



RiverPlace Hotel

# Catering Menu

“Is that USDA organic, or Oregon organic, or Portland organic?”

– CARRIE BROWNSTEIN, PORTLANDIA



RiverPlace Hotel

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[www.riverplacehotel.com](http://www.riverplacehotel.com)

**RiverPlace Hotel**

# **All day packages**

## HEALTHY EATING MEETING

### PORTLANDIA BREAKFAST BUFFET

- Egg white frittata *seasonal vegetables*
- Seasonal sliced fruit
- House-made granola *organic greek yogurt*
- Sliced tomato and cottage cheese
- Cream of quinoa *almond milk, apricot preserves, coconut*
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

### BELMONT LUNCH BUFFET

- Seasonal soup
- Roasted beets *avocado, red onion, sherry vinegar, arugula*
- Grilled chicken breast and heirloom grain salad *cucumbers, herbs, lemons, tomatoes, olive oil*
- Confit tuna nicoise *green beans, hard boiled egg, olives, zinfandel vinaigrette*
- House-made bread and butter
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

### WELLNESS BREAK

- Build-your-own trail mix bar
- Fresh fruit smoothies: *green tea, mango, papaya or blueberry, banana, flax seed, greek yogurt*

### ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Coconut water

**\$90 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

## LIVE LIKE A LOCAL MEETING

### ROSE CITY BREAKFAST BUFFET

- Selection of freshly baked miniature pastries *whipped butter, house-made preserves*
- Seasonal sliced fruit
- Home fried potatoes
- Banana bread french toast *chocolate ganache*
- Three cheese scramble
- Choice of bacon or sausage
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

### SELLWOOD LUNCH BUFFET

- Organic Sauvie Island greens *radish, tomato, herbs, sauvignon blanc vinaigrette*
- Arugula salad *pears, endive, smoked blue cheese, red wine vinaigrette*
- Herb roasted chicken *white wine mustard jus*
- Cedar plank salmon *citrus honey glaze*
- Seasonal vegetables
- Garlic and herb roasted potatoes
- House-made bread and butter
- Chef's Seasonal Dessert
- Caffe Vita coffee and Mighty Leaf teas

### THREE DEGREES BREAK

- Togarashi-lime popcorn
- House pickled veggies

### ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Crater Lake sodas

**\$91 Per Person**

## BOARD ROOM MEETING

### BRIDGE TOWN BREAKFAST BUFFET

- Selection of freshly baked miniature pastries *whipped butter, house-made preserves*
- Seasonal sliced fruit
- Organic greek yogurt
- Cream of quinoa *almond milk, apricot preserves, coconut*
- Caffe Vita coffee and Mighty Leaf teas
- Fresh fruit juices

### LAURELHURST LUNCH BUFFET

- Creamy wild mushroom soup
- Baby spinach *hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette*
- Butter lettuce *blue cheese, pickled onions, candied pecans, buttermilk dressing*
- Slow roasted pork loin *honey thyme jus*
- Grilled flank steak *red wine onions, chimichuri*
- Seasonal vegetables
- Scallion whipped potatoes
- House-made bread and butter
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

### TAKE A BREAK

- House-made potato chips *jalapeno lime salt*
- The cookie jar *freshly baked cookies, bars*

### ALL-DAY BEVERAGES

- Caffe Vita coffee and Mighty Leaf teas
- Assorted soft drinks
- Domestic still & sparkling water

### \$89 Per Person

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