



CATERING MENU

MT. HOOD

ASSORTED BREAKFAST PASTRIES
 SEASONAL FRESH FRUIT + BERRIES
 FRESH SQUEEZED JUICES

\$19
 per person

SELLWOOD

ASSORTED BREAKFAST PASTRIES
 SEASONAL FRESH FRUIT + BERRIES
 GREEK YOGURT + GRANOLA
 FRESH SQUEEZED JUICES

\$22
 per person

ROSS ISLAND

BACON & SAUSAGE
 POTATOES
 SCRAMBLED EGGS
 ASSORTED BREAKFAST PASTRIES
 SELECTION OF FRUIT + VEGETABLE JUICES

\$28
 per person

BREAKFAST + BRUNCH ADDITIONS

- ASSORTED BAGELS, CREAM CHEESE
\$6 PER PERSON
- VEGETABLE SCRAMBLE, CHEESE, HERBS
\$8 PER PERSON
- FRENCH TOAST, BOURBON MAPLE SYRUP, CANDIED NUTS, WHIPPED CREAM
\$10 PER PERSON
- SMOKED SALMON + BAGELS. HERB WHIPPED CREAM CHEESE, TOMATOES, RED ONION
\$15 PER PERSON

ALL BREAKFAST OPTIONS INCLUDE FRESH BREWED COFFEE AND ASSORTED TEAS

LUNCH BUFFET

- SANDWICH BAR -

3 **R**

BURNSIDE

SELECT 1 SALAD - 2 PROTEINS - 1 CHEESE - 2 BREADS - 1 SIDE

\$32
per person

BELMONT

SELECT 1 SALAD - 2 PROTEINS - 2 CHEESES - 2 BREADS - 2 SIDES

\$36
per person

SALADS

ROASTED BEETS, *honey crema, arugula, walnuts*

CAESAR SALAD, *romaine, croutons, parmesan*

GREEN SALAD, *vinaigrette*

PROTEIN

ROAST TURKEY, HAM, CHICKEN SALAD, ROAST BEEF, GRILLED PORTOBELLO

CHEESE

CHEDDAR, GRUYERE, BLUE

BREAD

WHEAT, WHITE, CIABATTA, HOAGI ROLL

SIDES

STONE GROUND MUSTARD POTATO SALAD, PASTA SALAD, HOUSE POTATO CHIPS

HOT BUFFET LUNCH

4 **R**

MACADAM

SELECT 1 SALADS - 1 ENTREES - 2 SIDES

\$42
per person

NAITO

SELECT 2 SALADS - 2 ENTREES - 2 SIDES

\$46
per person

SALADS

ROASTED BEETS, *honey crema, arugula, walnuts*

CAESAR SALAD, *romaine, croutons, parmesan*

GREEN SALAD, *vinaigrette*

ENTREES

ROASTED CHICKEN BREAST

GRILLED STEAK

VEGETARIAN PASTA

SIDES

CRISPY POTATOES

CHEDDAR POLENTA

ROASTED ZUCCHINI

DESSERT

COOKIES + BROWNIES

PLATTERS - PRICED PER PERSON -

* SERVED BEAUTIFULLY "FAMILY-STYLE" FOR GUESTS TO SELF-SERVE *

TOGARASHI POPCORN <i>SESAME + SPICES</i>	\$5	<i>gf/v</i>
VEGETABLE CRUDITE <i>RAW VEGETABLES, BUTTERMILK DIP</i>	\$8	<i>gf/v</i>
SLICED FRUIT <i>ASSORTED SEASONAL</i>	\$8	<i>gf/v</i>
PIMENTO CHEESE <i>TOAST</i>	\$10	<i>v</i>
IMPORTED + DOMESTIC CHEESES <i>DRIED FRUIT, CROSTINI</i>	\$12	<i>gf/v</i>
HOUSE SMOKED FISH <i>PICKLED ONIONS TOAST</i>	\$12	<i>gf</i>
CHARCUTERIE PLATTER <i>PICKLES, CROSTINI</i>	\$14	<i>gf</i>

APPETIZERS - PRICED PER PERSON -

* INDIVIDUALLY CREATED SINGLE PIECES PLATED AND DISPLAYED FOR SELF-SERVICE *

WILD MUSHROOM PUFF PASTRY <i>CRÈME FRAICHE, HERBS</i>	\$6	<i>v</i>
PULLED PORK <i>PICKLED SWEET PEPPER</i>	\$8	<i>gf</i>
TOMATO + OLIVE BRUCHETTE <i>CROSTINI</i>	\$8	<i>v</i>
CHICKEN SATAY <i>PEANUT SAUCE</i>	\$12	<i>gf</i>
SMOKED SALMON <i>CUCUMBER CHIP, CHIVES</i>	\$12	<i>gf</i>
SHRIMP CEVICHE <i>TOSTADAS</i>	\$14	<i>gf</i>
MINI CRAB CAKES <i>REMOULADE</i>	\$12	
BEEF SKEWERS <i>SOY GLAZE</i>	\$12	<i>gf</i>

DINNER BUFFET

6 **R**

WILLAMETTE

SELECT 1 SALADS - 1 ENTREES - 2 SIDES - 1 DESSERT

\$55
per person

WATERFRONT

SELECT 2 SALADS - 2 ENTREES - 2 SIDES - 1 DESSERT

\$64
per person

COTTONWOOD

CHEESE BOARD - SELECT 2 SALADS - 2 ENTREES - 2 SIDES - 1 DESSERT

\$75
per person

SALADS * *CREATED WITH FRESH SEASONAL INGREDIENTS* *

ROASTED BEETS

CAESAR SALAD

GREEN SALAD

ENTREES

SALMON *CITRUS, PARSLEY*

ROASTED CHICKEN BREAST *LEMON, HERBS, BUTTER*

NEW YORK STEAK *MUSHROOMS, CARAMELIZED ONIONS*

PASTA *SEASONAL VEGETABLES*

PRIME RIB *AU JUS, HORSERADISH* *\$10 UPCHARGE PER PERSON*

SIDES

CRISPY POTATOES

CHEDDAR POLENTA

BRUSSELS SPROUTS *BACON, APPLES*

GRILLED CAULIFLOWER

MASHED POTATOES

ROASTED ZUCCHINI

DESSERT

LEMON BARS+BROWNIES / CHEESECAKE + SEASONAL COMPOTE / FLOURLESS CHOCOLATE CAKE

BAR

- HOSTED OR ON CONSUMPTION -

BEER

LOCAL CRAFT BEER.....	\$8.00
IMPORTED BEER.....	\$7.00

WINE

JOE DOBBS PINOT NOIR.....	\$35.00
JOE DOBBS CHARDONNAY.....	\$35.00
ELK COVE RIESLING.....	\$35.00

OTHER WINES ARE AVAILABLE, PLEASE INQUIRE FOR A FULL RESTAURANT WINE LIST

LIQUOR

WELL COCKTAIL.....	\$11.00
WELL MARTINI.....	\$14.00
PREMIUM COCKTAIL.....	\$14.00
PREMIUM MARTINI.....	\$17.00

BANQUET WINES

RED

2015 BARNARD GRIFFIN CABERNET SAUVIGNON, COLUMBIA VALLEY, WA.....	\$45.00
2012 CHATEAU DE BRAGUE BORDEAUX SUPERIORE, BORDEAUX, FRANCE.....	\$45.00
2015 ERNESTO CANTENA "TAHUAN" MALBEC, MENDOZA, ARGENTINA.....	\$45.00
2016 SIDURI PINOT NOIR, WILLAMETTE VALLEY, OR.....	\$48.00

WHITE

2016 JOE DOBBS CHARDONNAY, WILLAMETTE VALLEY, OR.....	\$45.00
2015 EYRIE VINEYARDS PINOT BLANC, WILLAMETTE VALLEY, OR.....	\$45.00
2016 PABLO PADIN "SEGREL" ALBARIÑO, RIAS BAIXES, SPAIN.....	\$45.00
2016 MATZINGER DAVIES SAUVIGNON BLANC, COLUMBIA VALLEY, WA.....	\$55.00

SPARKLING

DOMAINE STE. MICHELLE, COLUMBIA VALLEY, WA.....	\$38.00
ARGYLE BRUT, WILLAMETTE VALLEY, OR.....	\$59.00
NICOLAS FEUILLATTE NV BRUT, CHAMPAGNE, FRANCE.....	\$79.00
MOET & CHANDON IMPERIAL BRUT, CHAMPAGNE, FRANCE.....	\$115.00