

# breakfast & brunch

10 PERSON MINIMUM | ASK OUR PLANNERS FOR ADDITIONAL OPTIONS & SEASONAL SELECTIONS

## {BUFFETS & BARS}

### BREAKFAST BUFFET OPTION 1:

- **Choice of One Egg Dish:**
  - 1) Traditional House Scramble: fluffy scrambled eggs [GF]
  - 2) House Frittata - with sausage, fresh local mushrooms & Tillamook® cheddar cheese [GF]
  - 3) SW Frittata – with chorizo, onion, pepper jack cheese, and tomatoes [GF]
- **Choice of One Breakfast Potato**
  - 1) Homestyle Potatoes - Yukon Gold potatoes, pan-fried with onions & peppers [GF] [V]
  - 2) Potato Pancakes - individual cakes, pan-fried in butter
- **Choice of One Breakfast Meat**
  - 1) Smoked Thick-Sliced Bacon (3 per)
  - 2) Zenner's Pork Sausage Links (2 per)
- **Assorted Mini Muffins**

### BREAKFAST BUFFET OPTION 2:

- **Choice of One Egg Dish:**
  - 1) Traditional House Scramble: fluffy scrambled eggs [GF]
  - 2) Shack Scramble: eggs scrambled with Tillamook® cheddar cheese, green onions and smoked ham [GF]
  - 3) NW Frittata with kale, house-cured bacon & Gruyère [GF]
- **Choice of One Griddle Item**
  - 1) NW Baked French Toast - a rich, baked French toast with cinnamon, nutmeg, butter, brown sugar & chopped Oregon walnuts; served with maple syrup
  - 2) Biscuits & Slow Cooked Country Gravy - served with homestyle bacon fat biscuits
- **Choice of One Breakfast Meat**
  - 1) Smoked Thick-Sliced Bacon (3 per)
  - 2) Zenner's Pork Sausage Links (2 pieces per)

### BREAKFAST BAR OPTIONS:

- **Breakfast Burrito Bar** includes the following:  
Choice of one Meat: Chorizo, Ham, Sausage or Bacon  
Fluffy Scrambled Eggs  
Corn & Flour Tortillas  
Served with black beans, rice, salsa, shredded Tillamook® cheddar cheese & sour cream  
Homestyle potatoes
- **Reedville's Housemade Granola Parfait Bar** [GF]  
Greek yogurt, our own housemade granola, fresh seasonal fruit, assorted compotes, and chia seeds in almond milk (vegan)

## {ALA CARTE}

- **House-Cured Lox, Bagels & Cream Cheese** with capers & pickled red onion
- **Reedville's Housemade Granola Parfait** [GF]  
Greek yogurt, housemade granola, fresh seasonal fruit, and assorted compotes
- **Chia Seed Parfait**  
with almond milk, chia seeds and seasonal fruit [V] [GF]
- **Assorted Pastries** (1.5 per)  
Selection may include: muffins, coffee cake, sweet breads, croissants, & mini cinnamon rolls
- **Quiche Selections**  
*Two sizes available:*  
Petite Quiches (individual 3")  
Breakfast Quiche (serves 6-8)
  - 1) Seasonal Vegetable
  - 2) Quiche Lorraine with Broccoli, Ham & Swiss
  - 3) Spinach, Bacon, Goat Cheese & Mushroom
  - 4) Bacon, Sausage, and Cheddar
- **Hard Boiled Eggs** (shelled)
- **Seasonal Fruit Skewers**
- **Individual Size Tillamook® Yogurts**

## {CONTINENTAL BREAKFAST}

- Freshly Brewed French Roast Coffee (decaffeinated & regular) & hot teas with condiments (1 serving per person)
- Assortment of Artisan Baked Breads & Pastries
- Fresh Seasonal Fruit Display



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CATERING

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# hors d'oeuvres

{ SCRUMPTIOUS }

FUNDRAISERS | GRAND OPENINGS | BIRTHDAYS | HOLIDAY PARTIES | SHOWERS

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## { HAND PASSED SELECTIONS }

- **Toasted Brioche Round** with seasonal fruit, pickled onion & Bûcheron cheese
- **Smoked Salmon Mousse** in a cucumber roll
- **Seasonal Fruit & Goat Cheese Tartelettes**
- **Crostini:**  
Toasted baguette slices with one topping:
  - 1) Brie, Seasonal Compote & Walnut
  - 2) Sliced Beef Tenderloin, Oregon Bleu Cheese, Caramelized Onion & Aioli
  - 3) Paté & Gherkins
  - 4) Bruschetta - diced tomato, garlic, onion, basil & white balsamic vinegar
- **Skewer Selection:**
  - 1) Caprese Skewers - with mozzarella, grape tomatoes & basil drizzled with balsamic vinaigrette
  - 2) Antipasto Skewers - featuring our house-cured meats with fresh mozzarella, cherry tomato, artichoke, roasted red pepper & pepperoncini
  - 3) Grilled Chicken Satay Skewers with Thai Peanut Sauce
  - 4) Grilled Beef Chimichurri Skewers
  - 5) Smoked Tofu Skewers
- **Individual Shooters:**
  - 1) Seasonal Gazpacho
  - 2) Chilled Prawn, Cocktail Sauce & Lemon
  - 3) Seasonal Warm Soup Shooters
- **Loaded Potato Dauphine** with bacon, Tillamook® cheddar cheese & sour cream *(vegetarian option available)*
- **Braised Pork Belly** with seasonal accompaniments
- **Northwest Salmon Cakes** served with lemon-dill aioli
- **Petite Sopa** with black bean puree, pico de gallo, cojita cheese & cilantro [GF] *(vegan option available)*
- **Grilled Cocktail Skewers**
  - 1) Chicken Satay with Thai Peanut Sauce
  - 2) Beef Chimichurri
  - 3) Sweet Chili Glazed Shrimp
  - 4) Herbed Chicken & Mushroom
- **Handmade Meatballs** (2 per)  
Made with pork & beef *(vegetarian option available)*  
Choice of ONE of the following sauces:
  - 1) Traditional BBQ
  - 2) Chimichurri
  - 3) Hawaiian Teriyaki
- **Puffed Pastry Cup**
  - 1) Beef and Mushroom
  - 2) Spinach, Feta & Olive
  - 3) Bacon, Tillamook® Cheddar & Green Onion
- **Stuffed Mushrooms** (2 per)
  - 1) Pork, Toasted Bulgur & Fresh Herbs
  - 2) Dates, Dried Apricot & Toasted Almonds [GF] [V]
- **Tortilla Espanole Bites** (2 per)  
Bite-sized Spanish omelettes served with house aioli & tomato sauce



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# displays & stations

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## {RECEPTION DISPLAYS}



### ■ **Chef's Cheese & Charcuterie Board**

Featuring roasted & locally-cured meats, cheeses, candied nuts, dried fruit, seasonal chutney & artisan crackers.

*This is our signature display board and sure to be a show stopper at your event!*

*Board Variations:*

#### **Farmer's Board**

Housemade Artisan Dips, Seasonal Roasted Vegetables & Chef's Deviled Eggs

#### **Northwest Board**

House-Cured Salmon served with crostini, Reedville Schmears, Artisan Pickled Vegetables, Chef's Pâté, and Garlic-Roasted Brie En Croûte

#### **Chef's Selection Board**

Let our Chef create a special, artful & delicious board for you!

### ■ **Seasonal Fruit Display**

Variety of cut seasonal fresh fruit, beautifully displayed

### ■ **Assorted Cheese Platter**

Chef-selected cheeses with assorted crackers, nuts and dried fruit garnish

### ■ **Gulf Shrimp Cocktail Platter (3 per)**

Pinot Gris & lemon poached shrimp with cocktail sauce and lemon wedges

### ■ **Mezze Platter**

With grilled pita, sliced cucumber, carrot, Kalamata olives, feta cheese, olive tapenade, red and yellow bell peppers, dolmas and hummus

### ■ **Flank Steak Platter (2 per)**

Served with brioche buns, horseradish cream, roasted garlic aioli and caramelized onion

### ■ **House Slider Platter (1 per)**

Choose from:

- 1) Short Rib
- 2) Pork Tenderloin - with house mustard and apple chutney
- 3) Salmon Cake
- 4) Housemade Vegetarian Patty
- 5) Pulled Pork - with Traditional Slaw
- 6) Bánh Mi - chicken, cucumber slices, pickled vegetables, cilantro & jalapeño

## {CARVING STATIONS}

*Note: 25 guest minimum; requires a Chef onsite  
Served with petite rolls and appropriate accompaniments*



### ■ **Oven-Roasted Prime Rib**

■ **Slow-Roasted New York Strip**  
with a pepper-herb crust

■ **Baked Ham** with apple-pear chutney & ginger-maple glaze

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{IMPRESSIVE}

WEDDING RECEPTIONS | HOLIDAY PARTIES | AWARD CEREMONIES | CORPORATE EVENTS

# casual bars & buffets

{ DELICIOUS }

TRAINING SESSIONS | FAMILY REUNIONS | LUNCHEON MEETINGS | CELEBRATIONS OF LIFE

10 PERSON MINIMUM | ASK OUR PLANNERS FOR ADDITIONAL OPTIONS & SEASONAL SELECTIONS

## {NW HARVEST BUFFET}

**The Northwest Harvest Buffet** includes:

- Reedville Garden Salad
- Seared Lemon-Thyme Chicken Breast
- Grilled Flank Steak with Chimichurri
- Rosemary Roasted Red Potatoes
- Seasonal Vegetable Selection
- Assorted Dinner Rolls & Butter

## {GOURMET PASTA BAR}

**The Gourmet Pasta Bar** includes:

- Traditional Caesar Salad
- Chef's Choice Pasta
- Protein Selection (choose ONE):  
Chicken or Meatballs
- Sauce Selection (choose TWO):  
House Marinara, Garlic Alfredo,  
Parmesan-Pesto Cream, or Bolognese
- Toppings included: olives, seasonal roasted  
vegetables, & shredded Parmesan cheese
- Tuscan Garlic Toast

## {FAJITA BAR}

**The Fajita Bar** includes:

- Choice of ONE of the following:  
Grilled Chicken Breast, Grilled Flank  
Steak, Grilled Portobello Mushrooms
- Fresh Garden Salad with cilantro vinaigrette
- Sautéed onion, tomato & pepper,  
Tillamook® cheddar cheese, housemade  
salsa and sour cream
- Corn and Flour Tortillas (2 per)
- Cilantro Lime Rice
- Black Beans

## {SOUP & SALAD BAR}

**The Soup & Salad Bar** includes:

- Choice of ONE soup:
  - 1) Chicken Tortilla
  - 2) Minestrone [V]
  - 3) Beef or Vegetarian Chili [V]
  - 4) Clam Chowder
  - 5) Split Pea & Smoked Ham Hock
  - 6) Southern Black Bean [GF][V]
- Seasonal Fresh Salad Mix  
Includes the following dressings:  
Ranch and Balsamic Vinaigrette  
*Additional options available by request*
- Grilled Chicken
- Includes the following toppings:  
sliced mushrooms, shredded carrots,  
hard-boiled egg, cucumbers, shredded  
Tillamook® cheddar cheese, bacon,  
cherry tomatoes, sunflower seeds,  
and croutons
- Assorted Dinner Rolls & Butter

## {GYRO BAR}

**The Gyro Bar** includes:

- Choice of ONE of the following:  
Lamb Gyro Meat, Chicken Shawarma  
or Falafel
- Mini pitas, feta cheese, tomatoes, red  
onion, tzatziki, hummus, spicy sauce,  
shredded romaine, Kalamata olives and  
pepperoncini
- Served with:  
Mediterranean Garden Salad and  
Mediterranean Orzo Salad with Kalamata  
olives, feta cheese & sundried tomatoes

## {INDIAN BUFFET}

**The Indian Bar** includes:

- Choice of TWO of the following:  
Chicken Tikka Masala, Butter Chicken,  
Lamb Vindaloo, or Saag Paneer (vegan)
- Choice of ONE of the following:  
Herbed Basmati Rice or Potatoes Punjabi
- Choice of ONE of the following:  
Aloo Gobi Cauliflower & Peas  
or Curried Mixed Vegetables
- Naan Bread

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# buffet packages

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10 PERSON MINIMUM

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{EASY PLANNING}

CORPORATE DINNERS | WEDDING RECEPTIONS | FUNDRAISING EVENTS

## {CLASSIC BUFFET PACKAGE}

Starting at 23.95 per person

### Entrées:

- **Chicken Breast Roulade** (5 oz.) stuffed with house-cured meats, herbs and cheese  
*And your choice of one of the following:*
- **Grilled Thick-Cut New York Steak** (5 oz.) with herb butter
- **Cider-Brined Pork Chop** (5 oz.) with apple chutney

### Salads: (select one)

- **Traditional Caesar Salad**
- **Signature Oregon Bleu Salad**

### Starch Choices: (select one)

- **Smoked Cheddar Mashed Potatoes**
- **Roasted Rosemary Red Potatoes**

- **Chef's Choice Seasonal Vegetable**

- **Home French-Style Dinner Rolls** served with butter

## {PREMIUM BUFFET PACKAGE}

Starting at 27.95 per person

### Entrées: (select one from each category)

#### CATEGORY 1:

- **Seared Chicken Breast** (5 oz.) with basil pesto
- **Stuffed Pork Tenderloin** (5 oz.) with mushroom sauce
- **White Bean Stuffed Portobello**

#### CATEGORY 2:

- **Braised Beef Shortribs**
- **Grilled Thick-Cut NY Steak** (5 oz.) with herb butter
- **Plank-Roasted Columbia River Salmon** (4 oz.) with seasonal fruit salsa

### Salads: (select one)

- **Traditional Caesar Salad**
- **Signature Oregon Bleu Salad**

### Starch Choices: (select one)

- **Smoked Cheddar Mashed Potatoes**
- **Roasted Rosemary Red Potatoes**
- **Vegetarian Pasta** - with seasonal vegetables in an herb cream sauce
- **Herbed Couscous**

### Vegetable Choices: (select one)

- **Chef's Choice Vegetable** (Year Round)
- **Seasonal Vegetable Selection**

- **Home French-Style Dinner Rolls** served with butter

## {GOURMET BUFFET PACKAGE}

Starting at 32.95 per person

### Entrées: (select one from each category)

#### CATEGORY 1:

- **Seared Chicken Breast** (5 oz.) with basil pesto
- **Chicken Breast Roulade** (5 oz.) stuffed with house-cured meats, herbs and cheese
- **Sole Saltimbocca** wrapped in prosciutto topped with lemon-caper beurre blanc

#### CATEGORY 2:

- **Grilled Thick-Cut NY Steak** (5 oz.) with bleu cheese butter or herb butter
- **Braised Pork Jowl & Crispy Italian Polenta** with marsala sauce
- **Grilled Catch of the Day** (note: all fish requires kitchen personnel on site)
- **White Bean & Spinach Stuffed Portobello**

### Salads: (select one)

- **Roasted Beet Salad** with champagne vinaigrette
- **Butter Lettuce Salad** with creamy buttermilk dressing

### Starch Choices: (select one)

- **Gouda Mashed Potatoes**
- **Creamy Polenta** with fresh herbs
- **Vegetarian Pasta** - with seasonal vegetables in an herb cream sauce
- **Seasonal Risotto**

### Vegetable Choices: (select one)

- **Chef's Choice Vegetable** (Year Round)
- **Seasonal Vegetable Selection**

- **Housemade Herb Focaccia**

REVISED 12/28/2021

# plated dinners

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## { SALAD SELECTIONS }

- **Butter Lettuce Salad**  
Fresh butter lettuce with smoked golden beets, crispy shallots, shaved sheep's cheese, apple chutney and pomegranate vinaigrette
- **Roasted Beet Salad**  
Fresh local beets, roasted and tossed with toasted Oregon hazelnuts, goat cheese crumbles, baby arugula and champagne vinaigrette
- **Oregon Bleu Salad**  
Fresh mixed greens topped with Rogue Creamery bleu cheese crumbles, toasted hazelnuts, pickled red onion, crisp bacon, and red grapes tossed in our housemade strawberry vinaigrette

## { ENTREE SELECTIONS }

### BEEF

- **Tri-Tip**  
Slow-smoked to medium-rare
- **Filet Mignon**  
Wrapped in bacon and pan-seared
- **Prime Rib**  
With roasted garlic and black pepper crust

### PORK

- **Green Chile Pork Shoulder**  
Braised with pasilla chile peppers and cilantro
- **Braised Pork Cheeks**  
Braised in red wine with herbs
- **Pork Ribs**  
Rubbed with house seasoning and slow-smoked

### POULTRY

- **Lemon-Thyme Chicken**  
Seared chicken in lemon-thyme sauce
- **Chicken Chasseur**  
Braised chicken with white wine and foraged mushroom-herb sauce
- **Duck Confit**  
Braised in duck fat

### FISH

- **Columbia River Salmon**  
Served with seasonal fruit salsa or lemon beurre blanc
- **Sole Saltimbocca**  
Sole wrapped in prosciutto topped with lemon-caper beurre blanc

### ALLERGY FRIENDLY / VEGETARIAN

- **Stuffed Portabellas**  
Stuffed with spinach and white beans
- **Cauliflower Steak**  
Brined, grilled and served with Veracruz sauce

## { STARCHES }

- **Oven-Roasted Red Potatoes**
- **Mashed Potatoes**  
Varieties include:  
Gouda, Roasted Garlic, Triple Cream Brie, and Buttermilk
- **Creamy Polenta**
- **Pasta Pomodoro**

## { VEGETABLES }

- **Seasonal Roasted Vegetables**
- **Green Beans**
- **Fresh Asparagus**
- **Broccolini**
- **Delicata Squash**

## { BREADS/ROLLS }

- **Dinner Rolls**
- **Herb Focaccia**
- **Tuscan Garlic Bread**
- **Cornbread**

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*In addition to these suggested Plated Dinner menu options, our planning and culinary team is happy to work with you to create a custom menu with specific food items, upon your request.*

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# fabulous desserts

{ DELECTABLE }

WEDDING RECEPTIONS | SHOWERS | CELEBRATIONS OF LIFE | BIRTHDAYS | REUNIONS

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## { BUFFET DESSERTS }

Each Buffet Dessert Serves 20

- **Bread Pudding**  
Chocolate or Caramel Apple with Vanilla Bean Bourbon Sauce (on the side)
- **Seasonal Old Fashion Crisp**  
Served with fresh whipped cream
- **Tiramisu**  
Lady fingers layered with espresso and Grand Marnier mascarpone
- **Pineapple Upside Down Cake**  
Served with fresh whipped cream

## { DISPLAY STATIONS }

- **Fresh Berry Shortcake Bar\***  
Shortcake biscuits with macerated berries & fresh whipped cream
- **Petite Dessert Display**  
Pastry Chef's seasonal selection of mini desserts

## { BAKED GOODS }

Seasonal selection of:

- **Reedville Dessert Bars & Brownies**
- **Fresh Baked Cookies**
- **Fresh Baked Cupcakes**
- **Mini Fresh Baked Cookies**
- **Mini Tarts**

## { SPECIAL TREATS }

- **Chef's Seasonal Vanilla Bean Crème Brûlée**
- **Cream Puffs & Eclairs**
- **Mousse Parfaits**
- **Chocolate Dipped Strawberries\***
- **Cannolis**

## { PLATED DESSERTS }

- **New York Style Cheesecake**  
Choice of Traditional or Chocolate, with seasonal accompaniments
- **Bittersweet Chocolate Mousse**  
Served with fresh whipped cream & berries\*



- **Individual 3" Pies, Cobblers & Tarts**  
Choose 1 or 2 flavors:  
Chocolate Cream, Key Lime, Pumpkin, Fresh Fruit, Dutch Apple, Berry, Strawberry Rhubarb\*, Lemon Curd, Marionberry Streusel, Peanut Butter Chocolate, or Salted Caramel Ganache

\*seasonal availability



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