



Hotel Vintage

Catering Menu

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

– Chef John Eisenhart, Pazzo Ristorante

KIMPTON

HOTEL VINTAGE

PORTLAND

Hotel Vintage

422 SW Broadway

Portland, Oregon, 97205

503-228-1212

503-225-1022 fax

Vintageplaza.com

RECEPTIONS

PASSED HORS D'OEUVRES

minimum order of 12 pieces per selection

HOT HORS D'OEUVRES

- Dates wrapped with pancetta
\$2.25 Each
- Chicken skewers
caper relish
\$2.25 Each
- Butternut squash soup shooters
crème fraiche
\$2.75 Each
- Mushroom and goat cheese profiterole
\$2.75 Each
- Tomato basil shoot shooters with parmesan cheese crouton
with parmesan cheese crouton
\$3.00 Each
- Truffled mozzarella crostini
\$3.00 Each
- Mini crab cake
fennel aioli
\$3.00 Each
- Pancetta wrapped shrimp
\$3.00 Each

COLD HORS D'OEUVRES

- Crostini with tomato
garlic, fresh basil and shaved reggiano
\$2.25 Each
- Crudite cosmopolitan
garbanzo dip
\$2.75 Each
- Roasted tomato and Mozzarella skewers
balsamic vinegar
\$2.50 Each
- Smoked salmon on latke
horseradish cream
\$3.25 Each
- Wild boar crostini
dried cherry mascarpone
\$2.75 Each
- Lemon poached prawns
harissa ketchup
\$2.75 Each
- Scallop ceviche spoons
\$3.00 Each
- Rare tuna on cucumber
aioli
\$3.25 Each
- Ahi tuna confit stifed in a pickled pepper
\$3.25 Each
- Beef tartare
lemon, parmesan, olive oil and sea salt
\$3.25 Each
- Market oysters
tarragon
AQ

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.

ANTIPASTI PLATTERS

10 person minimum for below platters

- Italian cured meats
brisaola, prosciutto, speck and various salami, with house-made breads
\$8 Per Person
- Imported and domestic hard and soft cheeses
with crackers and house-made breads
\$8 Per Person
- Seasonal vegetables
prepared grilled, roasted and raw
\$6 Per Person
- Assorted sliced seasonal fruits
\$6 Per Person

Combinations of any of the above
A choice of two selections ~ \$14 per guest
A choice of three selections ~ \$18 per guest
All Four selections ~ \$20 per guest

PASTA STATION

20 person minimum
choose 2
\$15 per person

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

CHEF ATTENDED STATIONS*

20 person minimum

SALMONE CEDAR BOARD *

Pacific salmon roasted on a cedar plank
with lemon caper gremolata
\$12 Per Person

CHEF'S CHARCUTERIE STATION *

- Assortment of artisan salumi sliced by the chef
- *Traditional accompaniments, breads, olives and giardiniera (pickled vegetables)*
\$10 Per Person

CRUDO BAR*

- Scallop ceviche spoons
- Beef tartare with crostini
- Local oysters
with traditional accompaniments
\$12 Per Person

BEEF TENDERLOIN CARVING*

Chef carved tenderloin of beef
Horseradish cream and natural jus
\$15 Per Person

PRIME RIB CARVING*

Chef carved baron of beef
Horseradish cream and natural jus
\$14 Per Person

DESSERT DISPLAY

Choose three:
White chocolate and espresso truffles; Valrhona macaroons; Blueberry tart with pastry cream; Mini ricotta cookies; chocolate mousse cup with whipped cream; mini tiramisu
\$10 Per Person

+ Chef attendant required at \$100 fee for 2 hours

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

DINNER

PLATED DINNER

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

SALAD COURSE

Choose one

- **Mista Salad** *Mixed greens with red wine vinaigrette*
\$7 Per Person
- **Barbatietola**
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

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.

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

PLATED DINNER CONTINUED

ENTRÉE

Select up to two entrees for your guests to choose from that evening. Note that the higher price item will prevail for all guests. Additionally, a vegetarian option will be made available to guests upon request. If you would like to give a choice of 3 items plus a vegetarian option, it can be arranged at an additional cost of \$4 per person.

- **Butternut squash and pumpkin Tortelli**
Squash and pumpkin filled pasta with sage brown butter sauce
\$24 Per Person
- **Pollo**
Free range roasted chicken breast with polenta, spinach and sherry vinaigrette
\$25 Per Person
- **Tonno**
Rare Hawaiian tuna with radicchio, parsley-citrus gremolata, tomato fregula
\$31 Per Person
- **Salmone**
Wild salmon with roasted fingerling potatoes, fennel and olive oil vinaigrette
\$33 Per Person
- **Storione**
Sturgeon with roasted heirloom squash, Brussels sprouts, and cider vinaigrette
\$32 Per Person
- **Vitello**
Roasted rack of veal with celery root puree, apple gremolata
\$43 Per Person
- **Maiale**
Braised pork shoulder with cannellini beans, fennel pollen and broccolini
\$26 Per Person
- **Porco**
Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote
\$26 Per Person
- **Bresato al barolo**
Grilled beef shortrib, chive potato puree, carrot gremolata
\$32 Per Person
- **Carne arostito (15 guest minimum required)**
Prime rib, whipped potatoes, seasonal greens and horseradish
\$35 Per Person
- **Filetto**
Roasted beef tenderloin wrapped with bacon, parmesan potatoes, escarole, 10-year balsamic vinegar
\$34 Per Person
- **Bistecca**
Roasted Grilled wagyu New York steak, whipped potatoes, 12-year manodori
\$47 Per Person

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.

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

DINNER BUFFET

\$65 Per Person

- House-made bread and butter
- Caffè Vita coffee and Mighty Leaf teas

SALAD COURSE

Choose two

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

MEAL COMPLIMENTS

- Add second pasta
\$3 Per Person
- Add third entree
\$6 Per Person

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 18 guests are required for dinner buffet. Please advise catering of any food allergies prior to event.

PASTA COURSE (OPTIONAL)

Choose one

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

DESSERT MINIATURES

Choose three

- White chocolate and espresso truffles
- Valrhona macarons
- Blueberry tart with pastry cream
- Mini tiramisu
- Chocolate mousse cup with whipped cream
- Mini ricotta cookies

ENTRÉE

Choose two

- **Pollo** *Free range roasted chicken breast with polenta, spinach and sherry vinaigrette*
- **Tonno** *Rare Hawaiian tuna with radicchio, parsley-citrus gremolata, tomato fregula*
- **Salmone** *Wild salmon with roasted fingerling potatoes, fennel and olive oil vinaigrette*
- **Storione** *Sturgeon with roasted heirloom squash, Brussels sprouts, and cider vinaigrette*
- **Maiale** *Braised pork shoulder with cannellini beans, fennel pollen and broccolini*
- **Porco** *Grilled Carlton pork chop with Swiss chard, shallots and rosemary-apple compote*
- **Bresato al barolo** *Grilled beef shortrib, chive potato puree, carrot gremolata*
- **Carne arostito carving (15 person minimum)** *Prime rib, whipped potatoes, seasonal greens and horseradish (\$100 chef fee applies)*
- **Filetto** *Roasted beef tenderloin wrapped with bacon, parmesan potatoes, escarole, 10-year balsamic vinegar*

BEVERAGES

BEER, WINE & SODA BAR

BEER SELECTION

Choose up to 5

- Mirror Pond Pale Ale (*on tap*)
\$6.00 each
- Domestic Bottles:
\$5.50 each
Budweiser, Bud Light, Miller Lite
- Imported and micro-brewed bottles:
\$6.25 each
Black Butte Porter, Widmer Hefeweizen, Heineken, Birra Moretti Pilsner, Stella Artois Lager, Guinness Stout, Corona, Beck's Non-alcoholic

NON-ALCOHOLIC BEVERAGES

- Assorted soft drinks:
Coke, Diet Coke, Sprite, Ginger Ale, San Pellegrino Aranciata and Limonata
\$3.50 Per Person
- Izzé's Sparkling Juices
\$4.00 Per Person
- Organic Dry Sodas
\$4 Per Person
- Bottled still and sparkling water
\$4 Per Person

HOUSE WINES

- Chardonnay
- *La Terre*
\$28 Per Bottle
- Cabernet Sauvignon
- *La Terre*
\$28 Per Bottle

WHITE WINE UPGRADE OPTIONS

- Prosecco
- *Ruffino, Treviso, NV, \$36*
- Sparkling Wine
- *Chateau Ste. Michelle, Washington, \$32*
- Pinot Grigio
- *Alois Lagader 'Riff', Italy, \$32*
- Pinot Gris
- *Willamette Valley Vineyards, Oregon, \$40*
- Sauvignon Blanc
- *Hess Select, California, \$32*
- Riesling
- *Chateau Ste. Michelle, Washington, \$33*
- Chardonnay
- *Franciscan Estate, Napa Valley, CA, \$45*
 - *Irony, Napa Valley, CA, \$36*

For additional upgraded wine options please consult your coordinator

RED WINE UPGRADE OPTIONS

- Chianti
- *Bolla, Tuscany, Italy, \$31*
- Regional Red Blend
- *Hogue, Columbia Valley, WA, \$31*
- Italian Red Blend
- *Banfi, Tuscany, Italy, \$34*
- Barbera d'Alba
- *Ca' del Baio, Piedmonte, Italy, \$42*
- Sangiovese
- *Maryhill, Washington, \$47*
- Super Tuscan
- *Villa Antinori, Tuscany, Italy, \$54*
- Pinot Noir
- *Mark West, California, \$33*
 - *Willamette Valley Vineyards, Oregon, \$51*
 - *Dobbles Family Estate, Oregon, \$65*
- Merlot
- *Columbia Winery, Washington, \$34*
- Syrah
- *Barnard Griffin, Washington, \$42*
- Cabernet Sauvignon
- *Canyon Road, California, \$34*
 - *Columbia Crest, Horse Heaven Hills, Washington, \$49*

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

COCKTAILS

All alcohol requires bartender
serving cocktails, beer & wine

DELUXE ESTATE LEVEL BRANDS

\$8.00 Per Drink
\$10.00 Per Martini

- *Beefeater Gin*
- *Absolut Vodka*
- *Tanqueray Gin*
- *Jack Daniels*
- *Jim Beam Bourbon*
- *Dewars Scotch*
- *Seagrams 7 Whiskey*
- *Bacardi Light Rum*
- *El Jimador Tequila*

RESERVE LEVEL BRANDS

\$9.00 Per Drink
\$11.00 Per Martini

- *Grey Goose Vodka*
- *Bombay Sapphire Gin*
- *Maker's Mark Bourbon*
- *Johnny Walker Black Scotch*
- *Crown Royal Whisky*
- *Appleton Estate Rum*
- *1800 Silver Tequila*

***Bartender fee of \$100 per bar applies to all full liquor bars. Fee is waived if bar reaches \$350 in sales, or if you host beer, wine and soda only**

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

COMPLIMENT YOUR BAR

WELLNESS

- **Good Earth**
Beefeater El Jimador Reposado tequila, green tea, honey syrup, lemon juice
\$11.00 Per Drink
- **Blackbird**
Beefeater gin, lime juice, basil syrup, muddled blackberries
\$11.50 Per Drink
- **The Reviver**
Square one organic vodka, Mighty Leaf chamomile citrus berry tea, apple juice
\$12.00 Per Drink

CLASSICS

- **Negroni**
Grey Goose vodka, Campari, sweet vermouth
\$12 Per Drink
- **Sazerac**
Maker's Mark bourbon, lemon peel, simple syrup, angostura bitters
\$12 Per Drink
- **Old Fashioned**
Maker's Bulliet Rye whiskey, Herbsaint pastis, simple syrup, peychaud's bitters and angostura bitters
\$12 Per Drink

KIMPTON CRAFTED

- **On Taylor**
Tanqueray gin, Lustau East India sherry, honey syrup
\$12 Per Drink
- **Cable Car**
Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup
\$11 Per Drink
- **La Perla**
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur
\$12 Per Drink

"SPIKE IT" STATIONS

HOT CHOCOLATE BAR

- *House-made hot cocoa*
- *Flavored syrups and house-made syrups*
- *Whipped cream, sprinkles, marshmallows, mini cookies*
- *Chambord, Frangelico and Rumpelintz*
\$13 Per Person (2 hours)

HOT APPLE CIDER BAR

- *Apple cider*
- *Whipped cream, dried apple rings, cinnamon sticks, milling spice bags, rum, honey, hot water and lemon*
- *Rum and whiskey*
\$12 Per Person (2 hours)

COFFEE CART

- *Caffe Vita regular and decaffeinated coffees*
- *House made syrups, flavored whipped cream, sprinkles, little cookies*
- *Bailey's, Frangelico, Kahlua, Whiskey, and sugar cubes*
\$15 Per Person (2 hours)