

HOTEL ROSE CATERING MENU

50 SW Morrison Street | Portland, OR 97204

BREAKFAST BUFFETS

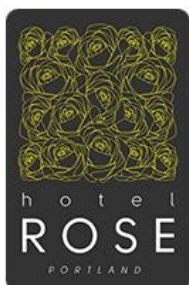
breakfast choices and counts due one week prior to event

THE CONTINENTAL

freshly brewed kobos coffee and harney & sons tea
seasonal fruit
greek yogurt
pastries
bagels
cream cheese, butter, preserves
\$15.00 per guest

B+K BREAKFAST

freshly brewed kobos coffee and harney & sons tea
seasonal fruit
greek yogurt
pastries
bagels
cream cheese, butter, preserves
scrambled eggs
breakfast potatoes
choice of bacon or sausage
\$20.00 per guest



WORKING LUNCH

menu choice and counts due one week prior to event

LUNCH BOX

baguette sandwiches with tillamook cheddar, lettuce, tomato, and onion
roasted turkey breast, black forest ham, and slow roasted beef
side of mayonnaise and mustard

served with chilled roasted vegetable salad with sherry vinaigrette, tim's chips, and a dill pickle wedge

\$22.00 per guest
\$5.00 for an additional half sandwich

THAT'S A WRAP

caesar chicken wrap (served chilled) grilled chicken, romaine lettuce, sliced tomato, parmesan cheese, whole wheat tortilla side of caesar dressing, white bean dip, corn tortilla chips	baja chicken wrap (served warm) grilled chicken, black beans, brown rice, pico de gallo, cilantro, cheddar cheese, whole wheat tortilla side of guacamole, sour cream, corn tortilla chips
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\$28.00 per guest
\$12.00 for an additional wrap

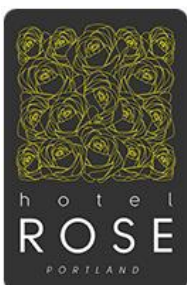
POOL PARTY

burger sliders
american cheese and sliced pickles

fried chicken sliders
goat cheese and pickled red onion

served with potato salad, cole slaw, and tim's chips
side of mayonnaise, ketchup, and mustard

\$27.00 per guest (two sliders per guest)
\$6.00 for each additional slider



PLATED MEAL

individual entree counts due one week prior to event

bread and butter, soup or salad, and entrée

FIRST COURSE

please select one of the following

soup of the day

green salad

shaved radish, pickled carrots, beets, lemon vinaigrette

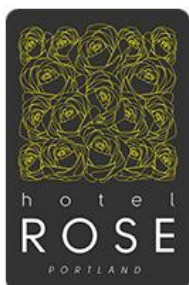
caesar salad

romaine lettuce, parmesan cheese, house made dressing, croutons

ENTREES

miso smoked tofu, \$27.00 per guest
roasted chicken breast, \$32.00 per guest
catch of the day, \$39.00 per guest
steak and potatoes, \$42.00 per guest

all entrees are paired with seasonal vegetables and rice or potatoes (roasted red or mashed)



PLATTERS

menu choices and counts due one week prior to event

CHEESE PLATTER

domestic and imported cheeses
seasonal fruit, nuts, and preserves
bread and crackers
\$18.00 per guest

CHARCUTERIE PLATTER

selection of cured meats
mustards, house pickles, and breads
\$18.00 per guest

WHITE BEAN SPREAD PLATTER

olive tapenade, house pickles, warm pita
\$15.00 per guest

FIESTA PLATTER

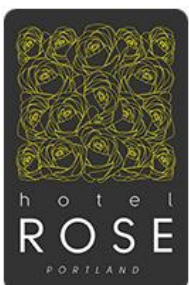
chunky guacamole, pico de gallo, black bean salsa
tortilla chips
\$16.00 per guest

FARMERS MARKET PLATTER

fresh vegetables
roasted red pepper dip and ranch dressing
bread and butter
\$10.00 per guest

HEALTHY CHOICE PLATTER

fresh fruit, trail mix, nutrition bars
\$8.00 per guest



HORS D'OEUVERS

menu choices and counts due one week prior to event

CAPRESE SKEWERS

bocconcini mozzarella, cherry tomatoes, basil leaf, balsamic reduction
\$30.00 per dozen

MINI GRILLED SANDWICHES

brie, sliced apple
\$27.00 per dozen

MINI BAGUETTE SANDWICHES

ham and turkey
mayonnaise and mustard
\$20.00 for one baguette (16 mini sandwiches)

BACON WRAPPED DATES

chorizo, medjool date
\$30.00 per dozen

DEVEILED EGGS

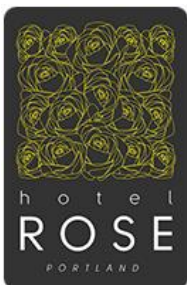
bacon
\$27.00 per dozen

PARMESAN AND HERB FRIES

porcini salt
\$6.00 per bowl

GRILLED FLATBREADS

meat and vegetarian
\$8.00 per flatbread



BUFFET DINNER

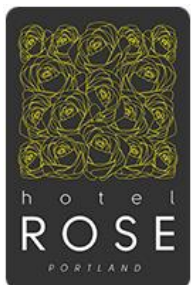
buffet choice and counts due one week prior to event

THE WILLAMETTE

bread and butter
soup of the day
caesar salad or green salad
pan seared salmon
roasted chicken breast
rice or potatoes (roasted red or mashed)
seasonal vegetables
\$48.00 per person

THE MORRISON

bread and butter
soup of the day
caesar salad or green salad
pan seared salmon
grilled beef shoulder
rice or potatoes (roasted red or mashed)
seasonal vegetables
\$55.00 per person



DESSERT & BEVERAGES

dessert choices and counts due one week prior to event

DESSERT

new york cheesecake
\$6.00 per slice

flourless chocolate torte
\$6.00 per slice

homemade brownies
\$36.00 per dozen

freshly baked cookies
chocolate chip or peanut butter
\$36.00 per dozen

BEVERAGES

unlimited kobos coffee and harney & sons tea
price varies by needs

pellegrino
\$4.00

aqua panna
\$4.00

juice
orange, cranberry, apple, grapefruit
\$3.50 per bottle

soda
coke, diet coke, sprite
\$3.00 per bottle

beer, wine, cocktails
charged by consumption

