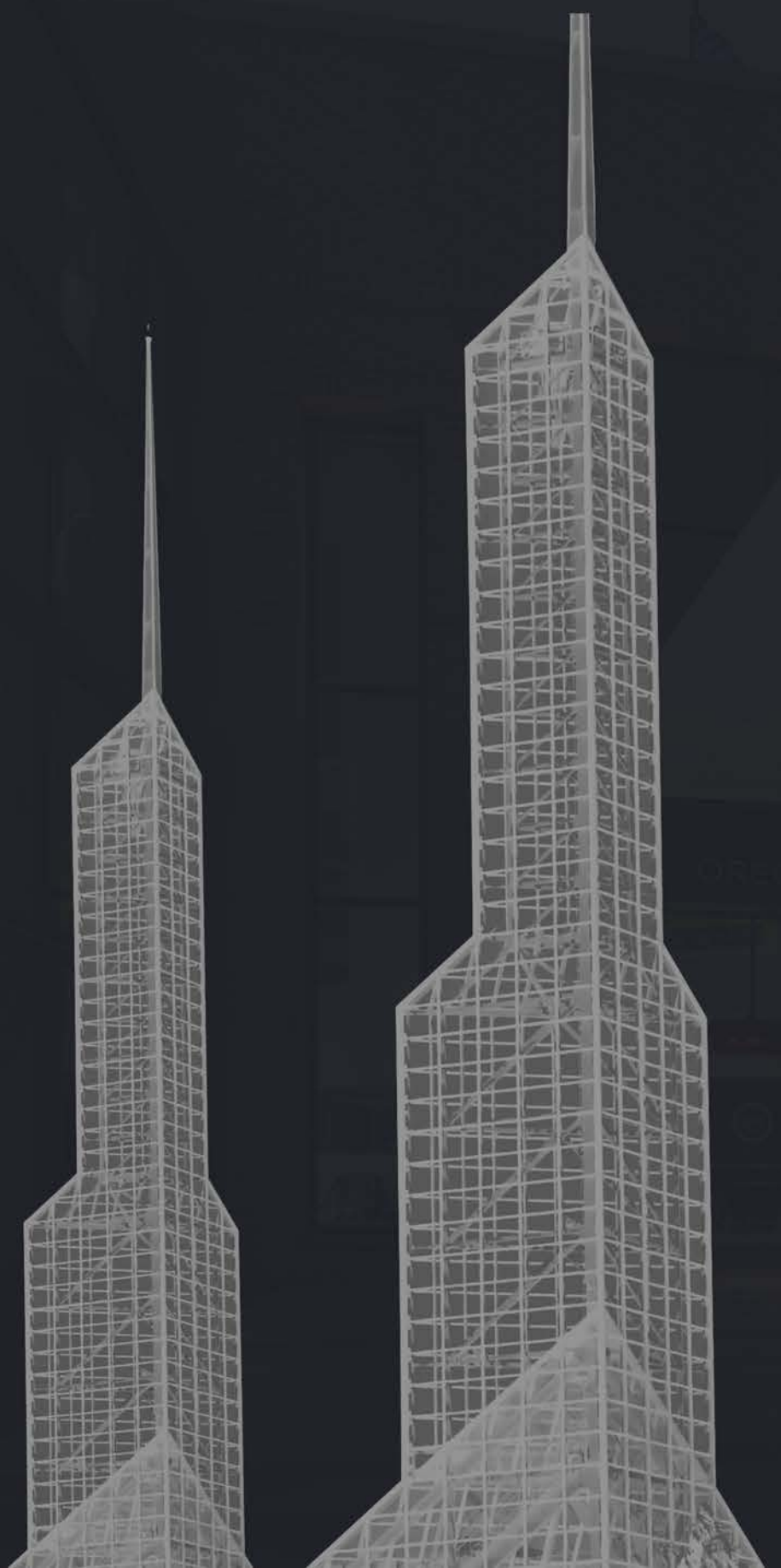


OREGON

Oregon
Convention
Center

Levy



MENU

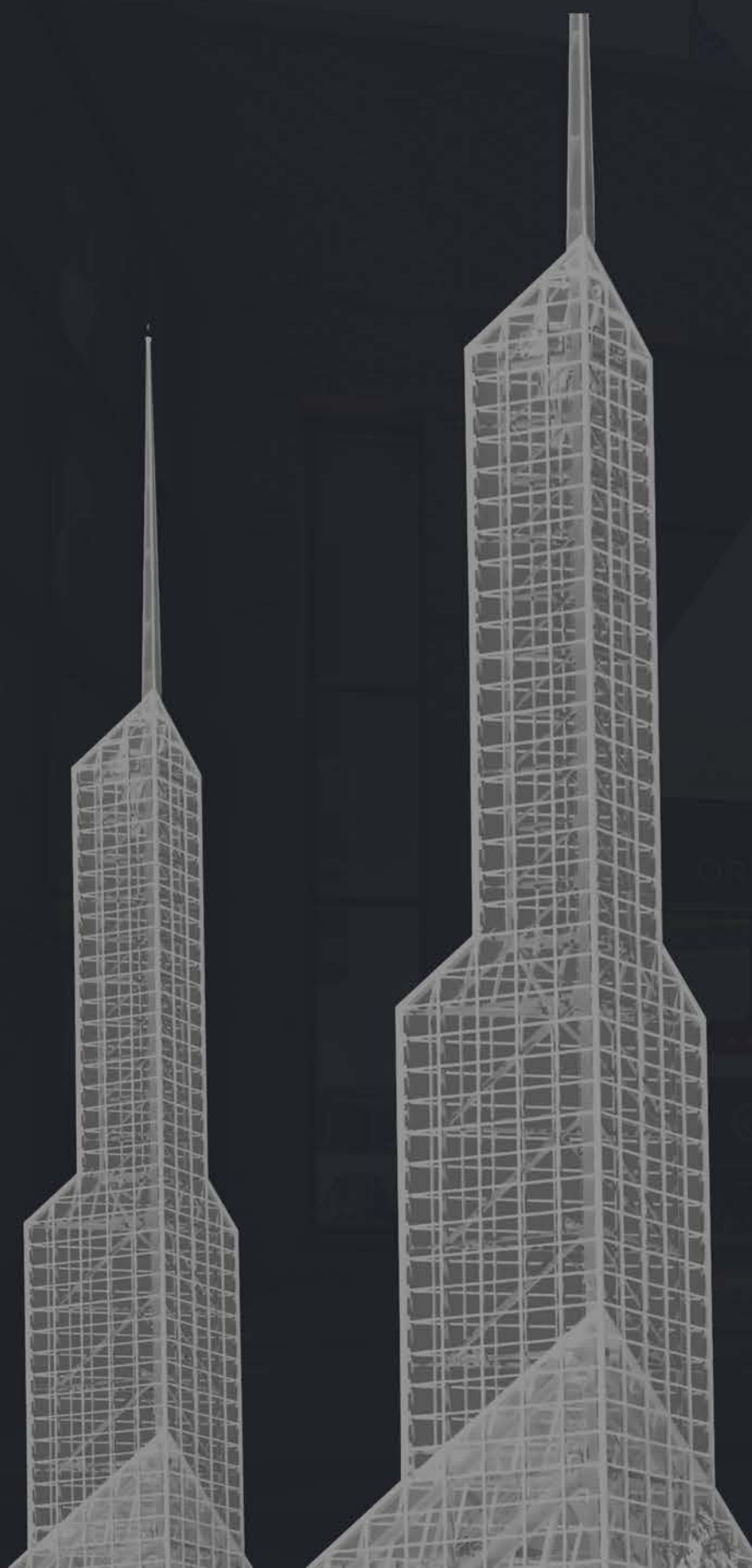
2023 Food And Beverage Offerings



OREGON

Oregon
Convention
Center

Levy



- **BREAKFAST SELECTIONS..... 3-7**
 - A La Carte, Action Stations..... 3
 - Continental Breakfast..... 4
 - Breakfast Tables, Table Enhancements..... 5
 - Plated Breakfast, Plated Enhancements..... 6
 - Blue Star Donuts..... 7
- **A LA CARTE..... 8**
- **CLASSIC BREAKS..... 9**
- **CHEF TABLES..... 10-11**
- **ACTION STATIONS AND BOARDS..... 12-13**
- **HORS D'OEUVRES..... 14**
- **PLATED MEALS..... 15-20**
 - A La Carte Side Salads..... 15
 - Salad Entreés..... 16
 - Lunch Entreés..... 17
 - Dinner Entreés..... 18
 - Vegetarian, Gluten Friendly, Vegan Entreés..... 19
 - Plated Desserts..... 20
- **A LA CARTE DESSERTS..... 21**
- **BEVERAGES..... 22**
- **BAR SELECTIONS..... 23**
- **POLICIES AND GUIDELINES..... 24-25**

INDEX

2023 Food And Beverage Offerings



A LA CARTE BREAKFAST

Priced per dozen, minimum of 1 dozen per selection.

Housemade Breakfast Pastries

180 calories per serving

Housemade Goat Cheese Mini Scones

190 calories per serving

Goat Cheese, Rosemary, Thyme

Housemade Lemon Poppy Seed Mini Scones

180 calories per serving

Housemade Bacon Cheddar Mini Scones

230 calories per serving

Housemade Gluten Free Blueberry Muffins

140 - 290 calories per serving

Housemade Gluten Free Mini Choco Cherry Scones

140 - 290 calories per serving

ACTION STATIONS

All stations require two attendants at \$250.00 each. Minimum of 200 guests, 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

Yogurt Parfait Station **GF**

300 calories per 6 oz. serving

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

Beignet Station

280 - 400 calories per 3 oz. serving

Fried Fresh Beignets, Snow Sugar

Belgian Waffle Station

480 calories per 3 oz. serving

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

Avocado Toast Station

644 calories per 2 oz. serving

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

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



CONTINENTAL BREAKFAST

Cascadia Continental VEG

Assorted Breakfast Pastries, Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice,

Northwest Continental VEG

Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas, Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice,

Willamette Continental VEG

Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas, Individual Yogurt with Granola Mix, Freshly Brewed Coffee, Decaf Coffee, Hot Tea, Orange Juice,

ON THE GO BREAKFAST

Maximum of 250 guests.

Protein Box On The Go

110 - 680 calories per serving

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

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



BREAKFAST TABLES

European Breakfast

110 - 1110 calories per serving

Breakfast Breads, Pastries and 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 and Cheeses

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

Smoked Salmon

Capers, Chopped Egg, Sliced Red Onions, Tomatoes

Oatmeal **V**

Brown Sugar, Raisins, Cranberries, Pecans

Assorted Cereals

Fruit and Greek Yogurt

Housemade 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

Rise and Shine

50-1310 calories per serving

Baker's Basket of Pastries

Croissants, Muffins, Whipped Butter, Fruit Preserves

Sliced Seasonal Fruit **V, GF**

Bacon and Sausage

Applewood Smoked Bacon, Chicken Apple Sausage

Scrambled Eggs **GF**

Breakfast Potatoes **V, GF**

Beverages

Orange Juice, Portland Coffee Roasters Coffee, Decaf, Assorted Hot Tea

TABLE ENHANCEMENTS

Add one of the enhancements to your continental or breakfast table, 25 guest minimum.

Tomato and Basil Egg Scramble **GF**

91 calories per 4 oz. serving

Scrambled Eggs, Tomato, Chiffonade Basil

Chicken and Mushroom Frittata **GF**

325 calories per 4-oz. serving

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

Leek and Asparagus Egg Tart

280 calories per 4 oz. serving

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

Pulled Pork and Egg Enchiladas

480 calories per 4 oz. serving

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

Roasted Vegetable Frittata **VEG, GF**

300 calories per 4 oz. serving

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

Egg White Frittata **GF**

120 calories per 4 oz. serving

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

Quinoa Rice Pudding **V, GF**

450 calories per 3 oz. serving

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

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



PLATED BREAKFAST

Served with freshly squeezed orange juice, Portland Coffee Roasters coffee, decaf coffee and assorted hot teas.

Classic Benedict

Canadian Bacon, Tomatoes, Hollandaise, Breakfast Potatoes, Plum Tomato

Smoked Salmon Benedict

Asparagus, Citrus Hollandaise, Breakfast Potatoes, Plum Tomato

All American GF

Scrambled Eggs, Sharp Aged Cheddar Country Potatoes, Applewood Smoked Bacon, Sage Pork Sausage

Scrambled Organic Eggs GF

Mexican Style Scrambled Eggs, Jalapeno, Onion, Tomato, Green Chile Cheddar Potatoes, Salsa Verde, Plum Tomato

Scrambled Eggs GF

Applewood Smoked Bacon, Breakfast Potatoes, Plum Tomato

Cinnamon Brioche French Toast

Vanilla Infused Maple Syrup, Breakfast Sausage, Grilled Pineapple, Fresh Berry Garnish

Braised Brisket Tostada GF

Cumin-Braised Brisket, Scrambled Eggs, Refried Black Beans, Green Chile Cheddar Potatoes, Salsa Verde

Rancho Natural Chicken Chorizo and Egg Taquitos

Green Chile Salsa, Breakfast Potatoes with Cotija, Ranchero Style Beans

Egg White Frittata VEG, GF

Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese, Breakfast Potatoes, Plum Tomato

Roasted Vegetable and Pepperjack GF Frittata

Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

Steak and Eggs GF

Sirloin Steak, Potato Hash, Scrambled Eggs, Hot Cactus Salsa, Broiled Parmesan Tomato

PLATED ENHANCEMENTS

Add one of the enhancements to your plated breakfast, 25 guest minimum.

Sliced Seasonal Fruit Plate V, GF

Berries, Granola and Yogurt Parfait VEG

Cheese Blintzes Strawberry Marmalade VEG

Turkey Sausage Links (2) GF

Applewood Smoked Bacon (2) GF

Home-Style Mashed Potatoes VEG, GF

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



BLUE STAR®

DONUTS + COFFEE

Party Bites! v

Cinnamon, Vanilla, All Natural Sprinkles, Signature Vanilla Cake

[Portland Coffee Roasters Regular and Decaf Coffee](#)

Orange Dreamsicle Donut Bites! v

Orange Oil, Vanilla Bean Paste, Vanilla Cake

[Portland Coffee Roasters Regular and Decaf Coffee](#)

Chocolate Truffle Donut Bites! v

Chocolate Fleur De Sel, Cocoa, Chocolate Cake

[Portland Coffee Roasters Regular and Decaf Coffee](#)

[Seasonal Flavors Available Upon Request](#)

Minimum Order Details:

70-139 ppl - (1) Flavor

140-209 ppl - (2) Flavors

210 + ppl - (3) Flavors



(V) vegan

A LA CARTE

Individual Yogurts
20-30 calories per serving

Berries, Granola and Yogurt Parfait
300 calories per serving

Hard Boiled Eggs, Shelled
80 calories per serving

Granola Bars
190 calories per serving

Energy Bars
150 calories per serving

Full Size Candy Bars
80-400 calories per serving

Whole Fresh Fruit
60-110 calories per serving

Mini Fruit Skewers
90 calories per serving

Individual Trail Snacks
260 calories per serving

Individual Boxed Raisins
130 calories per serving

Individual Kettle Chips
150 calories per serving

Bagels and Cream Cheese
360-530 calories per serving

BY THE POUND

One pound serves 10-12 people

Mixed Nuts
290 calories per serving

Lemon Herb Hummus and Pita Chips
190-390 calories per serving

Kettle Chips and Dip
150-390 calories per serving

Tortilla Chips and Salsa
15-245 calories per serving

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





BREAK PACKAGES

Includes Assorted Flavored Seltzer Water.

Oregon Mountain Mix Break

50 - 100 calories per 3 oz. serving

Create Your Own Trail Mix

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

Cupcake Afternoon Break

70 - 90 calories per 2 oz. serving

Assorted Mini Cupcakes

Silky Vanilla, Rich Red Velvet, Chocolatey Chocolate

Dipped Junk Food Break

50 - 1200 calories per serving

Dipped in Dark Chocolate

Marshmallows, Pretzels, Cookies, Rice Crispy Treats, Strawberries, Pineapples, Chips, Cinnamon Sugar Churros, Bacon

Down Home Break

120 - 130 calories per 2 oz. serving

Brownies and Blondies

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

Willamette Garden Bounty Break **V, GF**

50 - 250 calories per 2 oz. serving

Crudité Platter

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

Southwest Snack Break

120 - 230 calories per 2 oz. serving

Chips and Dips

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

Brain Food Break

80 - 220 calories per serving

Snack Assortment

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

Chocolate Fix Break

140 - 320 calories per serving

Assorted Chocolate Treats

Chocolate Bar, Chocolate Dipped Strawberries, Brownies, Chocolate Dipped Pretzels

Candy Break

50 - 180 calories per 2 oz. serving

Sweet Shooters

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

"Love Oregon" Break

80 - 120 calories per serving

Oregon Inspired Assorted Treats

Chai Spiced Oregon Cookies, Marionberry Tarts, Gluten Free Espresso Brownies

Cookie and Brownie Break

140 - 320 calories per serving

Assorted Fresh Baked Cookies

Chocolate Brownies

Soft Pretzel Break

108-150 calories per serving

Soft Pretzel Sticks

Nacho Cheese, Whole Grain Mustard, Yellow Mustard

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

CHEF TABLES

Served with Iced Tea and Water.

Fiesta Mexicana Table

40 - 1460 calories per 4 oz. serving

Wild Rice and Orange Zest Salad V, GF

Candied Pecans

Cilantro, Bell Pepper, Orange and Jalapeño Salad V, GF

Pollo and Carnitas GF

24 Hour Pulled Chicken and Pork

Tamarind Glazed Grilled Skirt Steak GF

Spinach and Cilantro Green Rice V, GF

Salsas and Condiments

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

Taco Shells

Warm Flour Tortillas

Cinnamon Sugar Churros

Layered Chocolate Cake

Soup and 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

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

Rolls and Gourmet Crackers

Fresh Fruit Tarts

Urban Cowboy Table

80 - 780 calories per 4 oz. serving

Baby Mixed Greens GF

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 and Buttermilk Biscuits

Whipped Butter

Chocolate Bourbon Pecan Tarts

White Choco Blondies

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



CHEF TABLES

continued

Bridge City Table

10 - 1410 calories per serving

Mediterranean 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

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

Sandwich Grab and Go

10 - 1560 calories per serving

Turkey and Havarti on Multi-Grain

Chicken Caesar Wrap

Veggie Wrap

Bag of Chips

Mandarin Orange

Cookie

Bubly, Soft Drinks

Taste of Delhi Table

10 - 1260 calories per serving

Cucumber Tomato Salad GF

Raita Dressing

Tandoori Chicken Wings GF

Yogurt Sauce

Lamb Curry GF

Potato, Eggplant

Gobi Aloo Potato and Cauliflower Curry V, GF

Vegetarian Samosa

Tamarind and Mango Chutney

Ginger Basmati Rice V, GF

Naan Bread

Seasonal Fruit GF

Marinated in Honey and Mint

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





ACTION STATIONS

Minimum of 100 guests per action station. All action stations **require two** attendants at \$225.00 each.

Tandoori Action Station

60 - 790 calories per 3 oz. serving

Chicken Tikka GF

Tandoori Jhinga, Paneer and Naan

Relish, Dips and Chutney

Flavors of India Action Station

260 calories per 6 oz. serving

Palak Paneer VEG

Malai Kofta

Tava Fry Vegetables

Basmati Rice V, GF

Tandoori Naan

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

Chef Allan's Mac and Cheese Action Station

390 - 740 calories per 3 oz. serving

Tillamook Cheddar Sauce and Cavatappi Pasta with Bacon and Roasted Poblano Peppers

Point Reyes Blue Cheese Sauce and Cavatappi Pasta with Shrimp and Roasted Corn

Vegan Sundried Tomato Sauce and Cavatappi Pasta

Mini Slider Action Station

70-550 calories per serving

Prime Beef Mini Burger

Rogue Creamery Blue Cheese, Cipollini Onions

Mini Vegetable and Grain Burger

Condiments

Pickles, Ketchup, Whole Grain Mustard, Mayo, Barbeque Sauce

Brioche Buns

BOARDS

Boards serve approximately 50 guests.

Charcuterie Board

60 - 310 calories per 2 oz. serving

Sliced Meats and Cheeses

Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone

Accoutrements

Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini, Focaccia, Breadsticks

Prosciutto Rolls

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

Roasted and 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

Cheese Board

30-270 calories per 1 oz. serving

Imported and Local Northwest Cheeses, Candied Apricots, Roasted Hazelnuts, Grapes on the Vine, Rustic Bread and Crackers

Seasonal Crudité Board

30-270 calories per 1 oz. serving

Fresh Garden Vegetables, Lemon and Herb Hummus

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



ACTION STATIONS

continued

Gourmet Hot Chocolate Bar Action 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

Toasted S'mores Action Station

159 - 290 calories per serving

Torched To Order Housemade Marshmallows

Chocolate Accoutrements

Ice Cream Sundae Bar Action 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

BOARDS

continued

Gourmet Dessert Board

Chef's Selection of Sweet Bites

Dessert Board

80 - 440 calories per serving

Berries, Nuts, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel

Vegan Dessert Board **V, GF**

80 - 140 calories per serving

Pate de Fruit, Date Truffles, Chocolate Bark

Candyland Board

110 - 180 calories per serving

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

Portlandia Board

80 - 120 calories per serving

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

DON'T FORGET

Portland Coffee Roasters

5 calories per 12 oz. serving

Regular and Decaf Coffee

Choice of Hot Teas

0 calories per 12 oz. serving

Additional Milk Alternatives

Available upon request for an additional charge

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

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

Bacon Wrapped Scallops GF

110 calories per serving

Verjus Reduction

Lamb Lollipop GF

370 calories per serving

Mint Yogurt Aioli

Wild Mushroom Risotto and Fontina Cheese Fritter GF, VEG

90 calories per serving

Roasted Garlic Nage

Spanakopita

60 calories per serving

Spinach, Feta Cheese Triangles

Mini Beef Wellington

110 calories per serving

Horseradish Aioli

COLD HORS D'OEUVRES

Priced per dozen, minimum of 4 dozen per selection.

Watercress and Smoked Salmon Mousse GF

70 calories per serving

Curried Chicken Salad

10 calories per serving

Phyllo Cup

Boursin and Cucumber Cup GF, VEG

100 calories per serving

Roast Beef and Horseradish Crostini

210 calories per 1 oz. serving

Roasted Beet Cup VEG, GF

150 calories per serving

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

Avocado and Tomato Bruschetta V

180 calories per serving

Basil, Jalapeño, Cracked Pepper

Seared Rare Albacore Tuna GF

210 calories per serving

Caper Crème Fraiche

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





PLATED A LA CARTE SIDE 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

House Salad V, GF

106 calories per 4 oz. serving

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

Grilled Peach Salad GF

480 calories per 4 oz. serving

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

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

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

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



PLATED SALAD ENTRÉES

Served with assorted rolls, whipped butter and iced tea.

Pearl District Chicken Salad **GF**

470 calories per 4 oz. serving

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

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

Fattoush Market Salad **VEG**

960 calories per 4 oz. serving

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

Beef and Roasted Corn Salad **GF**

680 calories per 4 oz. serving

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

Roasted Beef Tenderloin Salad **GF**

680 calories per 4 oz. serving

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

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



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

Chicken Rollatini

1340 calories per 8 oz. serving

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

Short Rib Tagine

1030 calories per 6 oz. serving

Spiced Date and Orange Couscous, Tagine Sauce

Grilled Apricot Glazed Salmon **GF**

590 calories per 6 oz. serving

Wilted Spinach, Pommies Aligot, Orange and Grapefruit Reduction

Roasted Herb Chicken **GF**

1050 calories per 8 oz. serving

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

Blackened Grilled Hanger Steak **GF**

680 calories per 6 oz. serving

Smoked Mushroom and Leek Ragout

Five Spice Marinated Chicken **GF**

560 calories per 8 oz. serving

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

Salmon Three Ways **GF**

590 calories per 4 oz. serving

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

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



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

Seared Salmon **GF**

590 calories per 6 oz. serving

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

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

Braised Short Ribs

1020 calories per 4 oz. serving

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

Petite Filet Mignon **GF**

860 calories per 4 oz. serving

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

All Natural Cascade Farms Braised Short Ribs **GF**

1180 calories per 6 oz. serving

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

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

Roasted Tuscan Style Chicken **GF**

950 calories per 8 oz. serving

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

Pan Seared Snapper Filet **GF**

480 calories per 7 oz. serving

Braised Kale and Quinoa, Lemon Beurre Blanc

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

1350 calories per 8 oz. serving

Vegetable Escabeche

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

1250 calories per 8 oz. serving

Roasted Broccolini with Cannellini Bean Ragout

(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 and Roasted Squash Hash

Housemade 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 and 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 and Pomegranate

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



PLATED DESSERTS

Blood Orange Chocolate Cake

45 calories per serving

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

Lemon Elderflower Cheesecake **GF**

320 calories per serving

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

Chocolate Hazelnut Bombe

70 calories per serving

Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

Marionberry S'mores

160 calories per serving

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

Riesling Apple Cheesecake **GF**

360 calories per serving

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

Triple Chocolate Panna Cotta

570 calories per serving

Chocolate Panna Cotta, Cocoa Shortbread, Chocolate Ganache, Raspberries

S'mores

450 calories per serving

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

Passionfruit Panna Cotta

570 calories per serving

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

Lemon Meringue

250 calories per serving

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

Sweet and Salty

100 calories per serving

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

Strawberry Pistachio Cake

310 calories per serving

Pistachio Cake, Strawberry Gel, Strawberry Bavarian Cream

Chocolate Orange Buttermilk Cake

570 calories per serving

Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange

Raspberry Lemon Poppy Seed Cake

760 calories per serving

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

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

A LA CARTE DESSERTS

Priced per dozen, minimum of 4 dozen per selection.

Marionberry Tarts

80 - 160 calories per serving

Marionberry Curd, Toasted Meringue

S'mores Bites

80 - 160 calories per serving

Chocolate Pot De Crème, Graham Cracker, Fluff

Crème Brûlée

80 - 160 calories per serving

Vanilla Tart Shell, Vanilla Custard, Caramelized Sugar, Berries

Chocolate Cake Bites

140 calories per serving

Chocolate Cake, Chocolate Ganache

Chocolate Coffee Mousse Cups

GF

140 calories per serving

Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs

Chocolate Caramel Tarts

120 calories per serving

Caramel, Chocolate Ganache, Caramel Crispies

Lemon Tarts

70 calories per serving

Lemon Curd, Toasted Meringue

Lemon Bars

50 calories per serving

Lemon Curd, Shortbread Base

Hazelnut Biscotti

40 calories per serving - nut free option available

Vanilla Biscotti, Chocolate Dip, Crushed Hazelnuts

Chocolate Truffles

GF

140 calories per serving

Choice of Caramel, Coffee, Coconut or Strawberry Filling

Double Chocolate Brownies

112 calories per serving

Chocolate Brownie, Chocolate Ganache

White Chocolate Blondies

80 calories per serving

White Chocolate Ganache, Caramel Crispies

Custom Logo Shortbread Cookies

45 calories per serving

Vanilla Shortbread Cookies, Edible Custom Design/Logo

Custom Logo Cupcakes

70 calories per serving

Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Design/Logo

Chocolate Date Truffles

V, GF

130 calories per serving

Date and Nut Truffles, Shredded Coconut

Pâte De Fruit

V, GF

100 calories per serving

Soft Fruit Candy, Sugar

Gluten Friendly Townie Brownies

GF

148 calories per serving

Gluten Friendly Chocolate Brownies, Espresso Ganache

Berry Cheesecake Bites

110 - 130 calories per serving GF option available

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

Oregon Chai Cookies

50 calories per serving

Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle

Chocolate Dipped Strawberries

GF

120 - 140 calories per serving

Long-Stem Strawberries, Dark Chocolate, White Chocolate Drizzle

Assorted Cookies

40 calories per serving

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

Gluten Friendly Cookies

V, GF, NF

148 calories per serving

Chocolate Chip or Assorted, Individually Packaged

Mini Cupcakes

70 calories per serving, 2 dozen minimum

Vanilla, Chocolate or Red Velvet

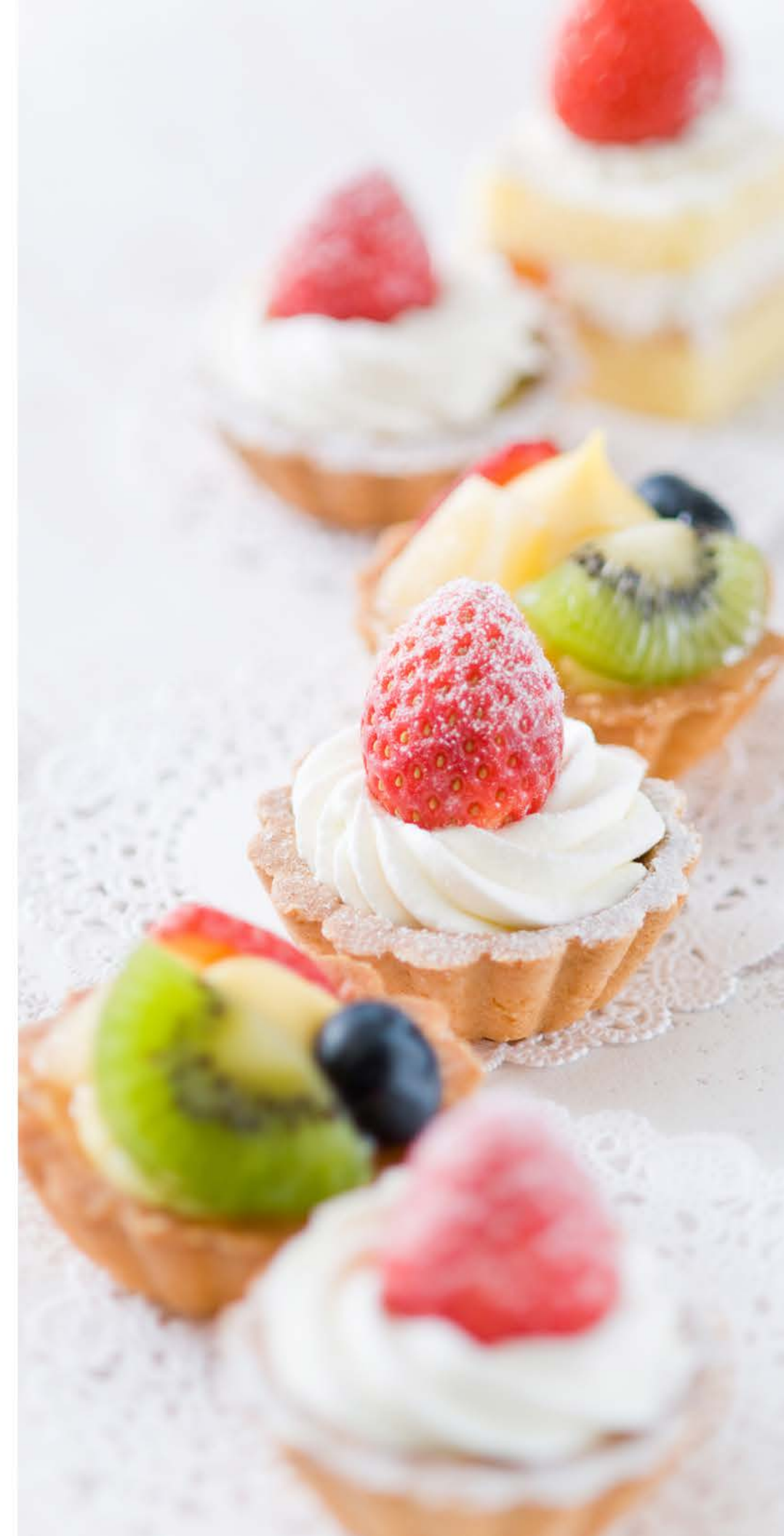
French Macarons

GF

280 calories per serving

Assorted Flavors

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



Why PATH water?

The key distinction lies in the fact that PATH water bottles eliminate the need for single-use plastic bottles and are the sole option that is both filled and certified as refillable, without a BPA lining and made from durable, heavy gauge aluminum.

The Oregon Convention Center now uses this uniquely designed custom bottle for your event. Guests attending your event can conveniently refill and reuse these bottles at any of the 19 bottle refill stations situated throughout the venue.

Encourage your guests to REUSE.



BEVERAGES

Iced Tea

2-100 calories per 12 oz. serving

Lemon Wedges

Portland Coffee Roasters

5 calories per 12 oz. serving

Regular and Decaf Coffee

Assorted Hot Teas

0 calories per 12 oz. serving

Infused Lemonade

10 - 200 calories per 12 oz. serving

Classic, Basil, Blackberry, Strawberry

Infused Water

10 - 50 calories per 12 oz. serving

Blackberry Lemon, Mint Cucumber, Mixed Melon

Juice by the Gallon

10 - 200 calories per 12 oz. serving

Orange, Apple, Cranberry

Bottled Juices

140 - 290 calories per serving

Happy Mountain Kombucha

30 - 60 calories per serving

Soft Drinks

0 - 120 calories per 12 oz. serving


Pepsi, Diet Pepsi, Starry

Assorted Flavored Seltzer Water

0 calories per serving

Bottled Water

0 calories per serving

Path Water 

Perrier

0 calories per 11 oz. serving

Sliced limes

Rock Star Energy Drinks

10 - 145 calories per serving

Regular, Sugar Free

Water Bubblers Rental

0 calories per serving

Includes 5 Gallon Water Jug

Additional 5 Gallon Water Jug

0 calories per serving

Additional Milk Alternatives

60-131 calories per serving

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 \$225 bartender fee with a four (4) hour minimum, each additional hour is \$56.25

Local Wine

Premium Local Wine

Cocktails

Premium Cocktails

Signature Cocktails

Local Craft Beer

Domestic Beer

Local Craft Cider

Hard Seltzer



OREGON

Oregon
Convention
Center

+

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 for plated meals (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 \$225.00 per four-hour shift with each additional hour of \$56.25 per hour.



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**.

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.

DIETARY RESTRICTIONS

We understand your guests may have different dietary restrictions, please communicate those needs (14) full calendar days prior to the event to your Catering Sales Manager and we will do our best to accommodate those needs. We are pleased to offer a variety of Gluten Free and Nut Free options on both our food and beverage menu. We are not a Gluten Free or Nut Free facility and although we have processes in place to minimize cross contamination we cannot ensure that cross contamination will never occur.

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 (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (14) 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

GG
OO

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

