

OREGON

Oregon
Convention
Center

Levy



MENU

2021 - 2022 Food & Beverage Offerings



OREGON

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BREAKFAST SELECTIONS





A LA CARTE BREAKFAST

Gluten Free Breakfast Pastries

140 - 290 calories per serving

Assortment of Blueberry Muffins, Lemon Poppy Seed Scones, Coffeecake

54.00 DZ

Goat Cheese Mini Scones

190 calories per serving

Goat Cheese, Rosemary, Thyme

48.00 DZ

Lemon Poppy Seed Mini Scones

180 calories per serving

48.00 DZ

Bacon Cheddar Mini Scones

230 calories per serving

48.00 DZ

ON THE GO BREAKFAST

Breakfast Box On The Go

130 - 460 calories per serving

Granola Bar, Whole Seasonal Fruit, Individual Yogurt, Fresh Baked Muffin, Fruit Juice

26.00 EA

Protein Box On The Go

110 - 680 calories per serving

Hot Smoked Salmon, Boiled Egg, Mini Bagel, Dried Apricots, Cubed Cheddar Cheese, Herbed Cream Cheese Spread

34.00 EA

ACTION STATIONS

All stations **require two** attendants at \$200.00 each. Maximum of 500 guests.

Eggs Your Way Station **GF**

160 calories per 3 oz. serving

Fresh Herbs, Mushrooms, Sweet Peppers, Applewood Smoked Bacon, Plum Tomatoes, Tillamook Cheddar, Sautéed Onions, Green Onions

17.00 PP

Yogurt Parfait Station **GF**

300 calories per 6 oz. serving

Plain & Flavored Yogurt, Raspberries, Strawberries, Blueberries, Blackberries, Mango, Spiced Granola

12.00 PP

Beignet Station

280 - 400 calories per 3 oz. serving

Fried Fresh Beignets, Snow Sugar

16.00 PP

Belgain Waffle Station

480 calories per 3 oz. serving

Belgian Waffles, Wild Berry Compote, Honeycomb Butter, Maple Syrup, Whipped Cream

17.00 PP

Avocado Toast Station

644 calories per 2 oz. serving

Smashed Avocado with Lemon Juice & Maldon Salt, Smoked Salmon, Soft Boiled Eggs, Tomato Slices, Shaved Red Onions, Thick Cut Toast

19.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



BREAKFAST TABLES

European Breakfast

110 - 1110 calories per serving

Breakfast Breads, Pastries & Spreads

Pain Au Chocolate Croissant, Banana Streusel Muffin, Local Honey Raisin Scones, Seasonal Oregon Fruit Jams, Sweet Butter

Portland Local French Bakery Bagels

Cream Cheese, Toaster Station

French Baguettes

Whole Grain Mustard

Artisan Cured Sliced Meats & Cheeses

Honey Maple Ham, Cured Serrano Ham, Soppressata, Brie De Meaux, Cypress Groove, Smoked Gouda

Smoked Salmon

Capers, Chopped Egg, Sliced Red Onions, Tomatoes

Steel Cut Oatmeal V

Brown Sugar, Raisins, Cranberries, Pecans

Bob's Red Mill Smart Start Cereals

Fruit & Greek Yogurt V

House Made Granola

Seasonal Sliced Fruits V, GF

Melons, Pineapple & Berries

Freshly Squeezed Juices V, GF

Orange, Grapefruit & Apple

Milk

Whole, 2% & Skim

Portland Coffee Roasters Regular, Decaf and Assorted Hot Tea

56.00 PP

Rise & Shine

50-1310 calories per serving

Baker's Basket of Pastries

Croissants, Muffins, Whipped Butter, Fruit Preserves

Sliced Seasonal Fruit V, GF

Bacon & Sausage

Applewood Smoked Bacon, Chicken Apple Sausage

Scrambled Eggs GF

Breakfast Potatoes V, GF

Beverages

Orange Juice, Portland Coffee Roasters Coffee, Hot Teas

42.00 PP

TABLE ENHANCEMENTS

Tomato & Basil Egg Scramble GF

91 calories per 4 oz. serving

Scrambled Eggs, Tomato, Chiffonade Basil

10.00 PP

Chicken & Mushroom Frittata GF

325 calories per 4 oz. serving

Chicken, Mushroom, Spinach & Potato Frittata, Heirloom Tomato Relish, Applewood Bacon

15.00 PP

Leek & Asparagus Egg Tart

280 calories per 4 oz. serving

Caramelized Leek & Asparagus Egg Tart, Watercress, Candied Walnut Salad, Beet Chutney

12.00 PP

Pulled Pork & Egg Enchiladas

480 calories per 4 oz. serving

BBQ Pulled Pork, Scrambled Eggs, Green Onions, Chihuahua Cheese, Tomatillo Salsa, Red Radish

15.00 PP

Roasted Vegetable Frittata VEG, GF

300 calories per 4 oz. serving

Egg, Roasted Vegetables, Pepper Jack, Pomodoro Sauce, Fried Green Tomatoes, Pancetta

15.00 PP

Egg White Frittata GF

120 calories per 4 oz. serving

Egg Whites, Roasted Vegetables, Pepper Jack, Shiitake Mushrooms, Spinach, Tomato Relish

16.00 PP

House Made Breakfast Juices

120 cal per 4 oz. serving

Watermelon Prickly Pear Mint | Cucumber Honeydew Melon & Agave Nectar

9.00 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

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CLASSIC
BREAKS





BREAK PACKAGES

Oregon Mountain Mix ^V

50 - 100 calories per 3 oz. serving

Create Your Own Trail Mix

M&M® Candy, Almonds, Raisins, Gummy Bears, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots, Caramel Corn

Bottled Water

Assorted Flavored Seltzer Water

18.00 PP

Cupcake Afternoon

70 - 90 calories per 2 oz. serving

Assorted Mini Cupcakes

Silky Vanilla, Rich Red Velvet, Chocolatey Chocolate

Bottled Water

Assorted Flavored Seltzer Water

20.00 PP

Willy Wonka Junk Food

50 - 1200 calories per serving

Dark Chocolate Dipping Station

Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Sugar Wafers, Mascarpone Stuffed Red Velvet Churros, Candied Bacon

Bottled Water

Assorted Flavored Seltzer Water

26.00 PP

Down Home

120 - 130 calories per 2 oz. serving

Brownies & Blondies

Oreo® Crusted Fudge Brownies, M&M's® Topped Rich White Chocolate Blondies

Bottled Water

Assorted Flavored Seltzer Water

18.00 PP

Local Orchard Break

60-110 calories per serving

Whole Seasonal Fruit

Granny Smith Apples, Sunkist Oranges, Bananas

Bottled Water

Assorted Flavored Seltzer Water

16.00 PP

Southwest Snack

120 - 230 calories per 2 oz. serving

Chips & Dips

House Made Tortilla Chips, Melted Cheese Sauce, Tomato Salsa, Guacamole

Bottled Water

Assorted Flavored Seltzer Water

20.00 PP

Willamette Farm Shooters ^{V, GF}

50 - 250 calories per 2 oz. serving

Crudité Shooters

Celery Sticks, Baby Carrots, Squash, Cucumber, Zucchini, Chipotle Ranch, Red Pepper Hummus

Bottled Water

Assorted Flavored Seltzer Water

22.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



BREAK PACKAGES

continued

Brain Food

80 - 220 calories per serving

Snack Assortment

Date Nut Truffles, Mini Oregon Trail Cookies, Vegan & Gluten Free Oat Bars, Trail Mix

Bottled Water

Assorted Flavored Seltzer Water

18.00 PP

Candy

50 - 180 calories per 2 oz. serving

Sweet Shooters

Gummy Bears, M&M's®, Reese's Pieces, Skittles®, Jelly Beans, Chocolate Covered Raisins

Bottled Water

Assorted Flavored Seltzer Water

34.00 DZ

"Love Oregon" Package

80 - 120 calories per serving

Oregon Inspired Assorted Treats

Chai Spiced Oregon Cookies, Marionberry Tarts, Chocolate-Coffee Caramels

Bottled Water

Assorted Flavored Seltzer Water

18.00 PP

Doughnuts

195 - 485 calories per serving

Doughnut Hole Assortment

Vanilla Glazed, Chocolate Glazed, Cinnamon Sugar

Bottled Water

Assorted Flavored Seltzer Water

16.00 PP

Chocolate Fix

140 - 320 calories per serving

Assorted Chocolate Treats

Chocolate Bar, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzel Rods

Bottled Water

Assorted Flavored Seltzer Water

18.00 PP

Cookie & Brownie Break

140 - 320 calories per serving

Assorted Fresh Baked Cookies

Chocolate Brownies

Bottled Water

Assorted Flavored Seltzer Water

21.00 PP

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PASSED HORS
D'OEUVRES





HOT HORS D'OEUVRES

Priced per dozen, Minimum of 4 dozen per selection.

Dungeness Crab Cake

160 calories per serving

Shaved Fennel, Mango Cilantro Salsa

84.00

Bacon Wrapped Scallops GF

110 calories per serving

Verjus Reduction

84.00

Lamb Lollipop GF

370 calories per serving

Mint Yogurt Aioli

72.00

Wild Mushroom Risotto & Fontina GF

Cheese Fritter

90 calories per serving

Roasted Garlic Nage

48.00

Butternut Squash Bisque GF

142 calories per serving

Cranberry Compote, Crème Fraiche, Chives

60.00

COLD HORS D'OEUVRES

Priced per dozen, Minimum of 4 dozen per selection.

Watercress & Smoked Salmon GF

70 calories per 1 oz. serving

54.00

Curried Chicken Salad GF

10 calories per 1 oz. serving

48.00

Boursin & Cucumber GF

100 calories per 1 oz. serving

42.00

Roast Beef & Horseradish Crostini

210 calories per 1 oz. serving

54.00

Roasted Beet Cup V, GF

150 calories per 1 oz. serving

Roasted Beets, Goat Cheese Curd, Crushed Hazelnuts, Corn Cup

45.00

Avocado & Tomato Bruschetta V, GF

180 calories per 1 oz. serving

Basil, Jalapeño, Cracked Pepper

48.00

Seared Rare Albacore Tuna

210 calories per serving

Caper Crème Fraiche

60.00

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PLATED MEAL
SELECTIONS





A LA CARTE SALADS

Enhance your entrée by pairing it with a salad.

Panzanella Salad

560 calories per 4 oz. serving

Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette

9.00

House Salad V, GF

106 calories per 4 oz. serving

Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette

7.00

Grilled Peach Salad GF

480 calories per 4 oz. serving

Bruised Kale, Bacon Lardons, Grapefruit Supremes, Toasted Almonds, Creamy Gorgonzola Vinaigrette

10.00

Roasted Beet Salad V, GF

360 calories per 4 oz. serving

Herbed Goat Cheese Cream, Baby Yellow Frisée, Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette

10.00

Chardonnay Pear Salad

320 calories per 4 oz. serving

Lamb's Leaf Lettuce, Red Oak Lettuce, Watercress, Poached Pears, Teardrop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette

10.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED SALAD ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

Pearl District Niçoise Salad **V, GF**

470 calories per 4 oz. serving

Infant Bitter Greens, House Picked Red Onion Rings, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise & Castelvetrano Olives, Oven Roasted Pulled Chicken Salad, Marionberry Vinaigrette

35.00

Roasted Butternut Squash Salad **V, GF**

310 calories per 4 oz. serving

Butternut Squash Confit, Gluten Free Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

31.00

Fattoush Market Salad **V**

960 calories per 4 oz. serving

Spinach, Kale, Chopped Red & Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint & Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette

31.00

Beef & Roasted Corn Salad **GF**

680 calories per 4 oz. serving

Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Grilled Carne Asada, Queso Fresco, Chipotle Vinaigrette

36.00

Roasted Beef Tenderloin Salad **GF**

680 calories per 4 oz. serving

Arugula, Frisée, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette

42.00

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PLATED LUNCH ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

Taleggio Cheese Stuffed Chicken **GF**

1240 calories per 8 oz. serving

Spinach, Olives, Caramelized Fennel, Grilled Polenta Cake, Smoked Tomato Sauce

41.00

Chicken Rollatini

1340 calories per 8 oz. serving

Ricotta Cheese, Roasted Bell Pepper & Herbs, Basil Infused Mascarpone Mashed Potatoes, Rosé Sauce

41.00

Short Rib Tagine

1030 calories per 6 oz. serving

Spiced Date & Orange Cous Cous, Tagine Sauce

51.00

Grilled Apricot Glazed Salmon **GF**

590 calories per 6 oz. serving

Wilted Spinach, Pommes Aligot, Orange & Grapefruit Reduction

42.00

Roasted Herb Chicken **GF**

1050 calories per 8 oz. serving

Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

42.00

Blackened Grilled Hanger Steak **GF**

680 calories per 6 oz. serving

Smoked Mushroom & Leek Ragout

46.00

Five Spice Marinated Chicken **GF**

560 calories per 8 oz. serving

Roasted Ruby & Golden Beets, Brown Rice, Fresh Lime & Lemon Grass, Steamed Edamame, Flaked Sea Salt & Black Garlic

45.00

Salmon Three Ways **GF**

590 calories per 4 oz. serving

Poached Salmon & Dill Crème Fraiche, Salmon Mi Cuit, Salmon Roe, Salmon Tartare

51.00

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PLATED DINNER ENTRÉES

Served with assorted rolls, whipped butter, regular coffee, decaf coffee and hot tea.

Miso Sake Glazed Sea Bass **GF**

520 calories per 6 oz. serving

Fioretto, Shaved Brussels Sprouts, Cauliflower Purée, Caponata Agrodolce

55.00

Seared Salmon **GF**

590 calories per 6 oz. serving

Quinoa & Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw

54.00

Seared Draper Valley Chicken Breast **GF**

1050 calories per 8 oz. serving

Broccolini, Roasted Mushroom with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus

52.00

Braised Short Ribs

1020 calories per 4 oz. serving

Creamy Heirloom Polenta, Caramelized Root Vegetables, Citrus Gremolata, Herb Jus

58.00

Petite Filet Mignon **GF**

860 calories per 4 oz. serving

Yukon Gold Potato & Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi

57.00

All Natural Cascade Farms Braised **GF**

Short Ribs

1180 calories per 6 oz. serving

Funnel Chanterelles, Celery Root Mash, Pickled Walla Walla Onions, Porcini Red Wine Nage

54.00

Peppercorn Crusted Beef Filet Mignon

770 calories per 7 oz. serving

Forest Mushrooms, Blue Potato Pommes Fondant, Braised Red Cabbage, Baby Turnips, Baby Beets, Sauce Bretonne

62.00

Roasted Tuscan Style Chicken **GF**

950 calories per 8 oz. serving

Artichoke, Fingerling Potato & Tuscan Kale Hash, Smoked Tomato Sauce

48.00

Pan Seared Snapper Filet **GF**

480 calories per 7 oz. serving

Braised Kale & Quinoa, Lemon Beurre Blanc

53.00

Filet of Beef Rossini Tomato & Caper Agrodolce, Macadamia Nut Crusted Ling Cod **GF**

1350 calories per 8 oz. serving

Vegetable Escabeche

72.00

Textures of Pink Peppercorn Crusted Pork Tenderloin, Potato Wrapped Spigola **GF**

1250 calories per 8 oz. serving

Roasted Broccolini with Cannellini Bean Ragout

56.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED VEGETARIAN, VEGAN & GLUTEN FRIENDLY ENTRÉES

Price is based on your highest priced selected entrée.

Black Bean Quinoa Cake V, GF

350 calories per 5 oz. serving

Caramelized Artichokes & Roasted Squash Hash

House Made Butternut Squash Ravioli VEG

660 calories per 5 oz. serving

Willamette Valley Chard, Oyster Mushrooms, Truffle
Crème, Sage Oil

Three Bean Cassoulet VEG

260 calories per 5 oz. serving

Confit Butternut Squash, Bloomsdale Spinach, Puff
Pastry Crisp

Vegetable Ratatouille VEG

340 calories per 6 oz. serving

Eggplant, Seasonal Squash, Pomme Anna, Buffalo
Mozzarella Smoked Tomato Ragu

Masa Harina Tamale V

720 calories per 6 oz. serving

Grilled Nopales, Charred Corn, Black Beans, Chiles,
Queso Fresco Corn Milk

Pomegranate Tabbouleh V

420 calories per 4 oz. serving

Shallot, Parsley, Mint, Pomegranate Pearls, Bulgur
Wheat, Grapefruit Citronette

Hazelnut Paella V, GF

430 calories per 4 oz. serving

Arborio, Spanish Olives, Toasted Hazelnuts, Fresh
Herbs, Vegetable Stock

Spiced Root Vegetable Hash V, GF

350 calories per 4 oz. serving

Carrots, Golden Beets, Parsnips, Butternut Squash,
Red Wine Vinaigrette, Toasted Spices

Masoor Dal V, GF

360 calories per 4 oz. serving

Red Lentils, Brown Rice, Baby Spinach, Garam
Masala, Plum Tomatoes, Cilantro, Vegetable Broth

Tuscan Lentil Stew V, GF

310 calories per 4 oz. serving

Wilted Baby Kale, Red Potatoes, Red Lentils, Celery,
Onions

Black Bean Lentil Salad V, GF

310 calories per 4 oz. serving

Green Lentils, Black Beans, Diced Tomatoes, Red
Onions, Red Bell Peppers, Cilantro, Cumin-Lime
Vinaigrette

Warm Butternut Squash & Farro Salad V, GF

380 calories per 4 oz. serving

Baby Kale, Dried Cranberries, Roasted Hazelnuts

Raw Vegetable Salad V, GF

310 calories per 4 oz. serving

Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill,
Lemon Vinaigrette

Roasted Chickpea Ratatouille V, GF

320 calories per 4 oz. serving

Eggplant, Artichoke, Zucchini, Yellow Squash, Red
Onions, Garbanzo Beans, Fresh Herbs, Tomato
Sauce, Roasted Brussels Sprouts & Pomegranate

Quinoa Rice Pudding V, GF

460 calories per 3 oz. serving

Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple
Syrup, Macerated Berry Toppings.

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

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CHEF
TABLES





CHEF TABLES

Served with regular coffee, decaf coffee and hot tea.

Fiesta Mexicana Table

40 - 1460 calories per 4 oz. serving

Salad **V, GF**

Wild Rice & Orange Zest Salad, Candied Pecans

Salad **V, GF**

Cilantro, Bell Pepper, Orange & Jalapeño Salad

Pollo & Carnitas **GF**

24 Hour Pulled Chicken & Pork

Tamarind Glazed Grilled Skirt Steak **V, GF**

Rice **V, GF**

Spinach & Cilantro Green Rice

Salsas & Condiments

Pico De Gallo, Green Tomato Salsa,
Guacamole, Grilled Corn & Black Bean Salsa,
Shredded Cheese, Sour Cream, Chili Sauce

Taco Shells

Warm Flour Tortillas

Cinnamon Sugar Churros

Layered Chocolate Cake

51.00 PP

Soup & Salad Table

40 - 560 calories per 5 oz. serving

Choice of Two Soups

Roasted Corn Chowder, Creamy Butternut Squash,
Garden Vegetable Minestrone, Smoked Tomato
Bisque or Chicken Tortilla

Salad

Mixed Seasonal Greens, Cucumbers, Roasted
Peppers, Red Onions, Tomatoes, Olives,
Mushrooms, Bacon Crumbles, Diced Ham, Turkey,
Cheddar, Feta, Shaved Asiago, Cornbread Croutons,
Balsamic Vinaigrette and Buttermilk Herb Ranch

Bread & Crackers

Rolls, Gourmet Crackers

Fresh Fruit Tarts

42.00 PP

Urban Cowboy Table

80 - 780 calories per 4 oz. serving

Salad **GF**

Baby Mixed Greens, Cracked Mustard Vinaigrette,
Buttermilk Herb Ranch

Mustard Potato Salad

Rotisserie BBQ Chicken

Chili Cumin Rubbed Rotisserie Chicken with Orange
Ginger BBQ Sauce

Smoked Brisket

Honey BBQ Sauce

Pecan Smoked Peppered Sausage

Bourbon BBQ Sauce

Roasted Corn **GF**

Chile Lime Butter

Three Cheese Mac N' Cheese

Jalapeño Cornbread & Buttermilk Biscuits

Whipped Butter

Chocolate Bourbon Pecan Tarts

Pineapple Upside Down Cake

54.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



CHEF TABLES

continued

Bridge City Table

10 - 1410 calories per serving

Salad **GF**

Artichoke Hearts, Feta Cheese, Kalamata Olives, Sun Dried Tomatoes, Roasted Red and Yellow Bell Peppers, Pine Nuts, Curly Endive, Bibb Lettuce, Torn Greens and Xeres Vinaigrette

Salad

Orzo Salad, Roasted Vegetables, Balsamic Onions, Briar Rose Creamery Goat Cheese

Herb Roasted Potatoes **V, GF**

Chicken Saltimbocca **GF**

Prosciutto, Sage, Pan Jus

Salmon **GF**

Tomato, Basil, Garlic, Gremolata

Garlic Breadsticks

Tiramisu

Cannoli

52.00 PP

Taste of Delhi Table

10 - 1260 calories per serving

Salad **GF**

Cucumber Tomato Salad with Raita Dressing

Tandoori Chicken Wings **GF**

Yogurt Sauce

Lamb Curry **GF**

Potato, Eggplant

Gobi Aloo Potato & Cauliflower Curry **V, GF**

Vegetarian Samosa

Tamarind & Mango Chutney

Ginger Basmati Rice **V, GF**

Naan Bread

Seasonal Fruit **V, GF**

Marinated in Honey & Mint

49.00 PP

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ACTION STATIONS & BOARDS





ACTION STATIONS

Minimum of 100 guests per action station. All action stations **require two attendants at \$200.00 each.**

Tandoori Station

60 - 790 calories per 3 oz. serving

Chicken Tikka GF

Tandoori Jhinga, Paneer & Naan
Prawn, Cheese, Bread

Relish, Dips & Chutney

26.00 PP

Flavors of India Station

260 calories per 6 oz. serving

Palak Paneer VEG

Malai Kofta

Tava Fry Vegetables

Basmati Rice V, GF

Tandoori Naan
Bread

39.00 PP

Heirloom Tomato Action Station

60 - 300 calories per 2 oz. serving

Sliced To Order Heirloom Tomatoes GF

Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic

24.00 PP

Chef Allan's Mac & Cheese Station

390 - 740 calories per 3 oz. serving

Tillamook Cheddar Mac
Cavatappi, Tillamook Cheddar Sauce

Smoked Bacon & Roasted Poblano Mac
Cavatappi, Point Reyes Cheese Sauce

Rock Shrimp & Corn Mac
Cavatappi, Sun-Dried Tomato Sauce

26.00 PP

BOARDS

Boards serve approximately 50 guests

Charcuterie Board

60 - 310 calories per 2 oz. serving

Sliced Meats & Cheeses

Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone, Sweet Cherry Peppers, Marinated Olives, Artichokes, Peppercornini, Focaccia, Breadsticks

Prosciutto Rolls

Prosciutto di San Daniele, Briar Rose Goat Cheese Mousse, Balsamic Crema

Roasted & Grilled Vegetables

Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash

Sliced Seasonal Melon

Sun-Dried Tomato Hummus
Pita Bread

Dressings

Extra Virgin Olive Oil, Aged Balsamic Vinegar

1050 EA

Cheese Board

30 calories per 270 per 1 oz. serving

Imported & Local Northwest Cheeses

Candied Apricots

Roasted Hazelnuts

Grapes on the Vine

Rustic Bread & Crackers

900 EA

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



ACTION STATIONS

continued

Gourmet Hot Chocolate Bar Station

210 - 420 calories per serving

Drinking Chocolate

Dark Chocolate, Milk Chocolate or White Chocolate

Toppings

Housemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

16.00 PP

Toasted S'mores Action Station

159 - 290 calories per serving

Torched To Order Housemade Marshmallows

Chocolate Accoutrements

15.00 PP

Crepe Action Station

290 - 580 calories per serving

Freshly Made Crepes

Choice of Filling

Nutella, Lemon Curd, Berry Compote

Choice of Toppings

Berries, Whipped Cream, Powdered Sugar, Chocolate Sauce, Caramel Sauce

19.00 PP

Ice Cream Sundae Bar Station

320 - 740 calories per serving

Tillamook Ice Cream

Assorted Ice Cream Toppings

Caramel Sauce, Chocolate Sauce, Whipped Cream, Sprinkles, Chocolate Shavings, Maraschino Cherries, Cookie Crumbs, Brownie Pieces

18.00 PP

BOARDS

continued

Gourmet Dessert Board

Chef's Selection of Sweet Bites

650.00

Dessert Board

80 - 440 calories per serving

Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Dulce De Leche

700.00

Vegan Dessert Board V

80 - 140 calories per serving

Pate de Fruit, Date Truffles, Chocolate Bark

750.00

Candyland Board

110 - 180 calories per serving

Chocolate Bark, Nut Brittle, Truffles, Caramels, Pate de Fruit

700.00

Portlandia Board

80 - 120 calories per serving

Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers

700.00

DON'T FORGET

Portland Coffee Roasters

5 calories per 12 oz. serving

Regular & Decaf Coffee

80.00 GL

Choice of Hot Teas

0 calories per 12 oz. serving

80.00 GL

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**GRAB & GO
OFFERINGS**





GRAB & GO OFFERINGS

Minimum of 200 guests per grab & go option.

Bento Bowl Grab & Go

660 calories per 4 oz. serving

Chicken Bento Bowl GF

Thai Style Chicken, Rice and Chow Chow Vegetables

Beef Bento Bowl GF

Thai Style Beef, Rice and Chow Chow Vegetables

Tofu Bento Bowl V, GF

Grilled Tofu, Rice and Chow Chow Vegetables

Cookie

Bottled Water or Assorted Flavored Seltzer Water

39.00 PP

Southwest Bowl Grab & Go

780 calories per 4 oz. serving

Carne Asada Bowl GF

Southwest Carne Asada, Fajita Veggies, Chula Beans, Pico De Gallo, Spanish Rice

Chicken Bowl GF

Southwest Chicken, Fajita Veggies, Chula Beans, Pico De Gallo, Spanish Rice

Vegetable Bowl V, GF

Southwest Fajita Veggies, Chula Beans, Pico De Gallo, Spanish Rice

Condiments

Sour Cream, Hot Sauce

Cookie

Bottled Water or Assorted Flavored Seltzer Water

39.00 PP

Sandwich Grab & Go

10 - 1560 calories per serving

Turkey & Havarti on Multi-Grain

Chicken Caesar Wrap

Veggie Wrap

Bag of Chips

Mandarin Orange

Cookie

Bottled Water or Assorted Flavored Seltzer Water

46.00 PP

Mac & Cheese Grab & Go

1100 - 1500 calories per 4 oz. serving

Pulled Pork Mac & Cheese

Chicken Mac & Cheese

Traditional Mac & Cheese VEG

Cookie

Bottled Water or Assorted Flavored Seltzer Water

41.00 PP

Mediterranean Grab & Go

30 - 900 cal per 4 oz. serving

Chicken Kebab Salad

Couscous, Tomato & Cucumber Salad

Falafel Salad V

Couscous, Tomato & Cucumber Salad

Cookie

Bottled Water or Assorted Flavored Seltzer Water

41.00 PP

Gourmet Salad Grab & Go

60 - 660 cal per 4 oz. serving

Chef Salad GF

Sliced Deli Meats, Hard Boiled Egg, Tomatoes, Cucumbers, Cheese

Chicken Mediterranean Style Salad GF

Grilled Eggplant, Zucchini, Seasonal Legumes, Romaine Hearts, Frisée, Radicchio, Yellow Squash, Basil Vinaigrette

Vegan Mediterranean Style Salad V, GF

Grilled Tofu, Grilled Eggplant, Zucchini, Seasonal Legumes, Romaine Hearts, Frisée, Radicchio, Yellow Squash, Basil Vinaigrette

Bread & Butter

Cookie

Bottled Water or Assorted Flavored Seltzer Water

46.00 PP

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

OREGON

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DESSERTS





PLATED DESSERTS

Blood Orange Chocolate Cake

45 calories per serving

Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit

14.00

Lemon Elderflower Cheesecake GF

320 calories per serving

Mascarpone Cheesecake, Gluten Friendly Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff

14.00

Goat Cheese Bavaois

70 calories per serving

Honey Goat Cheese Bavarian, Graham Cracker, Branded Cherries, Honeycomb, Olive Oil Powder

14.00

Chocolate Hazelnut Bombe

70 calories per serving

Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

12.00

Marionberry S'mores

160 calories per serving

Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries

14.00

Passionfruit Panna Cotta

570 calories per serving

Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel

14.00

Lemon Meringue

250 calories per serving

Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries

12.00

Sweet & Salty

100 calories per serving

Chocolate Ganache, Pretzel Shortbread, Roasted White Chocolate, Caramel, Candied Peanuts

12.00

Strawberry Pistachio Cake

310 calories per serving

Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream

11.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



PLATED DESSERTS

continued

Pinot Poached Pear Financier

320 calories per serving

Brown Butter Almond Cake, Willamette Valley Pinot Pears, Ginger Streusel, Mascarpone, Rose Pear Chip

11.00

Chocolate Espresso Bar

250 calories per serving

Espresso Infused White Chocolate Mousse, Chocolate Crèmeux, Biscotti

11.00

S'mores

450 calories per serving

Chocolate Pot De Crème, Marshmallow, Graham Cracker, Marshmallow Fluff

11.00

Riesling Apple Cheesecake V, GF

360 calories per serving

Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, GF Oat Shortbread, Apple Chip

11.00

Triple Chocolate Panna Cotta

570 calories per serving

Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries

11.00

Chocolate Orange Buttermilk Cake

570 calories per serving

Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange

10.00

Raspberry Lemon Poppy Seed Cake

760 calories per serving

Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries

10.00

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



A LA CARTE DESSERTS

Marionberry Tarts

80 - 160 calories per serving

Vanilla Tart Shell, Marionberry Curd, Toasted Meringue

48.00 DZ

S'mores Bites

80 - 160 calories per serving

Chocolate Pot De Crème, Graham Cracker, Fluff

48.00 DZ

Crème Brûlée

80 - 160 calories per serving

Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries

48.00 DZ

Chocolate Cake Bites

140 calories per serving

Chocolate Cake, Chocolate Ganache, Caramel Crispies

48.00 DZ

Chocolate Coffee Mousse Cups GF

140 calories per serving

Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs

48.00 DZ

Chocolate Caramel Tarts

120 calories per serving

Chocolate Tart Shell, Caramel, Chocolate Ganache, Caramel Crispies

42.00 DZ

Lemon Tarts

70 calories per serving

Vanilla Tart Shell, Brown Butter Lemon Curd, Meringue

42.00 DZ

Berry Cheesecake Bites

110 - 130 calories per serving GF option available

Vanilla Cheesecake, Graham Crust or GF Cheerio Crust, Fresh Berries

36.00 DZ

White Chocolate Blondies

80 calories per serving

White Chocolate Ganache, Caramel Crispies

42.00 DZ

Double Chocolate Brownies

112 calories per serving

Chocolate Brownie, Chocolate Ganache

42.00 DZ

Chocolate Dipped Strawberries GF

120 - 140 calories per serving

Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle

42.00 DZ

Assorted Cookies

40 calories per serving

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

40.00 DZ

(V) vegan | (GF) gluten friendly | (VEG) vegetarian



A LA CARTE DESSERTS

continued

Lemon Bars

50 calories per serving

Lemon Curd, Shortbread Base

40.00 DZ

Hazelnut Biscotti

40 calories per serving - nut free option available

Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts

42.00 DZ

Doughnut Holes

52 calories per serving, 1 dozen minimum

Vanilla Glazed, Chocolate Glazed, or Cinnamon Sugar

24.00 DZ

Mini Cupcakes

70 calories per serving, 2 dozen minimum

Vanilla, Chocolate, or Beet Red Velvet

40.00 DZ

French Macarons GF

280 calories per serving

Assorted Flavors

48.00 DZ

Peanut Butter Pyramids

210 calories per serving

Peanut Butter Mousse, Chocolate Shell, Vanilla Shortbread

48.00 DZ

Pâte De Fruit GF

100 calories per serving

Soft Fruit Candy, Sugar

36.00 DZ

Chocolate Truffles GF

140 calories per serving

Choice of Caramel, Coffee, Coconut, or Strawberry Filling

36.00 DZ

Oregon Chai Cookies

50 calories per serving

Thai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle

42.00 DZ

Custom Shortbread Cookies

45 calories per serving

Vanilla Shortbread Cookies, Custom Design/Logo

48.00 DZ ++

pricing may vary based on design complexity

Custom Logo Cupcakes

70 calories per serving

Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Logo

84.00 DZ ++

pricing may vary based on design complexity

Chocolate Date Truffles V, GF

130 calories per serving

Date & Nut Truffles, Shredded Coconut

42.00 DZ

Cookies V, GF

148 calories per serving

Chocolate Chip or Assorted, Individually Packaged

48.00 DZ

Townie Brownies GF

148 calories per serving

Gluten Friendly Chocolate Brownies

48.00 DZ

(V) vegan | (GF) gluten friendly | (VEG) vegetarian

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BEVERAGES





BEVERAGES

Iced Tea

2-100 calories per 12 oz. serving

Lemon Wedges

60.00 GL

Portland Coffee Roasters

5 calories per 12 oz. serving

Regular & Decaf Coffee

80.00 GL

Choice of Hot Teas

0 calories per 12 oz. serving

80.00 GL

Infused Lemonade

10 - 200 calories per 12 oz. serving

Classic, Basil, Blackberry, Strawberry

62.00 GL

Infused Water

10 - 50 calories per 12 oz. serving

Blueberry Lemon, Mint Cucumber, Mixed Melon

42.00 GL

Juice by the Gallon

10 - 200 calories per 12 oz. serving

Orange, Apple, Cranberry

68.00 GL

Bottled Juices

140 - 290 calories per serving

6.00 EA

Happy Mountain Kombucha

30 - 60 calories per serving

6.00 EA

Soft Drinks

0 - 120 calories per 12 oz. serving

Pepsi, Diet Pepsi, Sierra Mist

5.25 EA

Flavored Seltzer Water

0 calories per serving

5.25 EA

Bottled Water

0 calories per serving

5.25 EA

Perrier

0 calories per 11 oz. serving

Sliced limes

6.00 EA

Rock Star Energy Drinks

10 - 145 calories per serving

Regular, Sugar Free

7.00 EA

Water Cooler Rental

0 calories per serving

Includes 5 Gallon Water Jug

70.00 EA

5 Gallon Water Jug

0 calories per serving

56.00 EA

OREGON

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BAR SELECTIONS





BAR SELECTIONS

Please ask your catering manager for current selections.

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Levy bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a \$200 bartender fee with a four (4) hour minimum, each additional hour is \$50.00

Local Wine

12.00 PER GLASS

Premium Local Wine

15.00 PER GLASS

Cocktails

12.00

Premium Cocktails

14.00

Local Craft Beer

10.00

Domestic Beer

8.00

Local Craft Cider

8.00

Seltzer

8.00

OREGON

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+

Levy

THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering *The Levy Difference*.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MINIMUM REQUIREMENTS

There is a \$100.00 service fee for all orders under 25 guests, additional service fee may apply.

OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum oversight of 30 guests). There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This oversight does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTEES

Prices quoted in the menu do not include the 23% administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 15% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$200.00 per four-hour shift with each additional hour of 50.00 per hour.

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Together, we look forward to delivering The Levy Difference.

EVENT TIMELINE

Prices are based on a two-hour meal period for plated meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

ALCOHOL REQUIREMENTS

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed OLCC Certified Bartender.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least fourteen (14) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card (credit card maximum use is \$50,000 for the whole event).

Living
Our

GO

OREGON CONVENTION CENTER

777 NE Martin Luther King, Jr. Blvd
Portland, OR 97232