



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 | DF)

\$6/person

Carved Turkey - Carved on site, served with house bread, mayonnaise and Dijon mustard (DF)

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 (DF)

\$7/person

Applewood Ham - Carved on site, served with house bread, mayonnaise and Dijon mustard (DF)

\$8/person

Hummus & Fresh Vegetable Display - An array of fresh seasonal vegetables served with house vegetable dip, hummus and pita bread (VEG | DF)

(Sub pita bread w/ GF crackers for \$1 per person)

\$9/person

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

(Sub w/ GF crackers for \$1 per person)

\$12/person

Roasted Strip Loin - Pacific Northwest New York roasted strip loin, carved on site, served with house bread and horseradish cream sauce (GF w/out bread | DF)

\$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 (GF | DF)

TRAY PASSED

\$2/item

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

\$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 | DF)
- Mini beef wellingtons
- Bacon-wrapped prawns with mango coulis (GF | DF)
- Greek spanakopita with spinach and feta in flaky phyllo pastry (VEG)

\$5/item

- Balsamic-glazed asparagus spears wrapped in prosciutto (GF | DF)
- 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 | DF)



HORS D'OEUVRE PACKAGES

DAYTIME PACKAGE \$35/per person

Save \$2/per person

Displayed Appetizers

Seasonal fruit display (V | GF | DF)

Savory Brie en Croûte (VEG)

BBQ pulled pork sliders

Caprese sliders (can be made vegan)

Tray Passed Appetizers

Bruschetta with basil pesto (V | DF)

Italian style meatballs with mole sauce and cotija cheese

Jumbo prawns with cocktail sauce (GF | DF)

EVENING PACKAGE \$44/per person

Save \$3/per person

Displayed Appetizers

Fresh vegetable display with pita, hummus and
house vegetable dip (VEG | DF)

Savory Brie en Croûte

BBQ pulled pork sliders

Caprese sliders (can be made vegan)

Roasted brussels sprouts (V | GF | DF)

Roasted strip loin carving station (GF w/out bread | DF)

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 | DF)

Savory Brie en Croûte

BBQ pulled pork sliders

Caprese sliders (can be made vegan)

Seafood display with lemons and cocktail sauce (GF | DF)

Roasted strip loin carving station (GF w/out bread | DF)

Tray Passed Appetizers

Bruschetta with basil pesto (V | DF)

Zucchini cakes with tomato dill relish (VEG | DF)

Bacon-wrapped prawns with mango coulis (GF | DF)



BRUNCH BUFFET

\$40 per person

Included

- Croissants **(VEG)**
- Assorted scones **(VEG)**

Displayed Hors d'oeuvres

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

Salads

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

Sides

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

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 **(V | DF)**
 - Seasonal house salad **(V | DF)**
 - 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 | DF)**
- Garlic cilantro lime-marinated beef shoulder tender with chimichurri **(GF | DF)**
- Baked Columbia River steelhead topped with gremolata finished with white wine & lemon infused olive oil **(GF | DF)**
- Blackened Columbia River steelhead topped with fresh mango salsa **(GF | DF)**
- Baked Columbia River steelhead topped with pineapple chutney **(GF | DF)**
- Chicken mole topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF | DF)**
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro **(GF | DF)**
- 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 | DF w/out feta | GF)**
- Mushroom ravioli tossed in garlic herb butter
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V | GF | DF)**
- 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 | DF)**
- Vegetable ragu served with steamed rice **(V | GF | DF)**



LUNCH BUFFET

\$42 per person

Included

- Fresh baked bread (**V** | **DF**)
- Domestic cheese display with crackers (**VEG**)

Choose One

Passed Appetizer

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

Choose

Two Salads

- Mixed green salad (**V** | **GF** | **DF**)
- 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** | **DF**)
- Harvest salad with kale, spinach, dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette (**V** | **GF** | **DF**)
- House pasta salad (**VEG**)

Choose

One Side

- Sautéed fresh seasonal vegetables (**V** | **GF** | **DF**)
- Roasted red parsley potatoes (**V** | **GF** | **DF**)
- Traditional rice pilaf (**V** | **GF** | **DF**)
- Spanish rice (**DF**)
- 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** | **DF**)
- Salmon fillet with lemon caper butter (**GF**)
- Herb-marinated beef shoulder tender topped with rich demi-glace (**GF** | **DF**)
- Herb-marinated beef shoulder tender with chimichurri (**GF** | **DF**)
- Beef bourguignon (**GF** | **DF**)
- Chicken parmesan topped with marinara sauce (**DF**)
- Pan-seared chicken breast topped with marsala sauce (**DF**)
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Yellow Thai coconut curry with vegetables and tofu over steamed rice (**V** | **GF** | **DF**)
- 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** | **DF**)



PLATED DINNER

\$44 per person

Included

- Fresh baked bread **(V | DF)**
- Seasonal house salad **(V | DF)**
- 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 | DF)**
- 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-crusted Columbia River steelhead finished with lemon-infused olive oil **(GF | DF)**
- Blackened Columbia River steelhead filet topped with fresh mango salsa **(GF | DF)**
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa **(GF | DF)**
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- 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 **(DF)**

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 | DF)**
- 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 | DF)**



DINNER BUFFET

\$50 per person

Included

- Fresh baked bread **(V)**
- Domestic cheese display with crackers **(VEG)**

Choose One

Passed Appetizer

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

Choose

Three Salads

- Mixed green salad with house vinaigrette **(V | GF | DF)**
- 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 | DF)**
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweet Drop peppers and house vinaigrette **(V | GF | DF)**
- 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 | DF)**
- Spanish rice **(V | GF | DF)**
- Traditional rice pilaf **(V | GF | DF)**
- Garlic mashed potatoes **(GF)**
- Brussels sprouts with bacon and a Tillamook three-cheese sauce **(GF)**
- Sautéed fresh seasonal vegetables **(V | GF | DF)**
- 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 | DF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF | DF)**
- 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 | DF)**
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF | DF)**
- Pan-seared chicken breast topped with marsala sauce **(DF)**
- 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 | DF)**
- Yellow Thai coconut curry with vegetables and tofu over steamed rice **(V | GF | DF)**
- Seasonal vegetarian lasagna **(VEG)**
- Pasta primavera with roasted garlic alfredo sauce **(VEG)**
- Vegetable ragu served with steamed rice **(V | GF | DF)**



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 | DF)

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 **(V)**
- Domestic cheese display with crackers **(VEG)**
- Seasonal fruit display **(V | GF | DF)**
- Pickled seasonal vegetables **(V | GF | DF)**

Choose

Three Salads

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

Choose

Three Entrées

- Corn on the cob served with crema & queso fresco
- Barbecue chicken quarter **(DF)**
- Barbecue baby back ribs **(DF)**
- Barbecue NY striploin **(DF)**
- BBQ beans with Beyond Sausage **(V | DF)**

Dessert

- Fresh baked cookies **(VEG)**



SEASONAL HOLIDAY BUFFET

\$62 per person

Included

Hors d'oeuvres

- Fresh baked bread (V)
- Locally sourced fresh fruit display (V | DF)
- Imported & domestic cheese with crackers (VEG)
- 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, Sweet Drop peppers and house vinaigrette (V | GF | DF)

Included

Sides

- Fresh seasonal winter vegetables (VEG | GF | DF)
- Rosemary stuffing with apples and hazelnuts (DF)
- Fresh cranberry sauce enhanced with Marion blackberries (V | GF | DF)
- 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 | DF)
- Carved applewood ham (GF | DF)
- Carved Pacific Northwest New York striploin with horseradish cream sauce (GF)

Dessert

- Seasonal dessert