

breakfast & brunch

In addition to the items suggested here, our planning and culinary team is happy to work with you to create a custom menu.

{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



COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
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events@reedvillecatering.com

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REVISED 7/8/2022

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 Sope** 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 Bulgar & 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

{ IMPRESSIVE }

WEDDING RECEPTIONS | HOLIDAY PARTIES | AWARD CEREMONIES | CORPORATE EVENTS

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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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casual bars & buffets

{ DELICIOUS }

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

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{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

{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**



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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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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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