



PRIVATE EVENT CATERING MENU

# BREAKFAST TABLES

Buffets include regular & decaffeinated coffee, hot teas

*Buffets are priced per person and are based on a 20 guest minimum.*

# BREAKFAST STATIONS

Stations require chef attendant.

*Chef attendant fee - 200 per attendant. One attendant required per 50 guests/station.*

# PLATED BREAKFAST

Plated breakfasts include regular & decaffeinated coffee, Hot teas

*Breakfast plates are priced per person  
Pricing based on a 20 guest minimum.*



## Continental Table

**Assorted Breakfast Breads & Pastries** V  
Fruit Preserves, Butter, Cream Cheese

**Seasonal Fruit Display** V2 AVG  
Seasonal Melons, Seedless Grapes,  
Oregon assorted berries

## Northwest Table

**Tillamook Scrambled Eggs** V AVG  
Fluffy Scrambled Eggs with melty  
Tillamook Cheddar Cheese and  
Chives

**Homestyle Seared Pork Sausage  
Patties, or Crisp Applewood Smoked  
Bacon** AVG

**Country Sweet Potato Hash** V2 AVG  
Red Garnet Sweet Potatoes, Yukon  
Gold Potatoes sautéed with Onions,  
Bell Peppers, and Fresh Herbs

**Assorted Breakfast Breads & Pastries** V  
Fruit Preserves, Butter, Cream Cheese

**Fresh Fruit Display** V2 AVG  
Seasonal Melons, Seedless Grapes,  
Oregon Berries

**Avocado Toast Station** V  
Smashed Avocado with Lemon Juice & Maldon  
Salt, Smoked Salmon Lox, Soft Boiled Eggs,  
Sliced Tomato, Shaved Red Onion, Arugula,  
Everything but the Bagel Seasoning, Thick cut  
Brioche Toast

**Oatmeal Station** V2 AVG  
Raspberries, Strawberries, Blueberries,  
Blackberries, Mango, Creamy Cinnamon  
Oatmeal

**Yogurt Parfait Station** V AVG  
Plain & Honey Flavored Yogurt,  
Raspberries, Strawberries,  
Blueberries, Blackberries, Spiced  
Granola

**Northwest Smoked Salmon Station**  
Cold Smoked Salmon Lox, Dill Cream Cheese  
Baby Capers, minced Red Onion

## Omelet Station

**Made-To-Order Omelets** V AVG  
**Cheese Selections**  
Tillamook Cheddar, Chèvre

**Protein Selections**  
Ham, Bacon, Sausage

**Vegetable Selections**  
Peppers, Avocado, Mushrooms,  
Scallions, Red Onion, Spinach, Tomato

**Cascade Sirloin Steak and Eggs** AVG  
Grilled Cascade Beef Sirloin Steak, Country Sweet  
Potato Hash, Poached Egg, Broiled Parmesan  
Herb Crusted Tomato

**Braised Brisket Tostada** AVG  
Cumin-Braised Cascade Beef Brisket, Green Chili  
Scrambled Eggs, Refried Black Beans, Cotija,  
Pickled Onion Relish, Fried Corn Tortilla

**Brioche French Toast**  
Thick Cut Brioche French Toast, Warm Maple  
Syrup, Cinnamon Whipped Cream, Berry  
Compote, Home Style Pork Sausage Patties, and  
Homefries

**The All American Breakfast Entrée** AVG  
Tillamook Cheddar Scrambled Eggs, Country  
Potato Hash, Crisp Applewood Smoked Bacon,  
and Chicken Apple Sausage

**Brioche French Toast** V  
Thick Cut Brioche French Toast, Warm Maple  
Syrup, Cinnamon Whipped Cream, Berry  
Compote

**Eggs Florentine**  
Cage Free Poached Eggs, Sautéed Spinach on  
English Muffin, Chive Hollandaise Sauce,  
Peppered Bacon

**Tillamook Farmers Scramble** V AVG  
Fluffy Scrambled Eggs with melty Tillamook  
Cheddar Cheese, Peppers, Onions, and  
Chives

**Loaded Vegetable Stratta** V  
Sliced Sweet Peppers, Red Onion, Yellow Squash,  
Zucchini & Crimini Mushrooms, Cubed Bread baked  
into a fluffy, Cheesy Egg Soufflé

**Maple Cinnamon Oatmeal** V2 AVG  
Home style Creamy Oatmeal, Golden Raisins,  
Candied Pecans, and Fresh Berries

**Tropical Mimosa Fruit Salad** V2 AVG  
Kiwis, Blackberries, Blueberries,  
Strawberries, Pineapple, -tossed in chilled  
Prosecco, fresh squeezed Orange Juice, and  
Fresh Mint

ENHANCEMENTS

V Vegetarian

V2 Vegan

AVG Made Avoiding Gluten



# BAKERY

## Assorted Breakfast Pastries V

Buttery Croissants, Danishes, Muffins, Breakfast Breads, whipped Butter, and fruit preserve

## Assorted Sliced Bagels V

Plain, Cinnamon Raisin, Everything Bagels, whipped Butter, Honey, and Cream Cheese

## Mini Lemon Ginger Poppy Seed Scones V

Warm Scones, baked with Lemon Zest, Poppy Seeds, and Candied Ginger

## Mini Bacon and Sharp Cheddar Scones

Warm Scones baked with Smoked Bacon bits and Sharp Cheddar Cheese

## Mini Goat Cheese and Herb Scones V

Warm Scones baked with Goat Cheese crumbles, Rosemary and Thyme

## Gluten Free Assorted Breakfast Pastries AVG V

Lemon Ginger, Poppy Seed Scones, Blueberry Scones and Coffee cake

## Assorted Dessert Bars V

Lemon Bars, Mixed Berry Bars, and Iced Chocolate Brownies

## Assorted Cookies V

Chocolate Chip, Snickerdoodle, and Oatmeal Raisin

# SNACKS

*A minimum of 20 ppl per order is required per selection.*

## Trail Mix V AVG

## Fancy Mixed Nuts V<sup>2</sup> AVG

## Juanitas Tortilla Chips & Salsa V<sup>2</sup> AVG

## Kettle Chips & Onion Dip V AVG

## Assorted Candy Bars V

## Assorted Granola Bars V

## Whole Fresh Fruits V<sup>2</sup> AVG

Apples, Oranges, Bananas

## Fresh House made Popcorn V<sup>2</sup> AVG

Original, Caramel, Apple, Blueberry, Cherry, Cheddar Cheese

## Fresh House Potato Chips V<sup>2</sup> AVG

Assorted Flavors

## Hard Boiled Eggs V AVG

## Assorted Ice Cream Bars

## Ruby Jewel Ice Cream Sandwiches

## Cotton Candy V<sup>2</sup> AVG

Blue Raspberry or Pink



V Vegetarian

V<sup>2</sup> Vegan

AVG Made Avoiding Gluten



# HORS D'OEUVRES

A minimum of one dozen is required per selection.

## COLD HORS D'OEUVRES

### Toasted Caraway & Sea Salt Smoked Salmon

Toasted Caraway & Sea Salt Crostini, Dill Cream Cheese, Capers, minced Red Onion, Chives

### Potted Crab Crostini

Orange Citrus Dungenous Crab Salad, Smoked Paprika clarified Butter, Chives

### Honey Roasted Red Grape V

Sweet Roasted Grapes, Oregonzola Crumbles, Candied Pecan, Endive Leaf

### Roast Beef & Horseradish Crostini

Thin Sliced Herbed Roast Beef, Horseradish Cream Sauce, Toasted Crostini

### Smoked Chicken & Apple Tart

Mesquite Smoked Chicken Breast, Apple Puff Pastry Tart, Oregonzola Mousse, Cranberry Orange Relish

### Cranberry Curry Chicken Phyllo Cup

Curry Cranberry Chicken Salad, Tarragon, Buttery Phyllo Cups, Toasted Coconut

### Boursin & Cucumber Cups V

English Cucumber Cups, Whipped Garlic Boursin Cheese

### Ruby Port Pears V

Herbed Chevre, Ruby Poached Pears, Candied Pecan, Chives, Toasted Crostini

## HOT HORS D'OEUVRES

### Gambas Al Pil Pil Skewers AVG

Smoked Paprika & Garlic Shrimp, Tarragon Vinaigrette, Parsley

### Ginger & Hoisin Glazed Meatballs

Sweet & Spicy Hoisin Glaze Meatballs, Toasted Sesame Seeds, Scallion

### Shredded Beef Empenada

Flaky Pastry Dough, Cumin Braised Shredded Beef, Harissa Aioli, Cilantro

### Duck Confit Wonton

Fried Wonton Chip, Duck Confit, Cherry Chutney, Chives

### Prosciutto & Pesto Pinwheel

Puff Pastry, Basil Pesto, Mozzarella, Parmesan, Prosciutto

### Foraged Mushroom and Fontina Rice Fritters V

### Spiced Apricot Bacon Wrapped Scallops AVG

Sea Scallops, Applewood Smoked Bacon, Cayenne Apricot Glaze, Scallion

### Smoked Salmon Spring Roll

Cream Cheese, Smoked Salmon Lox, Dill Vinaigrette

### Prosciutto Wrapped Stuffed Figs AVG

Mission Figs, Oregonzola Mousse, Prosciutto

### Spanakopita V

Spinach, Feta Cheese, stuffed Phyllo Dough Triangles

### Chicken Souvlaki Skewers AVG

Dill Marinated Chicken Skewers, Preserved Lemon, Red Onion, Kalamata Olives, Feta Cheese, Tomato

## VEGAN HORS D'OEUVRES

### Tomato Basil Bruschetta Crostini V²

Roma Tomato, Mozzarella, Green Olives, Garlic, Basil, Balsamic Glaze, Toasted Crostini

### Vegan Spring Rolls V²

Sweet Chili Dipping Sauce, Ponzu Sauce

### Pakora "Indian Vegetable Fritters" V²

Mint & Cilantro Chutney

### Zucchini & Roasted Corn Fritters V²

Shredded Zucchini, Roasted Sweet Corn, Tomato Jam, Cilantro

### Olive Tapenade Cucumber Cups V²

English Cucumber, Kalamata Olives, Capers, Roasted Tomato, Fresh Herbs

### Candied Ginger & Tomato Jam Crostini V²

Toasted Garlic Crostini, Sweet & Tangy Tomato Jam, Candied Ginger, Micro Cilantro

### Red Pepper Bruschetta Crostini V²

Minced Sweet Peppers, Basil Pesto, Aged Balsamic, Extra Virgin Olive Oil, Chives



V Vegetarian

V² Vegan

AVG Made Avoiding Gluten



# RECEPTION DISPLAYS

Displays serve approximately 50 guests.

## Roasted Vegetables Board V AVG

Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash, Sun Dried Tomato Hummus, Pita Bread Triangles Extra Virgin Olive Oil, Aged Balsamic Vinegar

## Cold-Smoked King Salmon Fillet Board

Pepperonata, Lemon Dill Aioli, Caper, Red Onion, Chives

## Spinach Artichoke Dip Station V

Spinach, Artichoke, Parmesan Cheese, Mozzarella, Baguette

## Warm Brie En Croute V

Raspberry, Candied Walnuts, Whole Wheat Baguettes, Water Crackers

## Spicy Tandoori Dip /Baguette V

Cumin, Ginger spiced Yogurt Dip, Baguette

## Charcuterie Board

Sliced Meats & Cheeses: Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone, Sweet Cherry Peppers, Marinated Olives Artichokes, Pepperoncini, Grilled Focaccia, Breadsticks

## Pretzel Bite Display V

Smoked Knockwurst, Beer Cheese Fondue, Assorted Mustards

## Domestic & Northwest Cheese Board V

Hazelnuts, Dried Fruit, Grapes, Artisan Cheese, Crackers, Sliced Baguettes

## Seasonal Fruit Display V AVG

Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, Blueberries, Raspberries, Strawberries

## Mediterranean Dips & Crudités V AVG

Hummus, Baba Ganoush, Mixed Artisan Olives, Assorted Vegetables, Buttermilk Ranch Dressing

# CARVING STATIONS

Stations require chef attendant.

Chef attendant fee - 200 per attendant.

## Baron of Beef

Au Jus, Horseradish Cream

## Apple Cider Brined Turkey Breast

Pan Gravy, Grain Mustard, Cranberry Citrus Relish

## Dijon Crusted Roasted Pork Loin

Pork Loin, Apple Brandy Jus

## Roasted Prime Rib

Thyme Au Jus, Horseradish Cream

## Pesto Crusted Roast Leg of Lamb

Grain & Dijon Mustards



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V Vegan

AVG Made Avoiding Gluten



# SMALL BITES STATION

Displays serve approximately 50 guests

## GOURMET SLIDER BAR

**Grilled American Kobe Style Waygu Beef**  
Sautéed Mushrooms, Grilled Onions, Cheddar  
Cheese, Ketchup & Mustard

### Grilled Chicken

Sautéed Mushrooms, BBQ Sauce, Cheddar  
Cheese

### Pan Seared Salmon

Tatziki Sauce

### Veggie Slider

Mama Lils Peppers, Swiss Cheese, Roasted Garlic  
Aioli

## GOURMET GRILLED CHEESE

Tillamook Sharp Yellow & White Cheddar on  
Whole Wheat

Smoked Gouda, Mozzarella, Gruyere,  
Sautéed Mushrooms on Sourdough

Dill Havarti, Chevre, Micro Brew Beer Onions  
on Marbled Rye

Creamy Tomato Bisque

## DIM SUM & SATAY STATION

Shrimp & Pork Dim Sum,  
Tamari Sauce, Spicy Mustard & Garlic Chili Oil  
Beef & Chicken Satay  
Peanut and Sweet Chili Sauce,  
Toasted Sesame Cucumber Slaw

## BEER BATTERED FISH TACO STATION

Beer Battered, Warm Flour Tortillas,  
Tomatillo & Mango Salsa, Chipotle Aioli,  
Cilantro Lime & Poblano Slaw, Lime  
Wedges

## MAC & CHEESE BAR

Cavatappi Pasta, Cheddar, Smoked Gouda  
Parmesan Mornay Sauce  
Smoked Pulled Pork, Steamed Broccoli,  
Pickled Peppers, Grilled Onions, Chives  
Artisan Rolls & Butter

## PASTA STATION

### Penne

Tomato-Fennel Fondue, Melted Leeks & Balsamic  
Charred Baby Carrots, Grated Pecorino-Romano  
Cheese

### Cavatappi

Parmesan Cream, Roasted Crimini Mushrooms, Garlic  
Roasted Tomatoes, Shaved Parmesan Cheese

### Tortellini

Cheese Stuffed Tortellini, Basil Pesto Cream, Roasted  
Broccoli, Grated Asiago Cheese

Artisan Rolls & Whipped Butter

## RISOTTO BAR

Arborio Rice, Sautéed Crimini Mushrooms,  
Asparagus, Aged Parmesan Cheese

Add on Smoked Salmon Lox, Confit  
Chicken or Maple Smoked Duck Breast

 Vegetarian

 Vegan

 Made Avoiding Gluten



# CHEF'S TABLES

All Chefs Tables packages include regular & decaffeinated coffee, hot teas.

*Buffets are priced per person and are based on a 20 guest minimum.*

## HAWAIIAN ISLANDS TABLE

**Tropical Fruit Salad** V AVG  
Kiwis, Blackberries, Blueberries, Strawberries, Pineapple, tossed in fresh squeezed Orange Juice, and Fresh Mint

**Mac Salad** V  
Elbow pasta, Shredded Carrot, minced Celery, and Scallions tossed in a Sweet-Tangy Creamy Dressing

**Grilled Pineapple Hawaiian Chicken** AVG  
Coconut Milk and Soy marinated Chicken Thighs, topped with Grilled Pineapple

**Kalua Pork** AVG  
Himalayan Salt rubbed Smoked Pork Shoulder

**Steamed White Rice** V AVG

**Braised Cabbage** V AVG  
Cabbage Braised with Rice Wine Vinegar, Salt and Pepper

**Banana Cream Cake Torte** V



## FAR EAST TABLE

**Crunchy Thai Salad** V AVG  
Shredded Napa & Red Cabbage, Red Bell Pepper, Edamame, shredded Carrot, diced Cucumber, Scallion, Cilantro, and Toasted Sesame Vinaigrette

**Cucumber & Kimchi Slaw** V AVG  
House made Kimchi, thin sliced Cucumber, tossed in a Rice Vinegar Togarashi Vinaigrette

**Mongolian Braised Brisket** AVG  
Beef Brisket braised in a Sweet & Spicy Tamari Sauce with Ginger, Garlic, and Scallions

**Grilled Lemon Grass Chicken Thighs** AVG  
Lemongrass marinated Chicken Thighs, lightly dressed with Nuoc Cham Sauce (Sweet & Sour Vinegar Sauce)

**Ginger Basmati Rice** V AVG  
Basmati Rice, infused with aromatic Ginger Root, and Cilantro

**Steamed Broccoli with Fried Garlic** V AVG

**Baked Asian Pear & Almond Tarts** V

## GASTRO PUB

**Deconstructed Cobb Salad** V  
Crisp Romaine, diced Roma Tomato, crisp Bacon Bits, Hard-boiled Eggs, Avocado, Blue Cheese crumbles, and Lemon Chive Vinaigrette

**Country Fried Chicken**  
Dill Pickle brined Bone In Chicken, crispy fried, and smothered with creamy peppered home style gravy

**German Bratwurst** AVG  
German Bratwursts, braised in Lager Style Beer, Red Cabbage, and Green Apples

**French Onion Whipped Potatoes** V AVG  
Yukon Gold Potatoes, Caramelized Onions, and Gruyere Cheese

**Oven Roasted Brussel Sprouts** V AVG  
Crispy Brussel Sprouts, Balsamic Glaze, and pickled Red Onions

**Salted Carmel Croissant Bread Pudding** V  
Slices of buttery Croissants, Carmel Custard, and sea salt

V Vegetarian

V Vegan

AVG Made Avoiding Gluten



# CHEF'S TABLES

All Chefs Tables packages include regular & decaffeinated coffee, hot teas.

*Buffets are priced per person and are based on a 20 guest minimum.*

## CHEF'S DELI TABLE

### Roasted Red Pepper & Pesto Pasta Salad V

Cavatappi Pasta, Housemade Red Pepper Pesto, sliced Black Olives, Broccoli Florets, diced Carrots, and Red Onion

### Fresh Bread Slices V<sup>2</sup>

9-grain Whole Wheat, Sourdough, and French White Bread

### Sliced Deli Meats AVG

Oven Roasted Turkey, Clover Honey Ham, and Roast Beef

### Sliced Cheeses V AVG

Tillamook Cheddar, Swiss, Provolone

### Accompaniments V<sup>2</sup> AVG

Lettuce, Tomato, Red Onion, Pickles

### Deli condiments V<sup>2</sup> AVG

Stone ground Mustard, White Wine Dijon Mustard, Classic Yellow Mustard, and Mayonnaise

### Sea Salt or BBQ Kettle Chips V AVG

### Lemon Dessert Bars or Iced Chocolate Brownies V

## TEX-MEX TABLE

### Nacho Bar V AVG

Tortilla Chips, Southwest Queso Dip, Pico de Gallo, Guacamole, Lime Sour Crema, and Pickled Jalapenos

### Tex-Mex Garden Salad V<sup>2</sup> AVG

Crisp Romaine, fresh Cucumber, pickled Red Onion, Roasted Corn, Black Beans, Radish, and Creamy Oregano Dressing

### Green Chili & Toasted Cumin Chicken Carnitas AVG

Marinated and slow cooked Chicken Thighs with citrus, toasted spices, roasted Green Chili, and Cilantro

### Adobo Carne Asada AVG

Skirt Steak marinated with Chipotle Adobo, fresh Orange & Lime juice, Guajillo Chilies, and Toasted Coriander

### Grilled Elote V AVG

Grilled Corn on the Cob, seasoned with Lime Mayo, Chili Powder, Cotija Cheese, Lime, and Cilantro

### Tex-Mex Red Rice (Arroz Rojo) V<sup>2</sup> AVG

Long grain White Rice, simmered in a rich tomato broth with Onions and Garlic

### Warm Flour or Corn Tortillas V AVG

### Marionberry or Apple Empanadas V

## BRIDGE CITY TABLE

### Chickpea Caesar Salad V AVG

Crisp Romaine, Lemon Zested Chickpeas, Shaved Parmesan, Butter Garlic Croutons, and Caesar Dressing, Contains; Anchovies

### Creamy Tomato Basil Bisque V

Fresh Tomato puree, Fresh Basil, and Heavy Cream

### Pesto Cream Caprese Stuffed Chicken Breast AVG

Seared Chicken Breasts stuffed with Mozzarella, Fresh Basil, and Roasted Tomatoes, Basil Pesto Cream Sauce

### Pacific Northwest Gremolata Crusted Salmon

Salmon Filets with a Herbed Panko crust and Lemon Caper Buerre Blanc

### Garlic & Chive Butter Grilled Focaccia Bread V

### Crème Brulee Cheesecake V

Individual Cheesecake, Oregon Berries



V Vegetarian

V<sup>2</sup> Vegan

AVG Made Avoiding Gluten



# PICNIC TABLES

All Picnic packages include Iced or Lemonade

*Buffets are priced per person and are based on a 20 guest minimum.*

## MULTNOMAH FALLS

**Tomato & Tahini Orzo Pasta Salad** V  
Orzo Pasta, Cherry Tomatoes, Shallots, Cucumber, Fresh Herbs, Feta Cheese, Lemon Tahini Dressing

**Crisp Caesar Salad** V  
Crispy Romaine lettuce, Buttered Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

**Baked Salmon Skewers** AVG  
Citrus Vinaigrette

**Oven Roasted Turkey**  
Browned Butter Cream Sauce

**Cinnamon Maple Roasted Butternut Squash** V AVG

**Roasted Garlic & Herb Broccolini with Lemon** V AVG  
Agrumato Olive Oil

**Pineapple Upside Down Cake** V

## LOST LAKE

**Mixed Green Garden Salad** V<sup>2</sup> AVG  
Romaine, Red Leaf Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Buttermilk Ranch, and Balsamic Vinaigrette

**Dill Apple Cider Potato Salad** V<sup>2</sup> AVG  
Yukon Gold Potatoes, Apple Cider Vinegar, Fresh Dill, Carmelized Onions

**Maple Baked Beans** V<sup>2</sup> AVG

**Grilled Corn on the Cob** V<sup>2</sup> AVG  
Smoked Paprika Butter

**All Beef Hot Dogs** AVG  
Stadium Buns

**All Natural Beef Burger** AVG

**Deli Platter** V<sup>2</sup> AVG  
Red Leaf Lettuce, sliced Red Onion, Tomato, Dill Pickle spears, Tillamook Cheddar & Swiss Cheese

Stone ground Mustard, White Wine Dijon Mustard, Classic Yellow Mustard, and Mayonnaise

**Watermelon Wedges** V<sup>2</sup> AVG

**Chocolate Chip, Snickerdoodle cookies, or Iced Chocolate Brownies** V

*Vegan Burger pub buns,  
Stadium Hot dog buns, or  
Gluten Free Bun –Available  
upon request -*

## MOUNT HOOD

**Garden Pasta Salad** V<sup>2</sup>  
Elbow Macaroni, minced Celery, Carrots, Red Onion, Cherry Tomatoes, Cucumbers, Black Olives, Oregano Vinaigrette

**Horseradish Broccoli Slaw** V AVG  
Broccoli florets, Red & Green Cabbage, Carrots, Red Onion, Green Apple, Scallions, Horseradish Coleslaw Dressing

**Dill Pickle Grilled Chicken Thighs** AVG  
Grilled Chicken Thighs, Dill Pickle and Roasted Corn Relish

**BBQ Beef Brisket** AVG  
Slow smoked Beef Brisket, Tangy BBQ sauce and Grilled Onions

**Four Cheese Mac & Cheese** V  
Cavatappi noodles, Tillamook Sharp Cheddar, Gruyere, Mozzarella, Parmesan Mornay sauce

**Home style Cornbread with whipped Honey Butter** V

**Pecan Dessert Bars** V



V Vegetarian

V<sup>2</sup> Vegan

AVG Made Avoiding Gluten



## NORTH BY NORTHWEST

**Heirloom Tomato & Watermelon Salad** V<sup>2</sup> AVG  
Heirloom Tomatoes, Watermelon,  
Banana Peppers, Sweet pickled Onions,  
Feta Cheese, Candied Pecans, Aged  
Balsamic Vinaigrette, Micro Basil

**MIXED LOCAL BABY GREENS SALAD** V<sup>2</sup> AVG  
Baby Green Lettuces, Roasted  
Hazelnuts, Gorgonzola crumbles,  
Dried Cranberries, Strawberry  
Champagne Vinaigrette

**Country Fried Chicken**

**BBQ Smoked Pulled Pork** AVG

**Rosemary Roasted Yukon Gold Potatoes** V<sup>2</sup> AVG

**Vichy Carrots** V AVG  
Baby Carrots, Sweet Butter glaze

**Assorted Mini Tarts** V  
Chocolate, Berry, Lemon, and Apple

## URBAN COWBOY

**GARDEN SALAD** V<sup>2</sup> AVG  
Baby Mixed Greens, Cherry Tomato,  
Cucumber, Red Onion, Mushroom,  
Cracked Mustard Vinaigrette

**Citrus Cole Slaw** V AVG  
Shredded Napa Cabbage, Carrots, Red  
Cabbage, Meyer Lemon Aioli

**Grilled Corn on the Cob** V<sup>2</sup> AVG  
Chili Lime Butter

**CHILI INFUSED BBQ CHICKEN** AVG  
Chili Cumin Rubbed Chicken, Orange  
Ginger BBQ Sauce

**PECAN SMOKED PEPPERED** AVG  
**SAUSAGE**  
Bourbon BBQ Sauce

**Four Cheese Mac & Cheese** V  
Cavatappi noodles, Tillamook Sharp  
Cheddar, Gruyere, Mozzarella  
Parmesan Cheese Mornay Sauce

**Jalapeno Cornbread & Buttermilk Bisquits** V

**Chocolate Bourbon Pecan Tarts** V

## Main Dishes

**Smoked BBQ Pulled Pork** AVG

**Smoked BBQ Beef Brisket** AVG

**BBQ Chicken** AVG

**Zenner's Bratwurst**  
IPA Sauerkraut

**Southern Fried Chicken**

**Impossible Burger Patties** V<sup>2</sup>

## Sides

**Gluten-Free Burger Bun** AVG

**Mixed Green Garden Salad** V<sup>2</sup> AVG  
Romaine, Red Leaf Lettuce, Cherry  
Tomatoes, Cucumbers, Carrots,  
Buttermilk Ranch, Balsamic  
Vinaigrette

**Grilled Corn on the Cob** V<sup>2</sup> AVG  
with Paprika Butter

**BROCCOLI SLAW** V AVG  
Broccoli florets, Red & Green  
Cabbage, Carrots, Red Onion, Green  
Apple, Scallions, Creamy Coleslaw  
Dressing

**Roasted Garlic and Herb Yukon Gold Potatoes** V<sup>2</sup> AVG

**Four Cheese Mac & Cheese** V  
Cavatappi noodles, Tillamook  
Sharp Cheddar, Gruyere,  
Mozzarella Parmesan Cheese  
Mornay Sauce

# ENHANCEMENTS





# A LA CARTE

Lunches are priced per person. Can be Boxed, Plated  
Pricing is based on a 20 guest minimum.

## Caprese Grilled Chicken Panini

Rustic Ciabatta bread, creamy Basil Pesto Aioli, Garlic roasted Tomatoes, Fresh Mozzarella, and Lemon grilled Chicken Breast

## Open Faced Steak Sandwich

Flank Steak, Caramelized Onions, Peppers, Bearnaise sauce, Artisan bread

## Spicy Italiano Sandwich

Mortadella, Capicola, Genoa Salami, Tomato, Provolone, Mama Lil Peppers, Red Wine Vinaigrette

## Tofu Bahn Mi V

Toasted French baguette, Sriracha Aioli, pickled Carrots, Onions, Jalapenos, Fresh Cilantro, and Tamari marinated Tofu

## Grilled Vegetable Sandwich V

Eggplant, Squash, Roasted Red Pepper, Hummus, Pesto, Ciabatta

## Smoked Salmon Salad AVG

Crisp Romaine, Red Leaf Lettuce, Smoked Salmon Lox, Hard-boiled Egg, fried Capers, minced Red Onion, Creamy Lemon Dill Vinaigrette

## Mediterranean Panzanella Salad V

Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cucumbers, Red Onion, Croutons, Creamy Oregano Vinaigrette

## Bistro Salad V AVG

Butter Lettuce, Romaine, Candied Walnuts, Chives, pickled Red Onion, Champagne Vinaigrette  
add Grilled Chicken



Gluten Free Bread +

Gluten Free Chocolate Chip Cookies +

# BOWLS

## SOUTHWEST STYLE BOWLS

### SPICY SOUTHWEST GRILLED CHICKEN BOWL AVG

Chipotle Lime grilled Chicken, Black Bean & Corn Pico de Gallo, Cilantro Rice, Queso Fresco, Guacamole, Sour Cream

### CARNE ASADA STREET TACO BOWL AVG

Citrus marinated Carne Asada, Cilantro Rice, Black Bean, roasted Corn, Pico de Gallo, Queso Fresco, Guacamole, Sour Cream, grilled Corn Tortillas

### VEGGIE FAJITA BOWL V AVG

Sauteed Peppers, Onions, Cilantro Rice, Black Beans, Roasted Corn, Pico de Gallo, Queso Fresco, Guacamole, Sour Cream

## BENTO BOWLS

### TERIYAKI BENTO BOWL V AVG

Seasoned Brown Rice, Edamame, Cucumbers, Avocado, Radish, Carrots, pickled Ginger, and Wasabi Mayo  
Add  
Chicken  
Beef  
Shrimp

V Vegetarian

V Vegan

AVG Made Avoiding Gluten



# PLATED DINNER

Plated dinner to include regular & decaffeinated coffee, hot teas

## ENTRÉES

### Braised Beef Short Ribs

Celery Root Potato Puree, Balsamic Cippolini Onions, Honey Glazed Carrots, Tobacco Onions

### Black Salt Grilled NY Striploin

Black Salt, Apple Horseradish, Compound Butter Yukon Gold Potato Puree, Pickled Patty Pan Squash, Roasted Shallot Demi-Glace

### Grilled Beef Filet Mignon

Parsnip Potato Puree, Pickled Greens, Grilled Asparagus, Fried Garlic Confit Tomatoes, Balsamic Merlot Sauce

### Pink Peppercorn Beef Sirloin

Parsnip Potato Purée, Herb Roasted Patty Pan Squash & Cherry-Merlot Reduction

### Draper Valley Airline Chicken Breast

Marinated in Mustard Seed Espelette, Apple Onion Marmalade, Pommes Dauphinoise, Parisian Vegetables, Honey Truffle Syrup

### Moroccan Chicken

Seared Chicken Breast, Herbed Couscous, Preserved Lemon, Herbed Olive Sauce, Sumac Roasted Asparagus

### Chicken Vera Cruz

Smoked Paprika Chicken Breast marinated in Tequila, Garden Risotto, Roasted Rainbow Carrots, Cilantro Vinaigrette

### Cider and Maple Glazed Bone in Frenched Pork Chop

Colcannon Potatoes, Vichy Carrots, Cumberland Sauce

### Grilled Steelhead Trout

Grilled Steelhead, Ginger Infused Basmati Rice, Roasted Baby Carrots, Sweet Chili Glaze

### Ginger & Tamari Glazed Salmon

Ginger Lemon Grass Steamed Rice, Togarashi Bok Choy, Kafir Lime, Toasted Sesame Slaw

### Macadamia Nut Crusted Ling Cod

Green Curry Sauce, Jalapeno Rice Cake, Sauteed Shiitake Mushrooms, Wok Fried Bok choy



 Vegetarian

 Vegan

 Made Avoiding Gluten



## Vegan/Vegetarian Entrees

### Roasted Chickpea Ratatouille V AVG

Eggplant, Zucchini, Yellow Squash, Red Onion, Garbanzo Beans, Fresh Herbs, Plum Tomatoes

### Vegetable Strudel V

Sautéed leeks, Spinach, Zucchini, Yellow Squash, Matchstick Carrots in a Phyllo wrap, Tomato Fondue Sauce, Basil oil

### Portobello Napoleon V

Grilled Portabella, sautéed Spinach, Roasted Red Bell Pepper, Polenta cake, Potato Olive Oil sauce

### Charred Cauliflower Steak V AVG

Roasted Sweet Potato, Quinoa Salad, Confit Butternut Squash, Red Pepper Pesto

### Tuscan Lentil Stew V AVG

Kale, Red Potatoes, Red Lentil, Red Beans, Garbanzo Beans, Sweet Tomatoes, Celery, Onions, Fried Shallots

### Heirloom Scarlet Runner & Cranberry Bean Cassoulet V

Roasted Vegetables, Wild Mushrooms, Confit Tomato Vegetable Broth, Buttery Gratin Panko Topping

## SALADS

*Select one for entire group*

### Mixed Field Greens

Cherry Tomatoes, Pickled Red Onion, Candied Pecans, Herbed Chèvre, Roasted Shallot Sherry Vinaigrette

### Caesar Chop Salad

Chopped Romaine Hearts, Roasted Garlic Croutons, Lemon Wedges, Shaved Parmesan, Creamy Caesar Dressing

### Pickled Pear & Gorgonzola Salad

Pickled Pears, Oregon Blue Cheese, Toasted Hazelnuts, Roasted Tomatoes, Maple Dijon Vinaigrette

### Strawberry Spinach Salad

Strawberries, Spinach, Burrata, Pickled Red Onion, Toasted Hazelnuts

### Caprese Salad

Fresh Mozzarella, Plum Tomatoes, Olive Oil, Fresh Basil, Balsamic Glaze, Sea Salt

### Green Garden Salad

Mixed Baby Greens, English Cucumber, Carrots, Asparagus, Mint Vinaigrette

## DESSERTS

*Select one for entire group*

### New York Cheesecake

Seasonal Berry Compote, Chantilly Cream

### Salted Caramel Cheesecake

Amarena Cherry Syrup, Gaufrette Wafer

### Crème Brûlée Cheesecake

Crème Anglaise, Fresh Berries

### Baked Pear Almond Tart

Chantilly Cream

### Willamette Apple Frangipane Tart

Caramel, Chantilly Cream





# BEVERAGE OFFERINGS

## NON-ALCOHOLIC

### Portland Roasting Coffee

Regular or Decaf

### Hot Tea

Variety of Smith Tea bags

### Hot Chocolate

### Hot Apple Cider

### Canned Water (12 oz. Cans)

Still or Sparkling

### Pepsi Products (12 oz. Cans)

### Infused Lemonade

Strawberry, Basil, Mint

### Infused Water Station

Cucumber Mint, Melon, Lemon

### Juice

Apple or Orange

### Fruit Punch

### Lemonade

### Iced Tea

# ALCOHOL OFFERINGS

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Oregon Zoo Catering bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a 250 bartender fee with a four (4) hour minimum, each additional hour is \$50.

### House Wine

### Premium Wine

### Local Hard Seltzer

### Spirits

Absolut Vodka | Bombay Sapphire Gin  
| Bacardi Rum | Jack Daniels Whiskey  
| Jim Beam Bourbon | Jose Cuervo  
Gold Tequila | Crown Royal Whiskey |  
Chivas Regal Scotch | Bailey's Irish  
Cream | Grand Marnier | Kahlua

### Local Craft Beer

### Domestic Beer

### Local Cider

### Bartender

Up to four hours of service.  
One bar per 100 guests.

**PER BARTENDER \$250**



# THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

**Together, we look forward to delivering The Levy Difference.**

## EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Zoo. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

## MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

## MINIMUM REQUIREMENTS

There is a 100.00 service fee for all orders under 20 guests, additional service fee may apply.

## OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

## PRICING & GUARANTEES

Prices quoted in the menu do not include the 22% administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (30) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 10% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

## SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of 200.00 per four-hour shift with each additional hour of 50.00 per hour.

## EVENT TIMELINE

Prices are based on a one-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to one hour.

## CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

## CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

## OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

## BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Oregon Zoo Catering, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Oregon Zoo Catering must supply all beer, wine and liquor and must be served by a Oregon Zoo Catering employed OLCC Certified Bartender.

## PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least thirty (14) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card. A major credit card is required to be on-file for all events. Card will be used to guarantee payment of any replenishment or new orders requested during an event. These charges will be billed to the credit card unless payment is received at the end of the event.



## PRIVATE EVENTS AT THE OREGON ZOO

The Oregon Zoo provides a high-quality, unique dining environment to enhance the guest experience while working toward our vision of a better future for wildlife. Our cuisine reflects our values— we commit to creating locally sourced menu items while showcasing our creativity using a Northwest cooking style and the bounty of fresh ingredients. From sourcing products with sustainably produced palm oil to ensuring our seafood meets Seafood Watch Sustainability Standards, we strive to be stewards of the environment through our purchasing practices.

## CONFIRMING YOUR EVENT

The zoo will send an event licensing agreement with deposit and payment requirements, as well as event details. A signed agreement and non-refundable deposit are required for final confirmation. Some events may require a second non-refundable deposit, due seven days prior to the event. All deposits will be deducted from your final balance.

## Insurance

Proof of Commercial General Liability or Private Event Insurance is required for all events at the Zoo with a limit of no less than \$1,000,000 and \$500,000 per accident. Proof of Worker's Compensation is required if the Licensee has any employees present at the event, and Automobile Insurance is required if the Licensee will have any vehicles on Zoo grounds.

## Attendance Guarantees

Your minimum guaranteed attendance is due 7 business days prior to your event. Final attendance guarantee is due 7 business days prior to the event. If Oregon Zoo catering does not receive a final attendance count by the due date, your estimated attendance will become the guarantee. Final food and beverage charges will be based on the guarantee or actual number, whichever is greater.

## Cancellations

If an event is canceled for any reason, all deposits will be forfeited. Events cancelled within four months of the event date will incur the cost of the Food & Beverage minimum and a percentage of the room rental. Events canceled within seven days of the event date will incur the total cost of the event based on the guaranteed guest count.

## HOSTING YOUR EVENT

### Load-In & Set-up

Arrangements for events that require load-in or set-up must be made in advance with your catering coordinator. Access to your event site starts one or two hours prior to guest arrival and ends one hour after guest departure. If additional load-in/load-out time is needed, charges may apply. A detailed list of all vendor contacts must be submitted prior to your scheduled load-in or set-up time.

### Displays & Decorations

All displays, decorations and give-away items proposed by clients are subject to the approval of Oregon Zoo catering. Arrangements must be made with your event coordinator 14 days prior to your event.

Please be aware of the following restrictions:

- Balloons are only allowed in the Cascade Crest Ballroom and may not leave the room once inside
- No balls, Frisbees or other items meant to be tossed or thrown
- Confetti limited to indoor tabletops only (cleaning fees may apply)
- Staples, tacks or tape may not be used on non-tackable walls
- No glitter or shredded Mylar streamers
- Objects may not be suspended from the ceiling
- No fog/haze machines
- Additional charges will apply for extra cleaning required, damage done to zoo property or any missing items.

## Personal Property

Property of the client and their guests brought to or left at the zoo is the responsibility of the client. The Oregon Zoo will not be liable for any loss or damage to any such property for any reason.

## COMING TO THE ZOO

### Parking & Public Transit

The Oregon Zoo is accessible by public transit and automobile. For more information about getting to the zoo and parking, please visit [www.oregonzoo.org/getting-zoo](http://www.oregonzoo.org/getting-zoo)

### Admission

Zoo admission is required for all guests to enter zoo grounds. Events located inside the Cascade Crest Ballroom, Cascade Grill, and Conservation Hall do not need admission to reach the event space but admission is still required for each guest wishing to access zoo grounds. Zoo admission is required for all guests in all other event spaces. Discounts are available for groups of 20 or more paid tickets.

### Smoking & Tobacco Use

To provide a healthy, safe environment for visitors, smoking of any type, including vaping and electronic cigarettes, is prohibited.