



2024

Portland Spirit

PRIVATE EVENT MENUS



**Pricing does not include applicable tax or 22% service gratuity.*



HORS D'OEUVRES À LA CARTE

DISPLAYED

\$4/person

Caprese Sliders - Fresh tomatoes, mozzarella cheese and basil, served with basil pesto and balsamic vinegar on challah bread (**can be made vegan**)

Roasted Brussels Sprouts (V) - (Add bacon for \$1 per person)

\$5/person

Hummus & Fresh Vegetable Display - An array of fresh seasonal vegetables served with house vegetable dip, hummus and pita bread (**VEG**)

Seasonal Fruit Display - Variety of seasonal fruit (**V & GF**)

BBQ Pulled Pork Sliders - Topped with pickled onions, carrots and jalapeños on challah bread

Savory Brie en Croûte - Baked Brie served with crostini

\$6/person

Carved Turkey - Carved on site, served with house bread, mayonnaise and Dijon mustard

\$7/person

Applewood Ham - Carved on site, served with house bread, mayonnaise and Dijon mustard

\$9/person

Cheese Display - Imported and domestic cheese served with an assortment of crackers

Roasted Strip Loin - Pacific Northwest New York roasted strip loin, carved on site, served with house bread and horseradish cream sauce

Mediterranean Display - Marinated Greek olives, cured meats, feta cheese, pepperoncini, artichoke hearts and pickled onions served with pita bread

\$11/person

Charcuterie & Cheese Display - Assorted imported and domestic cheeses, imported cured meats from Italy (*Spicy Schiacciata, Guanciale and Salami Finocchio*), dried fruits, nuts and roasted sweet peppers, served with fresh bread

\$17/person

Seafood Display - Smoked salmon lox, bay shrimp, Dungeness crab, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce

TRAY PASSED

\$2/item

- Pita bread with hummus & roasted red peppers (**V**)
- Spicy boneless chicken bites served with ranch dressing
- Zucchini cakes topped with tomato dill relish (**VEG**)

\$3/item

- Bruschetta with basil pesto (**V**)
- Jumbo prawns with cocktail sauce (**GF**)
- Italian style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese (**GF**)
- Mini chicken Cordon Bleu bites (*Swiss/American cheese blend and Canadian bacon*)
- Breaded cauliflower bites served with sweet chili sauce (**V**)

\$4/item

- Assorted mini quiche
- Crostini with cambozola cheese and cipolline onion
- Balsamic-glazed asparagus spears wrapped in prosciutto (**GF**)
- Mini sweet pepper stuffed with mozzarella wrapped in prosciutto (**GF**)
- Columbia River steelhead cakes with lemon caper aioli
- Mushroom caps with sausage & gorgonzola cheese (**GF**)
- Steak bites marinated in chimichurri (**GF**)
- Mini puff pastry bouchée filled with lobster meat and finished with sriracha mayo
- Mini puff pastry bouchée filled with cream cheese, cucumber and smoked salmon lox
- Mini beef wellingtons
- Coconut curry chicken satay with sweet Thai chili sauce (**GF**)
- Bacon-wrapped prawns with mango coulis (**GF**)



HORS D'OEUVRE PACKAGES

DAYTIME PACKAGE **\$35/per person**

Save \$1/per person

Displayed Appetizers

Seasonal fruit display (**V & GF**)
Fresh vegetable display with hummus and
house vegetable dip (**VEG**)
Cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (**can be made vegan**)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (**V**)
Italian style meatballs with mole sauce and cotija cheese (**GF**)
Spicy boneless chicken bites with ranch dressing

EVENING PACKAGE **\$42/per person**

Save \$2/per person

Displayed Appetizers

Seasonal fruit display (**V & GF**)
Fresh vegetable display with hummus
and house vegetable dip (**VEG**)
Charcuterie & cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (**can be made vegan**)
Roasted brussels sprouts (**V**)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (**V**)
Italian style meatballs with mole sauce and cotija cheese (**GF**)
Spicy boneless chicken bites with ranch dressing
Bacon-wrapped prawns with mango coulis (**GF**)
Mini chicken Cordon Bleu bites

PREMIUM PACKAGE **\$55/per person**

Save \$3/per person

Displayed Appetizers

Fresh vegetable display with hummus
and house vegetable dip (**VEG**)
Charcuterie & cheese display with crackers
BBQ pulled pork sliders
Caprese sliders (**can be made vegan**)
Seafood display with lemons and cocktail sauce (**GF**)

Tray Passed Appetizers

Breaded cauliflower bites with sweet chili sauce (**V**)
Mini chicken Cordon Bleu bites
Balsamic-glazed asparagus spears (**GF**)
Steak bites marinated in chimichurri (**GF**)
Zucchini cakes with tomato dill relish (**VEG**)



BRUNCH BUFFET

\$36 per person

Included

- Croissants
- Assorted scones

Displayed

Hors d'oeuvres

- Imported & domestic cheese display with crackers
- Seasonal fruit display **(V)**
- Hummus & fresh vegetable display **(VEG)**
- Seafood Display — Smoked salmon lox, bay shrimp, Pacific Northwest mussels and steelhead served with lemons and cocktail sauce.

Salads

- Southwest chicken salad
- Mixed green salad with house vinaigrette **(V)**
- House pasta salad **(VEG)**

Sides

- Black pepper bacon **(GF)**
- Breakfast sausage links **(GF)**
- Scrambled eggs **(GF)**
- Country style potatoes **(VEG & GF)**

Entrées

- French toast with maple syrup **(VEG)**
- Eggs Benedict
- Pasta primavera **(VEG)**



PLATED LUNCH

\$35 per person

Included

- Fresh baked bread
 - Seasonal house salad
 - 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

- Carne Adobada (*only available on Portland Spirit*) (GF)
Chipotle marinated char broil skirt steak topped with fire-roasted salsa and cotija cheese, served with mashed potatoes
- Herb-roasted beef shoulder tender topped with rich mushroom demi-glace (GF)
- Garlic cilantro lime-marinated beef shoulder tender with chimichurri (GF)
- Baked Columbia River steelhead topped with gremolata finished with white wine & lemon infused olive oil (GF)
- Blackened Columbia River steelhead topped with fresh mango salsa (GF)
- Baked Columbia River steelhead topped with pineapple chutney (GF)
- Baked Pacific cod topped with lemon caper cream sauce (GF)
- Chicken mole
Topped with cotija cheese and pickled onions, served with Spanish rice and black beans
- Pan-seared chicken breast topped with marsala sauce
- Champagne citrus marinated breast of chicken finished with an orange glaze (GF)
- Roasted al pastor pork loin topped with pickled onions, jalapeño and cilantro (GF)
- Caesar salad with blackened Columbia River steelhead topped with pickled onions (GF w/out croutons)

Choose One

Vegetarian Entrée

- Portobello mushroom stuffed with feta, tomato, onion and zucchini (V w/out feta & GF)
- Mushroom ravioli tossed in garlic herb butter
- Yellow Thai curry vegetables over steamed rice (V & GF)
- Pasta primavera with roasted garlic cream sauce
- Macaroni & cheese - Oregon white sharp cheddar cheese sauce
- Vegetarian enchiladas served with rice and beans



LUNCH BUFFET

\$40 per person

Included

- Fresh baked bread
- Imported and domestic cheese display with crackers

Choose One

Passed Appetizer

- Italian style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Breaded cauliflower bites served with sweet chili sauce **(V)**
- Crostini with cambozola cheese and cipolline onion

Choose

Two Salads

- Mixed green salad **(V & GF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V & GF)**
- Kale and spinach salad with dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V & GF)**
- House pasta salad

Choose

One Side

- Fresh seasonal vegetables **(V & GF)**
- Roasted red parsley potatoes **(V & GF)**
- Traditional rice pilaf **(V & GF)**
- Spanish rice
- Garlic mashed potatoes **(GF)**
- Macaroni and cheese with Tillamook extra sharp white cheddar cheese
- Israeli couscous with seasonal vegetables (*served warm*)
- Baked potatoes topped with sour cream and chives (*add bacon for \$1 per person*) **(GF)**

Choose

Two Entrées

- Salmon fillet with gremolata **(GF)**
- Salmon fillet with lemon caper butter **(GF)**
- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF)**
- Beef bourguignon **(GF)**
- Chicken parmesan topped with marinara sauce
- Pan-seared chicken breast topped with marsala sauce
- Pan-seared chicken breast topped with roasted garlic cream sauce
- Yellow Thai coconut curry vegetables over steamed rice **(V & GF)**
- Mushroom ravioli tossed in garlic herb butter sauce **(VEG)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce **(VEG)**



PLATED DINNER

\$42 per person

Included

- Fresh baked bread
- Seasonal house salad
- 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 NW beef tenderloin topped with mushroom demi-glace **(GF)**
- Herb-roasted Pacific NW beef tenderloin w/caramelized shallot gorgonzola butter **(GF)**
- Citrus lime cilantro marinated Pacific Northwest beef tenderloin with chimichurri **(GF)**
- Herb-roasted Pacific Northwest beef tenderloin with bacon jam **(GF)**
- Baked Columbia River steelhead filet topped with gremolata finished with white wine & lemon infused olive oil **(GF)**
- Columbia River Steelhead stuffed with ricotta and spinach, topped with blackened shrimp and lemon-infused olive oil
- Horseradish-crusting Columbia River steelhead finished with lemon-infused olive oil **(GF)**
- Blackened Columbia River steelhead filet topped with fresh mango salsa **(GF)**
- Baked Columbia River steelhead filet topped with fresh Oregon berry salsa **(GF)**
- Pan-seared chicken breast topped with wild mushroom cream sauce
- Pan-seared chicken breast topped with marsala sauce
- Prosciutto-wrapped chicken breast topped with tomato relish and provolone **(GF)**
- Citrus marinated Statler chicken breast finished with lemon caper compound butter

Choose One

Vegetarian Entrée

- Vegetarian lasagna
Fresh layers of pasta stuffed with seasonal vegetables and fresh mozzarella cheese; finished with marinara sauce
- Wild mushroom ravioli tossed in garlic herb butter
- Yellow Thai curry vegetables over steamed rice **(V & GF)**
- Pasta primavera with seasonal vegetables tossed in a roasted garlic cream sauce
- Portobello mushroom stuffed with feta, tomato, onion and zucchini **(V w/out feta & GF)**



DINNER BUFFET

\$48 per person

Included

- Fresh baked bread
- Imported and domestic cheese display with crackers

Choose One

Passed Appetizer

- Italian-style meatballs (*beef & pork*) tossed in mole sauce topped with cotija cheese
- Breaded cauliflower bites served with sweet chili sauce **(V)**
- Crostini with cambozola cheese and cipolline onion

Choose

Three Salads

- Mixed green salad with house vinaigrette **(V & GF)**
- Black bean & corn salad with roasted red peppers and cotija cheese **(GF)**
- Caesar salad with parmesan, fresh croutons and pickled onions **(GF w/o croutons)**
- Tomato, cucumber, basil, garlic and green onion salad with oil and vinegar **(V & GF)**
- Kale and spinach salad w/dried cranberries, hazelnuts, carrots, Sweety Drop peppers and house vinaigrette **(V & GF)**
- Israeli couscous with heirloom tomatoes and Rogue River blue cheese with lemon-infused olive oil
- House pasta salad

Choose

Two Sides

- 5-grain blend **(V)**
- Spanish rice **(V & GF)**
- Traditional rice pilaf **(V & GF)**
- Garlic mashed potatoes **(GF)**
- Creamy Brussels sprouts with bacon **(GF)**
- Steamed fresh seasonal vegetables **(V & GF)**
- Tallow roasted fingerling potatoes **(GF)**
- Baked potatoes topped with sour cream and chives (*Add bacon for \$1 per person*)

Choose

Two Entrées

- Herb-marinated beef shoulder tender topped with rich demi-glace **(GF)**
- Herb-marinated beef shoulder tender with chimichurri **(GF)**
- 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 jalepeños **(GF)**
- Champagne citrus marinated breast of chicken finished with an orange glaze **(GF)**
- Pan-seared chicken breast topped with marsala sauce
- 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)**
- Yellow Thai curry vegetables on white rice **(V & GF)**
- Seasonal vegetarian lasagna **(VEG)**
- Pasta primavera with roasted garlic alfredo sauce **(VEG)**



PLATED DESSERT

Chef's choice dessert — \$5 per person

Choose two options — \$7 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

New York Cheesecake with House Mixed Mountain Berry Sauce

Flourless Chocolate Torte *by Sweet Streets (GF)*

Snickers® Bar Pie

OTHER DESSERT SELECTIONS

Fresh baked chocolate chip cookies **\$2/each**

Chocolate chip brownies **\$3/each**

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

Blue Star donut holes — assorted flavors **(GF) \$8/person**

Assorted macaroons **\$9/person**

Assorted miniature desserts — mix of three **\$9/person**
(lemon bar, chocolate chip cookie brownie & marionberry crumble bar)

Assorted miniature desserts — mix of four **\$12/person**
(lemon bar, chocolate chip cookie brownie, marionberry crumble bar & GF peanut butter crunch bar)



BBQ BUFFET MENU

\$50 per person

Included

- Fresh baked bread
- Imported & domestic cheese display with crackers
- Seasonal fruit display
- Pickled seasonal vegetables

Choose

Three Salads

- Fresh artisan romaine topped with fresh fruits, finished with house vinaigrette (V & GF)
- Corn, black bean, napa cabbage and sweet pepper slaw (V & GF)
- Baby kale & arugula salad with citrus dressing (V & GF)
- Bacon potato salad (GF)
- Pesto pasta salad (V)

Choose

Three Entrées

- Corn on the cob served with crema & queso fresco
- Barbecue chicken quarter
- Barbecue baby back ribs
- Barbecue NY striploin
- BBQ beans with Beyond Sausage (V)

Dessert

- Fresh baked cookies



SEASONAL HOLIDAY BUFFET

\$58 per person

Included

Hors d'oeuvres

- Fresh baked bread
- Locally sourced fresh fruit display (V)
- Imported & domestic cheese with crackers
- Hummus & fresh vegetable display (VEG)

Included

Salads

- Mixed green salad (V)
- Caesar salad with parmesan, fresh croutons and pickled onions (GF w/o croutons)
- Spinach, kale, dried cranberry and hazelnuts with house seasonal vinaigrette (VEG)

Included

Sides

- Fresh seasonal winter vegetables (VEG & GF)
- Rosemary stuffing with apples and hazelnuts
- Fresh cranberry sauce enhanced with Marion blackberries (V & GF)
- 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)
- Carved applewood ham (GF)
- Carved Pacific Northwest New York striploin with horseradish cream sauce (GF)

Dessert

- Seasonal dessert