



2025

*Portland Spirit*

## PRIVATE EVENT MENUS



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



# HORS D'OEUVRES À LA CARTE

## DISPLAYED

### \$4/person

**Roasted Brussels Sprouts (V & GF)**

**Savory Brie en Croûte** - Baked Brie served with crostini

### \$5/person

**Seasonal Fruit Display** - Variety of seasonal fruit (V & GF)

### \$6/person

**Carved Turkey** - Carved on site, served with house bread, mayonnaise and Dijon mustard

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

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

### \$7/person

**Applewood Ham** - Carved on site, served with house bread, mayonnaise and Dijon mustard

### \$8/person

**Hummus & Fresh Vegetable Display** - An array of fresh seasonal vegetables served with house vegetable dip, hummus and pita bread (VEG) (Sub pita bread w/ GF crackers for \$1 per person)

### \$9/person

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

### \$12/person

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

### \$15/person

**Charcuterie & Imported Cheese Display** - Assorted imported and domestic cheeses, imported cured meats from Italy (hot capicola, prosciutto, salami, pepperoni), dried fruits, nuts and roasted sweet peppers, served with fresh bread

### \$17/person

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

## TRAY PASSED

### \$2/item

- Spicy boneless chicken bites served with ranch dressing
- Bruschetta with basil pesto (V)
- Mini Cordon Bleu bites with chicken, Swiss/American cheese and Canadian Bacon
- Tofu sticks wrapped in seaweed served warm with sweet Thai chili (V)
- Mediterranean dolmas — grape leaves stuffed with herb-infused rice (V)

### \$3/item

- Zucchini cakes topped with tomato dill relish (VEG)
- Pita bread with hummus & roasted red peppers (V)
- Jumbo prawns with cocktail sauce (GF)
- Italian style meatballs (beef & pork) tossed in mole sauce topped with cotija cheese
- Breaded cauliflower bites served with sweet chili sauce (VEG)
- Assorted mini quiche

### \$4/item

- Crostini with cambozola cheese and cipolline onion (VEG)
- Mushroom caps with sausage & gorgonzola cheese (GF)
- Steak bites marinated in chimichurri (GF)
- Mini beef wellingtons
- Bacon-wrapped prawns with mango coulis (GF)
- Greek spanakopita with spinach and feta in flaky phyllo pastry (VEG)

### \$5/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
- Mini puff pastry bouchée filled with lobster meat and finished with sriracha mayo
- Coconut curry chicken satay with sweet Thai chili sauce (GF)



## HORS D'OEUVRE PACKAGES

### DAYTIME PACKAGE **\$35/per person**

Save \$2/per person

#### Displayed Appetizers

Seasonal fruit display (**V & GF**)  
Savory Brie en Croûte  
BBQ pulled pork sliders  
Caprese sliders (**can be made vegan**)

#### Tray Passed Appetizers

Bruschetta with basil pesto (**V**)  
Italian style meatballs with mole sauce and cotija cheese  
Jumbo prawns with cocktail sauce (**GF**)

### EVENING PACKAGE **\$44/per person**

Save \$3/per person

#### Displayed Appetizers

Fresh vegetable display with pita, hummus and house vegetable dip (**VEG & GF w/out pita**)  
Savory Brie en Croûte  
BBQ pulled pork sliders  
Caprese sliders (**can be made vegan**)  
Roasted brussels sprouts (**V & GF**)  
Roasted strip loin carving station (**GF w/out bread**)

#### Tray Passed Appetizers

Bruschetta with basil pesto (**V**)  
Italian style meatballs with mole sauce and cotija cheese  
Spicy boneless chicken bites with ranch dressing

### PREMIUM PACKAGE **\$58/per person**

Save \$4/per person

#### Displayed Appetizers

Fresh vegetable display with pita, hummus and house vegetable dip (**VEG & GF w/out pita**)  
Savory Brie en Croûte  
BBQ pulled pork sliders  
Caprese sliders (**can be made vegan**)  
Seafood display with lemons and cocktail sauce (**GF**)  
Roasted strip loin carving station (**GF w/out bread**)

#### Tray Passed Appetizers

Bruschetta with basil pesto (**V**)  
Zucchini cakes with tomato dill relish (**VEG**)  
Bacon-wrapped prawns with mango coulis (**GF**)



# BRUNCH BUFFET

\$40 per person

## Included

- Croissants
- Assorted scones

## Displayed

### Hors d'oeuvres

- Imported & domestic cheese display with crackers
- Seasonal fruit display **(V)**
- Hummus & fresh vegetable display **(VEG)**
- Seafood Display — Smoked salmon lox, bay shrimp, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce.

## Salads

- Mushroom salad **(V & GF)**
- Artichoke salad **(V & GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**

## Sides

- Black pepper bacon **(GF)**
- Breakfast sausage links **(GF)**
- Scrambled eggs **(GF)**
- Country style potatoes **(V & GF)**

## Entrées

- Fried chicken tenders with French toast sticks and maple syrup
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce **(VEG)**



# 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 GF if needed

## Choose Two

### Protein Entrées

- Herb-roasted beef shoulder tender topped with rich mushroom demi-glace **(GF)**
- Garlic cilantro lime-marinated beef shoulder tender with chimichurri **(GF)**
- Baked Columbia River steelhead topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Blackened Columbia River steelhead topped with fresh mango salsa **(GF)**
- Baked Columbia River steelhead topped with pineapple chutney **(GF)**
- Chicken mole topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- Pan-seared chicken breast topped with marsala sauce
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF)**
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro **(GF)**
- Caesar salad with blackened Columbia River steelhead topped with pickled onions **(GF w/out croutons)**

## Choose One

### Vegetarian Entrée

- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**
- Mushroom ravioli tossed in garlic herb butter
- Yellow Thai coconut curry with vegetables and tofu 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 **(GF, can be made V)**
- Vegetable ragu served with steamed rice **(V) (GF)**



# LUNCH BUFFET

\$42 per person

## Included

- Fresh baked bread
- Domestic cheese display with crackers

## Choose One

### Passed Appetizer

- Italian style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Bruschetta with basil pesto **(V)**
- Crostini with cambozola cheese and cipolline onion

## 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)**
- Harvest salad with kale, spinach, dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette **(V & GF)**
- House pasta salad

## 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 **(GF)**

## Choose

### Two Entrées

- Salmon fillet with gremolata **(GF)**
- Salmon fillet with lemon caper butter **(GF)**
- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF)**
- Beef bourguignon **(GF)**
- Chicken parmesan topped with marinara sauce
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V & GF)**
- Mushroom ravioli tossed in garlic herb butter sauce **(VEG)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce **(VEG)**
- Vegetable ragu served with steamed rice **(V) (GF)**



# PLATED DINNER

\$44 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 GF if needed

## Choose Two

### Protein Entrées

- Herb-roasted Pacific NW beef tenderloin topped with mushroom demi-glace **(GF)**
- Herb-roasted Pacific NW beef tenderloin w/caramelized shallot gorgonzola butter **(GF)**
- Citrus lime cilantro marinated Pacific Northwest beef tenderloin with chimichurri **(GF)**
- Herb-roasted Pacific Northwest beef tenderloin with bacon jam **(GF)**
- Baked Columbia River steelhead filet topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Baked Columbia River steelhead stuffed with ricotta and spinach, topped with blackened shrimp and lemon-infused olive oil
- Horseradish-crusting Columbia River steelhead finished with lemon-infused olive oil **(GF)**
- Blackened Columbia River steelhead filet topped with fresh mango salsa **(GF)**
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa **(GF)**
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce
- Prosciutto-wrapped chicken breast topped with tomato relish and provolone **(GF)**
- Citrus marinated Statler chicken breast finished with lemon caper compound butter
- Blackened rack of lamb topped with balsamic glaze

## Choose One

### Vegetarian Entrée

- Vegetarian lasagna with layers of pasta stuffed with seasonal vegetables and fresh mozzarella cheese; finished with marinara sauce
- Wild mushroom ravioli tossed in garlic herb butter
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V & GF)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce
- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**
- Vegetable ragu served with steamed rice **(V) (GF)**



# DINNER BUFFET

\$50 per person

## Included

- Fresh baked bread
- Domestic cheese display with crackers

## Choose One

### Passed Appetizer

- Italian-style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Bruschetta with basil pesto (V)
- Crostini with cambozola cheese and cipolline onion

## 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)
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette (V & GF)
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon-infused olive oil
- House pasta salad

## Choose

### Two Sides

- 5-grain blend (barley, wheat berries, wild rice, red quinoa and white quinoa) (V)
- Spanish rice (V & GF)
- Traditional rice pilaf (V & GF)
- Garlic mashed potatoes (GF)
- Brussels sprouts with bacon and a Tillamook three-cheese sauce (GF)
- Steamed fresh seasonal vegetables (V & GF)
- Tallow roasted fingerling potatoes (GF)
- Baked potatoes topped with sour cream and chives

## Choose

### Two Entrées

- Herb-marinated beef shoulder tender topped with rich demi-glace (GF)
- Herb-marinated beef shoulder tender with chimichurri (GF)
- Herb-roasted Pacific Northwest New York striploin topped with shallot gorgonzola compound butter (*add \$2 per person*) (GF)
- Roasted al pastor marinated pork loin with pickles, onions and jalapeños (GF)
- Champagne citrus marinated breast of chicken finished with an orange glaze (GF)
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Columbia River steelhead filet topped with lemon caper compound butter (GF)
- Columbia River steelhead filet topped with a pineapple chutney (GF)
- Yellow Thai coconut curry with vegetables and tofu over steamed rice (V & GF)
- Seasonal vegetarian lasagna (VEG)
- Pasta primavera with roasted garlic alfredo sauce (VEG)
- Vegetable ragu served with steamed rice (V) (GF)





## PLATED DESSERT

**Chef's choice dessert** — \$6 per person

**Choose two options** — \$8 per person

**Choose three options** — \$10 per person

### **Chocolate Cake**

Contains velvety chocolate mousse between layers, a chocolate cookie crust, chocolate ganache and chocolate chips

### **Lemon Berry Vanilla Cake**

This crumb cake contains a lemon berry cream mascarpone filling and real blueberries and cranberries

### **Red Velvet Cake**

Stacked red velvet cake layers with chocolate truffle filling and cream cheese icing.

### **Cinnamon Crunch Cake**

Milk infused sponge cake with a creamy whipped layer and cinnamon sugar.

### **New York Cheesecake with House Mixed Mountain Berry Sauce**

### **Flourless Chocolate Torte** *by Sweet Streets* (GF)

### **Snickers® Bar Pie**

### **Banana Cake with Coconut Cream** (V)

## DISPLAYED DESSERTS

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

Chocolate chip brownies **\$3/each**

Lemon bars **\$3/each**

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

Assorted macaroons **\$9/person**

Assorted miniature desserts — mix of three **\$9/person**

*(GF peanut butter crunch bar, chocolate chip cookie brownie & marionberry crumble bar)*



# BBQ BUFFET MENU

\$54 per person

## Included

- Fresh baked bread
- Domestic cheese display with crackers
- Seasonal fruit display
- Pickled seasonal vegetables

## Choose

### Three Salads

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

## Choose

### Three 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

\$62 per person

## Included

### Hors d'oeuvres

- Fresh baked bread
- Locally sourced fresh fruit display **(V)**
- Imported & domestic cheese with crackers
- Hummus & fresh vegetable display **(VEG)**

## Included

### Salads

- Mixed green salad **(V)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V & GF)**

## Included

### Sides

- Fresh seasonal winter vegetables **(VEG & GF)**
- Rosemary stuffing with apples and hazelnuts
- Fresh cranberry sauce enhanced with Marion blackberries **(V & GF)**
- Roasted garlic mashed potatoes **(VEG & GF)**
- Roasted yams tossed in brown sugar and butter **(VEG & GF)**
- Traditional gravy

## Choose

### Two Entrées

- Carved Northwest turkey **(GF)**
- Carved applewood ham **(GF)**
- Carved Pacific Northwest New York striploin with horseradish cream sauce **(GF)**

## Dessert

- Seasonal dessert