



**WORLD TRADE CENTER PORTLAND**

## **World Trade Center Portland Catering Menus**

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**WORLD TRADE CENTER PORTLAND**

**Refreshments**

**Morning Specialties**

Assorted Fresh Baked Bakeries

Served with Starbucks Brewed Coffee, Decaffeinated Coffee and Tazo Tea

\$8.00 per person

Croissants filled with  
Organic Scrambled Eggs,  
Sugar Cured Ham and Tillamook Cheddar  
\$36.00 per dozen

Assorted Fresh Bagels and Cream Cheese  
\$32.00 per dozen

Iced Lemon Breakfast Bread  
\$30.00 per dozen slices

Fresh Baked Assorted Muffins  
\$30.00 per dozen

Assorted Donuts  
\$24.00 per dozen

Gluten Free Granola Bars  
\$18.00 per dozen

Assorted Individual Fruit  
Yogurts with Granola  
\$38.00 per dozen

**Fruit**

Fresh Seasonal Fruit Salad  
\$6.00 per person

Sliced Seasonal Fruit, Melon and Berries  
\$6.00 per person

Seasonal Whole Fresh Fruit  
\$18.00 per dozen



**WORLD TRADE CENTER PORTLAND**

**Refreshments Menu Continued**

**Bakery Sweets**

Iced Dark Chocolate Brownies  
\$25.00 per dozen

Sugar Dusted Lemon Bars  
\$25.00 per dozen

Assorted Fresh Baked Large Cookies  
\$21.00 per dozen

Assorted Fresh Baked Small Cookies  
\$14.00 per dozen

**Cheeses, Vegetables and Dips**

Artisan Cheese Display with Compliments  
\$7.00 per person

Assorted Seasonal Crudités with Three Dips  
\$5.00 per person

Traditional Hummus and Grilled Pita Bread  
\$5.00 per person

**Crunchy Snacks**

Individual Bags of Pretzels  
\$18.00 per dozen

Individual Bags of Trail Mix  
\$24.00 per dozen

Individual Bags of Kettle Chips  
\$26.00 per dozen

Individual Bags of Tim's Chips  
\$18.00 per dozen

Bowl of Mixed Nuts  
\$12.00 per bowl



**WORLD TRADE CENTER PORTLAND**

**Refreshments Menu Continued**

**Beverages**

Refresh Coffee Service

Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Tea  
\$42.00 per gallon

Carafe of Fruit Juice

Varieties include:

Orange, Grapefruit, Tomato, Cranberry or Apple  
\$11.00 per carafe

Individual Bottled Waters

\$2.75 each

Individual Fruit Juices

\$2.95 each

Individual Sodas

\$2.00 Each

Fresh Citrus Fruit Punch

\$24.00 per gallon



**WORLD TRADE CENTER PORTLAND**

### Continental Breakfast

#### The Classic

Sliced Seasonal Fresh Fruit and Berries

Assorted Breakfast Bakeries

Varieties may include:

Orange Glazed Blackberry Buns, Blueberry Almond Coffee Cake, Streusel Coffee Cake, Fruit Empanadas, Mini Sticky Buns, Fruit Strudel Sticks, Iced Sweet Lemon

Bread, Danish, Muffins, Scones and Filled Croissants

Assorted Fresh Bagels with Cream Cheese

Choice of Two Breakfast Juices:

Orange, Grapefruit, Tomato, Apple or Cranberry

Served with Starbucks Brewed Coffee, Decaffeinated Coffee and Tazo Tea

14.00 per person



**WORLD TRADE CENTER PORTLAND**

**Plated Breakfast**

*Minimum of 15 Guests Please*

*All of the Following Selections are Served with Starbucks Brewed Coffee,  
Decaffeinated Coffee, Tazo Tea and Fruit Juice*

**Taylor Street**

Breakfast Bakeries with Creamery Butter and Fruit Preserves  
Organic Scrambled Eggs with Tillamook Cheddar and Green Onions  
Choice of Applewood Smoked Bacon or Carlton Farms Pork Sausage  
*(If ordered buffet style both bacon & sausage will be provided)*

Organic Roasted Red Potatoes with Sweet Peppers

Fresh Seasonal Fruit Garnish

\$14.00 per person

*Buffet style available for a minimum of 20 guests. Please add \$2.50 to the menu price.*

**Breakfast Quiche**

Vegetarian Quiche with Organic Eggs, Spinach, Shiitake Mushrooms and  
Manchego Cheese

Organic Roasted Red Potatoes with Sweet Peppers

Local Chicken Breakfast Sausage

Fresh Sliced Seasonal Fruit

\$14.00 per person

*Buffet style available for a minimum of 20 guests. Please add \$2.50 to the menu price.*

**Hawthorne**

Organic Steel Cut Oatmeal

Creamery Butter, Dried Cranberries, Slivered Almonds, Golden Raisins,  
Brown Sugar, Soy Milk and Half and Half

Organic Scrambled Eggs with Tillamook Cheddar

Local Chicken Breakfast Sausage

Organic Roasted Red Potatoes with Sweet Peppers

Fresh Sliced Seasonal Fruit

\$16.00 per person

*Buffet Only*



**WORLD TRADE CENTER PORTLAND**

**Plated Breakfast Continued**

**Build Your Own Breakfast Tacos**

Flour Tortillas, Organic Scrambled Eggs and Tillamook Cheddar

Carlton Farms Pork Breakfast Sausage

Roasted Organic Red Potatoes

Pico de Gallo and Pace Picante

Sliced Seasonal Fresh Fruit

Frijoles Enteros

\$16.00 per person

*Buffet only*

**Vegan Breakfast**

Organic Steel Cut Oatmeal

Served with Dried Cranberries, Slivered Almonds, Golden Raisins,

Raw Sugar, Soy Milk and Seasonal Fresh Berries

Roasted Organic Red Potatoes and Sweet Peppers

Sliced Seasonal Fresh Fruit

Scrambled Local Turmeric Fried Tofu

\$16 per person

*Buffet style available for a minimum of 20 guests. Please add \$2.50 to the menu price.*



**WORLD TRADE CENTER PORTLAND**

**Meeting Breaks**

**Got Milk?**

Selection of Freshly Baked Cookies  
Assorted Dessert Bars  
Iced Dark Chocolate Brownies  
Chilled Fresh Organic Milk  
\$7.00 per person

**Health Nut**

Gluten Free Granola Bars  
Individual Bags of Trail Mix  
Fresh Seasonal Whole Fruit  
Individual Bottles of Mineral Water  
\$6.00 per person

**Ball Park**

Dry Roasted Peanuts  
Cracker Jacks  
Warm Soft Pretzels  
Served with Stone Ground Mustard  
\$7.00 per person

**Santa Fe**

Flash Fried Tortilla Chips  
Southwestern Vegetarian Bean Dip  
Fresh Pico de Gallo  
Served with Sour Cream and Jalapeño Peppers  
\$6.00 per person

**Winter Warmer**

Hot Chocolate with Whipped Cream  
Warm Apple Cider and Cinnamon Sticks  
Assorted Cookies and Ginger Snaps  
\$6.00 per person

**Gluten Free**

Organic Crudités and Hummus  
Gluten Free Granola bars  
Fresh Grapes and Apples  
Hard Boiled Eggs and Sea Salt  
\$7.00 per person



**WORLD TRADE CENTER PORTLAND**

**Meeting Breaks Continued**

**Business Class Service**

*All day service*

**Morning**

Sliced Seasonal Fresh Fruit and Berries

Chilled Fruit Juice

Assorted Breakfast Bakeries

Served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo  
Tea

**Mid Morning**

Refresh Coffee and Tea Service

**Afternoon**

Individual Bags of Snack Mix and Granola Bars

Freshly Baked Cookies

Assorted Soft Drinks and Mineral Waters

\$15.00 per person

**High Tea Service**

Pot of Tea

Deviled Egg-Dijon Chives and Pimento

Smoked Salmon Tea Sandwiches

Herbed Chevre Crostini

Classic Cucumber Sandwich

Drop Scone with Clotted Cream and English Marmalade

Tart Citron Bar

Mini Cookies

Dark Chocolate Truffle

\$24.00 per person



**WORLD TRADE CENTER PORTLAND**

**Box Lunch**

**Traditional Box Lunch**

*Minimum of 10 Guests*

Fresh Deli Sandwiches

Select from:

Turkey and Monterey Jack Cheese on Honey Wheat Bread

Roast Beef and Tillamook Cheddar on Sourdough Bread

Honey Cured Ham and Swiss on Marbled Rye Bread

Roasted Vegetable and Provolone on Honey Wheat Bread

Local Sustainable Albacore Tuna on Sourdough Bread

Organic Egg Salad and Tillamook Cheddar on Sourdough Bread

Snack Chips

Whole Seasonal Fruit

Freshly Baked Cookie

Mint

\$14 per person

*Coleslaw or Pasta Salad may be added for \$1.00 per person*

**Bento Box Lunch**

*Minimum of 10 Guests*

Grilled Breast of Chicken or Grilled Marinated Tofu, Steamed Vegetables, Brown

Rice and Teriyaki Sauce

Freshly Baked Cookie

\$14 per person



**WORLD TRADE CENTER PORTLAND**

**Plated Luncheon**

*Minimum of 15 Guests*

*All of the Following Selections are Served with Starbucks Brewed Coffee,  
Decaffeinated Coffee and Tazo Tea*

**Lovejoy Fountain**

Arugula with Tomatoes, Pine Nuts and Lemon Parmesan Vinaigrette  
Porcini Crusted Wild Salmon  
Yamhill Mushroom Risotto  
Seasonal Vegetable  
Dessert Selection  
\$20 per person

**Rose City Park**

Organic Field Greens, Spiced Pecans and Golden Raisins with House Dressing  
Draper Valley Chicken Breast with San Marzano Tomatoes and Mushrooms  
Yukon Gold Mashed Potatoes  
Seasonal Vegetables with Extra Virgin Olive Oil  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$21.00 per Person

**Japanese Gardens**

Japanese Cucumber Salad with Toasted Sesame Seeds  
Seared Rare Ahi Tuna with Wasabi Aioli and Sweet Soy  
Heirloom Koda White Rice  
Broccolini  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$21.00 per Person

**Long Beach**

Pan Seared Draper Valley Chicken Breast with Cranberry BBQ  
Traditional Caesar Salad with Shaved Parmesan  
Red Bliss Potatoes with Fresh Rosemary and Olive Oil  
Oven Roasted Heirloom Beets with Chevre and Walnuts  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$20.00 per Person



**WORLD TRADE CENTER PORTLAND**

**Plated Luncheon Continued**

**Ross Island Bridge**

Organic Field Green Salad with Toasted Hazelnuts, Rogue Blue Cheese and  
Raspberry Vinaigrette  
Rosemary and Juniper Marinated Natural Flank Steak  
Roasted Organic Red Potatoes  
Seasonal Vegetable Bouquet  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$20 per person

**Belmont Street**

Shredded Cabbage, Carrots, Cilantro and Peanut Dressing  
Lemongrass Pork Tenderloin  
Coconut Sticky Rice  
Sesame Snow Peas  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$20.00 per person

**Vegan**

Baby Spinach Salad with Crumbled Feta and Toasted Almonds  
Poppy Seed Dressing  
Savory Baked Tofu with Puff Pastry  
Roasted Red Pepper and Mushroom Sauté  
Brown Rice Pilaf  
Seasonal Organic Vegetables  
Freshly Baked Rolls and Olive Oil  
Dessert Selection  
\$19.00 per person

**Cobb Salad**

Garden Fresh Field Greens Topped with Crisp Pancetta, Gorgonzola Cheese,  
Oven Roasted Turkey, Ripe Tomatoes, Kalamata Olives and Red Onion  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$17.00 per person



**WORLD TRADE CENTER PORTLAND**

**Plated Luncheon Continued**

**Thai Beef Salad**

Mixed Greens, Cabbage, Carrots and Cilantro  
Spicy Sautéed Beef and Scallions on Rice Noodles served with Peanut Dressing  
Dessert Selection  
\$17.00 per person

**Athens Salad**

Spinach with Feta Cheese, Kalamata Olives, Cherry Tomatoes, Artichokes,  
Croutons and Red Onions  
Served with Red Wine Oregano Vinaigrette  
Freshly Baked Rolls and Butter  
Dessert Selection  
\$16.00 per Person



**WORLD TRADE CENTER PORTLAND**

**Luncheon Buffet**

*Minimum of 20 Guests (A Surcharge will be added when ordering luncheon buffets for less than 20 guests).*

*All of the Following Selections are Served with Starbucks Brewed Coffee, Decaffeinated Coffee and Tazo Tea*

**Delicatessen**

Creamy Cole Slaw or Organic Green Salad  
Organic Red Potato Salad with Pickles and Hard Cooked Eggs  
Pasta Salad Du Jour  
Slow Roasted Breast of Turkey  
Sliced Bistro Style Round of Beef  
Sugar Cured Ham  
San Francisco Style Dry Salami  
Dijonaise and Pesto Mayonnaise  
Selection of Sliced Cheeses  
Accompanied by Ripe Tomatoes, Leaf Lettuce,  
Sliced Red Onion, Pickles and Pepperoncini  
Kettle Potato Chips  
Display of Sandwich Breads and Rolls  
Fresh Baked Cookies and Iced Dark Chocolate Brownies  
\$20.00 per person

**Celilo Falls**

Spinach Salad with Balsamic Onions and Bacon  
Sherry Vinaigrette  
Crisp Romaine Leaves with Parmesan, Herb Croutons and Caesar Dressing  
Wild King Salmon with Dried Cranberry Aioli  
Wild Rice Pilaf  
Seasonal Vegetables with Basil Compound Butter  
Chef's Choice of Dessert  
\$20.00 per person

**The Rose City Diner**

Two Chilled Salads of the Day  
Chicken Pot Pie: Natural Chicken with Gravy, Potatoes and Peas  
Macaroni and Cheese  
Yukon Gold Mashed Potatoes  
Green Beans Almandine  
Freshly Baked Rolls and Butter  
Fruit Cobbler  
\$19.00 per person



**WORLD TRADE CENTER PORTLAND**

**Luncheon Buffet Continued**

**Picnic**

Red Potato Salad with Crisp Pickles  
Traditional Baked Beans  
Kettle Potato Chips  
Grilled Chicken Basil Sausage  
Misty Isle Natural Beef Hamburgers  
Condiments to Include:  
Red Onion, Grated Cheese, Sauerkraut, Pickle Relish, Ketchup and Mustard  
Dessert Bars  
\$19 per person

**Tex-Mex**

Tri Color Tortilla and Salsa Fresco  
Spicy Cabbage Slaw  
Southwestern Green Salad with Ranchero Dressing  
Chile Verde Chicken Enchiladas  
Chile Rice with Fresh Lime Juice and Cilantro  
Vegetarian Refried Beans  
Warm Flour Tortillas  
Chef's Dessert Assortment  
\$20.00 per person

**Northern Italy**

Field Green Salad with Choice of Dressings  
Roma Tomato and Fresh Mozzarella with Olive Oil and Basil  
Grilled Vegetable Lasagna  
Pan Seared Chicken with Capers and Porcini Mushroom  
Seasonal Vegetable Medley  
Freshly Baked Rolls and Butter  
Chef's Dessert Assortment  
\$21.00 per person

**The Pacific Ocean**

Thai Noodle Salad  
Pork and Veggie Potstickers  
Kung Pao Breast of Chicken with Spicy Peanuts  
Steamed Sticky Rice  
Stir Fried Vegetables  
Fortune and Almond Cookies  
\$20.00 per person



**WORLD TRADE CENTER PORTLAND**

**Luncheon Buffet Continued**

**Soup and Salad Buffet**

Asian Vegetable Slaw with Crispy Won Tons  
Organic Green Salad with Grape Tomatoes and Three Dressings  
Whole Grain Salad with Granny Smith Apples, Hazelnuts and Dried Cranberries  
Grilled Julienne Chicken  
Choice of Two Soups:  
Smoked Corn and Bacon Chowder  
Organic Tomato Bisque  
Curried Heirloom Squash  
Cream of Organic Cauliflower  
Chicken with Spring Vegetables  
Cream of Wild Mushroom  
New England Clam Chowder  
Minestrone  
White Bean with Pancetta  
Mushroom Barley  
Tequila and Black Bean  
Vegetarian Lentil  
Labrea Rolls  
Warm Berry Crisp with Vanilla Bean Whipped Cream  
\$19.00 per person

**The Organic\***

Heirloom Tomato Salad with Cucumbers and Rice Wine Vinaigrette  
Mixed Organic Green Salad with Miso Vinaigrette  
Fresh Steamed Organic Vegetables  
Rocky Free Range Chicken with Tarragon Vinaigrette  
Organic Brown Rice Pilaf  
Willamette Berry Shortcake with Chantilly Cream  
\$25.00 per person

*\*Seasonal, please check for availability*

**Soup and Wraps**

Soup of the Day  
Mexican Green Salad with Ranchero Salsa Dressing  
An Assortment of Our Delicious Deli and Vegetarian Wrap Sandwiches  
Selection of Dessert Bars  
\$18.00 per person



**WORLD TRADE CENTER PORTLAND**

**World Trade Deluxe Luncheon Buffet**

Select Three of the Following:

- Field Green Salad with Garlic Croutons and Choice of Dressing
- Roma Tomato Tortellini Salad with Fresh Oregano
- Baby Arugula with Roasted Heirloom Beets and Creamy Garlic Vinaigrette
- Baby Roasted Red Potatoes with Garlic, Chives and Parsley
- Orzo Pilaf with Mushrooms, Leeks and Sun Dried Tomatoes
- Seasonal Vegetables with Herb Butter

Freshly Baked Rolls and Butter

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Select Two Entrees:

- Cedar Plank Salmon with Charred Fruit Salsa
- Herb Rubbed Roast Pork Loin with Green Peppercorn Glace
- Grilled Vegetable Strudel with Smoked Tillamook Cheddar
- Chipotle BBQ Tri Tip of Beef with Crispy Fried Onions
- Herb Roasted Breast of Turkey with Lemon Herb Aioli
- Draper Natural Breast of Chicken with Tarragon Vinaigrette
- Grilled Juniper Marinated Flank Steak

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World Trade Center Dessert Display

\$25 per person



**WORLD TRADE CENTER PORTLAND**

**Hot Hors D'oeuvres**

Porcini Mushroom Arancini with Roasted Pepper Aioli  
\$120 per 50 pieces

Mini Dungeness Crab Cakes with Tabasco Mayonnaise  
\$150 per 50 pieces

Fried Vegetarian Ravioli with Spicy Marinara  
\$135 per 50 pieces

Parmesan Crusted Artichoke Hearts  
\$135 per 50 pieces

Ellensburg Lamb Chops with Rosemary and Garlic  
\$150 per 50 pieces

Assorted Miniature Quiche  
\$110 per 50 pieces

Buffalo or Thai Chicken Wings  
\$100 per 50 pieces

Baked Brie en Croute with Fresh Berries and Spiced Pecans  
\$100 per wheel

Vegetarian or Pork Pot Stickers with Sesame Soy Dipping Sauce  
\$110 per 50 pieces

Stuffed Mushrooms with Carlton Farms Pork Sausage and Bread Crumbs  
\$120 per 50 pieces

Chicken Satay with Spicy Peanut Sauce  
\$120 per 50 pieces

Grilled Bruschetta with Oven Roasted Tomatoes and True Parmesan  
\$100 per 50 pieces

Miniature Beef Wellington  
\$140 per 50 pieces



**WORLD TRADE CENTER PORTLAND**

**Hot Hors D'oeuvres Continued**

Coconut Shrimp with Mango Chutney  
\$140 per 50 pieces

Cocktail Meatballs with Creole Sauce  
\$100 per 100 pieces

Spanokopita  
\$110 per 50 pieces

Beef Tenderloin Bruschetta and Sauce Romesco  
\$150 per 50 pieces

Grilled Vegetable Skewers with Pesto Aioli  
\$120 per 50 pieces

Lemongrass Shrimp Skewers with Red Curry Aioli  
\$135 per 50 pieces



**WORLD TRADE CENTER PORTLAND**

**Cold Hors D'oeuvres**

Jumbo Shrimp with Oregon Horseradish Cocktail Sauce and Lemon Stars  
\$35 per dozen

Cold Smoked Salmon Lox with Flatbread Crackers and Lemon Cream Cheese  
\$150 per 50 pieces

Red Bliss Potato with Crème Fraiche and Caviar  
\$150 per 50 pieces

Assorted Sushi with Pickled Ginger and Wasabi  
\$175 per 50 pieces

Organic Deviled Eggs with Fresh Dill  
\$100 per 50 pieces

California Rolls  
\$125 per 50 pieces

Assorted Pate on Toast Points  
\$125 per 50 pieces

Bay Scallop and Mango Ceviche  
\$125 per 50 pieces

Assorted Canapés  
\$120 per 50 pieces

Proscuitto Wrapped Melon  
\$130 per 50 pieces

Seared Ahi Tuna with Wasabi Aioli and Kecap Manis  
\$140 per 50 pieces

Roasted Garlic Crostini with Chevre  
\$120 per 50 pieces

Chinese BBQ Pork  
\$125 per 50 pieces



**WORLD TRADE CENTER PORTLAND**

**Cold Hors D'oeuvres Continued**

Fresh Fruit Skewers  
\$120 per 50 pieces

Asparagus Wrapped with Proscuitto\*  
\$135 per 50 pieces  
*\*Seasonal*

Chocolate Covered Strawberries  
\$125 per 50 pieces

House Made Manjari Chocolate Truffles  
\$35.00 per dozen

Antipasto Skewers with Fresh Mozzarella, Kalamata Olives, Tomatoes and  
Artichoke Hearts  
\$100 per 50 pieces



**WORLD TRADE CENTER PORTLAND**

**Hors D'oeuvres Stations**

Carving Board Station

*(Carving Board Station should be served in conjunction with other Hors  
D'oeuvres items)*

Breast of Turkey (35 Servings): \$145.00

Honey Glazed Baked Ham (50 Servings): \$185.00

Prime Rib Au Jus (35 Servings): \$275.00

Char Sui Pork Loin (35 Servings): \$150.00

All Selections Served with Petite Rolls and Condiments

*(Prices Reflect a Maximum of 1.5 Hours of Service for a Minimum of 25 People)*

South of the Border Salsa Sampler

Salsa Verde and Black Bean Salsas Served with Crispy Tortilla Chips

\$7.00 per person

*(Prices Reflect a Maximum of 1.5 Hours of Service for a Minimum of 25 People)*

Artisan Cheese Display with Compliments

\$7.00 per person

Fresh Seasonal Fruit, Melon, and Berries

\$6.00 per person

Traditional Hummus and Grilled Pita Bread

\$5.00 per person

Assorted Seasonal Crudités with Three Dips

\$5.00 per person

Smoked Seafood Display

Featuring Salmon, Trout, Whitefish and Mussels

Served with Traditional Condiments and Cocktail Breads

\$300.00 per platter



**WORLD TRADE CENTER PORTLAND**

**Plated Dinner**

*Minimum of 25 Guests*

*All of the Following Selections are Served with Starbucks Brewed Coffee,  
Decaffeinated Coffee and Tazo Tea*

Salads:

(Select One)

- Organic Field Green Salad with Toasted Hazelnuts, Rogue Blue Cheese and Raspberry Vinaigrette
- Roma Tomato Tortellini Salad with Fresh Oregano
- Baby Arugula with Roasted Heirloom Beets & Creamy Garlic Vinaigrette
- Classic Caesar Salad with Garlic Croutons and Shaved Parmesan
- Organic Spinach Salad with Balsamic Onions and Bacon Sherry Vinaigrette
- Wedge of Iceberg Salad with Rogue Valley Blue Cheese and Grape Tomatoes with Blue Cheese or Ranch Dressing
- Baby Spinach Salad with Toasted Pine Nuts and Golden Raisins with Poppy Seed Dressing
- Greek Salad with Feta, Kalamata Olives, Pepperoncini and Red Onions with Champagne Vinaigrette
- Asian Salad with Shredded Cabbage, Carrots, Bok Choy and Shiitake Mushrooms with Asian Vinaigrette

Entrees:

(Select up to Three)

- Misty Island Natural Filet Mignon with merlot Demi Glace \$45
- Misty Island Natural New York Steak with Rogue Blue Cheese \$44
- Wild Caught Chinook Salmon with Lemon Caper Aioli \$43
- Braised Misty Island Natural Beef Short Rib with Gremolata \$41
- Draper Natural Airline Breast of Chicken with Herbs and Meyer Lemon Aioli \$40
- Duet of Cascade Natural Petite Filet and Dungeness Crab Cake \$46
- Rack of Local Herb Crusted Lamb with Cabernet Cherry Compote \$46
- Savory Baked Tofu Napoleon with Wild Mushroom Sauté \$36
- Locally Made Portabello Ravioli with Organic Pomodoro \$36



**WORLD TRADE CENTER PORTLAND**

**Plated Dinner Continued**

Sides:

(Select One)

Farro with Roasted Garlic and Fennel

Roasted Fingerling Potatoes with Garlic and Rosemary

Orzo Pilaf with Mushrooms, Leeks & Sun Dried Tomatoes

Israeli Cous Cous with Basil Sundries Tomato Pesto

Mascarpone Polenta with Roasted Garlic

Served With:

Seasonal Vegetables

Freshly Baked Rolls and Butter

Dessert

**Plated Dinner Dessert Selections**

Pear Frangipane Tart

Almond Cream in a Short Dough Crust Served with Organic Raspberry Coulis

Truffle Delight

Decadent Chocolate Ganache and Chocolate Mousse Tart

Tiramisu

Classic Italian Dessert of Espresso Soaked Sponge Cake, Mascarpone and Rum

Bailey's Cheesecake

Creamy Cheesecake Baked with Irish Cream and Garnished with White and Dark  
Chocolate Shavings

Tart au Citron

Bright Lemon Curd Filling in Sweet Dough Shell with Moro Orange Sauce

French Silk Pave

Layers and Layers of Chocolate Heaven with Whipped Cream



**WORLD TRADE CENTER PORTLAND**

**Dinner Buffet**

*Minimum of 50 Guests*

*Served with Starbucks Brewed Coffee, Decaffeinated Coffee and Tazo Tea*

**Irvington**

International and Domestic Artisan Cheese Display with Marcona Almonds,  
Assorted Crackers and Flatbread

Hearts of Romaine with Wasabi Caesar Dressing and Focaccia Croutons

Israeli Cous Cous with Oven Dried Tomatoes, Organic Olive Oil and Toasted Pine  
Nuts

Saffron Basmati Rice Pilaf

Steamed Seasonal Vegetables with Basil Butter and Fleur de Sel

Labrea Bakery Rolls and Creamery Butter

Select Two Entrees:

Draper Natural Chicken Breast with Lemongrass on a Bed of Asian Slaw

Juniper Marinated Flank Steak with Oregon Pinot Noir and Rosemary

Oven Roasted Chinook Salmon with Shiitake Mushrooms and Buttered Miso Broth

Hoisin and Organic Soy Glazed Carlton Natural Pork Loin

House Smoked Marinated Ota Tofu with Steamed Yakisoba Noodles

Cedar Plank Salmon with Charred Fruit Salsa

Herb Rubbed Roast Pork Loin with Green Peppercorn Glace

Grilled Vegetable Strudel with Smoked Tillamook Cheddar

Chipotle BBQ Tri Tip of Beef with Crispy Fried Onions

Herb Roasted Breast of Turkey with Lemon Herb Aioli

Draper Natural Breast of Chicken with Tarragon Vinaigrette

World Trade Center Deluxe Dessert Display

\$36.00 per person



**WORLD TRADE CENTER PORTLAND**

**Dinner Buffet Continued**

**Laurelhurst**

Seasonal Fruit and Berry Display  
Oregon Rogue Valley Blue Cheese with Flatbreads and Traditional Garnishes  
Sauvie Island Organic Greens with Toasted Hazelnuts and Dried Cranberries  
Heirloom Fingerling Potatoes and Green Bean Salad with Sesame Vinaigrette  
Tillamook Cheddar Penne Cheese Pasta with Toasted Bread Crumbs  
Steamed Seasonal Vegetables with Lemon Infused Olive Oil  
Labrea Bakery Rolls and Creamery Butter  
Select Three Entrees:  
Roast Prime Rib with Oregon Cream Horseradish  
Cedar Plank Chinook Salmon with Lemon Caper Aioli  
Tofu Wellington with Mushroom Duxcelle and Roasted Pepper  
Draper Airline Chicken Breast with Northwest Porcini Mushrooms  
Beef Short Ribs Braised in Black Butte Porter  
Carlton Pork Loin with Hood River Apple-Pear Chutney  
Breast of Duck with Wild Cherry Reduction  
Vegetarian Risotto Arancini  
Herb Crusted Turkey with Dried Cranberry Compote  
Fresh Baked Rolls and Butter  
World Trade Center Deluxe Dessert Display  
\$40.00 per person

**Willamette Valley**

Roasted Pear Salad with Rogue Blue Cheese  
Roma Tomato Tortellini Salad with Fresh Oregano  
Baby Arugula with Roasted Heirloom Beets & Creamy Garlic Vinaigrette  
Roasted Leg of Local Lamb with Cherry Compote  
Wild King Salmon with French Sorrel  
Roasted Breast of Turkey with Cranberry Chutney  
Barley Cous-Cous Pilaf  
Seasonal Vegetable Sauté  
Fresh Baked Rolls and Butter  
World Trade Center Deluxe Dessert Display  
\$39.00 per person



**WORLD TRADE CENTER PORTLAND**

**Dinner Buffet Continued**

**World Trade Center Deluxe Seafood Dinner Buffet**

(Maximum of 50 Guests)

Passed Hors D'oeuvres:

World Trade Center Deluxe Canapés with Caviar

Mini Oregon Bay Shrimp Cocktails in Asian Spoons

Chinook Salmon Mousse with Flatbreads and Traditional Garnish

International and Domestic Artisan Cheese Display with Marcona Almonds,  
Assorted Crackers and Flat Breads

Sauvie Island Organic Greens with Cypress Grove Chevre and Spiced Pecans

Grilled Seasonal Vegetable Salad with Pesto Aioli

Northwest Seafood Cioppino with Pacific Snapper, Prawns, King Salmon,  
Littleneck Clams, Totten Inlet Mussels and Calamari in Spicy Tomato Broth

Fresh Sturgeon with Lemon Caper Cream

Saffron Basmati Rice Pilaf

Seasonal Steamed Vegetables

Rolls and Butter

World Trade Center Deluxe Dessert Display

\$46.00 per person



**WORLD TRADE CENTER PORTLAND**

**Beverage List**

	<b>Hosted Bar</b>	<b>Cash Bar</b>
Cocktail	\$6.00	\$7.00
Wine	\$6.00	\$7.00
Imported Beer	\$4.00	\$5.00
Microbrew	\$4.00	\$5.00
Domestic Beer	\$4.00	\$5.00
Cordials	\$7.00	\$8.00
Sparkling Mineral Water	\$2.00	\$3.00
Soft Drinks	\$2.00	\$3.00

**Kegs**

Premium Keg: \$400.00/Pony Keg: \$250.00

Domestic Keg: \$300.00/Pony Keg: \$150.00

**Cash Bar Service**

Cash bar service is available if required. See above for pricing.

A \$200.00 Cashier's Charge will be added to each cash bar.

**Corkage Fee**

A \$10.00 corkage fee will apply to each 750ml bottle of wine brought in.

A \$20.00 corkage fee will apply to each 1.5L bottle of wine brought in.



**WORLD TRADE CENTER PORTLAND**

**Wine Selections**

**White Wine**

Beringer Chardonnay, Napa	\$30.00
Erath Pinot Gris	\$28.00
King Estate Pinot Gris	\$35.00
Meridian Chardonnay, Santa Barbara	\$22.00
Camelot Chardonnay	\$22.00
Columbia Crest Pinot Gris Grand Estate	\$27.00
Hogue Riesling	\$20.00
Chateau Ste Michelle Jo Riesling	\$25.00

**Sparkling Wine**

Mumm Cuvee Napa Brut Prestige, NV	\$36.00
Domaine Ste Michelle Brut Cuvee, NV	\$24.00
World Trade Center Select	\$20.00

**Red Wine**

Bogle Cabernet Sauvignon	\$24.00
Meridian Merlot	\$21.00
14 Hands Merlot	\$24.00
Souverain Cabernet Sauvignon	\$40.00
Artesa Cabernet Sauvignon	\$40.00
Simi Cabernet Sauvignon	\$40.00
St Francis Cabernet	\$38.00
Erath Vineyards Pinot Noir	\$32.00
Wolf Blass Shiraz Cabernet Yellow Label	\$27.00
Clos Du Bois Merlot	\$29.00