



**OREGON**

Oregon  
Convention  
Center



*Levy*

**MENU**

2025 - 2026 Food And Beverage Offerings



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2025 - 2026 Food And Beverage Offerings

## A LA Carte Breakfast

Priced Per Dozen, Minimum of 2 Dozen Per Selection.

**Avoiding Gluten Housemade Mini Choco Cherry Scones**     
140 - 290 calories per serving  
**65.00 DZ**

**Avoiding Gluten Housemade Blueberry Muffins**     
140 - 290 calories per serving  
**65.00 DZ**

**Housemade Breakfast Pastries**    
180 calories per serving  
**60.00 DZ**

**Housemade Goat Cheese Mini Scones**    
190 calories per serving  
Goat Cheese, Rosemary, Thyme  
**60.00 DZ**

**Housemade Lemon Poppy-Seed Mini Scones**    
180 calories per serving  
**60.00 DZ**

**Housemade Bacon Cheddar Mini Scones**   
180 calories per serving  
**60.00 DZ**

**Puffed Tarts**    
178 calories per serving  
Puff Pastry Breakfast Tarts, Seasonal Fruit Jam, Sweet Glaze  
**60.00 DZ**

## Action Stations

All Action Stations **Require One Attendant** at \$300.00 and **One Chef Attendant** at \$350.00 each. Minimum of 100 Guests, Maximum of 500 Guests.

**Avocado Toast Action Station**  
644 calories per 2 oz serving  
Smashed Avocado with Lemon Juice and Maldon Salt, Smoked Salmon, Soft Boiled Eggs, Tomato Slices, Shaved Red Onions, Thick Cut Toast  
**24.00 pp**

**Eggs Your Way Action Station**    
160 calories per 3 oz serving  
Fresh Herbs, Mushrooms, Sweet Peppers, Applewood Smoked Bacon, Plum Tomatoes, Tillamook Cheddar, Sautéed Onions, Green Onions  
**19.00 pp**

## Continental Breakfast

**Willamette Continental**    
Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas, Individual Yogurt with Granola Mix, Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea, Orange Juice  
**46.00 pp**

**Northwest Continental**    
Assorted Breakfast Pastries, Seasonal Sliced Fruit, Whole Bananas, Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea, Orange Juice  
**42.00 pp**

**Cascadia Continental**    
Assorted Breakfast Pastries, Seasonal Sliced Fruit, Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea, Orange Juice  
**38.00 pp**

## On The Go Breakfast

Maximum of 250 Guests.

**Deluxe Continental Box**   
110 - 680 calories per serving  
Sliced Cheeses and Cold Cuts, Mini Croissant and Scone with Butter and Jam, Seasonal Fruit Salad  
**55.00 pp**

**Healthy Start Box**   
110 - 680 calories per serving  
Hard Boiled Egg, Greek Yogurt Cup, Fresh Berries and Sliced Melon, Granola Bar  
**53.00 pp**



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



# Breakfast Tables

## European Breakfast Table

110 - 1110 calories per serving

### Breakfast Breads, Pastries and Spreads

Pain Au Chocolat Croissant, Banana Streusel Muffin, Housemade Lemon Poppy-Seed Mini Scones, Seasonal Oregon Fruit Jams, Sweet Butter

### Portland Local French Bakery Bagels

Cream Cheese, Toaster Station

### French Baguettes

Whole Grain Mustard

### Artisan Cured Sliced Meats and Cheeses

Honey Maple Ham, Cured Serrano Ham, Soppressata, Brie De Meaux, Cypress Groove, Smoked Gouda

### Smoked Salmon

Capers, Chopped Egg, Sliced Red Onions, Tomatoes, Dill Cream Cheese

### Oatmeal

Brown Sugar, Raisins, Cranberries, Pecans

### Assorted Cereals

### Fruit and Greek Yogurt

Housemade Granola

### Seasonal Sliced Fruits

Melons, Pineapple, Berries

### Freshly Squeezed Juices

Orange, Grapefruit, Apple

### Milk

Whole, 2%, Skim

### Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea

66.00 pp

## Rise and Shine Breakfast Table

50 - 1310 calories per serving

### Baker's Basket of Pastries

Croissants, Muffins, Whipped Butter, Fruit Preserves

### Sliced Seasonal Fruit

### Applewood Smoked Bacon

### Chicken Apple Sausage

### Scrambled Eggs

### Breakfast Potatoes

### Portland Coffee Roasters Regular Coffee, Decaf Coffee, Assorted Hot Tea

55.00 PP

## Table Enhancements

Add one of the Enhancements to your Continental or Breakfast Table, 25 Guest Minimum.

### Egg White Frittata

120 calories per 4 oz serving

Egg Whites, Roasted Vegetables, Pepper Jack Cheese, Shiitake Mushrooms, Spinach, Tomato Relish

18.00 pp

### Roasted Vegetable Frittata

300 calories per 4 oz serving

Egg, Roasted Vegetables, Pepper Jack Cheese, Pomodoro Sauce, Fried Green Tomatoes

17.00 pp

### Quinoa Rice Pudding

450 calories per 3 oz serving

Coconut Milk, Vanilla, Cane Sugar, Raisins, Maple Syrup, Macerated Berry Toppings

15.00 pp

### Tomato and Basil Egg Scramble

91 calories per 4oz serving

Scrambled Eggs, Tomato, Chiffonade Basil

12.00 pp



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



## Plated Breakfast

Served with Portland Coffee Roasters Coffee, Decaf Coffee, Assorted Hot Tea and Water.

### Southwest Tofu Scramble

Spiced Tofu Scramble with Fire-Roasted Peppers, Onions and Black Beans, Crispy Breakfast Potatoes, Pico de Gallo, Grilled Corn Tortilla Chips

58.00 pp

### Tofu and Spinach Florentine

Seared Tofu Medallions layered with Baby Spinach and Sautéed Mushrooms, Topped with a Cashew Hollandaise and Fresh Chives, Herb Roasted Fingerling Potatoes, Citrus and Mint Fruit Salad

58.00 pp

### All American

Scrambled Eggs, Sharp Aged Cheddar Country Potatoes, Applewood Smoked Bacon, Sage Pork Sausage

52.00 pp

### Roasted Vegetable and Pepper Jack Frittata

Pomodoro Sauce, Fried Green Tomatoes, Crispy Pancetta, Breakfast Potatoes

50.00 pp

### Egg White Frittata

Spinach, Asparagus, Broccoli, Caramelized Onion, Feta Cheese, Breakfast Potatoes, Plum Tomato

47.00 pp

### LumberJack

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, Plum Tomato

46.00 pp

### Cinnamon Brioche French Toast

Vanilla Infused Maple Syrup, Breakfast Sausage, Grilled Pineapple, Fresh Berry Garnish

46.00 pp

## Plated Enhancements

Add one of the Enhancements to your Plated Breakfast, 25 Guest Minimum.

### Berries, Granola and Yogurt Parfait

16.00 pp

### Cheese Blintzes Strawberry Marmalade

14.00 pp

### Sliced Seasonal Fruit Plate

12.00 pp

### Turkey Sausage Links (2)

10.00 pp

### Applewood Smoked Bacon (2)

10.00 pp



contains milk



contains nuts



avoiding gluten



vegetarian



vegan





## Break Packages

Includes Assorted Bubby. Minimum of 25 Guests Per Break Package

### Willamette Garden Bounty Break

50 - 250 calories per 2 oz serving

#### Crudité Platter

Celery Sticks, Baby Carrots, Squash, Cucumber, Zucchini, Chipotle Ranch, Red Pepper Hummus

27.00 PP

### Cupcake Afternoon Break

70 - 90 calories per 2 oz serving

#### Assorted Mini Cupcakes

Silky Vanilla, Rich Red Velvet, Chocolatey Chocolate

26.00 PP

### Cookie and Brownie Break

140 - 320 calories per serving

#### Assorted Fresh Baked Cookies

#### Chocolate Brownies

26.00 PP

### Soft Pretzel Break

Maximum of 500 Guests

108 - 150 calories per serving

#### Soft Pretzel Sticks

Nacho Cheese, Whole Grain Mustard, Yellow Mustard

26.00 PP

### Oregon Mountain Mix Break

50 - 100 calories per 3 oz serving

#### Create Your Own Trail Mix

M&M®, Almonds, Raisins, Roasted Peanuts, White and Dark Chocolate Chips, Dried Bananas, Dried Apricots

25.00 PP

### Southwest Snack Break

120 - 230 calories per 2 oz serving

#### Chips and Dips

Housemade Tortilla Chips, Melted Cheese Sauce, Tomato Salsa, Guacamole

25.00 PP

### Brain Food Break

80 - 220 calories per serving

#### Snack Assortment

Date Nut Truffles, Mini Oregon Trail Cookies, Vegan and Avoiding Gluten Oat Bars, Trail Mix

24.00 PP

### "Love Oregon" Break

80 - 120 calories per serving

#### Oregon Inspired Assorted Treats

Chai Spiced Oregon Cookies, Marionberry Tarts, Avoiding Gluten Espresso Brownies

24.00 PP

## A LA Carte

Minimum of 2 Dozen Per Selection

### Bagels and Cream Cheese

360 - 530 calories per serving

60.00 dz

### Mini Fruit Skewers

90 calories per serving

60.00 dz

### Individual Bag Chips

150 calories per serving

58.00 dz

### Full Size Candy Bars

80 - 400 calories per serving

52.00 dz

### Whole Bananas

105 calories per serving

51.00 dz

### Whole Fresh Fruit

Chef's Choice of Apples, Oranges or Pears

60 - 110 calories per serving

49.00 dz

### Hard Boiled Eggs, Shelled

80 calories per serving

48.00 dz

### Individual Trail Snacks

260 calories per serving

46.00 dz

### Granola Bars

190 calories per serving

45.00 dz

### Individual Yogurts

20-30 calories per serving

8.00 EA

## By the Pound

Minimum of 2 Pounds Per Selection, 1 Pound Serves 10-12 People

### Lemon Herb Hummus and Pita Chips

190 - 390 calories per serving

58.00 lb

### Kettle Chips, Dip

150 - 390 calories per serving

53.00 lb

### Mixed Nuts

290 calories per serving

58.00 lb

### Tortilla Chips, Salsa

15 - 245 0 calories per serving

53.00 lb



contains milk



contains nuts



avoiding gluten



vegetarian



vegan

# Chef's Tables

## Urban Cowboy Table

80 - 780 calories per serving

**Baby Mixed Greens**     
Cracked Mustard Vinaigrette, Buttermilk Herb Ranch

**Mustard Potato Salad**  

**Rotisserie BBQ Chicken**   
Chili Cumin Rubbed Rotisserie Chicken with Orange  
Ginger BBQ Sauce

**Smoked Brisket**   
Honey BBQ Sauce

**Roasted Corn**     
Chile Lime Butter

**Three Cheese Mac N' Cheese**  

**Jalapeno Cornbread**    
Whipped Butter

**Chocolate Bourbon Pecan Tarts**     
**Iced Tea and Water Dispensers**

62.00 PP

## Bridge City Table

10 - 1410 calories per serving

**Mediterranean Salad**      
Artichoke Hearts, Feta Cheese, Kalamata Olives, Sun-  
Dried Tomatoes, Roasted Red and Yellow Bell Peppers,  
Pine Nuts, Curly Endive, Bibb Lettuce, Torn Greens,  
Xeres Vinaigrette

**Orzo Salad**    
Roasted Vegetables, Balsamic Onions, Briar Rose  
Creamery Goat Cheese

**Herb Roasted Potatoes**  

**Chicken Saltimbocca**    
Prosciutto, Sage, Pan Jus

**Salmon**   
Tomato, Basil, Garlic, Gremolata

**Garlic Breadsticks**  



**Tiramisu**    
**Iced Tea and Water Dispensers**

62.00 PP

## Fiesta Mexicana Table



40 - 1460 calories per serving

**Wild Rice and Orange Zest Salad**     
Candied Pecans

**Cilantro, Bell Pepper, Orange and Jalapeno  
Salad**  

**Pulled Chicken** 

**Beef Fajitas** 

**Chula Beans**  

**Spinach and Cilantro Green Rice**  

**Salsas and Condiments**   
Pico De Gallo, Green Tomato Salsa, Guacamole, Grilled  
Corn and Black Bean Salsa, Shredded Cheese, Sour  
Cream, Chili Sauce

**Taco Shells**  

**Warm Flour Tortillas** 

**Cinnamon Sugar Churros**    
**Iced Tea and Water Dispensers**

61.00 PP

## Taste of Delhi Table

10 - 1260 calories per serving

**Cucumber Tomato Salad**     
Raita Dressing

**Tandoori Chicken Wings**    
Yogurt Sauce

**Lamb Curry**    
Potato, Eggplant

**Gobi Aloo Potato and Cauliflower Curry**  

**Vegetarian Samosa**    
Tamarind and Mango Chutney

**Ginger Basmati Rice**  

**Naan Bread** 

**Seasonal Fruit**    
Marinated in Agave and Mint

**Iced Tea and Water Dispensers**

59.00 PP

## Sandwich Grab and Go

10 - 1560 calories per serving

**Turkey and Havarti on Multi-Grain**   
Turkey, Havarti Cheese, Tomato, Butter Lettuce, 9 Grain  
Bread

**Chicken Caesar Wrap**   
Chicken Breast, Romaine Lettuce, Sun-Dried Tomato,  
Parmesan Cheese, Caesar Dressing, Tortilla Wrap

**Mediterranean Salad**    
Arcadian Mixed Greens, Radicchio, Zucchini, Yellow  
Squash, Eggplant, Sun-Dried Tomato, Garbanzo Beans,  
Tofu, Basil Vinaigrette

**Bag of Chips**

**Cookie**  

**Assorted Bubly**

**Soft Drinks**

50.00 PP



contains  
milk



contains  
nuts



avoiding  
gluten



vegetarian



vegan



## Action Stations

Minimum of 100 Guests per Action Station. All Action Stations Require One Attendant at \$300.00 and One Chef Attendant at \$350.00 each.

### Chef Allan's Mac and Cheese Action Station

390 - 740 calories per 3 oz serving

#### Cheddar Mac and Cheese

Tillamook Cheddar Sauce, Cavatappi Pasta, Bacon, Roasted Poblano Peppers

#### Blue Cheese Mac and Cheese

Point Reyes Blue Cheese Sauce, Cavatappi Pasta, Shrimp, Roasted Corn

#### Vegan Mac and Cheese

Vegan Sun-Dried Tomato Sauce, Cavatappi Pasta

33.00 PP

### Mini Slider Action Station

70 - 550 calories per serving

#### Prime Beef Mini Burger

Rogue Creamery Blue Cheese, Cipollini Onions

#### Impossible Burger

Condiments  
Pickles, Ketchup, Whole Grain Mustard, Mayo, BBQ Sauce

#### Brioche Buns

30.00 PP

### Tandoori Station (Non-Action)

60 - 790 calories per 3 oz serving

#### Chicken Tikka

#### Tandoori Jhinga, Paneer and Naan

Relish, Dips, Chutney

29.00 PP

### Heirloom Tomato Action Station

60 - 300 calories per 2 oz serving

#### Sliced to order Heirloom Tomatoes

Local Burrata Cheese, Maldon Sea Salt, Extra Virgin Olive Oil, Aged Balsamic

28.00 PP

## Boards

Boards serve approximately 50 guests.

### Charcuterie Board

60 - 310 calories per 2 oz serving

#### Sliced Meats and Cheeses

Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone

#### Accoutrements

Sweet Cherry Peppers, Marinated Olives, Artichokes, Pepperoncini, Focaccia, Breadsticks

#### Prosciutto Rolls

Prosciutto Di San Daniele, Briar Rose Goat Cheese Mousse, Balsamic Crema

#### Roasted and Grilled Vegetables

Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash

#### Sliced Seasonal Melon

Sun-Dried Tomato Hummus

Pita Bread

#### Dressings

Extra Virgin Olive Oil, Aged Balsamic Vinegar

1250.00 EA

### Cheese Board

30 - 270 calories per 1 oz serving

#### Imported and Local Northwest Cheeses

Candied Apricots, Roasted Hazelnuts, Grapes on the Vine

#### Rustic Bread and Crackers

1150.00 EA

### Seasonal Crudité Board

30 - 270 calories per 1 oz serving

#### Fresh Garden Vegetables

#### Lemon and Herb Hummus

750.00 EA

### Sliced Fruit Board

30 - 270 calories per 1 oz serving

#### Chef's Choice Sliced Fruits

750.00 EA



contains milk



contains nuts



avoiding gluten



vegetarian



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## Action Stations

Continued

### Toasted S'mores Action Station

159 - 290 calories per serving

Torched to order Housemade Marshmallows 

Housemade Graham Crackers  

Chocolate Accoutrements 

24.00 PP

### Mini Pie Action Station

210 - 420 calories per serving

Lemon Meringue  

Lemon Curd, Toasted Meringue, Pie Crust

S'mores  

Chocolate Ganache, Toasted Marshmallow, Graham Crust

Banana Cream  

Banana Custard, Whipped Vanilla Cream, Pie Crust

24.00 PP

### Ice Cream Sundae Bar Action Station

320 - 740 calories per serving

Tillamook Ice Cream   

Assorted Ice Cream Toppings  

Caramel Sauce, Chocolate Sauce, Whipped Cream, Sprinkles, Chocolate Shavings, Maraschino Cherries, Cookie Crumbs, Brownie Pieces

24.00 PP

### Cinnamon Roll Carvery Action Station

284 - 434 calories per serving

Giant Warm Cinnamon Roll Carved To Order   

Cream Cheese Frosting, Toasted Pecans

23.00 PP

### Gourmet Hot Chocolate Bar Action Station

210 - 420 calories per serving

Drinking Chocolate   

Dark Chocolate, Milk Chocolate, White Chocolate

Toppings 

Housemade Marshmallow, Whipped Cream, Chocolate Shavings, Crushed Peppermint, Caramel Crunchies, Caramel Sauce, Chocolate Sauce, Cookie Crumbles, Brownie Pieces

18.00 PP

## Boards

Continued

### Vegan Dessert Board

80 - 140 calories per serving

Pate De Fruit, Date Truffles, Chocolate Bark

900.00 EA

### Dessert Board

80 - 440 calories per serving

Berries, Brownies, Biscotti, Mini Cookies, Cheesecake, Pretzels, Caramel, Chocolate Salami

850.00 EA

### Portlandia Board

80 - 120 calories per serving

Marionberry Tarts, Oregon Chai Cookies, Coffee Mousse Cups, Pinot Pear Financiers

850.00 EA

### Seasonal Dessert Board

Chef's Selection of Sweet Bites

775.00 EA

## Don't Forget

### Portland Coffee Roasters Regular Coffee

5 calories per 12 oz serving

110.00 GL

### Portland Coffee Roasters Decaf Coffee

5 calories per 12 oz serving

110.00 GL

### Assorted Hot Tea

0 calories per 12 oz serving

110.00 GL

### Additional Milk Alternatives

5.00 PP



contains milk



contains nuts



avoiding gluten



vegetarian



vegan

## Hot Hors D'oeuvres

Minimum Of 4 Dozen Per Selection.

### Dungeness Crab Cake

160 calories per serving  
Shaved Fennel, Mango Cilantro Salsa

100.00 DZ

### Bacon Wrapped Scallops

110 calories per serving  
Verjus Reduction

100.00 DZ

### Ground Beef Argentine Inspired Empanada

260 calories per serving

85.00 DZ

### Adobo Chicken Empanada

260 calories per serving

85.00 DZ

### Portobello, Spinach, Mozzarella Empanada

260 calories per serving

85.00 DZ

### Mini Beef Wellington

110 calories per serving  
Horseradish Aioli

72.00 DZ

### Truffle Duxelle Stuffed Mushrooms

160 calories per serving

70.00 DZ

### Falafel Tostones

160 calories per serving  
Beet Hummus, Coconut Yogurt

66.00 DZ

### Wild Mushroom Risotto and Fontina Cheese Fritter

90 calories per serving  
Roasted Garlic Nage

66.00 DZ

### Spanakopita

60 calories per serving  
Spinach, Feta Cheese Triangles

60.00 DZ

## Cold Hors D'oeuvres

Minimum Of 4 Dozen Per Selection.

### Roast Beef and Horseradish Crostini

210 calories per serving

70.00 DZ

### Pesto and Prosciutto Pinwheel

110 calories per serving  
Baby Arugula, Balsamic Reduction

70.00 DZ

### Watercress and Smoked Salmon Mousse

70 calories per serving

69.00 DZ

### Smoked Salmon Rosette

110 calories per serving  
Chive Crème Fraiche, Lemon Herb Blini

69.00 DZ

### Mini Caprese Skewers

110 calories per serving  
Balsamic Reduction, Basil Oil

60.00 DZ

### Curried Chicken Salad

110 calories per serving  
Phyllo Cup

60.00 DZ

### Pistachio and Roquefort Crusted Bon Bon

90 calories per serving

56.00 DZ

### Boursin and Cucumber Cup

100 calories per serving

55.00 DZ

### Jarcuterie and Fresh Bread

60 - 310 calories per serving  
Artisan Cured Meat, Quince Paste, Marinated Mozzarella Cheese, Cherry Peppers, Dried Fruit, Marcona Almonds, Country Bread

18.00 EA



contains milk



contains nuts



avoiding gluten



vegetarian



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## Plated A LA Carte Side Salads

Enhance your Entrée by pairing it with a Salad.

### Chardonnay Pear Salad

320 calories per 4 oz serving

Lamb's Leaf Lettuce, Red Oak Lettuce, Watercress, Poached Pears, Teardrop Tomatoes, Toasted Pistachios, Honey Goat Cheese Crostini, Honey Mustard Champagne Vinaigrette

12.00 PP

### Roasted Beet Salad

360 calories per 4 oz serving

Herbed Goat Cheese Cream, Baby Yellow Frisée, Edible Blossoms, Candied Hazelnuts, Lemon Shallot Vinaigrette

12.00 PP

### Panzanella Salad

560 calories per 4 oz serving

Herb Croutons, Cucumbers, Tomatoes, Arugula, Shaved Parmesan Cheese, Lemon Herb Vinaigrette

11.00 PP

### House Salad

106 calories per 4 oz serving

Mixed Greens, Frisée, Cherry Tomatoes, Sliced Cucumbers, Radishes, Balsamic Vinaigrette

10.00 PP

## Plated Salad Entrees

Served with Assorted Rolls, Whipped Butter, Iced Tea and Water.

### Roasted Beef Tenderloin Salad

680 calories per 4 oz serving

Beef Tenderloin, Arugula, Frisée, Lolla Rosa, Pickled Red Onions, Goat Cheese, Heirloom Tomatoes, Dried Corn Kernels, Smoked Almonds, Roasted Tomato Vinaigrette

53.00 PP

### Beef and Roasted Corn Salad

680 calories per 4 oz serving

Grilled Carne Asada, Piquillo Peppers, Tomatoes, Roasted Corn, Charred Romaine, Queso Fresco, Chipotle Vinaigrette

47.00 PP

### Pearl District Chicken Salad

470 calories per 4 oz serving

Oven Roasted Pulled Chicken Salad, Infant Bitter Greens, House Pickled Red Onions, Haricots Verts, Herb Roasted Fingerling Potatoes, Niçoise and Castelvetrano Olives, Marionberry Vinaigrette

43.00 PP

### Roasted Butternut Squash Salad

310 calories per 4 oz serving

Butternut Squash Confit, Avoiding Gluten Gingerbread Streusel, Mizuna Greens, Red Oak Lettuce, Pomegranate Gastrique

38.00 PP

### Fattoush Market Salad

960 calories per 4 oz serving

Spinach, Kale, Chopped Red and Green Romaine Lettuce, Cherry Tomatoes, English Cucumbers, Fresh Mint and Parsley, Garbanzo Beans, Feta Cheese, Baked Pita Chips, Sumac Vinaigrette

38.00 PP



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



## Plated Lunch Entrees

Served with Assorted Rolls, Whipped Butter, Iced Tea and Water.

### Blackened Grilled Hanger Steak

680 calories per 6 oz serving

Smoked Mushroom and Leek Ragout

60.00 PP

### Five Spice Marinated Chicken

560 calories per 8 oz serving

Roasted Ruby and Golden Beets, Brown Rice, Fresh Lime and Lemon Grass, Steamed Edamame, Flaked Sea Salt and Black Garlic

56.00 PP

### Roasted Herb Chicken

1050 calories per 8 oz serving

Sweet Corn Flan, Roasted Striped Beets, Petite Vegetables, Maple Sage Natural Jus

53.00 PP

### Grilled Apricot Glazed Salmon

590 calories per 6 oz serving

Wilted Spinach, Pommes Aligot, Orange and Grapefruit Reduction

Market Price

## Plated Dinner Entrees

Served with Assorted Rolls, Whipped Butter, Regular Coffee, Decaf Coffee, Hot Tea and Water.

### Peppercorn Crusted Beef Filet Mignon

770 calories per 7 oz serving

Forest Mushrooms, Blue Potato Pommes Fondant, Braised Red Cabbage, Baby Turnips, Baby Beets, Sauce Bretonne

80.00 PP

### Petite Filet Mignon

860 calories per 4 oz serving

Yukon Gold Potato and Mushroom Hash, Local Swiss Chard, Heirloom Carrots, Green Peppercorn Demi

77.00 PP

### Seared Draper Valley Chicken Breast

1050 calories per 8 oz serving

Broccolini, Roasted Mushrooms with Garden Herbs, Smoked Shallot Whipped Potatoes, Chicken Sage Jus

62.00 PP

### Roasted Tuscan Style Chicken

950 calories per 8 oz serving

Artichoke, Fingerling Potato and Tuscan Kale Hash, Smoked Tomato Sauce

62.00 PP

### Seared Salmon

590 calories per 6 oz serving

Quinoa and Feta, Caramelized Onions, Grilled Asparagus, Tomato Cilantro Slaw

Market Price

### Pan Seared Snapper Filet

480 calories per 7 oz serving

Braised Kale and Quinoa, Lemon Beurre Blanc

Market Price



contains milk



contains nuts



avoiding gluten



vegetarian



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## Plated Vegetarian, Vegan & Avoiding Gluten Entrees

Price is based on your highest priced selected Entrée.

### Black Bean Quinoa Cake

350 calories per 5 oz serving

Caramelized Artichokes, Roasted Squash Hash

### Housemade Butternut Squash Ravioli

660 calories per 5 oz serving

Willamette Valley Chard, Oyster Mushrooms, Truffle Crème, Sage Oil

### Vegetable Ratatouille

340 calories per 6 oz serving

Eggplant, Seasonal Squash, Pomme Anna, Buffalo Mozzarella, Smoked Tomato Ragu

### Hazelnut Paella

430 calories per 4 oz serving

Arborio, Spanish Olives, Toasted Hazelnuts, Fresh Herbs, Vegetable Stock

### Raw Vegetable Salad

310 calories per 4 oz serving

Cucumbers, Tomatoes, Toasted Caraway, Fresh Dill, Lemon Vinaigrette

### Roasted Chickpea Ratatouille

320 calories per 4 oz serving

Eggplant, Artichoke, Zucchini, Yellow Squash, Red Onions, Garbanzo Beans, Fresh Herbs, Tomato Sauce, Roasted Brussels Sprouts, Pomegranate

### Spiced Root Vegetable Hash

350 calories per 4 oz serving

Carrots, Golden Beets, Parsnips, Butternut Squash, Toasted Spices, Red Wine Vinaigrette

### Masoor Dal

360 calories per 4 oz serving

Red Lentils, Brown Rice, Baby Spinach, Garam Masala, Plum Tomatoes, Cilantro, Vegetable Broth

### Tuscan Lentil Stew

310 calories per 4 oz serving

Wilted Baby Kale, Red Potatoes, Red Lentils, Celery, Onions

### Warm Butternut Squash and Farro Salad

380 calories per 4 oz serving

Baby Kale, Dried Cranberries, Roasted Hazelnuts



contains milk



contains nuts



avoiding gluten



vegetarian



vegan



## Plated Desserts

### Chocolate Hazelnut Bombe

70 calories per serving

Chocolate Mousse, Hazelnut Cream, Candied Hazelnuts, Chocolate Garnish

17.00 PP

### Blood Orange Chocolate Cake

45 calories per serving

Grand Marnier Chocolate Cake, Blood Orange Gel, Whipped White Chocolate, Blood Orange Confit

15.00 PP

### Lemon Elderflower Cheesecake

320 calories per serving

Mascarpone Cheesecake, Avoiding Gluten Gingersnap Crust, Lemon Curd, Prosecco Gelée, Elderflower Fluff

15.00 PP

### Passionfruit Panna Cotta

570 calories per serving

Blondie, Vanilla Panna Cotta, Passionfruit Gel, Roasted White Chocolate, Passionfruit Curd, Caramel

15.00 PP

### Marionberry S'mores

160 calories per serving

Dark Chocolate Ganache, Smoked Graham Cracker, Roasted White Chocolate, Marshmallow, Marionberries

15.00 PP

### Riesling Apple Cheesecake

360 calories per serving

Apple Cheesecake, Riesling Compressed Apples, Caramel Sauce, Avoiding Gluten Oat Shortbread

13.00 PP

### Lemon Meringue

250 calories per serving

Brown Butter Lemon Curd, Toasted Meringue, Graham Cracker, Elderflower, Raspberries

13.00 PP

### Chocolate Orange Buttermilk Cake

570 calories per serving

Chocolate Buttermilk Cake, Chocolate Orange Ganache, Candied Orange

12.00 PP

### Raspberry Lemon Poppy Seed Cake

760 calories per serving

Lemon Poppy Seed Cake, Raspberry Cream Cheese Frosting, Lemon Curd, Raspberries

11.00 PP



contains milk



contains nuts



avoiding gluten



vegetarian



vegan

# A LA Carte Desserts

Priced per dozen, Minimum of 4 dozen per selection.

## Custom Logo Cupcakes

70 calories per serving

Vanilla or Chocolate Cupcakes, Buttercream, Edible Custom Design/Logo

**105.00 DZ ++**

Pricing may vary based on design complexity

## Custom Logo Shortbread Cookies

Maximum 20 dozen

45 calories per serving

Vanilla Shortbread Cookies, Edible Custom Design/Logo

**92.00 DZ ++**

Pricing may vary based on design complexity

## Chocolate Coffee Mousse Cups

140 calories per serving

Coffee Infused White Chocolate Mousse, Chocolate Shell, Cacao Nibs

**57.00 DZ**

## Lemon Tarts

70 calories per serving

Lemon Curd, Toasted Meringue

**57.00 DZ**

## Lemon Bars

50 calories per serving

Lemon Curd, Shortbread Base

**57.00 DZ**

## Mini Cupcakes

70 calories per serving 2 dozen minimum per flavor

Vanilla, Chocolate or Red Velvet

**57.00 DZ**

## Chocolate Truffles

140 calories per serving

Caramel Filling

**57.00 DZ**

## Double Chocolate Brownies

112 calories per serving

Chocolate Brownie, Chocolate Ganache

**57.00 DZ**

## White Chocolate Blondies

80 calories per serving

White Chocolate Ganache, Caramel Crispies

**57.00 DZ**

## Marionberry Tarts

80 - 160 calories per serving

Marionberry Curd, Toasted Meringue

**57.00 DZ**

## Chocolate Date Truffles

130 calories per serving

Date and Nut Truffles, Shredded Coconut

**57.00 DZ**

## Pâte De Fruit

100 calories per serving

Soft Fruit Candy, Sugar

**57.00 DZ**

## Berry Cheesecake Bites

110 - 130 calories per serving

Vanilla Cheesecake, Graham Crust, Fresh Berries

**57.00 DZ**

## Oregon Chai Cookies

50 calories per serving

Chai Spiced Oregon State Shaped Shortbread, White Chocolate Drizzle

**57.00 DZ**

## Assorted Cookies

40 calories per serving

Chocolate Chip, Oatmeal Raisin, Snickerdoodle

**57.00 DZ**

## Avoiding Gluten Cookies

148 calories per serving

Double Chocolate Chip

**57.00 DZ**

## French Macarons

280 calories per serving

Assorted Flavors

**57.00 DZ**

## Avoiding Gluten Townie Brownies

148 calories per serving

Avoiding Gluten Chocolate Brownies, Espresso Ganache

**57.00 DZ**



contains milk



contains nuts



avoiding gluten



vegetarian



vegan

# Why PATH Water?

The key distinction lies in the fact that PATH water bottles eliminate the need for single-use plastic bottles and are the sole option that is both filled and certified as refillable, without a BPA lining and made from durable, heavy gauge aluminum.

The Oregon Convention Center now uses this uniquely designed custom bottle for your event. Guests attending your event can conveniently refill and reuse these bottles at any of the 19 bottle refill stations situated throughout the venue.



Encourage your guests to  
**REUSE**



## Beverages

**Portland Coffee Roasters Regular Coffee**  
5 calories per 12 oz serving

110.00 Gal

**Portland Coffee Roasters Decaf Coffee**  
5 calories per 12 oz serving

110.00 GAL

**Assorted Hot Tea**  
0 calories per 12 oz serving

110.00 GAL

**Juice by the Gallon**  
10 - 200 calories per 12 oz serving

Orange, Apple, Cranberry

82.00 GAL

**Iced Tea**  
2 - 100 calories per 12 oz serving

Lemon Wedges

82.00 GAL

**Infused Lemonade**  
10 - 200 calories per 12 oz serving

Classic, Basil, Blackberry, Strawberry

82.00 GAL

**Water Bubbler Rental**  
0 calories per serving

Includes Initial 5 Gallon Water Jug

80.00 EA

**Additional 5 Gallon Water Jug**  
0 calories per serving

80.00 EA

**Infused Water**  
10 - 50 calories per 12 oz serving

Blackberry Lemon, Mint Cucumber, Mixed Melon

60.00 GAL

**Brew Dr. Kombucha**  
30 - 60 calories per serving

9.00 EA

**Celsius Energy Drinks**  
10 - 145 calories per serving

9.00 EA

**Perrier**  
0 calories per serving

Sliced Limes

8.00 EA

**Bottled Water**  
0 calories per serving

Path Water™

7.00 EA

**Poppi**  
35 calories per 12 oz serving

Strawberry Lemon, Raspberry Rose

7.00 EA

**Soft Drinks**  
0 - 120 calories per 12 oz serving

Pepsi, Diet Pepsi, Starry

6.50 EA

**Assorted Bubly**  
0 calories per 12 oz serving

6.50 EA

**Additional Milk Alternatives**  
60 - 131 calories per serving

5.00 PP

**#1**  
modern soda  
driven by the  
genzenial  
community

introducing  
**poppi**

1

**we're modernizing  
soda for the next gen!**

poppi enables the freedom  
to love soda again (indulge  
frequency guilt free) with  
feel-good flavor, making it  
"the smarter sip"

2

**it's all about bold,  
in-your-face flavor**

refreshing, juicy, bubbly,  
bold, familiar, fruity flavors  
and soda classics

3

**with better-for-you bubbles**

≤5g  
sugar

35  
calories  
or less

3g  
fiber from  
prebiotics



## Bar Selections

Please Ask Your Catering Sales Manager For Current Selections.

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Levy bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a \$300 bartender fee with a four (4) hour minimum, each additional hour is \$75

### Signature Cocktails

18.00 GL

### Premium Cocktails

17.00 GL

### Cocktails

15.00 GL

### Premium Local Wine

18.00 GL

### Local Wine

15.00 GL

### Local Craft Beer

12.00 EA

### Domestic Beer

10.00 EA

### Local Craft Cider

12.00 EA

### Hard Seltzer

11.00 EA





We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering **The Levy Difference**.

## Exclusivity

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

## Menu

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

## Minimum Requirements

There is a \$200.00 service fee for all orders under 25 guests, additional service fee may apply.

## Overset Policy

Levy Restaurants will provide a 5% overage for plated meals (maximum overset of 30 guests). There will be an additional \$100 charge for each overset of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

## Pricing and Guarantees

Please note that all food, beverage and related items are subject to a 24% service charge (32% is retained by Levy and 68% is distributed to service employees). Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Prices are subject to change without notice.

Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 15% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantees are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

## Service Staff

Guest - server ratio is 1 server per 30 guests for plated meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve guests. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$300.00 per four-hour shift with each additional hour of \$75 per hour.

THOUSAND  
DETAIL DINING



THOUSAND  
DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering **The Levy Difference**.

## Event Timeline

Prices are based on a two-hour meal period for plated meals (breakfast, lunch, and dinner service). Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to two-hours.

## Catering Contracts

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

## Outside Food and Beverage

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

## Dietary Restrictions

We understand your guests may have different dietary restrictions, please communicate those needs (14) full calendar days prior to the event to your Catering Sales Manager and we will do our best to accommodate those needs. We are pleased to offer a variety of Avoiding Gluten and Avoiding Nut options on both our food and beverage menu. We are not a Gluten Free or Nut Free facility and although we have processes in place to minimize cross contamination we cannot ensure that cross contamination will never occur.

## Alcohol Requirements

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed OLCC Certified Bartender.

## Cancellations

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

## Payment

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least (60) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (14) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card (credit card maximum use is \$50,000 for the whole event).

Living  
Our



OREGON CONVENTION CENTER

Oregon Convention Center  
777 NE Martin Luther King, Jr. Blvd  
Portland, OR 97232

Portland Expo Center  
2060 N Marine Dr  
Portland, OR 97217