



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**

# **Reception**

## HOT HORS D'OEUVRES

- Spinach and feta spanakopita  
\$30 Per Dozen
- Zucchini fritters  
*tarragon aioli*  
\$31 Per Dozen
- Leek and gruyere tartlet  
*pinot noir-black pepper glaze*  
\$31 Per Dozen
- Falafel  
*pickled jalapeno, mint yogurt*  
\$31 Per Dozen
- Crispy shrimp skewer  
*sweet and sour cucumber sauce*  
\$39 Per Dozen
- Ginger bbq shrimp  
*steam bun, lemon grass, worcestershire*  
\$40 Per Dozen
- Crispy shrimp and chorizo eggroll  
*tomatillo salsa*  
\$38 Per Dozen
- Pigs in a blanket  
*andouille sausage, creole mustard, puff pastry*  
\$38 Per Dozen
- Curried chicken skewers  
*mint-curry yogurt*  
\$37 Per Dozen
- Mini twice baked potato  
*bacon, crème fraiche, chives*  
\$36 Per Dozen
- Teriyaki beef skewers  
*charred pineapple glaze*  
\$39 Per Dozen

## COLD HORS D'OEUVRES

- Flatbread  
*mint-garbanzo pesto, preserved lemon olive oil*  
\$31 Per Dozen
- Grilled crostini  
*feta, olives, cucumber, basil pesto*  
\$31 Per Dozen
- Wild mushroom bruschetta  
*goat cheese, herb salad*  
\$32 Per Dozen
- Polenta cake  
*chevre, charred tomato-pine nut relish*  
\$32 Per Dozen
- Deviled eggs  
*traditional*  
\$33 Per Dozen  
(add smoked salmon or Dungeness crab, +\$6 per Dozen)
- Potato pancake  
*smoked salmon, crème fraiche*  
\$37 Per Dozen
- Shrimp cocktail shooter  
*preserved lemon cocktail sauce*  
\$40 Per Dozen
- Seared Wagyu beef  
*Baguette crostini, onion jam, horseradish cream*  
\$42 Per Dozen
- Double smoked bacon rilette  
*cornmeal brioche, tomato jam*  
\$38 Per Dozen

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. A minimum of 2 dozen per selection must be ordered. Please advise catering of any food allergies prior to event.

## DISPLAYED HORS D'OEUVRES

- **Market fresh vegetables**  
*buttermilk dip, house vinaigrette*  
**\$7 Per Person**
- **Grilled vegetables**  
*balsamic glaze*  
**\$7 Per Person**
- **Seasonal fresh fruit**  
**\$8 Per Person**
- **Trio of dips**  
*smoked salmon, caramelized onion, roasted red pepper hummus*  
**\$10 Per Person**
- **Artisan cheeses**  
*local and domestic cheeses, house made preserves, dried fruit and nuts*  
**\$9 Per Person**
- **Antipasti**  
*citrus marinated olives, eggplant caviar, salami and cured meats, marinated vegetables*  
**\$12 Per Person**
- **Cured meats and cheeses**  
*artisan sliced cured meats, local and domestic cheeses, dried fruit and nuts, citrus marinated olives, house made preserves*  
**\$15 Per Person**
- **Chilled seafood**  
*oysters on the half shell, poached shrimp, seasonal ceviche, smoked mussels*  
**\$18 Per Person**

## STATIONED APPETIZERS

### TACO TRUCK\*

- Tortillas
- Pork carnitas
- Beef asada
- Roasted salsa de chile de arbol
- Tomatillo and avocado salsa
- *Limes, pico de gallo, cabbage, onions, cilantro, radish*  
**\$22 Per Person**

### A TASTE OF BBQ SHRIMP\*

- 3D signature ginger bbq shrimp *lemongrass, worcestershire*
- Traditional bbq shrimp *creole seasoning, garlic, butter, lemon*
- *Jalapeno and chive biscuits, roasted garlic foccacia*  
**\$24 Per Person**

### CEVICHE BAR\*

- Octopus  
*cucumber, tomato, cilantro, jalapeno*
- Hamachi  
*citrus soy, crispy ginger, serrano*
- Salmon  
*horseradish cream, apple, lemon*
- *Fried plantains, wontons, tortilla and taro root chips*  
**\$25 Per Person**

### O-SHUCKS!\*

- Shucked Oysters, *mignonette, cocktail sauce, lemons*
- NW Oysters, *salmon jerky, cucumber gelée, salmon roe*
- Oysters Rockefeller, *garlic, parmesan, spinach, butter*
- Bacon-wrapped Oysters, *barrel-aged hot sauce*  
**\$26 Per Person**

\*requires chef attendant  
**\$100 Per Hour**

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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)