



# CATERING MENU



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## WELCOME

Taking a cue from our surroundings, **pacificwild** catering's fresh seasonal menus are inspired by the region's bounty.

We believe we've landed on the perfect, delicious balance of sophistication and approachability by simply spotlighting the quality and variety of our locally-grown ingredients. Let us create your next unforgettable Portland experience, by cooking from the source to put the culture, flavors and passion of the Pacific Northwest on your plates and in your glasses.

OREGON CONVENTION CENTER  
503.731.7851

PORTLAND'S CENTERS FOR THE ARTS  
503.432.2901

PORTLAND EXPO CENTER  
503.736.5230





**BREAKFAST****LUNCH****RECEPTIONS****DINNER****DIET SPECIFIC****BREAKS****SNACKS****BEVERAGES****CONTINENTAL****BUFFET****ENHANCEMENTS****PLATED**

## CONTINENTAL BREAKFAST

All continental breakfasts include seasonal sliced fruit, assorted fruit juice and freshly brewed coffee and tea.

Pricing is based on one-hour service.

**BROADWAY BRIDGE**

freshly baked butter croissants, muffins, classic dry cereals and 2% milk, butter and preserves  
20

**STEEL BRIDGE**

individual Umpqua Oats oatmeal (GF), butter croissants, assorted breakfast breads, muffins, butter and preserves,  
toaster station: toast, assorted bagels, cream cheese  
21

**MORRISON BRIDGE**

hazelnut granola and 2% milk, assorted doughnuts and cinnamon twists, hot chocolate  
18

GF: Gluten-free

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## BREAKFAST BUFFET

Breakfast buffet includes assorted juices, fresh sliced fruit in season, breakfast pastries, freshly brewed coffee and tea.

Pricing is based on a 25 guest minimum and one-hour service.

### choice of one egg dish\*:

- vegetable frittata
- scrambled eggs
- mushroom-tomato-spinach scramble
- huevos rancheros

### choice of one breakfast potato:

- Portuguese style potatoes
- country fried red potatoes
- caramelized onion potatoes
- Mexican style chorizo potatoes

22.50

### choice of two breakfast meats:

- country pork sausage links
- crisp bacon
- Canadian bacon
- chicken apple sausage

### Omelet\* Action Station

(requires one station per 50 guests and one chef at \$125 per station)

honey smoked ham, diced tomato, diced onion, sweet peppers, mushrooms, cheddar

11

add bay shrimp 12

add Dungeness crab 16

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## BREAKFAST ENHANCEMENTS

Add one of the enhancements to your continental or buffet, 25 guest minimum.

### COLD ITEMS

individual fruit and plain yogurts 3.50

smoked salmon, tomato, chive cream cheese 9

classic and healthy dry cereals, 2%, skim milk 5.50

seasonal sliced fresh fruit 8

yogurt and berry parfait, granola 6.50

### HOT ITEMS

#### Choice of one:

cinnamon French toast, maple syrup

buttermilk waffles, maple syrup

vanilla bean pancakes, maple syrup

caramel breakfast bread pudding, Bourbon caramel sauce

individual Umpqua Oats oatmeal (GF)

5.50

#### Choice of one:

breakfast frittata with caramelized onions, vegetables and Swiss cheese

ricotta cheese blintz with orange powdered sugar

breakfast egg muffin with smoked pork, scrambled egg\*, Tillamook cheddar

croissant breakfast sandwich with scrambled eggs\*, Tillamook cheddar

breakfast burrito with scrambled eggs\*, spicy chorizo pepper jack

6.50

GF: Gluten-free

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## PLATED BREAKFAST

Includes fresh orange juice, freshly brewed coffee and tea.

### French Toast Cobbler

fresh berry compote, maple syrup, choice of Carlton Farms ham, smoked bacon or maple-sage sausage links  
20

### Savory Brioche Bread Pudding

(Pre-set option)

savory bread pudding with leeks, shallots and egg custard with caramel drizzle  
20

### Farmhouse Breakfast

cage-free scrambled eggs\*, crispy Yukon gold potatoes, choice of Carlton Farms ham, smoked bacon or maple-sage sausage links  
22

### Apple Pancakes

cinnamon vanilla bean compote, Carlton Farms smoked bacon, maple syrup  
20

### Tillamook Cheddar Biscuits and Gravy

cage-free scrambled eggs\*, pulled chicken-mushroom gravy, oven-roasted tomato  
20

### Northwest Frittata

(Vegetarian)

foraged mushrooms, Briar Rose Creamery goat cheese, greens, country fried potatoes  
21

### Painted Hills Natural Beef Hash and Eggs

(Maximum 300 people)

braised short rib, Yukon gold potato, poached egg\*, béarnaise\* sauce  
25

### Smoked Salmon Hash

(Maximum 300 people)

smoked salmon, poached egg\*, tomato, Yukon gold potato, hollandaise\*  
25

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## LUNCH ENTRÉE SALADS

Includes rolls and butter, choice of dessert (page 11), freshly brewed coffee and tea.

### Asian Chicken Salad

grilled breast of chicken, Napa cabbage slaw, shitake mushrooms, rice noodles, ginger soy vinaigrette  
25

### Traditional Cobb Salad

romaine leaves, diced chicken, bacon crisps, avocado cream, tomatoes, eggs, black olives, lemon chive dressing  
26

### Niçoise Salad

romaine hearts, tender greens, albacore tuna, Niçoise olives, Roma tomato wedges, hardboiled egg, boiled red potato, haricot vert, red and yellow bell pepper strips, capers, lemon herb vinaigrette  
28

### Chop Marinated Steak Salad

carne asada steak\*, crisp romaine leaves, cherry tomatoes, pickled Bermuda onions, black olives, Rogue Creamery blue cheese crumbles, creamy buttermilk dressing  
25

### Roasted Balsamic and Curry Vegetable (V, GF, LF)

seasonal vegetables, cranberries and amaranth  
28

### Caesar Salad

romaine leaves, roasted corn, tomatoes, garlic croutons, parmesan, traditional Caesar dressing\*  
with chicken 25  
with salmon 28

GF: Gluten-free   LF: Lactose-free   V: Vegan

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## BOXED LUNCHES

Includes whole fruit, Tim's® Cascade chips, chocolate chip cookie and bottled water.

For up to 25 lunches, please make one selection; for over 25, maximum of 3 selections

### Cuban

roasted rosemary pork shoulder, mustard aioli, pickles, Swiss cheese, baguette

23

### Muffaletta

mortadella, salami, smoked provolone cheese, pickled vegetables, baguette

23

### Black Forest Ham and Cheese

local brie, micro greens, honey mustard, kaiser roll

23

### Curried Tuna

albacore tuna salad, romaine lettuce, golden raisins, curry dressing,

lemon dill mayo, kaiser roll

23

### Chicken Boxed Salad (GF)

Mediterranean style salad with grilled chicken, eggplant, zucchini, romaine hearts, frisée, radicchio, yellow squash, ciliegine mozzarella, basil vinaigrette

23

### Vegan Boxed Salad

Mediterranean style salad with grilled eggplant, zucchini, seasonal legumes, romaine hearts, frisee, radicchio, yellow squash, ciliegine mozzarella, basil vinaigrette

23

### Veggie Wrap (Vegetarian)

grilled eggplant, hummus, mozzarella, shitake mushrooms, roasted peppers, arugula, pesto, wheat tortilla

23

### Smoked Turkey Bacon Club

Tillamook cheddar, butter lettuce, smoked bacon, homemade pear mustard, nine-grain bread

23

### Chicken Caesar Wrap

grilled chicken breast, romaine lettuce, parmesan cheese, sun-dried tomatoes, traditional Caesar dressing\*, flour tortilla

23

Gluten free bread available for additional 1.50 per person

GF: Gluten-free

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## PLATED LUNCHES

Includes choice of lunch salad (page 10), chef's choice of seasonal vegetables, rolls and butter, freshly brewed coffee and tea.

### Draper Valley Chicken Breast

pearl couscous, dried cherries, Prairie Farms carrots, spiced honey sauce  
29

### Grilled Painted Hills Flat Iron Steak\*

Yukon gold potatoes, greens, roasted tomato, chimichurri  
31

### Smoked Chicken Cannoli

Merguez sausage, ricotta cheese and foraged mushroom, cannoli, parmesan fondue  
28

### Carlton Farms Frenched Pork Chop

coconut sweet potato puree, shitake ragout, yakitori glaze  
31

### Roasted Breast of Chicken Roulade

local forest mushroom ragout, white cream garlic sauce, garlic chips  
29

### Stuffed Draper Valley Chicken Breast

cornbread and raisin stuffing, Yukon gold potato puree, Cumberland sauce  
31

### Sautéed Draper Valley Breast of Chicken

smoked bacon, potatoes, artichokes, lemon thyme sauce  
29

### Seared Pacific Crab Cake

melted leeks, farro risotto, sauce soubise  
33

### Roasted Prawns

garlic potato puree, local vegetable succotash, basil cream  
31

### Roasted Salmon\*

vegetable farro, spicy greens, smoked tomato vinaigrette  
32

See vegetarian and vegan options on page 22

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## LUNCH SALADS

All lunch entrées include choice of one of the following:

### Lolla Rosa Salad

Marcona almonds, yellow teardrop tomatoes, queso fresco, Pedro Ximenez vinaigrette

### Wild Watercress

papaya, radish, toasted hazelnuts, cumin papaya vinaigrette

### Farmer's Field Greens

tomatoes, radishes, cucumber, roasted garlic, balsamic vinaigrette

### Caesar Salad

oil-cured tomatoes, shaved parmesan, garlic crostini, traditional Caesar dressing\*

### Spinach and Curly Endive

strawberries, Briar Rose Creamery goat cheese, black pepper honey

### Sweet and Sour Salad

romaine hearts, purple and green leaf lettuce, grapefruit, toasted pumpkin seeds, shaved fennel, lemon vinaigrette

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## LUNCH DESSERTS

### Salted Chocolate Caramel

salted pretzels and caramel topped with ganache, dark chocolate silk and caramel

7

### Mocha Pyramid

chocolate silk, spiced milk chocolate orange silk, dark chocolate silk, cocoa nibs

7

### Madagascar Crème Brûlée

dark chocolate cake, vanilla bean crème brûlée, tangy tangerine glaze, dark chocolate

7

### Brown Butter Pear Tart

poached pears, brown butter, almond cream

7

### Hazelnut Toffee Genoise

chocolate, hazelnut mousse

7

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## LUNCH BUFFETS

Includes freshly brewed coffee & tea

### Farmers Market

cream of mushroom barley soup, seasonally inspired vegetable soup  
Oregon field greens, Craisins®, candied pecans, balsamic vinaigrette,  
romaine leaves, parmesan, croutons, creamy parmesan dressing  
tabbouleh, cucumbers, red onions, tomatoes, lemon parsley vinaigrette  
artisan style rolls  
assorted cookies, lemon bars  
28  
Add grilled sliced chicken 5

### Alameda

Smoked turkey breast, honey glazed ham, roast beef\*, Tillamook cheddar,  
Swiss cheese, sliced tomatoes, green leaf lettuce, red onion,  
kosher pickle spears, pepperoncini, and traditional condiments  
penne pasta salad, potato salad  
sliced bread: sourdough, nine-grain, white  
fresh baked cookies and brownies  
30

### Skyline (50 guest minimum)

salad of artichoke hearts, feta cheese, kalamata olives, sun dried tomatoes,  
roasted red and yellow bell peppers, pine nuts, curly endive, bibb lettuce,  
torn greens and xeres vinaigrette  
orzo salad, roasted vegetables, balsamic onions,  
Briar Rose Creamery goat cheese  
ricotta cheese tortellini, parmesan fondue, pine nuts  
chicken saltimbocca, prosciutto, sage, pan juices  
salmon, tomato basil garlic gremolata, garlic breadsticks  
tiramisu, cannoli  
35

### César Chávez (50 guest minimum)

Mexican "Cesar" salad of romaine leaves, pepitas, asiago cheese,  
creamy chipotle dressing  
roasted corn and three bean salad, red chili vinaigrette  
grilled chicken fajitas, grilled beef\* fajitas  
tri-colored bell pepper sauté, refried beans, Spanish rice, flour tortillas,  
pico de gallo, guacamole, Tillamook cheddar, diced tomatoes, sour cream  
cinnamon apple empanadas, Mexican chocolate brownie  
32

### Alberta (50 guest minimum)

farmer's greens, ranch dressing, red wine vinaigrette, grilled asparagus,  
roasted peppers, blue lemon vinaigrette  
Aunt Bess's buttermilk fried chicken  
slow roasted beef brisket, whiskey barbeque sauce  
macaroni-n-cheese, Tillamook cheddar  
green beans, cornbread muffins, red and blue velvet cupcakes  
36

### Bombay Buffet (50 guest minimum)

cucumber tomato salad with raita dressing  
tandoori chicken wings with yogurt sauce  
lamb curry with potato and eggplant  
gobi aloo potato and cauliflower curry  
vegetarian samosa with dipping sauce, ginger basmati rice, naan bread,  
seasonal fruit marinated in honey and mint  
35

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## RECEPTION DISPLAYS

Each display serves 50 guests.

### Pacific Rim Sushi\*

California rolls, vegetable rolls, tuna, shrimp and unagi, wasabi lite soy sauce, pickled ginger, wakame seaweed salad

825

### Artisan Cheese

imported and local Northwest cheeses, candied apricots, roasted hazelnuts, grapes on the vine, rustic bread and crackers

500

### Seasonal Fresh Fruit

melons, pineapple, berries, honey yogurt sauce

375

### Northwest Charcuterie

salami, spicy coppa, mortadella, duck rillet, pear mustard, whole grain mustard, cornichons, pickled farmer's vegetables, pretzel bread

500

### Mediterranean Dips and Crudités

hummus, mixed artisan olives, baba ghanoush, farmer's fresh vegetables, ranch dressing, pita chips

425

### Antipasto

grilled, marinated vegetables, imported meats and cheeses, rosemary-infused olive oil, balsamic vinegar, parmesan cheese, grilled focaccia bread

425

### Baked Brie En Croute

pistachio-raspberry or apple-walnut and honey, gourmet breads and baguettes, flatbreads and crackers

400

### Cold Northwest Smoked Salmon

crostini, diced red onion, chopped egg, cornichons, capers, dill cream cheese

500

### Gourmet Dessert (Two pieces per person)

chef's choice of petite tortes, cakes and pastries, freshly brewed coffee

and tea

550

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## RECEPTION ACTION STATIONS

All stations require one attendant or chef per 100 people at \$125 per attendant.

### Burger Joint

prime beef mini burger\*: Rogue Creamery blue cheese, cippolini onions  
 chicken burger: wild mushrooms, Tillamook cheddar  
 mini vegetable and grain burger  
 pickles, ketchup, whole grain mustard, mayo, barbeque sauce, brioche buns  
 16 (two burgers each)

### Al Dente

tri colored tortellini with fresh tomato, asparagus, butter  
 penne Bolognese farfalle with pesto cream sauce and pine nuts  
 bread  
 13

### Sushi\* Bar

California rolls, vegetable rolls, tuna, shrimp and unagi, wasabi, soy sauce,  
 pickled ginger, wakame seaweed salad  
 23 (five pieces each)

### Polenta Bar

crisp pancetta, caramelized onions, sautéed mushrooms, roasted tomatoes,  
 grilled vegetables, parmesan  
 14

### Kuku Paka

modern day Kenyan chow chow, spicy peanut sauce, pilau rice  
 14

### Mini Tex Mex

#### choice of two:

shrimp\* ceviche Vera Cruz "style", cilantro chicken or chipotle beef\*  
 refried beans, shredded lettuce, ranch cheese, Tillamook cheddar,  
 guacamole, pico de gallo, crema agria, mini corn tortillas  
 13

### West Coast Toast

caramelized onion, blue cheese, roasted pears, local mushrooms, zucchini,  
 parmesan, truffle oil, tomato, garlic, basil, extra-virgin olive oil  
 10

### Gourmet Dips

#### choice of two hot dips:

chevre and spinach, artichoke and jalapeno, crab or  
 roasted tomato margarita; breadsticks, crostini, assorted crackers

#### choice of two cold dips:

olive tapenade, eggplant tapenade, hummus, ranch, tzatziki,  
 salmon cream cheese spread, carrot and celery sticks, tortilla chips  
 13

2.50 for each additional dip selection

### Satay Station

marinated chicken and Kalbi beef \*satay, red curry coconut dipping sauce,  
 jasmine rice  
 15

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## RECEPTION CARVING STATIONS

All carving stations require one carver per 100 guests at \$125 each.

### BEEF, PORK AND POULTRY STATIONS

includes silver dollar rolls

#### Baron of Painted Hills Natural Beef\*

horseradish cream, au jus  
700 each (serves 125)

#### Pepper Herb Crust Painted Hills Natural Beef Tenderloin\*

horseradish cream, honey-thyme onions  
300 each (serves 20)

#### Painted Hills Natural Roasted Strip Loin\*

shallot confit, Worcestershire butter  
250 each (serves 30)

#### Carlton Farms Pork Loin\*

apple pear chutney, rosemary honey glaze  
450 each (serves 40)

#### Sage-Infused Roasted Turkey Breast

cranberry orange chutney, mushroom gravy  
425 each (serves 50)

### SEAFOOD STATION

#### Potato Crusted Salmon\*

lemon chive crème fraîche, horseradish cream  
450 each (serves 30)

#### Roasted Whole Red Snapper

Thai pesto, kaffir lime vinaigrette  
150 each (serves 15; maximum 250 people)

Gluten-free rolls are available for \$1.50 per person

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## COLD HAND-PASSED HORS D'OEUVRES

Minimum order of four (4) dozen per selection.  
Includes one server per 75 guests to hand-pass items.

### Smoked Salmon Potato Blinis

ginger crème fraîche  
44 per dozen

### Cold Salmon Cornets Tartare\*

black sesame seeds, red onion crème fraîche, chives  
52 per dozen

### Pistachio Crusted Red Grape Bon Bon

Briar Rose Creamery goat cheese  
42 per dozen

### Beef Tartare\*

green olive crostini  
44 per dozen

### Caprese Skewers

tomato mozzarella basil pesto  
35 per dozen

### Cold Water Crab

chive crème fraîche, Belgian endive  
54 per dozen

### Crostini of Eggplant Tapenade

feta cheese, black olive  
34 per dozen

### Cucumber Cups with Chicken Mango Salad

48 per dozen

### Curry Chicken Phyllo Cups

38 per dozen

### Spicy Tuna Tartare\*

sesame crackers  
46 per dozen

### Cow's Milk Brie

savory tomato jam on crouton  
40 per dozen

### Roasted Beef Tenderloin Medallion\*

pickled red onion, kalamata olives and asiago crouton  
50 per dozen

### Smoked Trout Mousse

Belgian endive, roasted pepper  
44 per dozen

### Roasted Belgian Endive

cashews, Red Dacca bananas, cilantro and black tea curry gastrique  
50 per dozen

### Antipasto Kebabs

cherry tomato, fresh mozzarella, green olive, Genoa salami, balsamic reduction  
50 per dozen

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## HOT HAND-PASSED HORS D'OEUVRES

Minimum order of four (4) dozen per selection.

Includes one server per 75 guests to hand-pass items.

### Foraged Mushroom and Fontina Rice Fritters

40 per dozen

### Grilled Beef\* Skewers

green onion, soy ginger syrup

42 per dozen

### Shrimp Skewers

achiote, pineapple cumin glaze

44 per dozen

### Thai Chicken Brochette

spicy peanut sauce

40 per dozen

### Pacific Crab Cake

remoulade aioli

55 per dozen

### Pissaladiere

Provence-style onion tart with olive anchovy

41 per dozen

### Hot Painted Hills Braised Short Ribs Jardiniere

celery root puree, watercress cream, horseradish foam

58 per dozen

### Bacon, Cheese and Onion Quiche

40 per dozen

### Spanikopita

spinach feta cheese triangles

38 per dozen

### Chicken Souvlaki

lemon, olives, tomato, Anthotyros cheese

54 per dozen

### Artichoke Goat Cheese Tart

40 per dozen

### Fresh Goat Cheese Crostini

roasted tomato and basil pesto

40 per dozen

### Mini Beef Wellington

horseradish aioli

44 per dozen

### Plum Tomato Asiago and Sweet Onion Tart

40 per dozen

### Alaskan Cod on Jalapeno Rice Cakes

green aromatics, pickled ginger, jalapeno aioli, cilantro salad

60 per dozen

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## DINNER ENTRÉES

Includes choice of dinner salad (page 19), rolls and butter, freshly brewed coffee and tea.

### Roasted Draper Valley Chicken Breast

Colcannon potatoes, rainbow carrots, three-grain mustard gravy  
32

### Grilled Draper Valley Chicken Breast

couscous, almonds, dried Hood River cherries, cipollini onion, honey sauce  
34

### Marinated Draper Valley Chicken Breast

mustard seed, espelette, honey truffle syrup, apple onion marmalade, potato galette, Parisian vegetables  
34

### Pan Seared Salmon Mignon

white bean ragout, fennel veloute, red Swiss chard, prairie baby carrots, beluga lentils  
42

### Baked Black Cod

Hong Kong style-green aromatics, fermented black bean sauce, steamed jasmine rice, steamed bok choy  
38

### Painted Hills Natural Beef Filet\*

caramelized onion, rosemary potato puree, roasted shallot demi-glace, seasonal vegetable  
48

### Grilled New York Strip Steak\*

Rogue Creamery blue cheese crust, Willamette Valley pinot noir, crispy onions, pommes aligot  
42

### Juniper and Thyme Marinated Painted Hills Beef Filet Mignon\*

sweet potato gratineed with sage and goat cheese, forest mushroom Bolognese  
48

### Charred Carlton Farms Frenched Pork Chop\*

tasso, collard greens and oyster dressing, caramelized root vegetables  
38

#### Entrée Enhancements

Pacific Crab Cake

8

Two Grilled Achiote Shrimp Skewers

8

See vegetarian and vegan options on page 22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
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BREAKFAST

LUNCH

RECEPTIONS

DINNER

DIET SPECIFIC

BREAKS

SNACKS

BEVERAGES

ENTRÉES

SALADS

DESSERTS

BUFFETS

## DINNER SALADS

Choice of one of the following:

### Heirloom Greens

tomatoes, radishes, cucumber, roasted garlic balsamic vinaigrette

### Living Watercress

strawberries, Briar Rose Creamery goat cheese, black pepper honey

### Roasted Vegetable Ratatouille

heirloom tomatoes, goat cheese creme fraiche, grilled focaccia

### Locally Grown Lettuces

d'Anjou pear, Rogue Creamery blue cheese, red wine vinaigrette, roasted hazelnuts

### Asparagus Panzanella

sweet tomatoes, fresh mozzarella, basil vinaigrette, Nicoise olives, focaccia croutons

### Baby Spinach

toasted almonds, shaved fennel and champagne vinaigrette

### Wedge

iceberg lettuce with smoked bacon, oven dried tomatoes, garlic croutons, green onion, Rogue Creamery blue cheese dressing

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## DINNER DESSERTS

### Limoncello Tart

semolina cake, lemon zest, tart lemon curd, fresh raspberries, lemon cream, chocolate shavings

8.50

### Bittersweet Chocolate Blackberry Almond Dome

vanilla bean anglaise

8.50

### Crème Brulee Cheesecake

seasonal berry sauce

8.50

### Dark Chocolate Hazelnut Crunch Bar

salted caramel sauce

7.50

### Versailles Chocolate Mousse

feuilletine, almond success, macaroon shell, gold powder, chocolate shavings, Chantilly cream

9.50

### Pizelle Canolli

pistachio swirled ricotta and mascarpone mousse, vanilla sabayon

8.50

### Opera Cake

coffee buttercream, bittersweet chocolate, espresso sauce

8.50

### Grand Sequoia

bittersweet chocolate mousse with orange liqueur, chocolate bark

8.50

### Willamette Apple and Almond Frangipane Tart

caramel, whipped cream

7.50



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## DINNER BUFFETS

Include freshly brewed coffee and tea

### Pearl District (50 guest minimum)

roasted beet, frisee, Rogue Creamery blue cheese, crushed hazelnuts,  
champagne vinaigrette  
quinoa, shelling beans, mint and preserved lemon salad  
tossed local greens, farmer's seasonal vegetables, house dressing  
roasted Draper Valley chicken breast, smoked bacon, foraged mushrooms,  
caramelized onions  
grilled salmon, smoked tomato, melted leeks, Italian farro root vegetable risotto,  
wilted greens  
local artisan breads  
seasonal berry tarts, apple caramel crisp, chocolate hazelnut tart  
50

### Jamison Square (50 guest minimum)

white bean and grilled radicchio salad, pancetta vinaigrette  
tomato and fresh mozzarella salad, basil vinaigrette  
arugula, fennel, pears, parmesan, hazelnut vinaigrette  
oven-roasted ling cod, braised romaine, tomato, black olive  
gnocchi, asparagus, parmesan fondue, oven-roasted fennel, butter carrots  
sautéed chicken breast with roasted pears and Frangelico hazelnut syrup  
onion focaccia, black olive ciabatta  
tiramisu, ricotta cheesecake, chocolate almond biscotti  
52

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## VEGETARIAN, VEGAN, AND GLUTEN-FREE OFFERINGS

Price is based on your highest priced selected entrée.

### VEGETARIAN

#### Vegetable Goat Cheese Napoleon (GF)

eggplant, portobello mushroom, parched tomatoes, potato olive oil sauce

#### Risotto (GF)

beech mushrooms, asparagus, parmesan cheese

#### Grilled Vegetable Strudel

grilled garden vegetables, wilted leeks, saffron cream sauce

#### Vegetable Wellington

puff pastry, English peas, sautéed leeks, Israeli couscous, tomato fondue

#### Roasted Vegetable Beggar's Purse

roasted vegetables and black beans, fresh herbs, couscous, over puff pastry

#### Spinach and Feta Spanikopita

spinach, shaved onion, feta cheese, phyllo served, pearl couscous, tomato coulis

### VEGAN

#### Coconut Lentil Stew (GF & LF)

Indian curry, cauliflower, eggplant, cippollini, carrots

#### Red Quinoa Pilaf (GF & LF)

garbanzo beans, roasted root vegetables, lemon, balsamic onions

#### Northern Wild Rice (GF & LF)

foraged mushrooms, butternut squash, olive oil, tomatoes, hazelnuts

#### Portobello Napoleon (GF & LF)

grilled portobello mushrooms, eggplant, roasted pepper, tomato coulis, basil oil

GF: Gluten-free    LF: Lactose-free

We pride ourselves in providing gluten friendly menu options. While we endeavor to carefully prepare those meals to accommodate our gluten-free guests, please be aware that they may be prepared in an environment where gluten is present.

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## BREAKS

### Ball Park Favorites

Cracker Jacks®, full-size candy bars, warm soft pretzels with mustard, assorted soft drinks and bottled water

11

Requires an attendant for \$125 per station

### Northwest Picnic Basket

assorted cheeses, sliced baguette bread, fresh vegetable crudités, ranch dressing, hummus, grapes, seasonal sliced fruit, assorted soft drinks and bottled water

12

### Oregon Trail

whole fresh fruit, granola bars, trail mix, assorted juices, assorted soft drinks and bottled water

11

### Apple (50 guest minimum)

fresh Northwest apples, caramel dipping sauce, apple candies, apple chips, assorted soft drinks and bottled water

11

Requires an attendant for \$125 per station

### Lemon

lemon meringue tarts, lemon bars, lemon tea cookies, lemonade, bottled water

11

### Cookie Break

mini chocolate chip, peanut butter and snickerdoodle cookies, chilled milk, chocolate milk, soft drinks, coffee, tea, decaf

11



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## SNACKS

### Sweets, Fruits and More

individual Sunshine yogurts 3.50 each  
 fresh fruit, granola and yogurt parfaits 6.50 each  
 hard-boiled eggs, shelled 22 per dozen  
 granola bars 25 per dozen  
 full size candy bars 38 per dozen  
 Ben & Jerry's ice cream bars 5 each  
 assorted Good Humor ice cream 4 each  
 whole fresh fruit - apples, oranges, bananas 28 per dozen  
 mini fruit skewers 38 per dozen  
 individual 3oz. trail snacks 32 per dozen  
 individual 3oz. sweet snacks 32 per dozen  
 individual 2oz. boxed raisins 22 per dozen

### By The Pound

(one pound serves 10-12 people)  
 mixed nuts 38  
 mini pretzels, bulk 17  
 lemon herb hummus, with pita chips 30  
 Tim's Cascade® chips, with dip 19  
 tortilla chips, with salsa 19

### Baked Goods, by the dozen

fresh bagels, with cream cheese 40  
 breakfast bread slices 38  
 breakfast pastries - muffins, croissants, Danish 39  
 healthy muffins - flax seed, whole grain 40  
 donuts - maple bar, chocolate bar, glazed 32  
 chocolate dipped biscotti 35  
 fresh baked cookies 36  
 brownies 32  
 lemon and berry fruit bars 33

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NON-ALCOHOLIC

BAR

## NON-ALCOHOLIC BEVERAGES

### Portland Roasting Regular and Decaf Coffee

52 per gallon

### Hot Organic Choice Teas

52 per gallon

### Pepsi, Diet Pepsi, Sierra Mist

3.50 each

### Bottled Water

3.50 each

### Perrier (11 oz.)

with sliced limes

3.75 each

### Bottled Juices

4.00 each

### Juice

orange, apple, cranberry

60 per gallon

### Sobe Life Water

4.50 each

### Rock Star Energy Drinks (8.4 oz.)

regular, sugar free

6 each

### Iced Tea

with lemon wedges

42 per gallon

### Lemonade

42 per gallon

### Fruit Punch

42 per gallon

### Infused Waters

blueberry lemon

mint, cucumber

mixed melon

35 per gallon

### Infused Lemonades

basil

blackberry

strawberry

60 per gallon

### Water Cooler Rental (includes 5 gallons water)

70 each

additional 5 gallon water jug

35 each

All prices are per person unless otherwise noted and are subject to change.



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BAR

## BAR

As Portland and Oregon feature some the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by pacificwild bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a \$125 bartender fee with a four (4) minimum, each additional hour is \$31.25.

### Local Pour Liquor 7.50

Bengermiz Vodka  
Aria Gin  
Pendleton Rye Whiskey  
Burnside Bourbon  
Warship Rum 80 proof  
Sauza Blue Reposado  
Grants Scotch  
Below Deck Coffee Liquor

### Local Pour Wine 7.50

Washington Hills Cabernet Sauvignon  
StoneCap Merlot  
Columbia Crest 2Vine Chardonnay

### Premium Pour Liquor 9.50

Portland 88 Vodka  
Aviation Gin  
James Oliver Rye  
Temperance Bourbon  
Pacific Rum  
Sauza Hornitos  
Johnny Walker Black Scotch  
Below Deck Coffee Liquor

### Premium Pour Wine 9.50

Eola Hills Pinot Noir  
Columbia Winery Cabernet Sauvignon  
14 Hands Chardonnay

All below available with both bar selections:

### Beer

#### Local Craft 7

Widmer Drop Top Amber Ale  
Laurelwood Workhorse IPA

#### Domestic 6

Coors Light

All prices are per person unless otherwise noted and are subject to change.





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## CATERING INFORMATION

pacific**wild** catering is committed to providing a memorable culinary experience for you and your guests. Our Executive Chef, Allan Wambaa, PCIII, CEC, has designed our menus with a wide selection of choices to ensure your attendees have a great meal that showcases the bounty of the Pacific Northwest.

### MENU SELECTIONS

Our menus are designed to satisfy any group large or small, however our Executive Chef and sales team will be happy to work with you to design custom menus to enhance your unique event. If you choose to order split entrees, the highest priced selection will be charged for all meals. There is a small group charge of \$25 for parties under 20.

### ADMINISTRATIVE CHARGE

All food and beverage charges are subject to a 22% administrative charge. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of the employee, however, please note a portion of the administrative charge is distributed to certain employees as additional wages per the collective bargaining agreement.

### DEPOSITS/ FINAL PAYMENTS

A 75% deposit of total estimated charges is due 14 days in advance of the first scheduled service, along with the return of your signed service order(s) and catering service agreement. The final payment, the remaining 25% balance, will be due with your final guarantees, based on the schedule in the catering service agreement. Credit card payments are limited to a maximum amount of \$50,000 per event, not transaction. ACH and wire transfer instructions are available upon request.

### GUARANTEES

The final guaranteed attendance for each event must be specified a minimum of 3-7 business days, depending on the size of your event, prior to the date and time of your function. This number will be considered your final guarantee and is not subject to reduction. Should a final guarantee not be given, your expected attendance will be considered your final guarantee.

### OVERAGE

The kitchen will prepare 5% over the final guarantee numbers with a chef's choice vegetarian option for *plated meals only*.

### LINEN

For all catered meals with china service, we offer traditional white linen and white napkins. Additional colors are available at no extra charge based on inventory.

### OUTSIDE FOOD AND BEVERAGE

pacific**wild** catering is the exclusive catering provider for the Oregon Convention Center, P'5 Centers for the Arts and Portland Expo Center. Outside food and beverage is prohibited without written consent from the General Manager or Executive Director.

### ALCOHOL SERVICE

pacific**wild** catering offers a complete selection of beverages to compliment your events. pacific**wild** catering complies with all state rules and regulations as set forth and regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must also serve five (5) substantial food items for their guests.

### SUSTAINABLE PRACTICES

Portland's characteristic generosity galvanizes pacific**wild** catering's serious commitment to sustainability, which begins in the kitchen. We support local farmers, ranchers and fishermen, and offer a menu based on seasonal availability. In the community, we are proud of our efforts to feed the homeless and our company wide initiatives to compost food waste and reduce our carbon footprint.

pacific**wild** catering is partnering with the MERC venues to help us create and expand opportunities within our local community.

