

BREAKFAST BUFFETS

Freshly Brewed Regular & Decaf Coffee, Hot Tea Included
Buffet Service for up to 1.5 hours

The Porter | \$42/person
Scrambled eggs, roasted country potatoes, bacon, sausage, yogurt, and granola.

Porter Continental | \$32/person
Assorted pastries, sliced fruit, hard boiled eggs, and yogurt.

The Jefferson | \$40/person
Scrambled eggs, biscuits & gravy, ham **OR** sausage, yogurt, and granola.

Healthy Start | \$27/person
Oatmeal with mixed berries, hard boiled eggs, whole fruits, and Greek yogurt.

Protein Lovers | \$50/person
Scrambled eggs, roasted country potatoes, bacon, steak, and Greek yogurt.

Add freshly sliced fruit for an extra \$5/person

A LA CARTE BREAKFAST

Warm

- Mushroom & Goat Cheese Frittata | \$120 (serves 8-10)
- Pancakes | \$30/dozen
- Waffles | \$30/dozen
- French Toast | \$30/dozen
- Small Breakfast Pastry Tray | \$75 (serves 8/10)
- Large Breakfast Pastry Tray | \$100 (serves 10-15)

Cold

- Fresh Fruit Platter | \$120 (serves 10-12)
- Tropical Parfait | \$13/each
Includes plain yogurt, strawberries, blueberries, and granola
- Hard Boiled Eggs | \$5 each
- Assorted Greek yogurt | \$5 each

A LA CARTE BEVERAGES & SNACKS

- Freshly Brewed Regular **OR** Decaf Coffee | \$75/gallon
- Select Hot Tea | \$75/gallon
- Assorted Fruit Juices | \$45/gallon or \$15/pitcher
Apple, Orange, or Cranberry
- Iced Tea | \$55/gallon or \$18/pitcher
- Lemonade | \$55/gallon or \$18/pitcher
- Canned Soda | \$4/each
- Assorted Cans of Sparkling Water | \$4/each
- Bottled Water | \$6 each
- Cascadia Sparkling or still water | \$12/bottle
- Red Bull or Sugar Free Red Bull | \$6/each
- Bag of Chips | \$4/each
- Bag of Popcorn | \$4/each
- Granola Bars | \$4/each
- Trail Mix | \$5/each
- Assorted Candy Bars | \$5/each

BREAK PACKAGES

Breaks are for a maximum of 45 minutes

Portlandia | \$14/person

Assorted vegetables, string cheese, ranch, and sparkling water.

Liquid Refresher | \$15/person

(Add \$100 for all day)

Freshly brewed regular & decaf coffee, hot tea, canned sparkling water and canned soda.

My Private Idaho | \$16/person

Individual bags of popcorn, assorted chips, assorted theater candy, and canned soda.

Sweet Tooth | \$16/person

Chocolate chip cookies, brownies, strawberries, and canned soda.

HOT LUNCH BUFFETS

Freshly Brewed Regular & Decaf Coffee, Hot Tea Included
Buffet Service for up to 1.5 hours

BBQ Grilled Chicken | \$38/person

Mixed greens salad, rolls, chef's choice vegetables, roasted corn, baked beans, mac & cheese, grilled chicken, and chocolate chip cookies.

Santa Fe Taco Bar | \$43/person

Choose two of the following proteins: Carne Asada, grilled chicken, carnitas, or grilled vegetables. **Includes the following:** Mexican rice, black beans, guacamole, green & red sauce, sour cream, cheese, tortilla chips, corn or flour tortillas, and chocolate chip cookies.

Grilled Salmon | \$48/person

Mixed greens salad, rolls, coconut rice, seasonal vegetables, grilled tofu, salmon filet with mango salsa, and chocolate chip cookies.

SANDWICHES AT THE PORTER

Freshly Brewed Regular & Decaf Coffee, Hot Tea Included
Buffet Service for up to 1.5 hours

Picnic-Style BLT | \$22/person

Thick-cut bacon on sourdough with tomato, mayonnaise, and lettuce.

Chicken Salad | \$22/person

Chicken salad with peppers, onion, celery, and mayonnaise. Served on sourdough with lettuce.

Turkey Wrap | \$20/person

Turkey breast, tomato, onion, cheese, lettuce, and chipotle mayo wrapped in a tortilla.

Hummus Wrap | \$20/person

Hummus, lettuce, cucumber, olives, red onion, and feta cheese wrapped in a flour tortilla.

All sandwiches and wraps come with a bag of chips and a cookie

THE SOUPS

Small | \$85 (serves 8-10) || Large | \$100 (serves 10-15)

Tomato Soup

Roasted tomatoes & peppers, onions, garlic, olive oil, salt and pepper. Heavy cream optional.

Tortilla Soup (add chicken \$35)

Carrot, celery, onion, corn, dry chilies, tortilla strips, and sour cream.

Potato Leeks

Potatoes, leeks, heavy cream, butter, salt and pepper.

Potato Soup

Potatoes, onion, garlic, veggie broth, milk, butter, cheese, salt, pepper, chili powder, bacon bits, and green onion.

The Salads

Small | \$75 (serves 30-40) || Large | \$135 (serves 50-60)

Fiesta Salad

Romaine, corn, black beans, avocado, tomato, cheese, and chipotle ranch dressing.

Mixed Green Salad

Mixed greens, cucumber, cherry tomatoes, red onion, fresh mozzarella, and balsamic vinaigrette.

Citrus Salad

Baby arugula, pear, red onion, walnuts, gouda, and citrus dressing.

Build Your Own Cobb Salad | \$34/person

Romaine, cherry tomatoes, hard boiled eggs, avocado, blue cheese crumbles, bacon bits, sliced chicken, ranch and blue cheese dressings on the side.

HORS D' OEUVRES

Charcuterie Board | Standard \$200 or Deluxe \$250

Gourmet meat & cheeses, jams, honey, dried fruit, and crackers.

House Tortilla Chips & Dips | \$100 (serves 30-40)

House made salsa, guacamole, bean dip, and tortilla chips.

Hummus Trio | Standard \$200 or Deluxe \$250

Hummus, assorted raw vegetables, carrots, cucumbers, peppers, broccoli, and pita chips.

Salad Rolls | \$125/dozen

Julienned carrots, cucumber, cilantro, vermicelli rice noodles, and fresh mint. Option of chicken or tofu.

Glazed Chicken Skewers | \$150 (serves 12-20)

Soy-sauce marinated chicken thigh skewers. With ginger, fresh garlic, sesame seeds, and chili sauce.

Crab Cakes | \$120/dozen

Crab meat, onion, peppers, mayonnaise, celery, salt and pepper, and old bay seasoning.

Deviled Eggs | \$75/dozen

Mayonnaise, capers, mustard, and a touch of paprika.

Shrimp Skewers | \$100/dozen

Shrimp, cilantro, chili powder, salt and pepper, with chipotle aioli.

Steak Bite Crostini | \$125/dozen

Seared beef tenderloin, caramelized onions, mushrooms, on a crostini with horseradish.

Tomato Basil Crostini | \$65/dozen

Tomato, fresh mozzarella, and basil on a crostini with a drizzle of balsamic vinaigrette.

Stuffed Mushrooms | \$75/dozen

Breadcrumbs, onion, garlic butter, salt and pepper, and cheese.

Seasonal Appetizer

Ask your sales manager!

BUILD YOUR DINNER BUFFET

Freshly Brewed Regular & Decaf Coffee, Hot Tea Included

Buffet Service for up to 1.5 hours | Includes mixed greens salad and dinner rolls

Choose One Entrée
| \$50/person

Choose Two
Entrées |
\$65/person

Choose Three
Entrées |
\$78/person

Mediterranean Herb Chicken

Grilled chicken breast with fresh herbs, topped with diced tomatoes, basil, black olives, and bruschetta.

Stuffed Chicken

Chicken breast stuffed with garlic, salt and pepper, mushroom, spinach, mozzarella, and topped with cream of mushroom.

Hawaiian Grilled Salmon

Fresh salmon filet marinated and grilled with garlic, salt and pepper. Topped with tomato, onion, cilantro, and jalapeños.

Mahi Mahi

Marinated with garlic, salt and pepper, and lemon. Topped with pesto sauce.

Cauliflower Steak

Big piece of cauliflower; beautifully seasoned and seared on the grill.

Tomato Basil Pasta

Spaghetti noodles with tomato and basil sauce, mushrooms, and other seasonal vegetables.

Fettuccine

Pasta with mushrooms, garlic, white wine, cream, parmesan, salt and pepper.

Oven Baked Brisket

Roasted brisket covered with tomato paste, onion, celery, carrot, garlic, salt and pepper.

New York Steak | Add \$10/person

Seared steak seasoned with salt and pepper. Basted with butter and rosemary.

DINNER SIDES

Your choice of two sides included with dinner | Add an extra side for \$5/person

- Herbed Rice
- Broccolini
- Grilled Vegetables
- Roasted Asparagus
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Baked Three Cheese Macaroni
- Roasted Sweet Potatoes

DESSERTS

All desserts are \$60/dozen

- Local Famous Voodoo Donuts
- Assorted Cupcakes
- Assorted Cookie Platter
- Chocolate Chip Cookies
- Assorted Macarons
- Double Chocolate Chip Brownies
- Lemon Bars

ACTION STATIONS

Additional \$125 attendant fee | Stations are for up to 1 hour

Black Pepper Crusted Prime Rib
| \$350 (serves 20-25)
Horseradish cream, red wine jus, and rolls.

Roasted & Stuffed Whole Turkey | \$250 (served 20-25)
Cranberry chutney, gravy, and rolls.

Honey Baked Ham | \$250
(serves 20-25)
Brown sugar mustard and rolls.

Build Your Own Omelet |
\$16/person
Eggs, egg whites, onion, peppers, mushrooms, tomato, spinach, cheddar, ham, and bacon.

BAR LIBATIONS

Bottled Beer | \$9/each

Bud light, Budweiser, Coors Light, and Modelo

Craft Bottled Beer | \$11/each

Double Mountain IPA, Kolsch, and Cider; Caldera Ashland Amber, Sunriver Hefe, Sunriver Pale Ale

Red Wine | \$16/glass

Charles & Charles Cabernet, Rock Point Pinot Noir

White Wine | \$16/glass

Charles & Charles Rose, Eco Bay Sauvignon Blanc, Del Rio Chardonnay, Avissi Prosecco

Tier 1 Liquor | \$12/drink

Rose City Gin, Rose City Vodka, Jose Cuervo Tequila, Bacardi Silver Rum, Jim Beam Bourbon

Tier 2 Liquor | \$18/drink

Tito's Vodka, Jameson Irish Whiskey, Bombay Sapphire, Cazadores Reposado, Captain Morgan, Jack Daniels

Tier 3 Liquor | \$22/drink

Basil Hayden Whiskey, Grey Goose Vodka, Hendricks Gin, Casamigos Blanco, Plantation Rum, Johnnie Walker Red Label, Hennessy

Included mixers for cocktails are: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry, Pineapple, & Grapefruit juices, Ginger beer