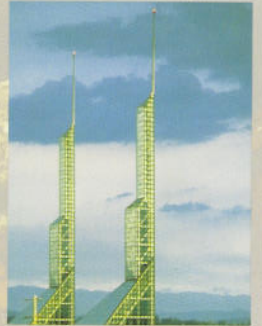


Northwest fresh

*It's what
we do here.*

OREGON
CONVENTION CENTER



PORTLAND CENTER FOR
THE PERFORMING ARTS

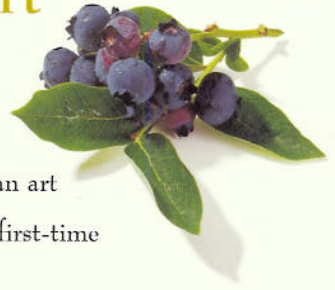


PORTLAND METROPOLITAN
EXPOSITION CENTER



Bringing Northwest Fresh to Your Event

Northwest Fresh has always meant living where life has quality. Over the last decade, it's also become a culinary state of mind. Northwest Fresh is food that celebrates its place of origin and small-plot farmers who turn growing their specialty products into an art form. And, it's chefs who use this bounty to create meals that a native Oregonian or first-time visitor alike will discover: Portland tastes like no other place in the world.



With over 25 years of experience creating food memories at some of this country's busiest convention centers, ARAMARK understands how to make a meal extraordinary. We bring Northwest Fresh to you with menus that highlight the local bounty and a level of service our clients have come to expect. So, whether it's a black tie gala, a mid-conference luncheon, or a pre-convention breakfast, we'll give your guests a true taste of Northwest Fresh. It's what we do here.

OREGON CONVENTION CENTER

From our V.I.P. coffee service in your conference room to the fundraising dinner for 600 to a stand-up reception for 2,000, we bring quality, flexibility and a healthy serving of Northwest Fresh to every event you plan at the Oregon Convention Center.

PORTLAND CENTER FOR THE PERFORMING ARTS

The Portland Center for the Performing Arts offers three distinct locations with star quality. They're the perfect place for Northwest Fresh

gatherings as diverse as a formal cocktail reception at the Arlene Schnitzer Concert Hall, a lunch in the Rotunda of the New Theatre Building, or a surprise party amid the sets of Keller Auditorium.



PORTLAND METROPOLITAN EXPOSITION CENTER



The newly renovated EXPO Center is Portland's premier site for event visions on a large scale. With over 330,000 square feet of column-free indoor space, plenty of room for outdoor parties, and 2,200 parking spaces, no theme or gathering is too grand.

777 N.E. Martin Luther King Jr. Blvd. Portland, Oregon 97232
(503) 731-7851 (503) 731-7888 facsimile
www.expoctr.org • www.oregoncc.org • www.pcpa.com

The contract to provide food services at the Oregon Convention Center, Portland Center for the Performing Arts and the Portland Metropolitan Exposition Center is a joint venture partnership of ARAMARK and Giacometti Partners, Ltd.

 **ARAMARK**
GIACOMETTI PARTNERS, LTD

 **merc**
arts. sports. conventions. shows.

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BEVERAGES

SOFT DRINKS	\$ 3.00 EACH
BOTTLED WATER	\$ 3.00 EACH
BOTTLED JUICES	\$ 3.00 EACH
BOTTLED FRAPPUCCINO	\$ 3.50 EACH
STARBUCKS HOUSE BREWED & DECAFFEINATED COFFEE	\$40.00 PER GALLON
HOT TAZO TEA	\$40.00 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 (ORANGE, APPLE, CRANBERRY, GRAPEFRUIT)	\$15.00 PER CARAFE

SNACKS & BAKED GOODS

ASSORTED BREAKFAST PASTRIES	\$32.00 PER DOZEN
FRESH BAKED COOKIES	\$26.00 PER DOZEN
FRESH BAGELS WITH CREAM CHEESE	\$32.00 PER DOZEN
BAKER'S BASKET (MUFFINS, PASTRIES AND CROISSANTS)	\$32.00 PER DOZEN
GOURMET FUDGE BROWNIES	\$28.00 PER DOZEN
INDIVIDUAL YOGURTS	\$ 3.00 EACH
GRANOLA BARS	\$15.00 PER DOZEN
WHOLE FRESH FRUIT	\$18.00 PER DOZEN
BEN & JERRY'S BAR	\$ 3.50 EACH
ICE CREAM BARS	\$ 2.50 EACH
TRAIL MIX	\$20.00 PER POUND
MIXED NUTS	\$24.00 PER POUND
BISCOTTI	\$30.00 PER DOZEN
PRETZELS	\$14.00 PER POUND
LEMON HERB HUMMUS WITH PITA CHIPS	\$25.00 PER POUND
KETTLE CHIPS WITH DIP	\$17.00 PER POUND
TORTILLA CHIPS WITH SALSA	\$17.00 PER POUND
(ONE POUND SERVES 10-12 PEOPLE)	

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CONTINENTAL BREAKFAST

PORTLAND CONTINENTAL

BAKER'S BASKET OF PASTRIES, CROISSANTS, AND MUFFINS
WHIPPED BUTTER AND FRUIT PRESERVES
STARBUCKS SIGNATURE BRAND COFFEE, DECAFFEINATED COFFEE
TAZO TEA AND CHILLED BOTTLED JUICE
\$12.50 PER PERSON

WILLAMETTE VALLEY CONTINENTAL

BAKER'S BASKET OF PASTRIES, CROISSANTS, AND MUFFINS
SEASONAL FRESH FRUIT PLATTER
STARBUCKS SIGNATURE BRAND COFFEE, DECAFFEINATED COFFEE,
TAZO TEA AND CHILLED BOTTLED JUICE
\$14.50 PER PERSON

MT. HOOD CONTINENTAL

BAKER'S BASKET OF PASTRIES, CROISSANTS, AND MUFFINS
SLICED SEASONAL FRUIT
WHIPPED BUTTER AND FRUIT PRESERVES
INDIVIDUAL FRUIT FLAVORED YOGURTS WITH GRANOLA
STARBUCKS SIGNATURE BRAND COFFEE, DECAFFEINATED COFFEE,
TAZO TEA AND CHILLED BOTTLED JUICE
\$16.50 PER PERSON

NORTHWEST FRESH CONTINENTAL

BAKER'S BASKET OF PASTRIES, CROISSANTS, AND MUFFINS
LOCAL SMOKED SALMON SERVED WITH CAPERS, RED ONION AND DILL CREAM CHEESE
FRESH BAGELS AND CREAM CHEESE
ASSORTED SLICED SEASONAL FRUIT
WHIPPED BUTTER AND FRUIT PRESERVES
STARBUCKS SIGNATURE BRAND COFFEE, DECAFFEINATED COFFEE,
TAZO TEAS AND CHILLED BOTTLED JUICE
\$20.50 PER PERSON

BASED ON A ONE HOUR SERVICE

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SERVED BREAKFAST SELECTIONS

PLATED BREAKFASTS INCLUDE FRESH ORANGE JUICE, STARBUCKS COFFEE,
DECAFFEINATED COFFEE,
AND HOT TAZO TEAS
ORDERS UNDER 25 GUESTS WILL INCUR SMALL GROUP CHARGES OF \$25.00

BAKED FRENCH TOAST
WITH MAPLE SYRUP
ACCOMPANIED WITH PEPPER BACON
SERVED WITH A SEASONAL FRUIT COMPOTE
\$13.50 PER PERSON

SEASONAL NORTHWEST FRUIT CREPES
CHICKEN AND APPLE SAUSAGE, BREAKFAST POTATOES
AND FRESH FRUIT GARNISH
\$15.00 PER PERSON

QUICHE CRESCENZA
MUSHROOM, SPINACH AND CARAMELIZED ONIONS
BACON SERVED ON THE SIDE
\$14.50

CHEF'S RECOMMENDATION
PESTO JACK CHEESE AND VEGETABLE FRITTATA
ALDERWOOD SMOKED BACON,
BREAKFAST POTATOES AND A SEASONAL FRUIT GARNISH
\$15.50 PER PERSON

BREAKFAST BURRITO
SCRAMBLED EGGS, CHORIZO, AND GREEN ONIONS
SOUTHWEST BREAKFAST POTATOES AND TOMATILLA SALSA
\$15.00 PER PERSON

SCRAMBLED EGGS WITH TILLAMOOK CHEDDAR CHEESE
HASH BROWN POTATOES, PEPPERED BACON
BAKER'S BASKET OF PASTRIES
\$15.00 PER PERSON

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SERVED BREAKFAST

EGGS FLORENTINE

SCRAMBLED EGGS OVER SAUTÉED FRESH SPINACH
ON A POTATO PANCAKE
SAUCE AURORA
BACON
\$15.50 PER PERSON

ADD ONS:

FRESH FRUIT AND YOGURT PARFAIT
WITH GRANOLA
\$3.50 PER PERSON

SUGAR RIMMED FRUIT COCKTAIL
MINT SYRUP AND CRÈME FRAICHE
\$4.00 PER PERSON

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Prices Subject to Change - Revised 6/2/06

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BREAKFAST BUFFETS

BUFFETS BREAKFASTS INCLUDE CHILLED FRUIT JUICE, STARBUCKS COFFEE,
DECAFFEINATED COFFEE, AND HOT TAZO TEAS
MINIMUM OF 50 PEOPLE

SISKIYOU BUFFET

SCRAMBLED EGGS WITH TILLAMOOK CHEDDAR CHEESE
ALDERWOOD SMOKED BACON AND CHICKEN APPLE SAUSAGE
BREAKFAST POTATOES AND SLICED SEASONAL FRUIT
ASSORTED BREAKFAST BREADS AND PASTRIES
\$17.00 PER PERSON

UMPQUA BUFFET

BAKED FRENCH TOAST WITH WHIPPED BUTTER AND SYRUP
SCRAMBLED EGGS WITH TILLAMOOK CHEDDAR CHEESE
ALDERWOOD SMOKED BACON AND CHICKEN APPLE SAUSAGE
BREAKFAST POTATOES AND SLICED SEASONAL FRUIT
ASSORTED BREAKFAST BREADS AND PASTRIES
\$18.00 PER PERSON

TILLAMOOK BUFFET

EGGS BENEDICT WITH TRADITIONAL HOLLANDAISE SAUCE
SCRAMBLED EGGS WITH TILLAMOOK CHEDDAR CHEESE
ALDERWOOD SMOKED BACON AND CHICKEN-APPLE SAUSAGE
BREAKFAST POTATOES AND SLICED SEASONAL FRUIT
ASSORTED BREAKFAST BREADS AND PASTRIES
\$19.00 PER PERSON

COLUMBIA BUFFET

SLICED FRESH FRUIT
FRESH MUFFINS, CROISSANTS AND BAGELS
CHOOSE TWO:
MASCARPONE CREPES WITH FRUIT COMPOTE
SCRAMBLED EGGS WITH CHIVES
VEGETABLE FRITTATA
CHICKEN/APPLE SAUSAGE AND PEPPER BACON
POTATOES O'BRIEN
ASSORTED BREAKFAST BREADS AND PASTRIES
\$19.00

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LUNCH ENTREES

LUNCH PRICES INCLUDE, BREAD BASKET WITH WHIPPED BUTTER, HOUSE SALAD AND TIER ONE DESSERT

STARBUCKS COFFEE AND DECAFFEINATED COFFEE, AND HOT TAZO TEAS

CHICKEN FLORENTINE

CHICKEN BREAST STUFFED WITH CHEVRE, SPINACH AND FINISHED WITH A SAUCE VERTE SERVED WITH SEASONAL VEGETABLES

\$22.50 PER PERSON

TUSCAN CHICKEN

SAUTÉED CHICKEN BREAST WITH ARTICHOKE AND MUSHROOM SAUCE FINISHED WITH SHERRY, HERBED ORZO WITH FONTANA CHEESE AND SEASONAL VEGETABLES

\$20.50 PER PERSON

MOROCCAN CHICKEN

SEARED CHICKEN BREAST WITH A MEDITERRANEAN LEMON OLIVE SAUCE SERVED WITH HERBED COUS COUS, SEASONAL VEGETABLES

\$21.00

SALMON CRAB CAKES WITH CHIPOTLE' AIOLI

SALMON AND CRAB COMBINED WITH ROASTED CORN, ONION, PEPPERS AND SEASONINGS SWEET POTATO DUCHESSE AND LOCAL WILTED GREENS

\$22.50 PER PERSON

BONE-IN PORK CHOP

SWEET CORN RELISH, SAGE APPLE STUFFING, AND A BALSAMIC AND FIG REDUCTION WITH SEASONAL VEGETABLES

\$23.50 PER PERSON

GRILLED FLANK STEAK

SLICED FLANK STEAK WITH MUSHROOM, JUS REDUCTION BLUE CHEESE MASHED POTATOES AND LOCAL SEASONAL VEGETABLES

\$24.50 PER PERSON

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VEGETARIAN / VEGAN ENTRÉES

SPLIT MENU PRICING WILL REFLECT HIGHER MENU PRICE

VEGAN TOWER

LAYERED CYLINDER OF NORTHERN WHITE BEANS,
RATATOUILLE, ROASTED RED PEPPERS AND TOFU
WHITE CELERIAC AND SMOKED TOMATO COULIS
WITH BASIL OIL

VEGETARIAN WELLINGTON

SEARED MARINATED TOFU WITH GRILLED VEGETABLES WRAPPED IN PUFF PASTRY
AND BAKED TO PERFECTION, SERVED WITH A CELERIAC/TOMATO, BASIL SAUCE
LOCAL SEASONAL VEGETABLES

MUSHROOM A LA ETOUFFEE

A MUSHROOM, TOFU AND VEGETABLE STEW
ON A GRILLED PORTOBELLO MUSHROOM
SMOKED TOMATO COULIS

RISOTTO A LA MILANAISE

PREPARED WITH VEGETABLE STOCK
PARMA OR SOY CHEESE
LOCAL MUSHROOMS FINISHED WITH TRUFFLE OIL

LASAGNA ROLL

WITH THREE CHEESES AND HERB BLEND
SERVED WITH SEASONAL VEGETABLES

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LUNCH BUFFETS

BUFFETS INCLUDE STARBUCKS COFFEE, DECAFFEINATED COFFEE,
HOT TAZO TEAS, AND ICED TEA

VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE

MINIMUM OF 50 PEOPLE

THE CORNER DELI

SMOKED TURKEY BREAST, HONEY GLAZED HAM,
SEASONED ROAST BEEF AND GENOA SALAMI
TILLAMOOK CHEDDAR AND SWISS CHEESES, APPROPRIATE CONDIMENTS,
ASSORTED ROLLS
GARDEN FRESH SLICED TOMATOES, GREEN LEAF LETTUCES, RED ONION,
KOSHER PICKLE SPEARS AND PEPPERONCINI
ACCOMPANIED BY PENNE PASTA SALAD AND POTATO SALAD
FRESH BAKED COOKIES AND BROWNIES
\$20.50 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
FRESH ROLLS WITH WHIPPED BUTTER
ASSORTED SEASONAL FRUIT TARTS
\$24.00 PER PERSON

LITTLE ITALY

FRESH TOSSED CAESAR SALAD, CHEESE TORTELLINI SALAD
SEARED HALIBUT ROMESCO, GRILLED CHICKEN SALTIMBOCCA
ROSEMARY ROASTED POTATOES, GRILLED SEASONAL VEGETABLES
FOCACCIA WITH PESTO BUTTER
MINI CANNOLI AND BISCOTTI
\$25.00 PER PERSON

NORTHWEST FRESH

LOCAL FIELD GREENS WITH TOASTED HAZELNUTS,
BALSAMIC VINAIGRETTE, AND OREGON BLEU CHEESE
PENNE PASTA SALAD WITH ARTICHOKE HEARTS
ROASTED YUKON GOLD POTATOES, SAUTÉED SEASONAL VEGETABLES
SELECT TWO
PAN SEARED SALMON WITH SUN DRIED TOMATO COMPOTE, AND SAUCE
GRILLED FLANK STEAK WITH THREE ONION DEMI GLAZE
MOROCCAN CHICKEN WITH SAGE, GARNISHED WITH GRILLED FENNEL AND ONION,
APPLE CIDER REDUCTION
ASSORTED FRESH ROLLS WITH WHIPPED BUTTER
OREGON BERRY SHORTCAKE
\$25.00 PER PERSON

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LIGHT LUNCH

(SELECT 1 CHOICE)

SERVED LIGHT LUNCHES INCLUDE FRESH ROLLS WITH WHIPPED BUTTER AND CHEF'S CHOICE OF DESSERT

STARBUCKS COFFEE AND DECAFFEINATED COFFEE, HOT TAZO TEA, AND ICED TEA
ORDERS UNDER 50 GUESTS WILL INCUR SMALL GROUP CHARGES OF \$25.00

NORTHWEST CAESAR SALAD

HEARTS OF ROMAINE, GARLIC CROUTON,
SHAVED PARMIGIANO, CLASSIC CAESAR DRESSING
GRILLED SALMON (\$18.00), CHICKEN BREAST OR TOFU (\$17.00)
PER PERSON

CHICKEN TOSTADA SALAD

GRILL SHREDDED CHICKEN, DICED TOMATO,
ONION, GUACAMOLE, CUT LETTUCE, SHREDDED
TILLAMOOK CHEDDAR, ROJAS AND A
PICO DE GALLO SAUCE
\$19.00 PER PERSON

POACHED SALMON SALAD

MARINATED CUCUMBER, DEACON, FRESH DICED
TOMATO ON A BED OF SPRING MIX AND CUT
ROMAINE LETTUCE, GARNISHED WITH OREGON
HAZELNUTS AND SERVED WITH YOUR CHOICE OF
A CITRUS OR DILL VINAIGRETTE
\$19.00 PER PERSON

CLASSIC NICOISE SALAD

FRESH SEASONED ALBACORE TUNA, NICOISE
OLIVES, TOMATOES, ONION, HARD COOKED EGGS,
HARICOT VERT, SLICED POTATO ON
FRESH CUT ROMAINE SERVE WITH AN
OIL/GARLIC VINAIGRETTE
\$19.00 PER PERSON

SMOKED CHICKEN SALAD

SMOKED AND SLICED CHICKEN BREAST, ROASTED
CORN, BLACK PINTO BEANS, JICAMA AND CITRUS
RELISH ON A BED OF CUT FRESH GREENS.
ACCOMPANIED WITH A YOGURT/CILANTRO
DRESSING OR CILANTRO VINAIGRETTE
\$19.00 PER PERSON

JUST GREENS

FRESH BUTTER LETTUCE, SPRING MIX AND
ROMAINE. GRAPE TOMATOES AND SLICED
CUCUMBER WITH YOUR CHOICE OF DRESSINGS
\$14.00 PER PERSON

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GOURMET BOX LUNCH SANDWICHES

1 TO 25 PLEASE MAKE ONE SELECTION
25 TO 75 PLEASE MAKE UP TO TWO SELECTIONS
75+ PLEASE MAKE UP TO THREE SELECTIONS

ALL OF OUR GOURMET SANDWICHES ARE SERVED WITH YOUR CHOICE OF:

RUSTIC PANINNI, FRENCH BAGUETTE, KAISER ROLL OR FOCACCIA BREADS
RED BLISS POTATO, MIXED BEAN, GREEN OR HOMEMADE PASTA SALAD
CHOICE OF A MINI CHEESECAKE, A GOURMET BROWNIE,
OR A FRESH BAKED COOKIE AND FRESH WHOLE FRUIT
INCLUDES ONE BOTTLED WATER

COLD SMOKED SALMON

CHIVE MASCARPONE, MARINATED CUCUMBERS AND ARUGULA
\$17.50 PER PERSON

GRILLED OREGON CHICKEN BREAST

SLICED THIN WITH MANGO SLAW, CARAMELIZED ONIONS AND CRISP GREENS
\$16.50 PER PERSON

HERB CRUSTED ROAST BEEF

MUNSTER CHEESE, CRISP GREENS, SLICED TOMATO, DIJON/HORSERADISH SPREAD
\$17.50 PER PERSON

LITTLE ITALY

THIN SLICED PROSCIUTTO, GENOA SALAMI, MORTADELLA, PROVOLONE,
SHREDDED ROMAINE, PEPPERONCINI AND CAESAR VINAIGRETTE
\$17.50 PER PERSON

BLACK FOREST HAM

TILLAMOOK SWISS CHEESE, CRISP GREENS, THIN SLICED MARINATED RED ONIONS,
SLICED TOMATO AND HONEY MUSTARD
\$17.50 PER PERSON

SMOKED TURKEY

CRISP GREENS, SLICED TOMATO, CRANBERRY RELISH
\$16.50 PER PERSON

VEGETARIAN DELIGHT

ROASTED AND SEASONED EGGPLANT, RED PEPPERS, GRILLED TOFU
AND ASPICY CABBAGE SLAW
\$16.50 PER PERSON

GRILLED PORTOBELLO MUSHROOM

OLIVE, RED PEPPER AND ARTICHOKE HUMMUS
FRESH MESCLUN MIX
\$16.50 PER PERSON

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LONDON SALAD

GRILLED LONDON BROIL (SLICED THIN)
JULIENNE RED, GREEN AND YELLOW PEPPERS,
SEASONED CUCUMBER AND SHAVED COLORABLE
ON MESCLUN AND FRESH ROMAINE HEARTS
WITH MUSTARD, CAPER VINAIGRETTE
\$20.00 PER PERSON

PACIFIC COAST SEAFOOD SALAD

SPINACH, ARUGULA, WATERCRESS, ROMAINE
HEARTS, JULIENNE FENNEL, TOPPED WITH
LIGHTLY SMOKED SALMON, SHRIMP AND
SCALLOPS SERVED WITH A
SWEET CITRUS CHILI DRESSING
\$19.00 PER PERSON

CLASSIC SHRIMP LOUIE SALAD

OREGON BAY SHRIMP ON BUTTER LEAF LETTUCE
GARNISHED WITH HARD COOKED EGG, SLICED
CUCUMBER, GRAPE TOMATO AND SLICES OF
LEMON. SERVED WITH A
TRADITIONAL LOUIE DRESSING
\$18.00 PER PERSON

JAMAICAN CHICKEN SALAD

GRILLED, JERKED CHICKEN BREAST, JICAMA SLAW
WITH PAPAYA RELISH, TROPICAL FRUITS, CHILI
ROASTED POTATOES GARNISHED WITH
COCONUT ON A BED OF ROMAINE HEARTS
\$18.00 PER PERSON

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BREAKS

BALL PARK FAVORITES*

BOWLS OF PEANUTS AND POPCORN, ASSORTMENT OF CANDY BARS
SOFT PRETZELS WITH MUSTARD, ASSORTED SOFT DRINKS AND BOTTLED WATER
\$8.00 PER PERSON

NORTHWEST PICNIC BASKET

ASSORTED CHEESES WITH BAGUETTE BREAD, FRESH VEGETABLE CRUDITÉS WITH DIPS
GRAPES AND FRESH FRUIT GARNISH, ASSORTED SOFT DRINKS AND BOTTLED WATER
\$10.00 PER PERSON

CORNER BAKERY

COOKIES AND BROWNIES, PETITE CHEESECAKES IN A VARIETY OF FLAVORS
ASSORTED SOFT DRINKS AND BOTTLED WATER, COFFEE, TEA, DECAF
\$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

AUTUMN HARVEST

HOT SPICED CIDER, APPLE, PUMPKIN AND CRANBERRY, WALNUT SQUARES
SERVED WITH FRESH WHIPPED CREAM, ASSORTED SOFT DRINKS AND BOTTLED WATER
\$9.00 PER PERSON

CHOCOLATE ADDICTION

DOUBLE CHOCOLATE CHIP COOKIES, FUDGE BROWNIES,
CHOCOLATE COVERED ESPRESSO BEANS, HOT COCOA AND COLD MILK
COFFEE, TEA, DECAF
\$9.00 PER PERSON

SUNDAE BAR*

CHOCOLATE AND VANILLA ICE CREAM
HOT FUDGE, STRAWBERRY SAUCE, WHIPPED CREAM, ASSORTED SUNDAE BAR TOPPINGS
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$9.00 PER PERSON

GOURMET COFFEE BAR

STARBUCKS COFFEE, FLAVORED COFFEE, AND DECAFFEINATED COFFEE
FLAVORED SYRUPS, CHOCOLATE SHAVINGS, WHIPPED CREAM, ORANGE ZEST,
CINNAMON, NUTMEG, FLAVORED CREAMERS
\$200.00 (SERVED 50 GUESTS)

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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	\$39.00
CHEF'S SELECTION OF TRADITIONAL CANAPÉS	\$30.00
OREGON SMOKED SALMON PATE ON TOAST ROUNDS	\$30.00
TOMATO-BASIL AND OREGON BLUE CHEESE TART	\$26.00
BRUSCHETTA WITH ROASTED TOMATO AND BASIL	\$26.00
GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO	\$32.00
SUN-DRIED TOMATO AND OLIVE TAPENADE ON CROSTINI	\$26.00
ROASTED EGGPLANT TAPENADE ON CROSTINI	\$26.00
PHYLLO CUP WITH CHICKEN CURRY	\$26.00
HOUSE MADE GRAVLAX	\$32.00
(WITH RED ONION AND SOUR CREAM, IN A PASTRY SHELL)	

HORS D' OEUVRÉS

(HOT HORS D' OEUVRÉS CAN BE DISPLAYED ONLY)

VEGGIE QUESADILLA WITH CHIPOTLE SALSA	\$26.00
PORTABELLA MUSHROOM PUFFS	\$31.00
CHICKEN OR BEEF SATAY WITH PEANUT OR TERIYAKI SAUCE	\$36.00
BACON WRAPPED SCALLOPS	\$38.00
THAI SPRING ROLLS WITH PLUM SAUCE	\$28.00
SPANAKOPITA (SPINACH & FETA CHEESE)	\$24.00
PETITE CHICKEN OR BEEF WELLINGTON	\$32.00
PROSCIUTTO WRAPPED PRAWNS	\$39.00
SALMON CRAB CAKES WITH PASILLA TARTAR	\$32.00
CHEFS CHOICE ASSORTED HORS D'OEUVRES	\$32.00

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RECEPTION STATIONS

INTERNATIONAL CHEESE DISPLAY

VARIETY OF INTERNATIONAL AND NORTHWEST CHEESES
WITH ASSORTED BREADS
\$285.00 (SERVES 50 GUESTS)

SUSTAINABLE CHEESE DISPLAY

AN ASSORTMENT OF LOCAL AND ORGANIC CHEESES WITH
CRUSTY FRENCH BREAD AND GRAPES
\$375.00 (SERVES 50 GUESTS)

SEASONAL CRUDITÉS

ASSORTMENT OF FRESH GARDEN VEGETABLES WITH A LEMON AND
FRESH HERB HUMMUS AND A BUTTERMILK RANCH DIP
\$200.00 (SERVES 50 GUESTS)

CHARCUTERIE

MIXTURE OF DELICATELY SMOKED MEATS, SAUSAGES WITH ASSORTED MUSTARDS,
HORSERADISH CREAM SAUCE, CORNICHONS, AND ASSORTED BREADS AND CRACKERS
\$350.00 (SERVES 50 GUESTS)

SMOKED SEAFOOD BAR

LOCAL AND INTERNATIONAL SMOKED FISH AND SHELLFISH WITH
CITRUS VODKA COCKTAIL SAUCE, FRESH LEMON WEDGES
\$450.00 (SERVES 50 GUESTS)

ANTIPASTO STATION

GRILLED, MARINATED GARDEN VEGETABLES, IMPORTED MEATS AND CHEESES
SERVED WITH ROSEMARY INFUSED OLIVE OIL, BALSAMIC VINEGAR,
PARMESAN CHEESE AND ITALIAN BREAD STICKS
\$275.00 (SERVES 50 GUESTS)

SLICED SEASONAL FRESH FRUIT DISPLAY WITH HONEY YOGURT DIP
\$220.00 (SERVES 50 GUESTS)

GOURMET DESSERT ASSORTMENT

CHEF'S CHOICE OF TORTES, PETITE PASTRIES, AND CANTUCCI
STARBUCKS COFFEE, DECAFFEINATED COFFEE, AND HOT TAZO TEAS
\$450.00 (SERVES 50 GUESTS)

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ACTION STATIONS

\$100.00 CHEF FEE PER STATION - 1 STATION PER 100 GUESTS

PACIFIC RIM SUSHI

TRADITIONAL SUSHI ROLLS , CALIFORNIA ROLLS,
NEWPORT ROLLS AND VEGETARIAN ROLLS
TWO ROLLS PER PERSON
\$10.00 PER PERSON (50 GUEST MINIMUM)

CAESAR SALAD STATION

FRESH TOSSED CAESAR SALAD WITH GRILLED CHICKEN,
HANDMADE CROUTONS, SHAVED ROMANO CHEESE AND TRADITIONAL DRESSING
\$9.50 PER PERSON (50 GUEST MINIMUM)

NORTHWEST FRESH CARVING BOARD

SERVED WITH PETITE ROLLS AND APPROPRIATE CONDIMENTS

SELECT ONE:

ROAST TURKEY BREAST WITH GRAVY, CRANBERRY AIOLI
\$375.00 (SERVES 50 GUESTS)

ROASTED PORK LOIN WITH A LIGHT MUSTARD SAUCE, SAGE & GARLIC AIOLI
\$400.00 (SERVES 50 GUESTS)

HORSERADISH POTATO CRUSTED SALMON SERVED WITH JALAPENO-ORANGE RELISH
\$400.00 (SERVES 50 GUESTS)

CRACKED PEPPER CRUSTED ROAST TENDERLOIN OF BEEF WITH AU JUS
AND CREAMED HORSERADISH
\$475.00 (SERVES 50 GUESTS)

CARVED LEG OF LAMB WITH MINT COMPOTE
\$425.00 (SERVES 50 GUESTS)

STEAMSHIP ROUND OF BEEF WITH AU JUS, CREAMED HORSERADISH
\$450.00 (SERVES 75 GUESTS)

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MENU UPGRADES

CHOOSE ONE OF THESE ELEGANT UPGRADES TO ENHANCE YOUR DINING EXPERIENCE

ELEGANT SALADS

BUTTER-LEAF LETTUCE, PROSCIUTTO HAM WRAPPED ASPARAGUS, ROASTED FENNEL VINAIGRETTE, PARMA CHEESE AND ITALIAN OLIVES
\$4.00 PER PERSON

CITRUS SALAD WITH HEARTS OF ROMAINE LETTUCE, PICKLED ONIONS, GRAPEFRUIT AND MANDARIN ORANGE SEGMENTS, PECORINO ROMANO CHEESE AND A SOUR ORANGE CITRUS DRESSING
\$4.00 PER PERSON

TOMATO, BASIL AND MOZZARELLA SALAD WITH ARUGULA PESTO
\$4.50 PER PERSON

CAESAR SALAD WITH COLD SMOKED SALMON
\$4.50 PER PERSON

SIGNATURE DESSERTS

UPGRADE YOUR MEAL WITH ONE OF THE CHEF'S EXCLUSIVE DESSERTS

TRUFFLE DELIGHT TOPPED WITH CHOCOLATE MOUSSE

FRESH SEASONAL FRUIT TART WITH CRÈME ANGLAISE

WILLAMETTE APPLE FRANGIPANE TART WITH APPLE CREAM

MOCHA TRUFFLE SENSATION TOPPED WITH MOCHA MOUSSE

BLUEBERRY CUSTARD TART

ADDITIONAL \$3.00 PER PERSON

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DINNER ENTREES

DINNER PRICES INCLUDE, BREAD BASKET WITH WHIPPED BUTTER, HOUSE SALAD
AND TIER ONE DESSERT
STARBUCKS COFFEE AND DECAFFEINATED COFFEE, AND HOT TAZO TEAS

PAN SEARED NORTHWEST CHICKEN

CHICKEN BREAST WITH OREGON WILD MUSHROOM STUFFING,
GARLIC MASHED POTATOES AND SEASONAL VEGETABLES
\$28.50 PER PERSON

CHICKEN MARSALA

BONELESS CHICKEN BREAST WITH A MARSALA DEMI REDUCTION, SAUTÉED MUSHROOMS,
ROASTED TOMATO AND OLIVE RISOTTO WITH SEASONAL VEGETABLES
\$26.00 PER PERSON

STUFFED CHICKEN SUPREME

BAKED CHICKEN BREAST STUFFED WITH APPLE SAUSAGE
WITH A SHALLOT DEMI GLAZE, OREGON BLUE CHEESE MASHED POTATOES,
SEASONAL VEGETABLES
\$28.00 PER PERSON

HERB CRUSTED HALIBUT

SEARED HERB CRUSTED HALIBUT WITH A CHARON SAUCE
SERVED WITH SEASONED ORZO, SEASONAL VEGETABLES
MARKET PRICE

GINGER CRUSTED SALMON

JASMINE RICE, SEASONAL ASIAN VEGETABLES
WITH GREEN CURRY SAUCE
MARKET PRICE

HORSERADISH CRUSTED SALMON

SMOKED TOMATO COULIS, WILTED GREENS, WILD RICE
MARKET PRICE

SEARED SALMON FILET

THE FRESHEST SALMON FILET, SAUCE HOMARD
GARLIC MASHED POTATO, SAUTÉED FRESH SPINACH
MARKET PRICE

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DINNER ENTREES

(CONT.)

DINNER PRICES INCLUDE, BREAD BASKET WITH WHIPPED BUTTER, HOUSE SALAD
AND TIER ONE DESSERT
STARBUCKS COFFEE AND DECAFFEINATED COFFEE, AND HOT TAZO TEAS

SEARED ALASKAN HALIBUT

CITRON SAUCE WITH A SWEET CHILI REDUCTION
ROUGE RIVER BLUE CHEESE COUSCOUS
SEASONAL VEGETABLE
MARKET PRICE

BEEF WELLINGTON

8 OZ. BEEF TENDERLOIN ENCRUSTED IN PUFF PASTRY
SMOKED SHALLOT DEMI GLAZE
MASHED POTATOES AND SEASONAL VEGETABLES
\$39.00 PER PERSON

GRILLED FILET MIGNON

WITH CHIVE BUTTER,
LYONNAISE POTATO, LOCAL SEASONAL VEGETABLES,
OREGON PINOT NOIR DEMI GLAZE
WITH MUSHROOM INFUSION
MARKET PRICE

SPICE RUBBED FILET OF BEEF

CARAMELIZED SHALLOT DEMI GLAZE
SWEET POTATO DUCHESSE, LOCAL SEASONAL VEGETABLES
MARKET PRICE

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DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE FRESH ROLLS WITH WHIPPED BUTTER,
STARBUCKS COFFEE, DECAFFEINATED COFFEE, AND HOT TAZO TEAS
VEGETARIAN AND VEGAN OPTIONS AVAILABLE
MINIMUM OF 50 PEOPLE

WATERFRONT PARK

TRADITIONAL CAESAR SALAD
TOMATO, MOZZARELLA AND RED ONION SALAD
TORTELLINI SALAD
ROSEMARY ROASTED RED POTATOES
SEASONAL VEGETABLES WITH HERB BUTTER
CHICKEN BREAST WITH ARTICHOKE AND MUSHROOMS
SEARED HALIBUT FILET WITH SUN DRIED TOMATO SAUCE
ORECCHIETTE PASTA WITH GRILLED BROCCOLI AND GARLIC CREAM SAUCE
BANANA BREAD PUDDING WITH BURNT CARAMEL
\$35.00 PER PERSON

NORTHWEST FRESH

OREGON FRESH FIELD GREENS WITH CANDIED PECANS AND OREGON BLEU CHEESE
TOMATO, MOZZARELLA AND BASIL SALAD
TILLAMOOK CHEDDAR SCALLOPED POTATOES
WILD RICE BLEND
PAN SEARED SALMON WITH LEMON BEURRE BLANC
WILD MUSHROOM STUFFED CHICKEN WITH MADEIRA SAUCE
MARINATED AND GRILLED FLANK STEAK WITH THREE ONION DEMI GLACE
GRILLED VEGETABLE LASAGNA
LOCAL SEASONAL VEGETABLES
CHEF'S ASSORTMENT OF CAKES, TORTES AND
PETITE PASTRIES
\$40.00 PER PERSON

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BAR MENU

\$100.00 SET-UP FEE FOR EACH BAR

SELECT COCKTAILS

\$5.25

BEEFEATER GIN, SMIRNOFF VODKA, BACARDI RUM, CANADIAN CLUB,
SOUZA, JACK DANIEL'S, DEWAR'S SCOTCH, KAHLUA, ETC.

PREMIUM COCKTAILS

\$5.75

KETEL ONE, MYERS' RUM, TANQUERAY GIN, CROWN ROYAL,
CUERVO 1800, MAKER'S MARK, CHIVAS REGAL, KAHLUA, ETC.

CORDIALS, COGNACS AND DELUXE LIQUORS

\$6.25

BAILEY'S, CROWN ROYAL, GLENFIDDICH, COURVOISIER V.S.
HENNESSY V.S., GRAND MARNIER, ETC.

DOMESTIC BEER: \$4.25 PER BOTTLE \$395.00 PER KEG

IMPORTED BEER: \$5.00 PER BOTTLE \$495.00 PER KEG

REGIONAL WINE SELECTIONS: \$5.50 PER GLASS

SOFT DRINKS: (GLASS) \$2.75 EACH

FRUIT JUICE: (GLASS) \$2.75 EACH

BOTTLED WATER: \$3.00 EACH

BAR THEMES

MARGARITAVILLE

A SELECTION OF PREMIUM TEQUILAS, BLENDED AND ON THE ROCKS

\$7.50 PER MARGARITA

RUM JUNGLE

A SELECTION OF PREMIUM LIGHT AND DARK RUMS, TROPICAL MIXERS

\$7.50 PER CONCOCTION

MARTINI BAR

PREMIUM GINS AND VODKAS, SHAKEN OR STIRRED

\$7.50 MARTINIS

MAD SCIENTIST

CRAZY CONCOCTIONS AND TEST-TUBE SHOOTERS

\$6.00 PER SHOOTER

PROPS AND DECORATIONS FOR YOUR BARS ARE AVAILABLE TO FURTHER ENHANCE YOUR EVENT,
ASK YOUR SALESPERSON.

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