



2026

*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 with cranberries and walnuts served with crostini (VEG)

### \$5/person

#### **Seasonal Fruit Display** - Variety of seasonal fruit (V | GF | DF)

### \$6/person

**Carved Turkey** - Carved on site, served with house bread and cranberry sauce (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 (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)

### \$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 balsamic glaze (V | DF)
- Mini Cordon Bleu bites with chicken, Swiss/American cheese and Canadian Bacon
- Mediterranean dolmas made fresh locally — grape leaves stuffed with herb-infused rice (V | DF | GF)
- Crostini with soft zucchini, roasted peppers, onion and garlic (V | DF)

### \$3/item

- Zucchini cakes topped with tomato dill relish (VEG)
- GF Pita bread with hummus & roasted red peppers (V | GF)
- Jumbo prawns with cocktail sauce (GF)
- Italian style meatballs (**beef & pork**) tossed in mole sauce topped with cotija cheese

### \$4/item

- Crostini with cambozola cheese and cipollini onion (VEG)
- Mushroom caps with sausage & gorgonzola cheese (GF)
- Mushroom caps with vegan chorizo (GF | V | DF)
- Steak bites marinated in chimichurri (GF | DF)
- Bacon-wrapped prawns with mango coulis (GF | DF)
- Greek spanakopita with spinach and feta in flaky phyllo pastry (VEG)
- Vegan meatballs with Thai sweet chile sauce on sliced cucumber (V)

### \$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 balsamic glaze (**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 (**VEG**)

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 balsamic glaze (**V**)

Jumbo prawns with cocktail sauce (**GF | DF**)

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 (**VEG**)

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 balsamic glaze (**V | DF**)

Zucchini cakes with tomato dill relish (**VEG | DF**)

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



## 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**)
- Beef bourguignon served over mashed potatoes (**GF**)
- 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**)
- Caesar salad with blackened Columbia River steelhead topped with pickled onions and croutons (**GF w/out croutons**)
- Pan-seared chicken breast topped with marsala sauce (**DF**)
- Spicy BBQ French chicken drumstick served with macaroni & cheese
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro (**GF | DF**)

### 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 (**VEG**)
- Yellow Thai coconut curry with vegetables and tofu over steamed rice (**V | GF | DF**)
- Pasta primavera with roasted garlic cream sauce (**VEG**)
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce (**VEG**)
- Vegetarian enchiladas served with rice and beans (**GF, can be made V | DF**)
- Vegetable ragu served with steamed rice (**V | GF | DF**)
- Baked potato loaded with vegan chorizo and tofu served with steamed vegetables (**V**)
- Vegan meatballs with curry sauce served with coconut garbanzo bean rice (**V**)



## LUNCH BUFFET

\$42 per person

**Included** • Fresh baked bread (**V | DF**)

**Choose One Passed Appetizer**

- Jumbo prawns with cocktail sauce (**GF**)
- Bruschetta with balsamic glaze (**V | DF**)
- Crostini with cambozola cheese and cipollini onion (**VEG**)

**(Can add on additional tray passed appetizers from à la carte menu)**

**Choose Two Salads**

- Mixed green salad (**V | GF | DF**)
- Black bean & corn salad with roasted red peppers and cotija cheese (**GF | VEG**)
- Caesar salad with Parmesan and pickled onions with croutons on the side (**GF**)
- Tomato & cucumber salad with basil, garlic, green onions, oil and vinegar (**V | GF | DF**)
- Harvest salad with kale, spinach, dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette (**V | GF | DF**)
- House pasta salad (**VEG**)

**Choose One Side**

- Steamed fresh seasonal vegetables (**V | GF | DF**)
- Roasted red parsley potatoes (**V | GF | DF**)
- Traditional rice pilaf (**V | GF | DF**)
- Garlic mashed potatoes with gravy on the side (**GF**)
- Turmeric rice with peas (**V | GF | DF**)
- Steamed coconut chickpea rice (**V | GF | DF**)
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese (**VEG**)
- Israeli couscous with seasonal vegetables (*served warm*) (**VEG**)
- Baked potatoes topped with sour cream and chives (**GF | VEG**)

**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**)
- Cilantro-lime 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 Northwest beef tenderloin topped with mushroom demi-glace (**GF | DF**)
- Herb-roasted Pacific Northwest beef tenderloin w/caramelized shallot gorgonzola butter (**GF**)
- Herb-roasted Pacific Northwest beef tenderloin with bacon jam (**GF**)
- Beef bourguignon served over mashed potatoes (**GF**)
- Citrus lime cilantro marinated Pacific Northwest beef tenderloin with chimichurri (**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 (**GF**)
- Blackened Columbia River steelhead fillet topped with fresh mango salsa (**GF | DF**)
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa (**GF | DF**)
- Teriyaki Columbia River steelhead stuffed with sundried tomato, shrimp and Parmesan cheese
- Horseradish-crusted Columbia River steelhead finished with lemon-infused olive oil (**GF | DF**)
- Bacon-wrapped chicken breast stuffed with spinach and cheese, finished with Gorgonzola cream sauce (**GF**)
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce (**DF**)
- 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 (**VEG**)
- Wild mushroom ravioli tossed in garlic herb butter (**VEG**)
- 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 (**VEG**)
- Portobello mushroom stuffed with feta, tomato, onion and zucchini (**V w/out feta & GF**)
- Vegetable ragu served with steamed rice (**V | GF | DF**)
- Baked potato loaded with vegan chorizo and tofu served with steamed vegetables (**V**)
- Vegan meatballs with curry sauce served over coconut rice with garbanzo beans (**V**)



# DINNER BUFFET

**\$50 per person**

## Included

- Fresh baked bread (**V | DF**)

## Choose One

### Passed Appetizer

- Jumbo prawns with cocktail sauce (**GF**)
- Bruschetta with basil pesto (**V | DF**)
- Crostini with cambozola cheese and cipolline onion (**VEG**)

**(Can add on additional tray passed appetizers from à la carte menu)**

## Choose

### Three Salads

- Mixed green salad with house vinaigrette (**V | GF | DF**)
- Black bean & corn salad with roasted red peppers and cotija cheese (**GF | VEG**)
- Caesar salad with Parmesan and pickled onions with croutons on the side (**GF**)
- 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, Sweety Drop peppers and house vinaigrette (**V | GF | DF**)
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon-infused olive oil (**VEG**)
- House pasta salad (**VEG**)

## Choose

### Two Sides

- Traditional rice pilaf (**V | GF | DF**)
- Garlic mashed potatoes with gravy served on the side (**GF**)
- Creamy orzo spinach risotto (**VEG**)
- Brussels sprouts with bacon and a Tillamook three-cheese sauce (**GF**)
- Steamed fresh seasonal vegetables (**V | GF | DF**)
- Tallow roasted fingerling potatoes (**GF**)
- Baked potatoes topped with sour cream and chives (**VEG**)

## 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**)
- 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 seasonal vegetables tossed in a roasted garlic cream 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**

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

Mix of two assorted miniature desserts — **\$6/person**  
(lemon bars & chocolate chip cookie brownie)

Assorted macaroons **\$9/person**

Mix of three assorted miniature desserts — **\$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 | DF**)
- 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 (**GF**)
- Barbecue chicken quarter (**GF | DF**)
- Barbecue baby back ribs (**GF | DF**)
- Barbecue NY striploin (**GF | DF**)
- BBQ beans with Beyond Sausage (**V | DF | GF**)

## Dessert

- Fresh baked cookies (**VEG**)



# SEASONAL HOLIDAY BUFFET

\$58 per person

## Included

### Hors d'oeuvres

- Fresh baked bread (**V | DF**)
- Imported & domestic cheese with crackers (**VEG**)
- Hummus & fresh vegetable display (**VEG**)

## Included

### Salads

- Mixed green salad (**V**)
- Caesar salad with Parmesan and pickled onions with croutons on the side (**GF**)
- Harvest salad with kale and spinach, dried cranberries, hazelnuts, carrots, Sweety 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 Oregon Marionberries (**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