



RiverPlace Hotel

Catering Menu

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

– CARRIE BROWNSTEIN, PORTLANDIA



RiverPlace Hotel

1510 SW Harbor Way

Portland, OR 97201

503.228.3233

503.295.6190 fax

www.riverplacehotel.com

RiverPlace Hotel

Lunch

WASHINGTON PARK BOXED LUNCH (to-go only)

- Seasonal pasta salad
- Kettle chips
- Freshly baked cookie

choice of two sandwiches below

- Smoked turkey and muenster *garlic aioli, tomatoes, arugula*
- Shaved ham and swiss *house-made pickles, grain mustard aioli*
- Roast beef on house-made kaiser roll *horseradish slaw, tomatoes*
- Grilled chicken salad *red grapes, apples, pecans, butter lettuce*
- Grilled vegetable wrap *spinach tortilla, roasted red pepper tahini*

\$27 Per Person

HILLSDALE LUNCH BUFFET

- Organic Sauvie Island greens
radish, tomato, herbs, sauvignon blanc vinaigrette
- Penne pasta salad
cucumber, tomato, castelvetro, smoked chevre, pesto, almonds
- Herb roasted beef, smoked turkey breast, smoked chicken salad
- Tillamook cheddar, provolone
- Lettuce, tomatoes, house-made pickles, red onions, pickled veggies, grain mustard, seasonal aioli, assortment of breads
- House-made potato chips
- Cookies and brownies
- Caffe Vita coffee and Mighty Leaf teas

\$27 Per Person

HOLLYWOOD LUNCH BUFFET

- Romaine *cotija, tomatoes, avocado, chili-buttermilk vinaigrette, tortilla strips*
- Quinoa *beans, corn, onion, cucumber, pickled onion*
- Warm flour tortillas
- Achiotte chicken *grilled scallions*
- Adobo beef fajitas *peppers and onions*
- Shredded lettuce, queso fresco, house-made salsa and guacamole
- Chef's seasonal dessert
- Caffe Vita coffee and Mighty Leaf teas

\$31 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 lunch events of less than (20) 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.

BELMONT LUNCH BUFFET

- Seasonal soup
- Roasted beets
avocado, red onion, sherry vinegar, arugula
- Grilled chicken breast and heirloom grain salad
cucumbers, tomatoes, herbs, lemon, 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

\$34 Per Person

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

\$35 Per Person

COMPLIMENT YOUR LUNCH

- Chef's seasonal soup
\$4 Per Person
- Penne pasta
eggplant, artichoke, confit tomato, pecorino, preserved lemon pesto
\$6 Per Person
- Grilled flank steak
red wine onions, chimichuri
\$8 Per Person

PLATED LUNCH

- House-made bread and butter
- Chef's Seasonal Dessert *daily selection*
- Caffè Vita coffee and Mighty Leaf teas

STARTER

Choose one

- **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

Add second starter course

\$7 Per Person

ENTRÉE

Choose one

- **Market vegetarian**
Chef's seasonal selection
- **Roasted chicken breast**
garlic mashed potatoes, farm vegetables, white wine mustard jus
\$34 Per Person
- **Grilled pork chop**
stone-ground grits, braised cabbage, cider-bourbon butter
\$36 Per Person
- **Black garlic and herb roasted cod**
fingerling potatoes, turnips, preserved lemon-olive tapenade
\$37 Per Person
- **Cedar plank salmon**
lemon whipped potatoes, red chard, citrus chili glaze
\$39 Per Person
- **Grilled NY strip**
roasted fingerling potatoes, wild mushrooms, house-made worcestershire
\$42 Per Person
- **Bistro filet**
blue cheese butter, whipped potatoes, spinach, house-made worcestershire
\$45 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
20 person minimum for multiple entrée selections

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.