



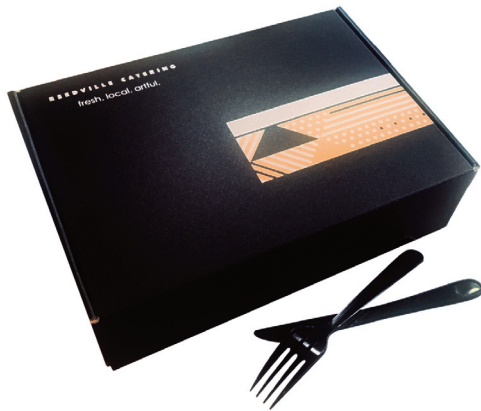
REEDVILLE CATERING

fresh. local. artful.

reedvillecatering.com

Orders must be placed at least
72 hours prior to pickup or delivery

Call 503.642.9898
to place order



boxed meal menu

Choose maximum of three menu items per order
Minimums may apply.

Chef's Charcuterie Board 16.00
Assortment of house charcuterie and artisanal cheeses,
served with fruit, pickled vegetables and crostini.

Chicken Caesar Salad 13.00
Classic Caesar salad with grilled citrus-brined chicken.

Gnocchi Pomodoro 14.00
Sautéed gnocchi with fresh tomatoes, garlic and basil.

Smoked Salmon Caesar Salad 14.00
House smoked salmon, romaine lettuce, grape tomatoes,
sliced red onion, Parmesan and housemade croutons.

Traditional Lasagna 15.00
Baked pasta with layers of marinara, sausage, ground
beef and cheese. Seasoned with fresh herbs.

Bratwurst Plate 16.00
Housemade bratwurst with brown butter spatzle and
braised cabbage.

Tuna Melt 16.00
Oil-poached albacore tuna with sharp white cheddar
cheese and tomato on sourdough bread.

Niçoise Salad 16.00
Chilled oil-poached albacore tuna over fresh greens with
egg, potato, olives, green beans and radishes. Served
with house vinaigrette.

Shrimp Po'Boy 16.00
Fried shrimp on a hoagie roll with house remoulade, fresh
lettuce, tomato and creole aioli.

Classic Cannelloni 17.00
Your choice of beef ragu or spinach ricotta. Served over
marinara with lemon zest, béchamel sauce and seasonal
vegetables.

Rib Plate 20.00
Slow-smoked pork spareribs served aside collard greens
and baked beans.

Braised Lamb Shank 21.00
Served over crispy polenta with seasonal vegetables.

Beverage Selection

Bottled Water 1.50
Bottled Iced Tea 2.00