

A close-up photograph of several strawberries on a plant. The strawberries are bright red with visible seeds and green leaves. The background is a soft, out-of-focus green.

EMBASSY SUITES PORTLAND - DOWNTOWN SUMMER 2015

This menu presented by

Kevin Graham - Executive Chef

Megan Johnson - Sous Chef

ABOUT US

Our team of dedicated hospitality professionals proudly carries on the long standing tradition of excellence that was established at the Multnomah Hotel since its beginning in 1912. These standards are still cultivated today within our Embassy Suites Brand. We take pride in creating customized menus and experiences for our customers, so please ask us for a consultation on how we can make your event truly extraordinary.

Located in the heart of downtown Portland in the Historic Multnomah Hotel, the Embassy Suites Portland-Downtown has features replete with elegance and distinction. All of our event space presents unique craftsmanship and appointments such as crystal chandeliers, fireplaces or windows that lend character and shape to the rooms. If you are looking for an alternative venue, the hotel also showcases a classical Wine Cellar. Our spacious and opulent suites also provide luxurious accommodations for guests, creating the perfect confluence of guest amenities and dramatic event space to inspire endearing memories that will last a lifetime.



MEET OUR CHEFS

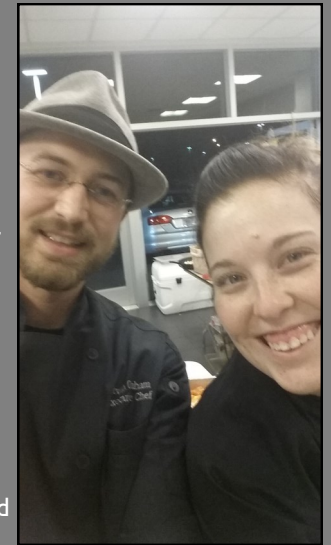
Chef Kevin Graham grew up close to the restaurant business and started cooking professionally when he was just fourteen years old for a local Eastern Oregon Hotel. He attended Le Cordon Bleu Academy of Culinary Arts, has worked from Hawaii to New York, and traveled to France to work for a Michelin Starred Restaurant (La Chaîne d'Or).

Locally, he has worked in highly esteemed establishments such as Bluehour, The Heathman Hotel and 23 Hoyt.

He received the state wide award for sustainable leadership from the Governor of Oregon, and has been the driving force for a more sustainable way of doing business. Chef Graham is passionate about knowing where his food is sourced, from its carbon foot print, that it was ethically raised and most importantly that it's the freshest and highest quality that can be found.

Sous Chef Megan Johnson grew up in California and moved to Portland to attend Le Cordon Bleu Academy of Culinary Arts. From there she worked at The Ahwahnee Hotel in Yosemite, CA and then was the Sous Chef at Saucebox until she became the Sous Chef here at Embassy Suites.

Megan is passionate about providing the most sustainable seafood on the market, humanely raised proteins and locally grown fruits and vegetables.



OUR CULINARY PASSIONS

The Embassy Suites Portland-Downtown is passionately committed to sustainability. These are values that we have incorporated into all aspects of our catering operations. We believe in doing so, not only to create exquisite cuisine with fresh flavors, but also to support the environment and our local community. In addition we have a commitment to use organic, cage free and free range products where possible. We prepare our products à la minute —preserving the integrity and freshness of each dish.

All pork products come from Carlton Farms (Or)

All beef products come from Morasch Farms (Wa)

All of our seafood is purchased in accordance to Monterey Bay Aquarium standards which is nationally known for their sustainable seafood.

Oregon blueberries

Oregon filberts

Our eggs are cage free, hormone free, brown eggs (Or)

Green onions come from Cerigino Farms (Or)

Parsnips come from Hilltop Farms (Or)

Russet potatoes come from Amstad Produce (Or)

Spring Mix & Spinach come from Siri Farms (Portland)

Dairy Products (Clackamas)



BREAKFAST

BREAKFAST BUFFETS

TRADITIONAL CONTINENTAL BREAKFASTS

Fresh Squeezed Orange, Grapefruit, Apple Juice

Rainforest Alliance Certified Regular, Decaffeinated Coffee, Coffee Accompaniments, Assorted Steven Smith Teas (Stumptown French Press Upgrade Available)

Fresh Fruit Display Featuring Local Organic Fruits

Bagels, Assorted Cream Cheeses

Assorted Mini Pastries (baked in house daily)
Orange Vanilla Cream, Pain au Chocolat, Blueberry Wraps, Apricot Pastries, Croissants

English Muffins, Lemon Scones, Assorted Muffins, Croissants
Local Butter and Preserves

DELUXE CONTINENTAL BREAKFAST

Parties of 25 or less (no less than 10) will be charged a labor fee

Fresh Squeezed Orange, Grapefruit, Apple Juice

Rainforest Alliance Certified Regular, Decaffeinated Coffee, Coffee Accompaniments, Assorted Steven Smith Teas (Stumptown French Press Upgrade Available)

Fresh Fruit Display Featuring Local, Organic Fruits

Assorted Mini Pastries (baked in house daily)
Orange Vanilla Cream, Pain au Chocolat, Blueberry Wraps, Apricot Pastries

Vanilla Fresh Peaches, Coconut Chia Seed, Local Yogurt, Honey Almond Granola Parfaits

Bagels, Assorted Cream Cheeses, Salmon Lox, Capers, Cucumber, Hard Boiled Brown Organic Eggs, Chives



We Proudly Serve Rainforest Alliance Certified Coffee

LET'S HASH IT OUT

Parties of 25 or less (no less than 10) will be charged a labor fee

Fresh Squeezed Orange, Grapefruit and Apple Juice

Rainforest Alliance Certified Regular and Decaffeinated Coffee, Coffee Accompaniments, Assorted Steven Smith Teas (Stumptown French Press Upgrade Available)

Fresh Fruit Display Featuring Local and Organic Fruits

Assorted Mini Pastries (baked in house daily)

Orange Vanilla Cream, Pain au Chocolat, Blueberry Wraps, Apricot Pastries

Build Your Own Hash Brown Bowl
Crispy Hash Browns, Cheddar, Bacon, Sausage, Ham, Sour Cream, Green Onions, Salsa, Scrambled Eggs, Vegetarian Gravy

Buttermilk Biscuits, Local Butter, Berry Jam, Powdered Sugar

BREAKFAST ADD ONS

Don't see everything you want in one buffet? Add it on

SAUSAGE

Chicken Apple Sausage

BACON

Applewood Smoked Bacon

EGGS

Cage Free

PANCAKES

Fluffy Buttermilk Pancakes



MEETING PACKAGES

MEETING PLANNER PACKAGES

Meeting Planner Packages for parties of 25 guests or larger

CONTINENTAL BREAKFAST

Fresh Squeezed Orange, Grapefruit, Apple Juice

Rainforest Alliance Certified Regular, Decaffeinated Coffee,
Coffee Accompaniments, Assorted Steven Smith Teas
(Stumptown French Press Upgrade Available)

Seasonal Fruit Display Featuring Local and Organic Fruits

Assorted Mini Pastries (baked in house daily)

Orange Vanilla Cream, Pain au Chocolat, Blueberry Wraps, Apricot Pastries

ALL DAY BEVERAGE SERVICE

Service for three bottled beverages per guest.

Additional bottled beverages will be charged on consumption.

Rainforest Alliance Certified Coffee, Assorted Steven Smith Tea,
Coffee Accompaniments

Assorted Soda: Coke, Diet Coke, Coke Zero, Sprite

San Pellegrino Sparkling Mineral Water, Bottled Still Water

LUNCH

Embassy Suites Manager's Choice of Lunch Buffet

Plated Menu Available Upon Request

MORNING & AFTERNOON BREAKS

Planner's choice of the following breaks

THE HEALTH BREAK

Variety of Organic Protein Bars, Coconut Chia Seed, Yogurt and Fruit Parfait,
Fresh Whole Fruit, Assorted Flavors Vitamin Water

LOVE, PEACE & BANANA BREAD

Mini Quiche, Banana Bread, Pumpkin Seed Trail Mix

MT. HOOD SUNSHINE

Chocolate Strawberry Verrine, Bruschetta with Prosciutto, Strawberries,
Goat Cheese, Balsamic, Strawberry Lemonade Served in a Mason Jar

SPRING MEETING FUEL

Individual Mixed Nuts, Peanut M&Ms, Carrots with Ranch,
Celery with Peanut Butter

WEEKEND PICNIC

Cornbread, BBQ Kettle Chips, Cheese, Crackers,
Strawberry Lemonade Served in a Mason Jar

FRENCH CONNECTION

Powder Sugar Beignets, Apple Tarts, Cinnamon Honey Glazed Pecans

BREAK TIME MELTING POT

Warm Five Cheese Fondue, Soft Pretzel, Diced Bread, German Sausages



A LA CARTE BREAK ITEMS

SWEETS AND TREATS

Assorted Organic Protein Bars (Odwalla, Cliff, Luna)

Nature Valley Granola Bars

Fresh Fruit Bars

Individual Sized Kettle Chips

Premium Dry Snacks – (Marcona Almonds, Cashews, Macadamia, Pretzels, Mixed Nuts, Dry Snacks)

Assorted Candy Bars

Individual Locally Made Plain and Fruit Yogurt

House Made Assorted Miniature Cookies, Fruit Bars

Whole Fresh Fruit

Fresh Fruit Skewers (minimum of 30)

Rosemary Sea Salt Caramel Corn

Fresh Baked Assorted Pastries

BEVERAGE SELECTIONS

Iced Tea with Fresh Lemons

Fresh Squeezed Orange, Grapefruit Juice or Apple Juice

Seasonal Lemonade Served in Mason Jars

Individual Portion Coffee and Tea Service (15 guests or less)

Rainforest Alliance Certified Coffee, Assorted Steven Smith Teas, Coffee Accompaniments

Bottled Minute Maid Juices, Assorted Vitamin Water, San Pellegrino Limonata and Aranciata, San Pellegrino Sparkling Mineral Waters

Bottled Soft Drinks: Coke, Diet Coke, Coke Zero, Sprite

Stumptown French Press (8oz)

THEMED BREAK PACKAGES

Themed breaks are for service of no more than 1 hour and have a minimum of 25 people

THE HEALTH BREAK

Organic Protein Bars, Granola Bars, Coconut Chia Seed Yogurt and Fruit Parfait, Fruit Smoothie Shots, Mixed Nuts

MT. HOOD SUNSHINE

Chocolate Strawberry Verrine, Bruschetta with Prosciutto, Strawberries, Goat Cheese, Balsamic

Strawberry Lemonade Served in a Mason Jar

(Oregon strawberries when available)

SUMMER DREAMS

Coconut Water, Pulled Pork Sliders, Watermelon Wedges, Pineapple Papaya Skewers, Coconut Macarons, Mango Salsa, Chips

AFTERNOON SIESTA

Churros, Mexican Chocolate Sauce, Corn Tortilla Chips, Salsa, Guacamole, Roasted Chili Quesadilla

ROMAN EMPIRE

Roasted Pepper White Bean Dip, Celery, Pita, Feta, Fire Roasted Peppers, Olives, Goat Cheese, Rustic Baguette, Honey Baked Greek Yogurts, San Pellegrino Aranciata, San Pellegrino Limonata

IT'S 5:00 SOMEWHERE

Flight of Four Local Micro Brewed Beers Including:

IPA, Summer Ale, Red Ale and Pilsner

Served with Portland Style Flatbread Pizza



PLATED LUNCH

PLATED LUNCH STARTERS

Choice of Starter, Entrée and Dessert. Starters and Desserts limited to one choice. Entrées limited to two choices, plus vegetarian. Higher price Entrée applies to all ordered. Coffee service included. Parties of 25 or less (no less than 10) will be charged a labor fee.

MIXED GREENS

Local Baby Greens, Fennel, Feta Cheese, Fresh Figs, Mustard Seed Vinaigrette

KALE CAESAR SALAD

Romaine, Kale, Goat Cheese, Sunflower Seeds, Diced Tomato, Caesar Dressing

WATERMELON SALAD

Heirloom Watermelon, Castelvetrano Olives, Feta Cheese, Mint, Chive Oil, Garlic Crostini

COUNTRY BUTTER LETTUCE

Organic Arugula, Butter Lettuce, Hard Boiled Egg, Crisp Parsnips, Roasted Garlic Buttermilk Dressing, Fresh Goat Cheese

HEIRLOOM TOMATO WITH FRESH MOZZARELLA

Local Heirloom Tomatoes and Fresh Mozzarella, Aged Balsamic Vinegar, Basil, Garlic Crostini

PLATED LUNCH ENTREES

QUINOA & GRILLED VEGETABLE NAPOLEON (VEG) (VEGAN BY REQUEST)

Quinoa, Grilled Vegetables, Boursin Cheese

PORTABELLA WELLINGTON (VEG)

Marinated Portabella, Sautéed Spinach, Roasted Peppers, Brie Cheese
Wrapped in Flaky Puff Pastry

EGGPLANT PARMESAN (VEG)

Eggplant, Mozzarella, Marinara Sauce, Fried Capers, Green Pea Cream Sauce

CURRIED SPICED CHICKEN

Spring Cous Cous, Roasted Okra

GRILLED MUSTARD CHICKEN

Mustard Glaze, Roasted Fingerling Potatoes, Arugula, Radish, Pickled Onion Salad

LEMON THYME CHICKEN BREAST

Parmesan Mashed Potatoes, Grilled Asparagus, Red Pepper Sauce

GNOCCHI AND BUTTERED PRAWNS

Roasted Cherry Tomatoes, Fennel, Fresh Asparagus, Yellow Squash, Capers, Pacific White Prawns

STRIPED BASS*

Jasmine Rice, Watercress, Celery Root Slaw

ROASTED BBQ PORK SHOULDER

Celery Root Apple Slaw, "Pork and White Beans"

GRILLED FLAT IRON STEAK*

Loaded Baked Potato, Grilled Asparagus

PLATED LUNCH DESSERTS

CARROT CAKE

Fresh Local Carrots, Spice Cake, Cream Cheese Frosting

PORTLANDIA DESSERT

Mason Jar Cake Baked With Local Berries, Local Crème Fraiche

SUMMER SAMPLER

Strawberry Chocolate Mousse Verrine, Cream Puff, Orange "Creamsicle"

GRAPEFRUIT-GINGER TART

Chocolate Tart Shell, Lime Custard, Grapefruit, Ginger, Orange Zest



LUNCH BUFFETS

HAWTHORNE BRIDGE DELI BUFFET

Local Organic Fruit Salad
 Organic Leek, Whole Grain Mustard Potato Salad
 Organic Baby Lettuce Salad, Crisp Vegetables, House Dressings
 Sliced Roast Beef, Black Forest Ham, House Smoked Turkey Breast
 Tillamook Cheddar, Swiss, Aged Provolone, Pepper Jack Cheeses
 Lettuce, Tomato, Sliced Red Onions, Grilled Yellow Onions,
 Seed, Wheat, Rye, Rustic, Sour Dough Bread Selections
 Pickle Spears, Assorted Mustards, Herb and Plain Mayonnaise

House Made Assorted Miniature Cookies, Fresh Fruit Bars
 Rainforest Alliance Certified Coffee, Assorted Steven Smith Tea

TILIKUM BRIDGE DELI BUFFET

Local Organic Fruit Salad
 Pasta Salad
 Spinach Salad, Fresh Strawberries, Crumbled Goat Cheese, Fig

Smoked Turkey, Pastrami, Chicken Salad
 Grilled Veggies-Eggplant, Zucchini, Crookneck Squash, Onion
 Watercress, Leaf Lettuce, Heirloom Tomato, Sprouts
 Avocado Spread, Chickpea Spread, Herb Mayo
 Tillamook Cheddar, White Cheddar, Gouda, Fresh Mozzarella
 Seed, Wheat, French Baguette, Rye

House Made Assorted Miniature Cookies, Fresh Fruit Bars
 Rainforest Alliance Certified Coffee, Assorted Steven Smith Tea

CREATE YOUR OWN COBB SALAD

Parties of 25 or less (no less than 10) will be charged a \$75 labor fee

Soup of the Moment
 Local Organic Fruit Platter
 Italian Pasta Salad

Romaine, Belgian Endive, Watercress, Diced Tomatoes,
 Minced Bacon, Black Olives, Egg Wedges, Diced Avocado,
 Crumbled Blue Cheese, Diced Chicken
 Assorted House Dressings

House Made Assorted Miniature Cookies, Fresh Fruit Bars
 Rainforest Alliance Certified Coffee, Assorted Steven Smith Tea

PARK BLOCKS PICNIC

Parties of 25 or less (no less than 10) will be charged a \$75 labor fee

Deviled Eggs
 Local Heirloom Watermelon, Mint, Castelvetrano Olives,
 Micro Lemon Verbena
 Organic Leek and Whole Grain Mustard Potato Salad
 Romaine Salad with Sliced Radish, Onions and Shredded Carrots
 Locally Made Kettle Potato Chips

Slow Smoked BBQ Pulled Pork on Rolls
 Crisp Fried Chicken
 Slow Smoked Baby Back Ribs, Whiskey Sauce
 Fresh Shucked and Roasted Corn on the Cob
 BBQ Baked Beans with Blackstrap Molasses
 Bacon, Honey, Goat Cheese Cornbread

Raspberry Peach and Pecan Cobbler

Strawberry Lemonade Served in Mason Jars
 Rainforest Alliance Certified Coffee, Assorted Steven Smith Tea



LUNCH BUFFETS

KOREAN MEXICAN FUSION BUFFET

Parties of 25 or less (no less than 15) will be charged a labor fee

BBQ Pork Steamer Buns
Spring Rolls

Sesame Shrimp Cucumber Salad
Korean Napa Cabbage Noodle Salad

Sweet Chili Chicken Quesadilla
Sweet Chili Chicken, Scallion, White Corn Tortillas

Pineapple Fried Rice

Korean Pork Tacos
Korean BBQ Shredded Pork
Korean Sangchu Lettuce

Lightly Pickled Julienne Red Onion, Shredded Carrots,
Sriracha, Lime Wedges, Cilantro Leaf, White Corn Tortillas

Green Tea Mexican Wedding Cookies and Fortune Cookies
Rainforest Alliance Certified Coffee, Assorted Steven Smith Tea

PORTLANDIA BUFFET

Parties of 25 or less (no less than 15) will be charged a labor fee

Portland French Potato Rosemary Bread with Local Butter
Local Organic Siri Sweet Mix, Heirloom Cherry Tomatoes, Fava Beans
Organic Kale, Rainier Cherry, Sunflower Seed, Pickled Radish,
Shaved Pecorino Romano

Jacobsen Salt & Stumptown Coffee Roasted Chicken
Oregon Coast Clams, Fennel, Chili Flakes, Corn On The Cob,
Widmer Hefeweizen Butter
Carlton Farms Pork Loin, Rhubarb Mostarda, Leek Confit

Pork Belly, Sunchoke, White Bean Cassolet
Organic Roasted Fingerling Potato, Green Onion, Parmesan, Lavender Butter
Drop Biscuit, Oregon Marionberry, Candied Filberts, Whipped Local Cream
Rainforest Alliance Certified Coffee and Assorted Steven Smith Tea



PLATED DINNER

PLATED DINNER STARTERS

Choice of Starter, Entrée and Dessert. Starters and Desserts limited to one choice. Entrées limited to two choices, plus vegetarian. Higher price Entrée applies to all ordered. Coffee service included. Parties of 25 or less (no less than 10) will be charged a labor fee

KALE SALAD

Organic Kale, Rainier Cherries, Sunflower Seeds, Pickled Radish, Shaved Pecorino Romano

WATERMELON SALAD

Cut Heirloom Watermelon, Kalamata Olives, Pesto, Feta Cheese, Mint Oil

ORANGE MIXED GREENS

Spicy Local Baby Greens, Fennel, Feta, Orange Segments, Mustard Seed Vinaigrette

PEA AND HEIRLOOM RADISH SALAD

Fresh Peas, Arugula, Edamame, Heirloom Radishes, Poached Fingerling Potato, Pea Tendrils, Walnut Oil, Sherry Vinegar

HEIRLOOM TOMATO WITH FRESH MOZZARELLA

Local Heirloom Tomatoes and Fresh Mozzarella, Aged Balsamic Vinegar, Micro Basil, Garlic Crostini

OREGON CRAB AND SHRIMP CAKES*

Celery Root Purée, Garlic Truffle Aioli, Micro Sorel

INTERMEZZO

Intermezzo is served as a palate cleanser in between courses and is an addition to our three course minimum.

LEMON BASIL SORBET

Served in a Cosmopolitan Glass with a Zingy Ginger Soda Float

PLATED DINNER DESSERTS

PORTLANDIA DESSERT

Drop Biscuit, Oregon Marionberry, Candied Filbert, Whipped Local Cream

ORGANIC LOCAL FRUIT PLATE

Local Honey and Nutella Sauce

SUMMER SAMPLER

Strawberry Chocolate Mousse Verrine, Cream Puff, Orange "Creamsicle"

GRAPEFRUIT-GINGER TART

Chocolate Tart Shell, Lime Custard, Grapefruit, Ginger, Orange Zest

HAUTE S'MORES À LA MODE

Warm Fallen Chocolate Soufflé, Graham Cookie, Toasted House Made Marshmallow, Locally Made Vanilla Bean Ice Cream

CHEESE COURSE

Cheese Served with Quince, Fig Bread, Local Apples or Pears, Crackers and Marcona Almonds, Order 3 or more, take \$3 off the total.

EPOISSES DE BOURGOGNE

French, Cows Milk, Washed Rind, Soft Ripened, Pungent Often the Gold Winner for Best Cheese in the World

COWGIRL CREAMERY MT. TAM

Organic, Cows Milk, Triple Cream, Mild

CYPRESS GROVE PURPLE HAZE

Goats Milk, Subtle Lavender and Wild Fennel Pollen (served with local honey)

CHEF'S CHOICE

Usually Local, Interesting and Approachable



PLATED DINNER ENTREES

PLATED DINNER ENTREES

Choice of Starter, Entrée and Dessert. Starters and Desserts limited to one choice. Entrées limited to two choices, plus vegetarian. Higher price Entrée applies to all ordered. Coffee service included. Parties of 25 or less (no less than 10) will be charged a labor fee.

QUINOA & GRILLED VEGETABLE NAPOLEON (VEG) (VEGAN BY REQUEST)

Quinoa, Grilled Vegetables, Boursin Cheese

PORTABELLA WELLINGTON (VEG)

Marinated Portabella, Sautéed Spinach, Roasted Peppers, Brie Cheese
Wrapped in Flaky Puff Pastry

EGGPLANT PARMESAN (VEG)

Eggplant, Mozzarella, Marinara Sauce, Fried Capers, Green Pea Cream Sauce

LEMON THYME CHICKEN BREAST

Parmesan Mashed Potatoes, Grilled Asparagus, Red Pepper Sauce

GARDEN STUFFED CHICKEN

Tomato, Basil, Fresh Mozzarella, Herb Goat Cheese Polenta, Balsamic Glaze

ASPARAGUS RAVIOLI AND BUTTERED PRAWNS

Roasted Cherry Tomatoes, Fennel, Fresh Asparagus, Yellow Squash, Capers,
Pacific White Prawns, Wine Butter Sauce

HONEY GLAZED BONE IN CHICKEN HIND-QUARTER

Traditional Succotash, Red Wine Beet Sauce

CARLTON FARMS BONE IN PORK CHOP*

Honey Glazed Carrots, Roasted Pork Belly White Bean Ragout

SHITAKE CRUSTED SALMON

Tempura Broccoli and Carrots, Miso Broth

CITRUS MAHI MAHI*

Garden Vegetables, Fingerling Potato, Purple Potato Sauce, Pea Tendrils

SUMMER BROOK ALMOND TROUT*

Confit Peaches, Pickled Onions, Sesame Rice

GRILLED FLAT IRON STEAK*

Garlic Truffle Roasted Fingerling Potato, Crispy Leeks, Herb Butter Sauce

SMOKE ROASTED RIB EYE* AND PRAWN SKEWER

Loaded Twice Baked Potato, Asparagus, Demi Glace

LAND AND SEA

Grilled New York Steak*, White Pacific Prawn Skewer, Snow Crab Claw,
Garlic Butter, Parmesan Whipped Potatoes, Bay Shrimp Caper Sauce



DINNER BUFFET

DINNER BUFFET STARTERS

Choice of three starters. Buffet includes dessert and coffee service.
Parties of 25 or less (no less than 10) will be charged a labor fee .

FRISÉE AND FRENCH BRIE

Frisée Lettuce, Poppy Seed Dressing, Creamy French Brie, Fresh Raspberries, Pecans, Gruyere Cheese

HEIRLOOM TOMATO SALAD WITH FRESH MOZZARELLA

Fresh Local Heirloom Tomatoes and Fresh Mozzarella, Aged Balsamic Vinegar, Extra Virgin Olive Oil and Basil

SPINACH SALAD

Toasted Coconut, Spiced Pecan, Goat Cheese

BUTTER LETTUCE

Butter Lettuce with Crispy Butter Olives, Tomato, Local Bacon, Onions, Feta Cheese, White Balsamic Fig Dressing

CLASSIC CAESAR SALAD

Crispy Romaine Lettuce, Parmesan Cheese, Caesar Dressing*, Garlic Croutons

BREWERS SALAD

Barley, Brussel Sprouts, Corn, Fingerling Potatoes, Hefeweizen Vinaigrette

DESSERT

Strawberry Crème Puffs, Assorted French Macarons, Chocolate Sea Salt Pot d'Creme
(Ask about upgrading to our enhanced dessert stations)

DINNER BUFFET ENTREE CHOICES

STUMPTOWN COFFEE ROASTED CHICKEN BREAST
Rosemary & Shallot Roasted Fingerling Potatoes

BLACK PEPPER AND ROSEMARY CHICKEN BREAST
Garden Cous Cous

BBQ CHICKEN BONE IN HIND-QUARTER
Mustard Greens, Sweet and Tangy BBQ Glaze

STEAMER CLAMS

Fennel, Chili Flakes, Corn on the Cob, Widmer Hefeweizen Butter

SQUASH LASAGNA (VEG)

Roasted Zucchini, Grilled Summer Squash, Spinach, Garlic, Ricotta

BASIL LINGUINI (VEG)

Cherry Tomatoes, Basil, Fresh Asparagus, Yellow Squash

LOCAL RED SNAPPER FILLET

Lemon Caper Bay Shrimp Sauce, Organic Kale

LIME CILANTRO STEELHEAD

Jasmine Rice, Grilled Pineapple Salsa

SLOW SMOKED BABY BACK RIBS

Whiskey Sauce, Corn on the Cobb

GRILLED FLAT IRON STEAK*

Caramelized Shallot Chive Potatoes, Demi Glace



HORS D'OEUVRES

HOT HORS D'OEUVRES

Minimum order of 3 dozen per Hors d' Oeuvres selection

Buffalo Chicken, Celery Root Puree, Pickled Pearl Onion

Pad Thai Roll, Peanut Sauce

Grilled Beef, Tomato, Mushroom Skewers

per piece per selection

Twice Baked Potatoes, Caramelized Onion, Bacon

Vietnamese Chicken Wings, Pickled Carrots, Lotus Root

Cheddar Corn Bread, Bacon Lardon, Pickled Onion Relish

Dungeness Crab, Shrimp Cakes, Quince Creole Grain Mustard

per piece per selection

Epoisses "Grilled Cheese" on Brioche, Vodka Tomato Shooter

Scallops Wrapped in Bacon with Crispy Capers, Lemon Celery Root

Honey Applewood Pork Belly, Duchesse Potato, Giant White Bean

per piece per selection

Individual Rack of Lamb, Minted Lingonberry

Hudson Valley Foie Gras, Caramelized Harvest Apples, Brioche, Pomegranate Glaze

per piece per selection

COLD HORS D'OEUVRES

Minimum order of 3 Dozen per Hors d' Oeuvres selection

Pear Tomato, Buffalo Mozzarella and Fresh Basil Skewer

Assortment of Classic Bruschetta

per piece per selection

Fresh Watermelon Napoleon with Mint and Feta

Vietnamese Lotus Root Salad, Shrimp Cracker

per piece per selection

Poached Prawn with Vegetable Escabeche, Meyer Lemon

Asian Marinated Ahi* Tuna, Wonton, Pickled Ginger, Black Tobiko

Green Pea Blini, Smoked Salmon Mousse, Black Tobiko

per piece per selection

Deviled Quail Eggs with Sturgeon Caviar on a Frisee Nest

Halibut Ceviche, Lemon Pepper Crackers

Bloody Mary Shrimp Cocktail: Spicy Cocktail Sauce with

Poached White Prawns, Pickled Vegetable and Lemon

Served in a Cosmopolitan Glass

per piece per selection



RECEPTION ENHANCEMENTS

STATIONED HORS D'OEUVRES

25 person minimum for all Reception Enhancements

HAND CRAFTED CHEESE

Whiskey Cheddar (Wa), Beecher's Flagship (Wa), Fougurus (Fr), Purple Haze Goat Cheese (Ca), Gouda (Wa), Rogue Hazelnut Smoked Blue (Or)
Sliced Rustic Baguette, Crackers, Filbert Quince Mostarda, Fig Bread

MEDITERRANEAN TAPAS PLATTER

An assortment of Cured Meats, Grilled Vegetables, Specialty Cheeses, Roasted Peppers, Oven Dried Tomatoes, Olives, Artichokes

BUTCHER BLOCK

Prosecco Salami, Fennicchio Salami, Pinot Noir Salami, Truffled Duck Liver Pâté, Chorizo, Sliced Rustic Baguette, Crackers, Imported Mustards, Pickled Vegetables

THE MELTING POT

Warm Five Cheese Fondue, Soft Pretzel, Diced Bread, German Sausages, Radishes

PUGET SOUND SEAFOOD DISPLAY*

Shrimp, Snow Crab Claws, Oysters and Scallops, Cocktail Sauce, Tabasco, Horseradish, Fresh Lemon

FROM THE GARDEN

Fresh Assorted Vegetables, Blue Cheese, Boursin Dip

FRESH FRUIT DISPLAY

Fresh Fruit, Local and Organic Selections

LATE NIGHT SNACKS

The American

Classic Mini Cheeseburger, LTO on the side, Mini Garlic Herb Fry

Quesadillas with Queso Blanco, Pepper Jack, Cheddar, Cilantro Churros, Mexican Chocolate Sauce

Assorted Mini Cupcakes

Edamame

Mixed Nuts and Pretzels

Assorted Kettle Chips

MINI DESSERT VERRINES

Priced per each

Cookies and Cream- Oreo Crumb, Vanilla Bean

Lemon Curd, Toasted Meringue

Amaretto Chocolate Mousse, Brandy Cherry, Vanilla Mousse

Whiskey Cinnamon Apple, Toasted Oat Crumb



BEVERAGE SELECTIONS

A Bartender Fee will be applied for a Beer and Wine Bar (up to a 4 hour time frame)
A Bartender Fee will be applied for a Beer, Wine and Cocktail Bar (up to a 4 hour time frame)

MIXED DRINKS

CALL House Liquor

PREMIUM

- Seagram's 7
- Jim Beam Bourbon
- New Amsterdam Gin
- Myers's Platinum Rum
- Cutty Sark Scotch
- Jose Cuervo Tequila
- Smirnoff Vodka

TOP SHELF

- Crown Royal Blended Whisky
- Jack Daniels Bourbon
- Tanqueray Gin
- Bacardi Superior Rum
- Johnny Walker Black Scotch
- Patron Tequila
- Grey Goose Vodka

OREGON LIQUOR

- A selection of liquors distilled in Oregon
- Crater Lake Vodka
- Ransom Gin
- Pacific Rum
- Ransom Whippersnapper
- Westland American Single Malt
- James Oliver American Whiskey
- Pueblo Viejo Tequila (Mexico)

All Mixed Drinks are served with a 1¼ ounce pour
Martini and specialty drinks are subject to an up charge

WINE SELECTIONS BY THE BOTTLE

Wines are listed from light-bodied to full-bodied

SPARKLING WINES

- Prosecco, **Mionetto 187 ml**, Italy
- Prosecco, **La Marca**, Italy
- Sparkling, **Chandon Brut**, Napa

WHITE WINES

- Moscato, **Bella Sera**, Italy
- Riesling, **Pacific Rim**, Washington
- Sauvignon Blanc, **Oyster Bay**, New Zealand
- Sauvignon Blanc, **Matetic EQ**, Chile
- Viognier, **Illahe**, Willamette Valley, Oregon
- Pinot Gris, **Firesteed**, Oregon
- Pinot Gris, **Eola Hills**, Oregon
- Pinot Gris, **Stangeland Vineyards**, Oregon
- Chardonnay, **Girardet**, Oregon
- Chardonnay, **Maryhill Winery**, Oregon
- Chardonnay, **Morning Fog**, California

RED WINES

- Red Blend, **Sokol Blosser**, Oregon
- Red Blend, **Murphy-Goode Home front**, California
- Pinot Noir, **Firesteed**, Oregon
- Pinot Noir, **Parker Station**, California
- Pinot Noir, **Elouan**, Oregon
- Pinot Noir, Barrel Select, **Girardet**, Oregon
- Merlot, **Red Diamond**, Washington
- Merlot, **Columbia Winery**, Washington
- Malbec, **Terrazas "Alto"**, Mendoza, Argentina
- Tempranillo, **Holloarn "La Chenaie"**, Oregon
- Cabernet Sauvignon, **Canoe Ridge Expedition**, Washington
- Cabernet Sauvignon, **Jade Mountain**, California
- Cabernet Franc, **Jackalope Wine Cellars**, Oregon

We are able to accommodate special orders based on availability
Please ask your Event Manager for details



BEVERAGES

WINE AND BEER SELECTIONS

A Bartender Fee will be applied for a Beer and Wine Bar (up to a 4 hour time frame)

A Bartender Fee will be applied for a Beer, Wine and Cocktail Bar (up to a 4 hour time frame)

HOUSE WINE

COPPERIDGE

Cabernet Sauvignon
Chardonnay

PREMIUM HOUSE WINE

Chardonnay, A by Acacia, CA
Pinot Grigio, Esperto, CA
Pinot Noir, Lost Angel, CA
Cabernet, Greystone, CA

Selection varies, specific requests may be available in advance

NORTHWEST HOUSE WINES

Pinot Gris
Firesteed Pinot Noir
Chateau St. Michelle (Sparkling-By the bottle only)

Firesteed

BOTTLED BEER

DOMESTIC BEER

Budweiser Bud Light	
Coors Light	Miller Light
Michelob Ultra	Blue Moon
Samuel Adams	O'Douls Non Alcoholic

MICROBREW AND IMPORTS

Pelican Brewery IPA (Or)	Scuttlebutt Amber (Wa)
Widmer Hefeweizen (Or)	One Square Mile Cider (Or)
Ninkasi Seasonal (Or)	Hop Valley Seasonal (Or)
Deschutes Mirror Pond Pale Ale (Or)	
Heineken	
Corona	

Selection varies, specific requests must be made in advance

KEG BEER AND OTHER BEVERAGES

KEG BEER

DOMESTIC KEGS

Coors Light, Budweiser, Bud Light, Miller Light, Samuel Adams*
Full Keg
Pony Keg

MICROBREW KEGS

A wide selection of kegs are available.
Please ask your Event Manager for Details.
Full Keg
Pony Keg

*Indicates Pony Keg Not Available

NON-ALCOHOLIC BEVERAGES

MINUTE MAID BOTTLED JUICEQ

Cranberry, Orange, Ruby Red Grapefruit

BOTTLED SODA

Coke, Diet Coke, Coke Zero and Sprite

MINERAL WATERS

Bottled Water, San Pellegrino Sparkling Mineral Water

FRUIT PUNCH

EMBASSY SIGNATURE COFFEE SERVICE

Rainforest Alliance Certified Regular, Decaffeinated Coffee,
Assorted Steven Smith Teas, Chocolate Shavings and Whipped Cream



CATERING INFORMATION

MENU SELECTION

It is with great pleasure that the Embassy Suites Hotel Portland-Downtown presents our seasonal menu suggestions. We hope that you will find them helpful in planning your upcoming function. As always, we stand ready to prepare custom menus if you so desire. To assure the availability of menu items, your selections should be submitted to the Catering Office four weeks prior to your scheduled event.

FOOD AND BEVERAGES

The hotel must supply all food and beverage service. Prior arrangements must be made for any exceptions to outside food and beverages being brought in and a fee will be assessed. Split entrées will be charged at the higher entrée price. Parties of 25 or less will be charged a \$75 labor fee per meal period. Please talk to one of our catering managers for more information.

“ * “ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

AUDIO VISUAL

For your convenience, we have an in-house audio visual department equipped to supply all your audio-visual needs using state-of-the-art equipment.. Should you choose to make these arrangements yourself, please supply us with a list of your vendors so that we may assist them in servicing your needs.

GRATUITY AND SERVICE CHARGE

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 22% of the food and beverage, plus any applicable state and/or local taxes. A portion of this combined charge (currently 11%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 11%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

All audio-visual charges are subject to a 22% service charge that is not a gratuity and is the property of the Hotel and Audio Visual Provider to cover discretionary and administrative costs of your event.

ENTERTAINMENT AND DECOR

The ambiance of your function can be enhanced with flowers, music and specialty linens. All deliveries must be coordinated through the Catering Office. The hotel will not permit the affixing of anything to the walls, floors, windows or ceilings throughout the property.

GUARANTEES

In arranging private functions, the guaranteed attendance must be specified and communicated to the hotel by 12:00 noon, seventy-two (72) business hours prior to the function date. Guarantees for functions held on Sunday, Monday and Tuesday are due by 12:00 noon the preceding Thursday. This number will be considered a guarantee and is not subject to reduction; charges will be made accordingly. The hotel cannot be responsible for service to more than 3% over and above the guarantee, up to 50 guests maximum. If a guarantee is not given to the hotel on the date it is due, the expected number on the contract will automatically become the guarantee.

FUNCTION ROOMS

Function rooms are assigned by the hotel according to the guaranteed number of people anticipated. The hotel reserves the right to make room changes if another room is more suitable for the group's attendance. Room rental fees are applicable if a group drops below the estimated attendance at the time of booking. Additional labor fees and/or room rental will apply for meetings, wedding ceremonies, and events with special set-up requirements. The Embassy Suites Hotel Portland-Downtown does not accept any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following our patrons' event.

DAMAGE

As a patron, you are responsible for any damages done to the premises or any other part of the hotel during the period of time your invitees, employees, independent contractors or other agents are under your control, or the control of any independent contractor hired by you. The hotel may require a certificate of insurance from any sub-contractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

METHODS AND CONDITIONS OF PAYMENT

A non-refundable deposit is required for all functions, with the balance payable no later than 14 days prior when paid via check. Credit cards must be provided and authorized no later than 14 days prior and will be charged following the event. Payment shall be made in advance of all corporate functions unless credit has been established to the satisfaction of the hotel, in which case a deposit will be paid at the time of signing the agreement. If direct billing has been established with the hotel's accounting department, the balance of the account is due and payable upon receipt of invoice by check, money order or wire transfer.

SIGNS AND DISPLAYS

The hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are not allowed on the guest room levels, elevators, or building exterior. All signs must be free-standing or placed on an easel. The hotel will assist in placing all signs and banners. Depending upon the labor and equipment needed for an event, a charge for the services.