



2023

*Portland Spirit*

## PRIVATE EVENT MENUS



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



# HORS D'OEUVRES

## DISPLAYED

### \$4.00/person

**Mini Smoked Salmon Lox Wraps** - Cream cheese, capers, pickled onions and fresh dill on spinach tortilla

**Caprese Sliders** - Fresh tomatoes, mozzarella cheese and basil, served with basil pesto and balsamic vinegar on challah bread (can be made vegan)

### \$4.50/person

**Vegetable Crudit ** - 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)

**BBQ Pulled Pork Sliders** - Topped with pickled onions, carrots and jalape os on challah bread

**Savory Brie en Cro te** - Baked brie served with crostini

### \$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

### \$14/person

**Charcuterie & Cheese Display** - Assorted Pacific Northwest cheeses (Drunk Monk, Sleeping Beauty and Apfelheller), imported cured meats from Italy (Spicy Schiacciata, Guanciale and Salami Finocchio), dried fruits, nuts and roasted sweet peppers, served with fresh 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

### \$2/item

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

### \$3/item

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

• Bruschetta (V)

• Falafel with coconut tzatziki sauce (V & GF)

### \$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)

### \$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

• Mini beef wellingtons

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



# BRUNCH BUFFET

\$36 per person

## Included

- Croissants
- Assorted scones

## Displayed

### Hors d'oeuvres

- Imported & domestic cheese display with crackers
- Seasonal fruit display
- Locally sourced seasonal fresh vegetable display with herb dip
- Seafood Display — Smoked salmon lox, bay shrimp, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce.

## Salads

- Kale and spinach salad with hazelnuts, Sweet Drop peppers and dried cranberries
- Mixed green salad with house vinaigrette

## Sides

- Black pepper bacon
- Breakfast sausage links
- Scrambled eggs
- Country style potatoes

## Entrées

- French toast with maple syrup
- Eggs benedict
- Vegetarian lasagna



# 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

### **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 — mix of three **\$9/person**  
(*lemon bar, chocolate chip cookie brownie & marionberry crumble bar*)

Assorted miniature desserts — mix of four **\$12/person**  
(*lemon bar, chocolate chip cookie brownie & marionberry & GF peanut butter crunch bar*)





# 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