



RiverPlace Hotel

# Catering Menu

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

– CARRIE BROWNSTEIN, PORTLANDIA



RiverPlace Hotel

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Portland, OR 97201

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

**RiverPlace Hotel**

# **Breakfast**

## PDX BREAKFAST BUFFET

- Selection of freshly baked miniature pastries  
*whipped butter, house-made preserves*
- Seasonal sliced fruit
- Caffè Vita coffee and Mighty Leaf teas
- Fresh fruit juices

**\$19 Per Person**

## THE “503” BREAKFAST BUFFET

- Selection of freshly baked miniature pastries  
*whipped butter, house-made preserves*
- Seasonal sliced fruit
- Home fried potatoes
- Scrambled eggs
- Choice of bacon or sausage
- Caffè Vita coffee and Mighty Leaf teas
- Fresh fruit juices

**\$25 Per Person**

## RIP CITY BREAKFAST BUFFET

- Build-your-own breakfast taco *tortillas, eggs, chorizo, potatoes, veggies, cotija, cheddar, salsa verde*
- Seasonal sliced fruit
- Caffè Vita coffee and Mighty Leaf teas
- Fresh fruit juices

**\$27 Per Person**

## PORTLANDIA BREAKFAST BUFFET

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

**\$27 Per Person**

## 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
- Caffè Vita coffee and Mighty Leaf teas
- Fresh fruit juices

**\$30 Per Person**

## COMPLIMENT YOUR BREAKFAST

- House-made donuts *custard, chocolate ganache*  
\$36 Per Dozen
- Bagels *traditional and lemon cream cheeses*  
\$32 Per Dozen
- House-made granola and greek yogurt  
\$6 Per Person
- Chicken sausage  
\$7 Per Person
- Chorizo breakfast burritos  
\$8 Per Person
- Tofu and spinach scramble wraps  
\$8 Per Person
- House-cured salmon platter  
*traditional accompaniments*  
\$13 Per Person
- Omelet Station  
*\*requires chef attendant (\$100 per hour)*  
\$13 Per Person

## PLATED BREAKFAST

Available for on-site orders  
up to 15 guest

*Includes Caffè Vita coffee or Mighty Leaf tea and Fresh fruit juice*

- Cream of quinoa  
*almond milk, apricot, coconut*  
\$16 Per Person
- Meyer lemon pancakes  
*hazelnuts, vanilla-maple syrup*  
\$20 Per Person
- 2 eggs any style  
*choice of bacon, sausage or ham*  
\$21 Per Person
- 3D Omelet  
*tasso ham, sweet peppers, onions, cheddar*  
\$21 Per Person
- House-cured salmon  
*bagel, cream cheese, capers, tomato*  
\$22 Per Person
- Egg white scramble  
*greens, quinoa, tomatoes, avocado*  
\$22 Per Person
- Chiliquiles verde  
*shrimp, cojita, over easy eggs, crème*  
\$22 Per Person
- Hanger steak  
*eggs, home fries, house-made worcestershire*  
\$33 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 breakfast 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.