

# CATERING MENU



KIMPTON  
**HOTEL VINTAGE**

PORTLAND

422 SW Broadway  
Portland, Oregon, 97205  
503-228-1212  
503-225-1022 fax

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

**PAZZO**  
RISTORANTE

**Hotel Vintage**

**Full-Day  
Packages**

## FULL DAY MEETING PACKAGES

### LIVE LIKE A LOCAL MEETING PACKAGE

95 Per Person

#### DELUXE CONTINENTAL BREAKFAST

- House-Made Breakfast Pastries: preserves, butter
- Greek Yogurt Parfait: house-made granola, fruit compote
- Market Fruit Salad: essence of orange blossom
- Free-Range Hard Boiled Eggs

#### MID-MORNING BREAK

- Mixed Fruit Smoothie: apple juice, almond milk, blueberries, strawberries

#### TILIKUM LUNCH BUFFET

- Caesar Salad: romaine lettuce, house-made dressing, focaccia croutons, reggiano parmesan
- Jicama Salad
- Skirt Steak: onions, roasted red bell peppers
- Lime-Marinaded Grilled Chicken
- Slow-Cooked Black Beans
- Spanish Rice
- Flour & Corn Tortillas
- Accompaniments: cheddar cheese, salsa, sour cream
- Chef's Selection of Dessert Minis

#### AFTERNOON BREAK

- House-Made Ricotta Cookies
- Freshly Popped Popcorn: butter, parmesan, nutritional yeast

#### ALL DAY BEVERAGES

- Caffe Vita Coffees, Steven Smith Teamaker Teas
- Izze's Sparkling Juices

#### ALSO INCLUDED

- Screen, AV Cart, Free Wi-Fi, (1) Flipchart with Markers
- Portland Monthly Magazine
- Hotel Staff "Live Like a Local" Recommendations

MINIMUM OF 15 GUESTS. Menu pricing subject to change. All food and beverage charges subject to a 24% service fee.  
Please advise catering of any food allergies prior to event.

## WELLNESS MEETING PACKAGE

99 Per Person

### PORTLANDIA BREAKFAST BUFFET

- House-Made Breakfast Pastries: preserves, butter
- Greek Yogurt Parfait: house-made granola, fruit compote
- Market Fruit Salad: essence of orange blossom
- Egg White Scramble: tomatoes, mushroom, spinach, garlic
- Fresh Fruit Juices

### MID-MORNING BREAK

- Assorted Energy Bars

### SELLWOOD BUFFET

- Roasted Beet Salad: greens, chives, radishes, lemon, extra virgin olive oil
- Quinoa Salad: fresh mozzarella, Italian parsley
- Grilled Chicken Breast
- Wild Salmon
- Roasted Fingerling Potatoes
- Grilled Vegetables
- Freshly Baked Bread, Extra Virgin Olive Oil, Balsamic
- Chef's Selection of Dessert Minis

### AFTERNOON BREAK

- *Build-Your-Own* Trail Mix

### ALL DAY BEVERAGES

- Caffè Vita Coffees, Steven Smith Teamaker Teas
- Still and Sparkling Bottled Water

### ALSO INCLUDED

- Screen, A/V Cart, Free Wi-Fi, (3) Flipcharts, Markers
- Jogging and Biking Maps, Yoga Stretches Cards
- Succulent Centerpieces

## THINK TANK MEETING PACKAGE

81 Per Person

### CONTINENTAL BREAKFAST

- House-Made Breakfast Pastries: preserves, butter
- Market Fruit Salad: essence of orange blossom
- Fresh Fruit Juice

### MID-MORNING BREAK

- Roasted Cashews and Almonds: rosemary, sea salt

### FREMONT DELI BUFFET

- Mixed Autumn Greens Salad: basil, red wine vinaigrette
- Soup of the Day: Pazzo's daily vegetarian soup
- Pasta Salad: Pazzo's daily pasta salad
- Assorted Meats: smoked turkey, prosciutto, Italian ham, roast beef
- Assorted Cheese: Swiss, Tillamook cheddar, fresh mozzarella
- Grilled Vegetables
- Freshly Baked Bread, Extra Virgin Olive Oil, Balsamic
- Accompaniments: tomato, red onion, mixed greens, stone ground mustard, mayonnaise
- Chef's Selection of Dessert Minis

### AFTERNOON BREAK

- Swedish Fish and Goldfish Crackers

### ALL DAY BEVERAGES

- Caffè Vita Coffees, Steven Smith Teamaker Teas
- Assorted Soft Drinks

### ALSO INCLUDED

- Screen, A/V Cart, Free Wi-Fi, (1) Flipchart, Markers

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**Hotel Vintage**

**Breakfast**

## BREAKFAST

### CONTINENTAL BREAKFAST

- House-Made Breakfast Pastries: preserves, butter
- Market Fruit Salad: essence of orange blossom
- Fresh Fruit Juice
- Caffe Vita Coffees, Steven Smith Teamaker Teas

**19 Per Person**

### DELUXE CONTINENTAL BREAKFAST

- House-Made Breakfast Pastries: preserves, butter
- Greek Yogurt Parfait: house-made granola, fruit compote
- Market Fruit Salad: essence of orange blossom
- Free-Range, Hard Boiled Eggs
- Caffe Vita Coffees, Steven Smith Teamaker Teas

**25 Per Person**

### PORTLANDIA BREAKFAST BUFFET

- Freshly Baked Bread: preserves, butter
- Greek Yogurt Parfait: house-made granola, fruit compote
- Market Fruit Salad: essence of orange blossom
- Free-Range Egg White Scramble: tomatoes, mushroom, spinach, garlic
- Fresh Fruit Juices
- Caffe Vita Coffees, Steven Smith Teamaker Teas

**34 Per Person**

### PAZZO BRUNCH BUFFET

- Seasonal Fresh Fruit Display
- Oven-Dried Tomato, Parmesan and Mozzarella Strata
- Applewood-Smoked Bacon and Chicken Breakfast Sausage
- Rosemary Roasted Potatoes with Sea Salt
- Caffe Vita Coffees, Steven Smith Teamaker Teas

**34 Per Person**

### CASCADE BRUNCH BUFFET

- Bowery Bagels: cream cheese, preserves, butter
- Seasonal Fresh Fruit Display
- Smoked Salmon Display: lox, capers, red onion, tomato
- Rosemary Roasted Potatoes with Sea Salt
- Chicken Breakfast Sausage
- Caffe Vita Coffees, Steven Smith Teamaker Teas

**39 Per Person**

### WILLAMETTE (WILL-AM-IT) BUFFET

- Seasonal Fresh Fruit Display
- Farm Fresh Scrambled Eggs
- Semolina French Toast: fruit compote, maple syrup
- Applewood-Smoked Bacon and Chicken Breakfast Sausage
- Caffe Vita Coffees, Steven Smith Teamaker Teas

**35 Per Person**

### COMPLIMENT YOUR BREAKFAST BUFFET

- Bob's Red Mill Steel Cut Oatmeal: honey, brown sugar, raisins **8 per person**
- Greek Yogurt Parfaits: granola, fruit compote **7 per person**
- Egg Scramble: tomato, mushroom, spinach, garlic **8 per person**  
(egg white scramble optional for additional **1 per person**)
- Applewood-Smoked Bacon or Chicken Breakfast Sausage **5 per person or 7 per person for both**
- Mixed Fruit Smoothie: apple juice, almond milk, blueberries, strawberries **8 per person**
- Green Smoothie: almond milk, dried apricots, banana, kale, spinach, berries **8 per person**
- House-Made Breakfast Pastries **5 per person**
- Bowery Bagels: cream cheese **6 per person**
- Free-Range Hard-Boiled Eggs **3 each**
- Semolina French Toast: fruit compote, maple syrup **8 per person**
- Fresh Fruit Skewers: honey-yogurt dipping sauce **4 per person**

Minimum of 10 guests . A surcharge of \$6 per person for group under 10. Menu pricing subject to change. All food and beverage charges subject to a 24% service fee. Please advise catering of any food allergies prior to event.

# Hotel Vintage Lunch

## LUNCH

### HAWTHORNE BOX LUNCH

- Whole Fresh Fruit
- Tim's Cascade Chips
- Freshly Baked Cookie
- Choice of (2) Sandwiches Below
  - Caprese: fresh mozzarella, tomato, basil-pesto
  - Smoked Turkey: aged provolone, lettuce, tomato, red onion, mayo
  - Italian Grinder: Italian cured meats, aged provolone, lettuce, tomato, red onion, red wine vinegar, olive oil
- Bottled Water

**26 Per Person**

### BURNSIDE BUFFET

- Caesar Salad: romaine lettuce, house-made Caesar dressing, reggiano parmesan, focaccia croutons
- Mixed Autumn Green Salad: basil, red wine vinaigrette
- Pasta Salad: Pazzo's daily vegetarian pasta salad
- Pazzo Pizza: selection of (3) freshly baked focaccia pizzas
- Mini House-Made Ricotta Cookies

**31 Per Person**

### FREMONT DELI BUFFET

- Mixed Autumn Greens Salad: basil, red wine vinaigrette
- Pasta Salad: Pazzo's daily vegetarian pasta salad
- House-Made Soup of the Day
- Sliced Meats: smoked turkey, prosciutto, Italian ham, roast beef
- Assorted Cheeses: Swiss, Tillamook cheddar, fresh mozzarella
- Grilled Vegetables
- Freshly Baked Breads, Extra Virgin Olive Oil, Balsamic
- Accompaniments: tomato, red onion, mixed greens, stone ground mustard, mayonnaise
- Chef's Selection of Dessert Minis

**32 Per Person**

### TILIKUM CROSSING BUFFET

- Caesar Salad: romaine lettuce, house-made Caesar dressing, reggiano parmesan, focaccia croutons
- Jicama Salad
- Skirt Steak: onions, roasted red bell peppers
- Lime Marinated Grilled Chicken
- Slow-Cooked Black Beans
- Spanish Rice
- Flour and Corn Tortillas
- Accompaniments: cheddar cheese, salsa fresco, sour cream, hot sauce
- Chef's Selection of Dessert Minis

**38 Per Person**

### SELLWOOD BUFFET

- Roasted Beet Salad: greens, chives, radishes, lemon, extra virgin olive oil
- Quinoa Salad: fresh mozzarella, Italian parsley
- Grilled Chicken Breast
- Wild Salmon
- Roasted Fingerling Potatoes
- Grilled Vegetables
- Freshly Baked Bread, Extra Virgin Olive Oil, Balsamic
- Chef's Selection of Dessert Minis

**43 Per Person**

### MORRISON BUFFET

- Romaine & Butter Lettuces; Local Mixed Greens
- Salad Toppings: Salmon, Grilled Chicken, Chopped Bacon, Hard Boiled Egg, Tomato, Olives, Roasted Red Pepper, Cucumber, Garden Herbs, Gorgonzola Crumbles, Focaccia Croutons; Caesar Dressing, Creamy Italian Dressing
- House-Made Soup of the Day
- Seasonal Fresh Fruit Display
- Freshly Baked Bread: extra virgin olive oil, balsamic
- Chef's Selection of Dessert Minis

**35 Per Person**

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# Hotel Vintage Breaks

## BREAKS

### ALA CARTE BREAK ITEMS

- Greek Yogurt Parfaits: house-made granola, fruit compote **7 each**
- Mixed Fruit Smoothie: apple juice, almond milk, blueberries, strawberries, ice **8 per person**
- Green Smoothie: almond milk, dried apricots, banana, kale, spinach, berries **8 per person**
- Assorted Energy Bars **4 each**
- Whole Fresh Fruit **3 each**
- *Build-Your-Own* Trail Mix Station **8 each**
- Individual Bags of Tim's Cascade Chips **3 each**
- House-Made Ricotta Cookies **36 per dozen**
- House-Made Chewy, Fudgy Brownies **36 per dozen**
- Classic Candy Bars **3 per person**
- Roasted Cashews and Almonds: rosemary, sea salt **6 per person**
- Seasonal Fruit Skewers: honey-yogurt dipping sauce **4 per person**
- Freshly Popped Popcorn: butter, parmesan, nutritional yeast **3 per person**

**Enhance Your Break with a Friendly Game of Pop-A-Shot  
(subject to availability) 195**

### NON-ALCOHOLIC COLD BEVERAGES

- Assorted Soft Drinks: Coke, Diet Coke, Sprite, San Pellegrino Aranciata, San Pellegrino Limonata **5 each**
- Izze's Sparkling Juices **5 each**
- Carafe of Iced Tea or Lemonade **25 each**
- Bottled Domestic Still and Sparkling Water **4 each**
- Vitamin Water **5 each**
- Coconut Water **5 each**
- Stumptown Cold Brew **5 each**
- Carafe of Orange, Grapefruit, Cranberry or Apple Juice **30 each**

### HOT BEVERAGE SERVICE

- All-Day Service: Caffè Vita Coffees, Steven Smith Teas **12 per person**
- Half-Day Service: Caffè Vita Coffees, Steven Smith Teas (up to 4 hours) **7 per person**
- Mid-Morning or Mid-Afternoon Refresh (1.5 hours) **5 per person**
- Hot Chocolate Station: marshmallows, whipped cream, caramel, biscotti **10 per person**

## AFTERNOON BREAK PACKAGES

### PAZZO PLATTER

- Imported and Domestic Cheeses
  - Assorted Salumi
  - Artisan Bread and Crackers: extra virgin olive oil, balsamic
- 18 Per Person**

### MOVIE TIME

- Freshly Popped Popcorn: butter, parmesan, nutritional yeast
  - Assorted Mini Candy Bars
  - Red Licorice
- 11 Per Person**

### CRUNCHY DELIGHT

- Roasted Cashews and Almonds: rosemary, sea salt
  - House-Made Tortilla Chips: fresh tomato salsa
- 10 Per Person**

### TREE HUGGER

- *Build-Your-Own* Trail Mix Station
  - Fresh Fruit Smoothie Shots
- 14 Per Person**

### VOODOO IN STUMPTOWN

- Assorted Donuts from Portland's Famous Landmark
  - Stumptown Cold Brew
- 14 Per Person**

### SWEET AND SALTY

- House-Made Cookies
  - Chewy, Fudgy Brownies
  - Individual Bags of Tim's Cascade Chips
- 11 Per Person**

### WINE DOWN (POST-MEETING)

- Private Reception Room: one hour directly after meeting
  - Wine Tasting: two reds, two whites (2 oz pours)
  - Cheese Pairing: selection of four cheeses to compliment wines
  - House-Made Bread, Olive Oil, Balsamic; Crackers
- 20 Per Person**

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**Hotel Vintage**

# **Receptions**

## PASSED HORS D'OEUVRES

(two dozen minimum each)

- **Medjool Dates:** gorgonzola dolce, toasted almond mousse  
30 per dozen
- **Arancini:** beef ragu, peas, mozzarella  
34 per dozen
- **Curried Chicken Tartlet:** toasted pine nuts, golden raisins, mint  
38 per dozen
- **Crespelle:** ricotta, wild mushrooms, goat cheese  
34 per dozen
- **Smoked Salmon Crostini:** smoked salmon cream, brioche, pickled egg  
39 per dozen
- **Crab Cakes:** spicy caper aioli  
48 per dozen
- **Bacon Wrapped Shrimp:** rosemary oil  
39 per dozen
- **Garlic Crostini:** spicy salami marmalade, preserved cipollini  
34 per dozen
- **Pacific NW Oysters:** shallot champagne mignonette, lemon  
54 per dozen
- **Caprese Bruschetta:** fresh mozzarella, basil, tomato, aged balsamic  
32 per dozen
- **Deviled Eggs:** capers, fresh dill  
33 per dozen
- **Crudités with Garbanzo Dip**  
30 per dozen
- **Chicken Spiadini:** skewered chicken breast, smoked paprika, lemon dressing  
36 per dozen
- **Grilled Vegetable Spiadini:** skewered grilled vegetables, balsamic drizzle  
30 per dozen
- **Grilled Pork Tenderloin Crostini:** onion marmalade, fried sage, cracked black pepper crostini  
36 per dozen
- **Scallop Ceviche Spoon:** red fresno peppers, avocado, garlic, shallots, lime juice, oregano, extra virgin olive oil  
45 per dozen
- **Rare Tuna on Cucumber:** oregon albacore poke, ginger, soy sesame oil, green onion  
45 per dozen

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## Hotel Vintage | Catering Menu

### ANTIPASTI DISPLAYS

(minimum 12 guests)

#### Assorted Salumi

italian cured meats, olives, house pickled vegetables, artisan bread

**14 per person**

#### Imported and Domestic Cheeses

soft and hard cheeses, dried fruit, seasonal fresh fruit, assorted nuts, artisan bread, assorted crackers

**16 per person**

#### NW Cheese and Fruit Platter

soft and hard cheeses, seasonal fresh fruit, berries, assorted nuts, pancetta, honey glaze, artisan bread, assorted crackers

**15 per person**

#### Crostini and 3-Spread Display

chick pea and sweet garlic butter, roasted eggplant red pepper and olive oil compote, zucchini and fresh ricotta dip, artisan bread and crackers

**12 per person**

#### Seafood Display

crab claws, oysters, shrimp, spicy cocktail sauce, lemon, oyster crackers

**35 per person**

#### Seasonal Vegetables

prepared grilled and roasted, assorted dips and spreads

**9 per person**

#### Seasonal Fruit

honey-yogurt dipping sauce

**7 per person**

### CHEF ATTENDED STATIONS

(minimum 20 guests)

#### Chef Carved Tenderloin of Beef\*

horseradish cream, natural jus

**15 per person**

#### Chef Carved Baron of Beef\*

horseradish cream, natural jus

**14 per person**

#### Salmon Cedar Board

pacific salmon roasted on a cedar plank, lemon caper gremolata

**15 per person**

**\*Chef Attendant Fee - \$100 for Two Hours**

### DESSERT MINIATURES

(two dozen minimum each)

**48 per dozen**

Almond Citrus Cookies

Key Lime Tartlet

Valrhona Macaroons

Mini Tiramisu Cream Puffs

Truffles: seasonally inspired

Cheesecake Bites

French Macarons: assorted flavors

Sfogliatine: puff pastry filled with fruit preserves

Brownie Bites: assorted flavors

Seasonal Mini Cupcakes

### PIZZETTES

(minimum 12 guests)

#### Classic Margherita

tomatoes, sweet garlic, fresh mozzarella, basil

**7 per person**

#### Fennel Sausage

broccoleaf, mozzarella, tomato, garlic, bread crumbs

**8 per person**

#### Goat Cheese

pear, walnut, arugula, goat cheese

**6 per person**

#### Prosciutto

fresh arugula, shaved parmesan, olive oil, prosciutto

**7 per person**

#### Bianco

ricotta, fresh mozzarella, parmesan, caramelized onion

**7 per person**

### PASTA STATION

(minimum 20 guests)

**15 Per Person**

#### Select Two

##### Manicotti

spinach, ricotta, zucchini, mushroom, marinara,

##### Ravioli

parmesan filled pasta, kale pesto, sicilian oil

##### Penne

san marzano tomatoes, garlic, fresh basil

##### Rigatoni

nana giambalvo's sunday meat sauce, pecorino romano

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**Hotel Vintage**

# **LIMITED PAZZO MENU**

**10-20 GUESTS**

## LIMITED PAZZO PLATED DINNER

\$59 Per Person

### Dinner Includes:

- Three Course Meal
- Choice of Two Salads
- Choice of Eight Entrée Options
- Choice of Three Dessert Options
- Artisan Bread, Extra Virgin Olive Oil

### Salads

#### Select Two

##### **Local Greens**

garden herbs, sweet tomatoes, aged sherry vinegar dressing

##### **Summer Tomato & Burrata Salad**

cold pressed olive oil, basil, marinated white anchovies, bruschetta

##### **Classic Caesar**

romaine hearts, focaccia croutons, creamy-garlic parmesan dressing

### Pizza & Pasta Entrees

#### Select up to Four

##### **Classic Margherita Pizza**

tomatoes, sweet garlic, fresh mozzarella, basil

##### **Mushroom and Black Truffle Pizza**

mozzarella, ricotta, organic egg, garlic, rosemary, olive oil

##### **Fennel Sausage Pizza**

broccoleaf, mozzarella, tomato, garlic, bread crumbs

##### **Pappardelle**

Nana Giambalvo's sunday meat sauce, pecorino romano

##### **Spaghetti**

dungeness crab, tomatoes, arugula, calabrian peppers, herb bread crumbs

##### **Penne**

eggplant, tomatoes, capers, ricotta salata, oregano

##### **Kenny's Gnocchi**

black truffles, roasted beets, gorgonzola dolce



## LIMITED PAZZO CONTINUED

### Protein Entrees

#### Select up to Four

##### **Grilled Free-Range Chicken**

escarole, chanterelles, semolina gnocchi, sweet garlic

##### **Alaskan Halibut**

summer squash, fennel, preserved sweet peppers, mint emulsion

##### **Seared Oregon Albacore Tuna**

jerusalem artichokes, saffron, zucchini, tomato black olive relish

##### **Chinook Salmon**

panzanella, cucumbers, heirloom tomatoes, red onion, basil red wine vinaigrette

##### **Grilled Spiced Pork Chop**

romano beans, grilled corn, yukon gold potatoes, carrot mustard

##### **Grilled Hanger Steak**

arugula, tomatoes, rosemary roasted potatoes, salsa verde

##### **Slow Cooked Creamed Spring Greens**

crisp polenta, marinated wild mushrooms, fried sweet onions, garden herbs

### Desserts

#### Select Three

##### **Coconut Panna Cotta**

coconut custard, fresh apricots, strawberries, candied pistachios

##### **Knife & Fork Ice Cream Sandwich**

sweet corn gelato, almond pound cake, red huckleberry compote, lemon curd, almond brittle

##### **Cherry Napoleon**

puff pastry, cherry mascarpone filling, crème Chantilly, vanilla bean powder

##### **Triple Chocolate Cheesecake**

chocolate shortbread, chocolate cheesecake, chocolate fudge, port reduction, crème Chantilly

##### **Sorbetto or Gelato**

two scoops from our rotating selection

Limited to parties of 20 guests or less. Menu pricing subject to change. All food and beverage charges subject to a 24% service fee. Please advise catering of any food allergies prior to event.

# Hotel Vintage Dinner

## PLATED DINNER

### Dinner Includes:

- Salad
- Choice of Two Entrées
- Choice of Two Desserts
- Artisan Bread, Extra Virgin Olive Oil
- Caffè Vita Coffees and Steven Smith Teamaker Teas

### SALADS

#### Select One

##### **Local Greens**

garden herbs, sweet tomatoes, aged sherry vinegar dressing

##### **Classic Caesar**

romaine hearts, focaccia croutons, creamy-garlic parmesan dressing

##### **Arugula**

sliced washington apples, candied walnuts, manchego cheese, white balsamic vinaigrette

### PASTAS (OPTIONAL)

#### Select One

##### **Gnocchi**

black truffles, roasted beats, gorgonzola dolce

**11 Per Person**

##### **Rigatoni**

nana giambalvo's sunday meat sauce, pecorino romano

**10 Per Person**

##### **Ravioli**

spinach, ricotta, tomatoes, garlic, cold pressed olive oil, basil

**9 Per Person**

##### **Penne**

eggplant, tomatoes, capers, ricotta salata, oregano

**9 Per Person**

##### **Risotto of the Day**

seasonally inspired

**10 Per Person**

## PLATED DINNER

### ENTRÉES

#### Select Two

##### **Slow-Cooked Creamed Spring Greens**

crisp polenta, marinated wild mushrooms, fried sweet onions, garden herbs  
47 Per Person

##### **Grilled Free-Range Chicken**

escarole, chanterelles, semolina gnocchi, sweet garlic  
50 Per Person

##### **Alaskan Halibut**

summer squash, fennel, preserved sweet peppers, mint emulsion  
58 Per Person

##### **Chinook Salmon**

panzanella, cucumbers, heirloom tomatoes, red onion, basil red wine vinaigrette  
57 Per Person

##### **Bacon Wrapped Beef Tenderloin**

parmesan potatoes, escarole, 10-year balsamic vinegar  
60 Per Person- *Limited to parties of 30 or more*

##### **Spaghetti**

dungeness crab, tomatoes, arugula, calabrian peppers, herb bread crumbs  
52 Per Person

##### **Grilled Spiced Pork Chop**

romano beans, grilled corn, yukon gold potatoes, carrot mustard  
53 Per Person

##### **Slow-Cooked Beef Short Ribs**

chive potato puree, sage gremolata  
55 Per Person

##### **Grilled Hanger Steak**

arugula, tomatoes, rosemary roasted potatoes, salsa verde  
58 Per Person

#### Select Two

##### **Summer Pavlova**

crispy meringue shell filled with lemon curd, sweetened whipped cream, and garnished with local strawberries

##### **Tiramisu**

ladyfingers, sweetened mascarpone cheese, espresso and chocolate

##### **Chocolate Caramel Tart**

shortbread crust, vanilla cream

##### **Coconut Panna Cotta**

coconut custard, fresh apricots, strawberries, candied pistachios

##### **Cherry Napoleon**

puff pastry, cherry mascarpone filling, crème Chantilly, vanilla bean powder

##### **Triple Chocolate Cheesecake**

chocolate shortbread, chocolate cheesecake, chocolate fudge, port reduction, crème Chantilly

Minimum of 10 guests. Menu pricing subject to change. All food and beverage charges subject to a 24% service fee.

Please advise catering of any food allergies prior to event.

## DINNER BUFFET

\$65 Per Person

### Dinner Includes:

- Artisan Breads, Extra Virgin Olive Oil
- Caffe Vita Coffees and Steven Smith Teamaker Teas

### SALAD

#### Select Two

##### Local Greens

garden herbs, sweet tomatoes, aged sherry vinegar dressing

##### Classic Caesar

romaine hearts, focaccia croutons, creamy-garlic parmesan dressing

##### Arugula

sliced washington apples, candied walnuts, manchego cheese, white balsamic vinaigrette

### MEAL COMPLIMENTS

Add a Second Pasta  
**\$5 Per Person**

Add a Third Entree  
**\$10 Per Person**

### PASTA

#### Select One

##### Manicotti

spinach, ricotta, zucchini, mushroom, marinara, fresh mozzarella

##### Rigatoni

nana giambalvo's sunday meat sauce, pecorino romano

##### Ravioli

parmesan filled pasta, kale pesto, sicilian oil

##### Penne

eggplant, tomatoes, capers, ricotta salata, oregano

### DESSERT MINIATURES

#### Select Three

Almond Citrus Cookies

Key Lime Tartlet

Valrhona Macarons

Mini Tiramisu Cream Puffs

Truffles: seasonally inspired

Cheesecake Bites

French Macarons: assorted flavors

Sfogliatine: puff pastry filled with fruit preserves

Brownie Bites: assorted flavors

Seasonal Mini Cupcakes

### ENTRÉE

#### Select Two

##### Grilled Free-Range Chicken

escarole, chanterelles, semolina gnocchi, sweet garlic

##### Chinook Salmon

panzanella, cucumbers, heirloom tomatoes, red onion, basil red wine vinaigrette

##### Grilled Spiced Pork Chop

romano beans, grilled corn, yukon gold potatoes, carrot mustard

##### Slow-Cooked Beef Short Ribs

chive potato puree, sage gremolata

##### Bacon Wrapped Beef Tenderloin

parmesan potatoes, escarole, 10-year balsamic vinegar

##### Prime Rib Carving Station

whipped potatoes, seasonal greens, horseradish, jus

*\$100 Chef fee applies*

**Hotel Vintage**

# **Beverages**

## BEVERAGES

### BEER SELECTION

#### Select up to Five

**Seasonal Selection (on tap)**  
7 Each

#### Domestic Bottles

Budweiser, Bud Light, Miller Lite  
6 Each

#### Imported and Micro-Brewed Bottles

Deschutes Mirror Pond Pale Ale, Widmer Hefeweizen, Stella Artois Lager, Guinness Stout, Corona, Lagunitas IPA, Beck's Non-Alcoholic  
7 Each

### NON-ALCOHOLIC BEVERAGES

#### Assorted 12oz Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale  
5 Each

#### Sparkling Juices

Izze's Assorted flavors, San Pellegrino Aranciata and Limonata  
5 Each

#### Bottled Still and Sparkling Water

4 Each

### WINES BY THE BOTTLE

#### House Wine

CK Mondavi, Chardonnay, CA 35  
CK Mondavi, Cabernet Sauvignon, CA 35

#### Sparkling

Michelle, Brut, WA 53  
Ruffino, Prosecco, IT 40  
Zonin, Prosecco, NV 44  
Argyle, Brut, OR 60  
Domaine Chandon, Etoile Rose, CA 85  
Veuve Clicquot, Brut, NV 115

#### White & Rose

Simi, Sauvignon Blanc, CA 40  
Alois Lagader 'Riff', Pinot Grigio, Italy 40  
Lange, Pinot Gris, OR 46  
CSM, Dry Riesling, WA 40  
Adelsheim, Chardonnay, OR 52  
Boomtown, Chardonnay, WA 46  
Franciscan Estate, Chardonnay, CA 50  
Stoller, Rose, OR 50

#### Red Wine

Mark West, Pinot Noir, CA 42  
Dobbes Family Estate, Pinot Noir, OR 70  
Willamette Valley, Pinot Noir, OR 58  
Domain Drouhin, Pinot Noir, OR 90  
Frescobaldi, Chianti, Italy 44  
Villa Antinori, Toscana Rosso, Italy 60  
Ca' del Baio, Barbera d'Alba, Italy 57  
Canoe Ridge, Merlot, WA 40  
Murphy Goode, Merlot, CA 40  
Columbia Crest H3, Cabernet Sauvignon 44  
Passo Creek, Cabernet Sauvignon, CA 52  
Tom Gore, Cabernet Sauvignon, CA 44  
Freemark Abbey, Cabernet Sauvignon, CA 80

### WINE PACKAGES

#### Italian

Alois Lagader 'Riff', Pinot Grigio 40  
Frescobaldi, Chianti 44  
Villa Antinori, Toscana Rosso 60  
Ruffino, Prosecco 40

#### Willamette Valley

Adelsheim, Chardonnay 52  
Lange, Pinot Gris 46  
Adelsheim, Pinot Noir 58  
Argyle, Brut 60

#### Columbia Valley

CSM, Dry Riesling 40  
Boomtown, Chardonnay 46  
Canoe Ridge, Merlot 40  
Columbia Crest H3, Cabernet Sauvignon 44

#### California

Simi, Sauvignon Blanc 40  
Franciscan Estate, Chardonnay 50  
Murphy Goode, Merlot 40  
Tom Gore, Cabernet Sauvignon 44

#### Deluxe

Jordan, Chardonnay, CA 85  
Twomey, Sauvignon Blanc, CA 60  
Domain Drouhin, Pinot Noir, OR 90  
Freemark Abbey, Cabernet Sauvignon, CA 80

## COCKTAILS

### DELUXE BRANDS

**8 Per Drink / 10 Per Martini**

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Jim Beam Bourbon
- Johnnie Walker Red Scotch
- El Jimador Tequila
- Korbel Brandy

### PREMIUM BRANDS

**9 Per Drink / 11 Per Martini**

- Absolut & Monopolowa Vodka's
- Aviation Gin
- Bacardi 151 Rum
- Jack Daniel's Whiskey
- Buffalo Trace Bourbon
- Dewars White Scotch
- Cuervo Gold Tequila
- Courvoisier Cognac
- Baileys & Kahlua

### RESERVE BRANDS

**10 Per Drink / 12 Per Martini**

- Grey Goose & Tito's Vodka
- Hendricks Gin
- Mt. Gay Black Barrel Rum
- Makers Mark
- Jameson Whiskey
- Johnnie Walker Black Scotch
- 1800 Reposado Tequila
- Hennessy Cognac
- St. Germain
- Baileys & Kahlua

## SPIKE IT STATIONS

### HOT CHOCOLATE BAR

- House-Made Hot Cocoa
  - Caramel, Whipped Cream, Marshmallows
  - Mini Cookies
  - Chambord, Frangelico
- 15 per person (two hours)**

### HOT APPLE CIDER BAR

- House-Made Apple Cider
  - Whipped Cream, Dried Apple Rings, Cinnamon Sticks, Milling Spice Bags, Honey, Lemon
  - Deluxe Brand Rum, Bourbon
- 15 per person (two hours)**

### COFFEE CART

- Caffe Vita Coffees
  - Flavored Syrups, Whipped Cream, Chocolate Shavings, Cinnamon Sticks
  - Biscotti
  - Bailey's, Frangelico, Kahlua
- 15 per person (two hours)**

### MIMOSA BAR

- Orange Juice, Grapefruit Juice
  - Berries
  - Prosecco
- 12 per person (two hours)**

### BLOODY MARY BAR

- Tomato Juice, Clamato Juice
  - Hot Sauce, Horse Radish, Worcestershire, Pepper, Salt
  - Pickled Vegetables, Spices
  - Deluxe Brand Vodka & Gin
- 18 per person (two hours)**

**\$100 PER BAR BARTENDER FEE  
APPLIES TO ALL FULL LIQUOR BARS,  
SPIKE IT STATIONS and NO-HOST BARS**



**Hotel Vintage**

# **AV Equipment**

## EASELS

- Flipchart Easel with Paper and Markers **50 per day**
- Flipchart Easel with Post-It Note Paper and Markers **55 per day**
- Flipchart Easel **25 per day**
- Tripod Poster Easel **20 per day**

## PODIUM

- Hotel Vintage Podium **35 per day**
- Podium with Wireless Microphone **175 per day**

## PROJECTION

### LCD Projector Package

- NEC M300XS Short Range Projector, 8' Screen, Power Cords, Projection Table **325 per day**

### LCD Support Package

- 8' Screen, Power Cords, Projection Table **95 per day**

### 60" Flat Screen Monitor Package

- Converters, Power Cords **250 per day**

### 37" Flat Screen Monitor with Stand

- 200 per day**

### 6' Tripod Screen

- 45 per day**

## DEDICATED INTERNET

- DSL **150 per day**
- Dedicated 10MP Hard Line **500 per day**

## SOUND

- Computer/Smart Device Sound Patch **40 each per day**
- Wired Handheld Microphone **50 per day**
- Wireless Handheld Microphone or Lavalier Microphone **150 per day**
- Mobile Speaker Package (2) Speakers with Stands, Mixer **250 per day**
- Polycom Speakerphone (long distance charges apply) **125 per day**

## ADDITIONAL EVENT SUPPORT EQUIPMENT

- Laser Pointer **15 per day**
- Wireless Slide Advance **45 per day**
- Connector Cables: HDMI, VGA **40 per day**
- Power Strips / Extension Cords **15 each per day**
- Charging Station: (4) USB Ports, (5) Outlets **35 each per day**
- Dance Floor **250**
- Table Numbers and Holders (set of 10) **50**
- LED Up-lighting, Various Colors **Pricing Varies**

**Additional audio/visual and technician services available with advanced notice. Set-up and delivery charges apply.**