assorted cheeses (50-60 Cals per .5oz serving), sliced baguette bread (70 cals per 1oz serving), fresh vegetable crudités (0-5 Cals per .5oz serving), ranch dressing (45 Cals per .5oz serving), hummus (190 Cals per 1.6oz serving), grapes (10 Cals per .5oz serving), seasonal sliced fruit (5 Cals per .5oz serving), assorted soft drinks (120-170 ea.) and bottled water (0 Cals ea.)

18

Oregon Trail

whole fresh fruit (60-110 Cals ea.), granola bars (190 Cals ea.), trail mix (430 Cals per 3.5oz serving), assorted juices (140-290 Cals ea.), assorted soft drinks (120-170 Cals ea.) and bottled water (0 cals ea.)

16

Lemon

lemon meringue tarts (110 ea.), lemon bars (190 ea.), lemon tea cookies (80 Cals ea.), lemonade (160 Cals per 12oz serving), bottled water (0 cals ea.)

14

Cookie Break

mini chocolate chip (110 Cals ea.), oatmeal (120 Cals ea.) and snickerdoodle cookies (80 Cals ea.), chilled milk (200 Cals per 12oz serving), chocolate milk (210 Cals per 12oz serving), soft drinks (120-170 Cals ea.), coffee, decaf (5 Cals per 12oz serving), and tea (0 Cals per 12 serving)

16

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SNACKS

Sweets, Fruits and More

individual Sunshine yogurts (20-30 Cals ea.) 4.50 each
 fresh fruit, granola and yogurt parfaits (300 Cals ea.) 8 each
 hard-boiled eggs shelled (80 Cals ea.), 34 per dozen
 granola bars (190 Cals ea.) 32 per dozen
 Skout Energy Bars (150 Cals ea.) 54 per dozen
 full size candy bars (80-400 Cals ea.) 39 per dozen
 assorted Magnum ice cream bars 6 each
 assorted Good Humor ice cream (180-250 Cals ea.) 5.50 each
 whole fresh fruit - apples, oranges, bananas (60-110 Cals ea.) 36 per dozen
 mini fruit skewers (90 Cals ea.) 45 per dozen
 individual 3oz. trail snacks (260 Cals ea.) 34 per dozen
 individual 3oz. sweet snacks (50-180 Cals ea.) 34 per dozen
 individual 2oz. boxed raisins (130 Cals ea.) 24 per dozen
 Kettle Brand Potato Chips (150 Cals. ea.) 48 per dozen

By The Pound

(one pound serves 10-12 people)
 mixed nuts (290 Cals per 1.6oz serving) 42
 mini pretzels, bulk (170 Cals per 1.6oz serving) 20
 lemon herb hummus (190 Cals per 1.6oz serving),
 with pita chips
 (200 Cals per .5oz serving) 34
 Tim's Cascade® chips (240 per 1.6oz serving), with dip (150 Cals per 1.6oz serving) 22
 tortilla chips (230 Cals per 1.6oz serving), with salsa (15 Cals per 1.6oz serving) 22

Baked Goods, by the dozen

fresh bagels (360-430 Cals ea.), with cream cheese (100 Cals per 1oz serving) 45
 breakfast bread slices (110-260 ea.) 45
 breakfast pastries - muffins, croissants, danish (140-290 Cals ea.) 45
 healthy muffins - flax seed, whole grain (200-280 ea.) 46
 donuts - maple bar, chocolate bar, glazed (280-400 Cals ea.) 38
 chocolate dipped biscotti (440 Cal ea.) 40
 fresh baked cookies (250 Cals ea.) 44
 brownies (130 Cals ea.) 40
 lemon (180 Cals ea.) and berry fruit bars (190 Cals ea.) 40

NON-ALCOHOLIC BAR

NON-ALCOHOLIC BEVERAGES

Portland Roasting Regular and Decaf Coffee

68 per gallon (5 Cals per 12oz serving)

Hot Organic Choice Teas

65 per gallon (0 Cals per 12oz serving)

Portland Roasting Nitro Cold Brew

6 per person (5 Cals per 12oz serving) (75 guest minimum)

Pepsi, Diet Pepsi, Sierra Mist

5 each (120-170 Cals ea.)

Bottled Water

5 each (0 Cals ea.)

Perrier (11 oz.)

with sliced limes

5 each (0 Cals ea.)

Bottled Juices

5 each (140-290 Cals ea.)

Juice

orange, apple, cranberry

60 per gallon (120 Cals per 9oz serving)

Humm Kombucha

6.00 each (40-60 Cals)

Rock Star Energy Drinks (8.4 oz.)

regular, sugar free

6 each (10-145 Cals ea.)

Iced Tea

with lemon wedges

50 per gallon (0-120 Cals per 12oz serving)

Lemonade

50 per gallon (12 cals per 12oz serving)

Fruit Punch

50 per gallon (190 Cals per 12oz serving)

Infused Waters

blueberry lemon

mint, cucumber

mixed melon

35 per gallon

Infused Lemonades

basil

blackberry

strawberry

60 per gallon (0 Cals ea.)

Water Cooler Rental (includes 5 gallons water)

70 each

additional 5 gallon jug

48

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BREAKFAST LUNCH RECEPTIONS DINNER DESSERTS DIET SPECIFIC BREAKS SNACKS **BEVERAGES**

NON-ALCOHOLIC

BAR

BAR

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by pacificwild bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a \$180 bartender fee with a four (4) hour minimum, each additional hour is \$45.

Local Pour Liquor 11

Bengermintz Vodka (100 Cals per 1.5oz serving)
 Aria Gin (80 Cals per 1oz serving)
 Pendleton Rye Whiskey (80 Cals per 1oz serving)
 Buffalo Trace Bourbon (80 Cals per 1.25oz serving)
 Below Deck Rum (60 Cals per 1oz serving)
 Sauza Blue Reposado (130 Cals per 1.5oz serving)
 Grants Scotch (80 Cals per 1.25oz serving)
 Kahlua (130 Cals per 1.25oz serving)

Local Pour Wine 11

Pike Road Pinot Noir (120 Cals per 5oz serving)
 Columbia Cabernet (120 Cals per 5oz serving)
 Duck Pond Chardonnay (120 Cals per 5oz serving)

Premium Pour Liquor 12

Portland 88 Vodka (100 Cals per 1.5oz serving)
 Aviation Gin (80 Cals per 1oz serving)
 James Oliver American Whiskey (80 Cals per 1oz serving)
 Bulleit Bourbon (80 Cals per 1.25oz serving)
 Land Leg Rum (60 Cals per 1oz serving)
 Sauza Hornitos (130 Cals per 1.5oz serving)
 Johnny Walker Black Scotch (80 Cals per 1.25oz serving)
 Kahlua (130 Cals per 1.25oz serving)

Premium Pour Wine 12

Elk Cove Pinot Noir (120 Cals per 5oz serving)
 Expedition Cabernet (120 Cals per 5oz serving)
 A to Z Chardonnay (120 Cals per 5oz serving)

All below available with both bar selections:

Beer

Local Craft 8.50

Please ask your Catering Manager for seasonal selections

Domestic 6.50

Bud Light (110 Cals ea.)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
 All prices are per person unless otherwise noted and are subject to change.



BREAKFAST

LUNCH

RECEPTIONS

DINNER

DIET SPECIFIC

BREAKS

SNACKS

BEVERAGES

CATERING INFORMATION

pacificwild catering is committed to providing a memorable culinary experience for you and your guests. Our Executive Chef, Allan Wambaa, PCIII, CEC, has designed our menus with a wide selection of choices to ensure your attendees have a great meal that showcases the bounty of the Pacific Northwest.

MENU SELECTIONS

Our menus are designed to satisfy any group large or small, however our Executive Chef and sales team will be happy to work with you to design custom menus to enhance your unique event. If you choose to order split entrees, the highest priced selection will be charged for all meals. There is a small group charge of \$25 for parties under 20.

ADMINISTRATIVE CHARGE

All food and beverage charges are subject to a 23% administrative charge. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of the employee, however, please note a portion of the administrative charge is distributed to certain employees as additional wages per the collective bargaining agreement.

DEPOSITS/ FINAL PAYMENTS

A 75% deposit of total estimated charges is due 14 days in advance of the first scheduled service, along with the return of your signed service order(s) and catering service agreement. The final payment, the remaining 25% balance, will be due with your final guarantees, based on the schedule in the catering service agreement. Credit card payments are limited to a maximum amount of \$50,000 per event, not transaction. ACH and wire transfer instructions are available upon request.

GUARANTEES

The final guaranteed attendance for each event must be specified a minimum of 7 business days, depending on the size of your event, prior to the date and time of your function. This number will be considered your final guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance will be considered your final guarantee.

OVERAGE

The kitchen will prepare 5% over the final guarantee numbers with a chef's choice vegetarian option for *plated meals only*.

LINEN

For all catered meals with china service, we offer traditional white linen and white napkins. Additional colors are available at no extra charge based on inventory.

OUTSIDE FOOD AND BEVERAGE

pacificwild catering is the exclusive catering provider for the Oregon Convention Center, P'5 Centers for the Arts and Portland Expo Center. Outside food and beverage is prohibited without written consent from the General Manager or Executive Director.

ALCOHOL SERVICE

pacificwild catering offers a complete selection of beverages to compliment your events. pacificwild catering complies with all state rules and regulations as set forth and regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must also serve five (5) substantial food items for their guests.

SUSTAINABLE PRACTICES

Portland's characteristic generosity galvanizes pacificwild catering's serious commitment to sustainability, which begins in the kitchen. We support local farmers, ranchers and fishermen, and offer a menu based on seasonal availability. In the community, we are proud of our efforts to feed the homeless and our company wide initiatives to compost food waste and reduce our carbon footprint. pacificwild catering is partnering with the MERC venues to help us create and expand opportunities within our local community.

NUTRITION INFORMATION

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly

