



CATERING MENU

BREAKFAST

MT. HOOD

Assorted breakfast pastries
Breads, butter & local preserves
Seasonal fresh fruit & berries
Organic yogurt & granola
Fresh squeezed orange juice & grapefruit juice
Freshly brewed regular & decaf coffee

\$18
PER PERSON

STUMPTOWN

Assorted breakfast pastries
Breads, butter & local preserves
Seasonal fresh fruit & berries
Organic yogurt & granola
Country style frittata with farmers vegetables
Selection of fruit & vegetable juices
Freshly brewed regular & decaf coffee

\$24
PER PERSON

ROSS ISLAND

Assorted breakfast pastries, breads, butter & local preserves
Seasonal fresh fruit, berries, granola & energy bars
Selection of fruit & vegetable juices
Freshly brewed regular & decaf coffee

PRE-SELECTED CHOICE OF:

Soft scrambled eggs, Gruyère, fine herbs

OR

Biscuits and gravy

OR

Croissant sandwich with farm eggs, bacon & organic cheddar cheese

WITH

Breakfast potatoes & Applewood smoked bacon & chicken apple sausage

\$28
PER PERSON
(UP TO 40 GUESTS)

BRUNCH BUFFET

BASED ON 60 MINUTES OF SERVICE

Assorted breakfast pastries
Breads, butter & local preserves
Seasonal fresh fruit & berries
Organic yogurt & granola
Selection of artisan cheeses with local jams
Pesto pasta salad, beans, tomato, olive
Roasted cauliflower salad, grapes, almonds, lemon
Eggs Benedict with hollandaise
Soft scrambled eggs, Gruyère, fine herbs
Crisp Applewood smoked bacon & chicken apple sausage
Skillet potatoes, garlic, fine herbs

\$37
PER PERSON

BREAKFAST/ BRUNCH ADDITIONS

Steel-cut oatmeal brown sugar, fresh berries, dried fruits, milk
\$5 PER PERSON

*Farm fresh eggs & omelet station, breakfast meats, vegetables, and cheeses
\$12 PER PERSON

*Waffle station, Vermont maple syrup
\$15 PER PERSON

Brioche french toast "banana foster" & maple syrup
\$10 PER PERSON

Smoked salmon & bagels, whipped cream herb cheese, capers, red onion
\$15 PER PERSON

Warm croissants with scrambled eggs, Gruyère, herbs
\$8 PER PERSON

Skirt steak sandwich, charred onion, horseradish cream
\$10 PER PERSON

FEES

*REQUIRES AN ADDITIONAL \$100.00 ATTENDANT FEE

SNACK BREAKS

PRICED PER PERSON

MORNING BREAK #1 \$15

House-made granola \$5

Assorted breakfast pastries \$4

Energy balls \$5

Fresh seasonal fruits & berries \$8

MORNING BREAK #2 \$15

Bagels & spreads \$7

Peanut butter flatbread, caramelized banana,
local honey \$5

Mini yogurt & housemade granola parfaits \$6

Fruit smoothie shots \$6

AFTERNOON BREAK #1 \$19

Air popped popcorn, chili, salt, lime \$2

White bean dip, olive oil, parmesan, flatbread \$6

Hummus & farmers crudité \$5

Artisanal potato chips with creamy onion dip \$4

Assorted seasonal whole fruit \$8

Triple chocolate brownies \$3

AFTERNOON BREAK #2 \$19

Pimento cheese dip, warm flatbread \$6

Pan-fried peanuts, sea salt \$4

Assorted olives \$6

House beef jerky \$5

Heirloom tomato & basil caprese skewer \$3

Fresh baked cookies \$3

SNACK BREAKS

BEVERAGES

NON-ALCOHOLIC BEVERAGES CHARGED ON CONSUMPTION

Freshly squeezed orange or grapefruit juice \$25 per ½ gallon (serves 5)

Freshly squeezed lemonade or limeade \$15 per ½ gallon (serves 5)

Selection of soft drinks \$3 each

Sparkling apple cider \$14 per 750 ml.

Sparkling Pellegrino \$4

Acqua Panna Still Water \$4

Iced tea \$15 per ½ gallon

WATER AVENUE COFFEE & STEVEN SMITH TEAS

All Day Coffee and Tea - \$10 per person

Half Day Coffee and Tea - \$6 per person

TEMPERANCE COCKTAILS \$7 EACH

Seasonally inspired non-alcoholic libations can be added to any bar

LESS LUNCH

APPETIZERS (SHARE) SELECT 2

Warm white bean purée, olive oil, grated parmesan, flatbread

Local meat and cheese board, Dijon mustard, house-pickled vegetables

Wedge salad, bacon, shaved red onion, crumbled blue cheese, buttermilk vinaigrette

Salt roasted beets, whipped goat cheese, mint, crumbled hazelnut, local honey

Baked feta, herb salad, garlic, olive oil, grilled ciabatta

ENTRÉES (INDIVIDUAL) GUEST TO SELECT 1

Smoked turkey sandwich, swiss cheese, tomato, shredded lettuce, pesto aioli, ciabatta

Roasted chicken, cottage fries, greens, Dijon mustard

Cast iron seared salmon, warm potato salad, dill, red pepper crème fraîche vinaigrette

Grain bowl, edamame, black bean, roasted red pepper, chimichurri

\$35

PER PERSON

SIDES (SHARE) SELECT 1

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Roasted zucchini with salsa verde

DESSERT (SHARE)

Triple chocolate brownies & fresh baked cookies

MORE LUNCH

APPETIZERS (SHARE) SELECT 3

Warm white bean purée, olive oil, grated parmesan, flatbread

Local meat and cheese board, Dijon mustard, house-pickled vegetables

Wedge salad, bacon, shaved red onion, crumbled blue cheese, buttermilk vinaigrette

Salt roasted beets, whipped goat cheese, mint, crumbled hazelnut, local honey

Baked feta, herb salad, garlic, olive oil, grilled ciabatta

ENTRÉES (INDIVIDUAL) GUEST TO SELECT 1

Grilled skirt steak, roasted vegetables, crisp potatoes, bordelaise

Roasted chicken, cottage fries, greens, Dijon mustard

Cast iron seared salmon, dill & red pepper crème fraîche vinaigrette

Grain bowl, edamame, black bean, roasted red pepper, chimichurri

SIDES (SHARE) SELECT 2

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, Arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini, salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

DESSERT (SHARE)

Warm apple pie, cinnamon, Chantilly cream

\$45
PER PERSON

FOREST PARK BUFFET

-COLD LUNCH-
BASED ON 60 MINUTES OF SERVICE

APPETIZERS SELECT 1

Salt roasted beets, whipped goat cheese, mint, crumbled hazelnut, local honey

Wedge salad, bacon, shaved red onion, crumbled blue cheese, buttermilk vinaigrette

Roasted garlic spread, parmesan cheese, olive oil, grilled flatbread

ENTRÉES SELECT 3

Roasted vegetable sandwich, mozzarella cheese, arugula, lemon aioli, balsamic syrup, whole grain bread

Smoked turkey sandwich, swiss cheese, tomato, shredded lettuce, pesto aioli, ciabatta

Muffuletta, olive salad, shredded lettuce, basil, provolone, smoked chili aioli, ciabatta

Smoked trout sandwich, capers, shaved red onion, tomato, crème fraîche, whole grain bread

SIDES SELECT 2

Potato salad, Dijon mustard, crème fraiche, dill

Three bean salad, herbs, roasted shallot, sherry vinaigrette

Israeli couscous, roasted red pepper, cucumber, tomato, herbs, preserved lemon dressing

DESSERT SELECT 2

Triple chocolate brownies & fresh baked cookies

Apple pie, cinnamon, Chantilly cream

Orange tart, Greek yogurt, vanilla syrup, mint

\$35
PER PERSON

ROSE CITY BUFFET

-HOT LUNCH-
BASED ON 60 MINUTES OF SERVICE

APPETIZERS SELECT 1

Salt roasted beets, whipped goat cheese, mint, crumbled hazelnut, local honey

Wedge salad, bacon, shaved red onion, crumbled blue cheese, buttermilk vinaigrette

Baked feta, herb salad, garlic, olive oil, grilled ciabatta

ENTRÉES SELECT 3

Grain bowl, edamame, black bean, roasted red pepper, chimichurri

Cast iron seared salmon, dill & red pepper crème fraîche vinaigrette

Roasted chicken, cumin salt, lemon, garlic, herbs

Mustard-braised pork shoulder, sweet onion, garlic, rosemary

Pepper crusted sirloin tri-tip, brown butter bagna càuda

SIDES SELECT 2

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, Arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini with salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

DESSERT SELECT 2

Triple chocolate brownies & fresh baked cookies

Salted honey pie, grated cocoa nib, Chantilly cream

Orange tart, Greek yogurt, vanilla syrup, mint

\$45
PER PERSON

3 COURSE

PRIX FIXE DINNER MENU

\$50

PER PERSON

Signature dishes from our restaurant menu. 4 options for each course, guests to select, maximum of 40

OR

\$105

PER PERSON

Inclusive of welcome cocktail, passed hors d'oeuvres and wines chosen to complement the menu

APPETIZER

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Rock shrimp ceviche, jalapeño, cucumber, cilantro, roasted red peppers, crispy tortillas

Lamb meatballs, olive feta herb salad, tzatziki sauce, grilled flatbread

ENTRÉE

Grain bowl, farro, edamame, black beans, carrot, pickled Fresno chili, sunflower seeds, chimichurri

Cast iron seared salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted chicken, polenta cake, sautéed spinach, garlic, smoked chili-tamarind-brown butter drizzle

Grilled New York sirloin, fingerling potato, smoked mushroom, sweet onion, parsley, bordelaise sauce

DESSERT

Orange yogurt tart, vanilla syrup, mint

Salted honey pie, grated cocoa nib, Chantilly cream

Warm triple chocolate brownies, walnuts, condensed milk, chocolate sauce

Ice cream & sorbet

4 COURSE

PRIX FIXE DINNER MENU

\$60

PER PERSON

Signature dishes from our restaurant menu. 4 options for each course, guests to select maximum of 40

OR

\$115

PER PERSON

Inclusive of welcome cocktail, passed hors d'oeuvres and wines chosen to complement the menu

APPETIZER

Tempura eggplant mozzarella, fried basil, olive oil, parmesan cheese, arrabbiata sauce

Smoked mushroom toast, pecorino, caramelized onion, olive oil, parsley, lemon zest

Rock shrimp ceviche, jalapeño, cucumber, cilantro, roasted red peppers, crispy tortillas

Lamb meatballs, olive feta herb salad, tzatziki sauce, grilled flatbread

SALAD

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Butter lettuce, blue cheese, toasted almond, baby tomatoes, red onion, tarragon, buttermilk vinaigrette

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Caesar, butter croutons, anchovy, parmesan cheese

ENTRÉE

Grain bowl, farro, edamame, black beans, carrot, pickled Fresno chili, sunflower seeds, chimichurri

Cast iron seared salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted chicken, polenta cake, sautéed spinach, garlic, smoked chili-tamarind-brown butter drizzle

Grilled New York sirloin steak, fingerling potato, smoked mushroom, sweet onion, parsley, bordelaise sauce

DESSERT

Orange yogurt tart, vanilla syrup, mint

Salted honey pie, grated cocoa nib, Chantilly cream

Warm triple chocolate brownies, walnuts, condensed milk, chocolate sauce

Ice cream & sorbet

5 COURSE TASTING MENU

\$65

PER PERSON

Tasting portions of our signature dishes.
4 options for each course, guests choose,
maximum of 40, wine pairings are available

OR

\$120

PER PERSON

Inclusive of a welcome cocktail,
passed hors d'oeuvres and wines
chosen to complement the menu

1ST COURSE

Smoked mushroom toast, pecorino, caramelized onion, olive oil, parsley, lemon zest

Oregon crab salad lettuce wrap, cucumber, shaved carrot, radish, lemon, shiso

Lamb meatballs, olive feta herb salad, tzatziki sauce, grilled flatbread

Rock shrimp ceviche, jalapeño, cucumber, cilantro, roasted red peppers, crispy tortillas

2ND COURSE

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Butter lettuce, blue cheese, toasted almond, baby tomatoes, red onion, tarragon,
buttermilk vinaigrette

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Caesar, butter croutons, anchovy, parmesan cheese

3RD COURSE

Cast-iron seared day boat scallops, pomme purée, chanterelle, parsley, squash blossoms,
yuzu beurre blanc

Fried sole, capers, pickled Fresno chili, Castelvetrano olives, shaved baby carrots,
citrus-brown butter vinaigrette, herb salad, white bean purée

Pan-roasted salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted cauliflower, golden raisins, mint, sunflower seeds, olive oil, warm hummus

4TH COURSE

Grain bowl, farro, edamame, black beans, carrot, pickled Fresno chili, sunflower seeds, chimichurri

Cast iron seared salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted chicken, polenta cake, sautéed spinach, garlic, smoked chili-tamarind-brown butter drizzle

Grilled New York sirloin steak, fingerling potato, smoked mushroom, Sweet onion, parsley, bordelaise sauce

5TH COURSE

Orange yogurt tart, vanilla syrup, mint

Fried mixed berry hand pies, shaved white chocolate, powdered sugar

Rum soaked butter cake, Hood River strawberries, Chantilly cream

Ice cream & sorbet

LESS FAMILY-STYLE

\$55

PER PERSON

A light 3-course dinner menu that allows tasting and sharing of a variety of different dishes

OR

\$110

PER PERSON

Inclusive of welcome cocktail, passed hors d'oeuvres and wines chosen to complement the menu

APPETIZERS (SHARE) SELECT 2

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Butter lettuce, crumbled blue cheese, toasted almond, baby tomatoes, shaved red onion, tarragon, buttermilk vinaigrette

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Caesar, butter croutons, anchovy, parmesan cheese

ENTRÉES (SHARE) SELECT 2

Grain bowl, farro, edamame, black beans, carrot, pickled Fresno chili, sunflower seeds, chimichurri

Cast iron seared salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted chicken, garlic, smoked chili tamarind brown butter drizzle

Pork tenderloin, braised cabbage & bacon, honey Dijon sauce

Grilled New York strip steak, smoked mushroom, sweet onion, parsley, bordelaise sauce

SIDES (SHARE) SELECT 2

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, Arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini, salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

DESSERT (SHARE) SELECT 1

Orange yogurt tart, vanilla syrup, mint

Salted honey pie, grated cocoa nib, Chantilly cream

Warm triple chocolate brownies, walnuts, condensed milk, chocolate sauce

Ice cream and sorbet

MORE FAMILY-STYLE

\$65

PER PERSON

A full 3-course dinner menu that allows tasting and sharing of a variety of different dishes

OR

\$120

PER PERSON

Inclusive of welcome cocktail, passed hors d'oeuvres wines chosen to complement the menu, tea and coffee

APPETIZERS (SHARE) SELECT 3

Roasted garlic spread, parmesan cheese, olive oil, grilled flatbread

Butter lettuce, blue cheese, toasted almond, baby tomatoes, red onion, tarragon, buttermilk vinaigrette

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Meat and cheese board, dried fruit, Dijon mustard, pickled veggies, grilled ciabatta

Smoked trout dip, red onion, capers, Persian cucumber, crème fraiche, lemon, grilled flatbread

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Smoked mushroom toast, pecorino, caramelized onion, olive oil, parsley, lemon zest

Rock shrimp ceviche, jalapeño, cucumber, cilantro, roasted red peppers, crispy tortillas

Lamb meatballs, olive feta herb salad, tzatziki sauce, grilled flatbread

ENTRÉES (SHARE) SELECT 3

Grain bowl, farro, edamame, black beans, carrot, pickled Fresno chili, sunflower seeds, chimichurri

Cast iron seared salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted chicken, garlic, smoked chili tamarind brown butter drizzle

Pork chop, braised cabbage & bacon, sweet onion, honey Dijon sauce

Grilled New York strip steak, smoked mushroom, sweet onion, parsley, bordelaise sauce

SIDES (SHARE) SELECT 3

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, Arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini, salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

DESSERT (SHARE) SELECT 3

Orange yogurt tart, vanilla syrup, mint

Fried mixed berry hand pies, shaved white chocolate, powdered sugar

Rum soaked butter cake, Hood River strawberries, Chantilly cream

Ice cream and sorbet

PLATED DINNER FOR LARGE GROUPS

\$65

PER PERSON

An individually plated 3-course dinner. Guests select from two options at each course. Sides for sharing are served to each table

\$120

PER PERSON

Inclusive of welcome cocktail, passed hors d'oeuvres and wines chosen to complement the menu

OR

APPETIZERS SELECT 2

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Butter lettuce, blue cheese, toasted almond, baby tomatoes, red onion, tarragon, buttermilk vinaigrette

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Roasted garlic spread, parmesan cheese, olive oil, grilled flatbread

Meat and cheese board, dried fruit, Dijon mustard, pickled veggies, grilled ciabatta

Smoked trout dip, red onion, capers, Persian cucumber, crème fraiche, lemon, grilled flatbread

Smoked mushroom toast, pecorino, caramelized onion, olive oil, parsley, lemon zest

Rock shrimp ceviche, jalapeño, cucumber, cilantro, roasted red peppers, crispy tortillas

Lamb meatballs, olive feta herb salad, tzatziki sauce, grilled flatbread

ENTRÉES SELECT 2

Grain bowl, farro, edamame, black beans, carrot, pickled Fresno chili, sunflower seeds, chimichurri

Cast iron seared salmon, stewed tomato, capers, basil, grilled red onion, olive oil

Roasted chicken, polenta cake, sautéed spinach, garlic, smoked chili-tamarind-brown butter drizzle

Pork chop, braised cabbage & bacon, sweet onion, apple, mint, pickled Fresno slaw, honey-Dijon sauce

Grilled New York strip steak, smoked mushroom, sweet onion, parsley, bordelaise sauce

SIDES (SHARE) SELECT 2

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, Arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini, salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

DESSERT SELECT 2

Orange yogurt tart, vanilla syrup, mint

Fried mixed berry hand pies, shaved white chocolate, powdered sugar

Warm triple chocolate brownies, walnuts, condensed milk, chocolate sauce

Ice cream or sorbet

DINNER BUFFET

BASED ON 90 MINUTES OF SERVICE

\$75

PER PERSON

A bountiful variety of flavors

OR

\$130

PER PERSON

Inclusive of welcome cocktail,
passed hors d'oeuvres and wines
chosen to complement the menu

APPETIZERS SELECT 3

Pan fried peanuts, sea salt, butter

Warm olives - Castelvetrano, kalamata, black, orange peel, chili flake

Meat and cheese board, dried fruit, Dijon mustard, pickled veggies, grilled ciabatta

Rock shrimp ceviche, jalapeño, cucumber, cilantro, roasted red peppers, crispy tortillas

Smoked trout dip, red onion, capers, Persian cucumber, crème fraîche, lemon, grilled flatbread

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint,
olive oil, local honey

Tempura eggplant, mozzarella, fried basil, olive oil, parmesan cheese, Arrabbiata sauce

Roasted garlic spread, parmesan cheese, olive oil, grilled ciabatta

ENTRÉES SELECT 3

Grain bowl, edamame, black bean, roasted red pepper, chimichurri

Cast iron seared salmon, dill & red pepper crème fraîche vinaigrette

Roasted chicken, cumin salt, lemon, garlic, herbs

Mustard-braised pork shoulder, sweet onion, garlic, rosemary

Pepper-crusted sirloin tri-tip sirloin steak, brown butter bagna càuda

SIDES SELECT 2

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, Arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini, salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

DESSERT SELECT 2

Orange yogurt tart, vanilla syrup, mint

Fried mixed berry hand pies, shaved white chocolate, powdered sugar

Warm triple chocolate brownies, walnuts, condensed milk, chocolate sauce

Rum soaked butter cake, Hood River strawberries, Chantilly cream

Ice cream or sorbet

SPECIAL HOLIDAY ADDITIONS

SUPPLEMENTAL PRICE PER PERSON

BUFFET*

Roasted Turkey +\$12

Suckling Pig +\$16

Prime Rib +\$20

Leg of Lamb +\$14

Whole Roasted Salmon +\$12

PLATED

Roast turkey, mash potato, stuffing, gravy, cranberry, green beans + \$7

Wagyu New York strip, smoked mushrooms, truffle cottage fries, brussels sprouts, bordelaise, bone marrow butter +\$20

Lobster Thermidor, steamed asparagus, European butter nage +\$18

Salmon en croute, wilted mustard greens, pomme purée, béarnaise +\$10

FAMILY-STYLE SIDES

Toasted chestnut & herb stuffing +\$5

Mash potato & gravy +\$5

Brussels sprouts, balsamic & bacon +\$5

Smoked mushrooms +\$5

DESSERT

Pumpkin pie, warm spices, Chantilly cream +\$4

Yule log, mixed berries, crème anglaise +\$8

Tres leches cake, shaved white chocolate, condensed milk +\$5

Pecan pie, salted caramel, chocolate ganache +\$6

Red velvet cake, berry coulis, powdered sugar +\$5

FEES

*REQUIRES AN ADDITIONAL \$100.00 ATTENDANT FEE

WEDDING RECEPTION

OUR ALL INCLUSIVE, FIVE-HOUR RECEPTION PACKAGE INCLUDES COCKTAILS, OPEN PREMIUM BAR, PASSED HORS D'OEUVRES AND A FARMER'S TABLE, THREE-COURSE DINNER, WINE, A SPARKLING TOAST, CAKE CUTTING, PETIT FOURS, AND COFFEE/TEA

\$145

PER PERSON

COCKTAILS

SELECT 2 SPECIALTY COCKTAILS FROM BANQUET LIST

A welcome period featuring a selection of specialty cocktails, open premium bar passed hors d'oeuvres and a farmer's table

HORS D'OEUVRES

SELECT 8

COLD

Roasted beet, goat cheese crostini
Garlic spread, endive "chip",
grated parmesan
Feta, golden raisins, honey gastrique
Poached apple, crispy prosciutto,
mascarpone, honey
Deviled egg, yolk mousse, glazed pork belly
Pimento cheese stuffed pickled Fresno chilis,
sea salt
Smoked trout, red onion & caper crostini
Rock shrimp ceviche tostada, chili, citrus
Oregon crab toast, crème fraiche lemon
Oyster on the half shell, mignonette
Mini albacore tacos, avocado mousse
Steak tartare, Dijon aioli, flatbread
Heirloom tomato & basil caprese skewer

HOT

Flash fried patron peppers,
smoked sea salt, lemon
Skewered flank steak, soy glaze, prickly ash
Eggplant parmesan, basil, Arrabbiata sauce
Grilled chicken wings, sweet & sour glaze
Fried blue cheese stuffed olives
Crispy oyster, Thai basil, smoked sea salt,
lemon aioli
Smoked mushroom skewer, pecorino, lemon
Shrimp banh mi slider, carrot, cucumber, mint
Lamb meatball, tomato, pecorino
Carne seca, cotija, chimichurri
Garlic chicken skewers, Moroccan spice, lemon
Burger sliders, cheddar cheese,
shredded lettuce, aioli

FARMER'S TABLE

Pan fried peanuts, sea salt
Crudité, hummus, olive oil & parmesan
Meat & cheese board, dried fruit, house mustard, grilled ciabatta
Warm olives, Castelvetrano, Kalamata, black, orange peel, chili flake
Balsamic roasted vegetables, garlic, miso vinaigrette
Grilled flatbread, pimento cheese
Assorted crackers & artisan bread

THREE COURSE DINNER

SELECT 2 WINES FROM LEVEL 2

SERVED WITH WINES CHOSEN TO COMPLEMENT THE MENU.

GUESTS SELECT FROM TWO OPTIONS PER COURSE

APPETIZERS SELECT 2

Smoked mushroom toast, pecorino, caramelized onion, olive oil, parsley, lemon zest

Cascade farm greens, mint, cucumber, carrot, red wine dressing

Butter lettuce, crumbled blue cheese, toasted almond, baby tomatoes, shaved red onion, tarragon, buttermilk vinaigrette

Salt roasted beets, hazelnut crumb, whipped goat cheese, mint, olive oil, local honey

Smoked trout dip, red onion, capers, Persian cucumber, crème fraiche, lemon, grilled flatbread

ENTRÉES SELECT 2

Grain bowl, edamame, black bean, roasted red pepper, chimichurri

Cast iron seared salmon, dill & red pepper crème fraiche vinaigrette

Roasted chicken, cumin salt, lemon, garlic, herbs

Mustard braised pork shoulder, sweet onion, garlic, rosemary

Pepper crusted sirloin tri-tip sirloin steak, brown butter bagna càuda

SIDES (SHARE) SELECT 3

Crispy potatoes, shallot butter, herbs

Brussels sprouts, apple, bacon

Penne pasta, arrabbiata sauce, parmesan cheese, olive oil

Roasted zucchini, salsa verde

Creamy polenta, mascarpone cheese, grated pecorino, parsley

TOASTS / SPEECHES

Sparkling wine with which to toast

CAKE CUTTING

Presentation and service of your wedding cake (provided by client)

MINI-DESSERTS SELECT 4

An array of decadent mini desserts to complement your cake tea and coffee service

Fruit tartlets

Dainty biscuits

Truffles

Lemon squares

Macaroons

Miniature cheesecakes

Carrot teacakes

Cream puffs

CONTINUING FESTIVITIES

The bar will remain open for the duration of the event

COCKTAIL PARTY

A TANTALIZING COMBINATION OF SPECIALTY COCKTAILS, OPEN PREMIUM BAR,
PASSED HORS D'OEUVRES AND A FARMER'S TABLE

2 HOURS \$85 PER PERSON

3 HOURS \$110 PER PERSON

SPECIALTY COCKTAILS

Served throughout the event

SELECT 4

VODKA

SEASONAL BERRY MULE

Volstead, fresh lime juice,
seasonal berry cordial, ginger beer

GIN

MADEMOISELLE

Bombay Dry, grapefruit cordial, rosemary,
sparkling wine

RUM

DTO

Plantation pineapple rum,
fresh lime juice, chamomile syrup

TEQUILA

PEPPER PALOMA

Pueblo Viejo, grapefruit, lime,
honey, cayenne

BOURBON

BILLIONAIRE COCKTAIL

Old Weller 101, fresh lemon juice,
house grenadine, absinthe bitters

RYE

RYE NOT?

Old Overholt, cardamom spice syrup,
hopped grapefruit bitters

SCOTCH OR MEZCAL

JAZZ HANDS

Famous Grouse or Vida, grapefruit cordial,
cinnamon syrup, bubbles

LIQUOR

Volstead Vodka. Bombay Dry Gin / Four Roses Bourbon / Famous Grouse
Scotch / Pueblo Viejo Blanco Tequila / Plantation 3 Star Rum / Old Overholt Rye

WINE

Select four wines from Level 2 on our banquet wine list

BEERS

Crux IPA / pFreim Pilsner / Ninkasi / Rainier / Tecate

HORS D'OEUVRES

BASED ON 90 MINUTES OF SERVICE

SELECT 8

COLD

Roasted beet, goat cheese crostini
Garlic spread, endive "chip", grated parmesan
Feta, golden raisins, honey gastriques
Poached apple, crispy prosciutto, mascarpone, honey
Deviled egg, yolk mousse, glazed pork belly
Pimento cheese stuffed pickled Fresno chilis, sea salt
Smoked trout, red onion & caper crostini
Rock shrimp ceviche tostada, chili, citrus
Oregon crab toast, crème Fraiche lemon
Oyster on the half shell, mignonette
Mini albacore tacos, avocado mousse
Steak tartare, Dijon aioli, flatbread
Heirloom tomato & basil caprese skewer

HOT

Flash fried patron peppers, smoked sea salt, lemon
Skewered flank steak, soy glaze, prickly ash
Eggplant parmesan, basil, Arrabbiata sauce
Grilled chicken wings, sweet & sour glaze
Fried blue cheese stuffed olives
Crispy oyster, Thai basil, smoked sea salt, lemon aioli
Smoked mushroom skewer, pecorino, lemon
Shrimp banh mi slider, carrot, cucumber, mint
Lamb meatball, tomato, pecorino
Carne seca, cotija, chimichurri
Garlic chicken skewers, Moroccan spice, lemon
Burger sliders, cheddar cheese, shredded lettuce, aioli

FARMER'S TABLE 90 MINUTES

Pan fried peanuts, sea salt
Crudit , hummus, olive oil & parmesan
Meat & cheese board, dried fruit, house mustard, grilled ciabatta
Warm olives, Castelvetrano, Kalamata, black, orange peel, chili flake
Balsamic roasted vegetables, garlic, miso vinaigrette
Grilled flatbread, pimento cheese
Assorted crackers & artisan bread

WINE TASTING

AN ENGAGING OVERVIEW FROM OUR SOMMELIER SETS THE STAGE FOR A RELAXED EXPLORATION OF MULTIPLE POURING STATIONS, THOUGHTFULLY CURATED TO FEATURE DIFFERENT VARIETALS, COUNTRIES, REGIONS AND STYLES. COMPLIMENTED BY PASSED HORS D'OEUVRES AND A FARMER'S TABLE.

2 HOURS \$75 PER PERSON

3 HOURS \$100 PER PERSON

WINES STATIONS

Served throughout the event

SELECT 3

- WILLAMETTE VALLEY
- LEFT COAST
- OLD WORLD
- NEW WORLD
- OREGON
- WASHINGTON
- CALIFORNIA
- SOUTH AMERICA
- FRANCE
- ITALY
- SPAIN
- CRISP WHITES
- ABC
- ROBUST REDS
- SWEET WINES
- AUSTRALIA
- NEW ZEALAND
- ROUND WHITES
- LIGHT REDS
- ADVENTUROUS WHITES
- ADVENTUROUS REDS
- THINK PINK

HORS D'OEUVRES

BASED ON 60 MINUTES OF SERVICE

SELECT 8

COLD

Roasted beet, goat cheese crostini
Garlic spread, endive "chip", grated parmesan
Feta, golden raisins, honey gastrique
Poached apple, crispy prosciutto, mascarpone, honey
Deviled egg, yolk mousse, glazed pork belly
Pimento cheese stuffed pickled Fresno chilis, sea salt
Smoked trout, red onion & caper crostini
Rock shrimp ceviche tostada, chili, citrus
Oregon crab toast, crème fraiche lemon
Oyster on the half shell, mignonette
Mini albacore tacos, avocado mousse
Steak tartare, Dijon aioli, flatbread
Heirloom tomato & basil caprese skewer

HOT

Flash fried patron peppers, smoked sea salt, lemon
Skewered flank steak, soy glaze, prickly ash
Eggplant parmesan, basil, Arrabbiata sauce
Grilled chicken wings, sweet & sour glaze
Fried blue cheese stuffed olives
Crispy oyster, Thai basil, smoked sea salt, lemon aioli
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Lamb meatball, tomato, pecorino
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FARMER'S TABLE 90 MINUTES

Pan fried peanuts, sea salt
Crudité, hummus, olive oil & parmesan
Meat & cheese board, dried fruit, house mustard, grilled ciabatta
Warm olives, Castelvetrano, Kalamata, black, orange peel, chili flake
Balsamic roasted vegetables, garlic, miso vinaigrette
Grilled flatbread, pimento cheese
Assorted crackers & artisan bread

HORS D'OEUVRES

TRAY PASSED

1 HOUR

SELECT 4 \$18 PER PERSON
SELECT 6 \$24 PER PERSON
SELECT 8 \$30 PER PERSON

2 HOURS

SELECT 4 \$27 PER PERSON
SELECT 6 \$36 PER PERSON
SELECT 8 \$45 PER PERSON

COLD

Roasted beet, goat cheese crostini
Garlic spread, endive "chip", grated parmesan
Feta, golden raisins, honey gastrique
Poached apple, crispy prosciutto, mascarpone, honey
Deviled egg, yolk mousse, glazed pork belly
Pimento cheese stuffed pickled Fresno chilis, sea salt
Smoked trout, red onion & caper crostini
Rock shrimp ceviche tostada, chili, citrus
Oregon crab toast, crème fraiche lemon
Oyster on the half shell, mignonette
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Smoked mushroom skewer, pecorino, lemon
Shrimp banh mi slider, carrot, cucumber, mint
Lamb meatball, tomato, pecorino
Carne seca, cotija, chimichurri
Garlic chicken skewers, Moroccan spice, lemon
Burger sliders, cheddar cheese, shredded lettuce, aioli

STATIONS

BASED ON 60 MINUTES OF SERVICE

<p>FARMER'S TABLE</p> <p>Pan fried peanuts, sea salt Crudit�, hummus, olive oil & parmesan Meat & cheese board, dried fruit, house mustard, grilled ciabatta Warm olives, Castelvetrano, Kalamata, black, orange peel, chili flake Balsamic roasted vegetables, garlic, miso vinaigrette Grilled flatbread, pimento cheese Assorted crackers & artisan bread</p>	<p>\$25 PER PERSON</p>
<p>CARVING STATION*</p> <p>Smoked turkey Slow roasted pork loin Leg of lamb Prime rib</p>	<p>SELECT 1 \$25 PER PERSON SUPPLEMENT</p> <p>OR</p> <p>SELECT 2 \$35 PER PERSON SUPPLEMENT</p>
<p>RAW BAR*</p> <p>Oysters Crab Legs Lobster Shrimp cocktail</p>	<p>\$20 PER PERSON SUPPLEMENT</p>
<p>PASTA STATION*</p> <p>Penne pasta, pesto, parmesan Spaghetti, Pomodoro, basil, asiago Fettuccini alfredo, Grana Padano, parsley Roasted zucchini Rock shrimp Italian sausage Meatballs</p>	<p>\$15 PER PERSON SUPPLEMENT</p>

FEES

*REQUIRES AN ADDITIONAL \$100.00 ATTENDANT FEE

SWEET BITES

30 MINUTES

SELECT 4 \$12 PER PERSON

SELECT 6 \$18 PER PERSON

60 MINUTES

SELECT 4 \$18 PER PERSON

SELECT 6 \$27 PER PERSON

PETITE FOURS - TRAY PASSED

Lemon squares
Carrot cake
Cream puffs, local honey
Chef inspired truffles
Fresh fruit tartlets
Chocolate dipped strawberries (seasonal)
Red velvet teacake
Macaroons
Triple chocolate brownies bites
Dainty biscuits & jam
Bitter sweet chocolate torte
Miniature cheesecake

\$15

PER PERSON

SELECT 4

MINI DESSERT STATION

Miniature cookies
Lemon meringue tartlets
Carrot cake
Chef inspired truffles
Marionberry filled profiteroles
Fresh fruit tarts
Chocolate mousse shots
Assortment of macaroons
Crème brûlée minis
Bitter sweet flourless chocolate tortes
Red velvet cake
Dainty biscuits & jam

BANQUET WINES

THE FOLLOWING WINES HAVE BEEN SELECTED BY OUR SOMMELIER.
THE FULL LIST IS AVAILABLE UPON REQUEST.

SPARKLING

NV Domaine Ste Michelle Brut, Woodinville, WA \$36

WHITE

2015 Skyfall Chardonnay, Columbia Valley, WA \$32

2016 A to Z Chardonnay, Willamette Valley, OR \$35

2016 A to Z Pinot Gris, Willamette Valley, OR \$35

2017 A to Z Riesling, Willamette Valley, OR \$35

2016 Elk Cove Riesling, Willamette Valley, OR \$35

RED

2012 Chateau de Brague Bordeaux Superiore, Bordeaux, France \$30

2015 Ernesto Cantena "Tahuan" Malbec, Mendoza, Argentina \$30

2015 A to Z Pinot Noir, Willamette Valley, OR \$35

2015 Barnard Griffin Cabernet Sauvignon, Columbia Valley, WA \$35

LEVEL 1

SPARKLING

NV Lundeen Brut Blanc de Noirs, McMinnville, OR \$48

WHITE

2015 Schloss Johannisberg Riesling, Rheingau, Germany \$45

2016 Matzinger Davies Sauvignon Blanc, Columbia Valley, WA \$45

2015 Eyrie Vineyards Pinot Blanc, Willamette Valley, OR \$48

2014 J. K. Carriere "Lucidité" Chardonnay, Dundee Hills, OR \$56

RED

2015 Volpaia Chianti Classico Riserva, Chianti, Italy \$45

2016 Siduri Pinot Noir, Willamette Valley, OR \$48

2014 Deloach Zinfandel, Sonoma County, CA \$50

2015 J. Christopher Winery JJ Pinot Noir, Willamette Valley, OR \$50

2016 Andrew Will "Involuntary Commitment" Red Blend, CV, WA \$52

LEVEL 2

SPARKLING

NV Collet Brut, Champagne, France \$60

WHITE

2015 L'Ecole Luminesce Semillon/Sauvignon Blanc, WWV, WA \$65

2014 Ponzi Arneis, Willamette Valley, OR \$68

2014 Domaine Drouhin "Arthur" Chardonnay, Dundee Hills, OR \$70

2015 Leah Jorgenson Blanc de Cabernet Franc, Applegate Valley, OR \$75

2016 Patrick Piuze Chardonnay, Chablis, France \$75

RED

2013 Bodegas Muga Reserva, Rioja, Spain \$65

2013 Arrowood Cabernet Sauvignon, Columbia Valley, CA \$68

2014 Gramercy Cellars Lower East Syrah, Columbia Valley, WA \$72

2014 Eyrie Vineyards Pinot Noir, Willamette Valley, OR \$75

2016 Patricia Green Cellars Lia's Pinot Noir, Chehalem Mtns, OR \$75

2015 Alvaro Palacios "Les Terrasses" Red Blend, Priorat, Spain \$75

LEVEL 3

**Pricing is per 750 ml bottle. Selections and vintages are subject to availability. Wine is opened as needed and charged per opened bottle. Wines that are not already represented on Rosswood's wine list may be brought in by prior arrangement. Corkage is \$20 per 750 ml bottle*

HOSTED FULL BAR

BEVERAGE PACKAGES

<p>1 HOUR \$25 PER PERSON 2 HOUR \$45 PER PERSON 3 HOUR \$60 PER PERSON</p> <p>LIQUOR Two Specialty Cocktails</p> <p>Volstead Vodka / Bombay Dry Gin / Four Roses Bourbon / Famous Grouse Scotch / Pueblo Viejo Blanco Tequila / Plantation 3 Star Rum / Old Overholt Rye</p> <p>WINE Select two wines from Level 1 on our banquet wine list</p> <p>BEERS Crux IPA/ pFreim Pilsner</p>	<p>LEVEL 1</p>
<p>1 HOUR \$30 PER PERSON 2 HOUR \$55 PER PERSON 3 HOUR \$75 PER PERSON</p> <p>LIQUOR Three Specialty Cocktails</p> <p>Aylesbury Duck / Ford's Gin/ Maker's Mark / J Walker Black / Tapatio Blanco / El Dorado 5 / Bulleit Rye</p> <p>WINE Select three wines from Level 2 on our banquet wine list</p> <p>BEERS Crux IPA / pFreim Pilsner / Ninkasi / Rainier / Tecate</p>	<p>LEVEL 2</p>
<p>1 HOUR \$35 PER PERSON 2 HOUR \$65 PER PERSON 3 HOUR \$90 PER PERSON</p> <p>LIQUOR Four Specialty Cocktails</p> <p>Kettle One/ Hendrick's / Knob Creek / Glenfiddich 12 / Chamucos Blanco / Caña Brava / James E. Pepper Rye</p> <p>WINE Select four wines from Level 3 on our banquet wine list</p> <p>BEERS Crux IPA / pFreim Pilsner / Ninkasi / Rainer / Tecate</p>	<p>LEVEL 3</p>

HOSTED BEER & WINE

BEVERAGE PACKAGES

<p>1 HOUR \$18 PER PERSON 2 HOUR \$30 PER PERSON</p> <p>WINE Select two wines from Level 1 on our banquet wine list</p> <p>BEERS Crux IPA / pFreim Pilsner</p>	<p>LEVEL 1</p>
<p>1 HOUR \$25 PER PERSON 2 HOUR \$35 PER PERSON</p> <p>WINE Select four wines from Level 2 on our banquet wine list</p> <p>BEERS Crux IPA / pFreim Pilsner / Ninkasi / Rainier / Tecate</p>	<p>LEVEL 2</p>

HOSTED OPEN BAR ON CONSUMPTION

Drinks charged based on consumption for the entirety of event.
Features a minimum of two specialty cocktails selected in advance.

BANQUET SPECIALTY COCKTAILS

SELECTIONS:

VODKA

SEASONAL BERRY MULE

Volstead, fresh lime juice, seasonal berry cordial, ginger beer

GIN

MADEMOISELLE

Bombay Dry, grapefruit cordial, rosemary, sparkling wine

RUM

DTO

Plantation pineapple rum, fresh lime juice, chamomile syrup

TEQUILA

PEPPER PALOMA

Pueblo Viejo, grapefruit, lime, honey, cayenne

BOURBON

BILLIONAIRE COCKTAIL

Old Weller 101, fresh lemon juice, house grenadine, absinthe bitters

RYE

RYE NOT?

Old Overholt, cardamom spice syrup, hopped grapefruit bitters

SCOTCH OR MEZCAL

JAZZ HANDS

Famous Grouse or Vida, grapefruit cordial, cinnamon syrup

\$12
EACH

BEVERAGE EXPERIENCES

FOUNTAINS*

The classic beverage fountain reimagined as a beautiful cocktail station styled as you like, and filled with our house concoctions

Tequila, Grapefruit, Lime, Honey, Cayenne
Pineapple Rum, Chamomile Simple, Lime
Vodka, Seasonal Berry Cordial, Lime, Ginger

\$18

PER PERSON

*based on 60 minutes
of service*

CARTS*

For the more intimate gathering looking for an elevated drinking experience on a bespoke cart

NEGRONI

Made to order on a cart with hand cut ice in specialty glassware

MARTINI

GIN, VODKA, OR BOTH

Made to order using bottles frozen in blocks of ice

OLD FASHIONED

BOURBON OR RYE

Made to order served over hand cut and branded ice cubes

GIN & TONIC

6 GINS 6 TONICS

Presented and assembled to order in the Spanish style with a variety of botanicals and spices, dry ice infusion served in a balloon wine glass

\$20

PER PERSON

*based on 60 minutes
of service*

JELL-O SHOTS*

Bespoke cocktails made into jell-o shots for the discerning yet unpretentious party

Margarita
Strawberry Daiquiri
Moscow Mule

\$60

**PER TRAY OF
20 SERVINGS**

ICE LUGE*

A giant block of ice to send your choice of beverage down for the rowdiest of parties

SELECT 1

VODKA

SEASONAL BERRY MULE

Volstead, fresh lime juice, seasonal berry cordial, ginger beer

GIN

MADMOISELLE

Bombay dry, grapefruit cordial, rosemary, sparkling wine

RUM

DTO

Plantation pineapple rum, fresh lime juice, chamomile syrup

TEQUILA

PEPPER PALOMA

Pueblo viejo, grapefruit, lime, honey, cayenne

BOURBON

BILLIONAIRE COCKTAIL

Old weller 101, fresh lemon juice, house grenadine, absinthe bitters

RYE

RYE NOT?

Old overholt, cardamom spice syrup, hopped grapefruit bitters

SCOTCH OR MEZCAL

JAZZ HANDS

Famous grouse or vida, grapefruit cordial, cinnamon syrup

\$8

**PER PERSON +
COST OF LUGE**

*based on 60 minutes
of service*

BOOZY SNOWCONES*

*Shaved ice served in a classic snowcone cup, but boozy!
pairs well with the Ice Luge*

Tequila & Strawberry

Rum & Mango

Mezcal & Blackberry

\$12

PER PERSON

*based on 60 minutes
of service*

PUNCH BOWLS*

Traditional punch bowls served over a large block of ice for larger group service

GIN

Mezcal, st-germain, strawberry, sparkling wine

VODKA

Aperol, lemon, orange, prosecco, club soda

TEQUILA

Blackberry, lemon, lavender, sparkling wine

\$16

PER PERSON

based on 60 minutes of service

BLOODY MARY*

Volstead Vodka

Bloody Mary mix

Assortment of garnishes

Selection of hot sauces

\$18

PER PERSON

based on 60 minutes of service

BELLINI BAR*

Bubbles

Assortment of purées

Fresh fruit

\$16

PER PERSON

based on 60 minutes of service

FEES

***BARTENDER FEE- \$250.00 PER BARTENDER UP TO 4 HOURS**

\$50 ADDITIONAL HOUR PER BARTENDER AFTER 4 HOURS

ROSSWOOD

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PORTLAND-OR 97239

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