



2010 BREAKFAST MENUS

BAGELS & SPREADS



BAGEL BAR

Assortment of Bagels Served with Roasted Garlic & Vegetable Cream Cheese, Smoked Salmon Spread & Mediterranean Hummus

ASSORTED FRUIT YOGURTS

Individual Low-fat Fruit and Vanilla Yogurt

FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes and Berries

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple Grape, Cranberry and Grapefruit

BOTTLED WATER

Chilled Bottles of Athena Bottled Water

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf, Assorted Stash and Lipton Teas, Served with Half & Half

\$12.50
Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



COLD APPLEWOOD SMOKED SALMON

Smoked In-House Sides of Applewood Salmon Presented on Copper & Oak
Add for \$6.00 Per Guest

BREAKFAST ON THE GO



SEASONAL FRUIT SALAD BOWL

Selection of Seasonal Fruits and Berries

ASSORTED FRUIT YOGURTS

Individual Low-fat Fruit and Vanilla Yogurt

ENGLISH MUFFIN BREAKFAST SANDWICH

Cure 81 Ham, Aged Swiss and Scrambled Eggs

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple Grape, Cranberry and Grapefruit

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf, Assorted Stash and Lipton Teas, Served with Half & Half

\$10.50
Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



BOTTLED WATERS

Chilled Bottles of Athena Bottled Water
Add for \$.95 Per Guest

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Energy Savings & Public Transportation



2010 BREAKFAST MENUS

CONTINENTAL CLASSIC



FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

CONTINENTAL PASTRY ASSORTMENT

Pastry Chef's Selection may include:
Assorted Breakfast Breads
Cinnamon or Blueberry Coffee Cake
Cream Scones & Mini Muffins
Petit Butter Croissants

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$8.50

Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



BOTTLED WATERS

Chilled Bottles of Athena Bottled Water
Add for \$.95

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CLASSIC SUNDAY BRUNCH



FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

SMOKED SALMON BAGEL CANAPÉS

Oregon Nova Lox, Lemon Cream Cheese and
Capers on a Toasted Mini Bagel
Garnished with Diced Red Onion & Fresh Dill

SWEET & SAVORY CROISSANTS

A Selection of Chocolate, Almond and
Ham & Gruyere Croissants

SWEET PEPPER & THYME FRITTATA

Eggs Baked with Sautéed Onions, Peppers
Mushrooms, Diced Potatoes
Cheddar & Thyme

Choose One:

THICK CUT BACON

Crisp Slices of Smoked Bacon

or

CHICKEN APPLE SAUSAGE

Zenner's Brand from Northwest Portland
Made with Lean Chicken and
Northwest Apples

SPINACH SALAD WITH CIDER VINAIGRETTE

Baby Spinach, Chopped Egg, Red Onion
Sliced Mushrooms & Tomato
Apple Cider Vinaigrette

ASSORTED JUICE CARAFES

Carafes of Orange, Apple and Pineapple

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$21.95

Per Guest



2010 BREAKFAST MENUS

EGGS BENEDICT



FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

BREAKFAST POTATOES

Yukon Gold Potatoes, Red Pepper, Fresh Tarragon
& Crispy Shallots, Served with Ketchup on the Side

CLASSIC EGGS BENEDICT

Canadian Bacon & Poached Eggs on a
Toasted English Muffin
Glazed with Sauce Hollandaise

BREAKFAST BREAD SELECTION

Banana Nut, Pumpkin,
Orange Currant & Strawberry

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$14.95
Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



BOTTLED WATERS

Chilled Bottles of Athena Bottled Water
Add for \$.95

OATMEAL SENSATION



ASSORTED FRUIT YOGURTS

Individual Low-fat Fruit and Vanilla Yogurt

FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries

BANANA & RAISIN OATMEAL

A Unique Recipe, Cut Oats Simmered with
Fresh Bananas and Plump Raisins
Served with Brown Sugar and 2% Milk

BUTTERMILK STREUSEL COFFEE CAKE

Fresh Baked, Sweet and
Loaded with Cinnamon

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$12.50
Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



BOTTLED WATERS

Chilled Bottles of Athena Bottled Water
Add for \$.95

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2010 BREAKFAST MENUS

GRANOLA & MORE



FRESH FRUIT & YOGURT PARFAIT

Seasonal Berries, Pineapple & Bananas
Layered with Vanilla Yogurt &
No Nut Granola
Additional Granola Served on the Side

BLUEBERRY AND BRAN MUFFINS

Two Classic Muffins

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

BOTTLED WATER

Chilled Bottles of Athena Bottled Water

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$9.95
Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



HARD BOILED EGGS

Bowl of Hard Boiled Eggs
Add for \$1.00

LOW CARB OLE



FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

SOUTHWESTERN FRITTATA

Fresh Eggs Baked with Green Chili, Tomato
Green Onion, Cheddar, Sweet Corn & Cumin
Garnished with Cilantro and
Served with Fresh Salsa

SPICY BLACK BEANS

Slow-Cooked with Southwestern Spices

WHOLE WHEAT TORTILLAS

Served Warm

BOTTLED WATER

Chilled Bottles of Athena Bottled Water

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$11.95
Per Guest

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2010 BREAKFAST MENUS

PORTLAND'S CLASSIC



SCRAMBLED EGGS WITH CHEDDAR & CHIVES

With Sautéed Onion, Tillamook Cheddar & Chives, Served with Hot Pepper Sauce

BREAKFAST POTATOES

Yukon Gold Potatoes, Red Pepper, Fresh Tarragon & Crispy Shallots, Served with Ketchup on the Side

FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple Grapes & Berries
Served with Fruit Yogurt Dip

PETIT BUTTER CROISSANTS

Served with Strawberry Jam

CHICKEN APPLE SAUSAGE

Zenner's Brand from Northwest Portland
Made with Lean Chicken and Northwest Apples

BOTTLED WATERS

Chilled Bottles of Athena Bottled Water

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$16.95

Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



COLD APPLEWOOD SMOKED SALMON

Smoked In-House Sides of Applewood Salmon
Presented on Copper & Oak
Add for \$6.00 Per Guest

QUICHE & CROISSANTS



ASSORTED FRUIT YOGURTS

Individual Low-fat Fruit and Vanilla Yogurt

QUICHE DU JOUR

Choose One:

Classic Quiche Lorraine

or

Spinach, Mushroom & Red Pepper

FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

PETIT BUTTER CROISSANTS

Served with Strawberry Jam

BOTTLED WATER

Chilled Bottles of Athena Bottled Water

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

WAKE UP ORGANIC

COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$14.50

Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



SMOKED SALMON BAGEL CANAPÉS

Oregon Nova Lox, Lemon Cream Cheese and
Capers on a Toasted Mini Bagel
Garnished with Diced Red Onion & Fresh Dill
Add for \$4.25 Per Guest

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Savings & Public Transportation



2010 BREAKFAST MENUS

OREGON COUNTRY BREAKFAST



SEASONAL FRUIT SALAD BOWL

Selection of Seasonal Fruits and Berries

SCRAMBLED EGGS WITH CHEDDAR & CHIVES

With Sautéed Onion, Tillamook Cheddar & Chives
Served with Hot Pepper Sauce

THICK CUT BACON

Crisp Slices of Smoked Bacon

BREAKFAST POTATOES

Yukon Gold Potatoes, Red Pepper, Fresh Tarragon
& Crispy Shallots, Served with Ketchup on the Side

Choose One:

COUNTRY BISCUITS AND SAUSAGE GRAVY

Country Biscuits Served with Our Sausage and
Cream Gravy

or

PANCAKES & SYRUP

Good Old Fashioned Fluffy Pancakes
Served with Butter & Maple Syrup

ASSORTED DONUTS

Assorted Cake and Raised Donuts
From Helen Bernhard's Bakery

BOTTLED JUICES

Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$19.95

Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



BOTTLED WATERS

Chilled Bottles of Athena Bottled Water
Add for \$.95

WILLAMETTE VALLEY BREAKFAST



FRESH CUT FRUIT DISPLAY

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

SCRAMBLED EGGS WITH CHEDDAR & CHIVES

With Sautéed Onion, Tillamook Cheddar &
Chives, Served with Hot Pepper Sauce

Choose One:

HAZELNUT PANCAKES

Grilled Hazelnut Pancakes, Served with Butter
and Maple Berry Syrup

or

CHALLAH BREAD FRENCH TOAST

Thick Hand-Cut Slices of Classic Braided Bread
Dipped in Our Orange and Egg Batter
Grilled Golden Brown
Served with Butter & Maple Syrup

CHICKEN APPLE SAUSAGE

Zenner's Brand from Northwest Portland
Made with Lean Chicken and Northwest Apples

FRESH SQUEEZED ORANGE JUICE

Carafes of Fresh Squeezed Orange Juice

WAKE UP ORGANIC COFFEE & TEA SERVICE

Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

\$16.95

Per Guest

CATERING AT ITS BEST RECOMMENDED ADDITION



COLD APPLEWOOD SMOKED SALMON

Smoked In-House Sides of Applewood Salmon
Presented on Copper & Oak
Add for \$6.00 Per Guest

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2010 ALA CARTE BREAKFAST SELECTIONS

Build Your Own Breakfast Menu or Add Any Menu Item to Our Other Breakfast Menus



PASTRIES



ASSORTED DONUTS \$1.25
Assorted Cake and Raised Donuts
From Helen Bernhard's Bakery

BLUEBERRY & BRAN MUFFINS \$1.50
Two Classic Muffins

BLUEBERRY STREUSEL COFFEE CAKE \$1.50
Moist and Filled with Sweet Blueberries

PETIT BUTTER CROISSANTS \$1.50
Served with Jam

BUTTERMILK COFFEE CAKE \$1.50
Fresh Baked, Sweet and Loaded with Cinnamon

PETIT DANISH SWIRLS \$1.75
Assorted Fruit and Cheese Fillings

BREAKFAST BREAD SELECTIONS \$1.75
Banana Nut, Pumpkin
Orange Currant & Strawberry

FRESH BAGEL SELECTIONS \$2.00
Assortment including Plain, Sesame, Onion
Blueberry, Whole Wheat and More
Served with Whipped Cream Cheese &
Strawberry Jam

ASSORTED HAND CUT SCONES \$2.00
Pastry Chef's Selection of Fresh Baked Scones

CINNAMON ROLLS \$2.50
Petit and Sweet,
Just the Right Treat To Start The Day!

SWEET & SAVORY PETIT CROISSANTS \$3.50
A Selection of Chocolate, Almond and
Ham & Gruyere Croissants

LOW-CARB SELECTIONS



HARD BOILED EGGS \$1.00
Bowl of Hard Boiled Eggs

HUMMUS & VEGGIES \$2.50
Traditional Hummus
Served with Carrot Planks and Celery Sticks

BREAKFAST CHEESE SELECTIONS \$3.00
Cubes and Sticks of Cheddar
Swiss & Dill Havarti

TURKEY & HAM ROLLS \$3.50
Slices of Roast Turkey and Black Forest Ham

ALMONDS & CASHEWS \$1.50
Bowls of Roasted, Unsalted
Almonds & Cashews

BEVERAGES



BOTTLED WATERS \$0.95
Chilled Bottles of Athena Bottled Water

ASSORTED JUICE CARAFES \$1.50
Carafes of Orange, Apple and Pineapple

BOTTLED JUICES \$1.75
Individual Bottles of Knudsen Orange, Apple
Grape, Cranberry and Grapefruit

FRESH SQUEEZED ORANGE JUICE \$2.00
Carafes of Fresh Squeezed Orange Juice

WAKE UP ORGANIC COFFEE & TEA SERVICE \$2.00
Boyd's Organic Café Rojas, Cordillera Decaf,
Assorted Stash and Lipton Teas,
Served with Half & Half

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2010 ALA CARTE BREAKFAST SELECTIONS

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ENTREES



APPLE & RAISIN FRITTATA \$4.00
Sweet Apples, Thick Pullman Bread, Raisins
& Cinnamon Baked in a Sweet Custard

ROAST BEEF HASH \$5.00
Tender, Lean Slow Cooked Brisket Grilled with
Diced Potatoes, Onions and Peppers
Served with Ketchup on the Side

SWEET CHEESE BLINTZES \$4.50
Grilled in Butter and Topped with a
Fresh Blueberry Compote

HUEVOS RANCHEROS \$5.00
Scrambled Eggs, Diced Ham, Tomato
Green Onion, Tillamook Cheddar Cheese
Corn Tortillas & Anaheim Chili Peppers
Served with Fresh Salsa

SMOKED NOVA LOX PLATTER \$7.00
Beautiful Platter of Oregon Sliced Salmon Lox
with Cream Cheese, Assorted Savory Bagels
Lettuce, Marinated Red Onion & Sliced Tomato

PANCAKES & SYRUP \$3.25
Good Old Fashioned Fluffy Pancakes
Served with Butter and Maple Syrup

**SCRAMBLED EGGS WITH
CHEDDAR & CHIVES \$4.00**
With Sautéed Onion
Tillamook Cheddar & Chives
Served with Hot Pepper Sauce

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ENTREES - *continued*



**EGGS BENEDICT FLORENTINE
\$5.00**

Sautéed Spinach, Mushrooms and Poached
Eggs on a Toasted English Muffin
Glazed with Sauce Hollandaise

**CHALLAH BREAD FRENCH TOAST
\$4.25**

Thick Hand-Cut Slices of Classic Braided
Bread, Dipped in Our Orange and Egg Batter
Grilled Golden Brown
Served with Butter & Maple Syrup

BREAKFAST SANDWICHES



BREAKFAST CROISSANTS \$3.75
Cure 81 Ham, Aged Swiss & Scrambled Eggs

CHORIZO & EGG BURRITO \$4.50
Flour Tortilla Filled with Scrambled Eggs
Fried Potatoes, Chorizo Sausage
Tillamook Cheddar, Sour Cream &
Green Onions, Fresh Salsa On The Side

**ENGLISH MUFFIN BREAKFAST
SANDWICH \$3.00**
Canadian Bacon, Aged Swiss &
Scrambled Eggs

**ENGLISH MUFFIN FLORENTINE
\$3.00**
Sautéed Spinach, Scrambled Egg & Aged Swiss



2010 ALA CARTE BREAKFAST SELECTIONS

Build Your Own Breakfast Menu or Add Any Menu Item to Our Other Breakfast Menus



SIDES



COLD APPLEWOOD SALMON \$6.00
Smoked In-House Sides of Applewood Salmon

Presented on Copper & Oak

TENDER SPIRAL SLICED HAM \$3.00
Served with Sweet Honey Mustard

THICK CUT BACON \$2.50
Crisp Slices of Smoked Bacon

CHICKEN APPLE SAUSAGE \$3.00
Zenner's Brand from Northwest Portland
Made with Lean Chicken and Northwest Apples

COUNTRY BISCUITS & SAUSAGE GRAVY \$4.00

Country Biscuits

Served with Our Sausage and Cream Gravy

CRISP HASH BROWNS \$2.00
Shredded Russets Grilled in Butter
Lightly Seasoned & Golden Brown
Served with Ketchup

BREAKFAST POTATOES \$2.00
Russets with Peppers & Sweet Onions
Served with Ketchup on the Side

WHOLE FRUIT BOWL \$1.00
Bowl of Seasonal Fruits Including
Banana's, Apples, Oranges

START YOUR DAY FRUIT DISPLAY \$2.50

Seasonal Melons, Pineapple, Grapes & Berries
Served with Fruit Yogurt Dip

ASSORTED FRUIT YOGURTS \$1.75
Individual Low-fat Fruit and Vanilla Yogurt

DID YOU KNOW WE CATER SPECIAL EVENTS FOR 50 – 2000 GUESTS?

HOLIDAY PARTIES

WEDDING RECEPTIONS

CORPORATE OPEN HOUSE

ELEGANT PLATED DINNERS

COMPANY PICNICS

IN-HOME PARTIES

BBQ

DID YOU KNOW WE CATER AT THESE VENUES?

THE AERIE AT EAGLE LANDING

ELK COVER WINERY

PORTLAND CLASSICAL

CHINESE GARDEN

WORLD FORESTRY CENTER

THE OREGON SPORTS HALL OF FAME

JENKINS ESTATE

MUSEUM OF THE
OREGON TERRITORY

PITTOCK MANSION

And More!

Call Our Office To Speak with an
Experienced Event Planner
For a Customized Menu & Proposal
That's Perfect for Your Group

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