

Hors D'oeuvre Receptions

Willamette Package

(Minimum 25 Guests)

**One and One Half Hour Hors d'oeuvre Reception
to Include:**

Four Hot Selections
Three Cold Selections
Two Platters
One Carved Item
One Specialty Station

\$33.00+ Per Person

Cascade Package

(Minimum 75 Guests)

**One and One Half Hour Hors d'oeuvre Reception
to Include:**

Four Hot Selections
Four Cold Selections
Three Platters
Two Carved Items
One Specialty Station

One Ice Carving
Custom Designed by Chef Ward

\$37.00+ Per Person

Prices do not include customary 21% service charge

Prices subject to change

02/09

Doubletree Hotel Portland

1000 NE Multnomah · Portland, OR 97232 · (503) 281-6111

Pacific Northwest Buffet Dinner Package

One Half Hour Hors d'oeuvre Reception to Include:

Two Hot Selections
Two Cold Selections

Northwest Cheese Board
Vegetable Crudit  Display with Dip

Buffet Dinner to Include:

Mixed Greens with Candied Hazelnuts, Dried Cranberries and Rogue River Bleu Cheese
Crisp Iceberg Salad with Roasted Tomatoes, Sunflower Seeds and Peppercorn Ranch Dressing
Seafood Penne Pasta Salad

Dinner Entr  Selections:

Served with Chef's Selection of Farm Fresh Seasonal Vegetables, Herb and Cranberry Rice Pilaf,
Fire Roasted Baby Red Potatoes, and Freshly Baked Rolls with Butter

Please Select Three of the Following Entr es:

Pepper and Chive Seared Chicken~with Dijon Cream

New York Strip Loin~with Cabernet Sauce and Yamhill Mushrooms

Lemon and Chive Glazed Salmon Filet~with Pacific Shrimp and Pesto Cream

Roasted Vegetable and Spinach Rigatoni~with Champagne Cream Sauce and Sun-dried Cranberries

Parmesan Crusted Halibut~with Basil Pesto Cream Sauce

\$40.00+ Per Person

Carved Prime Rib of Beef

With Natural Juices and Creamed Horseradish

Additional \$7.00+ Per Person

\$75.00 Carver Fee

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Lloyd Center Plated Dinner

Salad Selections

Please Select One of the Following:

Marketplace Salad

Mixed Greens, Ripe Tomato, Shredded Carrots and Cucumber
Tossed with Herb Vinaigrette Dressing

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons and Shaved Parmesan Cheese,
Served with our Classic Caesar Dressing

House Salad

Crisp Greens with Sun-Dried Oregon Berries, Rogue River Bleu Cheese and Candied Hazelnuts with Herb Vinaigrette

Traditional Spinach Salad

Fresh Spinach with Sliced Mushrooms, Chopped Egg and Bermuda Onions Tossed in Honey Mustard Dressing

Dinner Entrée Selections

Served with Chef's Selection of Fresh Seasonal Vegetables and Freshly Baked Rolls with Butter

Chicken Marsala

Pan-seared Boneless Chicken Breast and Sautéed Mushrooms
finished with Marsala Sauce
Served over Garlic Mashed Potatoes
\$31.50+ Per Person

Crab Stuffed Salmon

With Brie and Lemon Buerre Blanc and Yukon Gold Potato
Cakes
\$37.00+ Per Person

Pepper and Chive Seared Chicken

Served over Wild Yamhill Mushroom Risotto with Dijon Cream
\$32.00+ Per Person

Parmesan Crusted Halibut

With Saffron Sticky Rice and Basil Pesto Cream Sauce
Market price + Per Person

Garlic Pepper Crusted Flat Iron

With Demi Glaze and Crumbled Smokey Rogue River Bleu
Cheese over Rosemary Red Potato Mash
\$36.00+ Per Person

Petite Filet Mignon and NW Salmon Filet

Pepper Crusted Beef Filet with Red Wine Reduction, Salmon
Filet Dry Rubbed and Smoked Tomato Beurre Blanc and
Roasted Fingerling Potatoes
\$50.00+ Per Person

Garden Pepper Steak

Grilled Rib-eye Steak with Roasted Peppers and Onions,
Peppered Demi Glaze and Oven-fired Red Potatoes
\$37.00+ Per Person

Petite Filet Mignon and Asiago Chicken

Garlic and Pepper Crusted Beef Tender, Asiago Crusted
Chicken Served with Wild Rice Pilaf and Tomato Chutney
\$49.00+ Per Person

For Choice of 2 Entrees Add \$1.00 Per Person

**One Half Hour Hors d'oeuvre Reception of Northwest Cheese Board and Vegetable Crudite with Dip
Add \$3.00 Per Person**

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Hot Selections

Mushrooms Stuffed with Pesto Sausage
Pork Pot Stickers - Pan Seared with Soy Ginger Dipping Sauce
Dungeness Crab Cakes with Caper Remoulade
Mini Quiche Lorraine with Pancetta and Scallions
Egg Rolls with Sweet and Sour Sauce
Crab Stuffed Mushrooms with Hollandaise Sauce
Chicken Satay with Spicy Peanut Sauce
Mini Chicken Cordon Bleu
Coconut Shrimp
Cashew Chicken Spring Rolls
Beef Satay
Mini Brie en Croute
Oaxacan Meatballs in Chile Tomato Sauce
Blackened Chicken Satay

Cold Selections

Asparagus Wrapped in Smoked Ham
Fresh Mozzarella Wrapped with Prosciutto
Fried Plantain Chip with Jerk Chicken and Mango Relish
Smoked Salmon with Cream Cheese
Deviled Eggs with Bay Shrimp
Assorted Finger Sandwiches
Jumbo Prawns on Ice
Assorted Sushi
Salmon Lox on Mini Bagel
Assorted Crostini: Spicy Shrimp, Roasted Red Pepper, Pesto Chicken
And Spinach Goat Cheese
Beef Tenderloin-Marinaded, Seared and Crusted with Pommerey Mustard and
Chopped Parsley
Served on Garlic Toast Point
Ahi Tuna on Crispy Wonton with Pickled Ginger and Wasabi

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Platters and Displays

Tour of Italy Antipasto Display

Peppered Salami · Marinated Cauliflower · Roasted Red Peppers · Kalamata Olives · Artichoke Hearts · Hard-Cooked Eggs · Pepperoncini · Provolone Cheese · Mozzarella

International & Northwest Cheese Display

Gouda · Brie · Dilled Havarti · Swiss · Jack · Jarlsburg · Jalapeño Jack · Tillamook Cheddar
· Water Crackers and Baguette Slices

Sliced Fresh Seasonal Fruits

With Honey Yogurt Sauce

Marketplace Deli Display

Smoked Turkey Breast · Peppered Salami · Cracked Pepper Roasted Beef · Sugar Glazed Ham
· Served with Silver Dollar Rolls and Appropriate Condiments

Farm Fresh Vegetable Display

Carrots · Cucumber · Zucchini · Bell Pepper Strips · Broccoli Florets · Cauliflower Florets · Cherry Tomatoes · Scallions · Green Chile Cilantro Dip

Northwest Smoked Salmon Display

A Side of Smoked Salmon Served with Lemon · Capers · Chopped Onions
Cream Cheese with Dark Rye Bread and Mini Bagels

From the Carving Board

All Items are Carved to Order and Served with
Silver Dollar Rolls and Appropriate Condiments

Roasted Turkey Breast with Cranberry Relish

Marinated Roast Sirloin of Beef

Honey Mustard Glazed Ham

Potlatch Salmon

\$75.00 Carver Fee Per Item

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Cooked-to-Order Stations

Oregon Coast Station

Jumbo Prawns Sautéed in White Wine, Garlic and Lemon Juice and Scallops Sautéed with Champagne, Lime and Butter

Pacific Rim Station

Santuka Marinated Chicken, Assorted Asian Vegetables, Teriyaki Beef Teriyaki Sauce and Black Bean Sauce

Pasta Station

Penne with Alder Smoked Chicken, Spinach , Sun-dried Oregon Cranberries, Hood River Hazelnuts, Bow-Tie Pasta with Rock Shrimp and Roasted Tomato Sauce with Warm Garlic Bread Sticks

Fajita Station

Strips of Marinated Chicken Breast and Flank Steak, Flour Tortillas, Grated Cheddar and Jack Cheeses, Sautéed Onions, Bell Peppers, Pico de Gallo, Guacamole, Sour Cream

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Beverage Service

A \$95.00 Bartender Fee per Bar will Apply

	HOUSE	PREMIUM
Mixed Drinks	\$5.75+	\$6.75+
Imported Beer	\$4.75+ per bottle	\$4.75+ per bottle
American Beer	\$4.25+ per bottle	\$4.25+ per bottle
Northwest Micro Beer	\$4.75+ per bottle	\$4.75+ per bottle
House Wine	\$5.75+ per glass	\$7.00+ per glass
Mineral Waters	\$3.00+ each	\$3.00+ each
Soft Drinks	\$3.00+ each	\$3.00+ each
Cordials	\$7.25+ each	\$7.25+ each

KEGS OF BEER

American

Budweiser · Miller GD · Henry's P.R. · Coors Light
\$400.00+ per keg

Microbrews

Widmer Hefeweizen · Portland Ales · Seasonal Mactarnahan's
\$450.00+ per keg

WINE SELECTIONS

Sparkling White Wines

Freixenet	\$28.00+ per bottle
Asti Spumanti	\$36.00+ per bottle

White Wines

Beringer White Zinfandel, California	\$28.00+ per bottle
Beringer Chardonnay, California	\$28.00+ per bottle
Rex Hill Chardonnay, Willamette Valley, Oregon	\$30.00+ per bottle
Chateau St. Michelle Riesling, Columbia Valley, Washington	\$30.00+ per bottle
King Estate Pinot Gris, Willamette Valley, Oregon	\$30.00+ per bottle
Sokol Blosser Evolution, Dundee Hills, Oregon	\$32.00+ per bottle

Red Wines

Beringer Stone Cellars Cabernet, California	\$28.00+ per bottle
Beringer Stone Cellars Merlot, California	\$28.00+ per bottle
Covey Run Merlot, Yakima Valley, Washington	\$30.00+ per bottle
Genesis Cabernet, Columbia River Valley, Washington	\$29.00+ per bottle
Erath Pinot Noir, Dundee Hills, Oregon	\$32.00+ per bottle
Hogue Syrah, Columbia River Valley, Washington	\$30.00+ per bottle
Sokol Blosser Meditrina, Dundee Hills, Oregon	\$32.00+ per bottle

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