**Breakfast Tables**

Buffets include regular & decaffeinated coffee, hot teas

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

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**Breakfast Stations**

Stations require chef attendant.

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

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**Plated Breakfast**

Plated breakfasts include regular & decaffeinated coffee, hot teas

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

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**Enancements**

- Brioche French Toast
  - 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
  - Fluffy Scrambled Eggs with melty Tillamook Cheddar Cheese, Peppers, Onions, and Chives

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

- Maple Cinnamon Oatmeal
  - Home style Creamy Oatmeal, Golden Raisins, Candied Pecans, and Fresh Berries

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

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**Continental Table**

- Assorted Breakfast Breads & Pastries
  - Fruit Preserves, Butter, Cream Cheese

- Seasonal Fruit Display
  - Seasonal Melons, Seedless Grapes, Oregon assorted berries

**Northwest Table**

- Tillamook Scrambled Eggs
  - Fluffy Scrambled Eggs with melty Tillamook Cheddar Cheese and Chives

- Homestyle Seared Pork Sausage
  - Patties, or Crisp Applewood Smoked Bacon

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

- Assorted Breakfast Breads & Pastries
  - Fruit Preserves, Butter, Cream Cheese

- Fresh Fruit Display
  - Seasonal Melons, Seedless Grapes, Oregon Berries

**Avocado Toast Station**

- 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**

- Raspberries, Strawberries, Blueberries, Blackberries, Mango, Creamy Cinnamon Oatmeal

**Yogurt Parfait Station**

- 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

**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**

- Grilled Cascade Beef Sirloin Steak, Country Sweet Potato Hash, Poached Egg, Broiled Parmesan Herb Crusted Tomato

**Braised Brisket Tostada**

- 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**

- Tillamook Cheddar Scrambled Eggs, Country Potato Hash, Crisp Applewood Smoked Bacon, and Chicken Apple Sausage
BAKERY

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

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

Mini Lemon Ginger Poppy Seed Scones
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
Warm Scones baked with Goat Cheese crumbles, Rosemary and Thyme

Gluten Free Assorted Breakfast Pastries
Lemon Ginger, Poppy Seed Scones, Blueberry Scones and Coffee cake

Assorted Dessert Bars
Lemon Bars, Mixed Berry Bars, and Iced Chocolate Brownies

Assorted Cookies
Chocolate Chip, Snickerdoodle, and Oatmeal Raisin

SNACKS

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

Trail Mix

Fancy Mixed Nuts

Juanitas Tortilla Chips & Salsa

Kettle Chips & Onion Dip

Assorted Candy Bars

Assorted Granola Bars

Whole Fresh Fruits

Fresh House made Popcorn

Fresh House Potato Chips

Cotton Candy

Mini Goat Cheese and Herb Scones
Warm Scones baked with Goat Cheese crumbles, Rosemary and Thyme

Warm Scones baked with Smoked Bacon bits and Sharp Cheddar Cheese

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

Warm Scones baked with Goat Cheese crumbles, Rosemary and Thyme

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

Lemon Bars, Mixed Berry Bars, and Iced Chocolate Brownies

Chocolate Chip, Snickerdoodle, and Oatmeal Raisin

Vegetarian
Vegan
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
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
English Cucumber Cups, Whipped Garlic Boursin Cheese

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

Gambas Al Pil Pil Skewers
Smoked Paprika & Garlic Shrimp, Tarragon Vinaigrette, Parsley

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

Shredded Beef Empanada
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

HOT HORS D’OEUVRES
Spiced Apricot Bacon Wrapped Scallops
Sea Scallops, Applewood Smoked Bacon, Cayenne Apricot Glaze, Scallion

Smoked Salmon Spring Roll
Cream Cheese, Smoked Salmon Lox, Dill Vinaigrette

Prosciutto Wrapped Stuffed Figs
Mission Figs, Oregonzola Mousse, Prosciutto

Spanakopita
Spinach, Feta Cheese, stuffed Phyllo Dough Triangles

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

Vegan Spring Rolls
Sweet Chili Dipping Sauce, Ponzu Sauce

Pakora "Indian Vegetable Fritters"
Mint & Cilantro Chutney

Zucchini & Roasted Corn Fritters
Shredded Zucchini, Roasted Sweet Corn, Tomato Jam, Cilantro

Olive Tapenade Cucumber Cups
English Cucumber, Kalamata Olives, Capers, Roasted Tomato, Fresh Herbs

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

Red Pepper Bruschetta Crostini
Minced Sweet Peppers, Basil Pesto, Aged Balsamic, Extra Virgin Olive Oil, Chives

VEGAN HORS D’OEUVRES
Tomato Basil Bruschetta Crostini
Roma Tomato, Mozzarella, Green Olives, Garlic, Basil, Balsamic Glaze, Toasted Crostini

Veggie Spring Rolls

Spanakopita

Foraged Mushroom and Fontina Rice Fritters

Ginger & Hoisin Glazed Meatballs

Shredded Beef Empanada

Duck Confit Wonton

Prosciutto & Pesto Pinwheel

Spiced Apricot Bacon Wrapped Scallops

Smoked Salmon Spring Roll

Prosciutto Wrapped Stuffed Figs

Spanakopita

Chicken Souvlaki Skewers

Toasted Caraway & Sea Salt Smoked Salmon

Potted Crab Crostini

Honey Roasted Red Grape

Roast Beef & Horseradish Crostini

Smoked Chicken & Apple Tart

Gambas Al Pil Pil Skewers

Smoked Paprika & Garlic Shrimp, Tarragon Vinaigrette, Parsley

Ginger & Hoisin Glazed Meatballs

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

Shredded Beef Empanada

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

Spiced Apricot Bacon Wrapped Scallops

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

Smoked Salmon Spring Roll

Cream Cheese, Smoked Salmon Lox, Dill Vinaigrette

Prosciutto Wrapped Stuffed Figs

Mission Figs, Oregonzola Mousse, Prosciutto

Spanakopita

Spinach, Feta Cheese, stuffed Phyllo Dough Triangles

Chicken Souvlaki Skewers

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

Vegan Spring Rolls

Sweet Chili Dipping Sauce, Ponzu Sauce

Pakora "Indian Vegetable Fritters"

Mint & Cilantro Chutney

Zucchini & Roasted Corn Fritters

Shredded Zucchini, Roasted Sweet Corn, Tomato Jam, Cilantro

Olive Tapenade Cucumber Cups

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

Candied Ginger & Tomato Jam Crostini

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

Red Pepper Bruschetta Crostini

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

Vegetarian
Vegan
Made Avoiding Gluten
RECEPTION DISPLAYS

Displays serve approximately 50 guests.

Roasted Vegetables Board
- 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
- Spinach, Artichoke, Parmesan Cheese, Mozzarella, Baguette

Warm Brie En Croute
- Raspberry, Candied Walnuts, Whole Wheat Baguettes, Water Crackers

Spicy Tandoori Dip /Baguette
- 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
- Smoked Knockwurst, Beer Cheese Fondue, Assorted Mustards

Domestic & Northwest Cheese Board
- Hazelnuts, Dried Fruit, Grapes, Artisan Cheese, Crackers, Sliced Baguettes

Seasonal Fruit Display
- Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, Blueberries, Raspberries, Strawberries

Mediterranean Dips & Crudités
- Hummus, Baba Ganoush, Mixed Artisan Olives, Assorted Vegetables, Buttermilk Ranch Dressing

RECEPTION DISPLAYS

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

Vegetarian  Vegan  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

RISOTTO BAR

**Arborio Rice, Sautéed Crimini Mushrooms, Asparagus, Aged Parmesan Cheese**
Add on Smoked Salmon Lox, Confit Chicken or Maple Smoked Duck Breast

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
### GASTRO PUB

- Deconstructed Cobb Salad
  - Crisp Romaine, diced Roma Tomato, crispy fried, and smothered with creamy peppered home style gravy
  - Country Fried Chicken
    - Dill Pickle brined Bone In Chicken, crispy fried, and smothered with creamy peppered home style gravy
  - German Bratwurst
    - German Bratwursts, braised in Lager Style Beer, Red Cabbage, and Green Apples

### FAR EAST TABLE

- Crunchy Thai Salad
  - Shredded Napa & Red Cabbage, Red Bell Pepper, Edamame, shredded Carrot, diced Cucumber, Scallion, Cilantro, and Toasted Sesame Vinaigrette
  - Cucumber & Kimchi Slaw
    - House made Kimchi, thin sliced Cucumber, tossed in a Rice Vinegar Togarashi Vinaigrette
  - Mongolian Braised Brisket
    - Beef Brisket braised in a Sweet & Spicy Tamari Sauce with Ginger, Garlic, and Scallions
  - Grilled Lemon Grass Chicken Thighs
    - Lemongrass marinated Chicken Thighs, lightly dressed with Nuoc Cham Sauce (Sweet & Sour Vinegar Sauce)
  - Ginger Basmati Rice
    - Basmati Rice, infused with aromatic Ginger Root, and Cilantro
  - Steamed Broccolini with Fried Garlic
  - Baked Asian Pear & Almond Tarts

### HAWAIIAN ISLANDS TABLE

- Tropical Fruit Salad
  - Kiwis, Blackberries, Blueberries, Strawberries, Pineapple, tossed in fresh squeezed Orange Juice, and Fresh Mint
  - Mac Salad
    - Elbow pasta, Shredded Carrot, minced Celery, and Scallions tossed in a Sweet-Tangy Creamy Dressing
  - Grilled Pineapple Hawaiian Chicken
    - Coconut Milk and Soy marinated Chicken Thighs, topped with Grilled Pineapple
  - Kalua Pork
    - Himalayan Salt rubbed Smoked Pork Shoulder
  - Steamed White Rice
  - Braised Cabbage
    - Cabbage Braised with Rice Wine Vinegar, Salt and Pepper
  - Banana Cream Cake Torte

### 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 TABLES**

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

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

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**CHEF’S DELI TABLE**

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

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

Sliced Deli Meats Oven Roasted Turkey, Clover Honey Ham, and Roast Beef

Sliced Cheeses Tillamook Cheddar, Swiss, Provolone

Accompaniments Lettuce, Tomato, Red Onion, Pickles

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

Sea Salt or BBQ Kettle Chips

Lemon Dessert Bars or Iced Chocolate Brownies

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**TEX-MEX TABLE**

Nacho Bar
Tortilla Chips, Southwest Queso Dip, Pico de Gallo, Guacamole, Lime Sour Cream, and Pickled Jalapenos

Tex-Mex Garden Salad
Crisp Romaine, Fresh Cucumber, pickled Red Onion, Roasted Corn, Black Beans, Radish, and Creamy Oregano Dressing

Green Chili & Toasted Cumin Chicken Carnitas
Marinated and slow cooked Chicken Thighs with citrus, toasted spices, roasted Green Chili, and Cilantro

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

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

Tex-Mex Red Rice (Arroz Rojo)
Long grain White Rice, simmered in a rich tomato broth with Onions and Garlic

Warm Flour or Corn Tortillas Marionberry or Apple Empanadas

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**BRIDGE CITY TABLE**

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

Creamy Tomato Basil Bisque
Fresh Tomato puree, Fresh Basil, and Heavy Cream

Pesto Cream Caprese Stuffed Chicken Breast
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

Crème Brulee Cheesecake
Individual Cheesecake, Oregon Berries

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Vegetarian  Vegan  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.*

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**MOUNT HOOD**

Garden Pasta Salad
Orzo Pasta, Cherry Tomatoes, Carrots, Red Onion, Cherry Tomatoes, Cucumbers, Black Olives, Oregano Vinaigrette

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

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

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

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

Home style Cornbread with whipped Honey Butter

Pecan Dessert Bars

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**LOST LAKE**

Mixed Green Garden Salad
Romaine, Red Leaf Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Buttermilk Ranch, and Balsamic Vinaigrette

Dill Apple Cider Potato Salad
Yukon Gold Potatoes, Apple Cider Vinegar, Fresh Dill, Carmelized Onions

Maple Baked Beans

Grilled Corn on the Cob
Smoked Paprika Butter

All Beef Hot Dogs
Stadium Buns

All Natural Beef Burger

Deli Platter
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

Chocolate Chip, Snickerdoodle cookies, or Iced Chocolate Brownies

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

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**MULTNOMAH FALLS**

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

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

Baked Salmon Skewers
Caramalized Onions

Cinnamon Maple Roasted Butternut Squash
Agrumato Olive Oil

Roasted Garlic & Herb Broccolini with Lemon

Pineapple Upside Down Cake

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NORTH BY NORTHWEST

Heirloom Tomato & Watermelon Salad
Heirloom Tomatoes, Watermelon, Banana Peppers, Sweet pickled Onions, Feta Cheese, Candied Pecans, Aged Balsamic Vinaigrette, Micro Basil

MIXED LOCAL BABY GREENS SALAD
Baby Green Lettuces, Roasted Hazelnuts, Gorgonzola crumbles, Dried Cranberries, Strawberry Champagne Vinaigrette

Country Fried Chicken
BBQ Smoked Pulled Pork
Rosemary Roasted Yukon Gold Potatoes
Vichy Carrots
Baby Carrots, Sweet Butter glaze

Assorted Mini Tarts
Chocolate, Berry, Lemon, and Apple

URBAN COWBOY

GARDEN SALAD
Baby Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Mushroom, Cracked Mustard Vinaigrette

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

Grilled Corn on the Cob
Chili Lime Butter

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

PECAN SMOKED PEPPERED SAUSAGE
Bourbon BBQ Sauce

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

Jalapeno Cornbread & Buttermilk Bisquits

Chocolate Bourbon Pecan Tarts

Main Dishes
Smoked BBQ Pulled Pork
Smoked BBQ Beef Brisket
BBQ Chicken
Zenner's Bratwurst
IPA Sauerkraut
Southern Fried Chicken
Impossible Burger Patties

Sides
Gluten-Free Burger Bun
Mixed Green Garden Salad
Romaine, Red Leaf Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Buttermilk Ranch, Balsamic Vinaigrette

Grilled Corn on the Cob with Paprika Butter

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

Roasted Garlic and Herb Yukon Gold Potatoes

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

Vegetarian 🍂 Vegan 🍔 Made Avoiding Gluten 🍀
**A LA CARTE**

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

Grilled Vegetable Sandwich  
Eggplant, Squash, Roasted Red Pepper, Hummus, Pesto, Ciabatta

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

**Mediterranean Panzanella Salad**  
Cherry Tomatoes, Kalamata Olives, Feta Cheese, Cucumbers, Red Onion, Croutons, Creamy Oregano Vinaigrette

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

**BOWLS**

**SOUTHWEST STYLE BOWLS**

**SPICY SOUTHWEST GRILLED CHICKEN BOWL**  
Chipotle Lime grilled Chicken, Black Bean & Corn Pico de Gallo, Cilantro Rice, Queso Fresco, Guacamole, Sour Cream

**CARNE ASADA STREET TACO BOWL**  
Citrus marinated Carne Asada, Cilantro Rice, Black Bean, roasted Corn, Pico de Gallo, Queso Fresco, Guacamole, Sour Cream, grilled Corn Tortillas

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

**BENTO BOWLS**

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

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

Draper Valley Airline Chicken Breast
Marinated in Mustard Seed Espelette, Apple Onion Marmalade, Pommes Dauphinoise, Parisian Vegetables, Honey Truffle Syrup

Grilled Beef Filet Mignon
Parsnip Potato Purée, Herb Roasted Patty Pan Squash, Roasted Shallot Demi-Glace

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

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

Grilled Beef Filet Mignon
Grilled Beef Filet Mignon
Parsnip Potato Puree, Pickled Patty Pan Squash, Roasted Shallot Demi-Glace

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

Mached Beef Short Ribs
Celery Root Potato Puree, Balsamic Cippolini Onions, Honey Glazed Carrots, Tobacco Merlot Sauce

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

Draper Valley Airline Chicken Breast
Marinated in Mustard Seed Espelette, Apple Onion Marmalade, Pommes Dauphinoise, Parisian Vegetables, Honey Truffle Syrup

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

Pink Peppercorn Beef Sirloin
Parsnip Potato Purée, Herb Roasted Patty Pan Squash & Cherry-Merlot Reduction

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

Ginger & Tamari Glazed Salmon
Ginger Lemon Grass Steamed Rice, Togarashi Bok Choy, Kafir Lime, Toasted Sesame Slaw

Grilled Steakhead 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

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

Macadamia Nut Crusted Ling Cod
Green Curry Sauce, Jalapeno Rice Cake, Sauteed Shiitake Mushrooms, Wok Fried Bok choy

Cider and Maple Glazed Bone in Frenched Pork Chop
Coleonman Potatoes, Vichy Carrots, Cumberland Sauce

Macadamia Nut Crusted Ling Cod
Green Curry Sauce, Jalapeno Rice Cake, Sauteed Shiitake Mushrooms, Wok Fried Bok choy

Draper Valley Airline Chicken Breast
Marinated in Mustard Seed Espelette, Apple Onion Marmalade, Pommes Dauphinoise, Parisian Vegetables, Honey Truffle Syrup

Macadamia Nut Crusted Ling Cod
Green Curry Sauce, Jalapeno Rice Cake, Sauteed Shiitake Mushrooms, Wok Fried Bok choy
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

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

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

Vegan/Vegetarian Entrees

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

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

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

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

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

Heirloom Scarlet Runner & Cranberry Bean Cassoulet
Roasted Vegetables, Wild Mushrooms, Confit Tomato Vegetable Broth, Buttery Gratin Panko Topping
# BEVERAGE OFFERINGS

## NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Portland Roasting Coffee</td>
<td>Regular or Decaf</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>Variety of Smith Tea bags</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td></td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td></td>
</tr>
<tr>
<td>Canned Water (12 oz. Cans)</td>
<td>Still or Sparkling</td>
</tr>
<tr>
<td>Pepsi Products (12 oz. Cans)</td>
<td></td>
</tr>
</tbody>
</table>

| 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.

<table>
<thead>
<tr>
<th>House Wine</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Wine</td>
<td></td>
</tr>
<tr>
<td>Local Hard Seltzer</td>
<td></td>
</tr>
<tr>
<td>Local Craft Beer</td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td></td>
</tr>
<tr>
<td>Local Cider</td>
<td></td>
</tr>
<tr>
<td>Spirits</td>
<td>Absolut Vodka</td>
</tr>
<tr>
<td>Bartender</td>
<td>Up to four hours of service. One bar per 100 guests. PER BARTENDER $250</td>
</tr>
</tbody>
</table>

Variety of Smith Tea bags

Infused Water Station
Cucumber Mint, Melon, Lemon

Juice
Apple or Orange

Fruit Punch

Lemonade

Iced Tea
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 5% 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 & GUARANTEE
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.

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 (30) 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.

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 licensor, 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.
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 to 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

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.