


THE
hotel **zags**
PORTLAND

**CATERING
MENUS
2023**



BREAKFAST



served buffet style. a minimum of 10 attendees is required. if below the minimum, an additional \$5 per person (pp) applies.

PDX CONTINENTAL BUFFET

\$32 pp

Bagels

served with cream cheese, butter, and seasonal preserves.

House Made Muffins

Seasonal Fresh Fruit

Yogurt with Dried Berries and Oats

BREAKFAST ADD-ONS

Assorted Pastries or Bagels \$28 per doz

Whole Fruit \$5 pp

Breakfast Sandwiches \$12 pp

served on a croissant or english muffin. Choice of:

Egg, ham, and cheese. Egg, bacon, and cheese.

Seasonal vegan option.

House Made Cinnamon Rolls \$30 per doz

Mimosa \$10 per glass

Bloody Mary \$12 per glass

BURNSIDE BRUNCH

\$45 pp

Choose (1)

Multigrain and Sourdough Toast

served with butter and seasonal preserves.

Assorted Pastries

Choose (2)

3rd option is an additional \$10 pp

Scrambled Eggs

made with Tillamook Aged Cheddar

Buttermilk Pancakes

Brioche French Toast

Avocado Toast

Shakshuka

BRIDGE BREAKFAST

\$36 pp

Multigrain and Sourdough Toast

served with butter and seasonal preserves.

Scrambled Eggs

made with Tillamook Aged Cheddar.

Applewood Smoked Bacon and Sausage

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE

PRICES DO NOT INCLUDE 25% SERVICE CHARGE



LUNCH

KEEPIN' IT GREEN

\$28 pp

served family style. each plated salad includes house made bread and butter for the table.

Select (1) appetizer

2nd option is an additional \$5 pp

Caprese Skewers (V)

Artisanal Cheese Board

Classic Bruschetta (VG).

Mediterranean Plate

hummus, baba ghanoush, and tahini served with pita bread and roasted vegetables.

Select (2) salads

3rd option is an additional \$8pp

Caesar Salad

hearts of romaine, shaved parmesan, and croutons. served with a Caesar dressing.

Arugula Salad

baby arugula, shaved parmesan, and pickled red onion. served with a honey lemon vinaigrette..

House Salad

mixed greens, tomato, cucumbers, and carrots. served with balsamic.

Select (1) dessert

House Made Cookies or Brownies

NY Cheesecake with Chocolate Drizzle

Cheese and Fruit Tray

SKIDMORE SANDOS

\$28 pp

choice of boxed or stationed buffet. includes a bag of chips and house made cookies or brownies.

Select up to (2) for the group

3rd option is an additional \$5 pp

Roast Beef and Swiss

Ham and Cheddar

Roasted Red Pepper and Portabella (VG)

served in a wrap.

Italian Salami and Provolone

Turkey and Pepper Jack

Add a cup of seasonal soup for \$6 pp.

ADD TO ANY SALAD!

C h i c k e n

\$ 7 p p

S a l m o n

\$ 8 p p

S h r i m p

\$ 7 p p

S t e a k

\$ 1 0 p p

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MORE LUNCH

served buffet style. a minimum of 10 attendees is required. if below the minimum, an additional \$6 per person (pp) applies.

FOUNTAIN BUFFET

\$45 pp

Appetizers

Caprese Skewers

Fig, Jam, and Goat Cheese Bruschetta

Caesar Salad

hearts of romaine, shaved parmesan and croutons.

served with a Caesar dressing.

Select (2) entrees

3rd option is an additional \$9 per person

Chicken Marsala

Seasonal Fish

Stuffed Portabella Mushroom

stuffed with quinoa and vegetables.

Sides

Roasted Potatoes

Grilled Vegetables

Dessert

Cheese and Fruit Board

House Made Cookies or Brownies

FIESTA BUFFET

\$32 pp

served with warmed corn and flour tortillas.

Appetizers

Jalapeño Popper Dip

Warmed Tortilla Chips

house made and served with salsa.

Southwestern Salad

Select (2) proteins

3rd option is an additional \$9 per person

Whole Roasted Shredded Chicken

Seasoned Lean Ground Beef

Carne Asada (add \$5 pp)

Toppings

Black or Pinto Beans

Spanish Rice

Shredded Cheeses

Sauteed Peppers and Onions

Lettuce

Raw Onion

Cilantro

Tomato

Salsa

Raddish

Guacamole

Select (1) dessert

Crème Filled Churros

Flan

Add Mexican Coke or Jarritos Soda for \$6 pp

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SNACK BREAK

PORTLAND'S BREAK

\$18 pp

Sweet and Salty House Made Trail Mix

Chocolate Covered Pretzels

House Made Cookies

Additional \$5 pp:

Bottled Coconut Water

Bottled Stumptown Cold Brew

MEDITERRANEAN WAVE

\$25 pp

Mediterranean Board

hummus, baba ghanoush, and tahini with fresh baked pita and roasted vegetables.

Smoked Salmon Dip

THE SOUTHWESTERN

\$16 pp

Tortilla Chips and Salsa

Crème Filled Churros

SWEET À LA CARTE

House Made Cookies

\$36 per doz

House Made Brownies

\$36 per doz

Chocolate Covered Pretzels

\$5 pp

Fruit Platter

\$5 pp

Portland Local Donuts

\$58 per doz

choice of VooDoo or Blue Star Donuts

Sweet and Salty House Made Trail Mix

\$7 pp

Crème Filled Churros

\$10 pp

SAVORY À LA CARTE

Seasonal Crudité

\$11 pp

seasonal vegetables served with chef's choice of dip.

Tortilla Chips and Salsa

\$6 pp

KIND Bars

\$4 each

Mediterranean Plate

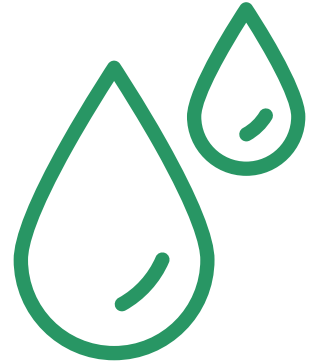
\$15 pp

hummus, baba ghanoush, and tahini served with pita bread and roasted vegetables.

Smoked Salmon Dip

\$15 pp

BREAKTIME BEVERAGES



All Day Beverage Package

\$12 pp

includes (8) hours of tea, coffee, and water service.

Half Day Beverage Package

\$6 pp

includes (4) hours of tea, coffee, and water service.

Caffè Umbria Regular or Decaf Coffee

\$48 per gal

Hot Water with Assorted Herbal Tea

\$48 per gal

Pitcher of Iced Tea

\$7 pp

Pitcher of Lemonade

\$7 pp

Assorted Pepsi Soft Drinks

\$6 each

Assorted Rambler Sparkling Waters

\$6 each



PLATED DINNER

\$75 pp

served family style. includes house made bread and butter for the table.

maximum of 50 attendees.

Select (2) appetizers

3rd option is an additional \$5 pp

Calamari

Classic Bruschetta (VG)

Warmed Olives

Shrimp Cocktail

Stuffed Portabella Mushrooms

Select (1) salad

Caesar Salad

Arugula Salad

Beet Salad

Select (2) entrees

Lemon Chicken

herb marinated chicken served with rice pilaf and seasonal vegetables

Pork Medallion

topped with a red wine reduction and served with potatoes and seasonal vegetables

NY Strip Steak

topped with a demi glaze and served with potatoes and seasonal vegetables.

Seasonal Pasta

can be made vegan.

Select (1) dessert

Bread Pudding

Chocolate Torte

NY Cheesecake with Chocolate Drizzle

Cheese and Fruit Board



DINNER BUFFETS



a minimum of 10 attendees is required. if below the minimum, an additional \$10 per person applies.

THE KELLER

\$60 pp

Choose (1) salad

2nd option is an additional \$6 per person

Caesar Salad

Arugula Salad

Beet Salad

Choose (2) entrees

3rd option is an additional \$10 per person

Trio of Kabobs

Chicken Marsala

Seasonal Fish

Seasonal Pasta

Choose (2) sides

3rd option is an additional \$5 per person

Roasted Potatoes

Roasted Vegetables

Hummus and Warmed Olives

served with freshly baked pita bread.

Rice Pilaf

Choose (1) dessert

House Made Cookies and Brownies

Cheese and Fruit Tray



THE NAITO LEGACY

\$75 pp

includes house made garlic bread.

Choose (2) appetizers

3rd option is an additional \$5 per person

Calamari

Meatballs

Warmed Olives

Stuffed Portabella Mushrooms

Choose (1) salad

Caesar Salad

Beet Salad

Caprese Salad

Choose (2) entrees

3rd option is an additional \$10pp

Chicken Parmesan

Pork Medallion

Seasonal Fish

Choose (2) sides

3rd option is an additional \$5 per person

Roasted Vegetables

Mushroom Risotto

Roasted Potatoes

Choose (2) desserts

Chocolate Torte

NY Cheesecake with Chocolate Drizzle

Bread Pudding

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FUNCTION FAVES

SNACKS + BITES

choose 3 - \$30 pp
choose 4 - \$38 pp
choose 5 - \$45 pp

- Caprese Skewers (V)
- Classic Bruschetta (VG)
- Fig, Jam, and Goat Cheese Bruschetta
- Shrimp Cocktail
- Chicken Breast Sando Bites
- Portabella Mushroom Sando Bites (V)
- Pulled Pork Sando Bites
- Grilled Cheese w/ Tomato Soup (V)
- Veggie Kabobs (VG)
- Kabobs with Chicken
- Kabobs with Pork Belly
- Stuffed Mushrooms (V/VG avail)
- Bacon Wrapped Dates (add \$2pp)



BOARDS

Artisanal Cheese Board \$10 pp
selection of local & imported cheese with seasonal accompaniments and crackers

Antipasto Board \$15 pp
prosciutto, salami, italian cheese, grilled vegetables, olives & crackers

Mediterranean Board \$15 pp
house made hummus & baba ghanoush with fresh baked pita & roasted vegetables

Seasonal Fruit Display \$5 pp

GET BOOZEY

ZAGS WINE \$12 PER GLASS

domaine aint vincent brut, jezebel blanc, upper five rose, otto's constant dream red blend

ZESTY WINE \$16 PER GLASS

flama roja cava, lolati rose, hooray for you red blend, sis & mae syrah or pinot noir

ZAZZY WINE \$19 PER GLASS

chris james prost, willful pinot blanc, lolati rose, ricochet tempranillo

DOMESTIC BEER \$7

IMPORT & PREMIUM BEER \$8

LOCAL CRAFT BEER & CIDER \$8

ATHLETIC NON-ALCOHOLIC BEER \$7

CBD SODAS \$6

SOFT DRINKS & BOTTLED WATER \$6

ZAGS SPIRITS \$12 PER DRINK

new amsterdam gin, tito's vodka, cruzan light rum, pueblo viejo blanco tequila, jack daniel's whiskey, jameson irish whiskey

ZESTY SPIRITS \$14 PER DRINK

bombay sapphire gin, grey goose vodka, sailor jerry spiced rum, cazadores blanco tequila, knob creek bourbon, glenfiddich scotch

ZAZZY SPIRITS \$16 PER DRINK

new deal vodka, freeland gin, eastside distilling silver rum, rogue dead guy whiskey, eastside distilling burnside bourbon

charged on consumption



WINE LIST

RED

WHITE, SPARKLING + ROSE

Chris James Celars, Prost! \$70

sparkling brut, willamette valley, oregon 2017

Domaine Saint Vincent, Brut \$32

sparkling brut, new mexico 2018

Flama Roja Cava \$35

(xarel-lo, macabeo, parallada), catalunya, spain

Grochau Cellars, Joyride \$38

sparkling rose, willamette valley, oregon 2021

Jezebel Blanc \$35

(pinot gris, gewurztraminer, reisling), oregon, 2021

Ricochet \$65

pinot blanc, rogue valley, oregon 2019

Upper Five Vineyards \$40

rose of grenache, oregon 2021

Lolati \$50

rose of grenache, columbia valley, washington 2021



Dobbs Wine by Joe \$45

pinot noir, oregon 2021

Hooray For You Red Blend \$40

(cabernet franc, merlot, cabernet sauvignon), weets family vineyard, columbia valley, 2020

Sis & Mae \$65

pinot noir, johan vineyard, van duzer corridor, oregon 2018

Sis & Mae \$65

syrah, steelhead run vineyard, applegate valley, oregon 2018

Ricochet \$85

tempranillo, rogue valley, oregon 2019

charged by the bottle

