



Hotel Vintage

# Catering Menu

“My style is clean and simple... high quality ingredients used in an intelligent way.”

– Chef John Eisenhart, Pazzo Ristorante

KIMPTON

# HOTELVINTAGE

PORTLAND

## Hotel Vintage

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Portland, Oregon, 97205

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[Hotelvintage.com](http://Hotelvintage.com)

# FULL DAY MEETING PACKAGES

## LIVE LIKE A LOCAL MEETING PACKAGE

**\$99 Per Person**

### QUICK START CONTINENTAL BREAKFAST

- Nancy's organic yogurt
- House-made granola with dried fruit and milk
- House-made walnut bread with preserves and butter
- Assorted house-made muffins
- Free-range hard-boiled eggs
- Market fruit salad, essence of orange blossom
- Orange and cranberry juices
- Freshly brewed Caffè Vita coffees and Mighty Leaf teas

### MID-MORNING BREAK

- **Voodoo donuts**, a wacky assortment of sweet treats from Portland's famous landmark
- 2% milk
- Refresh of Caffè Vita coffees and Mighty Leaf teas

### ROSS ISLAND LUNCH BUFFET

- **Lucca salad:** Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette
- **Mista:** Mixed greens with red wine vinaigrette
- **Spallina:** Roasted beef shoulder tender in bacon with celery root puree, escarole and esplette
- **Salmon:** Wild salmon with fennel, and olive oil
- **Roasted fingerling potatoes**
- **Sauteed broccolini**
- **Mini tiramisu and chocolate mousse cups** with whipped cream

### AFTERNOON BREAK

- House-made Pazzoria cookies
- Potato chips
- Assorted sodas and Izze's sparkling juices
- Refresh of Caffè Vita coffees and Mighty Leaf teas

### ALSO INCLUDED

- Caffè Vita coffees and Mighty Leaf teas during lunch service
- Screen & A/V cart, free wifi, and 1 flipchart and markers
- Willamette Weekly magazines
- Umbrellas should you want to venture out in the rain
- Portland bridge history centerpieces
- Hotel staff "live like a local" recommendations displayed in meeting room

Minimum of 15 guests required. Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. A minimum of 15 guests required for our all day meeting packages. Please advise catering of any food allergies prior to event.

## WELLNESS MEETING PACKAGE

\$115 Per Person

### WELLNESS BREAKFAST BUFFET

- Greek yogurt parfait with house-made granola and fruit compote
- Market fruit salad, essence of orange blossom
- Egg white scramble with tomatoes, mushrooms, spinach and garlic
- House-made breads with preserves, butter and toaster
- Orange and cranberry juices
- Freshly brewed Caffè Vita coffees and Mighty Leaf teas

### MID-MORNING BREAK

- Fresh fruit skewers
- Refresh of Caffè Vita coffees and Mighty Leaf teas

### SELLWOOD WELLNESS LUNCH BUFFET

- **Barbatietola salad:** Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- **Quinoa salad** with fresh mozzarella and Italian parsley
- **Pollo:** Grilled chicken breast
- **Salmone:** Grilled wild salmon with sea salt
- **Roasted fingerling potatoes**
- **Vegetables:** Oven-roasted cauliflower, zucchini and red bell pepper
- **Ivy's Budino:** Ivy Manning's tapioca-coconut milk pudding topped with pineapple and maraschino
- **House-made breads** with extra virgin olive oil

### AFTERNOON BREAK

- **Build-your-own trail mix** with nuts, sunflower seeds, dried fruits and berries, and granola
- **Fresh fruit smoothies:**  
Blueberries, bananas, Greek yogurt, and flaxseed  
Green apple, melon, Greek yogurt, mint, and wheatgrass
- Freshly brewed Caffè Vita coffees and Mighty Leaf teas

### ALSO INCLUDED

- Caffè Vita coffees and Mighty Leaf teas service during lunch
- Screen & A/V cart, free wifi, and 3 flipcharts with markers
- Jogging and biking maps, yoga stretches cards
- Superfood recipes centerpieces

## THINK TANK MEETING PACKAGE

\$81 Per Person

### CONTINENTAL BREAKFAST

- Bowery bagels with cream cheese
- Assorted house-made muffins, scones and pastries
- Nancy's organic yogurt
- House-made preserves and butter
- Market fruit salad, essence of orange blossom
- Orange and cranberry juices
- Freshly brewed Caffè Vita coffees and Mighty Leaf teas

### MID-MORNING COFFEE AND TEA REFRESH

### FREMONT DELI LUNCH BUFFET

- **Mista:** Mixed greens with basil and red wine vinaigrette
- **Zuppa del giorno:** Pazzo's daily vegetarian soup selection
- **Pazzo pasta salad:** Daily-made vegetarian
- **Assorted meats:** Smoked turkey, prosciutto, Italian ham, and roast beef
- **Assorted cheese:** Swiss, Tillamook cheddar and fresh mozzarella cheese
- **Roasted vegetables:** Eggplant, tomato, grilled portobello mushroom
- **House-made breads:** Ciabatta, focaccia and baguette
- **Accompaniments:** tomatoes, red onion, mixed greens, stone ground mustard, mayonnaise, extra virgin olive oil and balsamic vinegar
- **Boccacini:** House-made mini cookies

### AFTERNOON BREAK

- Fresh seasonal fruit platter
- Iced coffee and Arnold Palmer station
- Freshly brewed Caffè Vita coffees and Mighty Leaf teas

### ALSO INCLUDED

- Caffè Vita coffees and Mighty Leaf teas service during lunch
- Screen & A/V cart, free wifi, 1 flipchart with markers
- Swedish fish and goldfish crackers on all meeting tables

Minimum of 15 guests required. Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. A minimum of 15 guests required for our all day meeting packages. Please advise catering of any food allergies prior to event.

# BREAKFAST

## CONTINENTAL BREAKFAST

- Assorted house-made muffins, scones and pastries
- House-made preserves and butter
- Market fruit salad, essence of orange blossom
- Orange and cranberry juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$19 Per Person**

## QUICK START CONTINENTAL BREAKFAST

- Nancy's organic yogurt
- House-made granola with dried fruit and milk
- House-made walnut bread with preserves and butter
- Assorted house-made muffins
- Free-range hard-boiled eggs
- Market fruit salad, essence of orange blossom
- Orange and cranberry juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$22 Per Person**

## DELUXE CONTINENTAL BREAKFAST

- Bowery bagels with cream cheese
- Wild salmon lox with traditional accompaniments
- Assorted house-made muffins
- Nancy's organic yogurt
- House-made preserves and butter
- Market fruit salad, essence of orange blossom
- Orange and cranberry juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$25 Per Person**

## PAZZO BREAKFAST BUFFET

- Sliced house-made breads, with toaster
- House-made preserves and butter
- Washington free-range egg scramble
- Applewood-smoked bacon and local pork sausage
- Rosemary roasted potatoes with sea salt
- Orange and cranberry juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$26 Per Person**

## WELLNESS BREAKFAST BUFFET

- Greek yogurt parfait with house-made granola and fruit compote
- Market fruit salad, essence of orange blossom
- Egg white scramble with tomatoes, mushrooms, spinach and garlic
- House-made breads with preserves, butter and toaster
- Orange and cranberry juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$26 Per Person**

**Minimum guarantee of 10 guests. A \$6 per person surcharge will apply for groups smaller than 10.**

All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

## BREAKFAST continued

### PAZZO BREAKFAST BUFFET (minimum 25 guests)

- Miniature assorted muffins, scones and pastries
- House-made preserves and butter
- Washington free-range egg scramble with goat cheese & herbs
- Italian charcuterie platter: with prosciutto, capicollo and coppa
- Italian and domestic cheese
- Rosemary roasted potatoes with sea salt
- Orange and cranberry Juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$32 Per Person**

### CASCADE BRUNCH BUFFET (minimum 25 guests)

- Miniature assorted muffins, scones and pastries
- House-made preserves and butter
- Bowery bagels with cream cheese
- Wild salmon lox with traditional accompaniments
- Washington free-range egg scramble with goat cheese & herb
- Rosemary roasted potatoes with sea salt
- Applewood-smoked bacon
- Maiale: pork shoulder with cannellini beans, fennel pollen and broccolini
- Natalino salad with chicken: Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons with grilled chicken
- Market fruit salad, essence of orange blossom
- Orange and cranberry juices
- Freshly brewed Caffe Vita coffees and Mighty Leaf teas

**\$42.00 Per Person**

A \$10 per person surcharge will apply for above packages with groups smaller than 25. All food and beverage charges subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

### COMPLIMENT YOUR BREAKFAST BUFFET

The following can be added to any breakfast buffets

- Bob's Red Mill steel cut oatmeal with honey and brown sugar, \$6 Per Person
- French toast with seasonal berry compote, powdered sugar and maple syrup, \$7 Per Person
- Greek yogurt parfaits with granola and fruit compote, \$4 Per Person
- Smoked salmon with capers, red onion and tomato, \$9 Per Person
- Free-range egg scramble with forest mushrooms & parmesan, \$6 Per Person (egg white scramble optional for additional \$.75 Per Person)
- Chicken sausage, \$3 Per Person
- Smoothie bar: chef's selection of a variety of 3 house-made smoothies, \$6 Per Person

### À LA CARTE BREAKFAST ITEMS

- Greek yogurt parfaits with granola and fruit compote, \$4.50 Each
- Freshly baked pastry assortment, \$18 Per Half Dozen
- Individual Nancy's organic yogurts, \$3 Each
- Bowery bagels with cream cheese, \$18 Per Half Dozen
- Smoothie shots (minimum of 20), \$3 Each
- Assorted energy bars, \$4 Each
- Traditional Italian biscotti, \$2 Each
- Market fruit salad, essence of orange blossom, \$5 Per Person
- Free-range hard-boiled eggs, \$3 Each

### HOT BEVERAGE STATION

- All-day service of Caffe Vita coffee, decaffeinated coffee and Mighty Leaf teas, \$12 Per Person
- Half-day service of Caffe Vita coffee, decaffeinated coffee and Mighty Leaf teas (up to 4 hours), \$7 Per Person
- Mid-morning or mid-afternoon coffee/tea (1.5 hours), \$4.50 Per Person
- Hot chocolate station with all the fixings, \$6 Per Person

## LUNCH BUFFETS

### FREMONT DELI LUNCH BUFFET

- **Mista:** Mixed greens with basil and red wine vinaigrette
- **Zuppa del giorno:** Pazzo's freshly made vegetarian soup of the day
- **Pazzo pasta salad:** Daily-made vegetarian pasta salad
- **Selection of sliced meats:** Smoked turkey, prosciutto, Italian ham, and roast beef
- **Assorted cheeses:** Swiss, Tillamook cheddar and fresh mozzarella cheese
- **Vegetables:** Grilled portobello mushroom, roasted eggplant and tomato
- **House-made breads:** Ciabatta, focaccia and baguette
- **Accompaniments:** Tomatoes, red onion, mixed greens, stone ground mustard, mayonnaise, extra virgin olive oil and balsamic vinegar
- **Boccacini:** House-made mini cookies

**\$32 Per Person**

### MORRISON BUILD-YOUR-OWN INSALATA BUFFET

- **Mixed local greens**
- **Romaine and butter lettuces**
- **Build your own salad with:**
  - Salmon, chicken, chopped bacon, hard boiled egg, mushroom, goat cheese, reggiano parmesan, focaccia croutons, red wine vinaigrette, caesar dressing and balsamic and extra virgin olive oil
- **Zuppa del giorno:** Pazzo's freshly made vegetarian soup of the day
- **Market fruit salad,** essence of orange blossom
- **House-made breads with extra virgin olive oil and balsamic**
- **Ivy's Budino:** Ivy Manning's tapioca-coconut milk pudding topped with pineapple and maraschino

**\$35 Per Person**

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### SAN JUAN LUNCH BUFFET

- **Natalino salad:** Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons
- **Jicama salad**
- **Skirt steak** with onions and roasted red bell peppers
- **Grilled Chicken,** lime-marinated
- **Slow cooked black beans**
- **Spanish rice**
- **Flour and corn tortillas**
- **Accompaniments:** Shredded cheddar cheese, salsa fresco and sour cream
- **House-made ricotta cookies,** freshly baked in our Pazzoria

**\$38 Per Person**

### BURNSIDE LUNCH BUFFET

- **Natalino salad:** Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons
- **Mista salad:** Mixed greens with basil and red wine vinaigrette
- **Zuppa del giorno:** Pazzo's freshly made vegetarian soup of the day
- **Pazzo pizza:** a selection of 3 focaccia pizzas fresh baked in our Pazzoria (3 slices per person)
- **Mini tiramisu:** Ladyfingers and sweetened mascarpone cheese layered with espresso and chocolate

**\$32 Per Person**

Minimum guarantee of 12 guests. A \$6 per person surcharge will apply for groups under 12. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

## HAWTHORNE BUFFET

- **Mista:** Mixed greens with red wine vinaigrette
- **Zuppa del giorno:** Pazzo's freshly made vegetarian soup of the day
- **Pollo:** Free-range roasted chicken breast with polenta, spinach and sherry vinaigrette
- **Roasted vegetables**
- **Choose one of the following:**
- **Pasta pomodoro:** Penne pasta with San Marzano tomatoes, garlic and fresh basil  
OR
- **Farfalle:** Bowtie pasta, basil pesto sauce, tomatoes, grana parmesan
- **Chocolate mousse cup** with whipped cream

\$37 Per Person

## SELLWOOD WELLNESS BUFFET

- **Barbatietola salad:** Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil
- **Quinoa salad** with fresh mozzarella and Italian parsley
- **Pollo:** Grilled chicken breast
- **Salmone:** Grilled wild salmon with sea salt
- **Roasted fingerling potatoes**
- **Vegetables:** Oven-roasted cauliflower, zucchini and red bell pepper
- **Ivy's Budino:** Ivy Manning's tapioca-coconut milk pudding topped with pineapple and maraschino
- **House-made breads** with extra virgin olive oil

\$43 Per Person

## ROSS ISLAND BUFFET

- **Lucca salad:** Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette
- **Mista:** Mixed greens with red wine vinaigrette
- **Spallina:** Roasted beef shoulder tender in bacon with celery root puree, escarole and esplette
- **Salmone:** Wild salmon with fennel, and olive oil
- **Roasted fingerling potatoes**
- **Sauteed broccolini**
- **Mini tiramisu and chocolate mousse cups** with whipped cream

\$46 Per Person

## COMPLIMENT YOUR LUNCH BUFFET

- **Farro salad:** porcini, roasted beet and parmesan, \$5 Per Person
- **Chef's pasta salad,** \$4 Per Person
- **Potato salad,** \$3 Per Person
- **Zuppa del giorno:** Pazzo's freshly made vegetarian soup of the day, \$4 Per Person
- **Individual bags of Tim's Cascade chips,** \$2.50 Each
- **Sliced seasonal fruit platter,** \$3 Per Person

Minimum guarantee of 12 guests. A \$6 per person surcharge will apply for groups under 12.

All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

## PLATED LUNCH

- House-made bread and butter included
- Caffe Vita coffee and Mighty Leaf teas included

## SALAD COURSE

Choose one

- **Mista**  
Mixed greens with red wine vinaigrette  
**\$7 Per Person**
- **Barbabietola**  
Roasted beets, local greens, chives and radishes, lemon, extra virgin olive oil  
**\$8 Per Person**
- **Natalino**  
Romaine lettuce with Caesar dressing, reggiano parmesan and focaccia croutons  
**\$9 Per Person**
- **Lucca**  
Arugula, sliced Washington apples, candied walnuts, manchego cheese, and white balsamic vinaigrette  
**\$9 Per Person**
- **Bella**  
Butter lettuces, green goddess dressing, brown bread crumbs  
**\$11 Per Person**
- **Sicilia**  
Spinach, pine nuts, sun-dried tomatoes, currants, olive oil  
**\$10 Per Person**

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## PASTA COURSE (OPTIONAL)

Choose one

- **Penne pomodoro**  
Quill pasta, San Marzano tomatoes, garlic, fresh basil  
**\$7 Per Person**
- **Al ceppo con salsiccia**  
Twisted branch pasta, mild Italian sausage, rapini, San Marzano tomatoes  
**\$8 Per Person**
- **Rigatoni**  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu  
**\$8 Per Person**
- **Reggiano ravioli**  
Parmesan filled pasta, kale pesto, Sicilian oil  
**\$8 Per Person**
- **Farfalle**  
Bowtie pasta, basil pesto sauce, tomatoes, grana parmesan  
**\$8 Per Person**
- **Manicotti**  
Tube pasta filled with spinach, ricotta, zucchini and mushroom, marinara sauce, mozzarella  
**\$8 Per Person**
- **Butternut squash and pumpkin tortelli**  
Squash and pumpkin filled pasta with sage brown butter sauce  
**\$11 Per Person**
- **Salmone ravioli**  
Black-white pasta filled with wild salmon and leeks in a baby spinach and lemon cream sauce  
**\$12 Per Person**



## ENTRÉE

Select up to two entrees for your guests to choose from that evening. Note that the higher price item will prevail when offering a choice of entrees. Chef's choice vegetarian option will also be made available to guests.

- **Manicotti**  
Tube pasta filled with spinach, ricotta, zucchini and mushroom, marinara sauce, mozzarella  
**\$18 Per Person**
- **Rigatoni**  
Large hollow pasta, prosciutto, beef and tomato Bolognese style ragu  
**\$19 Per Person**
- **Butternut squash and pumpkin tortelli**  
Squash and pumpkin filled pasta with sage brown butter sauce  
**\$24 Per Person**
- **Salmone ravioli**  
Black-white pasta filled with wild salmon and leeks in a baby spinach and lemon cream sauce  
**\$21 Per Person**
- **Pollo**  
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette  
**\$20 Per Person**
- **Storione**  
Sturgeon with roasted heirloom squash, Brussels sprouts, and cider vinaigrette  
**\$26 Per Person**
- **Tonno**  
Rare Hawaiian tuna with radicchio, parsley-citrus gremolata, tomato fregula  
**\$27 Per Person**
- **Filetto**  
Roasted beef tenderloin wrapped with bacon, parmesan potatoes, escarole, 10-year balsamic vinegar  
**\$29 Per Person**

- **Salmone**  
Wild salmon with roasted fingerling potatoes, fennel and olive oil vinaigrette  
**\$33 Per Person**
- **Spallina**  
Wild roasted beef shoulder tender in bacon with celery root puree, escarole and esplette  
**\$28 Per Person**

## DOLCI

Choose up to two for your guests to choose from that day

- **Ivy's budino**  
Ivy Manning's tapioca-coconut milk pudding, pineapple, maraschino  
**\$7 Per Person**
- **Panna cotta**  
Vanilla bean custard with seasonal fruit compote  
**\$8 Per Person**
- **Apple & blueberry crisp**  
Fresh apple and blueberry crisp with caramel sauce  
**\$8 Per Person**
- **Formaggio**  
Lemon mascarpone cheesecake with seasonal fruit compote  
**\$8 Per Person**
- **Tiramisu**  
Ladyfingers and sweetened mascarpone cheese layered with espresso and chocolate  
**\$9 Per Person**
- **Semifreddo**  
Chocolate cake layered with pistachio gelato  
**\$9 Per Person**
- **Ciocolato**  
Chocolate and caramel tart with graham crust, vanilla cream  
**\$9 Per Person**
- **Limone**  
Lemon pudding cake with huckleberries  
**\$9 Per Person**

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# BREAKS

## ALA CARTE BREAK ITEMS

- **Greek yogurt parfaits** with granola and fruit compote  
\$5 Each
- **Smoothie shots** (minimum of 20)  
\$3 Each
- **Assorted energy bars**  
\$4 Each
- **Traditional Italian biscotti**  
\$2 Each
- **Individual bags of Tim's Cascade chips**  
\$2.25 Each
- **Grande cookies**  
\$3 Each
- **Fudge brownies**  
\$3 Each
- **Assorted candy bars**  
\$3 Each
- **Ice cream novelties**  
\$4.50 Each
- **Cashews and almonds**, roasted with rosemary and sea salt  
\$3 Per Person
- **Seasonal fruit skewers** (minimum of 12)  
\$2.50 Each
- **Imported and domestic cheese display** with house-made bread and crackers  
\$6 Per Person
- **Freshly popped popcorn** with butter, parmesan, and nutritional yeast  
\$3.50 Per Person

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## NON-ALCOHOLIC COLD BEVERAGES

- **Assorted soft drinks:** Coke, Diet Coke, Sprite, San Pellegrino aranciata and San Pellegrino limonata  
\$3.50 Per Person
- **Izze's sparkling juices**  
\$4 Each
- **Freshly brewed organic iced tea**  
\$20 Per Pitcher
- **Local Crater Lake sodas**  
\$4.25 Per Person
- **Bottled domestic still and sparkling water**  
\$3.50 Each
- **Vitamin water, assorted flavors**  
\$4 Each
- **Coconut water**  
\$4.25 Each
- **Orange, grapefruit or cranberry juice**  
\$25 Per Carafe
- **Lemonade, iced tea or Arnold Palmer**  
\$18 per carafe

## COFFEE AND TEA SERVICE

- **All-day service:** Caffe Vita coffee, decaffeinated coffee and Mighty Leaf teas  
\$12 Per Person
- **Half-day service:** Caffe Vita coffee, decaffeinated coffee and Mighty Leaf teas (up to 4 hours)  
\$7 Per Person
- **Mid-morning or mid-afternoon coffee/tea break** (1.5 hours)  
\$4.50 Per Person
- **Hot chocolate break station** with all the fixings  
\$6 Per Person

## AFTERNOON BREAK PACKAGES

### PAZZO PLATTER

- Imported and domestic cheeses
- Assorted Italian meats
- House-made breads and olive oil

\$10 Per Person

### WELLNESS

- Assorted raw vegetables with pesto yogurt dip
- Assorted energy and granola bars

\$9 Per Person

### MOVIE MANIA

- Freshly popped popcorn with butter, parmesan, and nutritional yeast
- Assorted mini candy bars
- Red licorice and roasted nuts

\$9 Per Person

### CRUNCH TIME

- Cashews and almonds, roasted with rosemary and sea salt
- House-made tortilla chips with fresh tomato salsa
- Assorted raw vegetables with pesto yogurt dip

\$10 Per Person

### SMOOTHIE & TRAILMIX STATION

- Make you own trail mix: Nuts, sunflower seeds, dried fruits and berries, and granola
- Jump start smoothie: Greek yogurt, blueberries, bananas, & flaxseed
- Food for thought smoothie: Greek yogurt, green apples, melon, mint & wheatgrass

\$12 Per Person

Minimum of 10 guests required. Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

### VOODOO DONUTS

- Voodoo donuts: a wacky assortment of sweet treats from Portland's famous landmark
- 2% milk

\$9 Per Person

### ITALIAN SNACK

- Assorted hard and soft cheeses with house-made breads & crackers
- Almond and chocolate biscotti
- Mixed Olives

\$10 Per Person

### SWEET AND SALTY

- Boccacini: house-made mini cookies
- Potato chips
- Caramelized walnuts

\$9 Per Person

### CHOCOLATE LOVERS

- Chocolate chip cookies
- Fudge brownies
- M&Ms

\$7 Per Person

### WINE DOWN POST MEETING BREAK PACKAGE

- Private reception room for 1 hour directly after your meeting
- Wine tasting: 2 red wines and 2 white wines (2 oz pour of each wine included in price)
- Cheese pairing: selection of 4 cheeses to enhance the wines

\$18 Per Person