

breakfast & brunch

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

{BUFFETS & STATIONS}

■ Continental Breakfast	11.00
■ Build Your Own Breakfast Burrito	13.50
■ Traditional Breakfast Buffet	14.95
■ Build Your Own Omelet Station	14.95
■ Fried Chicken and Waffle Station	14.95
■ Vegan Breakfast Buffet	15.00

{ALA CARTE ITEMS}

■ Hard Boiled Eggs	1.95
■ Quiche Bites - 1" and Individual	1.95 - 3.50
■ Whole Fresh Fruit / Skewer / Display	2.00 - 4.00
■ Individual Tillamook® Yogurts	2.95
■ Cinnamon Rolls and Pastries	2.95
■ House Frittata	4.00
■ Avocado Toast	4.00
■ Reedville's Own Granola Parfait / Chia Seed Parfait	4.00 - 5.00
■ NW Baked French Toast	6.00
■ Bagels and Salmon	6.00
■ Biscuits with Sausage Gravy	6.00

{BEVERAGE OPTIONS}

- Coffee, Hot Tea, Water, Assorted Juices, Soft Drinks, Lemonade, Punch & more

break packages

■ Soft Pretzel Bar	6.95
■ The Dip Station Break	11.95
■ The Italian Break	14.25
■ High Tea Menu	20.00

casual bars

■ Baked Potato Bar	12.50 / lunch portion	14.50 / dinner portion
■ Sandwich Platter Bar	12.95 / lunch portion	14.95 / dinner portion
■ Soup and Salad Bar	12.95 / lunch portion	14.95 / dinner portion
■ Fajita Bar	15.00 / lunch portion	17.00 / dinner portion
■ Indian-Style Bar	15.00 / lunch portion	17.00 / dinner portion
■ Gyro Bar	15.00 / lunch portion	17.00 / dinner portion
■ Gourmet Pasta Bar	17.00 / lunch portion	19.00 / dinner portion

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

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

REV. 8/8/2023



COMPLETE CATERING
AND EVENT SERVICES

2975 S.E. Cornelius Pass Rd.
Suite D, Hillsboro, OR 97123
503.642.9898
events@reedvillecatering.com

reedvillecatering.com

hors d'oeuvres

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■ Deviled Eggs	1.50
■ Stuffed Mushroom	2.00
■ Mini Pommes Annas	2.50
■ Bruschetta Spoon*	2.75
■ Tortilla Espanole Bites	2.95
■ Shooters: Gaspacho / Seasonal Soup / Shaved Root Vegetable*	2.95 - 4.50
■ Loaded Potato Dauphine	3.00
■ Crostini*	3.00
■ Risotto Fritters*	3.50
■ Seasonal Vegetable Crudité Shooter	3.50
■ Bacon Wrapped Dates	3.50
■ Smoked Salmon Roll	3.50
■ Seasonal Fruit and Goat Cheese Tartlet	3.50
■ Handmade Meatballs	3.50
■ Caprese Skewers / Antipasto Skewers	3.50
■ Warm Puffed Pastry Cup	3.50
■ Braised Short Rib & Mashed Potato Shooters*	3.50
■ Mini Empanadas	3.95
■ Petite Sope	3.95
■ Toasted Brioche Round	3.95
■ Braised Rabbit with Purple Carrots Stew Bite	3.95
■ Northwest Salmon Cakes	3.95
■ Cocktail Sandwiches	4.00
■ Northwest Crab Cakes	4.25
■ Braised Pork Belly	4.50
■ Bacon Wrapped Prawns	4.50
■ Pinwheel Sandwich Rolls	5.00
■ Baked Chicken Wings	5.95

displays & late night snacks

■ Seasonal Fruit Display	4.00
■ Crudité Platter	5.00
■ Onion Rings and Fries*	5.50
■ Chips, Salsa and Guacamole	5.95
■ Assorted Cheese Platter	6.00
■ Mezze Platter	6.00
■ Roasted Vegetable Display	6.50
■ Chef's Cheese & Charcuterie Board / Farmers Board / NW Board	6.96 - 8.95
■ Gulf Shrimp Cocktail Platter	7.50
■ Fries Bar / Tator Tot Bar*	9.95
■ Street Tacos	10.00
■ Flank Steak Platter	10.00
■ House Sliders	10.00
■ Gourmet Dip Station	12.00

* additional service item and/or staff required

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buffet packages

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{SEASONAL BUFFET PACKAGES}

- **Northwest Harvest Buffet** - Chef's Choice of Seasonal Selections 23.95

{PRE-SET BUFFET PACKAGES}

- **Classic Buffet** 25.95
- **Premium Buffet** 29.95
- **Gourmet Buffet** 35.95

Seasonal and Pre-Set Buffet Packages each include: Salad, Roll, Two Entrees and Two Sides

{CUSTOM SELECTIONS}

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

SALADS:

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

ENTREES:

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

SIDES:

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

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fabulous desserts

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{ PER SERVING DESSERTS }

■ Chocolate Dipped Strawberries	1.50
■ Baked Cookies	1.95
■ Mini Cannolis	1.95
■ Mini Fruit Tarts	2.00
■ Dessert Bars	2.50
■ Cupcakes	2.50
■ Mini Cheesecake Bites	2.50
■ Chocolate Mousse	2.50
■ Avocado Mousse	4.00
■ Shortcake Bar	4.50
■ Petite Dessert Display	7.95

{ 20 SERVING DESSERTS }

■ Bread Pudding	48.00
■ Seasonal Old Fashion Crisp	48.00

bar packages

Reedville Catering offers a variety of beers, local wines, popular liquor labels, and local mocktails.
A variety of non-alcoholic beverages are available.

- **Hosted Bar**
Client pays for all drinks consumed by guests. Charged per drink, plus set-up fee.
- **No-Host Bar / Drink Tickets**
Guests pay for their own drinks, per drink.
Client to pay set-up fee and agreed upon consumption amount (i.e. - drink tickets)
- **Client Provided Alcohol**
Client to bring in their own alcohol. Reedville to charge set-up fee plus flat, per-person corkage fee.



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