

**CELEBRATE • PARTY • STAYPINEAPPLE**



# **CATERING MENU**

50 SW Morrison Street, Portland, OR 97204 • [www.staypineapple.com](http://www.staypineapple.com)

## Thank you for planning your event with Hotel Rose & Bottle + Kitchen



Throughout the planning process, we invite you to meet with our chef to create a custom menu that will perfectly accentuate your event. Certain items can be made vegan, gluten-free or dairy-free upon request. Please note that while outside food (with the exception of dessert) is not allowed, our culinary team is happy to create any specific dishes to best fit your needs.

To ensure that ingredients are fresh, please notify your Group Service Manager of final choices and quantities at least one (1) week prior to your event. In addition, please notify us of any quantity changes at least three (3) business days prior to your event.

A dedicated service team will be available to take your attendee's beverage orders throughout the event space. You may also have a fully-stocked private bar that is exclusively for your guests. Looking to add something memorable to your event? Ask about our wine tasting stations, mimosa and bloody mary bars, and specialty cocktails.

Should you desire to enhance your event with rentals, please provide us with your list and we will coordinate all ordering, delivery, and pickup. Depending on the style, events with greater than 50 guests may require additional glassware, silverware, etc. Please note that these rentals are an additional fee that will be added to the final bill.

Applicable taxes and 24% service charge apply. 100% of the service charge is distributed to staff.  
Menu selections are guaranteed 72 hours prior to event date. All menu items and prices are subject to change.

# BUFFETS



## BREAKFAST

*minimum 10 people.*

### CONTINENTAL

fresh fruit  
assorted yogurts  
assorted pastries  
coffee, decaf and tea

### AMERICAN

scrambled eggs  
smoked bacon  
fried potatoes  
fresh fruit  
assorted pastries  
coffee, decaf and tea

### BREAKFAST TACOS

scrambled eggs  
black beans  
roasted vegetables  
smoked bacon  
salsa verde  
jack cheese  
lime crema  
corn tortillas  
coffee, decaf and tea

## LUNCH & DINNER

*minimum 10 people.*

### SALAD BAR

mixed greens  
grape tomatoes  
kalamata olives  
assorted cheeses  
avocado  
housemade croutons  
assorted dressings  
bread/rolls

### SANDWICH BOARD

assorted breads  
local sliced cheese  
housemade hummus  
roasted turkey breast and ham  
lettuce, tomato and red onion  
seasonal pasta salad  
fresh green salad with vinaigrette

### LEMON HERB CHICKEN

roasted potatoes  
seasonal vegetables  
fresh green salad with vinaigrette  
bread/rolls

### SLIDER BAR

*2 per guest*  
shredded chicken  
pulled pork  
beef patties & bacon  
bbq sauce  
tomato and onion  
cheese  
brioche buns  
fries and fry sauce

### TACO CART

*3 per guest*  
street taco corn tortillas  
shredded chicken  
pulled pork  
pico de gallo  
avocado  
salsa  
lime crema  
cotija cheese  
rice and beans

## DESSERT & DRINKS

**Pineapple-Shaped  
Shortbread**

**Dark Chocolate  
Brownie Tray**

**Unlimited  
Coffee & Tea**

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# APPETIZERS & BAR



## APPETIZER PLATTERS

### Wings (10 ppl)

pineapple teriyaki or spicy buffalo

### Harvest Board

rotating selection of locally curated meats & cheeses

### Bacon Wrapped Dates

chorizo | bacon | balsamic reduction

### Nachos Station

pulled pork or shredded chicken | cheese blend | pico de gallo | avocado | salsa | lime crema | cotija cheese

## BAR PACKAGES

*All beverages subject to 24% service charge.*

### SILVER PACKAGE

wine by the glass

beers

cocktails

(additional cost for shaken/stirred cocktails)

#### liquors:

- wheatley vodka
- old forester bourbon
- aviation gin
- sailor jerry's rum
- dewar's white label scotch
- arette blanco tequila
- maison rouge cognac

### GOLD PACKAGE

wine by the glass

beers

cocktails

(additional cost for shaken/stirred cocktails)

#### liquors:

- tito's vodka
- elijah craig bourbon
- bulleit rye
- aviation gin
- bombay gin
- mt gay black barrel rum
- johnny walker black scotch
- corazón blanco tequila

### PLATINUM PACKAGE

wine by the glass

beers

cocktails

(additional cost for shaken/stirred cocktails)

#### liquors:

- belvedere vodka
- basil hayden bourbon
- knob creek rye
- the botanist gin
- el dorado rum
- glenlivet 12 year
- código blanco tequila
- hennessy vs

*\*liquor substitutions and custom cocktails per request*

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# BOXED LUNCHES

*includes choice of any salad or sandwich.  
served with chips, pineapple cookie and a drink*

## House Salad

mixed greens | tomato | olive | red onion |  
house vinaigrette

## Chop Chop Salad

romaine lettuce | arugula | kalamata olives |  
genoa salami | grape tomatoes | mozzarella |  
pepperoncini | sherry vinaigrette

## Caesar Salad

romaine lettuce | parmesan | housemade croutons |  
tomatoes | caesar dressing

## Chicken Sandwich

creamy pineapple slaw | lettuce | tomato |  
dijonnaise | brioche bun

## Ham & Cheese

black forest ham | cheddar | dijonnaise | lettuce |  
tomato | onion | 9 grain bread

## Veggie

avocado | provolone | cheddar | hummus |  
dijonnaise | lettuce | tomato | onion | 9 grain bread

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