

QUICK AND CONVENIENT BREAKFASTS

Continental Breakfasts served for one hour
All prices are per guest, plus 21% service charge

Willamette Breakfast

Chilled Fruit Juices · Fresh Baked
Breakfast Breads · Sunrise Bagels and
Cream Cheese · Fruit Preserves,
Butter and Margarine · Sliced Seasonal
Fruits · Assorted Yami Yogurts
Freshly Brewed Portland Roasting Coffee
and Numi Teas
\$14.00 +

Columbia Breakfast

Chilled Fruit Juices · Fresh Baked
Breakfast Breads · Fruit Preserves,
Butter and Margarine
Freshly Brewed Portland Roasting Coffee
and Numi Teas
\$12.00 +

BROADWAY BRIDGE BREAK PACKAGE

To Start

Chilled Fruit Juices · Fresh Baked Breakfast Breads ·
Sunrise Bagels and Cream Cheese · Fruit Preserves, Butter and Margarine ·
Sliced Seasonal Fruits · Assorted Yami Yogurts
Freshly Brewed Portland Roasting Coffee and Numi Teas

Mid Morning

Basket of Whole Fresh Fruit · Granola Bars
Assorted Soft Drinks including Diet and Mineral Waters
Freshly Brewed Portland Roasting Coffee and Numi Teas

Afternoon

Assorted Bake Shop Cookies and Brownies · Chips · Pretzels,
Assorted Soft Drinks including Diet and Mineral Waters
Freshly Brewed Portland Roasting Coffee and Numi Teas

Package at \$21.00 +

SUSTAINABLE SNACK PACKAGE

“Good for You, Good for the Planet”

Minimum 25 guests

All prices are per guest, plus 21% service charge

To Start

Chilled Fruit Juices – Apple Cider, Apple Raspberry and Carrot (Aloha Juice Company, Portland, OR)
Fresh Berries and Stone Fruit (Hurst Farms, Portland, OR) · Yogurt (Yami, Auburn, WA)
House-made Oat Bran and Strawberry Muffins (Bob’s Red Mill/Classic Foods)
House-made Oregon Raspberry and Oatmeal Scones (Bob’s Red Mill/Classic Foods)
House-made Biscuits (Bob’s Red Mill)
Jam (Glenmore Farms, Canby, OR) · Honey (Beeway Honey, Happy Valley, OR)
Butter and Margarine · Milk and Creamer (Meadowsweet Dairy, Portland, OR)
Freshly Brewed Portland Roasting Coffee and Decaffeinated Coffee
House Blended Botanical Tea (Plants Beautiful, West Linn, OR)

Mid Morning

House-made Apple Cinnamon, Oregon Raspberry and Cranberry Bars (Bob’s Red Mill/Classic Foods)
House-made Honey Almond Granola with Dried Oregon Bing Cherries (Bob’s Red Mill/Classic Foods) · Fresh Whole Fruits (Pride Packaging)
Chilled Fruit Juices – Apple Cider, Apple Raspberry, Carrot (Aloha Juice Company, Portland, OR)
Bottled Waters (Athena, Seattle, WA)
Assorted Soft Drinks (Jones Soda, Seattle, WA)
Butter and Margarine · Milk and Creamer (Meadowsweet Dairy, Portland, OR)
Freshly Brewed Portland Roasting Coffee and Decaffeinated Coffee
House Blended Botanical Tea (Plants Beautiful, West Linn, OR)

Afternoon

House-made Gluten-free Chocolate Chip Cookies (Bob’s Red Mill)
House-made Trail Mix – Grains, Nuts, Dried Fruit, Raisins and Currants (Bob’s Red Mill/Classic Foods) · Dried Fruits and Candied Nuts (Bob’s Red Mill/Classic Foods)
Cheese and Crackers (Rouge River Creamery, Crater Lake, Tillamook)
Chilled Fruit Juices – Apple Cider, Apple Raspberry, Carrot (Aloha Juice Company, Portland, OR)
Bottled Waters (Athena, Seattle, WA)
Assorted Soft Drinks (Jones Soda, Seattle, WA)
Milk and Creamer (Meadowsweet Dairy, Portland, OR)
Freshly Brewed Portland Roasting Coffee and Decaffeinated Coffee
House Blended Botanical Tea (Plants Beautiful, West Linn, OR)

Package at \$26.00 +

**** Items may vary according to season and availability ****

SPECIALTY BREAKS

Minimum 25 Guests
Breaks are served for 30 minutes
All prices are per guest, plus 21% service charge

Frozen Fun

Haagen Dazs Ice Cream Bars
Dole Fruit Bars · Drumsticks
Assorted Sodas and Mineral Waters
Freshly Brewed Portland Roasting Coffee
and Numi Teas
\$8.00 +

The Cookie Monster

Variety of Cookies and DoubleTree
Chocolate Chip Cookies · Brownies
Assorted Sodas and Mineral Waters
Freshly Brewed Portland Roasting Coffee
and Numi Teas
\$7.00 +

Barista Break

Selection of Flavored Coffees · Biscotti
Cookies · Scones · Coffee Cake
Assorted Chilled Coffees
\$8.00 +

Northwest Bounty

Crisp Washington Apples · Hood River
Pears · Trail Mix
Bob's Red Mill Scones
Petite Marionberry Cobblers
Chocolate Chip Cookies
Freshly Brewed Portland Roasting Coffee
and Numi Teas
\$8.00 +

Heart Smart

Seasonal Fruits and Berries · Fruit
Yogurts · Market Fresh Vegetables
Protein or Granola Bars
Assorted Waters and Fruit Juices
\$8.00 +

Shortcake Break

Housemade Scones · Tea-Breads
Flavored Whipped Cream
and Fresh Berries
Freshly Brewed Portland Roasting Coffee
and Numi Teas · Bottled Waters
\$8.00 +

Creamery Break

Artisanal Cheeses
Local Breads and Crackers
Cured Meats, Salami and Sausages
Bottled and Mineral Water
Assorted Sodas
\$8.25 +

At the Movies Break

Popcorn · Candy Bars · Chips · Pretzels
Assorted Soft Drinks and Mineral Waters
\$7.00 +

BOXED LUNCHES

All prices are per guest, plus 21% service charge

Deli Box Lunch

Deli-style Sandwich with your choice of:
Smoked Turkey and Swiss, Roast Beef and Cheddar,
Ham and Swiss or Grilled Vegetable with Goat Cheese
Served on a Fresh Baked Kaiser Bun with Lettuce and Tomato
With Tim's Cascade Chips and Fresh Hood River Fruit
Your Choice of Snack:
Granola Bar, Power Bar, Rice Crispy Treat or
Doubletree Chocolate Chip Cookie
Soft Drink

\$20.00 +

Willamette Valley Picnic

Garlic and Chive Seared Chicken Breast on a Parmesan Bagel
With Feta and Balsamic Mayonnaise, Crisp Greens and Roasted Tomatoes
Tim's Cascade Chips and Fruit Salad
Doubletree Chocolate Chip Cookie
Soft Drink

\$21.00 +

Taste of Tuscany

Roasted Chicken Salad Sandwich with Balsamic Onions, Parmesan Cheese,
Sun-Dried Tomatoes and Crisp Iceberg Lettuce on a Fresh Ciabatta Bun
Tim's Cascade Chips and Grilled Vegetable Pasta Salad
Doubletree Chocolate Chip Cookie
Soft Drink

\$21.00 +

A LA CARTE BREAK SELECTIONS

Plus 21% service charge

FOR THE SWEET TOOTH

Fresh Baked Breakfast Breads	per dozen	\$33.00 +
To include: Danish Pastries, Assorted Muffins, Croissants and Scones		
Sliced Coffee Cakes	per dozen	\$32.00 +
Sliced Banana Nut Bread	per dozen	\$32.00 +
Chocolate Dipped Biscotti	per dozen	\$32.00 +
Cinnamon Rolls	per dozen	\$34.00 +
Assorted Bake Shop Cookies and Brownies	per dozen	\$30.00 +
DoubleTree Chocolate Chip Cookies	per dozen	\$32.00 +
Ice Cream Bars	each	\$3.25 +
Fruit Juice Bars	each	\$2.50 +
Lemon Bars	per dozen	\$30.00 +
Chocolate Dipped Strawberries	per dozen	\$30.00 +
Assorted Donuts	per dozen	\$30.00 +
Apple/Cherry Turnovers	per dozen	\$30.00 +

FOR THE FUN AND FIT

Sunrise Bagels and Cream Cheese	per dozen	\$35.00 +
Granola Bars	each	\$2.50 +
Fruit Yogurt	each	\$3.00 +
Beef Jerky	each	\$3.00 +
Hard Boiled Eggs	each	\$2.25 +
Whole Fresh Fruit	each	\$1.50 +

QUENCH YOUR THIRST

Freshly Brewed Portland Roasting Coffee and Numi Teas	per gallon	\$42.00 +
Assorted Soft Drinks, including Diet	each	\$3.00 +
Bottled Mineral Waters	each	\$3.00 +
Assorted Fruit Juices	per gallon	\$38.00 +
Bottled Fruit Juices, Sports Drinks	each	\$3.50 +
Fruit Punch	per gallon	\$35.00 +
Portland Roasting Frappucino Drinks	each	\$3.50 +
Iced Tea with Lemon	per gallon	\$42.00 +

BREAKFAST ENTREES

All Breakfast Selections Include:

Bakery Basket with Butter and Preserves,
Freshly Brewed Portland Roasting Coffee, Numi Teas and Orange Juice
All prices are per guest, plus 21% service charge

The Usual Suspects

Fluffy Scrambled Eggs with Tillamook
Cheeses and Plum Tomatoes
Roasted Breakfast Potatoes
Choice of: Grilled Ham, Wood Smoked
Bacon, Link Sausage or Chicken Sausage
\$15.00 +

Brandy Custard Challah French Toast

Challah Bread Dipped in Brandy Custard,
Dusted with Oregon Hazelnuts,
served with
Warm Maple Syrup and Whipped Butter
Choice of: Grilled Ham, Wood Smoked
Bacon, Link Sausage or Chicken Sausage
\$16.00 +

Northwest Eggs Benedict

(50 or less guests)

Twin English Muffins and Poached Eggs
over Wilted Spinach and Smoked Salmon
Topped with Creamy Chipotle
Hollandaise Sauce
Roasted Breakfast Potatoes
Tender Baked Cinnamon Apple
\$18.00 +

Tuscan Scramble

Fluffy Scrambled Eggs topped with
Zenners Italian Sausage, Mozzarella and
Roasted Tomatoes
Served with Roasted Breakfast Potatoes
\$16.00 +

Heart Healthy Scramble

Freshly Scrambled Egg Beaters with Diced Tomatoes and Yamhill Mushrooms
Roasted Breakfast Potatoes · Chicken Sausage
\$15.50 +

BREAKFAST BUFFETS

Buffets are served for one hour
Minimum 25 guests
All prices are per guest, plus 21% service charge

Multnomah Falls Breakfast Buffet

Chilled Fruit Juices · Sliced Fresh Fruit and
Seasonal Berries · Assorted Fruit Yogurts
Bob's Red Mill Cold Breakfast Cereals
Freshly Scrambled Eggs with Fresh Herbs and
Tillamook Cheese · Breakfast Potatoes
Fresh Baked Breakfast Breads
Choice of two of the following: Ham, Bacon
or Link Sausage
Freshly Brewed Portland Roasting Coffee and
Numi Teas
\$18.50 +

Oregon Trail Buffet

Sliced Fresh Fruit · Chilled Fruit Juices · Hearty
Oatmeal · Variety of Healthy Cereals and Granola
Assorted Dried Fruits, Nuts and Seasonal Berries
Bran Muffins, Fruit Nut Breads
Fruit Preserves and Butter · Keta Chum Salmon
Lox Display with Assorted
Cream Cheeses and Mini Bagels
Freshly Brewed Portland Roasting Coffee and
Numi Teas
\$16.50 +

Lewis and Clark Buffet

Chilled Fruit Juices · Assorted Cold Cereals
Scrambled Eggs with Fresh Herbs and
Tillamook Cheese
Smoked Bacon and Link Sausages
Breakfast Potatoes
Fresh Baked Breakfast Breads with Butter
and Fruit Preserves
Freshly Brewed Portland Roasting Coffee and
Numi Teas
\$17.00 +

Pioneer Square Brunch Buffet

Chilled Fruit Juices · Sliced Fresh Fruit and
Seasonal Berries · Fresh Baked Breakfast Breads
Roma Tomato, Artichoke and Fresh Basil Salad ·
Scrambled Eggs · Cheese Blintzes
Eggs Benedict with Hollandaise Sauce · Roasted
Vegetables · Roasted Baby Red Potatoes
Garlic Shrimp Penne Pasta · Bacon and Sausage ·
Smoked Salmon Display with Mini Bagels and
Condiments · Asiago Crusted Chicken with
Tomato Chutney · Carved Striploin of Beef
Assorted Mini Pastries, Cakes and Tarts · Freshly
Brewed Portland Roasting Coffee and Numi Teas
\$28.00 +

Buffet Accompaniments (50 - 400 guests)

Omelet Station

Prepared to Order · Condiments to Include:
Diced Ham, Chopped Onions, Shredded Tillamook Cheddar Cheese,
Diced Ripe Tomatoes, Chopped Green Peppers, Sliced Mushrooms and Zesty Salsa
Add \$5.00 +

Belgian Waffles

Prepared to Order · Fluffy Waffles Served with Seasonal Fresh Fruit Toppings,
Warm Maple Syrup and Freshly Whipped Cream
Add \$5.00 +

LIGHT LUNCH ENTREES

All Entree Selections Include:

Plated Cookies and Brownies, Served Family-Style
Freshly Brewed Portland Roasting Coffee and Numi Teas
All prices are per guest, plus 21% service charge

Classic Chicken Caesar Salad

Sliced Herb-Marinated Chicken Breast
Presented on a Bed of
Traditional Caesar Salad
Tossed with Garlic Croutons and Aged
Parmesan Cheese Served with
Bakery Fresh Rolls and Butter
\$19.00 +

Columbia River Gorge Salad

Crisp Greens with Oven-Fired Chicken,
Candied Hazelnuts, Rogue River
Bleu Cheese,
Dried Oregon Berries and Herb Vinaigrette,
Served with Bakery Fresh Rolls and Butter
\$20.00 +

Zesty Italian Club Sandwich

Tender Smoked Ham and Turkey, Aged
Provolone, Roasted Peppers and
Pesto Aioli on Herbed Focaccia, Served with
Shell Pasta Salad and Fresh Seasonal Fruit
\$19.00 +

Turkey Club Salad

Crisp Greens with Shredded Turkey, Bacon,
Olives, Avocado and Tomatoes
Peppercorn Ranch Dressing
Served with Bakery Fresh Rolls and Butter
\$19.00 +

Turkey Cranberry Croissant Sandwich

Delicious Roast Turkey Breast with
Tangy Cranberry Cream Cheese
Served on a Buttery Croissant with Dilled
Redskin Potato Salad and
Fresh Seasonal Fruit
\$19.00 +

Sunrise Bagel Sandwich

With Grilled Chicken, Wild Greens, Basil
Pesto and Cream Cheese
Served with Seasonal Fruits and Berries
\$19.50 +

Deli Counter Combination Wraps

Served with Dilled Potato Salad and Seasonal Fruit

Your Choice of:

Vegetarian: Creamy Avocado, Crisp Cucumbers, Ripe Tomatoes
and Sun-dried Tomato Cream Cheese in a Red Tomato Tortilla

OR

Roast Turkey: Sliced Roast Turkey Breast and Leafy Lettuce
with Tomato and Herb Cream Cheese in a Green Spinach Tortilla

\$19.25 +

Soup du Jour, add \$3.25 + per Guest
Seafood Chowder, add \$4.25 + per Guest

CHILLED LUNCH BUFFET SELECTIONS

Buffets are served for one hour

Minimum of 25 guests

Served with Freshly Portland Roasting Coffee and Numi Teas

All prices are per guest, plus 21% service charge

Saturday Market Deli Buffet

Crisp Iceberg Lettuce with Roasted Tomatoes, Sunflower Seeds and
Peppercorn Ranch Tomato, Artichoke and Red Onion Salad

Pesto Pasta Salad with Roasted Peppers and Pinenuts

Seasonal Fresh Fruit Salad

Sliced Roasted Beef · Turkey · Smoked Ham · Peppered Salami

Tillamook Cheeses

Condiments and Bakery Fresh Deli Breads

Assortment of Cookies and Brownies

\$22.50 +

Picnic at the Park Buffet

Grilled Vegetable Platter · Pesto Pasta Salad with
Roasted Peppers and Pinenuts

Dilled Potato Salad · Seasonal Fresh Fruit Salad

Oregon Bay Shrimp Salad · Roasted Sliced Strip Loin of Beef
with Assorted Mustards

Herb Grilled Chicken Breast · Assorted Breads,

Focaccia, Rolls and Croissants

Tillamook Cheddar, Brie and Gouda Cheeses

Apple Custard Tart · Carrot Cake

\$24.00 +

Soup du Jour, Add \$2.50 + per guest

LUNCH AND DINNER ENTREES

All Entree Selections Include:

Choice of Salad and Dessert, Seasonal Vegetables, Freshly Baked Rolls with Butter

Freshly Brewed Portland Roasting Coffee and Numi Teas

All prices are per guest, plus 21% service charge

Should you select more than one entrée, the per-person charge will reflect the higher price

Smoked Chicken Penne Pasta

with Dried Oregon Cranberries, Toasted Hazelnuts, Spinach and Champagne Cream Sauce

Lunch: \$21.00 Dinner: \$28.00

Herb Crusted Chicken Breast

Over Wild Rice Pilaf, with Roasted Pepper Coulis and Tomato Chive Confit

Lunch: \$22.50 + Dinner: \$29.50 +

Pepper and Chive Seared Chicken

With Dijon Cream, Served over Wild Yamhill Mushroom Risotto

Lunch: \$23.00 + Dinner: \$30.00 +

Asiago Crusted Chicken Breast

With Roasted Tomato Chutney and Parmesan Chive Pilaf

Lunch: \$23.00 + Dinner: \$30.00 +

Jerk Spiced Chicken

With Blackberry Chutney and Pink Peppercorn Couscous

Lunch: \$23.50 + Dinner: \$30.50 +

Traditional London Broil

Thin Sliced Flank Steak with Rich Peppered Demi-Glace, Buttermilk Fried Walla-Walla Onions and Red Potato Mash

Lunch: \$24.50 + Dinner: \$32.00 +

Garlic Pepper Crusted Flat Iron

With Demi-Glace and Crumbled Smokey Rogue River Bleu Cheese over Rosemary Red Potato Mash

Lunch: \$26.00 + Dinner: \$34.00 +

Garden Pepper Steak

Grilled Rib-Eye Steak with Roasted Peppers and Onions, Peppered Demi-Glace and Oven-Fired Red Potatoes

Lunch: \$27.00 + Dinner: \$35.00 +

Prime Rib (minimum of 18 guests)

Baked Idaho Russet Potato with Sour Cream and Chives

Lunch: \$30.00 + Dinner: \$39.00 +

Lemon and Chive Glazed Salmon

With Pacific Shrimp and Wild Rice Pilaf

Lunch: \$24.00 + Dinner: \$32.00 +

Miso Glazed Black and White Sesame

Crusted Salmon

Served Over Wasabi Mashed Potatoes

Lunch: \$25.00 + Dinner: \$32.00 +

Sage Crusted Salmon

With Columbia Gorge Stone Fruit Barbecue Sauce and Roasted Hood River Yukon Gold Potatoes

Lunch: \$24.00 + Dinner: \$31.00 +

Parmesan Crusted Halibut

With Basil Pesto Cream Sauce and Saffron Sticky Rice

Lunch: \$25.00 + Dinner: \$33.00 +

Mediterranean Vegetable Purse (Vegetarian)

Layers of Couscous, Asiago Cheese, Herbs and Roasted Vegetables with a Roasted Tomato Sauce

Lunch: \$21.00 + Dinner: \$29.00 +

Wild Mushroom Ravioli (Vegetarian)

Crispy Mushroom Ravioli over Grilled Asparagus and Roasted Tomatoes with a Smokey Rogue River Bleu Cheese Cream Sauce

Lunch: \$22.00 Dinner: \$28.00

Farm Fresh Vegetable Wellington (Vegetarian)

Basil Marinated Tofu, Grilled Zucchini, Yellow Squash, Sweet Carrots, Red Onion, Eggplant and Shiitake Mushrooms

Wrapped in Tender Brick Dough and served with Blended Wild Rice and Roasted Tomato Coulis

Lunch: \$21.00 + Dinner: \$29.00 +

LUNCH AND DINNER BUFFETS

Minimum of 25 guests

Dinner Buffets served for one and one-half hours

Served with Freshly Brewed Portland Roasting Coffee and Numi Teas

All prices are per guest, plus 21% service charge

Best of the Northwest Buffet

Mixed Greens with Candied Hazelnuts, Dried Cranberries and Rogue River Bleu Cheese
Crisp Iceberg Salad with Roasted Tomatoes, Sunflower Seeds, Black Olives and Peppercorn Ranch
Seafood Penne Pasta

Entrée Selections:

Pepper and Chive Seared Chicken with Dijon Cream

New York Strip Loin with Cabernet Sauce and Yamhill Mushrooms

Lemon and Chive Glazed Salmon with Pacific Shrimp and Pesto Cream

Roasted Vegetable and Spinach Rigatoni with Champagne Cream Sauce and
Sun-dried Cranberries **(Vegetarian)**

Fire Roasted Baby Red Potatoes · Herb and Cranberry Rice Pilaf

Farm Fresh Vegetables · Bakery Fresh Rolls and Butter

Chef's Dessert Confections

Choice of Two Entrees:

Lunch Price: \$25.00+

Dinner Price: \$35.00+

Choice of Three Entrees:

Lunch Price: \$28.00+

Dinner Price: \$38.00+

The Rain in Spain Buffet

Hearts of Romaine with Crumbled Goat Cheese, Country Olives and Roasted Tomatoes
Roasted Red Pepper and Couscous Salad · Greek Salad with Kalamata Olives, Cucumbers,
Red Onion, Tomato and Feta Cheese

Entrée Selections:

Chicken Provolone Breast of Chicken smothered in Cheese and Finished with Roasted Pepper Coulis

Five-Peppercorn Crusted Pork Loin with Bing Cherry Demi Glaze

Cabernet Braised Short Ribs

Milanese Saffron Risotto (Vegetarian)

Baked Ziti Pasta · Fire Roasted Vegetables · Bakery Fresh Rolls and Butter

Tiramisu

Choice of Two Entrees:

Lunch Price: \$26.00 +

Dinner Price: \$36.00 +

Choice of Three Entrees:

Lunch Price: \$28.00 +

Dinner Price: \$38.00 +

LUNCH AND DINNER BUFFETS CONTINUED

Margarita Grille Buffet

Crisp Greens with Jicama and Cilantro Ranch
Hearts of Romaine with Tomatoes, Olives, Onions and Pepper Jack Cheese

Chipotle Chicken Fajitas
Mojo Marinated Skirt Steak
Cheese Enchiladas with Ranchero Sauce

Spanish Rice · Black Beans
Flour Tortillas with Salsa, Sour Cream, Grated Cheese and Shredded Lettuce
Empanadas

Lunch: \$24.00 + Dinner: \$30.00 +

Rose City Buffet

Tossed Greens with Cucumbers, Plum Tomatoes and Assorted Dressings
Tomato and Sweet Onion Salad with Fresh Tarragon
Fire Roasted Vegetable Salad

Entrée Selections:

Mustard Crusted Pork Loin with Orchard Apple Demi Glaze
Sage Crusted Salmon with Stone Fruit Barbecue Sauce
Herb Crusted Chicken with Sautéed Yamhill Mushrooms and Dijon Cream Sauce
Peppercorn Crusted Sirloin with Roasted Peppers and Onions, Roasted Garlic Demi Glaze
Three-Cheese Ravioli (Vegetarian) with Roasted Pepper Coulis

Cashew Scallion Rice · Tillamook Cheddar Chive Gratin · Seasonal Vegetables
Bakery Fresh Rolls and Butter
Carrot Spice Cake
Shortcake Display with Assorted Toppings and Whipped Cream

Choice of Two Entrees:

Lunch Price: \$26.00 +

Dinner Price: \$36.00 +

Choice of Three Entrees:

Lunch Price: \$29.00 +

Dinner Price: \$39.00 +

LUNCH AND DINNER BUFFETS CONTINUED

Pacific Rim Buffet

Thai Peanut Soba Noodle Salad with Peppers, Crisp Vegetables and Crunchy Peanuts
Edamame Salad with Soy Beans slightly blanched and tossed with Chives and Scallions
In a Rice Wine Vinaigrette
Mandarin Salad with Crisp Napa Cabbage and Oriental Vegetables

Entrée Selections:

Thai Chicken Curry Tender pieces of Chicken, tossed in Red Curry Sauce
With a hint of Thai Basil

Korean Beef Short Ribs

Stir-Fry Shrimp with Peppercorns, Onions and Peppers

Sake and Peach Glazed Pork Chop

Santaka Tofu Stir-fry with Crisp Vegetables and Tofu with Dried Chiles
Jasmine Rice · Steamed Vegetables

Fortune Cookies and Chef's Choice of Dessert

Choice of Two Entrees:

Lunch Price: \$29.00 +

Dinner Price: \$39.00 +

Choice of Three Entrees:

Lunch Price: \$32.00 +

Dinner Price: \$42.00 +

LUNCH AND DINNER SALADS

The Wedge Salad

Crisp Chunks of Fresh Iceberg with Roasted Tomatoes, Black Olives and Sunflower Seeds
Tossed in Peppercorn Ranch

Caesar Salad

Hearts of Romaine with Garlic Croutons and Parmesan Cheese, Tossed in Caesar Dressing

Marketplace Salad

Mixed Greens with Cucumbers, Tomatoes, Carrots and Cabbage
Tossed in Herb Vinaigrette

Northwest Salad

Crisp Greens with Candied Hazelnuts, Dried Oregon Berries, Rogue River Bleu Cheese
Tossed in Herb Vinaigrette

Traditional Spinach Salad

Fresh Spinach with Sliced Mushrooms, Chopped Egg and Bermuda Onions
Tossed in Honey Mustard Dressing

LUNCH AND DINNER DESSERTS

Carrot Spice Cake

Moist Carrot Layers with Crunchy Walnuts, Raisins, Spices and Cream Cheese Frosting

Toffee Luscious Torte

Moist Rich White Cake Layers with Caramel Filling, Sided with Sliced Toasted Almonds
Topped-off with Chocolate Ganache and Crunchy Toffee Pieces

Lemon Mousse Cake

Fluffy White Cake with Layers of Creamy Lemon Mousse, Topped with Lemon Glaze

Top Shelf Cheesecake

Served with Seasonal Fruit, Chocolate or Caramel Sauce

Chocolate Swirl Cheesecake

Rich New York Style Cheesecake swirled with Dense Chocolate over a Chocolate Cookie Crust

Chocolate Truffle Sensation

Layer of Dense Chocolate Decadence topped with Rich Mocha Cheesecake
Finished with Chocolate Shavings

COMBINATION DINNERS

All Entree Selections Include:

Choice of Salad and Dessert

Bakery Fresh Rolls and Butter

Freshly Brewed Portland Roasting Coffee and Numi Teas

All prices are per guest, plus 21% service charge

Grilled Garden Pepper Steak and Dungeness Crab Cake

Grilled Ribeye and Tender Dungeness
Crab Cake Served with
Roasted Tomato Aoli
and Caper Remoulade with Caramelized
Walla Walla Onions and Peppers,
Roasted Baby Red Potatoes and
Chef's Farm Fresh Vegetables
\$45.00 +

Petite Filet Mignon and Northwest Salmon Filet

Pepper Crusted Beef Filet with Red Wine
Reduction, Salmon Filet Dry Rubbed and
Served With Smoked Tomato
Beurre Blanc,
Roasted Fingerling Potatoes and Chef's
Farm Fresh Vegetables
\$44.00 +

Petite Filet Mignon and Rock Crab Stuffed Garlic Prawns

Grilled Filet of Beef with Pinot Noir
Sauce, Dungeness Crab Stuffed
Pacific Prawns
Served on a Bed of Wilted Spinach with
Mashed Yukon Gold Potatoes and
Chef's Farm Fresh Vegetables
\$48.00 +

Petite Filet Mignon and Asiago Chicken

Garlic and Pepper Crusted Beef Tender,
Asiago Crusted Chicken
Served with Wild Rice Pilaf,
Tomato Chutney and
Chef's Farm Fresh Vegetables
\$47.00 +

Chive & Pepper Chicken and Sage Crusted Salmon

Chive and Pepper Seared Chicken Breast, Sage Crusted Salmon Filet
Served With Stone Fruit Barbecue Sauce,
Cheddar Chive Gratin and Chef's Farm Fresh Vegetables
\$39.00 +

Cold Hors d'oeuvres - per 100 pieces

Plus 21% service charge

Asparagus Wrapped in Smoked Ham	\$240.00 +
Fresh Mozzarella Wrapped with Prosciutto	\$300.00 +
Fried Plantain Chip with Jerk Chicken and Mango Relish	\$300.00 +
Smoked Salmon with Cream Cheese	\$250.00 +
Deviled Eggs with Bay Shrimp	\$200.00 +
Assorted Finger Sandwiches (includes Vegetarian)	\$200.00 +
Jumbo Prawns on Ice	\$350.00 +
Assorted Sushi	\$300.00 +
Assorted Crostini: Spicy Shrimp, Pesto Chicken,	\$250.00 +
Spinach Goat Cheese (Vegetarian) and Roasted Red Pepper (Vegetarian)	
Beef Tenderloin-Marinaded, Seared and Crusted with Pommerey Mustard	\$300.00 +
and Chopped Parsley Served on Garlic Toast Point	
Salmon Lox on Mini Bagel	\$300.00 +
Ahi Tuna on Crispy Wonton with Pickled Ginger and Wasabi	\$300.00 +
Herb Crusted Pita with a Variety of Hummus (Vegetarian)	\$150.00 +

Hot Hors d'oeuvres - per 100 pieces

Mushrooms Stuffed with Pesto Sausage	\$275.00 +
Pork Pot Stickers with Soy Ginger Dipping Sauce	\$225.00 +
Dungeness Crab Cakes with Caper Remoulade	\$300.00 +
Egg Rolls with Sweet and Sour Sauce (Vegetarian)	\$200.00 +
Crab Stuffed Mushrooms with Hollandaise Sauce	\$250.00 +
Chicken Satay with Spicy Peanut Sauce	\$300.00 +
Mini Chicken Cordon Bleu	\$300.00 +
Beef Satay	\$275.00 +
Oaxacan Meatballs in Chile Tomato Sauce	\$250.00 +
Blackened Chicken Satay	\$300.00 +
Mini Brie en Croute	\$350.00 +
Coconut Shrimp	\$300.00 +
Cashew Chicken Spring Rolls	\$300.00 +
Ratatouille Stuffed Yamhill Mushrooms with Gruyere Cheese and Tomato Aoli	\$300.00 +
Quinoa Cakes with Roasted Vegetables and Pepper Coulis	\$300.00 +

RECEPTION PACKAGES – Served for One Hour

Select 2 Hot Hors d'oeuvres, *2 Cold Hors d'oeuvres and 2 Displays - \$24.00
(6-8 pieces per guest)

Select 3 Hot Hors d'oeuvres, *3 Cold Hors d'oeuvres and 2 Displays - \$26.00
(8-9 pieces per guest)

Select 4 Hot Hors d'oeuvres, *4 Cold Hors d'oeuvres and 3 Displays - \$29.00
(10-12 pieces per guest)

***For Jumbo Prawns add \$2.50 per guest**

(See Display Selections on next page)

ASSORTED DISPLAYS AND PLATTERS

The Following Serve Approximately 50 Guests
Plus 21% service charge

<u>Farm Fresh Vegetable Display</u>	\$225.00 +
Crisp Fresh Seasonal Vegetables with Green Chile Cilantro Dip	
<u>International & Northwest Cheese Display</u>	\$250.00 +
Selections from Rogue River Creamery · Tillamook Cheese Factory Willamette Valley Cheese · Sally Jackson Creamery	
<u>Sliced Fresh Seasonal Fruit</u>	\$300.00 +
With Honey Yogurt Sauce	
<u>Tour of Italy Antipasto Display</u>	\$275.00 +
Roasted Zucchini · Squash · Mushrooms · Tomatoes · Gigande Beans Salami · Artichokes · Pepperoncini · Provolone Cheese	
<u>Marketplace Deli Display</u>	\$300.00 +
Smoked Turkey Breast · Peppered Salami · Cracked Pepper Roasted Beef Sugar Glazed Ham · Served with Silver Dollar Rolls and Appropriate Condiments	
<u>Northwest Smoked Salmon Display</u>	\$300.00 +
A Side of Smoked Salmon Served with Lemon · Capers · Chopped Onions Cream Cheese with Dark Rye Bread and Mini Bagels	
<u>Mediterranean Display</u>	\$350.00 +
Lemon Oregano Grilled Chicken with Roasted Mushroom · Baba Ghanoush · Tabbouleh · Roasted Zucchini · Peppers · Pesto Roasted Prawns	
<u>Hand Rolled Sushi Display</u>	\$350.00 +
Variety of Fresh Sushi Rolls with Pickled Ginger · Wasabi and Soy Sauce Assorted Salad Rolls	
<u>Puget Sound Seafood Display</u>	\$375.00 +
Smoked Salmon · Dungeness Crab and Jumbo Prawns Served with Lemon · Capers · Chopped Onions · Creamed Horseradish and Cream Cheese With Dark Rye Bread and Mini Bagels	

FROM THE CARVING BOARD

All Items are Carved to Order and Served with
Silver Dollar Rolls and Appropriate Condiments
Plus 21% service charge

Roasted Turkey Breast with Cranberry Relish (Serves approximately 60 guests)	\$195.00 +
Honey Mustard Glazed Ham (Serves approximately 60 guests)	\$195.00 +
Potlatch Salmon (Serves approximately 30 guests)	\$200.00 +
Marinated Roast Sirloin of Beef (Serves approximately 50 guests)	\$275.00 +
Carved Prime Rib of Beef (Serves approximately 50 guests)	\$350.00 +
Baron of Beef (Serves approximately 150 guests)	\$525.00 +

COOKED-TO-ORDER STATIONS

Minimum of 50 guests per station
All prices are per guest, plus 21% service charge

<u>Pasta Station</u>	\$8.00 +
Penne with Alder Smoked Chicken, Spinach, Sun-Dried Oregon Cranberries, Hood River Hazelnuts, Bow-Tie Pasta with Rock Shrimp and Roasted Tomato Sauce Served with Warm Garlic Bread Sticks	
<u>Pacific Rim Station</u>	\$9.00 +
Santuka Marinated Chicken · Assorted Asian Vegetables · Teriyaki Beef Teriyaki Sauce and Black Bean Sauce	
<u>Oregon Coast Station</u>	\$10.00 +
Jumbo Prawns Sautéed in White Wine, Garlic and Lemon Juice Scallops Sautéed with Champagne, Lime and Butter	

THE GRAND FINALE!

<u>Luscious Chocolate Fountain- Minimum of 50 guests</u>	\$6.00 +
A Fountain of Melted Chocolate served with Ripe Strawberries Brownie Squares · Cheesecake Bites · Crispy Biscotti Sticks \$150.00 Set-up fee applies	

\$75.00 Attendant Fee
Applies for carved items and cooked-to-order stations

BEVERAGE SERVICE

In compliance with Oregon Liquor Control Commission regulations,
Licensed hotel staff must dispense all alcoholic beverages.

CASH OR HOST SPONSORED BAR (ON A PER DRINK BASIS)

An extensive selection of cocktails, wines, beers, soft drinks and mineral water are available. Select the type of beverage you wish to offer and all charges will reflect the number of cocktails and other beverages actually served. Prices will be subject to the customary service charge. One bartender will be provided per 75 guests with a service charge of \$95.00 per bar.

Mixed Drinks - House Brands	\$5.75 + each
Mixed Drinks – Premium Brands	\$6.75 + each
Imported Beer	\$4.75 + per bottle
American Beer	\$4.25 + per bottle
Northwest Micro Beer	\$4.75 + per bottle
House Wine	\$5.75 + per bottle
Premium Wine	\$7.00 + per glass
Mineral Waters	\$3.00 + each
Soft Drinks	\$3.00 + each
Cordials	\$7.25 + each

KEGS OF BEER

American - \$400.00+ per keg

Budweiser · Miller GD · Henry's P.R. · Coors Light

Microbrews - \$450.00+ per keg

Widmer Hefeweizen · Portland Ales · Seasonal Mactarnahan's

WINE SELECTIONS

Sparkling White Wines

Freixenet	\$28.00+ per bottle
Asti Spumanti	\$36.00+ per bottle

White Wines

Beringer White Zinfandel, California	\$28.00+ per bottle
Beringer Chardonnay, California	\$28.00+ per bottle
Rex Hill Chardonnay, Willamette Valley, Oregon	\$30.00+ per bottle
Chateau St. Michelle Riesling, Columbia Valley, Washington	\$30.00+ per bottle
King Estate Pinot Gris, Willamette Valley, Oregon	\$30.00+ per bottle
Sokol Blosser Evolution, Dundee Hills, Oregon	\$32.00+ per bottle

Red Wines

Beringer Stone Cellars Cabernet, California	\$28.00+ per bottle
Beringer Stone Cellars Merlot, California	\$28.00+ per bottle
Covey Run Merlot, Yakima Valley, Washington	\$30.00+ per bottle
Genesis Cabernet, Columbia River Valley, Washington	\$29.00+ per bottle
Erath Pinot Noir, Dundee Hills, Oregon	\$32.00+ per bottle
Hogue Syrah, Columbia River Valley, Washington	\$30.00+ per bottle
Sokol Blosser Medittrina, Dundee Hills, Oregon	\$32.00+ per bottle

*Executive Chef Steven Ward
is proud to partner with local farmers and ranchers to bring the
freshest local products to your table.
Chef Ward describes his approach as “F.L.O.S.S.”
(Fresh, Local, Organic, Seasonal and Sustainable)
and invites you to enjoy the bounty of the northwest!*

Menu Selection

It is our pleasure to present the following menu selections. We know you will find them helpful in planning your upcoming function. As always, we are “at your service” and happy to prepare custom menus to help make your meal a unique and exciting dining experience.

Food and Beverage

The hotel must supply all food and beverage.

Service Charge

All food and beverage prices are subject to the standard 21% service charge.

Guarantees

To ensure that your event is a success, the guaranteed attendance must be received 3 business days prior to the function. This number will be considered a final guarantee and is not subject to reduction.

Entertainment and Décor

Linen colors, mirror accents, votive candles and fresh flowers are all a part of making your event a success. The hotel has a selection of these items available through your Catering Professional. We also have a wide range of recommended vendors should you wish to enhance the services provided by the hotel.

We are proud to be
Oregon’s first Green Seal certified hotel!

Ask us about making your event Carbon Neutral

www.doubletreeportlandgreen.com

Lunch and Dinner Premiere Dining

For 40-100 Guests

Chef Steven Ward is proud to introduce “Doubletree Premiere Dining”
This unique dining experience offers the ability to choose your meal at the time of service.
Your menu will include two (2) salads, three (3) entrees and two (2) desserts for your guests
to choose from, as well as wine service with dinner

All Selections Include:

Chef's Selection of Fresh Seasonal Vegetables, Freshly Baked Rolls with Butter
Freshly Brewed Portland Roasting Coffee and Numi Teas

All prices are per guest, plus 21% service charge

House Salad

Crisp Greens with Candied Hazelnuts, Dried Oregon Berries, Rogue River Bleu Cheese
Tossed in Herb Vinaigrette

Caesar Salad

Hearts of Romaine with Garlic Croutons and Parmesan Cheese, Tossed in Caesar Dressing

Choice of Three Entrée Selections:

Prime Rib of Beef

Accompanied by Rosemary and Garlic Roasted Baby Red Potatoes

Asiago Crusted Chicken

With Roasted Tomato Chutney and Parmesan Chive Pilaf

Miso Glazed Salmon

Served over Wasabi Mashed Potatoes

Parmesan Crusted Halibut

With Basil Pesto Cream Sauce and Saffron Sticky Rice

Wild Mushroom Ravioli (Vegetarian)

Crispy Mushroom Ravioli over Grilled Asparagus and Roasted Tomatoes
With a Smokey Rogue River Bleu Cheese Cream Sauce

Chocolate Truffle Sensation

Layer of Dense Chocolate Decadence topped with Rich Mocha Cheesecake
Finished with Chocolate Shavings

Top Shelf Cheesecake

With Seasonal Fruit, Chocolate or Caramel Sauce

\$45.00 + Lunch

\$55.00 + Dinner

Rex Hill Chardonnay and Covey Run Merlot
Wine service included with dinner