



2022

Portland Spirit

PRIVATE EVENT MENU



**Pricing does not include applicable tax or service gratuity.*



DISPLAYED HORS D'OEUVRES

\$4/person

Vegetable Crudite - An array of fresh seasonal vegetables sourced from throughout the Pacific Northwest served with house vegetable dip (GF)

Fresh Fruit Display - Variety of fresh seasonal fruit (V & GF)

Hummus Display - Served with pita bread, roasted red peppers and roasted garlic (V)

\$6/person

Carved Turkey - Carved on site, served with house bread, mayonnaise, dijon mustard

Hill Farms Steamship Ham - Carved on site, served with house bread, mayonnaise, dijon mustard

\$7/person

Cheese Display - Imported and domestic cheese served with an assortment of crackers

\$8/person

Roasted Strip Loin - Pacific Northwest New York roasted strip loin, carved on site, served with house bread, horseradish cream sauce

\$9/person

Mediterranean Display - Marinated Greek olives, cured meats, feta cheese, pepperoncini, artichoke hearts and pickled onions served with pita bread

\$16/person

Seafood Display - Smoked salmon lox, bay shrimp, Dungeness crab, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce

TRAY PASSED HORS D'OEUVRES

\$2/item

- Mushroom caps with jackfruit topped with radish sprouts (V & GF)
- Pita bread with hummus & roasted red peppers (V)

\$2.50/item

- Bruschetta (V)

\$3/item

- Assorted mini quiche
- Crostini with goat cheese & sun-dried tomato
- Crostini with cambozola cheese and cipolline onion
- Jumbo prawns with cocktail sauce (GF)
- Elote cups - roasted corn, cotija cheese, jalapeño & lime seasoning (GF)

\$3.50/item

- Balsamic-glazed asparagus spears wrapped in prosciutto (GF)
- Mini sweet pepper stuffed with mozzarella wrapped in prosciutto (GF)
- Coconut curry chicken satay with sweet Thai chili sauce (GF)
- Columbia River steelhead cakes with lemon caper aioli
- Mushroom caps with sausage & gorgonzola cheese (GF)

\$4/item

- Steak bites marinated in chimichurri (GF)
- Bacon-wrapped prawns with mango coulis (GF)



PLATED LUNCH

\$32 per person

Included

- Fresh baked bread
 - Seasonal house salad
 - All protein entrées served with chef's choice starch* and seasonal vegetables
- *Starch could contain gluten, please request all GF if needed*

Choose Two Protein Entrées

- **Carne Adobada (only available on Portland Spirit) (GF)**
Chipotle marinated, charbroil skirt steak topped with fire-roasted salsa and cotija cheese, served with mashed potatoes
- **Herb-roasted or garlic cilantro lime-marinated beef shoulder tender (GF)**
Your choice of sauce: Chimichurri; mushroom demi-glace; tomatillo and radish salsa; or glazed balsamic onions
- **Baked or blackened Columbia River steelhead or Pacific cod (GF)**
Your choice of sauce: Fresh mango salsa; gremolata with white wine and lemon-infused olive oil (baked only); lemon caper cream sauce (cod only); or pineapple chutney
- **Chicken mole (GF)**
Topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- **Pan-seared breast of chicken (GF)**
Your choice of sauce: Roasted garlic cream sauce; marsala sauce; or herb marinated with lemon caper cream sauce
- **Roasted al pastor pork loin (GF)**
Topped with pickled onions, jalapeño and cilantro
- **Champagne citrus marinated breast of chicken finished with an orange glaze (GF)**
- **Caesar salad with blackened Columbia River steelhead topped with pickled onions (GF)**

Choose One Vegetarian Entrée

- **Taco salad in a tortilla bowl**
Sauteed corn, beans, rice, seasonal vegetables, jalapeño, topped with cotija cheese and crema
- **Portobello mushroom stuffed with feta, tomato, onion and zucchini (V w/out feta)(GF)**
- **Bell peppers stuffed with 5 grain medley (wild rice, red quinoa, black quinoa, barley & wheat berry) with seasonal vegetables (V & GF)**
- **Spinach ravioli tossed in garlic herb butter**
- **Yellow or green Thai curry vegetables over steamed rice (V & GF)**
- **Pasta primavera with roasted garlic cream sauce**
- **Macaroni & cheese - Oregon white sharp cheddar cheese sauce**
- **Vegetarian enchiladas served with rice and beans**

** add an entrée for \$5*



LUNCH BUFFET

\$36 per person

Included

- Fresh baked bread
- Fresh vegetable display with herb dip
- Fresh fruit display
- Imported and domestic cheese display with crackers

Choose Two Salads

- Mixed green salad (V & GF)
- Black bean & corn salad with roasted red peppers and cotija cheese (GF)
- Caesar salad with parmesan, fresh croutons and pickled onions (GF w/o croutons)
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar (V & GF)
- Citrus salad with orange segments, jicama, apple, almonds and raisins (V & GF)
- Kale and spinach salad with dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette (V & GF)

Choose One Side

- Fresh seasonal vegetables (V & GF)
- Roasted red parsley potatoes (V & GF)
- Traditional rice pilaf (V & GF)
- Spanish rice
- Garlic mashed potatoes (GF)
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese
- Israeli couscous with seasonal vegetables (served warm)
- Baked potatoes topped with sour cream and chives (add bacon for \$1 per person) (GF)

Choose Two Entrées

- **Salmon Fillet (GF)**
Your choice of sauce: Gremolata, lemon caper butter, pineapple chutney
- **Pan-seared breast of chicken**
Your choice of sauce: Wild mushroom cream sauce, marsala sauce or pineapple chutney
- **Herb marinated or garlic, cilantro and lime marinated beef shoulder tender (GF)**
Your choice of sauce: Chimichurri; mushroom demi-glace; or caramelized shallot gorgonzola compound butter
- **Beef bourguignon (GF)**
- **Cheese ravioli tossed in garlic herb butter sauce**
- **Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce**
- **Chicken parmesan topped with marinara sauce**
- **Thai yellow coconut curry vegetables over steamed rice (V& GF)**



PLATED DINNER

\$38 per person

Included

- Fresh baked bread
- Seasonal house salad
- All protein entrées served with chef's choice starch* and seasonal vegetables

**Starch could contain gluten, please request all GF if needed*

Choose Two Protein Entrées

- **Herb roasted Pacific Northwest beef tenderloin (GF) with adovada marinade or citrus lime cilantro marinade (pick one)**

Your choice of sauce: Chimichurri; mushroom demi-glace; caramelized shallot gorgonzola compound butter; tomatillo and radish salsa; bacon jam; or balsamic onion glaze

- **Baked, blackened or horseradish crusted (pick one) Columbia River steelhead (GF)**

Your choice of sauce: Fresh mango salsa; gremolata with white wine & lemon infused olive oil; pineapple chutney; fresh Oregon berry salsa; or orange glaze.

Stuffed with bay shrimp & ricotta (Add \$1 per person)

- **Pan-seared breast of chicken* (GF)**

Your choice of sauce: Mushroom cream sauce; Marsala sauce; Pineapple salsa; Lemon caper cream sauce; or Wrapped in prosciutto & topped with tomato relish and provolone.

**Parmesan crusted breast of chicken available upon request*

Choose One Vegetarian Entrée

- **Vegetarian lasagna**

Fresh layers of pasta stuffed with seasonal vegetables, fresh mozzarella cheese; finished with marinara sauce

- **Wild mushroom ravioli tossed in garlic herb butter or a basil pesto sauce (pick one)**

- **Yellow Thai curry vegetables over steamed rice (V & GF)**

- **Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce**

- **White polenta cheesecake topped with seasonal vegetables (only on Portland Spirit)**

- **Cauliflower crust Greek calzone served with sun-dried tomato pesto sauce (V & GF)**

- **Peppers stuffed with a 5-grain medley & seasonal vegetables (V)**

- **Portobello mushroom stuffed with feta, tomato, onion and zucchini (V w/out feta)(GF)**

** add an entrée for \$5*



DINNER BUFFET

\$42 per person

Included

- Fresh baked bread
- Fresh vegetable display with herb dip
- Fresh fruit display
- Imported and domestic cheese display with crackers

Choose Three Salads

- Mixed green salad with house vinaigrette (V & GF)
- Black bean & corn salad with roasted red peppers and cotija cheese (GF)
- Caesar salad with parmesan, fresh croutons and pickled onions (GF w/o croutons)
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar (V & GF)
- Citrus salad with orange segments, jicama, apple, almonds and raisins (V & GF)
- Kale and spinach salad with dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette.
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon infused olive oil
- House pasta salad
- Roasted beet and jicama salad (V & GF)

Choose Two Sides

- 5-grain blend (V)
- Spanish Rice (V & GF)
- Traditional rice pilaf (V & GF)
- Garlic mashed potatoes (GF)
- Steamed fresh seasonal vegetables (V & GF)
- Roasted red parsley potatoes (V & GF)
- Tallow roasted fingerling potatoes (GF)
- Baked potatoes topped with sour cream and chives (Add bacon for \$1 per person)

Choose Two Protein Entrées

- **Mild harissa or herb-marinated beef shoulder tender (GF)**
Your choice of sauce: Shallot gorgonzola compound butter; rich demi-glace; or chimichurri
- **Carne adobada**
New Mexico red chile marinated, charbroil shoulder tender with tomatillo radish salsa & queso fresco — Available on Portland Spirit and Columbia Gorge Sternwheeler only
- **Champagne citrus marinated breast of chicken (GF)**
Orange glaze or Bermuda onions (pick one)
- **Pan-seared breast of chicken**
Your choice of sauce: Wild mushroom cream sauce; marsala sauce; marinara; pesto cream sauce or roasted garlic cream sauce
- **Columbia River steelhead fillet (GF)**
Your choice of sauce; Gremolata with lemon infused olive oil; lemon caper compound butter; pineapple chutney; or horseradish crusted and finished with lemon infused olive oil
- **Herb roasted Pacific Northwest New York striploin (add \$2 per person) (GF)**
Your choice of sauce: Shallot gorgonzola compound butter, rich demi glace or chimichurri
- **Yellow Thai curry vegetables on white rice (V & GF)**
- **Seasonal vegetarian lasagna**
- **Pasta primavera with roasted garlic alfredo sauce**
- **Roasted al pastor marinated pork loin with pickles, onions and jalepeños (GF)**
- **Bowtie carbonara with ham, peas and mushrooms**



PLATED DESSERT

Choose two options — \$7 per person

Choose three options — \$10 per person

Chef's choice — \$5 per person

Chocolate Truffle *by La Provence*

Layers of chocolate cake, ganache, vanilla syrup and dark chocolate mousse covered with dark chocolate icing

Tropical Trifle *by La Provence*

A layer of coconut biscuit, lime mousse, biscuit and passion fruit mousse covered with black currant icing

Tiramisu *by La Provence*

A chocolate sponge soaked in coffee syrup, layered with crunchy hazelnuts and mascarpone mousse

Versailles *by La Provence*

Layers of chocolate cake and vanilla, coffee and chocolate mousse

Lemon Dream *by La Provence*

Chocolate-almond cake layered with crunchy hazelnuts and lemon mousse, covered with dark chocolate icing

New York Cheesecake with House Mixed Mountain Berry Sauce

Flourless Chocolate Torte *by Sweet Streets (GF)*

OTHER DESSERT SELECTIONS

White & dark chocolate dipped strawberries **\$3/each**

Fresh baked chocolate chip cookies **\$2/each**

Assorted miniature desserts **\$9/person**



BBQ BUFFET MENU

\$50 per person

Displayed

Hors d'oeuvres

- Imported & domestic cheese display with crackers
- Seasonal fruit display
- Pickled seasonal vegetables

Choose Three Salads

- Fresh artisan romaine topped with fresh fruits, finished with house vinaigrette (V & GF)
- Corn, black bean, napa cabbage and sweet pepper slaw (V & GF)
- Baby kale & arugula salad with citrus dressing (V & GF)
- Bacon potato salad (GF)
- Pesto pasta salad (V)

Choose Three

Protein Entrées

- Corn on the cob served with crema & queso fresco
- Barbecue chicken quarter
- Barbecue baby back ribs
- Barbecue NY striploin
- BBQ beans with Beyond Sausage (V)

Dessert

- Fresh baked cookies



SEASONAL HOLIDAY BUFFET

\$50 per person

November - December

Fresh roasted winter vegetables

*Spaghetti squash, Brussels sprouts, green beans, carrots, squash,
zucchini, turnips, spinach*

Rosemary stuffing with apples and hazelnuts

Freshly baked bread

Locally sourced fresh fruit display

Local cheeses and assorted cracker display

Seasonal locally sourced fresh vegetable display with herb dip

Mixed green salad

Pickled beet and jicama salad

Spinach, kale, dried cranberry and hazelnuts with house seasonal vinaigrette

Fresh cranberry sauce enhanced with Marion blackberries

Roasted garlic mashed potatoes

Roasted yams tossed in brown sugar and butter

Carved Northwest turkey with gravy or Hill Farms Steamship ham (Pick 1)

Carved Pacific Northwest New York strip loin with horseradish cream sauce

Seasonal dessert