



*the* **DUNIWAY**  
**CATERING MENU**



## Jackrabbit

Chris Cosentino & Oliver Wharton

*The design concept for Jackrabbit combines the creative approach of Chris Cosentino's behind the scenes kitchen craftsmanship with the grit, flavor, and character that makes Portland one of the country's premier dining and lifestyle destinations. As with kitchen environments; the ingredients of Jackrabbit's interiors are meticulously selected and come together to create vignettes that highlight key areas of use. Chef Cosentino's philosophy is to use everything the animal gives us, which we also reiterated by utilizing the entire space. This was further developed by keeping to Chef's holistic approach of simplicity, sustainability, authenticity, and craft. The design embraces Portland and Chef Cosentino's approach to cooking and lifestyle. The design and layout works in tandem with the kitchen and bar again reiterating the philosophy practiced there. The result will be a synergy between flavor and atmosphere, place and taste. Jackrabbit will feature an extensive raw bar, gin-centric cocktail program, house-cured meats and dishes highlighting the area's rich ingredient sourcing. Embodying Portland's spirit of conviviality, we will feature large-format signature plates spotlighting local meats.*

# BREAKFAST & BRUNCH BUFFETS

*All Breakfast & Brunch Buffets include:*

*Orange Juice*

*Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Minimum of 15 Guests. Breakfast served for 90 minutes.*

## CONTINENTAL BREAKFAST \$29

Seasonal Fruits

House-Made Granola & Greek Yogurt

Assortment of Fresh Baked Pastries & Muffins

## LOG CABIN BREAKFAST \$45

Continental Breakfast enhanced with Scrambled Eggs, Breakfast Potatoes & a choice of one item from each category:

### **Meats:**

Breakfast Sausage

House-Smoked Bacon

### **Sweets:**

Buttermilk Pancakes

French Toast Bread Pudding

Bob's Red Mill Ten Grain Porridge,

Macerated Dried Fruit & "Bee Local" Honey

## JACKRABBIT BRUNCH \$60

Seasonal Fruits

House-Made Granola & Greek Yogurt

Assortment of Fresh Baked Pastries & Muffins

Bob's Red Mill Ten Grain Porridge,

Spinach, Poached Eggs & Cheese

Scrambled Eggs

House-Smoked Bacon

Jackrabbit Charcuterie: Ham, Terrine, Paté & Baguette  
with Home-Made Jams & Butter

Little Gem Caesar Salad

Roasted Beet Salad with Smoked Mascarpone, Pistachios,  
& Watercress

Avocado Toast with Smoked Salmon, Horseradish,  
& Salmon Roe

Hamburger Slider with Bacon, Cheddar & Aioli

Choice of Two House-Pressed Juice Shots

## POWER BREAKFAST \$39

Seasonal Fruits

House-Made Granola & Greek Yogurt

Bob's Red Mill Ten Grain Porridge,

Macerated Dried Fruits & "Bee Local" Honey

Egg White Frittata with Seasonal Vegetables

Breakfast Sausage or House-Smoked Bacon

Choice of Two House-Pressed Juice Shots

## HOUSE-PRESSED JUICE SHOTS

**Green**

kale, celery, apple, mint, basil

**Red**

beet, ginger, red-delicious apple

**Orange**

turmeric, carrot, orange

## BREAKFAST & BRUNCH ENHANCEMENTS

Priced per Person:

Scrambled Eggs & Breakfast Potatoes	\$8
Breakfast Sausage, House-Smoked Bacon	\$7
Buttermilk Pancakes	\$8
Bob's Red Mill Ten Grain Porridge, Savory or Sweet	\$8
Smoked Salmon with Capers, Hard-Boiled Eggs, Bowery Bagels, & Herb Cream Cheese	\$12
"The Duniway" Breakfast Sandwich – English Muffin, Bacon, Egg, & Smoked Cheddar	\$12
Crumpets, Country Ham & Poached Egg	\$12
House-Pressed Juice Shots	\$7
Bloody Mary Bar (details on page 6)	\$25
Bellini Bar (details on page 6)	\$25

# DUNIWAY BREAK PACKAGE

*Includes Continental Breakfast Buffet, AM Refresh & PM Break*

*Continental served for 90 minutes. Breaks served for 30 minutes.*

**\$60 per person**

## CONTINENTAL BREAKFAST BUFFET

*Seasonal Fruits  
House-Made Granola & Greek Yogurt  
Assortment of Fresh Baked Pastries & Muffins  
Orange Juice  
Jackrabbit Signature Vittoria Coffee Blend  
Steven Smith Tea Assortment*

## MORNING REFRESH

*Jackrabbit Signature Vittoria Coffee Blend  
Steven Smith Tea Assortment  
Variety of Soft Drinks*

## AFTERNOON BREAK

*Choice of One Creative Break, details on page 6:*

*Vittoria Cold Brew Coffee & Blue Star Donuts  
Pop and Pork-Corn  
Cookie Affair  
Crudit  & Dips  
Build-Your-Own Trail Mix Bar*

## BREAK ENHANCEMENTS

*“The Duniway” Breakfast Sandwich*

<i>English Muffin, Bacon, Egg &amp; Smoked Cheddar</i>	<i>\$12/person</i>
<i>Buttermilk Pancakes</i>	<i>\$8/person</i>
<i>Bob’s Red Mill Ten Grain Porridge, Savory or Sweet</i>	<i>\$8/person</i>
<i>Strawberry Blondies</i>	<i>\$8/person</i>
<i>Cheesecake Bites with Seasonal Fruit</i>	<i>\$8/person</i>
<i>Chocolate Mousse &amp; Hazelnuts</i>	<i>\$8/person</i>
<i>Mini Cr�me Br�l�e</i>	<i>\$8/person</i>
<i>Unsweetened Fresh Brewed Iced Tea</i>	<i>\$6/person</i>
<i>Orange Juice, Grapefruit Juice, or Lemonade</i>	<i>\$6/person</i>



# À LA CARTE

## SNACKS

<i>Freshly-Baked House-Made Cookies or Brownies</i>	\$52/dozen
<i>Biscotti</i>	\$52/dozen
<i>Whole Fruit</i>	\$4/each
<i>Seasonal Sliced Fruit</i>	\$7/person
<i>Signature Jackrabbit Nut Mix</i>	\$6/person
<i>House Tortilla Chips &amp; Salsa</i>	\$12/person
<i>Pretzels &amp; Potato Chips</i>	\$5/person
<i>Crudité &amp; Dips</i>	\$14/person

## BEVERAGES

<i>Assorted Soft Drinks, Flavored Sparkling Water, Bottled Water</i>	\$5/each
<i>Agua Fresca</i>	\$6/person
<i>Arnold Palmer</i>	\$6/person
<i>House-Pressed Juice Shots (Green, Red, or Orange)</i>	\$7/person
<i>Strawberry Honeybush Sparkling Tea</i>	\$6/person

## BEVERAGES BY THE GALLON

<i>Jackrabbit Signature Vittoria Coffee Blend</i>	\$108/gallon
<i>Steven Smith Tea Assortment</i>	\$108/gallon
<i>Unsweetened Fresh Brewed Iced Tea</i>	\$54/gallon
<i>Orange Juice, Grapefruit Juice, or Lemonade</i>	\$54/gallon

# SPECIALTY BREAKS

Served for 30 minutes.

## VITTORIA COFFEE & BLUE STAR DONUTS \$23/person

Assortment of Local Donuts from Blue Star Donuts

Served with Jackrabbit Signature Vittoria Coffee & Cold Brew Coffee

## POP AND PORK-CORN \$21/person

House-Seasoned Crispy Chicharrónes

Served with a Variety of Soft Drinks & Sparkling Water

## COOKIE AFFAIR \$24/person

Variety of Freshly-Baked, House-Made Cookies

Served with Chilled Milk, Soft Drinks & Jackrabbit Signature Vittoria Coffee Blend

## CRUDITÉ & DIPS \$22/person

Raw Seasonal Vegetables, accompanied by Carrot Harissa, Hummus & Salsa Verde

Served with a Variety of Soft Drinks & Sparkling Water

## BUILD-YOUR-OWN TRAIL MIX BAR \$23/person

Assorted Trail Mix Ingredients

Served with Freshly Brewed Iced Tea & Fruit-infused Spa Water

## BLOODY MARY BAR (served for 1 hour; \$175 bartender fee) \$27/person

Featuring Oregon Beer, Gin, Vodka, Aquavit, or Tequila

Served with Locally Grown Produce & House-Pickled Vegetables

## BELLINI BAR (served for 1 hour; \$175 bartender fee) \$27/person

Featuring Local Sparkling Wines, Non-Alcoholic Bubbles & Seasonal Juices

Served with Fresh Fruit Garnishes

## BEER GARDEN (served for 1 hour; \$175 bartender fee) \$25/person

Featuring Local Beers & Ciders

Served with Jackrabbit Nuts & Herbs

## WINE GARDEN (served for 1 hour; \$175 bartender fee) \$33/person

Featuring Local Red, White, and Rosé

Served with Local Cheeses

# SANDWICH & SALAD BUFFET

*All Lunch Buffets include:  
Freshly Brewed Unsweetened Iced Tea  
Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

Minimum of 15 Guests. Lunch served for 60 minutes.

## \$50 PER PERSON

### SOUP

*Chef's Seasonal Soup Selection*

### SALADS

*Choice of Three:*

**Caesar Salad** with Parmesan, Boquerones, Croutons & Lemon Anchovy Vinaigrette

**Local Greens Salad** with Fine Herbs & Citrus Vinaigrette

**Radicchio Salad** with Rogue River Blue Cheese, Grapes & Bacon Sherry Vinaigrette

**Little Gem Salad** with Pickled Red Onion, Radish & Green Goddess Dressing

**Baby Kale Salad** with Shaved Radish, Crispy Grains & Kale Ranch

### SANDWICHES

*Choice of Three:*

**Country Ham Sandwich** with Oregon Cheese, Arugula & Butter, on a Baguette

**Fried Chicken Sandwich** with Maple Syrup & Grandma Helen's Pickles, on a Brioche Bun

**Marinated Mushroom Sandwich** with Oregon Goat Cheese & Watercress, on Multi-Grain Bread

**Avocado Toast** with Smoked Salmon, Horseradish, Watercress & Salmon Roe, on Multi-Grain Bread

**BLT Sandwich** with Cured Bacon, Little Gem Lettuce & Tomato, on Multi-Grain Bread

**Pâté Sandwich** with Mustard & Cornichons, on a Baguette

**Grilled Cheese** with Aged Cheddar & "Bee Local" Honey

### DESSERTS

*Choice of One Specialty Dessert:*

**Lemon Pudding Cakes** with Graham Tuiles & Toasted Meringue

**Sticky Toffee Pudding & Mascarpone Cheese**

**Bay Leaf Panna Cotta** with Seasonal Fruit

**Classic Crème Brûlée** with Seasonal Marmalade & Citrus Tea Cakes

**Seasonal Crostata** with Vanilla Whipped Cream

**Salted Chocolate Ganache** with Hazelnut Butter Crunch

**Chocolate Fennel Cremeux & Biscotti**

# THE ROSE CITY BUFFET

*All Lunch Buffets include:  
Freshly Brewed Unsweetened Iced Tea  
Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Minimum of 15 Guests. Lunch served for 60 minutes.*

## **\$52 PER PERSON**

### **STARTERS**

*Choice of Two:*

**Caesar Salad** with Parmesan, Boquerones, Croutons & Lemon Anchovy Vinaigrette

**Local Greens Salad** with Fine Herbs & Citrus Vinaigrette

**Radicchio Salad** with Rogue River Blue Cheese, Grapes & Bacon Sherry Vinaigrette

**Little Gem Salad** with Pickled Red Onion, Radish & Green Goddess Dressing

**Baby Kale Salad** with Shaved Radish, Crispy Grains & Kale Ranch

**Chef's Seasonal Soup Selection**

### **ENTRÉES**

*Choice of Two:*

*Add an Additional Entrée for \$6 per person*

**Whole Roasted Cauliflower** with Pistachio, Harissa & Pickled Onion

**Roasted Local Chicken** with Fingerling Potatoes & Swiss Chard

**Porchetta** with Radishes, Arugula, Fennel & Salsa Verde

**Flank Steak** with Grilled Broccoli Rabe & Pickled Peppers

**Salmon** with Braised Lettuces, Seasonal Vegetables & Mint

**Braised Beef Short Ribs** with Roasted Onions & Romesco Sauce

**Crispy Pork Belly** with Roasted Apples, Pears & Watercress

### **DESSERTS**

*Choice of One Specialty Dessert:*

**Lemon Pudding Cakes** with Graham Tuiles & Toasted Meringue

**Sticky Toffee Pudding & Mascarpone Cheese**

**Bay Leaf Panna Cotta** with Seasonal Fruit

**Classic Crème Brûlée** with Seasonal Marmalade & Citrus Tea Cakes

**Seasonal Crostata** with Vanilla Whipped Cream

**Salted Chocolate Ganache** with Hazelnut Butter Crunch

**Chocolate Fennel Cremeux & Biscotti**



# CHRIS COSENTINO'S ITALIAN BBQ

*All Lunch Buffets include:  
Freshly Brewed Unsweetened Iced Tea  
Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Minimum of 15 Guests. Lunch served for 60 minutes.*

**\$50 PER PERSON**

## **ACCOMPANIMENTS**

*Salsa Verde, Chili Aioli, Hawaiian Rolls, Whole Grain Mustard*

## **PROTEIN**

*Choice of Two:*

*Add an Additional Protein for \$6 per person*

**Grilled Chicken**

**Smoked Meats**

**Roast Pork Belly**

**Pork & Fennel Zampini**

**Whole Roasted Cauliflower Agrodolce**

## **SIDES**

*Choice of Three:*

**Braised Gigante Beans**

**Braised Kale with Garlic Sofrito**

**Rigatoni Cacio e Pepe**

**Seasonal Slaw**

**Potatoes Puttanesca**

## **DESSERTS**

*Choice of One Specialty Dessert:*

**Lemon Pudding Cakes with Graham Tuiles & Toasted Meringue**

**Sticky Toffee Pudding & Mascarpone Cheese**

**Bay Leaf Panna Cotta with Seasonal Fruit**

**Classic Crème Brûlée with Seasonal Marmalade & Citrus Tea Cakes**

**Seasonal Crostata with Vanilla Whipped Cream**

**Salted Chocolate Ganache with Hazelnut Butter Crunch**

**Chocolate Fennel Cremeux & Biscotti**



# JACKRABBIT HOUSEMADE PASTA BUFFET

*All Lunch Buffets include:  
Freshly Brewed Unsweetened Iced Tea  
Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Minimum of 15 Guests. Lunch served for 60 minutes.*

**\$49 PER PERSON**

## **ACCOMPANIMENTS**

*Caesar Salad with Parmesan, Boquerones, Croutons & Lemon Anchovy Vinaigrette*

*Grand Central Bakery Fresh Bread & Garlic*

*Seasonal Vegetables*

## **ENTRÉES**

*Paccheri with Fingerling Potato, Green Beans & Herb Pesto*

*Rigatoni with Pork Ragu, Oregano & Parmesan Reggiano*

*Orecchiette with Italian Sausage, Broccoli Rabe & Mama Lil's Peppers*

*Mafaldine with Mushroom Sugo, Thyme & Pecorino*

## **DESSERTS**

*Choice of One Specialty Dessert:*

*Lemon Pudding Cakes with Graham Tuiles & Toasted Meringue*

*Sticky Toffee Pudding & Mascarpone Cheese*

*Bay Leaf Panna Cotta with Seasonal Fruit*

*Classic Crème Brûlée with Seasonal Marmalade & Citrus Tea Cakes*

*Seasonal Crostata with Vanilla Whipped Cream*

*Salted Chocolate Ganache with Hazelnut Butter Crunch*

*Chocolate Fennel Cremeux & Biscotti*



# DISPLAYS & CANAPÉS

Minimum of 10 Guests.

## SHOWCASE

*\$9/person*

*Vegetable Crudité & House-Made Assorted Dips*

## SEAFOOD

*\$30/person*

*Oysters, Chilled Shrimp, Steamed Clams, Mussels  
Aioli, Mignonette, Spicy Cocktail Sauce*

## CURED FISH PLATTER

*\$20/person*

*Smoked Sturgeon & Cured Salmon, Toast & Traditional Garnishes  
Add Osetra Caviar for \$110/ounce*

## LOCAL ARTISAN CHEESE BOARD

*\$15/person*

*Three of the Oregon's Best Cheeses  
Assorted Breads, Crackers, Toasted Hazelnuts & Seasonal Fruit*

## JACKRABBIT CHARCUTERIE BOARD

*\$22/person*

*A selection of Cured Meats, Marinated Olives, Pickled Vegetables  
Whole Grain Mustard, Baguette*

## COLD

*\$8 each minimum 20 pieces.*

*Seafood Cocktail*

*Country Ham & Seasonal Fruit*

*Chicken Liver Paté & Pickled Shallots*

*Smoked Carrot Tartare*

*Oysters on the Half-Shell & Salsa Verde*

*Country Paté, Mustard & Cornichon*

*Classic Beef Tartare*

*Tuna Crudo, Herbs & Lime*

*Deviled Eggs & Crispy Shallots*

## HOT

*\$10 each minimum 20 pieces*

*Dungeness Crab Arancini*

*Pork Belly & Oyster Sliders*

*Beef Meatballs, Marinara & Parmesan*

*Charcoal-roasted Eggplant, Ricotta & Pomegranate*

*Burger Sliders*

*Bacon, Gruyere, Tomato Sliders*

*"Buffalo Wings", Blue Cheese & Chili*

# STATIONS

*Add \$175 for an Attendant*  
Minimum of 25 Guests. Served for 90 minutes.

## VEGGIE STATION

*\$25/person*

*Choice of Two:*

*Whole Roasted Cauliflower Agrodolce*

*Carrot Harrisa*

*Grilled Eggplant, Cucumbers, Tahini, Pickled Peppers & Ricotta Salata*

*Farro Salad with Grilled Radicchio, Grapes, Tarragon, Blue Cheese & Cherry Vinaigrette*

*Roasted Beets with Hazelnuts, Arugula & Horseradish*

## CARVING STATION

*Includes House-Made Rolls, Grilled Vegetables & Assorted Condiments*

*Choice of One:*

*Porchetta*

*\$30/person*

*Dry-Aged Ribeye*

*\$55/person*

*Dry-Aged NY Strip*

*\$45/person*

*Oregon Lamb Leg*

*\$45/person*

*Whole Roasted Salmon*

*\$40/person*

## RISOTTO STATION

*\$30/person*

*Seasonal Vegetables and Choice of One: Mussels, Clams, Squid, or Shrimp*

## GYRO STATION

*\$35/person*

*Oregon Lamb Served with Traditional Accompaniments*

*House-Made Pita, Tomato Jam, Cucumber Salad, Local Feta & Romaine*

## SHELLFISH

*\$55/person*

*Raw & Cooked Shellfish & Seafood*

*Oysters, Clams, Mussels & Daily Catches*

*Tomatillo Mignonette & Hot Sauces*

# WINTER SEASON PLATED MEALS

*December – January – February*

*All Plated Menu Options Include:*

*Bread & Butter Service, Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Vegetarian Options are Available Upon Request with an Advance Headcount  
Dessert Selections on Page 17.*

## TWO COURSE

*Choice of One Entrée &  
One Beginning or One Dessert*  
**\$48 LUNCH**

## THREE COURSE

*Choice of One Entrée &  
One Beginning & One Dessert*  
**\$60 LUNCH    \$105 DINNER**

## BEGINNINGS

*Choice of One:*

*Treviso Salad with Rogue River Blue Cheese, Apples & Local Cider*

*Little Gem Lettuce with Pears, Pomegranate & Hazelnuts*

*Brussels Sprout Caesar with Parmesan & Croutons*

*Mixed Lettuce Salad with Market Vegetables & Pinot Noir*

*Winter Squash & Apple Soup with Fried Sage*

*Potato Leek Soup with Bacon & Parsley*

## ENTRÉES

*Choice of One:*

*Charred Beet with Taleggio, Watercress & Hazelnuts*

*Local Chicken with Roasted Celery Root, Preserved Lemon & Olives*

*Roasted Pork Loin with Caramelized Apples & Root Vegetable Slaw*

*Flat Iron Steak with Aligot Potatoes, Spinach & Green Peppercorns (Additional \$5/person)*

*Halibut with Potatoes, Kumquat, Castelvetrano Olives & Parsley (Additional \$5/person)*

*Striped Bass with Fregola, Leeks, Baby Carrots & Hazelnut Pistou (Additional \$5/person)*

*Braised Beef Short Ribs with Horseradish Potatoes & Meyer Lemon Gremolata*

*Crispy Pork Belly with Polenta, Broccoli Rabe & Pickled Peppers*

## SPECIALTY ITEMS

*Add to any Plated Meal for Listed Additional Price:*

*Lavender Rubbed Duck Breast with Endive & Orange*

*\$10/person*

*Braised Duck Legs with Celery Root Purée & Roasted Baby Vegetables*

*\$8/person*

*Aged Antique Beef Tenderloin*

*\$16/person*

*Roasted Saddle of Oregon Lamb*

*\$14/person*

*Foie Gras Upgrade*

*\$28/person*

# SPRING SEASON PLATED MEALS

*March - April - May*

*All Plated Menu Options Include:*

*Bread & Butter Service, Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Vegetarian Options are Available Upon Request with an Advance Headcount  
Dessert Selections on Page 17.*

## **TWO COURSE**

*Choice of One Entrée &  
One Beginning or One Dessert*  
**\$48 LUNCH**

## **THREE COURSE**

*Choice of One Entrée &  
One Beginning & One Dessert*  
**\$60 LUNCH    \$105 DINNER**

## **BEGINNINGS**

*Choice of One:*

- Little Gem Lettuce with Peas, Radish & Tarragon*
- Asparagus Salad with New Potatoes, Olives & Romesco*
- Broccoli DiCiccio Caesar with Parmesan*
- Spring Greens Salad with Market Vegetables & Pinot Noir*
- Carrot Ginger Soup with Crème Fraîche & Chervil*
- Wild Mushroom Soup with Croutons & Chive Crème Fraîche*

## **ENTRÉES**

*Choice of One:*

- Roasted Asparagus with Farro & Spring Vegetable Slaw*
- Local Chicken with Fingerling Potatoes, Asparagus & Green Garlic*
- Roasted Pork Loin with Fennel, Potatoes al Forno & Salsa Verde*
- Flat Iron Steak with Carrots, Peas, Potatoes & Umami Butter (Additional \$5/person)*
- Halibut with Braised Lettuce, Fava Beans, French Breakfast Radish & Mint (Additional \$5/person)*
- Local Salmon with Artichoke Barigoule & Herb Aioli*
- Braised Beef Short Ribs with Spring Vegetable Salad & Horseradish*
- Crispy Pork Belly with Rhubarb & Watercress*

## **SPECIALTY ITEMS**

*Add to any Plated Meal for Listed Additional Price:*

- Lavender Rubbed Duck Breast with Endive & Orange* **\$10/person**
- Braised Duck Legs with Celery Root Purée & Roasted Baby Vegetables* **\$8/person**
- Aged Antique Beef Tenderloin* **\$16/person**
- Roasted Saddle of Oregon Lamb* **\$14/person**
- Foie Gras Upgrade* **\$28/person**

# SUMMER SEASON PLATED MEALS

*June – July – August*

*All Plated Menu Options Include:*

*Bread & Butter Service, Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Vegetarian Options are Available Upon Request with an Advance Headcount  
Dessert Selections on Page 17.*

## **TWO COURSE**

*Choice of One Entrée &  
One Beginning or One Dessert*

**\$48 LUNCH**

## **THREE COURSE**

*Choice of One Entrée &  
One Beginning & One Dessert*

**\$60 LUNCH    \$105 DINNER**

## **BEGINNINGS**

*Choice of One:*

- Little Gem Lettuce with Cherry Tomatoes & Basil*
- Broccoli DiCiccio Caesar with Parmesan*
- Summer Greens Salad with Market Vegetables & Pinot Noir*
- Chilled Corn Soup with Avocado, Cilantro & Lime*
- Heirloom Tomato Gazpacho with Smoky Pimenton*
- Peach Panzanella with Arugula & Parmesan Reggiano*

## **ENTRÉES**

*Choice of One:*

- Whole Roasted Eggplant with Cherry Tomatoes, Cucumbers & Feta*
- Local Chicken with Blistered Cherry Tomatoes, Fingerling Potatoes & Niçoise Olives*
- Pork Loin with Summer Fennel Slaw & Salsa Verde*
- Flat Iron Steak with Heirloom Tomato Panzanella & Sauce Choron (Additional \$5/person)*
- Local Salmon with Fregola, Zucchini, Cherry Tomatoes & Hazelnut Aioli*
- Braised Beef Short Ribs with Blistered Cherry Tomatoes, Padron Peppers & Romesco*
- Crispy Pork Belly with Pole Beans, Radish & Charred Summer Onions*

## **SPECIALTY ITEMS**

*Add to any Plated Meal for Listed Additional Price:*

- |   |                    |
|---|--------------------|
| <i>Lavender Rubbed Duck Breast with Endive &amp; Orange</i>                   | <i>\$10/person</i> |
| <i>Braised Duck Legs with Celery Root Purée &amp; Roasted Baby Vegetables</i> | <i>\$8/person</i>  |
| <i>Aged Antique Beef Tenderloin</i>   | <i>\$16/person</i> |
| <i>Roasted Saddle of Oregon Lamb</i>  | <i>\$14/person</i> |
| <i>Foie Gras Upgrade</i>  | <i>\$28/person</i> |

# FALL SEASON PLATED MEALS

*September – October – November*

*All Plated Menu Options Include:*

*Bread & Butter Service, Jackrabbit Signature Vittoria Coffee Blend & Steven Smith Tea Assortment*

*Vegetarian Options are Available Upon Request with an Advance Headcount  
Dessert Selections on Page 17.*

## **TWO COURSE**

*Choice of One Entrée &  
One Beginning or One Dessert*  
**\$48 LUNCH**

## **THREE COURSE**

*Choice of One Entrée &  
One Beginning & One Dessert*  
**\$60 LUNCH    \$105 DINNER**

## **BEGINNINGS**

*Choice of One:*

- Mission Fig Salad with Arugula & Goat Cheese*
- Heirloom Tomato Salad with Burrata & Rosemary*
- Little Gem Lettuce with Green Goddess, Radish & Pickled Onions*
- Brussels Sprout Caesar with Parmesan & Croutons*
- Seasonal Green Salad with Shaved Vegetables*
- Autumn Squash Soup with Apple & Fried Sage*

## **ENTRÉES**

*Choice of One:*

- Stuffed Kabocha Squash with Farrotto, Kale & Roasted Onions*
- Local Chicken with Lacinato Kale, Rosemary Potatoes & Parmesan*
- Roasted Pork Loin with Apples, Brussels Sprouts & Mustard Jus*
- Flat Iron Steak with Aligot Potatoes, Spinach & Green Peppercorns (Additional \$5/person)*
- Halibut with Pumpkin, Shallots, Tatsoi & Orange (Additional \$5/person)*
- Striped Bass with Shelling Beans, Charred Onions, Kale & Breadcrumbs (Additional \$5/person)*
- Braised Beef Short Ribs with Butternut Squash, Mustard Greens & Pumpkin Seed Gremolata*
- Crispy Pork Belly with Polenta, Broccoli Rabe & Pickled Peppers*

## **SPECIALTY ITEMS**

*Add to any Plated Meal for Listed Additional Price:*

- Lavender Rubbed Duck Breast with Endive & Orange* **\$10/person**
- Braised Duck Legs with Celery Root Purée & Roasted Baby Vegetables* **\$8/person**
- Aged Antique Beef Tenderloin* **\$16/person**
- Roasted Saddle of Oregon Lamb* **\$14/person**
- Foie Gras Upgrade* **\$28/person**



# DESSERT SELECTIONS

## DESSERTS

*Choice of One Specialty Dessert; Price Included in Plated Meal:*

- Lemon Pudding Cakes** with Graham Tuiles & Toasted Meringue
- Bay Leaf Panna Cotta** with Seasonal Fruit
- Salted Chocolate Ganache** with Hazelnut Butter Crunch
- Seasonal Crostata** with Whipped Vanilla Cream
- Chocolate Fennel Cremeux & Biscotti**
- Sticky Toffee Pudding & Mascarpone Cheese**
- Classic Crème Brûlée** with Seasonal Marmalade & Citrus Tea Cakes

## ENHANCED DESSERTS

*Price in Addition to Plated Meal:*

- Seasonal Fruit Cobbler** with Fresh Whipped Cream *\$8/person*
- Tiramisu** with Mascarpone Cream & Amaretti Cookies *\$8/person*
- House-Made S'Mores Board** *\$12/person*  
*Chocolate Bars, Graham Crackers, Toasted Mallows & Marshmallow Meringues*
- House-Made Artisan Cheese Board** *\$12/person*  
*Selection of 3 Oregon Cheeses & Seasonal Accoutrements*  
*Dried Fruits, House-Made Crackers*



# EVENT BAR SERVICE

Attendant fee of \$175 applies to each bar. One Bartender per 100 guests is recommended.

Pricing below is based on per glass.

To offer bar service on a cash basis, add \$0.75 per beverage for bartender gratuity.

Cash Bars have a minimum of \$500 per bar

## GOLD BAR \$12

Absolut Vodka, Tanqueray Gin, 1800 Silver Tequila, Bacardi Superior Rum, Jack Daniel's Whiskey, Bulleit Rye Whiskey, Dewar's 12 Year Scotch, Bushmill's Irish Whiskey

## PLATINUM BAR \$14

Tito's Vodka, Hendrick's Gin, Casamigos Blanco Tequila, Atlantico Platino Rum, Knob Creek Bourbon, Glenmorangie 10 Year Single Malt Scotch, Jameson Irish Whiskey

## PORTLANDER BAR \$15

New Deal Vodka, House Spirits Aviation Gin, Eastside Distilling Sliver Rum, Rogue Dead Guy Whiskey, Eastside Distilling Burnside Bourbon

## OREGON & WASHINGTON WINES

### Red Wines

Cooper Mountain Pinot Gris, Willamette Valley \$12

Chehalem Inox Chardonnay, Willamette Valley \$14

Willamette Valley Vineyards Riesling \$12

Maryhill Sauvignon Blanc, Columbia Valley \$11

Stoller Rosé, Willamette Valley \$16

### White Wines

Erath Pinot Noir, Willamette Valley \$15

Cloudline Pinot Noir, Willamette Valley \$16

NXNW Red Blend, Washington \$11

14 Hands Cabernet, Columbia Valley \$14

Seven Falls Merlot, Columbia Valley \$13

### Sparkling Wines

Domaine Ste. Michelle Brut, Washington \$11

Underwood Rosé Bubbles, Oregon \$12

Assorted Soft Drinks \$5

Flavored Sparkling Water, Bottled Water \$5

Energy Drink \$6

## BEER

### Domestic Beers \$6.5

Budweiser, Bud Light, Miller Lite,

Coors Light

### Import & Premium Beers \$7

Heineken, Corona, Blue Moon,

Samuel Adams, Stella Artois

### Oregon Beers & Hard Ciders \$7.5

Bridgeport, Full Sail, Deschutes,

Widmer Brothers, Anthem, Ninkasi



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## PACKAGE BAR SERVICE

### BEER & WINE

One Hour	\$22
Two Hours	\$28
Three Hours	\$30
Four Hours	\$33

### GOLD COCKTAILS

One Hour	\$26
Two Hours	\$32
Three Hours	\$34
Four Hours	\$37

### PLATINUM COCKTAILS

One Hour	\$31
Two Hours	\$37
Three Hours	\$39
Four Hours	\$42

Priced per guest. Hours must be consecutive. All packages include beer, wine & sodas.

Upgrade to The Portlander Bar local liquor brands for \$6 per guest.

## THE CANNERY

Get all of the perks of a Beer & Wine bar for your event but without all the fuss of glassware! Join us & enjoy a true NW experience with a selection of Oregon's very own wine, beer & cider (all canned of course!)

One Hour	\$22
Two Hours	\$28
Three Hours	\$30
Four Hours	\$33
~	

One Hour	\$24
Two Hours	\$28
Three Hours	\$30
Four Hours	\$33
~	

## BOURBON BAR

Our Bourbon Bar showcases top selections of Bourbon & Rye Whiskeys, Assortment of Local Bitters, Ginger Beer, Campari, Sweet Vermouth, & Traditional Mixers

## BATCHED BEVERAGES

\$500 per gallon

**Manhattan** – Bourbon, Sweet Vermouth, Bitters

**Margarita** – Blanco Tequila, Lime, Agave Syrup

**Cosmopolitan** – Vodka, Cranberry, Citrus

**Negroni** – Gin, Campari, Sweet Vermouth

## SIGNATURE COCKTAILS

\$12 per glass

**Pacific NW Smash** – Buffalo Trace Bourbon, Mint Tea Simple Syrup, Lemon, Marionberries

**6 FT Rabbit** – Bombay Sapphire Gin, Giffar Pamplemousse Liquor, Grapefruit Juice, Liquor Strega

**Roots 2.0** – Bulleit Rye, Averna Amaro, Rootbeer Syrup, Angostura Bitters

# EVENT PLANNER'S GUIDE

*Please read the following Hotel Policies & Procedures for catered events:*

## **GRATUITY & SERVICE CHARGES**

All food & beverage prices are subject to 14.52% Gratuity (or current gratuity in effect on the day of the event pursuant to the applicable collective bargaining agreement), 7.48% Administrative Fee. Gratuity is fully distributed to servers & where applicable, bussers &/or bartenders assigned to the event. Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

## **MEAL SERVICE**

Plated meal service is based on a two (2) hour serve time. An additional charge will be assessed if desserts will be served at breaks following the designated meal period to ensure the quality and presentation of the products. An additional \$5 will be assessed to each plate when offering 2 or more plated entrees.

Buffets (breakfast, lunch, reception & dinner) are served for the designated time indicated on the menu. Breakfast & lunch buffets have minimums as indicated on the menus. If your guarantee is less than the indicated minimum, you will be assessed an additional \$6 per person. Dinners have a minimum of 15 guests. If your guarantee is less than 15, you will be assessed an additional \$8 per person. Due to health regulations & quality concerns, items from the buffet cannot be served during mid-morning, afternoon, or evening breaks.

## **FOOD & BEVERAGE**

In addition to our published menu suggestions our culinary, catering & events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants & dietary requirements. Our goal is to deliver a memorable experience through culinary skill.

Our menus are subject to change & ingredients may vary based on seasonality or availability.

All Food & Beverage, including alcohol, must be purchased through the Hotel & served by Hotel staff.

## **GUARANTEE**

The final attendance must be specified three business days prior to the event. This number will be considered your minimum guarantee & is not subject to reduction. You will be charged for your final guarantee or number in attendance, whichever is the greater.

## **MEETING SPACE**

Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional fee of \$100 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

## **SIGNAGE**

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area in private function areas only. The Hotel reserves the right to approve all signage. All signs must be professionally printed & should be free standing or on an easel. The Hotel will assist in hanging banners; a \$75 charge per banner will apply.

## **LINENS & VENDORS**

Black, white, and ecru linens & napkins are available through the Hotel at no extra charge. Specialty linens and napkins are available through outside vendors. Your event manager will be happy to assist you with these services.

The Hotel has a list of recommended vendors so that we may assist them in servicing your event. All deliveries should be coordinated with your event manager.

## **AUDIO / VISUAL**

For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team & state of the art equipment. Their team will assist with all audio visual equipment, rigging, electrical & internet needs to make a memorable event.

Please contact the PSAV sales team at 503-241-7468.