



# *Catering Menu*

**Portland State University  
Catering Services**

# *Greetings and Welcome*

Portland State University Catering Services menu is available to university departments, student organizations, and the general public. The menus have been designed to fit the needs of any budget or service expectation you may have. PSU Catering Services are available on campus and throughout the Portland area.

We look forward to serving you!  
Contact our catering coordinator today!

Phone (503) 725-4427 • Fax (503) 725-8966 • [catering@pdx.edu](mailto:catering@pdx.edu) • [www.pdx.edu/dining](http://www.pdx.edu/dining)

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# *PSU Catering Services: Policies and Procedures*

## **Who can place an order?**

PSU Catering Services menus are available to university departments, student organizations, and the general public. The menus have been designed to fit the needs of any budget or service expectation you may have. PSU catering services are available at any on – or – off campus locations. Custom menus are also available at your request.

## **Place a Catering Order**

Please call PSU Catering Services at (503) 725-4427 or email us at [catering@pdx.edu](mailto:catering@pdx.edu). If your event has been booked, please have your campus scheduling reservation number when ordering catering.

## **Advance Notice**

Place your order as early as possible. Every effort will be made to accommodate your catering requests.

- Place all orders at least five (5) business days prior to your event.
  - Orders placed less than five business days in advance will have a service charge
- Place orders by fax or email Monday through Friday, 8:00am to 5:00pm. Go online to [www.pdx.edu/dining](http://www.pdx.edu/dining) for more information.
  - Orders received after 5:00pm are considered to be placed the next business day.

## **Final Order Confirmation**

To confirm services, an itemized list of your request will be sent to you to serve as your confirmation. Please review this document carefully to insure that all information is correct. If there are any adjustments you wish to make or if you have questions, please contact our catering office no later than three business days prior to your event.

## **Cancellations and Changes**

- To cancel an event, we must receive notice at least three days prior to the scheduled event.
- Cancellations within three business days of scheduled event will result in a charge of 25% of the cost of the event.
- Cancellation within 24 hours of the event will result in a charge of the full cost of event.

## **Minimum Order**

- A minimum order of \$25 is necessary to qualify for staff delivery and room cleaning.
- The minimum order for buffet luncheon meal service is 10 guests. The minimum order for dinner buffet or entrée meal service is 20.

All utensils, serving containers, baskets, trays or linens removed from the room will be charged to your event at full replacement value.

## **Linens**

PSU Catering Services provides linens for the buffet and dining tables when a full meal service is ordered. This does not include pick-up orders.

We are happy to work with you to arrange an order for custom linens (color, size, length, etc.)

- Additional linens for check-in tables, display, dining tables, etc., are available for a rental fee of \$7.00 per tablecloth and napkins at \$0.50 each.
- Table skirting is available for \$20.00 per table.
- Confirm additional linens and skirting with our catering staff at least 5 days in advance.
- Linens are subject to availability.

# *PSU Catering Services: Policies and Procedures*

## **Extraordinary Service Staffing**

Special occasions call for exceptional service. For plated meals and receptions that feature china service, catering staff will be required. The staffing charge is \$16.00 per hour with a minimum of two hours per attendant.

## **China Service**

We have beautiful china, goblets, silverware to help you formalize your event. The charges will differ depending on the type of service you choose. With our standard service, we provide disposable serviceware with plastic utensils. Linens are available for tables at which your guests will be seated as specified above. Plated meals are available for an additional cost. Please consult our catering coordinator to upgrade your special event with full table service and qualified service personnel.

## **Payment**

Payment arrangements for your event must be received by the catering office no later than five business days prior to the event.

- PSU departments must provide an account number for invoice payment. If your group is unable to provide an account number for billing, you will be required to pay in advance.
- If you are paying with a Foundation account, please specify, and we will send you the invoice after the event, allowing you to submit a check request to the Foundation for payment.
- Clients outside the University will be required to pre-pay 100% of the total event, three business days prior to your event. PSU Catering Services accepts cashier checks, money orders, Visa and Master Card. Payments by check must be received five business days in advance and secured with a credit card.
- An 18% gratuity charge for food and beverage for any external clients.

## **Deliveries**

Depending on the size and location of your event on campus, a delivery charge may be applied. Please contact our office for buildings that require a delivery charge.

- The event location must be unlocked and available at least 30 minutes prior to the event set up time as shown on your order confirmation.
- You are responsible for all PSU Catering Services equipment dropped off at event. Any equipment lost or damaged will be charged at the replacement value on your final event bill.

## **Off-Site Events**

An off-site-fee will apply to events off campus. Service charge will be applied dependent upon the size, location, length, and complexity of your event. Deliveries off the PSU campus will be assessed an hourly fee to be determined by the details of the function and transportation time to the event.

## **Food Safety**

For the safety of our guests, we closely monitor the temperature and preparation of our ingredients. We suggest that all perishable products be consumed within one hour of the time they are delivered. We are not responsible for food presentation or food quality of events that are delayed thirty minutes or more from the original service start time.

## **Additional Information**

No outside food or beverage services are permitted on the Portland State University campus unless authorized by PSU Dining Services. The only exception is for personal lunches, office potlucks or events outside of the Smith Union Student Center.

# *PSU Catering Services: Policies and Procedures*

## **Alcohol Beverage Service**

PSU Catering Services can provide beer and wine services for your event.

- Prior notice of at least 30 days is required to ensure that proper licenses and permits may be obtained. Please allow at least two weeks for your request to be processed. The University's alcohol beverage permit must be completed prior to the event.
- Bar events sponsored by off-campus non-university organizations, whether hosted or cash, require minimum sales of \$250.
- Service times will end precisely at the agreed upon time on your order confirmation. Extension of this time frame at the event is not allowed. PSU policy requires that bar services cease 30 minutes before the event is scheduled to end.
- Catering Services is to be informed if there will be any minors attending the event.
- A CPSO Officer will be required to be present for any university event that may have minors. A fee of \$25 per hour is required.
- Alcoholic beverages may not be removed from the specified event location.
- Alcoholic beverages will be dispensed and served only from the designated dispensing area.
- Food service must be ordered in conjunction with bar service. The minimum food order must be equivalent to \$7 per person. Food options must be available throughout the bar service.
- All bar services must include an equal amount of non-alcoholic beverages available to guests.
- A licensed servers(s) must be present to distribute alcoholic beverages and monitor consumption as mandated by the State of Oregon Liquor Control Commission and Portland State University's alcohol policy. It is required of our staff to request proper identification of any persons of questionable age and decline service if a guest is either under legal age or if proper identification cannot be produced. Service will be refused to any person who appears intoxicated.
- Arrangements can be made for either a Hosted or No-Host (cash per drink) bar service. The corkage fee for each bar set up is \$50. Our bartenders are available for \$16.00 per hour for a minimum of three hours per bartender.
- For events serving donated wine or beer, a corkage fee will be applied. This fee includes receiving, cooling and transporting your beverages to your event, but does not include storage. It is your responsibility to take possession of the beverages within one (1) day after your event unless other arrangements have been made in advance.
- We cannot be responsible for beverages left in our possession due to lack of available and secure storage space. There will be an additional charge for cups and cocktail napkins supplied for events using donated beverages at \$1.00 per person. All donated alcohol must be received by Portland State University Catering at least one (1) day prior to the event.
- PSU policy requires that any bar service on campus begin no earlier than 4pm. Weekends excluded.

# Morning Meetings

*All prices are per person. Minimum of 25 guests.  
All breakfast menus include Orange Juice, Ice Water, steaming pots of Portland Roasting regular and decaffeinated coffees and an assortment of Stash (local) teas.*

**Classic Continental Breakfast** ..... \$5.25  
An assortment of fresh baked muffins, scones, and sliced breakfast breads.

**Northwest Fresh . . . . . serves 25** ..... \$130.00  
Everything from the classic continental plus thinly sliced Nova Scotia style salmon lox, bagels, cream cheese, and sliced fruit.

**Traditional Breakfast** ..... \$8.30  
Start the morning off right with scrambled eggs, seasoned roasted red potatoes, flaky biscuits, and your choice of crisp bacon or sausage.

• upgrade your eggs with Tillamook cheddar cheese and fresh chives ..... \$9.30

**Vegetarian Garden Quiche** ..... \$9.35  
Individual 5" tart shell loaded with sautéed mushrooms and onions, fresh spinach, tomato and Swiss cheese. Served with seasoned roasted red potatoes and fresh fruit garnish.

**Classic Quiche Lorraine** ..... \$9.95  
Individual 5" tart shell filled with crisp bacon, sliced scallions, Gruyere cheese. Served with seasoned roasted red potatoes and fresh fruit garnish.

**House Smoked Salmon Quiche** ..... \$10.50  
Individual 5" tart shell packed with House smoked NW salmon, leeks, tomato, and chevre. Served with seasoned roasted red potatoes and fresh fruit garnish.

**Seasonal Northwest Berry Crepes** ..... \$9.00  
Light crepes filled with a sweet three cheese blend topped with seasonal NW berry compote. Served with seasoned roasted red potatoes and your choice of bacon or sausage.

**Cinnamon French Toast** ..... \$8.30  
French toast baked with a cinnamon swirl served with NW berry compote, whipped butter, maple syrup, and your choice of bacon or sausage.



# Morning À la Carte

*All pastries baked fresh daily.*

## Bake-Shop Pastries

	<b>Priced per Dozen</b>
Sliced Breakfast Breads .....	\$15.00
Vegan Muffins .....	\$15.50
Assorted Scones .....	\$16.00
Assorted Donuts .....	\$13.25
Croissants .....	\$17.00
Fruit Filled Danish .....	\$17.00
Assorted Muffins .....	\$19.50
Cinnamon Buns .....	\$22.75
Assorted Sliced Bagels .....	\$17.00
Served with cream cheese	

## Morning Treats

	<b>Priced per Serving</b>
Fruit and Yogurt Parfait .....	\$2.75
Layered fresh berries, yogurt, and granola	
Individual Yogurt .....	\$1.10
Assorted flavors	
Whole Fruit .....	\$1.10
Fresh Fruit Platter .....	\$2.00

## Breakfast Beverages

*Gallon serves 15-20, pump pots and pitchers serve 8-10*

Portland Roasting Coffee .....	\$11.39 pump pot
Available in regular or decaffeinated .....	\$14.59 gallon
Hot Tea- Assorted Blends .....	\$ 9.59 pump pot
Hot Chocolate .....	\$12.59 gallon
Hot Spiced Cider .....	\$12.59 gallon
Juice (Orange, Apple, Cranberry) .....	\$ 7.59 pitcher .....
	\$13.99 gallon
Ice Water. ....	\$ 1.59 pitcher .....
	\$ 2.19 gallon
Citrus Ice Water ... (with limes, lemons or oranges) .....	\$ 3.19 gallon
Assorted Bottled Juices .....	\$ 1.59 each
PSU Bottled Spring Water .....	\$ 1.59 each
Milk-half pints .....	\$ 0.89 each



# Salad Lunch Buffet

*All prices are per person. Minimum of 10 guests.  
Please select three of the fresh house-made salads below to suit your event. All salad buffets are served with rolls and butter, fresh-baked cookies, and iced tea and water.*

**\$10.00 per person**

## **Soba**

Yakisoba noodles with Asian vegetables and tofu tossed with a sweet and spicy Asian dressing.

- Add sliced chicken ..... \$12.00

## **Mediterranean**

Roasted Mediterranean vegetables tossed in a light balsamic vinaigrette and fresh herbs.

## **Greek**

Orzo pasta with sun-dried tomato, feta cheese, Kalamata olives, and fresh basil in a red wine parmesan vinaigrette.

## **Italian**

Tri-colored tortellini pasta mixed with fresh seasonal vegetables and tossed in a roasted garlic vinaigrette.

## **Caesar**

Crisp chopped romaine, shredded parmesan cheese, garlic-herb croutons, and classic Caesar dressing garnished with lemon wedge.

- Add sliced chicken ..... \$12.00

## **Garden**

A blend of mixed greens and fresh seasonal garden vegetables with your choice of dressings.

## **Fresh Fruit Salad**

An assortment of chopped fresh fruit and berries.



# Deli Sandwich Platters

*All prices are per person.  
All sandwiches are served buffet style to reduce waste. Please select from the sandwich choices below to suit your needs.  
All sandwiches may be boxed at additional charge.*

## **Traditional Sandwiches** ..... \$8.00

All traditional sandwiches served with lettuce and tomato.

### **Your choice of:**

Roast beef and sliced cheddar.

Ham and Swiss.

Turkey and provolone.

Roasted portobello mushroom, hummus, roasted red pepper, and fresh spinach.

### **All sandwiches made with your choice of bread:**

Wheat, Sourdough, Marble Rye, 12 Grain or Kaiser Roll.

### **Also include:**

Your choice of fresh baked brownie or cookie.

Your choice of chips or one salad: Red potato salad, pasta salad, or fresh fruit salad.

Bottled water.

## **Premium Sandwiches** ..... \$9.75

All premium sandwiches served with lettuce and tomato.

### **Your choice of:**

Roast beef, provolone, marinated onion, and creamy horseradish spread on fresh baked hoagie roll.

Turkey breast, brie, and cranberry mayonnaise on a fresh baked Kaiser roll.

Ham, salami, and roasted red pepper cream cheese on marble rye.

Roasted eggplant and tofu, roasted red pepper and hummus on herbed focaccia.

### **Also include:**

Your choice of fresh baked brownie or cookie.

Your choice of chips or one salad: Red potato salad, pasta salad, or fresh fruit salad.

Bottled water.



# Build Your Own Sandwich Lunches

*All prices are per person. Minimum of 10 guests.  
All deli lunches served with iced tea and water.*

**Classic Cold Cuts Deli** ..... **\$8.00**

**Included items:**

Roast beef, turkey breast, ham.  
Cheddar and Swiss cheeses.  
Lettuce, tomato, red onion, pickle spears.  
Assorted sliced bread and rolls.  
Mayonnaise and mustard.  
Fresh baked cookie.

**Choose two salads:**

Red potato salad.  
Pasta salad.  
Fresh fruit salad.

**Northwest Premium Deli** ..... **\$10.00**

**Included items:**

Roast beef, turkey breast, ham, salami.  
Cheddar cheese, Swiss, pepperjack, provolone.  
Lettuce, tomato, red onion, cucumber, pepperoncini, pickle spears.  
Assorted sliced bread and rolls.  
Mayonnaise, deli mustard, Dijon mustard, creamy horseradish.  
Fresh baked brownie or cookie.

**Choose two salads:**

Red potato salad.  
Fresh fruit salad.

Italian – Tortellini pasta, fresh seasonal vegetables and roasted garlic vinaigrette.  
Greek – Orzo pasta, sun-dried tomato, feta, Kalamata, basil, and a red wine parmesan vinaigrette.  
Garden – Mixed greens, seasonal garden fresh vegetables and choice of dressing.  
Caesar – Crisp chopped romaine, parmesan, garlic herb crouton and Caesar dressing.



# Fresh from the Salad Garden

*All prices are per person. Minimum of 10 guests.  
All salad entrees are served with rolls, butter, iced tea and water.*

- Northwest Smoked Chicken Salad** ..... \$11.75  
House smoked chicken breast served on a bed of crisp mixed greens with sliced apples, dried cranberries, toasted hazelnuts, and gorgonzola croutons accompanied with raspberry vinaigrette.
- Salmon Scallopine Salad** ..... \$14.50  
Herb and panko crusted salmon filet nestled atop a bed of crisp mixed greens with tomatoes, cucumbers, roasted corn, and crispy fried shallots. Served with honey mustard dressing.
- Spicy Thai Beef Salad** ..... \$14.00  
Grilled marinated flank steak, spicy Thai rice noodles and Asian vegetables served on a bed of mixed greens and garnished with cilantro and mint.
- Soba** ..... \$12.00  
Yakisoba noodles with Asian vegetables and tofu tossed with a sweet and spicy Asian dressing.  
• Substitute chicken ..... \$13.50
- Spinach Salad** ..... \$10.75  
Fresh baby spinach leaves topped with crispy bacon, grapefruit segments, mushrooms, red onion, gorgonzola, and toasted walnuts. Served with a poppy seed dressing.
- The Caesar** ..... \$ 9.75  
Crisp chopped romaine, shredded parmesan cheese, garlic-herb croutons, and classic Caesar dressing garnished with lemon wedge.  
• Add grilled chicken ..... \$11.75  
• Add house smoked salmon ..... \$12.75
- Classic Cobb Salad** ..... \$10.50  
Fresh mixed greens, crispy bacon, hardboiled eggs, blue cheese crumbles, diced tomato, red onion, and guacamole. Served with ranch or Italian.  
• Add grilled chicken ..... \$12.50



# Entrées

*All prices are per person. Minimum of 20 guests.  
All entrees are served with our house salad with your choice of dressing, rolls, butter, iced tea and water.  
Complete your meal by adding dessert, additional beverages, salad upgrade, and/or china service.*

## Surf, Turf, and Fowl

- Apple Hazelnut Chicken** ..... \$13.00  
Oregon hazelnut crusted chicken breast with a rich apple-cranberry chicken jus. Served with Yukon gold mashed potatoes and seasonal vegetables.
- Wild Mushroom Stuffed Chicken Breast** ..... \$17.30  
Chicken breast filled with wild mushrooms, spinach, and a parmesan cream cheese blend. Served with wild rice pilaf, seasonal vegetables and a Madeira sauce.
- Chicken Piccata** ..... \$15.25  
Sauteed boneless chicken breast with capers and artichoke hearts in a white wine and lemon cream sauce. Served with garden rice pilaf and seasonal vegetables.
- Barbecue Chicken** ..... \$13.50  
Plump bone-in chicken breast with an Oregon marionberry barbecue sauce. Served with mashed potatoes, roasted corn, cornbread muffins and honey butter.
- Chicken Marsala** ..... \$15.25  
Seared chicken breast and a mushroom Marsala sauce. Served with creamy, herbed orzo pasta and shoestring vegetables.
- Chicken and Vegetable Curry** ..... \$13.50  
Tender strips of chicken and assorted vegetables coated in a rich, house blended curried coconut sauce served over jasmine rice.
- Turkey Dinner** ..... \$14.75  
Roasted breast of turkey and classic pan gravy. Served with an apple-cranberry dressing, choice of mashed potatoes or spiced yams, seasonal vegetables and cranberry sauce.
- Marinated Flank Steak** ..... \$15.75  
Sliced garlic and herb marinated flank steak with a chipotle demi-glace. Served with Yukon gold mashed potatoes and roasted corn and peppers.
- London Broil** ..... \$15.75  
Slow roasted and thinly sliced with a cabernet mushroom sauce. Served with garlic mashed potatoes and seasonal vegetables.
- Chicken or Steak Fajitas** ..... \$13.25  
Marinated and grilled slices of chicken or beef with peppers and onions. Served with Mexican rice, your choice of refried or black beans, salsa, shredded cheese, sour cream, and warm flour tortillas.



# Entrées Continued

- Homemade Meatloaf** ..... \$12.25  
 A classic blend of flavorful beef, pork and onions with mushroom gravy. Served with roasted garlic mashed potatoes and green beans.
- Beef Goulash** ..... \$14.50  
 A classic Czech recipe to warm the soul. Beef roast slow-simmered in an aromatic tomato broth. Served with herb-roasted potatoes and root vegetables, and jus.
- Slow Roasted Pork Loin** ..... \$13.75  
 Whole garlic rubbed pork loin roasted to perfection, sliced thin and glazed with smoky barbecue sauce. Served with Yukon Gold mashed potatoes and seasonal vegetables.
- Szechuan Glazed Salmon** ..... \$19.00  
 Seared filet of salmon glazed with Szechuan sauce. Served with wasabi mashed potatoes and stir-fry vegetables.
- Horseradish Crusted Salmon** ..... \$19.75  
 Salmon filet with a horseradish-potato crust. Served with wild rice pilaf, asparagus and a smoked tomato coulis.
- Halibut Olympia** ..... market  
 Pacific halibut filet baked with sour cream, garlic, Romano and parmesan cheeses and finished with toasted Oregon hazelnuts. Served with cranberry rice pilaf and seasonal vegetables.
- Smoked Duck Breast** ..... \$28.00  
 House-smoked duck breast seared and served with mashed potato, sweet and sour red cabbage, French green beans, and a balsamic-fig reduction.
- Prime Rib** ..... \$19.50  
 Bone-out prime rib seasoned and slow roasted. Served with roasted garlic mashed potatoes, seasonal vegetables, creamy horseradish, and au jus.
- Beef Tenderloin** ..... market  
 Center cut beef tenderloin with a gorgonzola crust. Served with dauphinoise potatoes, sautéed greens, and a rich Port demi-glace.
- Spice-Rubbed Beef Filet** ..... market  
 Tenderloin filet rubbed with our house made spice blend. Served with Oregon blue cheese mashed potatoes, seasonal vegetables and a smoked shallot demi-glace.

## Pasta and Vegetarian

- PSU Three Cheese Lasagna** ..... \$12.50  
 Individually hand-made lasagna squares loaded with mozzarella, ricotta and parmesan cheeses, spinach, mushrooms, fresh herbs and topped with a roasted garlic and tomato cream sauce. **This entrée is for plated sit down events only.**
- Lasagna Buffet** ..... \$12.00  
 A combination of Meat and Vegetarian lasagna served with breadsticks.



# Entrées Continued

- Pasta Puttanesca** ..... \$10.75  
 Penne pasta served with a zesty sauce of fire-roasted tomatoes, olives, capers, garlic, and a touch of chili flakes.
- Add grilled chicken ..... \$12.75
- Vegetarian Mushroom or Three Cheese Ravioli** ..... \$15.00  
 Your choice of ravioli served with your choice of wild mushroom and roasted garlic cream sauce or rosemary scented marinara, seasonal vegetables.
- Vegetable Wellington** ..... \$12.75  
 Seasoned and roasted tofu with vegetables wrapped in a puff pastry shell and served with a celeriac purée and sun-dried tomato coulis.
- Portobello Mushroom and Vegetable Napoleon** ..... \$12.75  
 Layers of grilled portobello mushroom, vegetable ragout, and herbed chevre topped with a balsamic tar.
- Vegan Cassoulet** ..... \$12.75  
 A deeply flavored stew with beans, mushrooms, tomato, zucchini and squash, simmered in a roasted garlic, mushroom and tomato broth and topped with a toasted bread crumbs.
- Vegan Mushroom Etouffee** ..... \$12.75  
 A sauté of garlic, mushroom, onions, and red bell peppers deglazed with a mushroom, vegetable broth and served over jasmine rice.
- Vegan Vegetable Curry** ..... \$12.00  
 Seasonal fresh vegetables simmered in a rich house blended curried coconut sauce on a bed of jasmine rice.

## Salad Upgrade

- Tangerine Ribbon Salad** ..... \$ 3.00  
 Award winning salad composed of citrus marinated ribbons of carrot, red onion and fennel. Tossed lightly with fresh watercress leaves and tangerine segments, garnished with fennel fronds.
- Caprese Salad** ..... \$ 3.00  
 A classic featuring slices of fresh mozzarella, Roma tomato and basil, drizzled with a sweet balsamic tar.
- Citrus Salad** ..... \$ 3.00  
 Hearts of romaine, pickled red onion, grapefruit and mandarin orange segments, Romano cheese, and citrus dressing.





# Receptions



*All substitutions and customizations are subject to price changes.  
All prices are per dozen.*

## Hors d'Oeuvres

<b>Assorted Cocktail Sandwiches</b> .....	<b>\$26.50</b>
A variety of Chef's favorites including vegetarian. Your choice of fresh baked mini croissants or dollar rolls.	
<b>Stuffed Artichoke Bottoms</b> .....	<b>\$27.00</b>
Artichoke bottoms loaded with smoked chicken salad.	
<b>Stuffed Mushrooms</b> . . . . <b>2 pieces per serving</b> .....	<b>\$25.00</b>
Mushrooms filled with ratatouille and herb goat cheese.	
<b>Chilled Poached Prawns</b> .....	<b>Market</b>
Served with cocktail sauce and lemon wedges.	
<b>Beef or Chicken Satay</b> .....	<b>\$25.00</b>
Served with peanut sauce and Thai chili sauce.	
<b>Macadamia Crusted Chicken Satay</b> .....	<b>\$30.00</b>
Chicken Satay crusted with chopped macadamia nuts. Served with a sweet chili sauce.	
<b>Spanikopita</b> .....	<b>\$23.00</b>
Flaky golden phyllo triangles filled with spinach, feta, and herbs.	
<b>Potato Soufflé</b> .....	<b>\$19.00</b>
Petite red potatoes with a creamy potato, garlic, and chive filling.	
<b>Mini Quiche</b> .....	<b>\$23.00</b>
Chef's choice assortment of classic mini quiche.	
<b>Meatballs</b> . . . . . <b>minimum order 4 dozen</b> .....	<b>\$ 5.00</b>
Choose from barbecue, spicy Asian, teriyaki, or Swedish.	
<b>Chicken Wings</b> .....	<b>\$13.00</b>
Choose from barbecue, teriyaki, chipotle, or buffalo glaze.	
<b>Mushroom Vol-au-vent</b> .....	<b>\$25.50</b>
Puff pastry pockets filled with a savory mushroom duxelle.	
<b>Vegetable Quesadilla</b> . . . . . <b>2 pieces per serving</b> .....	<b>\$34.00</b>
Roasted peppers, onions and Mexican cheese in a tortilla shell. Served with salsa and sour cream.	
<b>Tea Sandwiches</b> .....	<b>\$17.50</b>
A classic assortment of tea sandwiches.	
<b>Boneless Fire Wings</b> .....	<b>\$15.00</b>
HOT, HOT , HOT. Boneless chicken wings tossed in a FIRE sauce. Be careful.	
<b>Mini Beef or Chicken Wellingtons</b> .....	<b>\$27.00</b>
Beef or chicken and mushroom duxelle in a puff pastry shell served over demi-glaze.	
<b>Salmon and Dungeness Crab Cakes</b> .....	<b>\$45.00</b>
Simply the best salmon crab cake you'll ever have. Served with chipotle aioli.	
<b>Chicken Curry in Phyllo Cups</b> .....	<b>\$21.00</b>
Flavorful minced chicken curry salad in a crispy phyllo shell, topped with toasted coconut.	
<b>Tomato, Basil, Garlic Bruschetta</b> .....	<b>\$15.00</b>
A blend of roasted tomato, garlic and basil blended and served on toasted crostini, topped with parmesan cheese.	
<b>Sun-dried Tomato and Olive Tapenade</b> .....	<b>\$21.00</b>
Sun-dried tomato and olives pureed, seasoned and served on crostini.	



# Receptions Continued



*All substitutions and customizations are subject to price changes.  
All prices per dozen.*

- Roasted Eggplant Tapenade** ..... \$18.00  
Fresh eggplant seasoned, roasted and blended with herbs and olive oil. Served on crostini and garnished with parsley.
- Wild Mushroom Ragout** ..... \$26.00  
Sauteed Northwest mushrooms and herbs piled on toasted baguette.
- Smoked Salmon Mousse in Cucumber Cup** ..... \$24.00  
House-smoked salmon blended with cream cheese and minced chive, served in a cucumber cup.
- Caramalized Onion and Potato Tart** ..... \$22.00  
3" tart shells filled with caramalized onions, Yukon gold potatoes, fresh herbs and egg. Baked to a golden brown perfection.
- Zucchini and Chevre on Pita** ..... \$26.00  
Marinated and grilled zucchini on toasted pita and topped with an herbed chevre rosette.

## Reception Platters

*All reception platters are priced and sold in increments of 20 servings.*

- Classic Domestic Cheese Display** ..... \$47.00  
Cubed cheddar, Swiss, pepper jack and a wedge of blue cheese served with crackers and sliced baguette.
- Northwest Sustainable Cheese Display** ..... \$145.00  
A gourmet selection of the Northwest's finest sustainable cheeses. Selection will vary depending on availability.
- Fresh Vegetable Crudite** ..... \$44.00  
Served with ranch and hummus.
- Grilled Vegetable Platter** ..... \$50.00  
An assortment of seasonal grilled and roasted marinated vegetables. Served with dill cream cheese, hummus, crackers and baguette.
- Fresh Fruit Display** ..... \$40.00  
Seasonal sliced fruit and berries.
- Mediterranean Platter** ..... \$52.50  
Hard salami, olives, cherry peppers, cherry tomatoes, and house marinated vegetables, served with hummus, baba ganoush, tzatziki and pita bread.
- Charcuterie Platter** ..... \$120.00  
A selection of gourmet smoked meats, sausage, and cheeses. Garnished with cornichons and cocktail onions. Served with whole grain and Dijon mustards and creamy horseradish.
- House-Smoked Salmon Platter** ..... \$90.00  
House-cured and smoked salmon filet garnished with minced red onion, capers, dill cream cheese, lemon slices, and served with cocktail bread. (This platter serves 20 – 30 people.)
- Bruchetta Bar** ..... \$45.00  
Three styles of tapenades featuring: (Served with toasted rounds of baguette.)
  - Kalamata olive, caper, and sun dried tomato.
  - Roasted eggplant, garlic, and olive.
  - Roasted Roma tomato, garlic, and basil.
- Baked Brie with Caramelized Apples** ..... \$55.00  
A wheel of herbed brie and caramelized apples wrapped in a golden puff pastry crust, garnished with fresh berries and served with sliced baguette. (This platter serves 20 – 30 people.)

# Pizza Time

*We use 100% mozzarella cheese. All pizzas are cut into 8 slices.*

## Specialty Pizzas

Formagio (Cheese) .....	\$11.75
Pepperoni .....	\$14.00
Hawaiian (Canadian Bacon and Pineapple) .....	\$15.00
From the Garden (Vegetarian) .....	\$15.00
Mushrooms, red pepper, zucchini, yellow squash, and red onion.	

## Build Your Own Pizza

*Add any of the toppings below to any of the pizzas above.*

**Each topping . . . . . \$2.00**

### Meats

Pepperoni, Sausage, Canadian bacon, Salami, Grilled chicken breast, American bacon.

### Vegetables

Green peppers, Red peppers, Black olives, Mushrooms, Red onion, Zucchini, Yellow squash, Artichoke hearts, Pineapple, Tomatoes.



# Snacks and Light Bites

*All prices are per person unless otherwise noted. Minimum of 20 guests.*

- Snack Attack** ..... \$4.00  
 An assortment of individually packaged candy bars, chips, and snack mix. Served with ice water.
- Health Nut** ..... \$4.25  
 Individual granola bars and mini pretzels, assorted whole fruit, and ice water.
- Autumn Harvest** ..... \$3.50  
 Take the chill off with hot spiced cider, assorted harvest bars, and whipped cream.  
 Served with ice water.
- Sundae Bar** ..... **minimum 20 people** ..... \$4.00  
 Build it any way you want it. Start with vanilla ice cream, the rest is up to you. Chocolate sauce, strawberry sauce, chopped nuts, assorted chopped candy, chocolate chips, rainbow sprinkles, and whipped cream. Served with ice water.
- South of the Border** ..... \$6.25  
 Fresh tortilla chips, salsa, and vegetarian refried bean dip. Served with ice water.
- Seasoned Snack Mix (Priced per pound)** ..... \$9.50  
 A zesty blend of peanuts, pretzels, and spiced crackers. One pound serves about 8 people.
- Gourmet Mixed Nuts (Priced per pound)** ..... \$17.00  
 A lightly salted blend of cashews, almonds, hazelnuts, pecans, and Brazil nuts.  
 One pound serves about 8 people.
- Individual Bags of Chips** ..... \$1.15
- Individual Bags of Mini Pretzels** ..... \$1.00



# Sweet Treats

*All items sold by the dozen.*

## Cookies and Bars

Assorted Fresh Baked Cookies .....	\$10.75
Classic Brownies .....	\$12.50
Old Fashioned Rice Krispie Treats .....	\$14.00
Pecan Bars .....	\$14.00
Lemon Bars .....	\$14.00
Rocky Road Bars .....	\$14.00
Caramel Apple Bars .....	\$14.00
Mint Brownies .....	\$14.00
Very Berry Bars .....	\$14.00
Tiger Brownies (dark and light swirl) .....	\$14.00
Assorted Mini Cheesecakes .....	\$17.00
2" Tarts (lemon or chocolate) .....	\$21.00
Assorted French Petite Fors ..... Gourmet and Local .....	\$17.00
Tiramisu ..... Gourmet and Local .....	\$21.00
Macaroons ..... Gourmet and Local .....	\$25.00
Eclairs ..... Gourmet and Local .....	\$25.00
Cannolis ..... Gourmet and Local .....	\$38.50
Chocolate Dipped Strawberries .....	market



# Cakes and Tarts

*All cakes and tarts sold per person.*

## **Standard / Tier One .... \$4.25**

Chocolate Ganache Torte  
Peppermint Patty Cake  
Harvest Carrot Cake  
Lemon Silk Torte  
Chocolate Raspberry Star Torte  
Mocha Fudge Silk Torte  
Lemon or Orange Poppyseed Cake  
Milky Way Torte

## **Standard / Tier Two .... \$4.75**

Raspberry Chocolate Mousse Cake  
Espresso Fudge Torte  
German Chocolate Cake  
Tiramisu Torte  
Lemon or Raspberry Poppyseed Torte  
Dark Chocolate Truffle Torte  
Strawberry Bavarian Torte

## **Individual Tarts and Specialties .... \$4.95**

Key Lime Tart  
Willamette Apple Frangipan Tart  
Baked Pear Almond Tart  
Caramel Hazelnut Tart  
Baked Fudge Tart  
Fresh Fruit Tart (Seasonal May – September)  
Chocolate Truffle Delight



# A la Carte Beverages

*Gallon serves 15-20, Pump Pot & Pitchers serve 8-10*

## Hot Splash

Portland Roasting Coffee

Available in regular & decaffeinated .....	\$11.39 pump pot
.....	\$14.59 gallon
Hot Tea ~ Assorted Blends .....	\$ 9.59 pump pot
Hot Chocolate .....	\$12.59 gallon
Hot Spiced Cider .....	\$12.59 gallon

## Cool Splash

	Pitcher	Gallon
Citrus Fruit Punch .....	\$7.59	\$13.99
Raspberry Lemonade .....	\$7.59	\$13.99
Lemonade .....	\$7.59	\$13.99
Strawberry Lemonade .....	\$7.59	\$13.99
Fresh Brewed Lipton Iced Tea .....	\$7.59	\$13.99
Orange Juice .....	\$7.59	\$13.99
Apple Juice .....	\$7.59	\$13.99
Cranberry Juice .....	\$7.59	\$13.99
Ice Water .....	\$1.59	\$ 2.19
Citrus Ice Water (Limes, Lemon or Oranges) .....	\$2.59	\$ 3.19
Martinelli's Sparkling Apple Cider .....	\$6.49	\$ 7.59





**Looking for something different?**

*Ask for our  
Seasonal Catering Menu*

**University Catering Services**



# *Helpful Info*

**Confirm menu prior to event**  
**Personalized menus are available**  
**Final guarantee 3 days prior to event**  
**Prices are subject to change without notice**  
**Vegetarian meals can be ordered**

We look forward to serving you.

Taste and Enjoy!

Portland State University Catering Services  
Smith Memorial Student Union,  
1825 SW Broadway, Room 441  
Portland, OR 97201-0751  
Phone (503) 725-4427  
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