

WORLD TRADE CENTER PORTLAND

Plated Luncheon

Minimum of 15 Guests

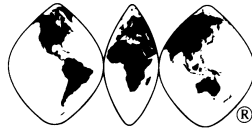
All of the Following Selections are Served with Brewed Coffee,
Decaffeinated Coffee and Tea

Washington Park

Organic Field Greens and Spiced Pecans with Dried Cranberries
and Poppyseed Dressing
Breast of Chicken Baked with Mushrooms in a Shallot Cream
Sauce
Duchesse Potato
Seasonal Vegetables with Shallot Olive Oil
Freshly Baked Rolls and Butter
Dessert Selection
\$21.00 Per Person

Chicken Porcini

Organic Field Green Salad Served with Baby Roma Tomato,
Golden Raisins and Toasted Almonds with House Dressing
Draper Natural Breast of Chicken
Porcini Beurre Blanc
Wild Rice Blend Pilaf
Seasonal Vegetable Bouquet
Freshly Baked Rolls and Butter
Dessert Selection
\$19.00 Per Person



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Sake Grilled Salmon

Miso Soup with Tofu and Pea Pods

Pan Seared Wild Salmon

Yukon Gold Potato Cake

Sesame Roasted Green Beans with Black Bean Sauce

Freshly Baked Rolls and Butter

Dessert Selection

\$20.00 Per Person

Fresh Catch

Organic Field Green Salad with Herb Vinaigrette Dressing

Baked Halibut with Caribbean Salsa

Northwest Rice Pilaf

Braised Baby Vegetables

Freshly Baked Rolls and Butter

Dessert Selection

\$21.00 Per Person

Willamette Valley

Field Green Salad with Balsamic Vinaigrette Dressing

Filet Mignon in Horseradish Crust with Roasted Garlic Demi
Glaze

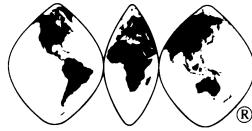
New Potatoes and Crisp Walla Walla Onions

Mélange of Seasonal Vegetables

Freshly Baked Rolls and Butter

Dessert Selection

\$27.00 Per Person



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World Trade Center Cobb Salad

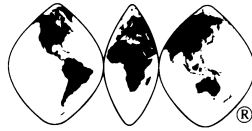
Garden Fresh Field Greens Topped with Crisp Pancetta,
Gorgonzola Cheese, Oven Roasted Turkey, Ripe Tomatoes,
Kalamata Olives and Red Onion
Freshly Baked Rolls and Butter
Dessert Selection
\$17.00 Per Person

Taco Salad

Tortilla Shell Filled with Mixed Greens, Tangy Sautéed Beef or
Shredded Chicken, Refried Beans, Chopped Tomatoes, Scallions
and Black Olives
Topped with Sour Cream and Monterey Jack Cheese
Tortilla Chips with Fresh Salsa and Guacamole
Dessert Selection
\$17.00 Per Person

Greek Salad

Mesclun and 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



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Jamaican Jerk Spice Pork Tenderloin

Salad Jardinière with Baby Romaine, Julienne Vegetables and
Candied Pecans

Jamaican Jerk Pork Tenderloin with Pineapple Mango Chutney
Coconut Rice

Fried Okra

Freshly Baked Rolls and Butter

Dessert Selection

\$20.00 Per Person

Savory Baked Tofu Wellington

Baby Spinach Salad with Crumbled Feta and Toasted Almonds
Poppy Seed Dressing

Savory Baked Tofu in Puff Pastry with Roasted Red Pepper and
Mushroom Duxelle

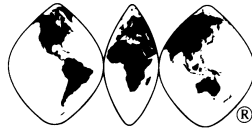
Jasmine Rice Pilaf

Seasonal Organic Vegetables

Freshly Baked Rolls and Butter

Dessert Selection

\$19.00 Per Person



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Seared Ahi Tuna with Heirloom Koda Rice
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

Pan Seared Duck Breast with Cranberry BBQ
Traditional Caesar Salad with Shaved Parmesan
Pan Seared Duck Breast with Amarena Cherries
Red Bliss Potatoes with Fresh Rosemary and Olive Oil
Carrots and Snow Peas
Freshly Baked Rolls and Butter
Dessert Selection
\$20.00 Per Person