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# Table of Contents

Meeting Packages	Pages 3
Breakfast	Pages 4
Breaks	Pages 5-6
Lunch	Pages 8-12
Dinner	Pages 13-15
Hors D'oeuvres	Pages 16-18



# COMPLETE BREAK PACKAGE \$33.95 per person

Minimum 15 people - additional charge of \$2 per person will apply for groups less than 15 \*Upgrade the Early Morning to our Oswego Hot Breakfast buffet for \$5.00/pp additional

#### **Early Morning**

Orange & apple juices, assorted pastries, muffins & breakfast breads, fresh cut seasonal fruit, freshly brewed coffee & assorted teas

#### **Mid-Morning Break**

Refresh coffee & tea and Kind protein bars

#### Mid-afternoon Break

Refresh coffee & tea, create your own afternoon break (see page 5)

# ALL DAY MEETING PACKAGE \$53.95 per person

Minimum of 30 people - additional charge of \$2 per person will apply for groups less than 30 \*Upgrade the Early Morning to our Oswego Hot Breakfast buffet for \$5.00/pp additional

#### Early Morning

Orange & apple juices, breakfast pastries & muffins, fresh cut seasonal fruit, freshly brewed coffee & assorted teas

#### Mid-morning break

Coffee refresh. Iced tea

#### Buffet Lunch - Choose one (pages 9, 11 & 12)

Fiesta, Portland BBQ, A Taste of Italy, Good for You, Crowne Deli

#### Mid-afternoon break

Coffee refresh, assorted sodas & bottled water, assorted freshly baked cookies



# Breakfast

#### DELICIOUS DAWN CONTINENTAL BREAKFAST

\$15.95 per person

Additional charge of \$2 per person will apply for groups less than 15

Orange & cranberry juices, fresh assorted pastries, muffins & breakfast breads with butter & fruit preserves, fresh cut seasonal fruit display, freshly brewed coffee & assorted teas

#### HEALTHY CONTINENTAL BREAKFAST

\$16.95 per person

Additional charge of \$2 per person will apply for groups less than 15

Orange & cranberry juices, hard boiled eggs, fresh cut seasonal fruit, assorted Chobani Greek yogurt, low-fat Yoplait fruit yogurt, granola, dried fruit, freshly brewed coffee & assorted teas

#### CASCADE PLATED BREAKFAST

\$19.95 per person

Fluffy scrambled eggs topped with cheddar cheese, smoked bacon, herb roasted potatoes with olive oil & kosher salt, fresh baked biscuit with butter & jam, freshly brewed coffee & assorted teas and orange juice

#### OSWEGO HOT BREAKFAST BUFFET

\$20.95 per person

Additional charge of \$2 per person will apply for groups less than 15

Assorted pastries, muffins & breakfast breads, fresh cut seasonal fruit display, scrambled eggs topped with cheddar cheese, smoked bacon & chicken sausage, roasted breakfast potatoes with olive oil & kosher salt, freshly brewed coffee & assorted teas, orange & apple juices

### Upgrade your breakfast by adding any of the following:

French toast with maple syrup & butter	\$1.50 per person
Spinach and mushroom breakfast strata	\$2.00 per person
Assorted bagels with cream cheese & fruit preserves	\$1.50 per person
Oatmeal with accompaniments	\$2.00 per person
Cheese blitzes with seasonal sauce	\$2.50 per person



### CREATE YOUR OWN BREAK

Additional charge of \$2 per person will apply for groups less than 15

#### Choose any three of the following:

Fresh vegetable crudités with hummus & ranch
Assorted low-fat yogurts & granola
Fresh cut seasonal fruit display
Chobani Greek yogurts
Freshly baked cookies
Chocolate fudge brownies
Cinnamon rolls
Assorted cupcakes
Assorted bagged chips
Warm pretzels with mustard
White cheddar popcorn
Trail mix
Tortilla chips & salsa
Kind protein bars

#### Choose one of the following:

Energy Drinks Assorted Coke products Powerade Bottled water Iced tea & Lemonade Tropical punch

\$15.95 per person



# Hydrate & Refresh

Juices: Apple, Cranberry, Lemonade, Orange

# **Beverages**

Coffee service (regular, decaf, tea)	\$39.00 per gallon	Assorted milks (soy, almond, skim, 2%)	\$1.50
Freshly Brewed Iced tea	\$20.00 per gallon	Powerade	\$3.00 each
Lemonade	\$20.00 per gallon	12oz Stok Cold Brew (black, mocha, vanilla)	\$4.00 each
Tropical Fruit punch	\$25.00 per gallon		

\$20.00 per pitcher

\$3.25 each \$3.00 each

\$3.75 each

\$3.50 each

# À la Carte

**Bottled** waters

Sparkling waters Energy Drinks

Assorted Coke products

Assorted breakfast pastries Baked croissants Assorted muffins Assorted bagels with cream cheese & preserves Cinnamon rolls Low fat yogurt & granola Fresh whole fruit Granola bars Seasonal fruit display Breakfast breads Scones	\$32.00 per dozen \$33.00 per dozen \$32.00 per dozen \$30.00 per dozen \$35.00 per dozen \$3.00 each \$24.00 per dozen \$4.50 per person \$30.00 per dozen \$30.00 per dozen	Fresh baked Cookies Double Fudge brownies Assorted cupcakes Domestic cheese tray with crackers Vegetable crudite' with ranch & hummus Create your own trail mix Potato chips & French onion dip Tortilla chips & salsa White cheddar popcorn Chobani Greek yogurt Warm pretzels with mustard	\$25.00 per dozen \$36.00 per dozen \$32.00 per dozen \$5.00 per person \$4.50 per person \$4.00 per person \$4.00 per person \$3.00 per person \$3.00 per person
Scones Kind protein bars	\$30.00 per dozen \$30.00 per dozen	Warm pretzels with mustard	\$3.00 per person



# **PLATED LUNCHES**

Hat Futuás Calactions

Please choose up to two entrées. The higher price will apply for both entrées. All hot entrées include mixed green salad, Chef's choice starch, seasonal vegetables, light dessert, warm Portland French Bakery rolls, butter, freshly brewed coffee & iced tea

<u>Hot Entrée Selections</u>	Salad Entrée Selections – on the lighter side		
Balsamic Pork Tenderloin	\$23.95	Quinoa & Baby Greens	\$24.95
With a cranberry demi-glace		Grilled shrimp on a bed of fresh greens	and Quinoa with Feta
		cheese, olives, cucumbers, tomatoes, gre	een onions, celery and
Flat Iron Steak	<b>\$24.95</b>	lemon citronette dressing	
Broiled flat iron with Asian style sauce			
		Chicken Caesar Salad	\$21.95
Pan Seared Atlantic Salmon	\$28.95	Romaine lettuce, croutons, Parmesan ch	neese and Caesar
With a maple Dijon sauce		dressing. Topped with grilled chicken	
Pan Seared Chicken	\$23.95	Cobb Salad	\$22.95
Served with a lemon caper basil sauce	Ψ23.93	Grilled chicken, avocado, bacon, boiled	·
Served with a femon caper basis sauce		tomatoes with choice of dressing	egg, blue elicese &
Grilled Garlic Herb Shrimp	\$21.95	tomatoes with choice of diesoning	
Grilled, marinated shrimp with Basmati rice	φ=1,55		
Office, marinated official water buoman fice			
Stuffed Portobello Mushroom (Vegan/Vegetarian)	<b>\$21.95</b>		
Marinated & grilled Portobello mushroom stuffed with diced			
seasonal vegetables & Quinoa, drizzled with a balsamic glaze			

Our catering team would be happy to assist with any dietary needs A 22% service charge applies. Prices are subject to change based on seasonality

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# Boxed Lunches – Please choose up to two sandwiches \$20.95

All box lunches include: Potato chips, whole fruit, granola bar &cookie Assorted condiments & bottled water or Coke product

### **Vegetarian**

Grilled Portobello mushroom, sweet peppers, onions, fresh mozzarella & hummus served on a hoagie roll

#### Turkey & Swiss

Oven roasted turkey, Swiss cheese, lettuce, tomato & onion served on whole wheat bread

### Roast Beef & Sharp Cheddar cheese

Thinly sliced roast beef, sharp Cheddar, lettuce, tomato & onion served on white bread

### Southwest Chicken Wrap

Grilled chicken tossed with avocado, black beans & tomato with a ranch sauce served in a whole wheat tortilla



### **LUNCH BUFFETS**

Additional charge of \$3 per person will apply for groups less than 25

All buffet's include coffee, tea, decaf, iced tea & chef's choice desserts

### Crowne Deli Buffet

# \$25.95 per person

Garden greens with cucumbers, tomatoes & onions. Served with Ranch & Italian dressings Vegetable pasta salad with artichokes, tomatoes & olives Fresh cut seasonal fruit display Potato chips

Sliced honey ham, salami, roast beef & turkey breast Cheddar, Swiss & provolone cheeses

Tomato, red onions, lettuce & pickles

Mayonnaise, yellow mustard & Dijon mustard

Portland French Bakery artisan breads & rolls (Gluten free bread available upon request)

# Baked Potato & Salad Bar \$24.95 per person

Fresh baked russet potatoes

Crumbled bacon, shredded cheese, diced onion, sour cream, butter & steamed broccoli

Mixed greens served with cucumber, tomatoes, croutons, blue cheese crumbles, diced chicken, diced ham & assorted dressings

Classic Caesar salad with Parmesan and croutons

Vegetable pasta salad with broccoli, tomatoes & olives

Fresh cut seasonal fruit display

Portland French Bakery artisan rolls & butter



# Mt. Hood Luncheon Buffet \$29.95 per person

#### **THIS BUFFET INCLUDES:**

Fresh cut seasonal fruit display
Fresh seasonal vegetables
Portland French Bakery rolls with butter

#### **CHOOSE ONE STARCH**

Garlic mashed potatoes

Wild rice pilaf

Roasted potatoes

Basmati rice

Quinoa

**CHOOSE TWO** 

Classic Caesar Salad Mixed greens with cucumbers, tomatoes & grape tomatoes

Greek salad Spinach salad with blue cheese and almonds

#### **CHOOSE TWO ENTREES**

Atlantic Salmon topped with a maple Dijon sauce
Roasted Pork tenderloin with a soy ginger sauce
Pan Seared Chicken with a lemon caper basil sauce
Cavitappi pasta with roasted tomatoes, mushrooms & onions served with a house made marinara
Flat Iron Steak with Asian style demi glace
Chicken Marsala with artichokes tomato and prosciutto



### Fiesta

# *\$27.95 per person*

Caesar salad with crispy tortilla strips & cilantro dressing
Baja Slaw with cabbage, sweet pepper, onion, jicama and ancho ranch dressing
Spanish rice with Cilantro & scallions
Vegetarian black beans with Cotija cheese
Seasoned fajita style vegetables
Grilled, sliced tequila lime chicken
Carne Asada in Mojo sauce
Warm corn and flour tortillas
Pico de gallo, guacamole and sour cream

# Portland BBQ

# *\$27.95 per person*

House potato salad
Garden greens with tomatoes, onion & cucumbers with Ranch & Italian dressings
Fresh seasonal fruit display
Grilled corn cut fresh from the cobb
Sharp cheddar macaroni & cheese
BBQ chicken thighs
Slow roasted smoked bbq beef brisket
BBQ fried potato wedges
Corn bread with butter & honey



# Good for you

# *\$27.95 per person*

Atlantic Salmon with lemon peppercorn glaze (Gluten Free)
Cavatappi pasta with diced chicken, parmesan & pesto sauce
Roasted potatoes with olive oil & herbs (Gluten Free & Vegetarian)
Grilled vegetables (Gluten Free & Vegetarian)
Mixed greens with ranch and gluten free dressings (Gluten Free & Vegetarian)
Fresh seasonal cut fruit display (Gluten Free & Vegetarian)
Portland French Bakery rolls & butter (Vegetarian)

# A Taste of Italy

# *\$27.95 per person*

Antipasto display served with assorted crackers
Traditional Caesar salad with Parmesan & croutons
Fresh cut seasonal fruit display
Roasted vegetables
Tortellini with sun dried tomato alfredo
Tuscan Chicken with lemon rosemary
Italian marinated flank steak
Herb Focaccia



### **PLATED DINNERS**

Please choose up to two entrées. The higher price will apply for both entrées.

All hot entrées include mixed green salad, seasonal vegetables, chef's choice dessert, Portland French Bakery rolls & freshly brewed coffee & iced tea

Upgrade your starter salad to a Spinach or Caprese salad – add \$1.00 to price

#### Choose one starch for your group

Wild rice pilaf, garlic mashed potatoes or roasted potatoes

Marinated & grilled Portobello mushroom stuffed with diced seasonal vegetables & Quinoa, drizzled with a balsamic glaze

## E.A.C. C.I.A.

Entrée Selections		
Pan Seared Pork Medallions	\$28.95	Chicken Marsala \$29
Panko parmesan crusted with Dijon cream sauce		with artichokes mushrooms and prosciutto
Atlantic Salmon	\$36.95	
Pan seared Atlantic salmon with a lemon caper sauce	40000	
Filet Mignon	\$42.95	
8oz tenderloin bacon wrapped & charbroiled with a bourbon mushroom demi glad	•	
Herb Crusted Chicken	\$29.95	
Pan seared, finished in the oven and served with basil butter		
Ribeye Steak	\$39.95	
12oz Ribeye seasoned, grilled and topped with Chimichurri sauce	402020	
Stuffed Portobello Mushroom (Vegan/Vegetarian)	\$25.95	
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\$29.95



### **DINNER BUFFETS**

Additional Charge of \$5 per person will apply to groups of less than 30

All buffets include freshly brewed coffee, iced tea & Chef's choice desserts

### Fiesta

# \$36.95 per person

Caesar salad with spicy rock shrimp, crispy tortilla strips & cilantro dressing
Fresh seasonal fruit salad tossed in a light honey-lime dressing
Vegetarian black beans with queso fresco
Spanish rice with scallions & cilantro
Grilled fajita style vegetables
Carne Asada in a chimichurri sauce
Chipotle marinated chicken
Warm corn and flour tortillas
Pico de gallo, sour cream & guacamole

# Portland BBQ

## *\$37.95 per person*

Seasonal Vegetable Display
Garden greens with tomatoes, onion, cucumbers, Ranch and Italian dressings
Fresh cut fruit display
Grilled garlic herb corn cut from the cobb
BBQ fried potato wedges
Sharp cheddar macaroni & cheese
Asian BBQ Pork
Slow roasted BBQ beef brisket
Boneless BBQ chicken thighs
Cornbread & grilled flat breads



## **DINNER BUFFETS**

Additional Charge of \$5 per person will apply to groups of less than 30

# Touch of Italy

\$37.95 per person

Classic Caesar salad with croutons & Parmesan cheese Seasonal fresh fruit display

Roasted vegetables Chicken Marsala

Herb Focaccia

Fresh tomatoes, mozzarella & basil drizzled with olive oil, balsamic & sea salt

Antipasto display with crackers & "sinful" lavash

Tortellini with sun dried tomato alfredo

Tuscan flat Iron steak with lemon rosemary

### **Portlandia**

Seasonal fruit display

Caesar salad with Parmesan & seasoned croutons

Oven roasted potatoes

Mixed greens with Oregon blue cheese, hazelnuts, Ranch and vinaigrette dressings

Fresh seasonal vegetables

Portland French Bakery artisan rolls & butter

### **ENTRÉE CHOICES**

Atlantic salmon with Dungeness crab and toasted hazelnuts

Marinated IPA grilled chicken

Roasted pork tenderloin with sweet chili glaze

Coffee crusted flat iron steak

Penne pasta with wild mushrooms, broccoli, peppers & garlic cream sauce

2 Entrées \$38.95 per person 3 Entrées \$42.95 per person



Per 50 pieces – 50 piece minimum order \*These are served buffet style

# Hot Hors D'oeuvres

# Cold HorsD'oeuvres

Italian meatballs	\$110.00	Caprese skewers with olive oil & balsamic drizzle	\$150.00
Street chicken tacos served with sour cream & salsa	\$150.00	Smoked salmon mousse with dill on "sinful" lavosh	\$160.00
Chicken satay with a sweet chili sauce	\$150.00	Artichoke & roasted pepper crostini	\$110.00
Pork pot stickers with a soy glaze	\$110.00	Antipasto skewers with a balsamic glaze	\$125.00
Sausage stuffed mushrooms	\$120.00	Chilled prawns on ice with cocktail sauce & lemon	\$200.00
Prosciutto wrapped prawns	\$200.00	Medjool dates stuffed with blue cheese & wrapped with prosciutto	\$150.00
Naked chicken wings served with buffalo sauce & blue cheese dip	\$175.00	Sliced beef tenderloin on toasted crostini with horseradish cream	\$200.00
Mini crab cake spoons	\$150.00	Fruit kebabs with honey yogurt dipping sauce	\$125.00
Vegetarian spring rolls served with a sweet chili sauce	\$120.00	Bruschetta	\$125.00
Assorted petite quiche	\$125.00		
Spanikopita	\$150.00		
Teriyaki glazed beef satay	\$175.00		
Sea scallops wrapped in smoked bacon	\$175.00		
BBQ pork sliders	\$175.00		
Chicken strips with ranch dipping sauce	\$120.00		



### PRESENTATION PLATTERS

Prices are per person

#### Mediterranean antipasto

\$5.50

A display of domestic & imported cheeses, grilled vegetables, roasted peppers, marinated artichokes, hummus & tzatziki with assorted crackers, "sinful" lavash & assorted cured meats.

#### Spinach and artichoke dip - Served warm

**\$4.00** 

Served with tortilla chips and "sinful" lavash

Deli platter

\$6.00

Smoked turkey, roast beef & honey cured ham served with sliced cheeses, petite rolls, & condiments.

#### Roasted beef tenderloin platter

\$6.00

Served cold, with petite rolls, mustard, horseradish cream, cornichons, olives & roasted peppers.

#### **Crowne Cheese Platter**

\$5.00

Assorted domestic & imported cheeses, nuts, dried fruit and preserves, served with assorted crackers and baguette slices.

### **Seasonal Fruit Display**

\$4.50

Fresh seasonal fruit & berries served with honey yogurt dipping sauce.

#### Garden Vegetable Crudite'

\$4.50

Crisp seasonal vegetables with hummus & ranch dip.

#### **Dessert Display**

\$6.00

Assorted cupcakes, mini cakes, brownies & lemon bars



### **CARVING STATIONS**

All items are sliced and served with petite rolls & appropriate sauces & condiments. Carver fee – Additional \$100.00 per hour

#### **Roasted Turkey Breast**

(serves 50) \$225.00 each

#### **Prime Rib of Beef**

(Serves 25) \$250.00 each

#### **Honey Baked Ham**

(Serves 50) \$200.00 each

### Rosemary Dijon Pork Loin

(Serves 50) \$250.00 each