



2023

Portland Spirit

PRIVATE EVENT MENUS



**Pricing does not include applicable tax or 22% service gratuity.*



DISPLAYED HORS D'OEUVRES

\$4.50/person

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

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

\$5/person

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

\$6/person

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

\$7/person

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

\$9/person

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

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

\$9.50/person

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

\$17/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

• Pita bread with hummus & roasted red peppers (V)

\$3/item

• Mushroom caps with jackfruit topped with radish sprouts (V & GF)
• Bruschetta (V)

\$3.50/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)

\$4/item

• Balsamic-glazed asparagus spears wrapped in prosciutto (GF)
• Mini sweet pepper stuffed with mozzarella wrapped in prosciutto (GF)
• Columbia River steelhead cakes with lemon caper aioli
• Mushroom caps with sausage & gorgonzola cheese (GF)

\$4.50/item

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

\$5.00/item

• Coconut curry chicken satay with sweet Thai chili sauce (GF)



PLATED LUNCH

\$35 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**
Sautéed 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 per person



LUNCH BUFFET

\$40 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

\$42 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 per person*



DINNER BUFFET

\$48 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 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 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 glaze; 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 dessert — \$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*

French coconut biscuit cake, 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
- Fresh baked bread

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 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

\$52 per person

Sides

- Fresh roasted winter vegetables
(Spaghetti squash, brussels sprouts, green beans, carrots, squash, zucchini, turnips, spinach)
- Rosemary stuffing with apples and hazelnuts
- Fresh baked bread
- Fresh cranberry sauce enhanced with Marion blackberries
- Roasted garlic mashed potatoes
- Roasted yams tossed in brown sugar and butter

Displayed

Hors d'oeuvres

- Locally sourced fresh fruit display
- Local cheeses and assorted cracker display
- Seasonal locally sourced fresh vegetable display with herb dip

Salads

- Mixed green salad
- Pickled beet and jicama salad
- Spinach, kale, dried cranberry and hazelnuts with house seasonal vinaigrette

Choose

Two Entrées

- Carved Northwest turkey with gravy
- Carved applewood ham served with house bread
- Carved Pacific Northwest New York strip loin with horseradish cream sauce

Desserts

- Seasonal dessert