



General Catering Information

On behalf of ARAMARK/Giacometti Partners Ltd. we would like to welcome you to the Oregon Convention Center.

ARAMARK is an international, full-service catering company that is committed to providing a memorable culinary experience for you and your guests. Giacometti Partners Ltd. is ARAMARK's local joint venture partner working in conjunction with the MERC facilities to help us create and expand opportunities within our local community.

Menu Selection

Our Executive Chef has designed our menus with a wide selection of options to ensure your attendees have the best meal possible and to showcase our Northwest Fresh Favorites. If you choose to order split entrees, the highest priced selection will be charged for all meals. Starbucks Coffee and Tazo Teas are our featured beverages.

Service Charge

All food and beverage charges are subject to our customary 20% service charge.

Guarantees/Payments

The final attendance for each event must be specified a minimum of 3-7 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. Refer to the License Agreement for more details regarding guarantees, deposits, overages, etc.

Linen

For all meals with china service, we offer traditional white linen and white napkins. However, we do have additional colors based on availability at no extra charge. Please see your catering sales manager for a list of colors. You may bring in specialty linens from outside sources if you prefer. Room set-up and table placement must be arranged through your OCC Event Manager/Account Executive.

Outside Food and Beverage

ARAMARK/Giacometti Partners Ltd. is the exclusive catering and concessions provider for the Oregon Convention Center. Outside food and beverage is prohibited without written consent from the ARAMARK General Manager or the Facility Director.

Alcohol Service

ARAMARK/Giacometti Partners Ltd. offers a complete selection of beverages to compliment your events. ARAMARK/Giacometti Partners Ltd. complies with all state rules and regulations as set forth and regulated by the Oregon Liquor Control Commission (OLCC).

All prices subject to a 20% service charge
Prices subject to change - revised 1/09

Beverages

Soft Drinks (Pepsi, Diet Pepsi and Sierra Mist)	\$3.00 each
Bottled Water	\$3.00 each
Bottled Juices	\$3.00 each
Bottled Frappuccino	\$3.50 each
Energy/Health Drinks (Life Water, Sobe)	\$3.50 each
Rock Star Energy Drinks 8.4 oz (Reg & Sugar Free)	\$5.00 each
Perrier (11oz.) with Sliced Limes	\$3.50 each
Starbucks Organic Regular & Decaffeinated Coffee	\$42.00 per gallon
Hot Tazo Tea	\$42.00 per gallon
Iced Tea with Lemon Wedges	\$30.00 per gallon
Lemonade	\$26.00 per gallon
Fruit Punch	\$26.00 per gallon
Carafes of Juice (32oz.) (Orange, Apple, Cranberry)	\$16.00 each
Crystal Light (Ind. Packs Lemonade, Raspberry)	\$15.00 per dozen

Snacks & Baked Goods

Assorted Breakfast Pastries	\$35.00 per dozen
Fresh Bagels with Cream Cheese	\$36.00 per dozen
Baker's Basket (Muffins, Pastries and Croissants)	\$35.00 per dozen
Assorted Donuts (Maple Bar, Choc Bar, Glazed)	\$28.00 per dozen
Assorted Individual Boxes of Cereal with Milk	\$4.00 each
Individual Tillamook Yogurts	\$3.00 each
Fresh Fruit and Yogurt Parfait with Granola	\$4.50 each
Sugar Rimmed Fruit Cocktail Mint Syrup and Crème Fraiche	\$4.50 each
Hard Boiled Eggs (Shelled)	\$21.00 per dozen
Granola Bars	\$18.00 per dozen
Fresh Baked Cookies	\$27.50 per dozen
Gourmet Assorted Brownies	\$30.00 per dozen
Assorted Fruit Bars (Lemon & Berry)	\$31.00 per dozen
Chocolate Dipped Biscotti	\$30.00 per dozen
Full Size Candy Bars	\$36.00 per dozen
Ben & Jerry's Ice Cream Bars	\$4.75 each
Whole Fresh Fruit (Apples, Oranges and Bananas)	\$22.00 per dozen
Fruit Skewers (4-5") (Seasonal Selections)	\$30.00 per dozen
Individual Assorted Trail Snacks (3-4oz.)	\$31.00 per dozen
Individual Assorted Sweet Snacks (3-4oz.)	\$31.00 per dozen
Boxed Raisins (2 oz)	\$12.00 per dozen
Lemon Herb Hummus with Pita Chips	\$25.00 per pound
Kettle Chips with Dip	\$18.00 per pound
Tortilla Chips with Salsa	\$18.00 per pound
Mixed Nuts (Bulk)	\$25.00 per pound
Mini Pretzels(Bulk)	\$15.00 per pound

(One pound serves 10-12 people)

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Continental Breakfast

All continental breakfasts are based on a one hour service.

Portland Continental

Baker's Basket of Pastries, Croissants, and Muffins
Whipped Butter and Fruit Preserves
Starbucks Organic Coffees
Tazo Teas and Chilled Bottled Juices
\$14.00 per person

Willamette Valley Continental

Baker's Basket of Pastries, Croissants, and Muffins
Whipped Butter and Fruit Preserves
Sliced Seasonal Fruit
Starbucks Organic Coffees
Tazo Teas and Chilled Bottled Juices
\$17.00 per person

Columbia Continental

Baker's Basket of Pastries, Croissants, and Muffins
Whipped Butter and Fruit Preserves
Cold Smoked Salmon Lox, served with Capers, Red Onion and Dill Cream Cheese
Fresh Bagels and Cream Cheese
Sliced Seasonal Fruit
Starbucks Organic Coffees
Tazo Teas and Chilled Bottled Juices
\$25.00 per person

Add Ons:

*Scrambled Eggs with Tillamook Cheddar	\$3.00 per person
*Mini Breakfast Burritos	\$3.00 per person
Individual Tillamook Yogurts	\$3.00 each
Individual Assorted Cold Cereals (with Milk)	\$4.00 each
Hard Boiled Eggs (Shelled)	\$21.00 per dozen

* Requires an attendant \$100 each

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Served Breakfast Selections

Plated Breakfasts Include Chilled Orange Juice,
Starbucks Organic Coffees and Hot Tazo Teas
Orders for under 25 guests will incur a small group charge of \$25.00

Seasonal Northwest Fruit Crepes

Chicken Apple Sausage,
Breakfast Potatoes and Local Berry Fruit Compote
\$16.00 per person

Quiche Crescenza

Mushroom, Spinach and Caramelized Onions with Alderwood Smoked Bacon
\$16.00 per person

Scrambled Eggs with Tillamook Cheddar Cheese

Hash Brown Potatoes, Peppered Bacon
\$15.00 per person

Baked French Toast

Maple Syrup, Peppered Bacon and Local Berry Fruit Compote
\$14.00 per person

Corned Beef Hash and Eggs

Pan Seared Corned Beef served with Scrambled Eggs
\$17.00 per person
Smoked Salmon Hash
\$20.00 per person

Pesto Jack Cheese and Vegetable Frittata

(Maximum 500 people)
Alderwood Smoked Bacon with Breakfast Potatoes and a Fruit Garnish
\$16.00 per person

Eggs Florentine

Scrambled Eggs over Sautéed Fresh Spinach on a Potato Pancake
with Sauce Aurora and Alderwood Smoked Bacon
\$17.00 per person

Add Ons:

Fresh Fruit and Yogurt Parfait with Granola	\$4.50 each
Sugar Rimmed Fruit Cocktail Mint Syrup and Crème Fraiche	\$4.50 each
Basket of Assorted Breakfast Pastries	\$2.75 per person

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Breakfast Buffets

Buffets Include Chilled Fruit Juices,
Starbucks Organic Coffees, and Hot Tazo Teas
All buffets are based on a one hour service.
Minimum of 50 people

Siskiyou Buffet

Scrambled Eggs with Tillamook Cheddar Cheese
Alderwood Smoked Bacon and Pork Apple Cinnamon Sausage
Breakfast Potatoes and Sliced Seasonal Fruit
Assorted Breakfast Breads and Pastries
\$18.00 per person

East Esplanade Buffet

Scrambled Eggs with Chives
Chicken Apple Sausage
Yukon Gold Grilled Potatoes with Peppers & Onions
Sliced Seasonal Fruit and Yogurt & Granola
Assorted Flax Seed, Bran & Whole Wheat Muffins
\$24.00 per person

Umpqua Buffet

Baked French Toast with Whipped Butter and Maple Syrup
Scrambled Eggs with Tillamook Cheddar Cheese
Alderwood Smoked Bacon and Pork Apple Cinnamon Sausage
Breakfast Potatoes and Sliced Seasonal Fruit
Assorted Tillamook Individual Yogurts
Assorted Breakfast Breads and Pastries
\$22.00 per person

Add Ons:

Mascarpone Crepes with NW Berry Fruit Compote	\$4.00 per person
Vegetable Frittata	\$4.00 per person

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Served Lunch Entrées

Lunches Include Bread Basket with Whipped Butter
House Salad and Tier One Dessert
Starbucks Organic Coffees, Hot Tazo Teas and Iced Tea
Orders for under 25 guests will incur a small group charge of \$25.00

Chicken Florentine

6 oz. Chicken Breast Stuffed with Chevre and Spinach
Finished with a Sauce Verte served with Seasonal Vegetables
\$25.00 per person

Moroccan Chicken

6 oz. Seared Chicken Breast with a Mediterranean Lemon Olive Sauce
Herbed Couscous and Seasonal Vegetables
\$23.00 per person

Tuscan Chicken

6 oz. Sautéed Chicken Breast with Artichoke and Mushroom Sauce
Finished with Sherry,
Herbed Orzo with Fontina Cheese
and Seasonal Vegetables
\$24.00 per person

Salmon Crab Cakes

Salmon and Crab Combined with Roasted Corn,
Onion, Peppers and Seasonings
Finished with Chipotle Aioli
Sweet Potato Duchesse and Local Wilted Greens
\$25.00 per person

Seared Pork Loin

Carlton Farms Sliced Pork Loin with Apple Cider Reduction
Garlic Mashed Potatoes and Seasonal Vegetables
\$25.00 per person

Tarragon Seared Salmon

6 oz Seared Salmon Filet with Tarragon Cream Sauce
Jasmine Rice and Seasonal Vegetables
\$27.00 per person

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Vegetarian Entrées

Split menu pricing will reflect higher menu price
Selections are for Lunch & Dinner

Risotto a la Milanaise

Prepared with Vegetable Stock
Parmesan Cheese
Local Mushrooms finished with Truffle Oil

3 Lasagna Rolls

Stuffed With Three Cheeses and Herb Blends
Topped with Marinara Sauce

Three Bean Cassoulet

Trio of White Beans Simmered in Spicy Vegetable Stock
Under a Puff Pastry Top,
Served with Seasoned Grilled Tofu

Vegan Entrées

Split menu pricing will reflect higher menu price
Selections are for Lunch & Dinner

Vegan Tower*

Layered Cylinder of Northern White Beans
Ratatouille, Roasted Red Peppers and Tofu
White Celeriac and Smoked Tomato Coulis with Basil Oil

Mushroom Etouffee (Vegan)*

Mushroom, Tofu and Vegetable Stew
on a Grilled Portobello Mushroom with Smoked Tomato Coulis

Lentil Etouffee (Vegan)*

Red, Yellow Lentils, Roasted Peppers, Quinoa,
Grilled Tofu served in a Polenta Ring

*Gluten and Lactose Free

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Tier One Dessert Selections
Included in your meal price

Cheesecakes

Crème Brulee Cheesecake

Cappuccino Cheesecake

Marionberry Swirl Cheesecake

Lemon Raspberry Cheesecake

Chocolate Swirl Cheesecake

Original New York Style Cheesecake

Cakes

Lemon Silk Cake

Mocha Silk Cake

Harvest Carrot Cake

Chocolate Ganache Cake

Raspberry Fusion Cake

Raspberry Poppy Seed Cake

Peppermint Patty Cake

German Chocolate Cake

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Lunch Buffets

Buffets Include Starbucks Organic Coffees, Hot Tazo Teas, and Iced Tea,
Vegetarian and Vegan options are available
All buffets are based on a one hour service.
Minimum of 50 people

The Corner Deli

Smoked Turkey Breast, Honey Glazed Ham, Roast Beef
Tillamook Cheddar and Swiss Cheese, Fresh Rolls
Garden Fresh Sliced Tomatoes, Green Leaf Lettuce, Red Onion
Kosher Pickle Spears and Pepperoncini, Traditional Condiments
Penne Pasta Salad and Potato Salad
Fresh Baked Cookies and Fudge Brownies
\$24.00 per person

Bridge City

Oregon Field Greens with Craisins, Candied Pecans and Balsamic Vinaigrette
Seasonal Vegetable Crudite with Ranch Dressing
Grilled Salmon with Sautéed Hood River Pears, Cranberries and
Caramelized Shallot Sauce,
Grilled Chicken with Sun-dried Tomato Pesto
Sour Cream and Chive Mashed Potatoes, Seasonal Vegetables
Fresh Rolls with Whipped Butter
Assorted Seasonal Dessert Bars
\$27.00 per person

Little Italy

Fresh Tossed Caesar Salad
Antipasto Display
Cheese Tortellini with Marinara & Alfredo Sauce
Grilled Chicken Saltimbocca
Rosemary Roasted Potatoes
Grilled Seasonal Vegetables
Focaccia with Pesto Butter
Mini Cannoli, Biscotti and Tiramisu Squares
\$27.00 per person

South of The Border Fajita's

Grilled Chicken & Flank Steak
Grilled Sliced Onions & Peppers
Warm Tortillas, Spanish Rice, Refried Beans
Guacamole, Sour Cream
Pico de Gallo
Cinnamon Empanadas
\$27.00 per person

Add ons:

Chef's Selection of Hot Soup \$3.00 per person

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Light Lunch Selections

Orders under 50 guests will incur a small group charge of \$25.00

Plated Entrée Salads

(Select 1 Choice)

Entrée Salads Include Fresh Rolls with Whipped Butter and Tier One Dessert
Starbucks Organic Coffees, Hot Tazo Teas, and Iced Tea

Northwest Caesar Salad

Hearts of Romaine, Garlic Crouton, Shaved Parmesan,
Classic Caesar Dressing

Smoked Salmon (\$19.00), Chicken Breast or Tofu (\$18.00) per person

Poached Salmon Salad

Marinated Cucumber, Daikon, Fresh Diced Tomato on a Bed of Spring Mix
and Freshly Cut Romaine, Garnished with Oregon Hazelnuts

Served with your Choice of a Citrus or Dill Vinaigrette
\$21.00 per person

Chipotle Chicken Salad

Grilled Chipotle Marinated Chicken Breast, Roasted Corn, Black Beans,
Jicama and Citrus Relish on a Bed of Freshly Cut Greens
with a Cilantro and Arugula Vinaigrette

\$19.00 per person

Asian Salad

Fresh Soba Noodles and Chicken or Tofu
Napa Cabbage, Pickled Cucumbers, Red and Yellow Peppers and
Daikon Radish with Asian Ginger Vinaigrette

\$19.00 per person

Plated Croissant Sandwich

Select Your Meat Choice from our Box Lunch Options

Served Plated with Seasonal Fruit and Potato Salad

Tier One Dessert

Starbucks Organic Coffees, Hot Tazo Teas, and Iced Tea

\$20.00 per person

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Gourmet Box Lunch Sandwiches

*1 to 25 people please make one selection
25 to 75 people please make up to two selections
75+ people please make up to three selections*

All of our Gourmet Sandwiches are Served with your Choice of:

Kaiser Roll or Focaccia Breads
Red Bliss Potato or Tossed Green Salad
Fresh Northwest Apple and a Fresh Baked Cookie,
Kettle Chips and one Bottle of Water.

Grilled Chicken Breast

Thinly Sliced with Mango Slaw, Caramelized Onions and Crisp Greens
\$18.00 per person

Herb Crusted Roast Beef

Muenster Cheese, Crisp Greens, Sliced Tomato, Dijon Horseradish Spread
\$18.00 per person

Little Italy

Thinly Sliced Prosciutto, Genoa Salami, Mortadella, Provolone
Shredded Romaine, Pepperoncini and Caesar Vinaigrette
\$18.00 per person

Black Forest Ham

Tillamook Swiss Cheese, Crisp Greens, Thinly Sliced Marinated Red Onions
Sliced Tomato and Honey Mustard
\$18.00 per person

Smoked Turkey

Crisp Greens, Sliced Tomato, Cranberry Relish
\$18.00 per person

Vegetarian Delight

Roasted and Seasoned Eggplant, Red Peppers,
Grilled Tofu and a Spicy Cabbage Slaw
\$18.00 per person

Grilled Portobello Mushroom

Olive, Red Pepper and Artichoke Hummus
Fresh Mesclun Mix
\$18.00 per person

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Breaks

All breaks are based on a one hour service.

***Ball Park Favorites**

Peanuts and Popcorn, a Variety of Candy Bars
Soft Pretzels with Mustard, Assorted Soft Drinks and Bottled Water
\$9.00 per person

Northwest Picnic Basket

Assorted Cheeses, Sliced Baguette Bread, Fresh Vegetable Crudité with Dip
Grapes and Fresh Seasonal Sliced Fruit, Assorted Soft Drinks and Bottled Water
\$10.00 per person

Corner Bakery

Cookies and Brownies, Assorted Petite Cheesecakes
Assorted Soft Drinks and Bottled Water
Starbucks Organic Coffees, Tazo Teas
\$9.00 per person

Oregon Trail

Granola Bars and Trail Mix, Individual Yogurts and Boxes of Raisins
Assorted Juices, Assorted Soft Drinks and Bottled Water
\$8.00 per person

***Apple Cart**

Fresh NW Apples, Caramel Dipping Sauce,
a Variety of Apple Candies, Apple Chips
Assorted Soft Drinks and Bottled Water
\$9.00 per person

New Break Ideas to Follow

* Requires an attendant at \$100 each

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Reception Stations
(Each display serves 50 guests)

Domestic Cheese Display

Variety of Domestic Cheeses with Assorted Breads and Crackers
\$300.00

Northwest Sustainable Cheese Display

(Minimum of 2 orders)

An Assortment of Local and Organic Cheeses with Crusty French Bread and Grapes
\$455.00

Sliced Seasonal Fresh Fruit Display

with Honey Yogurt Dip
\$260.00

Seasonal Crudité

Assortment of Fresh Garden Vegetables with
Lemon and Fresh Herb Hummus and a Buttermilk Ranch Dip
\$210.00

Sushi Platter

(3 pieces per person)

California/Vegetable Rolls, Tuna, Shrimp and Unagi
\$410.00

Charcuterie

Mixture of Delicately Smoked Meats and Sausages,
Assorted Mustards, Horseradish Cream Sauce, Cornichons
and Assorted Breads and Crackers
\$380.00

Antipasto Platter

Grilled, Marinated Garden Vegetables, Imported Meats and Cheeses
Served with Rosemary Infused Olive Oil, Balsamic Vinegar
Parmesan Cheese and Grilled Focaccia Bread
\$310.00

Gourmet Dessert Display

(2 pieces per person)

Chef's Choice of Petite Tortes, Pastries, and Cantucci
Starbucks Organic Coffees, and Hot Tazo Teas
\$450.00

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Action Stations

Each action station require:
1 station per 150 guests
\$100.00 per chef/carver per station

Pacific Rim Sushi

(7 pieces per person)

California/Vegetable Rolls, Tuna, Shrimp and Unagi
\$21.00 per person

Caesar Salad Station

Fresh Tossed Caesar Salad with Grilled Chicken
Handmade Croutons, Shaved Romano Cheese and Hand Shaken Dressing
\$10.00 per person

Northwest Fresh Carving Board

(each carved item serves 50 guests)

Served with Petite Rolls and Appropriate Condiments

Select One:

Roasted Boneless Turkey Breast

with Gravy and Cranberry Aioli
\$375.00 each

Carlton Farms Roasted Rosemary Pork Loin

with a Northwest Apple Chutney
\$425.00 each

Horseradish Potato Crusted Salmon

with Jalapeno Orange Relish
\$425.00 each

Cracked Pepper Crusted Roast Tenderloin of Beef

(Includes 2 Tenderloins per 50)
with a Sweet Onion Chutney
\$475.00 each

Steamship Round of Beef

with Au Jus and Creamy Horseradish
\$450.00 each

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Canapés

Priced Per Dozen ~ Minimum order of four dozen per selection
(Canapés can be tray passed or displayed*)

Chilled Prawns with Citrus Vodka Cocktail Sauce	\$48.00
NW Smoked Salmon Pate on Toast Rounds	\$30.00
Tomato-Basil and Oregon Blue Cheese Tart	\$28.00
Roasted Tomato and Basil Bruschetta	\$28.00
Sun-Dried Tomato and Olive Tapenade on Crostini	\$28.00
Roasted Eggplant Tapenade on Crostini	\$28.00
Phyllo Cup with Chicken Curry	\$28.00
House Made Gravlax (with red onion and sour cream, in a pastry shell)	\$32.00
Vegetable Mousse on a Corncake	\$36.00
Shrimp Mousse on a Cucumber Flower	\$48.00
Ahi and Wakame Asian Spoons	\$54.00
Chilled Prawn Skewers with Sweet Chili Glaze (Served in a shot glass)	\$54.00
Chilled Lobster Skewers with Cream Fraiche (Wasabi Tabiko)	\$54.00
Savory Filled Cones (Salmon, Shrimp, Pate, Vegetarian 25% of each)	\$57.00
*Chef's Selection of Traditional Canapés	\$30.00

*Hand passed canapés require additional servers at \$100 each

Hot Hors D' Oeuvres

Priced Per Dozen ~ Minimum order of four dozen per selection
(Hot Hors D' Oeuvres are to be displayed only)

Vegetarian Quesadilla with Chipotle Salsa	\$28.00
Tandoori Chicken Satay with (Yogurt Sauce)	\$36.00
Beef Satay with (Spicy Szechuan Sauce)	\$39.00
Vegetarian Spring Rolls with (Sweet Chili Sauce)	\$28.00
Spanakopita Spinach & Feta Cheese (in a phyllo pocket)	\$24.00
Petite Chicken or Beef Wellington	\$32.00
Mini Salmon Crab Cakes with Pasilla Tartar	\$39.00
Barquette with Asparagus Spear	\$42.00
Beef Tenderloin Crostini with Cumberland Sauce	\$39.00
Chefs Selection of Traditional Hors D'Oeuvres	\$32.00

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Menu Upgrades

Choose one of these elegant upgrades to enhance your dining experience

Salads

Iceberg Wedge

Crisp Wedge of Iceberg Lettuce, Crumbled Bacon, Rogue River Blue Cheese
Sliced Grape Tomatoes and Creamy Buttermilk Dressing
\$4.50 per person

Citrus Salad

Hearts of Romaine, Pickled Onions, Grapefruit and Mandarin Orange Segments
Pecorino Romano Cheese and a Sour Orange Citrus Dressing
\$4.50 per person

Caprese Salad

Tomato, Basil and Fresh Mozzarella Salad with Arugula Pesto
\$4.50 per person

Desserts

Truffle Delight Topped with Chocolate Mousse

Willamette Apple Frangipane Tart

Mocha Truffle Sensation Topped with Mocha Mousse

Mixed Berry Almond Tart

Lemon Tart

Baked Fudge Tart

Key Lime Tart

Oregon Hazelnut Carmel Tart

\$3.00 per person

Trio of Mini Cakes

\$3.00 per person

Custom Chocolate Tulips

Choice of Mousse, Whipped Cream and Oregon Berries
Priced upon request

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Served Dinner Entrées

Dinners Include Bread Basket with Whipped Butter, House Salad and Tier One Dessert, Starbucks Organic Coffees, and Hot Tazo Teas
Orders for under 25 guests will incur a small group charge of \$25.00

Pan Seared Chicken

8 oz. Draper Valley Chicken Breast with Wild Mushroom Stuffing
Garlic Mashed Potatoes, Seasonal Vegetables
\$30.00 per person

Chicken Marsala

8 oz. Draper Valley Chicken Breast with a Marsala Demi Glace Reduction,
Sautéed Mushrooms,
Roasted Tomato and Olive Risotto, Seasonal Vegetables
\$30.00 per person

Stuffed Chicken Supreme

8 oz. Draper Valley Chicken Breast stuffed with Crab and Roasted Corn Medley,
Smoked Tomato Demi Glace,
Garlic Mashed Potatoes, Seasonal Vegetables
\$31.00 per person

Bone-In Pork Chop

10 oz. Chop with Sweet Corn Relish and Sage Apple Stuffing
Balsamic Vinegar and Fig Reduction,
Garlic Mashed Potatoes, Seasonal Vegetables
\$30.00 per person

Ginger Crusted Salmon

8 oz. Filet with Green Curry Sauce,
Jasmine Rice, Seasonal Asian Vegetables
(Price is guaranteed 30 days prior to event.)
Market Price

Seared Salmon Filet

8 oz. Filet with Smoked Tomato Lobster Sauce with Bay Shrimp
Garlic Mashed Potatoes, Sautéed Fresh Spinach
(Price is guaranteed 30 days prior to event.)
Market Price

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Dinner Entrées
(continued)

Roasted Duck Breast

8 oz. Seared Duck Breast with Shallot Apple Demi Glace
Mashed Potatoes, Braised Red Cabbage
\$33.00 per person

Braised Short Ribs

10 oz. Braised Boneless Short Ribs
Garlic Mashed Potatoes, Seasonal Vegetables
\$39.00 per person

Grilled Filet Mignon

8 oz. Filet with Oregon Pinot Noir Demi Glace
with a Wild Mushroom Infusion,
Lyonnais Potatoes, Seasonal Vegetables
\$48.00 per person

Spice Rubbed Filet of Beef

8 oz. Filet with Caramelized Shallot Demi Glace
Roasted Sweet Potato Polenta Wedge, Seasonal Vegetables
\$48.00 per person

Rogue River Stuffed Filet of Beef

8 oz. Tenderloin Stuffed with Rogue River Blue Cheese, Wrapped with Pancetta
Smoked Shallot Demi Glace
Garlic Mashed Potatoes, Seasonal Vegetables
\$50.00 per person



Dinner Buffets

Dinner Buffets Include Fresh Rolls with Whipped Butter
Starbucks Organic Coffees, and Hot Tazo Teas
Vegetarian and Vegan Options Available
All buffets are based on a one hour service.
Minimum of 50 people

Hawthorne Buffet

Tabbouleh Salad with Tomato & Parsley
Seasonal Greens with Shaved Asiago Cheese, Toasted Hazelnuts with
a Sherry Wine Vinaigrette
Roasted Northwest Yukon Potatoes
Seasonal Vegetables
Sliced Pork Loin with Oregon Apple Sauce
Grilled Chicken with Lemon, Chardonnay, Sage
Good Ole Oregon Apple Crisp
\$42.00 per person

Stark Street Buffet

Oregon Fresh Field Greens with Candied Pecans and Oregon Bleu Cheese,
Balsamic Tomato Vinaigrette ,
Mozzarella and Basil Salad
Tillamook Cheddar Scalloped Potatoes
Israel Cous Cous
Seasonal Vegetables
Horseradish Crusted Salmon
Marinated and Grilled Flank Steak with Three Onion Demi Glace
Grilled Vegetable Lasagna
Chef's Assortment of Cakes, Tortes and Petite Pastries
\$47.00 per person

Add ons:

Chef's Selection of Hot Soup \$3.00 per person

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Bar Menu

\$100.00 set-up fee per bar

Select Cocktails - \$6.00 each

Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Canadian Club,
Souza, Jack Daniel's, Dewar's Scotch, Kahlua, etc.

Premium Cocktails - \$6.50 each

Ketel One, Myers' Rum, Tanqueray Gin, Crown Royal,
Cuervo 1800, Maker's Mark, Chivas Regal, Kahlua, etc.

Cordials, Cognacs and Deluxe Liquors - \$7.00 each

Bailey's, Crown Royal, Glenfiddich, Courvoisier V.S.,
Hennessy V.S., Grand Marnier, etc.

Domestic Beer:	\$4.75 per bottle	\$395.00 per keg
Imported/Micro Beer:	\$5.50 per bottle	\$495.00 per keg
Regional Wine Selections:	\$6.00 per glass	
Soft Drinks:	\$3.00 per glass	
Fruit Juice:	\$3.00 per glass	
Bottled Water:	\$3.00 each	

Specialty Bars

\$100.00 set-up fee per bar

Lemon Drop

Absolut Citron, Lemon Sugar Rim, Fresh Lemon Juice
\$8.00 per Lemon Drop

Mojito

Premium Light and Dark Rums, Fresh Mint, Tropical Mixers
\$8.00 per Mojito

Martini Bar

Premium Gins and Vodkas, Shaken or Stirred
\$8.00 per Martini

Appletini

Premium Vodkas, Sour Apple Mixers, Apple Sugar Rim
\$8.00 per Appletini

All prices subject to a 20% service charge
Prices subject to change - revised 1/09