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Oregon Convention Center



Oregon Convention Center

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2022-2023 Food \& Beverage Offerings

## A LA CARTE BREAKFAST

Housemade Breakfast Pastries 80 calories per serving

Housemade Goat Cheese Mini Scones 90 calories per serving
Goat Cheese, Rosemary, Thyme

Housemade Lemon Poppy Seed Mini Scones
180 calories per serving

Housemade Bacon Cheddar Mini Scones
230 calories per serving

Housemade Gluten Free Blueberry Muffins
40-290 calories per serving
Housemade Gluten Free Mini Choco Cherry Scones
40-290 calories per serving

## ON THE GO BREAKFAST

## Protein Box On The Go

Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried Apricots, Cubed Cheddar Cheese, Herbed Cream Cheese Spread

## ACTION STATIONS

All stations require two attendants at $\$ 200.00$ each.

## Eggs Your Way Station GF

Fresh Herbs, Mushrooms, Sweet Peppers, Applewood Smoked Bacon, Plum Tomatoes, Tillamook Cheddar, Sautéed Onions, Green Onions

## Yogurt Parfait Station GF

Plain \& Flavored Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Mango, Spiced Granola

## Beignet Station

Fried Fresh begts, Snow Sug

## Belgain Waffle Station

Belgian Waffles, Wild Berry Compote, Honeycomb Butter, Maple Syrup, Whipped Cream

## Avocado Toast Station

Smashed Avocado with Lemon Juice \& Maldon Salt, Smoked Salmon, Soft Boiled Eggs, Tomato Slices, Shaved Red Onions, Thick Cut Toast
(V) vegan | (GF) gluten friendly | (VEG) vegetarian


## BREAKFAST TABLES

## European Breakfast

Breakfast Breads, Pastries \& Spreads
Pain Au Chocolate Croissant, Banana Streusel Muffin, Local Honey Raisin Scones, Seasonal Oregon Fruit Jams, Sweet Butter
Portland Local French Bakery Bagels
Cream Cheese, Toaster Station
French Baguettes
Whole Grain Mustard
Artisan Cured Sliced Meats \& Cheeses Honey Maple Ham, Cured Serrano Ham, Soppressata, Brie De Meaux, Cypress Groove, Smoked Gouda
Smoked Salmon
Capers, Chopped Egg, Sliced Red Onions, Tomatoes
Steel Cut Oatmeal $\mathbf{V}$
Brown Sugar, Raisins, Cranberries, Pecans
Bob's Red Mill Smart Start Cereals
Fruit \& Greek Yogurt
House Made Granola
Seasonal Sliced Fruits V, GF
Melons, Pineapple, Berries
Freshly Squeezed Juices V, GF Orange, Grapefruit, Apple

Milk
Whole, 2\%, Skim
Portland Coffee Roasters Regular Decaf and Assorted Hot Tea

## Rise \& Shine

## $50-1310$ calories per serving

Baker's Basket of Pastries
Croissants, Muffins, Whipped Butter, Fruit Preserves Sliced Seasonal Fruit V, GF
Bacon \& Sausage
Applewood Smoked Bacon, Chicken Apple Sausage
Scrambled Eggs GF
Breakfast Potatoes V, GF
Beverages
Orange Juice, Portland Coffee Roasters Coffee, Deca Hot Tea

TABLE ENHANCEMENTS

## Tomato \& Basil Egg Scramble GF

Scrambled Eggs, Tomato, Chiffonade Basi

## Chicken \& Mushroom Frittata GF

hicken, Mushroom, Spinach \& Potato Frittata, eirloom Tomato Relish, Applewood Baco

## Leek \& Asparagus Egg Tart

aramelized Leek \& Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney

## Pulled Pork \& Egg Enchiladas

BQ Pulled Pork, Scrambled Eggs, Green Onion hihuahua Cheese, Tomatillo Salsa, Red Radish

## Roasted Vegetable Frittata VEG, G

ggg, Roasted Vegetables, Pepper Jack, Pomodoro sauce, Fried Green Tomatoes

## Egg White Frittata GF

Egg Whites, Roasted Vegetables, Pepper Jack Shiitake Mushrooms, Spinach, Tomato Relish

## Quinoa Rice Pudding V, GF

Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings


## BLUE * STAR

DONUTS + COFFEE

## Party Bites!

Cinnamon, Vanilla, All Natural Sprinkles, Signature Vanilla Cake Portland Coffee Roasters Regular and Decaf Coffee

## Orange Dreamsicle Donut Bites!

Orange Oil, Vanilla Bean Paste, Vanilla Cake
Portland Coffee Roasters Regular and Decaf Coffee

## Chocolate Truffle Donut Bites!

Chocolate Fleur De Sel, Cocoa, Chocolate Cake
Portland Coffee Roasters Regular and Decaf Coffee

Seasonal Flavors Available Upon Request

## Minimum Order Details:

70-139 ppl - (1) Flavor 140-209 ppl - (2) Flavors 210 + ppl - (3) Flavors

## BLUE $\star$ STAR



## A LA CARTE

## SWEETS, FRUITS \& MORE

Individual Yogurts
20-30 calories per serving

## Fresh Fruit, Granola 8

 Yogurt Parfait 300 calories per servingHard Boiled Eggs, Shelled 80 calories per serving

## Granola Bars

190 calories per serving

Energy Bars
150 calories per serving

Full Size Candy Bars
80-400 calories per serving

Whole Fresh Fruit 60-110 calories per serving

Mini Fruit Skewers 90 calories per serving

Individual 3oz Trail Snacks 260 calories per serving

Individual 3oz Sweet Snacks 50-180 calories per serving

Individual $20 z$ Boxed Raisins 130 calories per serving

Kettle Chips 150 calories per serving

## BY THE POUND

## Mixed Nuts

290 calories per serving

## Mini Pretzels, Bulk

170 calories per serving

Lemon Herb Hummus \&

## Pita Chips

190-390 calories per servin

BAKED GOODS, BY THE DOZEN Bagels \& Cream Cheese 360-530 calories per serving

Assorted Cookies
40 calories per serving

Kettle Chips \& Dip 150-390 calories per serving

Tortilla Chips \& Salsa 15-245 calories per serving



## BREAK PACKAGES

## Oregon Mountain Mix

## Create Your Own Trail Mix

M\&M® Candy, Almonds, Raisins, Gummy Bears, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots, Caramel Corn

Bottled Water
Assorted Flavored Seltzer Water

## Southwest Snack

## Chips \& Dips

House Made Tortilla Chips, Melted Cheese Sauce
Tomato Salsa, Guacamole
Bottled Water
Assorted Flavored Seltzer Wate

## Cupcake Afternoon

## Willamette Garden Bounty

Assorted Mini Cupcakes
silky Vanilla, Rich Red Velvet, Chocolaty Chocolate Bottled Water

Assorted Flavored Seltzer Water

## Crudité Platte

Celery Sticks, Baby Carrots, Squash, Cucumber, Celery Sticks, Baby Carrots, Squash, Cucumber, Bottled Water

## Dipped Junk Food

## Dark Chocolat

Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Cinnamon Sugar Churros, Bacon

Bottled Water
Assorted Flavored Seltzer Water

## Down Home

Brownies \& Blondies
Ore® Crusted Fudge Brownies, M\&M's® Topped Rich White Chocolate Blondies

Bottled Water


## BREAK PACKAGES

## Brain Food

Snack Assortment
Date Nut Truffles, Mini Oregon Trail Cookies, Vegan \& Gluten Free Oat Bars, Trail Mix
Bottled Water
Assorted Flavored Seltzer Water

## Chocolate Fix

## Assor 320 cher per serving

Chocolate Bar, Chocolate Dipped Strawberries,
Brownies, Chocolate Dipped Pretzels
Bottled Wate
Assorted Flavored Seltzer Water

## Cookie \& Brownie Break

Assorted Fresh Baked Cookies
Chocolate Brownies
Bottled Water
Assorted Flavored Seltzer Wate

## "Love Oregon" Package

Oregon Inspired Assorted Treat Chai Spiced Oregon Cookies, Marionberry Tarts, Gluten Free Espresso Brownies
Bottled Water
Assorted Flavored Seltzer Wate

## CHEF TABLES

Served with Iced Tea and Water

## Fiesta Mexicana Table

40-1460 calories per 4 oz. serving
Wild Rice \& Orange Zest Salad v,
Candied Pecans
Cilantro, Bell Pepper, Orange \& Jalapeño Salad
Pollo \& Carnitas GF
24 Hour Pulled Chicken \& Pork
Tamarind Glazed Grilled Skirt Steak GF Spinach \& Cilantro Green Rice V, GF

Salsas \& Condiments
Pico De Gallo, Green Tomato Salsa,
Guacamole, Grilled Corn \& Black Bean Salsa,
Shredded Cheese, Sour Cream, Chili Sauce
Taco Shells
Warm Flour Tortillas
Cinnamon Sugar Churros
Layered Chocolate Cake

## Soup \& Salad Table

40-560 calories per 5 oz. serving

Roasted Corn Chowder, Creamy Butternut Squash,
Garden Vegetable Minestrone, Smoked Tomato Bisque or Chicken Tortilla
Mixed Seasonal Greens
Cucumbers, Roasted Peppers, Red Onions, Tomatoes, Olives, Mushrooms, Bacon Crumbles, Diced Ham, Turkey, Chedar, Feta, Shaved Asiag Buttermilk Herb Ranch

Bread \& Crackers
Rolls, Gourmet Crackers
Fresh Fruit Tarts

## Urban Cowboy Table

80-780 calories per 4 oz. serving
Baby Mixed Greens GF
Cracked Mustard Vinaigrette, Buttermilk Herb Ranch

Mustard Potato Salad
Rotisserie BBQ Chicken
Chili Cumin Rubbed Rotisserie Chicken with Orange Ginger BBQ Sauce
Smoked Brisket
Honey BBQ Sauce
Pecan Smoked Peppered Sausage Bourbon BBQ Sauce

Roasted Corn GF
Chile Lime Butter
Three Cheese Mac N' Cheese
Jalapeño Cornbread \& Buttermilk Biscuits Whipped Butter

Chocolate Bourbon Pecan Tarts
White Choco Blondies

## Sandwich Grab \& Go

Turkey \& Havarti on Multi-Grain
Chicken Caesar Wrap
Veggie Wrap
Bag of Chips
Mandarin Orange
Cookie
Bottled Water, Assorted Flavored Seltzer Water


## CHEF TABLES

## Bridge City Table

-diterran
Artichoke Hearts, Feta Cheese, Kalamata Olives,
un Dried Tomatoes, Roasted Red and Yellow Bell Peppers, Pine Nuts, Curly Endive, Bibb Lettuce, Torn Greens and Xeres Vinaigrette

Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese
Herb Roasted Potatoes V, GF
Chicken Saltimbocca G
Prosciutto, Sage, Pan Jus
salmon GF
Tomato, Basil, Garlic, Gremolata
Garlic Breadsticks
Tiramisu
Cannoli

## Taste of Delhi Table

0-1260 calories per serving
Cucumber Tomato Salad GF Raita Dressing

Tandoori Chicken Wings Yogurt Sauce

Lamb Curry GF
Potato, Eggplan
Gobi Aloo Potato \& Cauliflower Curry v, GF

Vegetarian Samosa
Tamarind \& Mango Chutney
Ginger Basmati Rice
Naan Bread
Seasonal Fruit GF
Marinated in Honey \& Mint






































## ACTION STATIONS

Minimum of 100 guests per action station. All action stations require two attendants at $\$ 200.00$ each.

## Tandoori Station

$60-790$ calories per 3 oz. serving
Chicken Tikka GF
Tandoori Jhinga, Paneer \& Naan
Prawns, Cheese, Bread
Relish, Dips \& Chutney


















(V) vegan | (GF) gluten friendly | (VEG) vegetarian

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#### Abstract




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## ACTION STATIONS

## Gourmet Hot Chocolate Bar Station

Drinking Chocolate
Dark Chocolate, Milk Chocolate or White Chocolate
Toppings
Housemade Marshmallow, Whipped Cream,
Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

## Toasted S'mores Action Station

Torched To Order Housemade Marshmallows Chocolate Accoutrements

## Ice Cream Sundae Bar Station

Assorted Ice Cream Toppings Caramel Sauce, Chocolate Sauce, Whipped Cream, Sprinkles, Chocolate Shavings, Maraschino Cherries, Cookie Crumbs, Brownie Pieces

## BOARDS

## Gourmet Dessert Board

Chef's Selection of Sweet Bites

## Dessert Board

erries, Nuts, Brownies, Biscotti, Mini Cookies
Cheesecake, Pretzels, Caramel

## Vegan Dessert Board V,GF

Pate de Fruit, Date Truffles, Chocolate Bark

## Candyland Board

Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

## ortlandia Board

Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers

DON'T FORGET
Portland Coffee Roasters
Regular \& Decaf Coffee

Choice of Hot Teas

Additional Milk Alternatives

## HOT HORS D'OEUVRES

## Dungeness Crab Cak

Shaved Fennel, Mango Cilantro Salsa

Bacon Wrapped Scallops GF
110 calories per servin
Verjus Reduction

## Lamb Lollipop

Mint Yogurt Aioli

Wild Mushroom Risotto \& Fontina GF, VEG Cheese Fritter

Roasted Garlic Nage

## Spanakopita

Spinach, Feta Cheese Triangles

## COLD HORS D'OEUVRES

Watercress \& Smoked Salmon Mousse GF 0 calories per serving

## Curried Chicken Salad

Phyllo Cup

Boursin \& Cucumber Cup GF, VEG 100 calories per serving

Roast Beef \& Horseradish Crostini 210 calories per 1 oz serving

## Roasted Beet Cup

VEG, GF
Roasted Beets, Goat Cheese Curd, Crushed Roasted Beets, Goar

Avocado \& Tomato Bruschetta 180 calories per serving Basil, Jalapeño, Cracked Pepper

Seared Rare Albacore Tuna GF
Caper Crème Fraiche, Corn Cup



## PLATED A LA CARTE SIDE SALADS

## Panzanella Salad

Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette

## House Salad

Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette

## Grilled Peach Salad

Bruised Kale, Bacon Lardons, Grapefruit Supremes, Toasted Almonds, Creamy Gorgonzola Vinaigrette

## Roasted Beet Salad

Herbed Goat Cheese Cream, Baby Yellow Frisée Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette

## Chardonnay Pear Salad

Lamb's Leaf Lettuce, Red Oak Lettuce, Watercress, oached Pears, Teardrop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette


## PLATED SALAD ENTREES

## served

## Pearl District Chicken Salad

Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise \& Castelvetrano Olives, Marionberry Vinaigrette

## Roasted Butternut Squash Salad

v, GF
Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

Fattoush Market Salad
VEG
Spinach, Kale, Chopped Red \& Green Romain Lettuce, Cherry Tomatoes, English Cucumber Fresh Mint \& Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette

## Beef \& Roasted Corn Salad

Beef, Piquillo Peppers, Tomatoes, Roasted Corn Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette

## Roasted Beef Tenderloin Salad

Beef Tenderloin, Arugula, Frisee, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette


PLATED DINNER ENTRÉES
Served with assorted rolls, whipped butter, regular
coffee decaf coffee and hotea

## Miso Sake Glazed Sea Bass G

Fioretto, Shaved Brussels Sprouts, Cauliflowe Purée, Caponata Agrodolce

## Seared Salmon

Quinoa \& Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw

Seared Draper Valley Chicken Breast GF Broccolini, Roasted Mushroom with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus

## Braised Short Ribs

Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

Petite Filet Mignon G
Yukon Gold Potato \& Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi

All Natural Cascade Farms Braised Short Ribs
rocal ches per b oz. serving
 Walla Walla Onions, Porcini Red Wine Nage

## Peppercorn Crusted Beef Filet Mignon

Forest Mushrooms, Bue Potato Pommes Fondant, Braised Red Cabbage, Baby Turnips, Baby Beets, Sauce Bretonne

## Roasted Tuscan Style Chicken

Artichoke, Fingerling Potato \& Tuscan Kale Hash, Smoked Tomato Sauce

## Pan Seared Snapper Filet

Braised Kale \& Quinoa, Lemon Beurre Blanc

Filet of Beef Rossini Tomato \& Caper Agrodolce, Macadamia Nut Crusted Ling Cod

Vegetable Escabech

Textures of Pink Peppercorn Crusted GE Pork Tenderloin, Potato Wrapped Spigola

Roasted Broccolini with Cannellini Bean Ragou


PLATED VEGETARIAN
VEGAN \& GLUTEN
FRIENDLY ENTREES

## Black Bean Quinoa Cake V, G

Caramelized Artichokes \& Roasted Squash Hash

House Made Butternut Squash Ravioli
Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil

Three Bean Cassoulet
veg
Confit Butternut Squash, Bloomsdale Spinach, Puff Pastry Crisp

Vegetable Ratatouille
VEG
Eggplant, Seasonal Squash, Pomme Anna, Buffalo Mozzarella Smoked Tomato Ragu

## Masa Harina Tamale

Grilled Nopales, Charred Corn, Black Beans, Chiles, Queso Fresco Corn Milk

Pomegranate Tabbouleh
Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur Wheat, Grapefruit Citronette

## Hazelnut Paella

 v, GFArborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock

## Spiced Root Vegetable Hash

Carrots, Golden Beets, Parsnips, Butternut Squash Red Wine Vinaigrette, Toasted Spices

## Masoor Dal

 v, GFRed Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth

## Tuscan Lentil Stew

 v, GFWilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions

## Black Bean Lentil Salad V, GF

Green Lentils, Black Beans, Diced Tomatoes, Red Onions, Red Bell Peppers, Cilantro, Cumin-Lime Vinaigrette

Warm Butternut Squash \& Farro Salad
Baby Kale, Dried Cranberries, Roasted Hazelnuts

## Raw Vegetable Salad

Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill. Lemon Vinaigrette

## Roasted Chickpea Ratatouille

v, GF
Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts \& Pomegranate

## PLATED DESSERTS

## Blood Orange Chocolate Cake

45 calories per serving
Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit

Lemon Elderflower Cheesecake GF
320 calesperser
Mascarpone Cheesecake, Gluten Friendly
Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff

## Chocolate HazeInut Bombe

Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

## Marionberry S'mores

Dark Chocolate Ganache, Smoked Graham Cracker Roasted White Chocolate, Marshmallow, Marionberries

Riesling Apple Cheesecake GF

Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread

## Triple Chocolate Panna Cotta

## 570 calories per serving

Chocolate Panna Cotta, Cocoa Shortbread Chocolate Ganache, Raspberries

## S'mores

Chocolate Pot De Crème Marshmallow, Graham Cracker, Marshmallow Fluff

## Passionfruit Panna Cotta

Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel

## Lemon Meringue

Srown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries

## Sweet \& Salty

Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel Candied Peanuts

## Strawberry Pistachio Cake

Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream

## Chocolate Orange Buttermilk Cake

Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange

## Raspberry Lemon Poppy Seed Cake

Lemon Poppy Seed Cake, Raspberry Cream Chees Frosting, Lemon Curd, Raspberries

## A LA CARTE DESSERTS

AR

## Marionberry Tarts

0-160 calories per serving
Marionberry Curd, Toasted Meringue

## 'mores Bites

80-160 calories per serving
Chocolate Pot De Crème, Graham Cracker, Fluff

## Crème Brûlée

80-160 calories per serving
Vanilla Tart Shell, Vanilla Custard, Caramelized
Sugar, Berries

## Chocolate Cake Bites

40 calories per serving
Chocolate Cake, Chocolate Ganach

Chocolate Coffee Mousse Cups
40 calories per serving
Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs

## Chocolate Caramel Tarts

20 calories per serving
Caramel, Chocolate Ganache, Caramel Crispies

## Lemon Tarts

70 calories per serving
emon Curd, Toasted Meringue

## Lemon Bars

50 calories per serving
Lemon Curd, Shortbread Base

## HazeInut Biscotti

40 calories per serving - nut free option available Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts 42.00 DZ

## Chocolate Truffles

GF
hoice of per serving Filling

## Double Chocolate Brownies

112 calories per serving
Chocolate Brownie, Chocolate Ganache

## White Chocolate Blondies

80 calories per serving
White Chocolate Ganache, Caramel Crispies

Custom Shortbread Cookies
45 calories per serving
Vanilla Shortbread Cookies, Custom Design/Logo

## Custom Logo Cupcakes

70 calories per serving
Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Logo

## Chocolate Date Truffles V, GF

30 calories per serving
Date \& Nut Truffles, Shredded Coconu

## Pâte De Fruit V, gF

100 calories per serving
Soft Fruit Candy, Suga

## Gluten Free Townie Brownies G

148 calories per servin
Gluten Friendly Chocolate Brownies, Espresso Ganache

Berry Cheesecake Bites
110-130 calories per serving GF option available Vanilla Cheesecake, Graham Crust or GF Cheerio Crust, Fresh Berries

## Oregon Chai Cookies

50 calories per serving
Chai Spiced Oregon State Shaped Shortbread White Chocolate Drizzle

## Chocolate Dipped Strawberries

 - - -calites Chocolate Drizzle
## Assorted Cookies

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

Gluten Free Cookies v, GF
148 calories per serving
Chocolate Chip or Assorted, Individually Packaged

Mini Cupcakes
70 calories per serving, 2 dozen minimum Vanilla, Chocolate, or Red Velvet

French Macaroons GF
280 calories per serving
Assorted Flavors



## BEVERAGES

## Iced Teas

Lemon Wedges

Portland Coffee Roasters
berular

## Choice of Hot Teas

## Infused Lemonade

(ale per
Classic, Basil, Blackberry, Strawberry

## Infused Water

Blackberry Lemon, Mint Cucumber, Mixed Melon

## Juice by the Gallon

Orange, Apple, Cranberry

Bottled Juices
140-290 calories per serving

## Happy Mountain Kombucha

## Soft Drinks

- 120 calories per 12 oz. serving Pepsi, Diet Pepsi, Sierra Mist


## Flavored Seltzer Water

## Bottled Water

## Perrier

0 calories per 11 oz. serving
Sliced limes

Rock Star Energy Drinks
10-145 calories per servin
Regular, Sugar Free

## Water Cooler Rental

0 calories per serving
Includes 5 Gallon Water Jug

## 5 Gallon Water Jug

## Additional Miik Alternatives

6-131 calories per serving

## BAR SELECTIONS

Please ask your catering manager for current
elections.
As Portland and Oregon feature some of 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 five (5) substantial food items must be available at all times during alcohol service All bars are subject to a $\$ 200$ bartender fee with a four (4) hour minimum, each additional hour is $\$ 50.00$

Local Wine

## Premium Local Wine

Cocktails

Premium Cocktails

Signature Cocktails

Local Craft Beer

Domestic Beer

Local Craft Cider

Hard Seltzer


Oregon Convention Center

EXCLUSIVITY
Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on

THOUSAND DETAIL DINING
your event planning process.

MENU
Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MINIMUM REQUIREMENTS
There is a $\$ 100.00$ service fee for all orders under 25 guests, additional service fee may apply

## OVERSET POLICY

Levy Restaurants will provide a 5\% overage (maximum overset of 30 guests). There will be an additional $\$ 75$ charge for each over- set of 10 guests or each additional round of 10 . This overset does not include food preparation but simply the additional staff to set and service additional place settings.

Together, we look forward to delivering The Levy Difference.

PRICING \& GUARANTESS
Prices quoted in the menu do not include the $23 \%$ administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed ( 60 ) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum $15 \%$ surcharge on the price for each additional guest orease. Any on-ste increases will be subje a $25 \%$ surcharge. Cancell ations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in guests attend the event.

## SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve functions. This is server ands guests. Rounds of lis ther addiona in staff is chaf hour.

Oregon Convention Center

EVENT TIMELINE
Prices are based on a two-hour meal period for plated meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

## CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

## CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur $100 \%$ of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary

## OUTSIDE FOOD \& BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

## ALCOHOL REQUIREMENTS

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES BEVEM OUSIDE SOURCES. WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR REUSE ALCOHOL SERVE NO UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by Levy employed OLCC Certified Bartender

PAYMENT
We will not commence service without receipt of a NON REFUNDABLE DEPOSIT in the amount of $75 \%$ of the estimated event price at least fourteen (14) full calenda days prior to the event, and the remaining $25 \%$ of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us fo the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card (credit card maximum use is $\$ 50,000$ for the whole event).
Living
Our
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