

Breakfast Buffets

(Minimum 12 Guests)
All Baked Goods Served with Butter and
House-Made Preserves

TRADITIONAL CONTINENTAL

Assorted Baked Goods
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$15

RIVERPLACE CONTINENTAL

Assorted Baked Goods
Seasonal Fruit and Berries
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$18

READY-SET-GO!

Bagels and Cream Cheese
Sliced Fresh Fruit
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$19

HEALTHY START

Bagels and Cream Cheese
Sliced Fresh Fruit and Berries
House-Roasted Granola with Nancy's Organic Yogurt
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$20

RISE & SHINE

Scrambled Eggs with Cheddar
Bacon and Sausage
Home Fried Potatoes
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$19

WAKEY-WAKEY

Muffins, Croissants, and Danish
Sliced Fresh Fruit and Berries
Scrambled Eggs with Tomatoes
Bacon and Sausage
Breakfast Potatoes
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$21

NORTHWEST

Assorted Baked Goods
Bagels and Cream Cheese
Scrambled Eggs
Bacon and Sausage
Herb Roasted Potatoes
Smoked Salmon Display
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$26

WILLAMETTE

Muffins and Pastries
Seasonal Melons and Berries
Roasted Vegetable Frittata
Crispy Bacon
Crispy Potatoes
Orange-Infused French Toast
Stumptown Coffee, Decaf, and Assorted Tazo Teas
Fresh Juice including Orange, Grapefruit, and Cranberry
\$25

Prices do not include 20% service charge.
Prices are guaranteed six months prior to event.

Plated Breakfast

Plated Breakfasts are Priced per Entrée,
and Include: Stumptown Coffee,
Tazo Tea, and Fresh Juice

Scrambled Eggs with Tomatoes and Cheese,
Chicken Apple Sausage, and Breakfast Potatoes
\$15

Breakfast Burrito with Crispy Potatoes and Guacamole
\$15

Steak and Eggs with Broiled Tomatoes
\$18

Grilled Angus Burger with Hard Fried Eggs, Broiled Tomatoes,
and Crispy Potatoes
\$16

Buttermilk Pancakes and Bacon
\$12

Waffles with Fresh Berries and Bacon
\$12

Orange-Infused French Toast and Bacon
\$14

Brie and Pear French Toast and Bacon
\$15

Breakfast Embellishments

(Priced per Person)

Bagels and Cream Cheese \$4

Bagels, Lox and a Shmear \$8

Roasted Vegetable Frittata \$4

Breakfast Sandwiches \$7
(Eggs on Croissants with Ham and Cheese)

Made-to-Order Omelet (minimum 12 guests) \$8
Omelet Station Attendant \$75/station



ACME Donuts \$30/dozen

Assorted Pastries \$24/dozen

Buttermilk Pancakes \$5

Pancakes with Berries, Bananas, or Pears \$6

Malted Belgian Waffles \$5

Stuffed French Toast \$6
(with Brie and Pears or Ham and Cheese)
(choice of one)

Sliced Fruit \$7

Juice \$20/pitcher

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Break Packages

(Minimum 12 Guests)

ENERGY BOOST

Granola Bars
Red Bull
Propel Fit Water
Stumptown Coffee - Fully Leaded
Ice Cold Sodas
\$15



CIAO, BELLA

Sliced Fresh Fruit and Berries
Soft Ripened Brie Cheese
served with Dried Fruit and Crackers
Marinated Olives
Crusty Bread with Sweet Cream Butter
Assorted Italian Sodas
\$20



IT'S GOOD FOR YOU!

Market Fresh Vegetables with Assorted Dips
Seasonal Whole Fruit
Bottled Juices
\$9



ZEN BREAK

Oatmeal-Chamomile Scones and Lavender Jelly
Lemon Poppyseed Bread
Steamed Edamame with Sea Salt
Yogurts with Blueberries
Green Tea
\$15



ONE FOR ALL

Raw Vegetable Platter with Honey-Mustard Dip
and Balsamic
Hard Boiled Eggs
Whole Wheat and Honey Muffins
Whole Fruit
Popcorn
Assorted Kettle Chips
Double Chocolate Brownies
Assorted Fresh Baked Cookies
Bottled Tazo Tea
Assorted Soft Drinks
\$20



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Build Your Own Break



ACME DONUTS

\$30/dozen

FRESH BAKED DOUBLE CHOCOLATE BROWNIES

\$26/dozen

FRESH BAKED CHOCOLATE CHIP COOKIES

\$24/dozen

LEMON BARS

\$24/dozen

PASTRIES

\$24/dozen

GRANOLA BARS

\$3/each

MIXED NUTS

\$15/pound

(approximately 10 servings per pound)

FRESHLY POPPED POPCORN

\$4/person

KETTLE CHIPS or PRETZELS

\$3/each

(individual servings)



NANCY'S ORGANIC YOGURT with FRUIT on TOP

\$5/each

SEASONAL WHOLE FRUIT

\$1.50/piece

SEASONAL FRUIT DISPLAY

\$8 per person

ARTISAN CHEESE PLATTER

\$9 per person

MARKET FRESH VEGETABLE PLATTER with DIPS

\$7 per person

GRILLED MARKET VEGETABLE PLATTER with DIPS and AIOLIS

\$7 per person



FRESHLY BREWED ICED TEA

\$20/pitcher

FRESH LEMONADE, LIMEADE or ORANGEADE

\$20/pitcher

FRESH MARIONBERRY LEMONADE

\$22/pitcher

STUMPTOWN COFFEE - Regular and Decaf

\$38/gallon

ASSORTED TAZO TEAS

\$38/gallon

ASSORTED PEPSI PRODUCTS

\$3.50/each

PROPEL FIT WATER

\$3/bottle

AQUAFINA BOTTLED WATER

\$2/bottle

SAN PELLEGRINO SPARKLING WATER

\$4/bottle

RED BULL

\$4/each

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Lunch Buffets

Lunch Buffets Include: Bread Service,
Stumptown Coffee, and Tazo Teas
(Minimum 12 Guests)

AT THE GAME

Potato Salad or Macaroni Salad
Corn Dogs with Condiments
Hamburgers with Condiments
French Fries
Watermelon
Cracker Jacks
\$23

THE LOGGER

Creamy Pasta Salad
Grilled Sausages
Spice Grilled Chicken
Bacon and Herb Roasted Potatoes
Smoky Vegetable Ragout
Fresh Baked Brownies
\$27

ITALIAN BUFFET

Caesar Salad
Marinated Vegetable Salads
Chicken Marsala
Local Salmon alla Griglia
Baked Penne with Angry Sauce
Tiramisu
\$27

KUNG FU

Spicy Noodle Salad with Lime Vinaigrette
Mixed Greens with Thai Peanut Dressing
Shrimp and Cabbage Salad
Crispy Egg Rolls with Mustard
Chile Chicken Stir Fry
Vegetable Fried Rice
Sweet and Sour BBQ Pork Loin
Coconut Cake
Fortune Cookies
\$31

MEXICAN FIESTA

Black Bean and Grilled Corn Salad with Green Onions
Grilled Chicken with Charred Onions
Spiced Beef Fajitas with Red Bell Peppers and Onions
House-Made Corn Chips
Roasted Garlic Salsa and Tomatillo Salsa
Mexican Rice
Warm Flour Tortillas
Churros
\$26

DOWN HOME BBQ

Blue Cheese Cole Slaw
Three-Bean Salad with Shallots and Sweet Cider Vinaigrette
Honey Barbecue Chicken Breast
Grilled Salmon with Sweet and Sour BBQ Sauce
Maple Glazed Pork
Corn Bread with Honey Butter
Watermelon
Seasonal Fruit Cobbler
\$27

WELCOME TO THREE DEGREES!

Mixed Greens with Shaved Pears, Cranberries and Balsamic
Grilled Chicken Breast with Butter Braised Leeks and Chicken Jus
Whole Roasted Salmon Filet with Charred Tomato Vinaigrette
Salt Roasted Fingerlings with Lemon and Thyme
Roasted Vegetable Ragout with Garlic and Feta
Flourless Chocolate Cake
Blackberry Oat Bars
\$30

PICNIC IN THE NORTHWEST

Organic Mixed Greens with Shaved Pears, Filberts, and Raspberry
Vinaigrette
Grilled Asparagus with Shaved Lemons and Endive
Wild Mushroom and Fresh Basil Pasta Salad
Cedar-Roasted Salmon with Pinot Aioli
Grilled Chicken Breast with Garlic, Mushrooms, and Thyme
Roasted Potatoes with Oregon Blue Cheese
Rocky Road Bread Pudding
\$30

NW BUFFET

Spinach Salad with Hazelnuts, Blue Cheese
and Mustard-Honey Vinaigrette
Mushroom, Asparagus and Arugula
Roasted Potatoes with Garlic, Herbs, and Parmesan
Grilled Chicken with Lemon Butter Sauce
Roasted Salmon with Red Wine Vinaigrette and Charred Onions
Vanilla Cheesecake with Pear Conserve
Flourless Chocolate Cake with Berries
\$32

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Lunch Buffets

continued

SOUP, SALAD, AND A SMILE

Choice of Soup
Mixed Market Greens
Romaine Hearts
Balsamic, Honey-Mustard, and Ranch Dressings
Sliced Grilled Herb Chicken
Blue Cheese and Bacon Crumbles, Tomatoes, Croutons

\$21

add another soup: \$24

remove the soup: \$19



IT'S A WRAP

Chopped Romaine Hearts, Tomatoes and Black Olives with Creamy Herb Dressing
Chicken Salad with Almond and Grapes in a Spinach Tortilla
Sweet Tuna Salad with Green Apples and Scallions in a Chipotle Wrap
Roasted Vegetable and Mushroom Wrap with Feta in a Whole Wheat Tortilla
Kettle Chips
Double Chocolate Brownies

\$23



RIVERPLACE SANDWICH BOARD - BUILD YOUR OWN

Organic Mixed Greens with Market Vegetables and Balsamic Vinaigrette
Roast Beef, Shaved Ham, and Smoked Turkey
Cheddar, Swiss, and Brie
Tomatoes, Lettuce, Pickled Onions, and Roasted Vegetables
Assorted Condiments
Assorted Sandwich Breads
Kettle Chips
Chocolate Chip Cookies

\$23



RIVERPLACE SANDWICH BOARD - BOXED

Organic Mixed Greens with Market Vegetables and Balsamic Vinaigrette
Roast Beef on Wheat with Dijon, Tomatoes, Cheddar, and Pickled Onions
Smoked Turkey on Marbled Rye with Garlic Aioli, Tomatoes, and Lettuce
Shaved Ham and Swiss with Avocado, Sprouts, and Port Mustard
Roasted Vegetable Torpedo with Brie
Kettle Chips
Chocolate Chip Cookies

\$25

Prices do not include 20% service charge.
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Plated Lunch

Plated Lunches are Priced by Entrée and Include: Bread Service, Salad, Dessert, Stumptown Coffee and Tazo Tea.

STARTER

(choice of one)

Organic Mixed Greens with Shaved Pears, Toasted Hazelnuts and Balsamic Vinaigrette

Romaine Hearts with Garlicky Caesar Dressing, Croutons and Parmesan Cheese

Spinach Salad tossed with Chopped Bacon, Blue Cheese, Tomatoes, and Honey Mustard Dressing

ENTREE

(choice of one)

Grilled Flat Iron Steak with Smashed Potatoes, Roasted Mushrooms and Red Wine Sauce \$29

Charred Flat Iron Steak with Potato Salad, Avocado and Charred Tomato Jus \$29

Grilled Salmon with Roasted Potatoes, Spinach and Caramelized Garlic Vinaigrette \$30

Lemon Roasted Salmon with Herb Rice Pilaf, Marinated Carrots and Light Soy Dressing \$30

Herb Roasted Local Cod with Asian Style Slaw, Crisp Wontons and Spicy Orange Dressing \$28

Grilled Chicken Breast with Creamy Pasta, Black Olives and Lemon Capers Dressing \$26

Rosemary Citrus Chicken with Jeweled Couscous, Asparagus and Creamy Orange-Black Pepper Vinaigrette \$27

Chile Roasted Tofu with Spicy Soba Noodle Salad and Miso-Lime Sauce \$23

Three Cheese Pasta Ragout with Tomatoes, Capers, and Herbed Bread Crumbs \$25

Cheese Ravioli with Eggplant, Arugula and Tomatoes \$25

DESSERTS

(choice of one)

Flourless Chocolate Cake

Vanilla Cheese Cake

Vanilla Crème Brulee

Seasonal Crisp/Cobbler

Fruit Sorbet

Prices do not include 20% service charge.
Prices are guaranteed six months prior to event.

Hors D'oeuvres

All Hot & Cold Hors D'oeuvres Can Be
Butler-Passed or Stationed.

HOT

(priced per dozen)

Roasted New Potatoes with Chive Crème Fraîche and Herbs	\$28
Roasted White Prawns Wrapped with Pancetta and Basil	\$37
Spiced Grilled Chicken Skewer with Tangy Garlic Sauce	\$30
Grilled Flank Steak Skewers with Lime-Chile Sauce	\$32
Crisp Shrimp Dumplings with Preserved Lemon Aioli	\$33
Crab Cakes with Caper Aioli	\$38
Spicy Grilled Lamb Chop with Chile-Peanut Sauce	\$42
Crispy Egg Rolls with Hot Mustard and Sweet and Sour	\$28
Leek and Gruyère Tartlets with Herb Salad	\$28
Crisp Goat Cheese Raviolis with Dried Fruit Compote	\$30
Smoked Prosciutto-Wrapped Scallops	\$50

COLD

(priced per dozen)

Roasted Tomato and Portobello Bruschetta	\$26
Seared Ahi with Crisp Wonton and Pickled Vegetables	\$38
Smoked Salmon Mousse with Red Onion Aioli and Pickles	\$32
Crisp Prosciutto and Mozzarella on Crostini with Bell Pepper Aioli	\$31
Coffee-Cured Beef with Horseradish Cream and Herbs	\$32
Traditional Prawn Cocktail with Horseradish Sauce	\$38
Crisp Pita with Hummus and Mint-Marinaded Feta	\$25
Ahi Poke on Crisp Wonton	\$38
Roasted Pears with Oregon Blue Cheese and Herbs	\$28

SIMPLE RECEPTION

Artisan Cheese Platter with Fruit and Crackers	\$9 per person
Market Fresh Vegetable Platter with Dips	\$7 per person
Grilled Market Vegetable Platter with Dips and Aiolis	\$7 per person
Seasonal Fruit Display	\$8 per person
Phyllo-Wrapped Brie (serves 20)	\$60
Stuffed with Pesto	\$66
Stuffed with Raspberries	\$72

Prices do not include 20% service charge.

Prices are guaranteed six months prior to event.

Dinner Buffets

(Minimum 20 Guests)

THE RIVERPLACE BUFFET

(served with rolls and butter)

STARTER

(choice of two)

Organic Mixed Greens with Blue Cheese, Candied Nuts, and Balsamic Vinaigrette

Arugula Salad with Hood River Pears, Hazelnuts, and Aged Sherry Vinaigrette

Lemon and Asparagus Salad with Marinated Endive and Pickled Red Onions

Smoked Salmon and Trout Platter with Capers, Onions, Tomatoes, Crème Fraîche, Honey Mustard and Herb Aioli

Baby Spinach Salad with Dates, Pecans, Apples, and Champagne-Mustard Vinaigrette

ENTREE

(choice of two)

Roasted Salmon Fillet with Grilled Lemon Salad and “Four Quarts Sauce”

Herb Crusted Seabass with Warm Bacon-Onion Vinaigrette

Mustard and Black Pepper Grilled Harris Ranch New York Strip with Mushroom Reduction

Carlton Farms Pork Rack with Spicy Honey Glaze and Blue Cheese Butter

Garlic and Herb Roasted Free Range Chicken Breast with Crisp Shallots

Braised Angus Shortribs with Red Wine Reduction and Horseradish Cream

SIDES

(choice of two)

Three Cheese Baked Pasta with Mixed Mushrooms

Buttermilk and Garlic Mashed Potatoes

Sweet Potato Gratin

Dried Fruit and Nut Pilaf

Baked Ratatouille

Roasted Squash with Brown Sugar and Butter

Seasonal Vegetables

\$48/person

\$55/person includes a Dessert Buffet (assortment of tarts, cakes, pies, mousses, bars, and cookies)

Prices do not include 20% service charge.

Prices are guaranteed six months prior to event.

Dinner Buffets

continued

MARQUAM

Mixed Greens with Balsamic Vinaigrette, Pears and Dried Cranberries
Herb Grilled Chicken with Crisp Shallots and Chicken Jus
Creamy Baked Penne with Spinach, Tomatoes and Herb Crumbs
Blue Cheese Roasted Yukon Gold Potatoes
Cheesecake
Rolls and Butter
\$38



DESCHUTES BUFFET

Organic Mixed Greens with Tomatoes and Creamy Herb Dressing
Blue Potato Salad with Dill Dressing
Spicy Marinated Cabbage Slaw
Platter of Oregon Cheeses and Cured Meats
Grilled Free-Range Chicken Breast with Sweet and Sour Glaze
Molasses Brined BBQ Carlton Pork Rib Rack
Green Beans with Bacon and Onions
Northwest Apple Pies with Chantilly Cream
Chocolate Crunch Cake
Rolls and Butter
\$46



ELIOT

Caesar Salad with Garlicky Dressing, Croutons and Parmesan
Spinach Salad with Spiced Walnuts, Blue Cheese and Honey-Mustard Dressing
Grilled Chicken Breast with Tomatoes, Basil and Black Olives
Roasted Pork Loin with Lemon-Caper Butter Sauce
Herbed Rice Pilaf
Roasted Squash with Reduced Balsamic
Flourless Chocolate Cake with Cocoa Whipped Cream
Rolls and Butter
\$45

Prices do not include 20% service charge.
Prices are guaranteed six months prior to event.

Dinner Buffets

continued

McCALL

Spinach Salad with Hazelnuts, Blue Cheese and Sherry-Vinaigrette
Arugula with Tomatoes, Cucumbers, Blue Cheese and Balsamic Vinaigrette
Roasted Salmon/Steelhead with Citrus Honey Glaze
Grilled Flat Iron Steak with Red Onions and Mushroom Reduction
Parmesan Potato Gratin
Green Beans with Tomatoes and Garlic
Assorted House Made Cheese Cakes
Rolls and Butter
\$48



THIS LITTLE PIGGIE

Platter of Cured Meats and Sausages
Spinach Salad with Bacon, Tomatoes, Red Onions and Sherry-Mustard Dressing
Roasted Pork Loin with Cider-Bourbon Sauce
Twice Cooked Pork Shoulder with Tangy BBQ 'Mop Sauce'
Green Beans with Pancetta, Onions and Lemon
Prosciutto Studded Corn Bread with Sweet Butter
Cookies and Bars
Rolls and Butter
\$46



DOWNTOWN BUFFET

Organic Mixed Greens with Cucumbers, Mint, and Yogurt Red Wine Vinaigrette
Salad of Frisée and Arugula with Shaved Melon, Crisp Prosciutto, Focaccia Croutons, and Balsamic Vinaigrette
Marinated Cheese Ravioli Salad Green Onions, Apples, Raisins, and Grapes in a Champagne Vinaigrette
Grilled Free-Range Chicken Breast with Saffron-Scented Tomatoes and Puttanesca Butter
Grilled Harris Ranch New York Strip Blue Cheese Fondue and Red Wine Reduction
Roasted White Fish with Pinenut-Leek Crust and Charred Lemon Nage
Brown Butter Roasted Yukon Gold Potatoes
Wild Rice and Dried Fruit Pilaf
Assorted Cheese Cakes
Chocolate Decadence
Rolls and Butter
\$50

Prices do not include 20% service charge.
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Dinner Buffets

continued

WELCOME TO THE NORTHWEST

Smoked Salmon Platter with Honey Mustard, Red Onions, Capers and Sour Cream
Mixed Greens with Pears, Hazelnuts and Blue Cheese with Balsamic Vinaigrette
Roasted Local Salmon with Soy Glaze
Grilled Pork Loin with Bacon-Maple Sauce
Butter Potatoes with Edamame and Garlic
Roasted Garlicky Squash and Brussels Sprouts with Almonds
Brown Sugar Apple Crisp
Rolls and Butter
\$47



FOREST PARK

Spinach Salad with Red Onions, Capers, Bagel Chips and Cream Cheese Vinaigrette
Baked Penne Pasta with Artichokes, Olives and Blue Cheese
Roasted New York Strip with Red Wine Reduction
Grilled Chicken Breast with Roasted Tomatoes, Basil and Parmesan
Herbed Roasted Red Potatoes with Garlicky Butter
Vanilla Cheesecake
Decadent Chocolate Cake
Rolls and Butter
\$49



UPTOWN

Assorted Artisan Cheese Platter with Accompaniments
Smoked Salmon Platter with Honey Mustard, Red Onions, Capers and Sour Cream
Arugula Salad with Pine Nuts, Apples, Raisins and Sherry Vinaigrette
Triple Cheese Baked Pasta with Walnuts
Roasted Beef Tenderloin with Red Wine Reduction
Garlicky White Prawns with Cream Orzo and Shrimp Sauce
Green Beans with White Wine, Butter and Chives
Truffle Mashed Potatoes
Double Chocolate Cake with Cream Chantilly
Grand Marnier Cheesecake
Rolls and Butter
\$66

Prices do not include 20% service charge.
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Plated Dinner

(Served with Rolls and Butter)

SALADS (choice of two)

Mixed Greens

Balsamic Vinaigrette, Dried Cranberries and Shaved Pears

Mixed Greens

Cucumbers, Tomatoes, Blue Cheese and Olive Vinaigrette

Spinach Salad

Bacon, Red Onions, Blue Cheese and Raspberry Vinaigrette

Spinach Salad

Walnuts, Cherries, Parmesan and Mustard Vinaigrette

Classic Caesar Salad

Croutons, Parmesan and Garlicky Dressing

Romaine Hearts

Green Goddess Dressing and Tapenade Croutons

Arugula

Green Apples, Filberts, Cranberries and Raspberry Vinaigrette

Arugula

Tomatoes, Crisp Prosciutto and Sherry-Mustard Vinaigrette

ENTREES

(choice of up to two, per-person price taken from the higher entrée selected)

Grilled Flat Iron Steak \$46

Salt Roasted Fingerlings and Arugula

~Caramelized Onions and Mushroom Reduction~

Mustard and Shallot Roasted Strip Loin \$49

Herbed Corn Mashed Potatoes

~Red Wine Reduction~

Shallot Roasted Prime Rib \$47

Butter Poached Red Potatoes and Sweet Carrots

~Red Wine Sauce and Horseradish Cream~

Grilled Beef Tenderloin \$52

Caramelized Onions and Potatoes with Greens

~Rosemary and Red Wine Sauce~

Red Wine Braised Short Rib \$45

Blue Cheese Mashed Potatoes and Spinach with Crisp Shallots

Roasted Local Salmon/Steelhead \$40

Sweet Potato Puree with Lemon

~Traditional Gremolata~

Poached Local Salmon \$40

Sour Cream Mashed Potatoes and Roasted Carrots

~Red Wine Reduction~

Herb Crusted Cod \$34

Herbed Rice Pilaf and Asparagus

~Lemon-Ginger Butter Sauce~

Grilled Citrus Prawns \$35

Grilled Asparagus Couscous and Spinach

~Creamy Shrimp Sauce~

Seared Ahi \$38

Roasted Potatoes and Bok Choy

~Sweet and Sour Miso Vinaigrette~

Roasted Chicken Breast \$35

Creamy Mashed Potatoes, Green Beans with Bacon

~Tomatoes, Basil, Red Onions and Mushrooms~

Roasted Chicken Breast \$36

Herb Roasted Potatoes and Green Beans

Stuffed with Green Apples and Swiss with Roasted Jus

Roasted Pork Loin \$35

Nut and Dried Fruit Pilaf and Asparagus

~Cider Sauce~

Chile Roasted Tofu \$32

with Spicy Soba Noodle Salad

~Miso-Lime Sauce~

DESSERTS

(\$7/person, choice of one)

Flourless Double Chocolate Cake

Traditional Cheesecake, Berry Cheesecake, Chocolate Cheesecake

Seasonal Fruit Crisp with Whipped Cream

Crème Brûlée with Berries

Assorted Bars and Cookies

Prices do not include 20% service charge.

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Beverages

NON-ALCOHOLIC

STUMPTOWN COFFEE - Regular and Decaf
hand-roasted coffee from a Portland-based sustainable roastery
\$38.00/gallon

SELECTION OF TAZO TEAS
\$38.00/gallon

FRESH JUICE
\$20.00/pitcher

ASSORTED PEPSI PRODUCTS
\$3.50/each

AQUAFINA BOTTLED WATER
\$2.00/bottle

SAN PELLEGRINO SPARKLING WATER
\$4.00/bottle

COCKTAILS

RIVERPLACE BARTENDER SERVING BEER, WINE, and COCKTAILS
\$75.00/station

PREMIUM* COCKTAILS AND CORDIALS
\$7.50 each

DELUXE COCKTAILS**
\$9.00 each

SINGLE MALT SCOTCH
\$10.00 each

BEER

RIVERPLACE BARTENDER SERVING WINE and BEER
\$50.00/station

ASSORTED DOMESTIC BEER
Budweiser, Bud Light, Coors Light, Miller Genuine Draft, Miller Lite
\$4.00/bottle

LOCAL MICROBREW and IMPORTED BEER
Widmer "Drifter" Pale Ale, Bridgeport IPA, Heineken, Amstel Light,
Guinness Stout, Corona, Newcastle
\$5.00/bottle

LIQUOR TIERS

PREMIUM* (\$7.50)

Stoli Vodka
Beefeater Gin
Jim Beam Bourbon
Bacardi Light Rum
Crown Royal Whiskey
Sauza Commetivo Tequila
Courvoisier VS Cognac
Johnny Walker Red Scotch

DELUXE** (\$9.00)

Ketel One Vodka
Bombay Sapphire Gin
Gentleman Jack Bourbon
Cockspur 12 Gold Rum
Knob Creek Whiskey
Herradura Tequila
Courvoisier VSOP Cognac
Johnny Walker Black Scotch

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Wine List

TIER 1 (\$36/bottle)

CHARDONNAY

Trinity Oaks, napa Valley, CA

PINOT GRIS

Erath, Willamette Valley, OR

PINOT NOIR

O'Reilly's, Willamette Valley, OR

CABERNET SAUVIGNON

Trinity Oaks, Napa Valley, CA

MERLOT

Trinity Oaks, Napa Valley, CA

TIER 2 (\$42/bottle)

CHARDONNAY

Columbia Crest, Columbia Valley, WA

PINOT GRIS

King Estate, Willamette Valley, OR

PINOT NOIR

Erath, Willamette Valley, OR

CABERNET SAUVIGNON

Sharecroppers, Columbia Valley, WA

MERLOT

Columbia Crest, Columbia Valley, WA

TIER 3 (\$48/bottle)

CHARDONNAY

La Crema, Sonoma Coast, CA

PINOT GRIS

Hawks View, Willamette Valley, OR

PINOT NOIR

King Estate, Willamette Valley, OR

CABERNET SAUVIGNON

Louis M. Martini, Napa Valley, CA

MERLOT

Red Rock, Sonoma Valley, CA

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Audio/Visual

PACKAGES

LCD Projector with Screen and Power Strip	\$250
Overhead Projector with Screen	\$65
Slide Projector with Screen	\$65
27" TV with VCR or DVD	\$150
Post-It Flipchart Package	\$50
Flipchart Package	\$30

MICROPHONES

4-channel Mixer	\$35
Podium with Microphone	\$45
Wired Handheld	\$30
Wireless Lavalier or Handheld	\$100

PRESENTATION SUPPORT EQUIPMENT

Easel	\$15
CD Player	\$35
Whiteboard	\$35
Laser Pointer	\$30
Cassette Player	\$35
Power Strip	\$5 each
Wireless Slide Advance	\$45
Polycom Speaker Phone	\$85
Laptop	\$200

PROJECTORS

Overhead Projector	\$35
VCR or DVD	\$75
LCD	\$225
TV	\$75

SCREENS

6 Foot	\$40
8 Foot	\$50
10 Foot	\$130

PHONE LINES / INTERNET

Phone	\$50
ISDN	\$100
DSL	\$100

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