



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

RiverPlace Hotel

Dinner

DINNER BUFFET

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

Choice of two starters

- **Seasonal soup**
Chef's daily selection
- **Organic Sauvie Island greens**
radish, tomato, herbs, sauvignon blanc vinaigrette
- **Hearts of romaine**
black pepper crouton, parmesan, white-anchovy dressing
- **Baby spinach**
hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette
- **Butter lettuce**
blue cheese, pickled onions, candied pecans, buttermilk dressing

Choice of two sides

- **Roasted seasonal vegetables**
- **Roasted Cauliflower** *confit garlic, herbs*
- **Braised Greens** *bacon, onions, garlic*
- **Herb and garlic roasted potatoes**
- **Scallion whipped potatoes**
- **Slow cooked bacon and cheddar grits**
- **Toasted almond and currant rice pilaf**

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. For dinner events of less than (25) 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.

Choice of two entrees

- **Penne pasta**
roasted eggplant, artichoke, confit tomato, pecorino, preserved lemon pesto
- **Orecchiette pasta**
spicy fennel sausage, braised greens, garlic, tomato sauce
- **Herb roasted chicken**
white wine mustard jus
- **Slow roasted pork loin**
honey-thyme jus
- **Cedar plank salmon**
citrus chili glaze
- **Grilled flank steak**
red wine onions, chimichuri
- **Roasted sirloin**
house-made worcestershire

\$52 Per Person

MEAL COMPLIMENTS

- Add third starter
\$4 Per Person
- Add third side
\$4 Per Person
- Add third entree
\$8 Per Person

CARVING STATIONS

- **House roasted turkey***
truffle-black pepper gravy (each serves 20-25)
\$220 Each
- **Slow roasted steamship pork***
saffron-honey jus (each serves 30)
\$240 Each
- **Slow roasted leg of lamb***
cucumber, cumin yogurt sauce, tart cherry jus (each serves 15)
\$285 Each

- **Country pit ham***
creole mustard (each serves 40)
\$300 Each
- **Slow roasted steamship beef***
red wine jus, horseradish (each serves 40-50)
\$350 Each
- **Slow roasted prime rib***
house-made worcestershire, horseradish crème (each serves 20)
\$395 Each

*requires chef attendant
\$100 Per Hour

DESSERT

- **Flourless chocolate cake**
citrus crème fraiche, salted caramel
\$9 Per Person
- **Carrot-date cake**
chevre frosting, orange gastrique
\$9 Per Person
- **Seasonal fruit crisp**
\$8 Per Person
- **Assorted dessert buffet**
Fruit selections may vary based on seasonality
Cast-iron apple crisp, almond crumble
Mini fruit tarts, vanilla custard
Flourless chocolate cake slices, meringue
Carrot-date cupcakes, lemon frosting
\$12 Per Person

PLATED DINNER

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

STARTER

Choose one

- **Seasonal soup**
Chef's daily selection
- **Wild mushroom soup**
- **Organic Sauvie Island greens**
radish, tomato, herbs, sauvignon blanc vinaigrette
- **Hearts of romaine**
black pepper crouton, parmesan, white-anchovy dressing
- **Baby spinach**
hazelnuts, pecorino, roasted peppers, preserved lemon vinaigrette
- **Butter lettuce**
blue cheese, pickled onions, candied pecans, buttermilk dressing

Add second starter course

\$8 Per Person

ENTRÉE

Choose one

- **Market vegetarian**
Chef's seasonal selection
\$34 Per Person
- **Roasted chicken breast**
garlic mashed potatoes, farm vegetables, white wine mustard jus
\$39 Per Person
- **Grilled pork chop**
stone-ground grits, braised cabbage, cider-bourbon butter
\$40 Per Person

- **Black garlic and herb roasted cod**
fingerling potatoes, turnips, preserved lemon-olive tapenade
\$47 Per Person
- **Cedar plank salmon**
lemon whipped potatoes, red chard, citrus chili glaze
\$52 Per Person
- **Grilled NY strip**
roasted fingerling potatoes, wild mushrooms, worcestershire
\$58 Per Person
- **Rack of lamb**
polenta cake, seasonal vegetables, tart cherry jus
\$60 Per Person
- **Bistro filet and salmon duo**
whipped potatoes, braised greens, salsa verde, truffled red wine reduction
\$67 Per Person

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date
Price per person will be based on highest priced entrée selection

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Beverages

BEER & WINE

* Requires bartender serving beer & wine
\$50 per station

BEER

assorted domestic and imported beers, seasonal microbrews
\$6 Per Bottle

DRAGONBOAT WINES

LaTerre Chardonnay & Cabernet Sauvignon, CA
\$36 Per Bottle

SAILBOAT WINES

*Hogue Cellars Chardonnay, Sauvignon Blanc,
Pinot Grigio, Cabernet Sauvignon, Merlot
Columbia Valley, WA*
\$40 Per Bottle

YACHT WINES

*Genesis by Hogue Cellars Chardonnay, Syrah,
Cabernet Sauvignon
Columbia Valley, WA*
\$45 Per Bottle

HOUSE SPARKLING WINE

*Chateau St. Michelle Brut
Columbia Valley, WA*
\$45 Per Bottle

Please inquire about our full wine list

NON-ALCOHOLIC BEVERAGES

- Organic Caffe Vita coffee and organic Mighty Leaf teas
\$60 Per Gallon
- Fresh fruit juice or lemonade
\$40 Per Pitcher
- Freshly brewed organic iced tea
\$28 Per Pitcher
- Cold Brew Coffee (Iced)
\$70 per pitcher
- Sun Tea *chamomile, meyer lemon, cider*
\$45 per pitcher
- Berry Fizz *raspberry, soda, green tea*
\$45 per pitcher
- Assorted soft drinks
\$3.50 Each
- Local crater lake sodas
\$4.25 Each
- Bottled domestic still water
\$4 Each
- Bottled domestic sparkling water
\$4 Each
- Coconut water
\$6 Each

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COCKTAILS

* Requires bartender
serving cocktails, beer &
wine
\$100 Per Station

WILLAMETTE
COCKTAILS
\$8 Per Drink
\$11 Per Martini

- *Smirnoff Vodka*
- *Beefeater Gin*
- *Jim Beam Bourbon*
- *Bacardi Light Rum*
- *Crown Royal Whisky*
- *El Jimador Tequila*
- *Courvisier VS Cognac*
- *Johnny Walker Red Scotch*

COLUMBIA COCKTAILS
\$10 Per Drink
\$13 Per Martini

- *Absolut Vodka*
- *Tanqueray Gin*
- *Maker's Mark Bourbon*
- *Flor de Cana Rum*
- *1800 Silver Tequila*
- *Courvisier VSOP Cognac*
- *Johnny Walker Black Scotch*
- *Glenlivet 12 yr.
Single Malt Scotch*

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COMPLIMENT YOUR BAR

WELLNESS

- **Superberry fizz**
Beefeater gin, lemon, Canton ginger liqueur, simple syrup, blueberries
\$9.50 Per Drink
- **Organic agave margarita**
El Jimador Reposado tequila, organic agave nectar, fresh lime juice
\$9.50 Per Drink
- **Red dawn**
Portland 88, limoncello, lemon juice, pomegranate grenadine
\$10 Per Drink

CLASSICS

- **Kimpton house dry martini**
Tanqueray gin, Noilly Pratt dry vermouth
\$13 Per Drink
- **Manhattan**
Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries
\$14 Per Drink
- **Old Fashioned**
Maker's Mark, lemon peel, simple syrup, Angostura bitters
\$13 Per Drink
- **Daiquiri**
Flor de Cana, Castor sugar, lime juice
\$11 Per Drink
- **Mojito**
Bacardi, lime juice, simple syrup, mint leaves, soda
\$9.50 Per Drink

KIMPTON CRAFTED

- **On Taylor**
Tanqueray 10 gin, Lustau East India sherry, honey syrup
\$11 Per Drink
- **Cable Car**
Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup
\$10 Per Drink
- **La Perla**
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur
\$10 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- *Fresh lemonade, ice teas, aromatic syrups and flavors, fruits, additional fruit purees and juices*
- *Bourbon, gin, St. Germain*
\$20 Per Person (2 hours)

COLOR MY BUBBLES

- *Juices and purees, assorted herbs*
- *Sparkling wine, liqueurs*
\$15 Per Person (2 hours)

COFFEE CART

- *fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies*
- *Bailey's, Frangelico, Irish coffee setup, kahlua*
\$15 Per Person (2 hours)

BLOODY MARY BAR

- *Tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, pickled vegetables, spices*
- *Smirnoff vodka, Beefeater gin*
\$18 Per Person (2 hours)