

FOOD AND BEVERAGE

POWERS OREGON

C O M P A N Y

CATERING & BEVERAGE SERVICES

pre event site planning and room design
 all event day food and beverage service staff
 all plates, glasses, cups and flatware
 set up and tear down of all included items
 all food service and liquor liability insurance
 travel within 50 miles from Portland
 price per guest as low as \$10

all gratuity!

OPTION 1 - \$27-\$30/guest	OPTION 2 - \$34-\$37/guest	OPTION 3 - \$39-\$44/guest
1 Standard Entrée 1 Standard Hors d'oeuvre 2 Platters / Baskets 2 Salads / Side Dishes Assorted Fresh Baked Breads Punch, Tea & Coffee	2 Standard Entrée 2 Standard Hors d'oeuvre 2 Platters / Baskets 2 Salads / Side Dishes Assorted Fresh Baked Breads Punch, Tea & Coffee	3 Standard Entrée 3 Standard Hors d'oeuvre 2 Platters / Baskets 2 Salads / Side Dishes Assorted Fresh Baked Breads Punch, Tea & Coffee

-plated service adds \$3 per guest

-heavy hors d'oeuvre packages range from \$15 to \$25 per person - call for more info!

-food service provided by Chef de Jour under contract with Powers Oregon Company

Alcohol: You have the option of bringing in your own beer or purchasing it from us. We provide beer/wine service at \$30/hour.

Premium Services

With the many wonderful selections throughout this menu you will surely have a wonderfully elegant event. You can push it even higher with chef carved entrees or a plated multi course dinner.

Chef Carving Station - \$2/guest

You choose any item to be carved as your guests go through the buffet which will add that extra touch and attention to each of your guests.

Plated Meal Service - \$3/guest

Build a menu and plan a sit down multi course meal in which our friendly professional staff caters to all your needs. Passed Hors d'oeuvres are an additional \$1.50 per person

Premium Hors d'oeuvres

upgrade \$3.00

Premium Entrees

upgrade for \$5.00

Premium Platters and Displays

upgrade \$3.95 per person

Standard Hors d'oeuvres

Red Potato Cups

Roasted Baby Red Potato Cups with Crème Fraiche and Smoked Bacon- or - Wasabi Cream and Roe

Tomato Galettes Baked Puff Pastry Canapé with Basil Pesto and Tomato

Artichoke and Gorgonzola Galettes Puff Pastry Canapé with Artichoke Hearts, Gorgonzola and Herbs

Pecans and Cream Stuffed Mushrooms Toasted Pecans and Cream Cheese

Artichoke and Parmesan Stuffed Mushrooms Mix of Artichokes, Parmesan, Garlic and Herbs

Chorizo Stuffed Mushrooms Spicy Chorizo sausage and cheese

Bay Shrimp Stuffed Mushrooms Baked with a Delicate blend of Herbs and parmesan

Array of Mini Tartlets Blue Cheese and Bacon, Curried Onion, Peppers Provencal, Creamed Spinach, assorted Quiche

Chicken Skewers Fresh roasted chicken with choice of Teriyaki Glazed with Peanut Sauce, Honey BBQ or Lemon Herb

Beef Meatballs with Parmesan with Choice of BBQ Sauce or Marinara

Tomato and Leak Tatin with Lemon Pistou Puff Pastry with Lemon Basil Pesto and Sautéed Leeks

Garlic Hummus with Toasted Pita Wedges

Spanikopita Sautéed Spinach and Feta Cheese in Phillo Dough Triangles

Crispy Spring Rolls served with Sweet Chili Dipping Sauce

Quesadilla Chicken or Cheese with Salsa and Sour Cream

Shrimp Cocktail served With Horseradish Cocktail Sauce and Lemon

Premium Hors d'oeuvres

upgrade \$3.00

Mini Bao Wows - Grilled and Marinated Steak with Soy Ginger Mayo on Mini Buns

Marinated Beef or Chicken Skewers with Wild Mushroom and Gorgonzola Fondue

Grilled and Marinated Shrimp with Spicy Cocktail sauce

Ahi Nicoise Canapé Roasted Potato Slice, Seared Ahi, Olive, shaved Egg and Balsamic Reduction

Whole salmon sides - choice of - Grilled sides of Salmon with Green Onion Aioli, Cold Poached and Decorated Salmon or Cedar Plank Roasted Salmon

Local Artisan and Imported Cheese Board with Rustic Breads and Crackers

Capresse Skewers Fresh Tomato and Mozzarella Capresse Display

Char Su Pork with Spicy Mustard Dipping Sauce

Premium Hors d'oeuvres continued

Cocktail Prawns with House made Cocktail Sauce and Lemon

Steak Quesadillas with Pico de Gallo Salsa and Sour Cream

Greek Trio Hummus, Babaganouj and Tzatziki with Pita Wedges

Cocktail Crab Cakes with Cilantro Aioli

Thai Salad Rolls Shrimp or Tofu with Peanut Dipping Sauce

Standard Entrees

- Beef Tips in Red Wine** Tender Lean Beef Braised in Red Wine and Served with Red Wine Reduction
Chicken Marbella Boneless Chicken Breast Baked in Brown Sugar and White Wine with Olives, Capers and Dried Fruit
- Hazelnut Pork** Hazelnut and Stone-Ground Mustard Crusted Pork
- Lasagna** choice of Cheese, Meat or White Chicken with Broccoli
- Baked Penne** with Spicy Red Pepper Cream, Grilled Chicken, Roasted Peppers and Mushrooms
- Chicken Provencal** Boneless Breast with tomatoes, Kalamata Olives and Herbes de Provence
- Chicken Marsala** Lightly Breaded Chicken Breast with Mushroom Marsala Wine Sauce
- Roast Lamb** Boneless Leg of Lamb with Fresh Thyme, Mint and Garlic. Served with Mint Sauce
- Roast Pork** with White Wine Apricot Sauce
- Fajita Bar** With Chicken or Beef, Sauteed Peppers and Onions, Tortillas, salsa and Sour Cream
- Teriyaki Chicken or Beef** Tender Slices of Meat Glazed with Our Teriyaki Sauce
- Chicken Parmesan** Chicken Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce
- Coconut Curry Chicken** Breast Slow Cooked with Hearts of Palm. Spicy Red or Mild Yellow
- Grilled Chicken Caesar** Classic Caesar with House Made Garlic Croutons and Fresh Parmesan
- Mango Chicken** Grilled Chicken With Mango Pineapple Salsa
- Beef Brisket** Fork Tender Beef Brisket in Honey Bourbon BBQ Sauce
- Hunters Chicken** Boneless Breast In spicy Marinara with Onions, Peppers, Peas and Carrots
- Turkey Tetrazini** Pasta with Peas, Green Onions, Mushrooms and Turkey in a Creamy Wine Sauce
- Roast Turkey Breast** Perfectly Seasoned Slow Cooked Turkey Breast with Gravy
- Chicken or Beef Enchilada Pie** Corn Tortillas Layered with Red and Green Enchilada Sauce and Cheese
- Chicken Pasta Primavera** Penne Pasta with Mixed Vegetables, Grilled Chicken in White Wine Sauce
- Steak Pizzaiola** Sliced Beef Braised in Tomato Sauce with Peppers and Onions
- Wine Poached Salmon** Fresh Salmon with a Delicate Berry Sauce Garnished with Fresh Berries
- Pesto Chicken** With Sun Dried Tomatoes and Fresh Basil in Pesto Cream
- Kalua Pork** Pulled Pork in Kalua BBQ Sauce
- Herb Roasted Chicken** Bone-In Chicken Quarters Seasoned to Perfection
- Chicken Piccata** Boneless Breast in Lemon Herb Caper Sauce
- Mango Chicken** Marinated and Grilled Chicken Breast Topped with Fresh Mango Salsa
- Pomegranate Chicken** Panko Breaded Chicken Breast with Caramelized Onions, Spiced Walnuts and spicy Pomegranate Glaze
- Lemongrass Chicken** Boneless Thigh Stir Fried with Lemongrass, Sweet Onions, Bok Choy, Cilantro and Carrots
- London Broil** Lean Sirloin Marinated in Red Wine and Served with a Rich Mushroom Demi-Glace
- Beer Braised Beef** Braised In Local Porter with Carrots, Onions and Herbs
- Stuffed Pork Loin** Stuffed with Dried Fruit and Bread with Apricot Glaze
- Grilled Pork Loin** With Port Wine Reduction Sauce

Vegetarian Entrees

- Moroccan Vegetable Stew** Seasonal Vegetable Stew With Cumin, Raisins and Garbanzo Beans
- Zucchini or Eggplant Tort** Thinly Sliced Layered with Mushrooms, Marinara and Parmesan
- Pasta Primavera** with Seasonal Vegetables and White Wine Parmesan Sauce

Eggplant Parmesan Classic Style With Mozzarella and Marinara
Stir Fried or Teriyaki Vegetables with Tofu Made with Seasonal Vegetables and Marinated Tofu
Eggplant Roulade Stuffed with Artichokes, Peppers and Potatoes
Three Cheese Ravioli Served with Choice of Marinara or Creamy Garlic Alfredo
Portobello Mushrooms Stuffed with Onions and Peppers with Toasted Bread Crumb Topping

Premium Entrees
upgrade for \$5.00

Goat Cheese Chicken

Breaded Chicken Breast Stuffed with Goat Cheese and Roasted Peppers

Filet Of Beef

with Choice of Red Wine Reduction, Mustard Demi-Glace, Wild Mushroom and Gorgonzola Cream or Pepper Trilogy

Honey Pit Ham

Honey Glazed Carved Pit Ham

Prime Rib

Carved Herb Garlic Roasted Prime Rib with Au Jus and Creamy Horseradish

Cedar Plank Salmon

with Triple Blanched Garlic, Rendered Bacon and Stone Ground Mustard Crust served with Parsley Coulis

Baked Halibut

Baked in White Wine with Lemon Caper Buerre Blanc

Carved Turkey Breast

with Cranberry Chutney, Mini Buns and Condiments

Mixed Grill

With Chicken, Beef and Shrimp

Prawn Scampi

Jumbo Prawns Served in Herb Garlic Butter and Olive Oil

Platters and Baskets

Asian Vegetable Display Snow Peas, Baby Corn, Lotus Root, Julienne Jicama, Carved Radishes and Grilled Eggplant Served with Ginger Dipping Sauce

Cascading Fresh Fruit Display Fresh melons, Pineapple, Grapes and Seasonal Berries with Yogurt Dip

Cascading Fresh Vegetables Assortment of Seasonal Vegetables with Herb Dip

Antipasti Platter Grilled and marinated Vegetables, Olives, assorted Italian Meats and Chesses served with Sliced Baguette

Cheese on Granite Imported and Domestic Cheese Served with rustic Breads and Crackers

Grilled Vegetable Platter Marinated and Grilled Seasonal Vegetables served with Choice of Roasted Red Pepper Dip or Garlic Hummus

Albacore Tuna Nicoise Salad Baked Salmon dressed with Lemon and Oil, Green Beans, Olives, Boiled Potatoes, Tomatoes and Hard Boiled Egg

Salads and Sides

Cold Sides

Northwest Salad with Wine Poached Pears, Nuts and Blue Cheese Tossed in Hazelnut Vinaigrette

Caesar Salad Crisp Romaine Lettuce, Parmesan, Creamy Dressing and Garlic Croutons

Spinach Salad with Goat Cheese, Mandarin Orange and Nuts with Sesame Vinaigrette
Asian Noodle Salad Yakisoba Noodles seasoned with Ginger Rice Wine Vinegar Dressing
Baby Greens with Edible Flowers Colorful medley served with Ranch and Italian Dressings
Greek Salad Fresh Tomatoes, Cucumbers, Feta Cheese and Red Onions over Chopped Romaine Served with Creamy Lemon Vinaigrette
Chinese Greens Mandarin Orange, Crispy Won Tons, and Green Onion with Sesame Dressing
Red Potato Salad With Dill Boiled New Potatoes In a Sour Cream Dill Dressing
Greek Orzo Pasta Salad with Olives, Red onion, Cucumber, Tomatoes and feta in Vinaigrette
Vegetable Rotini Pasta Salad Tri-Color Pasta with fresh Vegetables Tossed in Vinegar and Oil
Fresh Fruit Salad Mixed Melons, Pineapple, Grapes and Seasonal Berries
Pesto Pasta Salad Pasta Tossed In a creamy Pesto Dressing with Cherry Tomato and Fresh Mozzarella
Broccoli, Bacon and Cashew Salad Tossed in Creamy Bacon Vinaigrette
Cole Slaw Creamy Dressing with Hints of Celery
Thai Peanut Noodle Salad Flat Rice Noodles in a Spicy Peanut Dressing Garnished with Green Onions
Orange, Jicama and Red Onion Salad with Citrus Cilantro Dressing
Curried Rice Salad Currants, Raisins, Chopped Pecans and Red Grapes with a Mild Yellow Curry
Italian Pasta Salad with Salami and Olives
Quinoa Salad (vegan) Yellow Peppers, Raisins, Coconut and Toasted Pine Nuts
Smoked Salmon Pasta Salad Caramelized Onions, Roasted Garlic and Spinach
Roasted Vegetable Salad (vegan) Tossed in Balsamic Vinaigrette
Gorgonzola Pasta Salad Red and Yellow peppers and Gorgonzola
Hot Sides
Garlic Mashed Potatoes Roasted Garlic and Butter Cream Whipped Potatoes
Sautéed Seasonal Vegetables Seasoned With Fresh Herbs and Garlic
Spanish Rice Mildly Spiced With Tomatoes and Chili's
Artisan Rice Pilaf Medley Of Grains With Herbs and Butter
Wild Rice Pilaf With Sautéed Onions, Herbs and Olive Oil
Roasted New Potatoes with Garlic and Thyme
Steamed Jasmine Rice Simple But Wonderful
Vegetarian Fried Rice Wok Fried Medley of Vegetables and Rice With egg and Soy Sauce
Buttered Egg Noodles with Parsley Salt and Pepper
Potatoes Au Gratin Baked in a Rich Creamy Cheese Sauce Topped With Cheddar Cheese ???
Roasted Vegetable Medley Seasonal Mix of Vegetables, Marinated and Roasted with Herbs
Polenta Pie Layered With Roasted Peppers and Mozzarella Cheese
Vermicelli and Rice Browned Spaghetti steamed with Rice. Fantastic
Herb Rice Pilaf Medley Of Fresh Herbs, Garlic and Onions
Sautéed Green Beans With Red Peppers
Spring Pasta with White Wine Cream Sauce and Seasonal Vegetables

Premium Platters and Displays
 upgrade \$3.95 per person

Local and Artisan Cheese Board Choice Cheeses From Local Cheese makers and Fine Cheese From Around the World
Charcuterie Platter Sliced Meats and Artisan Sausage with Sliced Baguette and Spicy Mustard
Salmon Nicoise Salad Baked Salmon dressed with Lemon and Oil, Green Beans, Olives, Boiled Potatoes, Tomatoes and Hard Boiled Egg
Apricot Dijon Pork Sliced and Plattered with Apricot Glaze and Dijon Dipping Sauce
Peppered Beef Grilled and Sliced Beef with Creamy Horseradish