



## SALADS

ALL OREGON – Pear, Blue Cheese, Endive and Candied Filbert

ITALIAN PASTA – Kalamata Olives, Roma Tomatoes, Toasted Pine Nuts, Fresh Basil and a Sundried Tomato Vinaigrette

INSALATA CAPRESE – Fresh Mozzarella, Tomatoes, Basil, Cracked Pepper, Sea Salt and a Balsamic Drizzle

ASIAN INSPIRED – Napa Cabbage, Scallions, Toasted Almonds, Cilantro, Carrots, Mandarin Oranges and a Sesame Soy Vinaigrette

TEX-MEX – Jícama, Lime, Mandarin Orange, Tortillas and a Black Bean Cilantro Dressing

SALAD NIÇOISE – Red Potatoes and Green Beans with Pear Tomatoes, Capers, Niçoise Olives, Anchovies, Tuna, Boiled Eggs and a Dijon Dressing

SOUTHWEST CHICKEN – Black Bean, Roasted Corn and Cumin Scented Chicken and a Chile Balsamic Vinaigrette

CARROT RAISIN – Julienne Carrots, Currants, Sultana Raisins and a Chive Vinaigrette

MARINATED CUCUMBER – Cucumbers in a Sweet Fennel Dressing with Roasted Tomatoes and Red Onion

ROASTED RED POTATO – Caramelized Onions, Rosemary and Roasted Garlic in a Whole Grain Mustard Dressing

THE GREEK – Roma Tomatoes, Cucumber, Kalamata Olive, Celery, Red Onion, Radish, Oregano, Garlic and Feta

OREGON WALDORF – Local Apples, Celery, Raisins and Candied Walnuts in a Creamy Dressing

SICILIAN SALAD – Greens, Navel Oranges, Julienne Red Onion, Fennel, Black Olives, Mint and Fresh Cracked Pepper

ROASTED BEET AND BLUE CHEESE – In a White Truffle Vinaigrette

VITALITY GREENS – Mixed Greens with Red Onion, Mushroom, Tomato, Sprouts, Cucumber and Choice of Dressing: Cilantro Soy, Pear-Maple Balsamic, Tofu Ranch, Russian, Blue Cheese, Sweet and Creamy Peppercorn and Caesar

*\$6 per person*

## SALADS

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## SOUPS

HOT PEPPER ASPARAGUS *with Lemon Cream*  
OVEN ROASTED TOMATO BASIL *with Blue Cheese Croutons*  
BRANDIED MUSHROOM *with Chives*  
ASIAN CAULIFLOWER *with Crisp Wontons*  
POTATO LEEK *with Poppy Seed Crouton*  
CAMELIZED FIVE-ONION *with Gruyere Croutons*  
APPLE-BLEND GINGER AND GRAPEFRUIT GAZPACHO  
ALSATIAN GAZPACHO *with Olive Puree*  
YAM COCONUT CURRY *with Cumin Crème Fraiche*  
POTATO, NEW CASTLE AND TILLAMOOK SMOKED CHEDDAR  
FOREST MUSHROOM *with Tart Cherries and Quinoa*  
CREAMY SPINACH AND BOURSIN *with Yam Croutons*  
SOUTHWEST TURKEY AND ROASTED PABLANO  
SPRING THYME CHICKEN  
CORN AND SMOKED CHICKEN CHOWDER  
*with Jalapeño Cilantro Butter*  
PACIFIC SEAFOOD AND WHITE HOMINY STEW  
LOADED BAKED POTATO  
SMOKED HAM HOCK AND WHITE BEAN STEW  
SMOKIN' GUN ELK CHILI  
*\$6 per person*

## SOUPS

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## DESSERTS

ZINFANDEL MACERATED RASPBERRIES *with Vanilla Tuile and Almond Whipped Cream*

CHOCOLATE PEANUT BUTTER TERRINE *with Sugared Peanuts and Condensed Caramel*

SAFFRON POACHED PEAR *with Cinnamon Walnut Cream in Phyllo*

BRIE CHEESE CAKE *with Concord Grape Coulis*

STRAWBERRY LEMON SHORTCAKE *with Vanilla Whipped Cream*

CHOCOLATE PECAN PIE

CHOCOLATE CHIP PASTRY BREAD PUDDING *with Caramel Sauce*

HONEY MAPLE CARROT CAKE *with Sweetened Cream Cheese*

GRANDMA NELSON'S RHUBARB COBBLER *with Lavender Chantilly*

SOUR CREAM RAISIN PIE

FRUIT TART *with Sweetened Mascarpone*

LEMON POPPY SEED CAKE *with Orange Marmalade*

BANANA ALMOND CAKE *with Vanilla Pastry Cream*

CHOCOLATE PECAN FUDGE BROWNIE CAKE

OREGON APPLE BERRY COBBLER

BANANA FLAN *with Brown Sugar Rum Sauce*

HONEY BAKLAVA *with Citrus and Filberts*

CHOCOLATE DIPPED CANNOLI WITH RICOTTA AND PISTACHIO

CHOCOLATE TRUFFLE TRIFLE *with Chantilly and Strawberries*

RICOTTA CANNOLI DOUBLE-DIPPED IN DARK CHOCOLATE AND PISTACHIO

*\$6 per person*

## DESSERTS

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INTERMEZZO

APRICOT BOURBON

OREGON PEAR

LEMON THYME

MANGO BASIL

PINEAPPLE COCONUT

STRAWBERRY GRAND MARNIER

MARION BERRY

WASHINGTON APPLE

CHAMPAGNE WILD FLOWER

KIWI STRAWBERRY-MINT

BLUEBERRY PERNOD

BLACKBERRY ORANGE

*\$3 per person*

INTERMEZZO

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## BANQUET ADDITIONS

FRESH FRUIT JUICES – <i>Apple, Orange or Cranberry</i>	\$15 per pitcher
LEMONADE	\$12 per pitcher
TROPICAL ICE TEA	\$12 per pitcher
SHERBET FRUIT PUNCH	\$30 per gallon
PORTLAND ROASTERS REGULAR AND DECAFFEINATED COFFEE, TEA, FLAVORED SYRUPS, CHANTILLY AND SHAVED CHOCOLATE	\$35 per gallon
SOFT DRINKS	\$2.25 each
INDIVIDUAL MILKS – <i>Skim, 2% or Whole</i>	\$2.25 each
BOTTLED WATER	\$2.50 each
SPARKLING WATER	\$3.25 each
ASSORTED ENERGY DRINKS	\$5.00 each
ASSORTED NAKED JUICES	\$4.50 each
WHOLE FRUIT	\$1.00 each
GRANOLA BARS	\$1.00 each
CANDY BARS	\$2.00 each
ENERGY BARS	\$2.50 each
ICE CREAM BARS	\$2.00 each
ASSORTED CHIPS	\$1.50 per bag
HOUSE-MADE FRUIT AND OAT TRAIL MIX	\$2.75 per bag
PRETZEL PARTY MIX	\$12 per pound
CANDIED MIX NUTS	\$18 per pound
DOUGHNUTS	\$20 per dozen
BREAKFAST BREADS – <i>Chocolate Walnut</i> <i>Banana, Coffee Cake and Zucchini</i>	\$20 per dozen
HOUSE-MADE MUFFINS	\$30 per dozen

Continued →

## BANQUET ADDITIONS

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CHOCOLATE FUDGE BROWNIES	\$20 per dozen
COOKIES	\$20 per dozen
HOT PRETZELS <i>with Dijon Mustard</i>	\$20 per dozen
CINNAMON ROLLS	\$20 per dozen
BAGELS <i>with Cream Cheese</i>	\$25 per dozen
CROISSANTS	\$25 per dozen
SCONES	\$25 per dozen
ICE SCULPTURE <i>with your company logo</i>	<i>Call for pricing</i>

## BANQUET ADDITIONS

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## CARVING STATIONS

PEPPERED BEEF TENDERLOIN <i>with Pink Peppercorn Cognac Cream Sauce</i>	\$16.25 per person
TRADITIONAL BEEF WELLINGTON <i>with Pate and Duxelle Encrusted Tenderloin Wrapped in a Pastry</i>	\$18.50 per person
SALMON KULEBIAKA <i>Salmon Stuffed with Egg Rice and Duxelles Baked in a Pastry</i>	\$12.25 per person
PORCINI ROASTED STRIP LOIN <i>with Wild Mushroom Demi-Glace</i>	\$8.25 per person
ROAST OF TURKEY BREAST <i>with Cranberry Mint Jus</i>	\$6.50 per person
GARLIC HERB PRIME RIB <i>with Veal Demi and Horseradish Cream</i>	\$9.25 per person
SLOW ROASTED PIT HAM <i>with Honey Pineapple Clove Glaze</i>	\$6.50 per person
WHISKEY-SMOKED PORK LOIN <i>with Worcestershire Whiskey Sauce Natural</i>	\$6.50 per person
CURRANT ROSEMARY LEG OF LAMB <i>with Savory Pistachio Cream</i>	\$11.75 per person
PECAN ENCRUSTED RACK OF LAMB <i>with Raspberry Burgundy Jus</i>	\$18.75 per person
STEAMSHIP ROUND <i>with Mushroom Ragout</i>	\$8.25 per person
BUFFALO STEAMSHIP ROUND <i>with Mushroom Ragout</i>	\$9.75 per person

*Chef-attended stations for \$75 per hour.*

## CARVING STATIONS

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## CHILLED HORS D'OEUVRES

ASIAN ROASTED MELON AND TOFU SKEWERS	\$150
HOUSE-MADE HUMMUS ON CUCUMBER	\$100
SMOKED SALMON GROUGERE	\$200
JUMBO SHRIMP COCKTAIL <i>with Citrus and Wasabi Cocktail</i>	\$300
SUSHI ROLLS – <i>California, Veggie and Salmon rolls with Wasabi, Soy and Ginger</i>	\$275
BLACKENED TUNA <i>with Mango Salsa and Harissa</i>	\$275
PROSCIUTTO PARMESAN ASPARAGUS	\$200
OLIVE TAPANADE GOAT CHEESE CROSTINI	\$275
TEA SANDWICHES – <i>Chef's Selection</i>	\$200
SMOKED TROUT MOUSSE <i>and Orange Jam in Endive</i>	\$250
OREGON BLUE CHEESE TOAST	\$175
HERB CORNBREAD <i>with Orange Blossom Honey Butter</i>	\$100
ASIAN PEAR AND BRIE QUESADILLA <i>with Mango Salsa</i>	\$250
ASIAN TUNA POKE ON CRISP ROMAINE	\$300
CAJUN SMOKED SALMON <i>with a Cucumber and Pine Nut Cream Cheese</i>	\$210
CAMBOZOLA PROSCIUTTO PEAR BRUSCHETTA	\$250
CAPRESE POPSICLE <i>with Balsamic Drizzle</i>	\$250
BEEF CARPACCIO CROSTINI <i>with Horseradish Cream</i>	\$300

## CHILLED HORS D'OEUVRES

*Prices based on 100 pieces per order.*

*Add \$36 per hour, per server, for butler passed.*

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## HOT HORS D'OEUVRES

SPANAKOPITA – <i>Spinach and Feta Wrapped in Phyllo</i>	\$275
SEARED POT STICKERS <i>with Soy Ginger Glaze</i>	\$175
DUNGENESS CRAB CAKES <i>with Harissa</i>	\$300
WILD MUSHROOM AND CHIVE RISOTTO CROQUETTES	\$200
BEEF SATAY <i>with Ginger Soy Glaze</i>	\$200
CHICKEN SATAY <i>with Spicy Coconut Peanut Sauce</i>	\$200
SMOKED CHEDDAR AND CHIVE MACARONI CROQUETTES	\$200
SPINACH AND BRIE STUFFED MUSHROOMS	\$275
HOT WINGS <i>with Blue Cheese and Ranch</i>	\$175
BACON WRAPPED SCALLOPS	\$350
LEMON GARLIC JUMBO SHRIMP SKEWERS	\$350
GOURMET NACHOS	\$125
ROSEMARY LAMB CHOPS	\$475
CRAB RANGOON <i>with Sweet Chile Sauce</i>	\$250
SALMON CAKES <i>with Jicama Salsa</i>	\$350
SWEET POTATO CAKE <i>with Crème Fraîche and Caviar</i>	\$250
VARIETY OF MINIATURE GRILLED PANINI'S	\$225
BUFFALO MEATBALLS IN RED SAUCE	\$150
SOUP SHOTS – <i>Choose from Soup List</i>	\$125
SMOKED BBQ BABY BACK RIBS	\$275

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## HORS D'OEUVRE DISPLAYS

CRUDITÉS – <i>Crisp and Pickled Vegetables with Savory Dips</i>	\$120
FRESH FRUIT TRAY – <i>An Assortment of Seasonal Melons and Berries with a Yogurt Dipping Sauce</i>	\$150
DOMESTIC CHEESE PLATTER – <i>American Cheeses Paired with Preserves, Mustard, Candied Nuts, Berries and Crackers</i>	\$200
IMPORTED CHEESE BOARD – <i>Worldly Cheeses Matched with Preserves, Mustard, Candied Nuts, Berries and Crackers</i>	\$250
BAR SNACKS – <i>Blend of Spiced Nuts, Pretzels and Baked Chex</i>	\$75
POACHED PACIFIC SALMON – <i>Caper Berries, Citrus and Dill Cream Cheese with Crackers</i>	\$300
CITRUS BRANDY HOUSE SMOKED PACIFIC SALMON <i>with Capers, Onions, Tomatoes, Cucumbers and Chive Cream Cheese with Bagel Chips</i>	\$300
BAKED BRIE – <i>Wrapped in Puff Pastry and Served with Jam and Crackers</i>	\$200
ANTIPASTO BOARD – <i>Cured Meats, Pickled Vegetables and an Assortment of Cheeses Accompanied with Baguette Bread</i>	\$300
SUSHI PLATTER – <i>An Assortment of California, Vegetable and Philadelphia Rolls</i>	\$300
SLICED DELI PLATTER – <i>Assortment of Sliced Meats, Cheeses, Dinner Rolls and House Remoulade</i>	\$250
TENDERLOIN CARPACCIO – <i>Soft Baguette with Onions, Mustard, Cornichons, Horseradish and Herb Cream Cheese</i>	\$350
SMOKED BOARD – <i>Smoked Salmon, Beef and Trout with Tomato, Onion, Cheese, Garlic, Egg and Adobo Sauce</i>	\$325
CAVIAR BAR – <i>Selection of Domestic and Imported Caviar with Red Onion, Tomato Diamonds, Egg White, Egg Yolk, Cornichons, Capers, Jam, Mustard, Truffle Crème Fraîche and Assorted Breads and Blinis (must be chef attended, \$75 per hour)</i>	\$500

HORS D'OEUVRE  
DISPLAYS

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