



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, Sweet 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-crust 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, Sweet 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-glaze (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, 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 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