# breakfast a 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 & STATIONS}

(BULLETS & STATIONS)	
■ Continental Breakfast	11.50
■ Build Your Own Breakfast Burrito	13.75
■ Traditional Breakfast Buffet	15.50
■ Build Your Own Omelet Station *	15.50
■ Fried Chicken and Waffle Station *	15.50
■ Vegan Breakfast Buffet	15.50
{ALA CARTE ITEMS}	
■ Hard Boiled Eggs	1.95
■ Quiche Bites - 1"	2.25
■ Whole Fresh Fruit / Skewer / Display	2.00 - 4.25
■ Individual Tillamook® Yogurts	2.95
■ Cinnamon Rolls and Pastries	3.25
■ House Frittata	4.25
Avocado Toast	4.50
■ Reedville's Own Granola Parfait / Chia Seed Parfait	4.25 - 5.25
■ NW Baked French Toast	6.25
■ Bagel, House-Smoked Salmon and Cream Cheese	6.25
■ Biscuits wtih Sausage Gravy	6.25
{ALL DAY BEVERAGE OPTIONS}	
■ Beverage Station: Coffee, Hot Tea, Water, Iced Tea and Lemonade	4.00

# break packages

Assorted Juices, Soft Drinks, Punch & more are also available

■ Soft Pretzel Bar	7.95
■ The Dip Station Break	12.25
■ The Italian Break	14.60
■ High Tea Menu	20.95

<sup>\*</sup> requires additional service and staff onsite

All prices listed are per person/serving and are for the food items only. Prices are subject to change based on market conditions and will be confirmed three months prior to your event date. Please contact our team for a proposal that will include beverages, rentals and staffing.

Offerings subject to change without notice. Food, beverage and travel minimums may apply.





## COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd. Suite D, Hillsboro, OR 97123 503.642.9898

events@reedvillecatering.com

reedvillecatering.com



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

## {SANDWICH AND WRAP SELECTIONS}

Each meal includes: Sandwich or Wrap, Chips and a Cookie Choose up to 3 selections in sacks, boxes or on platters

Roast Beef Sandwich	12.25
Oven-Roasted Turkey Breast Sandwich	12.25
Chicken-Apple Salad Sandwich	12.25
Turkey and Ham Sandwich	13.25
Mediterranean Wrap	12.25
Smoked Chicken Caesar Wrap	12.25
Turkey-Bacon-Avocado Wrap	13.25

### {SALAD SELECTIONS}

Each meal includes: Entree Salad, Fresh Baked Roll and a Cookie Choose up to 3 selections in boxes or on platters

Reedville Chicken Salad	11.75
Chicken Caesar Salad	11.75
Cobb Salad	13.25
Smoked Salmon Caesar Salad	13.25
Soutwest Carne Asada Salad	13.25

## casual bars

Baked Potato Bar	12.50 / lunch portion	14.50 / dinner portion
Deli Sandwich Bar	13.25 / lunch portion	15.25 / dinner portion
Soup & Salad Bar (available for up to 80)	13.25 / lunch portion	15.25 / dinner portion
Fajita Bar	15.50 / lunch portion	17.50 / dinner portion
Indian-Style Buffet	15.50 / lunch portion	17.50 / dinner portion
Gyro Bar	15.50 / lunch portion	17.50 / dinner portion
Hawaiian Buffet	15.50 / lunch portion	17.50 / dinner portion
Gourmet Pasta Bar	17.50 / lunch portion	19.50 / dinner portion

[ NOTE: \$2 UPCHARGE FOR ADDING A 2ND PROTEIN ]



COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd. Suite D, Hillsboro, OR 97123 503.642.9898

events@reedvillecatering.com

reedvillecatering.com

All prices listed are per person/serving and are for the food items only. Prices are subject to change based on market conditions and will be confirmed three months prior to your event date. Please contact our team for a proposal that will include beverages, rentals and staffing.

## hors d'oeuvres

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

is happy to work with you to create a custom menu.	
Deviled Eggs	1.60
Stuffed Mushroom	2.15
Mini Pommes Annas	2.75
Bruschetta Spoon*	2.95
Tortilla Espanole Bites	2.60
Shooters: Gazpacho / Seasonal Soup / Shaved Root Vegetable*	2.95 - 3.95
Loaded Potato Dauphine	3.15
Crostini*	3.15
Risotto Fritters*	3.60
Seasonal Vegetable Crudité Shooter	3.60
Bacon Wrapped Dates	3.60
Smoked Salmon Roll	3.75
Seasonal Fruit and Goat Cheese Tartlet	3.50
Handmade Meatballs	3.60
Caprese Skewers or Antipasto Skewers	3.60
Warm Puffed Pastry Cup	3.60
Braised Short Rib & Mashed Potato Shooters*	3.95
Mini Empanadas	4.25
Petite Sope*	4.25
Toasted Brioche Round*	4.15
Northwest Salmon Cakes	4.25
Cocktail / Tea Sandwiches	4.00
Northwest Crab Cakes	4.75
Braised Pork Belly Spoon*	4.60
Bacon Wrapped Prawns	4.60
Pinwheel Sandwich Rolls	1.75-3.25
Baked Chicken Wings	6.25

# displays a late night snacks

■ Seasonal Fruit Display	4.00
■ Crudité Platter	5.00
■ Onion Rings and Fries*	5.50
■ Chips, Salsa and Guacamole	6.15
■ Assorted Cheese Platter	6.25
■ Mezze Platter	6.00
■ Roasted Vegetable Display	6.50
■ Chef's Cheese & Charcuterie Board / Farmers Board / NW Board	7.25-9.25
■ Gulf Shrimp Cocktail Platter	7.60
■ Fries Bar / Tator Tot Bar*	9.95
■ Street Tacos	10.25
■ Flank Steak Platter	10.25
■ House Sliders*	10.25
■ Gourmet Dip Station	12.25

<sup>\*</sup> requires additional service and staff onsite

All prices listed are per person/serving and are for the food items only. Prices are subject to change based on market conditions and will be confirmed three months prior to your event date. Please contact our team for a proposal that will include beverages, rentals and staffing.

Offerings subject to change without notice. Food, beverage and travel minimums may apply.





#### COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd. Suite D, Hillsboro, OR 97123 503.642.9898

events@reedvillecatering.com

reedvillecatering.com

# buffet packages

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

Buffet Packages each include: Salad, Roll, Two Entrees and Two Sides

■ Northwest Harvest Buffet - Chef's Choice of Seasonal Selections 24.50
■ Classic Buffet 28.95

Ceasar Salad, Chicken Roulade, NY Steak, Marble Potatoes, Chef's Choice Veggie

■ Premium Buffet 32.95
Oregon Blue Salad, Chicken Basil Pesto, Short Ribs, Cheddar Mashed Potato, Chef's Choice Veggie

■ Gourmet Buffet 39.95

Roasted Beet Salad, Sole Saltimbocca, Braised Pork Jowl, Seasonal Risotto, Chef's Choice Veggie

# popular custom selections

These custom selections are available served as: Buffet, Family-Style or Plated

#### **SALADS:**

- Fresh Garden Salad
- Caesar Salad
- Signature Oregon Bleu Salad
- Roasted Beet Salad
- Romaine & Spinach Salad
- Arugula Salad
- Butter Lettuce Salad

#### **ENTREES:**

- Chicken Breast with Basil Pesto
- Chicken Chasseur
- Chicken Breast Roulade
- Grilled Flank Steak with Chimichurri\*
- Grilled Thick-Cut NY Steak
- Braised Beef Short Ribs
- Stuffed Pork Tenderloin
- Cider-Brined Pork Chop
- Columbia River Salmon
- Cauliflower Steak
- Quinoa Stuffed Bell Peppers

#### SIDES:

- Oven-Roasted Marble Potatoes
- Mashed Potatoes
- Seasonal Risotto
- Broccolini
- Chef Selected Seasonal Vegetables
- Delicata Squash (Seasonal Winter)
- Fresh Asparagus (Seasonal Spring)

All prices listed are per person/serving and are for the food items only. Prices are subject to change based on market conditions and will be confirmed three months prior to your event date. Please contact our team for a proposal that will include beverages, rentals and staffing.

REV. 5/14/2024

Offerings subject to change without notice. Food, beverage and travel minimums may apply.



COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd. Suite D, Hillsboro, OR 97123 503.642.9898

events@reedvillecatering.com

reedvillecatering.com

# barbecue selections

Each selection is served with choice of one salad, two sides and one bread selection from lists below

Grilled Beef Burgers and Beef Frankfurters*	16.95
Carolina Style Pulled Pork and Smoked BBQ Ribs	22.50
Jamaican Jerk Marinated Chicken and Kalua Pork	25.50
12-Hour Applewood Smoked Brisket and BBQ Chicken Quarters	28.50



COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd. Suite D, Hillsboro, OR 97123 503.642.9898

events@reedvillecatering.com

reedvillecatering.com

## {SALAD SELECTIONS}

Choose one salad:

- Traditional Caesar Salad
- North Carolina-Style Slaw
- Reedville Fresh Garden Salad
- Kale Salad

### {SIDE SELECTIONS}

Choose two sides:

- Reedville Potato Salad
- Pork-Braised Collard Greens
- **■** Warm German Potato Salad
- Reedville's Classic Mac n'Cheese
- Reedville Bacon-Brown Sugar Baked Beans
- Texas Black Eyed Pea Salad
- Roasted Corn & Black Bean Salad
- Fruit Salad

### {BREAD SELECTIONS}

Choose one bread:

- Honey-Kissed Corn Bread
- Housemade Rolls

All prices listed are per person/serving and are for the food items only. Prices are subject to change based on market conditions and will be confirmed three months prior to your event date. Please contact our team for a proposal that will include beverages, rentals and staffing.

# fabulous desserts

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

### {DESSERT SELECTIONS}

Chocolate Dipped Strawberries	1.60
Baked Cookies	2.15
Mini Cannolis	1.95
Mini Fruit Tarts	2.00
Dessert Bars	2.60
Cupcakes	2.60
Mini Cheesecake Bites	2.60
Chocolate Mousse	2.60
Avocado Mousse	4.15
Shortcake Bar*	4.60
Petite Dessert Display	8.20
Dessert Charcuterie	7.95



Reedville Catering offers a variety of beers, local wines, popular liquor labels, and local mocktails.

A variety of non-alcoholic beverages are available.

#### ■ Hosted Bar

Client pays for all drinks consumed by guests. Charged per drink, plus set-up fee.

#### ■ No-Host Bar / Drink Tickets

Guests pay for their own drinks, per drink.

Client to pay set-up fee and agreed upon consumption amount (i.e. - drink tickets)

#### Client Provided Alcohol

Client to bring in their own alcohol. Reedville to charge set-up fee plus flat, per-person corkage fee.



## COMPLETE CATERING AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd. Suite D, Hillsboro, OR 97123 503.642.9898

events@reedvillecatering.com

reedvillecatering.com

All prices listed are per person/serving and are for the food items only. Prices are subject to change based on market conditions and will be confirmed three months prior to your event date. Please contact our team for a proposal that will include beverages, rentals and staffing.