

WORLD TRADE CENTER PORTLAND

Plated Dinner

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

Salads:

(Select One)

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan

Wedge of Iceberg Salad with Rogue Valley Blue Cheese and Grape
Tomatoes with Blue Cheese or Ranch Dressing

Organic Baby Greens with Craisins, Slivered Almonds and Roma Tomatoes
with Balsamic Vinaigrette

Baby Spinach Salad with Toasted Pine Nuts and Golden Raisins with
Poppyseed 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 Entrees)

Cascade Natural Filet Mignon with Merlot Demi Glace \$45

Wild Caught Chinook Salmon with Lemon Caper Aioli \$43

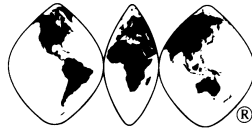
Draper Natural Airline Breast of Chicken with Porcini Mushrooms \$40

Draper Natural Airline Breast of Chicken with Curry Rub and Mango
Orange Chutney \$40

Wild Caught Pan Seared Halibut with Buerre Rouge \$42

Duet Of Cascade Natural Petite Filet and Dungeness Crab Cake \$46

Carlton Natural Double Cut Pork Chop with Apple Pear Chutney \$40



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Plated Dinner Continued

Pan Seared Breast and Confit of Duck with Amarena Cherry Reduction \$40

Rack of Local Herb Crusted Lamb with Rosemary Demi \$42

Hazelnut Crusted Savory Baked Tofu with Peach Habenero Salsa \$36

Portobello Stuffed Ravioli with Organic Sauce Pomodoro \$36

Sides:

(Select One)

Basmati Rice Pilaf with Fine Herbs and Pine Nuts

Yukon Gold Mashed Potatoes

Roasted Red Potatoes with Garlic and Rosemary

Duchess Potato with Italian Asiago

Israeli Cous Cous with Basil Sundried Tomato Pesto

Mascarpone Polenta with Roasted Garlic

Served With:

Seasonal Vegetables, Freshly Baked Rolls and Butter and Dessert

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