

HOTEL ROSE CATERING MENU

50 SW Morrison Street | Portland, OR 97204

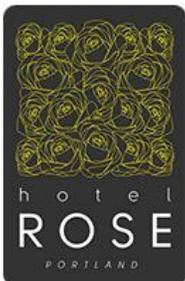
Thank you for planning your event with Hotel Rose and Bottle + Kitchen!

While planning your event, we invite you to meet with our chef de cuisine 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 the dishes that fit your needs.

To ensure that all ingredients are fresh, please notify the Group Service Manager of your choices and quantities at least one week prior to your event. Please notify us of any quantity changes at least three (3) business days prior to your event, as this is the number on which the final bill is based. If your event requires a private bar, please detail this at least two weeks in advance.

Your dedicated servers will take drink orders from guests in 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.



BREAKFAST BUFFETS

breakfast choices and counts due one week prior to event

THE CONTINENTAL

freshly brewed groundworks coffee
harney & sons tea
seasonal fruit
greek yogurt
granola
house made muffins
\$16.00 per guest

BREAKFAST BAR TACOS

freshly brewed groundworks coffee
harney & sons tea
scrambled eggs
breakfast potatoes
sausage
roasted vegetables
refried beans
salsa verde
jack cheese
chipotle cream
corn tortillas
\$24.00 per guest

B+K BREAKFAST

freshly brewed groundworks coffee
harney & sons tea
seasonal fruit
scrambled eggs
house made pastries
assorted toast
butter, preserves
breakfast potatoes
bacon
\$22.00 per guest

ROSE CITY BREAKFAST

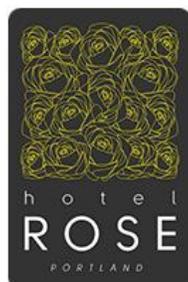
freshly brewed groundworks coffee
harney & sons tea
seasonal frittata with vegetables & local cheese
roasted potatoes
seasonal fruit
fresh green salad
bacon
\$24.00 per guest

UNLIMITED COFFEE & TEA

freshly brewed groundworks coffee
harney & sons tea
\$7.00 per person

ADD ONS

orange juice **\$12.00 per half gallon**



ENTRÉE BUFFETS

menu choice and counts due one week prior to event

SANDWICH BOARD

assorted breads (gluten free upon request)
local sliced cheese, house made hummus, lettuce, tomato, onion, mayo & mustard
roasted turkey breast, black forest ham, and slow roasted beef
seasonal pasta salad & fresh green salad with vinaigrette
\$22.00 per guest | Lunch
\$27.00 per guest | Dinner

THE TACO CART

romaine salad with lime cilantro dressing
green chili shredded chicken & carnitas
served with refried beans, cabbage slaw
toppings of chipotle cream, tomatoes, jack cheese, house salsa verde
corn tortillas
\$24.00 per guest | Lunch
\$29.00 per guest | Dinner

THE MADISON

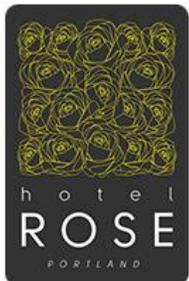
roasted pork loin with house made applesauce
smashed potatoes
seasonal vegetables
fresh green salad with vinaigrette
\$24.00 per guest | Lunch
\$29.00 per guest | Dinner

THE ALDER

lemon herb chicken breast
roasted potatoes
seasonal vegetables
fresh green salad with vinaigrette
grand central baguette
\$25.00 per guest | Lunch
\$30.00 per guest | Dinner

THE COLUMBIA

pan roasted salmon with a sweet chili glaze
roasted potatoes
fresh green salad with vinaigrette
broccoli
grand central baguette
\$28.00 per guest | Lunch
\$33.00 per guest | Dinner



**ADD ON SOUP + \$2 per guest*

**ADD ON PROTEIN: chicken + \$4, Pork + \$4, steak + \$7, salmon + \$7*



all pricing subject to 24% service charge | happy to accommodate dietary restrictions | February 2020

SNACKS

menu choices and counts due one week prior to event

MEAT + CHEESE PLATTER

cured meats, assorted cheeses, seasonal fruit, nuts, crackers
\$9.00 per guest

HUMMUS PLATTER

house made hummus served with fresh vegetables & warm pita
\$6.00 per guest

DIP TRIO PLATTER

three assorted house made dips served with fresh vegetables & corn chips
\$6.00 per guest

HEALTHY CHOICE PLATTER

berry & granola yogurt parfaits, whole fruit, trail mix
\$8.00 per guest

DIY TRAILMIX BAR

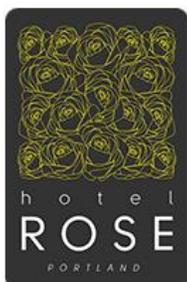
salty pretzels, assorted nuts, dried fruit, chocolate pieces
\$9.00 per guest

SWEET + SALTY BREAK

sea salt popcorn, trail mix, chocolate chip cookie bites
\$9.00 per guest

FRESH FRUIT PLATTER

seasonal sliced fruit
\$6.00 per guest



APPETIZERS

menu choices and counts due one week prior to event

CHEESE PLATTER

domestic and imported cheeses, seasonal fruit, nuts, preserves, crackers
\$100.00 per platter for 20 guests

CHARCUTERIE PLATTER

selection of cured meats, mustards, house pickles, breads
\$120.00 per platter for 20 guests

SEASONAL FRUIT PLATTER

assorted fresh fruit
\$60.00 per platter for 20 guests

AVOCADO DIP

creamy avocado & nut dip served with corn chips
\$40.00 per bowl for 20 guests

HUMMUS PLATTER

house made hummus served with fresh vegetables and warm pita
\$60.00 per platter for 20 guests

B+K JALEPENO POPPERS

seasonal combinations
\$30.00 per dozen

SMOKED SALMON BITES

house smoked salmon on a cucumber slice with herb cream cheese and capers
\$36.00 per dozen

SPICY BEEF SKEWERS

red chili pepper marinade, grilled
\$35.00 per dozen

SWEET & SOUR CHICKEN SKEWERS

tangy grilled chicken
\$32.00 per dozen

B+K WINGS

crispy with chili garlic sauce
\$18.00 per dozen

BACON WRAPPED DATES

chorizo, medjool date
\$30.00 per dozen

PARMESAN FRIES

porcini salt, parmesan
\$30.00 per chafer

DEVEILED EGGS

seasonal accompaniments
\$30.00 per dozen

CRAB CAKES

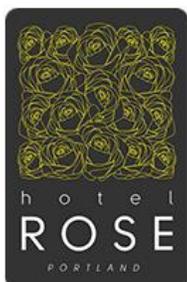
mini cakes served with dill cream
\$38.00 per dozen

CRISPY CHICKPEA CAKES

carrot puree and basil
\$22.00 per dozen

CHICKEN TAQUITO

chili lime chicken, corn tortilla, salsa, sour cream, jack cheese
\$35.00 per dozen



*minimum two (2) dozen for items priced per dozen



DESSERT & BEVERAGES

dessert choices and counts due one week prior to event

DESSERT

homemade chocolate sheet cake

devil's food cake with chocolate fudge buttercream
\$30.00 per cake, feeds 20

homemade brownies

\$36.00 per dozen

freshly baked cookies

chocolate chip or peanut butter
\$36.00 per dozen

chocolate torte bites (GF)

topped with caramel, berries & whipped cream
\$25.00 per dozen

homemade pie tarts

fresh berries & cream or pecan
\$45.00 per two dozen of one flavor

apple berry crumble

\$40.00 per pan, feeds 25 guests

outside dessert fee

please inquire

BEVERAGES

unlimited groundworks coffee and harney & sons tea

\$7.00 per guest

assorted sodas & sparkling water

\$4.00 on consumption

juice

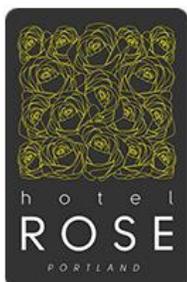
orange juice
\$12.00 per half gallon

mimosa bar

\$75.00 hosted bar fee
house champagne
orange, grapefruit & pineapple juices
\$25.00 per bottle
charged per bottle of champagne opened

beer, wine, cocktails

please refer to private bar packages below



PRIVATE BAR PACKAGES

private bar request due two weeks prior to event

Hosted Banquet Bar

(\$150 hosted bar fee, charged on consumption & all beverages subject to 24% service charge)

Silver Package

Wine by the glass: \$10

Beers: price per bottle \$4-8

Well liquor: \$6-7 + \$2 for shaken/stirred cocktail

Liquors: Oregon Springs Vodka, Evan Williams Bourbon, Gordon's Gin, Castillo Silver Rum, Ballentine's Finest Scotch, Piedra Azul Tequila, Christian Brothers Brandy

Gold Package

Wine by the glass: \$12

Beer: price per bottle \$4-8

Call liquor: \$8-9 + \$2 for shaken/stirred cocktail

Liquors: Ketel One Vodka, Bulleit Bourbon, Bulleit Rye, Aviation Gin, Bombay Gin, Mt. Gay Eclipse Rum, Dewar's White Label Scotch, Lunazul Blanco Tequila

Platinum Package

Wine by the glass: \$12+

Craft & Domestic Beer: price per bottle \$4-8

Top shelf liquor: \$10-12 + \$2 for shaken/stirred cocktail

Liquors: Grey Goose Vodka, Eagle Rare 10yr Bourbon, James E Pepper Rye, Bombay Sapphire Gin, Broker's London Dry Gin, Smith & Cross Rum, Glenfiddich 12yr, Patron Silver Tequila, Remy VSOP

*liquor substitutions & custom cocktails per request

